

MOXIES

PLANO

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 Plano

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.

Located at 8451 Parkwood Boulevard, Plano [LEARN MORE](#)
Take a virtual tour of our event spaces. [EXPLORE HERE](#)





The rooms at Moxies Plano 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 dining room to our private lounge room and patio, we are happy to create events personalized to your needs.



DINING ROOM

Seated capacity: **115**

Amenities:
projector, Wi-Fi, customizable styling, A/C, private bar

Ideal for: group dining, seated events



LOUNGE

Seated capacity: **85**

Cocktail style capacity: **100**

Amenities:
projector, Wi-Fi, customizable styling, A/C, private bar

Ideal for:
cocktail receptions



PATIO

Seated capacity: **50**

Cocktail style capacity: **70**

Amenities:
projector, Wi-Fi, customizable styling, A/C, private bar

Ideal for: cocktail receptions

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

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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

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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 SANDWICH

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

THE LOADED CHEESEBURGER*

aged white & orange cheddar, burger sauce, sautéed onions, 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

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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* 12oz
For groups of 20 or more all steaks are cooked medium

❶ Vegetarian items (gc) Gluten conscious options available upon request

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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

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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

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

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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

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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.

SAVOR THE MOMENT
A MOXIES MOMENT

Let's get in *touch*

planoevents@moxies.ca
469-535-5300

MOXIES
PLANO