

MOXIES

FORT LAUDERDALE

GROUP EVENTS

Your party, *elevated.*





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 plan 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!

To ensure your event's success, we offer a selection of customized menus that showcase the variety of signature dishes we provide. Explore our prix-fixe menus to find the perfect fit for your event.



MOXIES x Fort Lauderdale

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 passion.

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

Located at 201 E Las Olas Blvd, Unit B1, Fort Lauderdale [LEARN MORE](#)

485
CAPACITY
BUY OUT

13,000
SQ FT

4
UNIQUE
SPACES

The rooms at Moxies Fort Lauderdale are designed with style in mind. With hand-selected features throughout our restaurant, our space provides the perfect backdrop no matter the occasion. Our space is suitable for seated, family style or cocktail receptions.

From our open concept lounge to spacious patio and our impressive 2nd floor Mezzanine, we are happy to create events personalized to your needs. Moxies also accommodates a full restaurant buyout for up to 485 people or 2nd floor buyout for up to 135 people.



MAIN LOUNGE

Seated capacity: **80**

Cocktail style capacity: **150**

Amenities:

TVs, bar access, Wi-Fi, wheelchair accessible

Ideal for:

Social events, corporate events, holiday parties, wedding events



MAIN PATIO

Seated capacity: **160**

Cocktail style capacity: **200**

Amenities:

TVs, bar access, Wi-Fi, wheelchair accessible

Ideal for:

Social events, corporate events, holiday parties, wedding events



MEZZANINE LOUNGE

Seated capacity: **40**

Cocktail style capacity: **60**

Amenities:

TVs, dedicated washroom, bar access, audio control, Wi-Fi, wheelchair accessible

Ideal for:

Social events, corporate events, holiday parties, wedding events, baby showers, graduations, bachelorettes, birthday parties



MEZZANINE PATIO

Seated capacity: **50**

Cocktail style capacity: **75**

Amenities:

TVs, dedicated washroom, bar access, audio control, Wi-Fi, wheelchair accessible

Ideal for:

Social events, corporate events, holiday parties, wedding events, baby showers, graduations, bachelorettes, birthday parties



UPSTAIRS BUYOUT

Seated capacity: **90**

Cocktail style capacity: **135**

Amenities:

Completely closed to public, TVs, dedicated washroom, bar access, Audio control, Wi-Fi, wheelchair accessible

Ideal for:

Social Events, Corporate Events, Holiday parties, Wedding Events, Baby Showers, Graduations, Bachelorettes, Birthday Parties



FULL RESTAURANT BUYOUT

Seated capacity: **330**

Cocktail style capacity: **485**

Amenities:

Completely closed to public, TVs, Dedicated washroom, bar access, Audio control, Wi-Fi, wheelchair accessible

Ideal for:

Corporate Events, Holiday Parties, VIP Events

PLATTERS

\$65
EACH

SLIDERS x 12

chuck, brisket & short rib patty, cheddar, burger sauce, lettuce, tomato, pickles, onions

SPICY TUNA ROLLS x 18

sushi grade ahi, hand-rolled tempura sushi, 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 mango salsa

ROASTED TOMATO BRUSCHETTA 🍃 Feeds 6-8

creamy feta, baby tomatoes, fresh herbs, garlic crostinis

\$35
EACH

FRESH SMASHED GUACAMOLE 🍃 Feeds 6-8

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

\$90
EACH

PRIME NEW YORK

two prime new york steaks, sliced & served with demi-glaze or truffle butter

\$110
EACH

SURF & TURF

two crab cakes, two blackened shrimp skewers & sliced prime new york steak

🍃 Vegetarian items (gc) Gluten conscious 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 food borne illness.

COCKTAIL PARTY

\$35
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 mango salsa
**vegan potstickers available*

ROASTED TOMATO BRUSCHETTA 🍃

creamy feta, baby tomatoes, fresh herbs, garlic crostinis

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews

\$45
PER PERSON

*served
family-style*

SLIDERS

chuck, brisket & short rib patty, cheddar, burger sauce, lettuce, tomato, pickles, onions
**beyond meat sliders available*

FRESH SMASHED GUACAMOLE 🍃

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

POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa
**vegan potstickers available*

ROASTED TOMATO BRUSCHETTA 🍃

creamy feta, baby tomatoes, fresh herbs, garlic crostinis

STEAK BITES* (2 LBS)

marinated sirloin, dijon horseradish aioli

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews

MAPLE GLAZED BRUSSEL SPROUTS

with pancetta bacon, miso maple glaze & toasted almonds
**vegetarian option available without pancetta bacon*

🍃 Vegetarian items (gc) Gluten conscious 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 food borne illness.

COCKTAIL PARTY

\$55

PER PERSON

*served
family-style*

SLIDERS

chuck, brisket & short rib patty, cheddar, burger sauce, lettuce, tomato, pickles, onions **beyond meat sliders available*

POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa
**vegan potstickers available*

ROASTED TOMATO BRUSCHETTA

creamy feta, baby tomatoes, fresh herbs, garlic crostinis

MAPLE GLAZED BRUSSEL SPROUTS

with pancetta bacon, miso maple glaze & toasted almonds
**vegetarian option available without pancetta bacon*

STEAK BITES* (2 LBS)

marinated sirloin, dijon horseradish aioli

MINI CRAB CAKES

lump crab, breadcrumb crust, lemon cream, arugula & grapefruit

SPICY TUNA ROLL*

sushi grade ahi, hand-rolled tempura sushi, soy sauce

+\$15

PER PERSON
ADD

TACO STATION

tortilla shells (corn/wheat blend), corn & black bean salsa, shredded lettuce, tajin tortilla strips, pickled onions, jalapeno lime sauce, cilantro, spicy vegan mayo, limes.

CHOICE OF TWO PROTEINS

blackened shrimp | blackened chicken | sliced sirloin

+\$8

PER PERSON
ADD

BITE OF WHITE CHOCOLATE BROWNIE

warm chocolate sauce & real whipped cream

STICKY TOFFEE PUDDING

served warm with candied pecans, buttery caramel sauce, bourbon crème anglaise

❖ Vegetarian items (gc) Gluten conscious 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 food borne illness.

LUNCH

enjoy your choice of one entrée, plus your choice of dessert

\$35

PER PERSON

ENTRÉES

SALMON & AVOCADO COBB SALAD*

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons

STEAK SALAD*

fresh artisan greens, feta & 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, burger sauce, sautéed mushrooms, bacon & bbq sauce

❖ *vegetarian options available by request*

DESSERT

KEY LIME PIE

graham cracker pecan crust, pecan whipped cream, fresh lime zest

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, vanilla bean ice cream & real whipped cream

❖ Vegetarian items (gc) Gluten conscious 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 food borne illness.

3 - COURSE DINNER

enjoy your choice of one starter, one entrée, and one dessert

\$65

PER PERSON

STARTER

FRENCH ONION SOUP

CAESAR SALAD

SUPER GREENS SALAD ❶

ENTRÉE

BLACKENED MAHI MAHI* (gc)

spiced mahi mahi with chorizo & corn hash,
creamy mashed potatoes & salsa

SCOTTISH SALMON*

ancient grains, lemon herb sauce, fresh seasonal vegetables

CHIPOTLE MANGO CHICKEN (gc)

free-run chicken with sweet & smoky dry rub, lemon quinoa,
seasonal vegetables, avocado & pico de gallo

CHICKEN MADEIRA RIGATONI

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

ITALIAN SAUSAGE PAPPARDELLE

fresh cooked pork sausage, tomato ragù, italian herbs, manchego cheese,
fresh pappardelle pasta & garlic ciabatta baguette

❶ *vegetarian options available by request*

DESSERT

KEY LIME PIE

graham cracker pecan crust, pecan whipped cream, fresh lime zest

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, vanilla bean ice cream & real whipped cream

+\$20 ADD Prime Rib Eye* 16oz, Tenderloin Filet* 9oz, or Prime New York* 24oz
For groups of 20 or more all steaks are cooked medium

❶ Vegetarian items (gc) Gluten conscious 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 food borne illness.

BUFFET

available for certain group sizes

\$70

PER PERSON

STARTER SALAD

SUPER GREENS SALAD ❶

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar,
roasted seeds & quinoa, white balsamic vinaigrette

**gluten-free option available*

ENTRÉES

CHICKEN MADEIRA RIGATONI

pan roasted chicken with creamy mushroom & madeira wine sauce,
rosemary, lemon

CHIPOTLE MANGO CHICKEN (gc)

free-run chicken with sweet & smoky dry rub, avocado & pico de gallo

SCOTTISH SALMON (gc)

lemon herb sauce

**vegetarian option available by request*

MUSHROOM ZEN BOWL ❶

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables,
cashews, soy ginger glaze & jasmine rice

SIDES

SEASONAL VEGETABLES (gc)

JASMINE RICE (gc)

GARLIC CIABATTA BAGUETTE

DESSERT (choose one only)

BITE OF WHITE CHOCOLATE BROWNIE

warm chocolate sauce & real whipped cream

STICKY TOFFEE PUDDING

served warm with candied pecans, buttery caramel
sauce, bourbon crème anglaise

❶ Vegetarian items (gc) Gluten conscious 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 food borne illness.

BRUNCH PLATTERS

\$65
EACH

BRUNCH SLIDERS x 12

chuck, brisket & short rib patty, egg, cheddar, burger sauce, lettuce, tomato, pickles, onions

SOUTHWEST FRITTATA x 16

bacon, red & green peppers, green onions, mixed cheese

VEGETARIAN EGG WHITE FRITTATA x 16

spinach & arugula, mushrooms, onions, tomatoes, feta & goat cheese

\$40
EACH

BRIOCHE BITES x 36

brioche french toast bites with house-made caramel sauce

AVOCADO TOAST x 16

santa fe style avocado toast on toasted ciabatta with feta, sour cream, pico & bean salsa

\$30
EACH

FRESH FRUIT PLATTER serves 6-8 people

watermelon, strawberries, pineapple, oranges, blackberries

STATION

\$35
PER PERSON

BREAKFAST TACO STATION

potato, egg, chorizo, salsa, avocado, feta, served with tajin chips & guacamole + fresh fruit

 Vegetarian items (gc) Gluten conscious 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 food borne illness.

BRUNCH

enjoy your choice of one starter and one entrée

\$35
PER PERSON

STARTER (choose one)

BRIOCHE BITES

brioche french toast bites with house-made caramel sauce

AVOCADO TOAST

santa fe style avocado toast on toasted ciabatta with feta, sour cream, pico & bean salsa

ENTRÉE (choose one)

THE BIG BREAKFAST*

three eggs, jalapeño pork sausage, smoked bacon, home fries, roasted tomato & multi-grain toast

FARMERS HASH*

pancetta bacon, jalapeño pork sausage, roasted vegetables, pickled onions + poached eggs, home fries & hollandaise

PANCETTA & AGED WHITE CHEDDAR BENEDICT*

pancetta bacon, poached eggs, tomatoes on a toasted english muffin with hollandaise, home fries + fresh fruit

ACAI BOWL

acai sorbet, fresh fruit, granola, honey & coconut

VEGETARIAN EGG WHITE OMELET*

spinach & arugula, mushrooms, onions, tomatoes, feta & goat cheese, home fries, multi-grain toast + fresh fruit

FRENCH TOAST

crown royal strawberries & syrup + whipped cream

BRUNCH BURGER*

a sunny-side egg, bacon, cheddar, burger sauce, lettuce, vine ripe tomatoes, red onions & pickles on a toasted buttered brioche bun + home fries

 Vegetarian items (gc) Gluten conscious 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 food borne illness.

BRUNCH BUFFET

available for certain group sizes

\$45
PER PERSON

STARTER

FRESH FRUIT

watermelon, strawberries, pineapple, oranges, blackberries

ROASTED TOMATOES

SUPER GREENS SALAD

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar,
roasted seeds & quinoa, white balsamic vinaigrette

ENTRÉES

FRENCH TOAST

crown royal syrup

FARMERS HASH*

pancetta bacon, jalapeño pork sausage, roasted vegetables,
pickled onions, home fries & hollandaise

SCRAMBLED EGGS

JALAPEÑO PORK SAUSAGE

HARDWOOD SMOKED BACON

MULTI-GRAIN TOAST

ADD ON

STEAK +\$20 per person

5.5oz sirloin sliced

TACO STATION +\$15 per person

potato, egg, chorizo, salsa, avocado, feta,
served with tajin chips & guacamole

 Vegetarian items (gc) Gluten conscious 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 food borne illness.



BEVERAGES

choose your two-hour bottomless package, offering a variety of cocktails to taste and enjoy throughout your visit

\$35
PER PERSON
2 HOURS

BASIC MIMOSA

choice of orange, grapefruit or pineapple orange

\$40
PER PERSON
2 HOURS

PREMIUM

everything in the Basic package plus:

RED SANGRIA

ROSÉ SANGRIA

BLOODY MARY

\$50
PER PERSON
2 HOURS

DELUXE

everything in the Premium package plus:

APEROL SPRITZ

HUGO SPRITZ

ESPRESSO MARTINI

CARAJILLO

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

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.

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.

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.

Elevate your group event with our step-and-repeat photo booth, available for \$300.

PAYMENT INFO

Payment Method: _____

Credit Card #: _____

CVV: _____

Credit Card Expiry: _____/_____/_____

This is to certify that I, _____
authorize Moxies to charge my credit card the total amount of \$ _____

Card Holder Signature: _____ Date: _____

Thank you for choosing Moxies Fort Lauderdale, to host your upcoming event. Please review the agreement, sign and return a copy to the Sales Coordinator via email to jhamdy@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 20% gratuity for groups of 6 people or more and 4% group booking admin fee.

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: jhamdy@eatzhospitality.com



SAVOR THE MOMENT
A MOXIES MOMENT

Let's get in *touch*

Jenar Hamdy

jhamdy@eatzhospitality.com

Event Coordinator

MOXIES

FORT LAUDERDALE