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CONTENTS

- 4. ABOUT US
- 6. SPECIAL EVENTS
- 8. SPECIAL EVENT RATES
- 10. SPECIAL EVENTS MENU A
- 12. SPECIAL EVENTS MENU B
- 14. CORPORATE EVENTS
- 16. CORPORATE EVENT RATES
- 18. CORPORATE EVENTS MENU A
- 20. CORPORATE EVENTS MENU B
- 22. DRINK PACKAGES
- 23. WINE MENU
- 24. COCKTAIL MENU
- 25. CRAFT BEER MENU
- 26. CLASSIC DRINK MENU
- 28. FAQ
- 32. CONTACT



1

The Experience Studio is the perfect space for your next celebration, private dinner party or corporate event. With space for up to 25 people, our full-service event space is the perfect place to create memories with your friends and family. Our large kitchen island seats up to 14 people and can be set up for a formal dinner party or cocktail style island buffet. Our main floor space seats up to 10 for formal dining or can be set up for casual entertaining.

2

Our patio is transformed into an outdoor oasis for your next event. With space for up to 25 people, take outdoor dining to the next level as you host your special experience. From formal dinner space to beautiful lounge seating, there is something for everyone to enjoy under the lights and atmosphere of Locke Street.

All event packages include full food and beverage service.





SPECIAL EVENTS

Event Rates

Whether you are looking to host a small intimate gathering or a larger party for family and friends, our event packages can be customized to suit your needs. Choose from our special events menu or create a custom menu for our chef lead dining experiences.

Our event rental rates include exclusive use of our space, setup, event staffing and bar service.

Up to 10 people	11 - 17 people	18 - 25 people
\$800 +HST	\$1,200 +HST	\$1,600 +HST

Let us take care of the details. We want to create an experience that is as unique as you are. We know that each event is meant to celebrate someone special, and we take the time to understand each client’s unique needs to execute a one-of-a kind event.

Create your own event decor package

Birthday Cake	Balloon Arch	Balloon Bouquet
Floral Arrangements	Guest Favours	Baby/Bridal Shower Decor

Prices for individual items available upon request.



Choose Three Canapé Selections

\$45 per person + HST

Gougeres with Smoked Salmon and Dill Mousse

Vietnamese Fresh Rolls with Grilled Sweet Pork and Spicy Peanut Sauce
(GF, Vegan option available)

Beer and Aged Cheddar Mac and Cheese

Indian Vegetable Pakora with Cucumber Raita
(GF, Vegetarian, Vegan option available)

Mozzarella Stuffed Basil Arancini with Marinara Sauce and Basil Pesto

Crispy Pork and Ginger Dumplings

Prosciutto and Peach Crostini with Lemon Thyme Honey Drizzle

Grilled Tomato Crostini with Basil Ricotta
(Vegetarian)

Eggplant Involtini with Grilled Ratatouille and Ricotta
(GF, Vegan)



Choose Four Canapé Selections

\$70 per person + HST

Pork Belly Bao with Gouchgang, Gem Lettuce and Pickled Carrot

Lobster and Shrimp Slider on a Toasted Brioche Bun with a Dill and Caper Aioli

Smoked Salmon Blini with Dill Crème Fraiche and Cucumber Caviar

Kimchi Corn Dogs

Tamari and Sesame Shrimp Mini Poke Bowl
(GF, Vegan option available)

Truffle and White Cheddar Mac and Cheese with Buttered Panko Crust
(Vegetarian)

Heirloom Tomato Tart with Parmesan Mousse
(Vegetarian)

Smoked Squash, Charred Corn and Spinach Empanada with Cilantro and
Smoked Chili Mayo
(Vegan)





CORPORATE EVENTS

Corporate Event Rates

The Experience Studio is the perfect place to host your next corporate event. Whether you are looking for a space for team meetings, client appreciation or networking, our event packages can be customized to suit your needs.

Our event rental rates include exclusive use of our space, setup, and event staffing.

Our corporate packages also include the use of our 60" television which is equipped for showcasing presentations, connecting with remote guests, and sharing information with your team.

Up to 10 people	11 - 17 people	18 - 25 people
\$800 +HST	\$1,200 +HST	\$1,600 +HST



Corporate Menu A

\$65 per person + HST

Please choose one selection from the breakfast menu & one selection from the lunch menu for your guests to enjoy.

Breakfast

Vanilla Greek Yogurt and Berry Parfait with House-Made Granola + ½ Croissant | Sandwich with Double Smoked Ham, Aged Cheddar, Honey Mustard and Organic Greens

Protein Packed Fruit and Yogurt Smoothies with Assorted Pastries

European Breakfast Platter: Spinach & Chorizo Frittata | Brie | Basil Bocconcini | Crostini | Sliced Prosciutto | Mixed Nuts | Fruit

Breakfast Burrito: Scrambled Egg with Cilantro and Peppers | Fresh Salsa | Crispy Potato | Black Bean | Spinach | Queso

Lunch

Sandwich and Salad Combo

Served with The Experience Salad: Organic Greens | Crumbled Feta | Sliced Almonds | Blueberry Balsamic Vinaigrette

Roasted Chicken Breast | Triple Cream Brie | Spinach & Walnut Pesto | Sliced Apple | Caramelized Onion

Muffaletta Sandwich : Ham | Mortadella | Salami | Provolone Pickled Olive Salad | Arugula

Seared Chicken Breast | Double Smoked Bacon | Aged Cheddar | Garlic Aioli | Tomato | Lettuce

Fire Roasted Vegetables | Whipped Goat Cheese | Garlic Confit Basil Pesto | Spinach (v)

Health Bowls

Quinoa | Marinated Chickpeas | Roasted Sweet Potato | Grilled Zucchini | Roasted Tomato | Goat Cheese | Oregano Dijon Dressing

Lime and Chili Chicken | Rice | Black Beans | Marinated Red Cabbage | Pico de Gallo | Avocado and Cilantro Crema

Tamari Tofu | Sesame Rice | Edamame | Pickled Carrot | Cucumber | Roasted Seaweed | Cabbage | Ginger & Scallion Dressing | Fried Rice Noodle

Hummus | Chicken Shawarma (vegan option with falafel) | Tabouli | Beet Tahini | Garlic Flatbread

Corporate Menu B

\$95 per person + HST

Please choose one selection from the breakfast menu & one selection from the lunch menu and an afternoon refresh for your guests to enjoy. All breakfast is served with Seasonal Fruit.

Breakfast

Individual Quiche

Broccoli & Cheese Quiche served with a side of MDS Organic Greens Salad

Toasted Lox Bagel

Dill and Caper Creamed Cheese with Canadian Smoked Salmon finished with Pickled Pink Onion and Cucumber Ribbons with a side of Melon, Basil and Bocconcini Salad

Buttermilk Biscuit Breakfast Sandwiches

Aged Cheddar, Double Smoked Bacon and Chive Frittata finished with Baby Spinach + Vanilla Greek Yogurt and Berry Parfait with House-Made Granola (refined sugar free)

Avocado Toast

Smashed Shallot and Lime Avocado on Local Sourdough Bread with a poached Farm Fresh Egg, 'Everything Bagel' Seasoning & Arugula Sprouts served with a side of MDS Organic Greens Salad

Huevos Rancheros

Crispy Corn Tortilla topped with Cajun Black Beans, Fire Roasted Adobo Tomato Sauce, Pico De Gallo, Cotija Cheese, Avocado and a Fried Egg

Lunch

Seared Salmon (GF)

Lemon and Shallot Dressed Mini Potatoes | Snap Peas | Shaved Radish | Braised Fennel | Dijon Aioli Drizzle

The Nicoise (GF)

Sushi Grade Tuna | Potato | Green Bean | Butter Lettuce | Jammy Egg | Olives | Tomato | Shallot-Lemon Vinaigrette

Asian Rice Noodle Salad (GF, Vegan option available)

Sesame Chicken | Edamame | Peppers | Heirloom Carrot | Snap Peas | Scallion | Cilantro | Tamari & Sesame Dressing

Argentinian Steak (GF)

Grilled Skirt Steak | Cajun Roasted Potatoes | Grilled Zucchini Salad | Garlic Confit | Chimichurri

Mexican Street Corn Salad (GF)

Chipotle Seared Pork Loin | Charred Corn | Fire Roasted Peppers | Fried Tortilla | Fresh Queso | Cilantro & Lime Drizzle

Afternoon Refresh

Fruit & Greek Yogurt Smoothie and Energy Protein Bites for each guest OR Seasonal Fruit and Sweet Cream Turnover and Specialty Coffee

Drink Packages

Standard Service | \$60 per person

Wine List | Beer List | Drink Menu | Non-alcoholic Refreshments

Signature Service | \$80 per person

Wine List | Beer List | Drink Menu | Cocktail Menu | Non-alcoholic Refreshments

A la Carte Service | Customize Your Offerings



WINE MENU

WHITE

		6oz	9oz	Bottle
Riesling AF	<i>Riesling</i>	8	12	36
Follow the White Rabbit	<i>Chardonnay</i>	10	14	48
Cool Hand	<i>Sauvignon Blanc</i>	12	17	48
Vee-own-yay	<i>Viognier</i>	12	17	48

RED

		6oz	9oz	Bottle
The Looking Glass	<i>Cabernet Sauvignon</i>	10	14	40
Unfiltered Pinot Noir	<i>Pinot Noir</i>	12	17	48
Praxis Cabernet Franc	<i>Cabernet Franc</i>	18	23	60
Lock, Stock and Barrel	<i>Merlot</i>			80

MEAD

		6oz	9oz	Bottle
Mead Royale	<i>Mead</i>	12		40
Legacy	<i>Mead</i>	12		40

COCKTAIL MENU

COLLECTIVELY MODERN 21

Collective Arts Rhubarb and Hibiscus gin, fresh pressed lemon juice, raspberry puree, egg white & botanical perfume spritz

GRANNY SMITH APPLE MOJITO 14

Kraken spiced rum, cinnamon infused simple syrup, fresh pressed cloudy apple juice, muddled fresh lime, mint, topped with ginger beer

THE ESPRESSO MARTINI 14

Kettle One premium vodka, coffee liquor, cold pressed espresso, simple syrup, 3 espresso beans

MD OLD FASHIONED 17

Diplomatico rum, house bitters, simple syrup, smoked cinnamon stick

LOCKE STREET-ALATA 17

Bacardi amber rum, dash of Amaretto almond liquor, coconut cream, fresh pineapple juice,
fresh lime juice garnished with crushed an almond rim and toasted marshmallow

THAI ONE ON 11

Kettle One vodka, ginger infused honey, thai basil and fresh pressed lemon juice

WITHOUT A TRACE 21

Buffalo trace bourbon, egg white, red wine, fresh lemon juice and house bitters

DIABLO MARGARITA 14

Blue agave tequila, fresh lime juice, jalapeño infused agave syrup and chili salt rim with diced jalapeños

CRAFT BEER MENU

Stranger Than Fiction 8
Collective Arts Porter

Audio/Video Lager 8
Collective Arts Lager

Life in the Clouds 8
Collective Arts Blonde Ale

Nature of Things 8
Collective Arts Cider

CLASSIC DRINK MENU

Non- Alcoholic Refreshments

Flat or Sparkling Water

Coke

Diet Coke

Ginger Ale

Sprite

Cranberry Juice

Apple Juice

Coffee & Tea

House Spirits

Kettle One Vodka

Bombay Sapphire Dry Gin

Buffalo Trace Bourbon

Tromba White Tequila

Tromba Gold Tequila

Bacardi Dark Rum

Johnny Walker Black Label Scotch



FAQ section

How many guests does The Experience Studio accommodate?

The Experience Studio can accommodate up to 25 people. We are able to serve 14 people for a seated meal or a maximum of 25 guests for a standing reception or cocktail party.

Our Patio Space can accommodate up to 25 people and we work with each guest to set up the space to maximize the seating and function for each occasion. Please email events@mdstudio.ca to connect with our Events Management team and start the process for hosting your next experience!

How long can our party be hosted?

We offer many different party packages for each occasion. Our typical blocks are:

Morning: 10:00am-2:00pm
Afternoon: 1:00pm - 5:00pm
Evening: 6:30pm - 11:30pm

Access to The Experience Studio will be provided 1 hour prior to the confirmed guest arrival time. If you require an earlier start time or a later end time, please speak to our team about accommodations.

What items do I need to supply?

Our event rental rates include setup of all dishware and glassware, along with general event decor. We welcome guests to bring their own special décor (balloons, party decorations, centrepieces, candles etc) or customize an Event Décor Package with our team which will be set up prior to arrival.

How far in advance do we need to book?

We recommend reaching out 1-3 months prior to your event in order to secure your preferred date and allow enough time to customize the event details to your preferences. We require all food and beverage selections to be finalized at least 2 weeks prior to the events and final numbers confirmed. Bookings are not considered firm until a deposit is received.

Can we bring our own liquor?

The Experience Studio and its staff comply with all AGCO policies and regulations regarding the liquor laws in Ontario and the responsible service of alcohol to our guests. Guests are not permitted to supply their own wine or liquor but can customize the bar menu for each event.

FAQ section

How are charges calculated?

Charges for your event are based on the event rental fee, total food and beverage sales, plus applicable government taxes (13%) and gratuity (18%).

Is there parking available?

There is paid street parking along Locke Street, as well as 1-3 hour parking on many of the surrounding side streets in the Locke Street neighborhood. Modern Design Studio does not have a parking lot.

How are payments made?

We have a three step payment process. We require a \$500.00 deposit on each event, 50% payment on the balance one week prior to the event, and full payment of the balance at the conclusion of the event. We accept all major credit cards, debit and cash. We are not able to provide invoices to be paid at a later date.

Are you able to accomodate food allergies and dietary needs?

We do our best to accomodate the unique needs of each guest. Many of our menu items can be adjusted to cater for guests who are vegetarian and nut or gluten free

When do we need to confirm guest count?

We require final menu and drink selections to be made 2 weeks prior to your event along with a final guest count. Your invoice will reflect the number of guests confirmed at this time.

Is there a cancellation fee?

Your event deposit is non-refundable if you cancel your event.

Do you have AV equipment available for our use?

Yes - we have a 60" television with cords that can be connected to a computer or Apple TV. We are happy to set this up for any corporate event or for a slideshow or party presentation. We have SONOS speakers throughout our space to provide music throughout your event and our system can be paired with Apple Music, Spotify and Amazon Music etc.

Can I bring my pets?

We are not able to accomodate pets inside The Experience Studio, but welcome guests to bring pets on our patio.

CONTACT MODERN DESIGN STUDIO

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mdstudio.ca | mdstudio.ca/experience



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