





#### ABOUT MOD

MOD LOUNGE IS A COWORKING, MEETING AND EVENT SPACE FURNISHED WITH ECLECTIC, CONTEMPORARY LOUNGE SEATING, COMMUNITY FARM TABLES, CONCRETE FLOORS AND FLOOR-TO-CEILING WINDOWS OVERLOOKING METROPOLITAN MIDTOWN. THE SPACE IS FINISHED WITH ELEGANT DETAILS, INCLUDING A 15' MARBLE BAR AND ICONIC MODERN CHANDELIER.

WANT LIVE MUSIC? A CUSTOM MENU? FLORAL DECOR?

JUST ASK. WE CAN HELP!





## ROOM SPECS

- CAPACITY: 150 MIXER / 85 SEATED DINNER / 12 THEATER
- WRAPAROUND 1,500 SQ FT PATIO
- ONSITE PARKING (CAN BE PRE-PURCHASED FOR \$5/CAR OR PAID WITH CREDIT CARD BY GUESTS)
- ADA COMPLIANT
- 25 FOOT CEILINGS
- IN-HOUSE CATERING, RENTALS, AND BAR
- FOUR RESTROOMS
- LOBBY/CAFE SPACE
- SECURITY AVAILABLE
- IN-HOUSE WIFI
- PRIVATE OFFICES
- PROJECTOR & 12' SCREEN
- PA SYSTEM, MIXER, 2 CORDLESS MICS
- 25 FT LONG STAGE AREA
- ADJUSTABLE OVERHEAD LIGHTING WITH DIMMER CIRCUITS



# FOOD & BEVERAGE

MOD STOCKS CRAFT BEERS AND WINES HAND-SELECTED FOR THE SEASON. WE PARTNER WITH AIOLI GOURMET TO PROVIDE FRESH, CAREFULLY SOURCED, AND BEAUTIFULLY PRESENTED MENU ITEMS. CHOOSE FROM ANY OF THE FOLLOWING FOOD AND BEVERAGE PACKAGES, OR ASK TO SEE THE COMPLETE AIOLI CATERING MENU.



#### \$22/PERSON (SERVED AS A GRAZING STATION)

#### CHARCUTERIE BOARD

- ASSORTED MEAT+ASSORTED CHEESE+CRACKERS+BREAD STICKS + FIG JAM+DRIED FRUIT+ALMONDS+OLIVES

#### HOLIDAY BRUSCHETTA

CINNAMON AND CLOVE TOMATO JAM, GOAT CHEESE, CHIVES, CRACKED BLACK PEPPER

#### HOMEMADE ITALIAN MEATBALLS

FRESH GARLIC, ITALIAN BREAD CRUMBS,
PARMIGIANO-REGGIANO, MARINARA SAUCE,
MICRO HERBS

#### DESSERT

SEASONAL MIXED COOKIES.





### \$50/PERSON (PLATED DINNER SERVED COURSE BY COURSE)

TRIO OF BRUSCHETTA (SERVED FAMILY STYLE AT TABLE)
PEACH, GOAT CHEESE, BASIL, LOCAL HONEY
TRADITIONAL- TOMATO, MOZZARELLA, BASIL, OLIVE OIL,
BALSAMIC REDUCTION
TOMATO JAM GOAT CHEESE, CHIVES, CRACKED BLACK
PEPPER

#### SALAD

12 SUPER FOODS SALAD KALE, GRAPES, QUINOA, FETA, BLUEBERRIES, EDAMAME, WALNUTS, DRIED CHERRIES, CHIA SEEDS, CITRUS VINAIGRETTE

#### ENTRÉE

HERB CRUSTED PRIME RIB WITH ASSORTED BELL PEPPERS+YELLOW ONIONS+ CREAMY HORSERADISH+STEAKFRIES+CHIPOTLE KETCHUP+ROASTED WHOLE BABYCARROTS+ROASTED RED ONION+ROASTED SUMMER SQUASH

#### DESSERT

HOUSEMADE TIRAMISU COFFEE AND CHOCOLATE INFUSED LAYERS OF CAKE WITH MASCARPONE AND COCOA

PAIRED WINE AND OR BEER

