GROUP EVENTS

Your party, *elevated.*

MOXIES
HOUSTON

WE ARE MOXIES

MOXIES x HOUSTON

At Moxies, you'll find a unique dining experience through a blend of uncompromising food quality, energetic service, and stylish restaurant design. Our menus deliver globally-inspired flavors made with fresh ingredients and prepared with an unparalleled passion.

Planning an event? Our modern, yet comfortable, dining spaces can accommodate everything from an intimate business seminar to a high-profile VIP party. Let our passionate team guide you in creating an event your guests will remember.

LOCATION

Scan QR code for Moxies Houston address and opening times

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OUR ROOMS

220	10,200	4
CAPACITY PER FLOOR	SQ FT	UNIQUE SPACES

The rooms at Moxies Houston are designed with style in mind. With hand-selected features throughout our restaurant, our space provides the perfect backdrop no matter the occasion. **Ideal for groups from 20 to 220** and suitable for seated, family style or cocktail receptions.

From our open concept dining room to intimate seating in our lounge and our impressive wrap-around patio, we are happy to create events personalized to your needs. Moxies also accommodates a full restaurant and/or patio buyout **for up to 440 people.**

WE MAKE BOOKING EASY

Our expert Sales Coordinator will be there for you through the entire planning process. Booking an event can be stressful, so we'll do all the hard work for you. We'll help make your event exactly the way you want it **in 3 simple steps:**

1 CHOOSE YOUR SPACE

2 CHOOSE YOUR MENU

3 SIGN THE AGREEMENT

Then we'll do the rest!

At Moxies, our restaurants and menus are inspired by the communities we are part of. From the team we hire to the food we make, it's an expression of the neighbourhoods we inhabit across this country.

So to make your event a success, we developed the perfect lineup of tasting menus that allow your guests to sample the wonderful variety of dishes we offer. Take a look through our prix-fixe menus to decide what is right for your event.

To get your inquiry started, please email: demitra@eatzhospitality.com

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BEVERAGE PACKAGES

Wine by the Bottle
ask your event manager for all our current wine options

Beer, Wine, Specialty Cocktails, Non-Alcoholic Beverages
charged based on consumption

PLATTERS

$65 EACH

SLIDERS x 12
chuck & brisket patty, cheddar, red relish, mustard mayo

SUSHI CONES x 12
tempura shrimp with fresh avocado, pea shoots, nori + sesame chili ponzu

SPICY TUNA ROLLS x 18
hand-rolled tempura sushi, spicy ahi tuna, soy sauce

STEAK BITES (2 LBS) **Feeds 6-8**
marinated sirloin, dijon horseradish aioli

$45 EACH

POTSTICKERS x 24
pork dumplings with chili ponzu & fresh pineapple salsa

ROASTED TOMATO BRUSCHETTA (V) **Feeds 6-8**
creamy feta, baby tomatoes, fresh herbs, garlic crostinis

$35

FRESH SMASHED GUACAMOLE (V) **Feeds 6-8**
corn chips + roasted corn, pico de gallo, feta cheese & lime

(V) vegetarian items

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAIL PARTY

$32
PER PERSON

served
family-style

FRESH SMASHED GUACAMOLE (V)
corn chips + roasted corn, pico de gallo, feta cheese & lime

POTSTICKERS
pork dumplings with chili ponzu & fresh pineapple salsa

ROASTED TOMATO BRUSCHETTA (V)
creamy feta, baby tomatoes, fresh herbs, garlic crostinis

SUSHI CONES
tempura shrimp with fresh avocado, pea shoots, nori + sesame chili ponzu

THAI CHILI CHICKEN
sweet chili sauce, sriracha aioli, cucumbers, cashews

$40
PER PERSON

served
family-style

SLIDERS
chuck & brisket patty, cheddar, red relish, mustard mayo

FRESH SMASHED GUACAMOLE (V)
corn chips + roasted corn, pico de gallo, feta cheese & lime

POTSTICKERS
pork dumplings with chili ponzu & fresh pineapple salsa

ROASTED TOMATO BRUSCHETTA (V)
creamy feta, baby tomatoes, fresh herbs, garlic crostinis

SUSHI CONES
tempura shrimp with fresh avocado, pea shoots, nori + sesame chili ponzu

STEAK BITES* (2 LBS)
marinated sirloin, dijon horseradish aioli

TUNA SUSHI STACK*
sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers

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+$8
PER PERSON
ADD

BITE OF WHITE CHOCOLATE BROWNIE
warm chocolate sauce & real whipped cream

LUNCH

enjoy your choice of one entrée, plus your choice of dessert
(beverages not included. parties of 6 or more subject to 22% gratuity)

$35
PER PERSON

ENTRÉE

SALMON & AVOCADO COBB SALAD*
crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons

STEAK SALAD*
fresh artisan greens, herbed goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette & goat cheese crostinis

CHICKEN MADEIRA RIGATONI
pan roasted chicken with creamy mushroom & madeira wine sauce, rosemary, lemon & garlic ciabatta baguette

BLACKENED CHICKEN BURGER
chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato

THE LOADED CHEESEBURGER*
aged white & orange cheddar, red relish, mustard mayo, sautéed mushrooms, bacon & bbq sauce

Ⓥ vegetarian options available upon request

DESSERT

KEY LIME PIE
graham cracker crust, pecan whipped cream, fresh lime zest

WHITE CHOCOLATE BROWNIE
warm chocolate sauce, vanilla bean ice cream & real whipped cream

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3-COURSE DINNER

enjoy your choice of one starter, one entrée and one dessert
(beverages not included. parties of 6 or more subject to 22% gratuity)

$57
PER PERSON

+$20
ADD
Prime Rib Eye* 16oz, Tenderloin Filet* 9oz or Prime New York* 12oz
For groups of 20 or more all steaks are cooked medium

STARTER

FRENCH ONION SOUP
CAESAR SALAD
MARKET SALAD

ENTRÉE

BLACKENED MAHI MAHI*
spiced mahi mahi with chorizo & corn hash,
creamy mashed potatoes & salsacado

SCOTTISH SALMON*
ancient grains, lemon herb sauce, fresh seasonal vegetables

CHIPOTLE MANGO CHICKEN
free-run chicken with sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca

CHICKEN MADEIRA RIGATONI
pan roasted chicken with creamy mushroom & madeira wine sauce, rosemary, lemon & garlic ciabatta baguette

SHORT RIB BOLOGNESE
slow braised short rib & beef ragout with tomatoes, fresh herbs, grana padano cheese & garlic ciabatta baguette

Ⓥ vegetarian options available upon request

DESSERT

KEY LIME PIE
graham cracker crust, pecan whipped cream, fresh lime zest

WHITE CHOCOLATE BROWNIE
warm chocolate sauce, vanilla bean ice cream & real whipped cream

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

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BUFFET

available for certain group sizes
(beverages not included. parties of 6 or more subject to 22% gratuity)

$60
PER PERSON

STARTER SALAD

MARKET SALAD
artisan greens, fresh veggies, edamame, red wine vinaigrette

ENTRÉES

CHICKEN MADEIRA RIGATONI
pan roasted chicken with creamy mushroom & madeira wine sauce, with rosemary & lemon butter

CHIPOTLE MANGO CHICKEN
free-run chicken with sweet & smoky dry rub, fresh avocado & salsa fresca

SCOTTISH SALMON
lemon herb sauce

SIDES

SEASONAL VEGETABLES

JASMINE RICE

GARLIC CIABATTA BAGUETTE

DESSERT (choose one)

KEY LIME PIE
graham cracker crust, pecan whipped cream, fresh lime zest

BITE OF WHITE CHOCOLATE BROWNIE
warm chocolate sauce & real whipped cream

Ⓥ vegetarian options available upon request

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FAQ

FREQUENTLY ASKED QUESTIONS

What does a food & beverage minimum consist of?

A food and beverage minimum goes towards any food and beverage spending for your event, and minimums vary. This does not include the 22% gratuity, and sales tax.

Does Moxies charge a service fee for group bookings?

A gratuity of 22% will be charged on all food and beverage for groups of 6 people or more.

How do I confirm my event reservation?

After your dedicated Sales Coordinator provides the event agreement, please sign and return within three (3) calendar days.

When do I provide my final guest count?

The catering department must be notified of the guaranteed number of guests attending the function no later than seventy-two (72) business hours prior to the event. Should no guarantee be received, Moxies will charge for the original numbers quoted, and the customer will pay for the guaranteed number or actual number served (whichever is greater). The guaranteed number of guests cannot decrease by more than 25% of your expected number of guests.

Moxies will prepare food for five percent (5%) over guaranteed number of guests. While every attempt will be made to accommodate actual numbers over 5% of guaranteed number, Moxies reserves the right to substitute menu selections and charge for these substitutions accordingly. Extra per person charges may apply.

What happens if I cancel my event?

We understand that life doesn't always go as planned, and that you may need to cancel your event. To avoid cancellation fees, make sure that cancellation occurs two (2) weeks prior to event date.

FREQUENTLY ASKED QUESTIONS

When do I submit my food and beverage selections?

Please submit food and beverage selections for your event to your Sales Coordinator two (2) weeks prior to your event. This will help ensure product is ordered and delivered on time.

What type of menu is used for group events?

You will select a prix-fixe menu consisting of an array of signature items from the Moxies core menu. While choosing menu items, please keep in mind some substitutions may occur based on availability.

Can we book our event on the patio?

All events are booked inside. If the weather cooperates the day of your event, we will do our best to relocate your group to the patio.

We cannot however guarantee a patio event.

Can we bring decorations or displays?

Moxies does not permit any article to be fastened onto walls or electrical fixtures. The use of confetti, tacks, tape, screws, bolts or any tools, which could mark the floors, walls or ceilings, is prohibited and will result in a minimum cleaning/repair charge of $200.00.

Moxies reserves the right to hold the organization and/or the organization's guests responsible for any and all damage to restaurant property, including but not limited to, property of the restaurant directly or indirectly caused by any person/thing related to the function. As well if upon departure the function room requires cleaning beyond reasonable duties the guest will be charged appropriately. Additional charges may apply if additional services are requested or required.

Significant changes to the setup on the day of the event may be subject to a charge equal to 50% of overall contract.

Displays, exhibits or products are the responsibility of the exhibitor and Moxies accepts no liability whatsoever for loss or damage. Such displays, exhibits or products must be removed from the function room at the end of the event.

PAYMENT INFO

Payment Method: *American Express*

Credit Card #: *123-456-7890*

CVV: *1234*

Credit Card Expiry: *01* / *25*

This is to certify that I, *Client Name*

authorize Moxies to charge my credit card the total amount of $ *x x x x*

Card Holder Signature: _____ Date: *01/02/2023*

Thank you for choosing Moxies Houston, to host your upcoming event. Please review the agreement, sign and return a copy to the Sales Coordinator via email to demitra@eatzhospitality.com.

How Does Final Payment Work?

Final payment is due at the end of your event, one check must be presented; we do not offer separate checks for group events. The total cost includes food, beverage, gratuity and sales tax.

Function Space

The Food & Beverage Contract confirms the space that we are holding on behalf of the above client. In order to maximize the use of our function space, Moxies reserves the right to re-assign function space based on final anticipated attendance and will advise you in writing should a change be necessary. Based on the requirements outlined by the above organization, Moxies has reserved the function space set forth on the Food & Beverage Contract.

The space is only booked for the time indicated on your Food & Beverage Contract. Set-up and dismantling times are to be specified at the time of booking. Start and end times cannot be altered unless authorized by management in advance and additional charges may apply.

Moxies reserves the right to inspect and control all private functions, including the conduct and performance of guests, entertainers, and audible level of music played.

Food & Beverage Policies

Please note that health regulations prohibit the removal of any food products after a function by our guests.

In order to ensure availability, we request that your menu selections are confirmed with your Sales Coordinator no later than two weeks prior to your event. Please advise your Sales Coordinator of any special dietary requirements as soon as possible. Closer to your event date the Sales Coordinator will follow up with you to detail the event and create the final Food & Beverage Contract for your approval.

All charges on Food & Beverage Contracts are subject to Sales Tax and a 22% gratuity for groups of 6 people or more.

Function Guarantees

The Sales Coordinator must be notified of the guaranteed number of guests attending the function no later than twenty-four (24) business hours prior to the event. Should no guarantee be received, Moxies shall charge for the original numbers quoted and the customer shall pay for the guaranteed number or actual number served, whichever is greater. The guaranteed number of guests cannot decrease by more than 25% of your expected number of guests.

Moxies will prepare food for five percent (5%) over the guaranteed number guests. While every attempt will be made to accommodate actual numbers over 5% of guaranteed number, Moxies reserves the right to substitute menu selections and charge for these substitutions accordingly. Extra per person charges may apply.

What Type Of Menu Is Used For Group Events?

You will select a prix-fixe menu consisting of an array of signature items from the Moxies core menu. While choosing menu items, please keep in mind some substitutions may occur based on availability.

Event Cancellation

We understand that life doesn't always go as planned, and that you may need to cancel your event. To avoid cancellation fees, make sure that cancellation occurs two (2) weeks prior to event date.

If you cancel within two (2) weeks of your event, a percentage of the anticipated food and beverage sales will be charged:

- 7-14 days prior to event date - 25% of anticipated food & beverage sales will apply
- 3-6 days prior to arrival - 50% of anticipated food and beverage sales will apply
- Less than 24 hours - 100% of anticipated food and beverage sales will apply

What Happens If I'm Late For My Event?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation, and fees will apply.

Force Majeure

If the contract becomes impossible to perform by either party due to acts of God, war, government regulations, disaster, strikes, civil disorder, curtailment of transportation facilities (which prohibit meeting guests from attending your event), or other emergencies making it illegal or impossible to provide the facilities or to hold the program, this Contract may be terminated for any one or more such reasons by written notice from one party to the other provided that the reason for said terminations is in effect in the immediate surrounding area of the property booked.

Acceptance

Please sign below to confirm the event requirements outlined in this agreement. Moxies will hold space on a tentative basis until *January 1, 2023* at which time, if we are not in receipt of a signed agreement, space will be released back to general inventory. Thank you for choosing Moxies for your event and meeting needs!

Signatures

By signing below, I understand the information above and have agreed to the terms and conditions herein.

Accepted by: *Moxies Sales Manager Name*

Name: *Your Name*

Title: *Mr / Miss*

Company/Organization: *Your Company Name*

Card Holder Signature: _____ Date: *01/02/2023*

Please scan and email to: demitra@eatzhospitality.com

CONTACT

email: demitra@eatzhospitality.com

moxies.com

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