

# MOXIES

RICHMOND

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## GROUP EVENTS

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**Your party,**  
*elevated.*





## MOXIES x Richmond

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 flavours 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 3233 St Edwards Dr, Richmond, BC. [LEARN MORE](#)  
Take a virtual tour of our fully private event spaces. [EXPLORE HERE](#)



### DINING ROOM

Seated capacity: **220**

Cocktail style capacity: **250**

**Amenities:**

accessible, A/C, private washroom, sound system, natural light, Wi-Fi, customizable floor plan

**Ideal for:**

dinner parties, social events



### LOUNGE

Seated capacity: **60**

Cocktail style capacity: **75**

**Amenities:**

A/C, private washroom, accessible, sound system, TV display, natural light, Wi-Fi

**Ideal for:**

dinner parties, cocktail parties



### ENCLOSED PATIO

Seated capacity: **40**

Cocktail style capacity: **50**

**Amenities:**

accessible, fireplace, natural light, Wi-Fi, sound system, customizable floor plan

**Ideal for:**

dinner parties, social events



## We make booking easy

Booking an event can be stressful, so we'll do all the hard work for you. With private and semi-private spaces available, our team will work with your budget, requirements and vision to plan the perfect event.



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 menus to decide what is right for your event. A minimum of 20 guests is required. Subject to gratuity and taxes.

**CLASSIC**  
menu package  
**\$30**  
per person

**PREMIUM**  
menu package  
**\$40**  
per person

**ULTRA**  
menu package  
**\$50**  
per person



## CLASSIC \$30 /PERSON

### SMASHED AVOCADO DIP 🍃 (gc)

fresh smashed guacamole, pico de gallo, fresh cooked chips

### POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze

### ROASTED TOMATOES & WHIPPED FETA 🍃 (gc)

baby tomatoes, fresh herbs, sourdough bread

### SLIDERS

chuck patty, cheddar, burger sauce

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## PREMIUM \$40 /PERSON

### SMASHED AVOCADO DIP 🍃 (gc)

fresh smashed guacamole, pico de gallo, fresh cooked chips

### POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze

### ROASTED TOMATOES & WHIPPED FETA 🍃 (gc)

baby tomatoes, fresh herbs, sourdough bread

### CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons,  
fresh vegetables, lettuce & spicy mayo  
*Tofu option available 🍃*

### TUNA SUSHI STACK

sushi grade tuna stacked with seasoned rice, avocado, fresh mango,  
soy ginger glaze & spicy mayo + seasoned prawn crackers

### SLIDERS

chuck patty, cheddar, burger sauce

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

Before placing your order, please inform us if a person in your party has an allergy.  
Not all ingredients are listed, ensure you speak to a manager regarding severe allergies.

(Minimum party of 15. Excludes beverages. Subject to gratuity and taxes.)



## ULTRA \$50 /PERSON

### SMASHED AVOCADO DIP 🍃 (gc)

fresh smashed guacamole, pico de gallo, fresh cooked chips

### POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze

### ROASTED TOMATOES & WHIPPED FETA 🍃 (gc)

baby tomatoes, fresh herbs, sourdough bread

### CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons,  
fresh vegetables, lettuce & spicy mayo  
*Tofu option available 🍃*

### TUNA SUSHI STACK

sushi grade tuna stacked with seasoned rice, avocado, fresh mango,  
soy ginger glaze & spicy mayo + seasoned prawn crackers

### SLIDERS

chuck patty, cheddar, burger sauce

### SIRLOIN STEAK CRUNCH

marinated sirloin, shanghai sauce, chives

### SHRIMP COCKTAIL

poached shrimp, cocktail sauce, lemon

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## DESSERT +\$8 /PERSON

### CHEF'S SELECTION

made in-house

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

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(Minimum party of 15. Excludes beverages. Subject to gratuity and taxes.)





STARTING AT  
\$32  
/PERSON  
TWO & THREE COURSE MENUS

## PLATED MENU

Choice of one entrée & one dessert \$32 /PERSON

Choice of one starter & entrée \$35 /PERSON

Choice of one starter, one entrée & one dessert \$42 /PERSON

## STARTERS

STARTER CAESAR SALAD (gc)

STARTER GREEN SALAD V

CUP OF BOSTON CLAM CHOWDER

## ENTRÉES

CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons,  
fresh vegetables, lettuce & spicy mayo

CRISPY CHICKEN SANDWICH

breaded chicken thigh, cheddar cheese, pickles,  
lettuce & bo ssām hot sauce, toasted brioche bun

CHICKEN MADEIRA RIGATONI

pan roasted chicken, creamy mushroom & madeira wine sauce,  
beef demi, fresh rosemary, lemon + garlic baguette

CHEESEBURGER (gc)

aged white cheddar, burger sauce, served with fries

## DESSERT

CHEF'S SELECTION

made in-house

## ADD-ON OPTIONS

grilled prawns +\$10/person

substitute mushroom sirloin +\$10/person

substitute peppercorn new york steak +\$17/person

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

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(Minimum party of 15. Excludes beverages. Subject to gratuity and taxes.)

STARTING AT  
\$40  
/PERSON  
TWO & THREE COURSE MENUS

## PLATED MENU

Choice of one entrée & one dessert \$40 /PERSON

Choice of one starter & entrée \$43 /PERSON

Choice of one starter, one entrée & one dessert \$50 /PERSON

### STARTERS

**STARTER CAESAR SALAD** (gc)

**STARTER GREEN SALAD** ①

**CUP OF BOSTON CLAM CHOWDER**

### ENTRÉES

**LEMON BASIL SALMON**

pan seared salmon, ancient grains, lemon herb sauce  
& fresh seasonal vegetables

**TOFU THAI CURRY LAKSA** ① (gc)

tofu, creamy coconut broth, mushrooms, rice noodles,  
fresh vegetables & sprouts

**CHIPOTLE MANGO CHICKEN** (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables,  
fresh avocado & pico de gallo

**CHICKEN MADEIRA RIGATONI**

pan roasted chicken, creamy mushroom & madeira wine sauce,  
beef demi, fresh rosemary, lemon + garlic baguette

**STEAK FRITES** (gc)

7oz sirloin, chimichurri, arugula & fries

**BABY BACK RIBS** (gc)

slow braised half rack of pork ribs, glazed with Moxies own bbq sauce

### DESSERT

**CHEF'S SELECTION**

made in-house

### ADD-ON OPTIONS

grilled prawns +\$10/person

substitute mushroom sirloin +\$4/person

substitute peppercorn new york steak +\$16/person

substitute tenderloin +\$12/person

substitute rib eye +\$20/person

① Vegetarian items (gc) Gluten conscious options available upon request

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Not all ingredients are listed, ensure you speak to a manager regarding severe allergies.

(Minimum party of 15. Excludes beverages. Subject to gratuity and taxes.)

STARTING AT  
\$55  
/PERSON  
FAMILY STYLE MENUS

## FAMILY STYLE MENU

Choice of two salads, two pastas & bowls,  
seafood platter, plus dessert \$55 /PERSON

Choice of two salads, two pastas & bowls,  
protein platter, plus dessert \$80 /PERSON

### SALADS

**CAESAR SALAD** (gc)

**GREEN SALAD** ①

**CRISPY BEET SALAD** ① (gc)

### PASTAS & BOWLS

**CHICKEN MADEIRA RIGATONI**

pan roasted chicken, creamy mushroom & madeira wine sauce,  
beef demi, fresh rosemary, lemon + garlic baguette

**CHICKEN ALFREDO**

pan roasted chicken, tagliatelle noodles, sautéed onions, grana padano,  
white wine & cream sauce, chives + garlic baguette

**ZEN BOWL**

fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo,  
choose grilled chicken or crispy shiitake protein

### ENTRÉES

**SEAFOOD PLATTER**

lemon basil salmon, blackened mahi mahi, grilled prawn skewers,  
includes accompaniments

**PROTEIN PLATTER**

lemon basil salmon, chipotle mango chicken, baby back ribs,  
chimichurri sirloin steak, grilled prawn skewers,  
includes accompaniments

upgrade to mushroom sirloin +\$4 /person,  
peppercorn new york +\$16 /person, tenderloin +\$12/person,  
rib eye +\$17 /person

### DESSERT

a selection of seasonal desserts

① Vegetarian items (gc) Gluten conscious options available upon request

Before placing your order, please inform us if a person in your party has an allergy.  
Not all ingredients are listed, ensure you speak to a manager regarding severe allergies.

(Minimum party of 8. Excludes beverages. Subject to gratuity and taxes.)





## DRINK MENU

We are pleased to offer a range of bar options:

### HOST BAR

when the host pays for all liquor consumption

### CASH BAR

when guests purchase tickets from a cashier

### DRINK TICKETS

when the host gives guests drink tickets to be used towards the host bar. Guests without tickets can purchase tickets from a cashier

To explore our wine pairing options or to add a private tasting, please inquire with us. We're here to make your gathering not just an event, but an unforgettable experience.

We are happy to bring in wine from established suppliers for your event.

[VIEW DRINK MENU HERE](#)

*SAVOUR THE MOMENT*  
**A MOXIES MOMENT**

**Let's get in touch**

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**MOXIES**  
*RICHMOND*