



---

## GROUP EVENTS

---

*Your party, elevated.*

# MOXIES

Dallas

WE ARE MOXIES

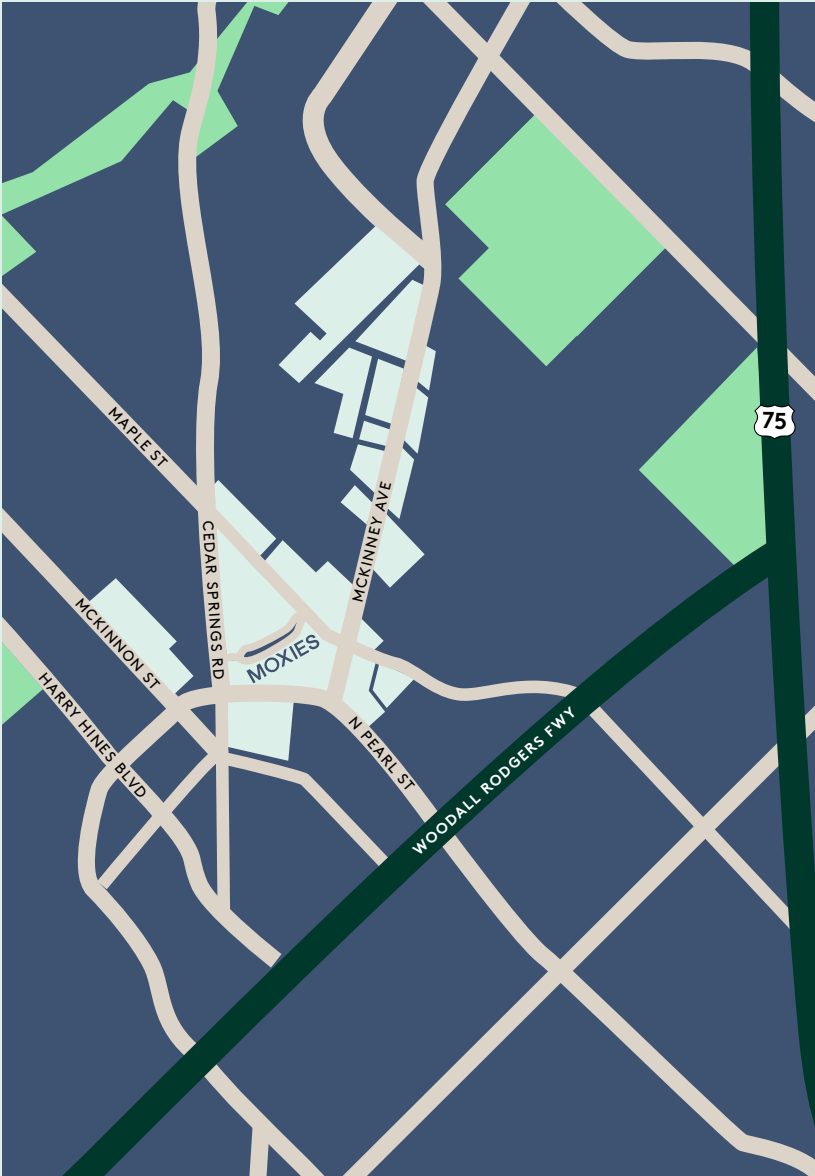


## **MOXIES x Dallas**

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 Dallas address and opening times

---





## TABLE OF CONTENTS

Our Rooms .....	6
Food & Drink .....	8
Platter Menu .....	10
Cocktail Party Menu .....	11
Lunch Menu .....	12
Dinner Menu .....	13
FAQ .....	14
Sample Agreement .....	16



# OUR ROOMS



## OUR ROOMS

300  
CAPACITY  
BUY OUT

10,200  
SQ FT

4  
UNIQUE  
SPACES

The rooms at Moxies Dallas 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 25 to 250** 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 300 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**:



### 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](mailto:demitra@eatzhospitality.com)

---

#### **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

A light green circle containing the text "BEVERAGE PACKAGES".



# 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 Feeds 6-8**

creamy feta, baby tomatoes, fresh herbs, garlic crostinis

---

**\$35**

## **FRESH SMASHED GUACAMOLE Feeds 6-8**

corn chips + roasted corn, pico de gallo, feta cheese & lime

 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 **✓**

corn chips + roasted corn, pico de gallo, feta cheese & lime

## POTSTICKERS

pork dumplings with chili ponzu & fresh pineapple salsa

## ROASTED TOMATO BRUSCHETTA **✓**

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 **✓**

corn chips + roasted corn, pico de gallo, feta cheese & lime

## POTSTICKERS

pork dumplings with chili ponzu & fresh pineapple salsa

## ROASTED TOMATO BRUSCHETTA **✓**

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

**+\$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

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.

# 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

## STARTER

**FRENCH ONION SOUP**  
**CAESAR SALAD**  
**MARKET SALAD**

**+\$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

## 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.

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

# 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.

**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.

# MOXIES | SAMPLE AGREEMENT

## 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 Dallas, 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.



# MOXIES | SAMPLE AGREEMENT

## 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

# MOXIES | SAMPLE AGREEMENT

## 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  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:

Name:

Title:

Company/Organization:

Card Holder Signature: \_\_\_\_\_

Date:

Please scan and email to: demitra@eatzhospitality.com





---

## CONTACT

---

email: [demitra@eatzhospitality.com](mailto:demitra@eatzhospitality.com)

[moxies.com](http://moxies.com)

# MOXIES

Dallas