



GROUP EVENTS

Your party, *elevated.*

MOXIES

BOSTON SEAPORT

HAND



400
CAPACITY
BUY OUT

10,000
SQ FT

3,000
SQ FT PATIO
OVERLOOKING THE WATER

3
UNIQUE
SPACES

The rooms at Moxies Boston 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 400** 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 400 people**.



MOXIES x Boston Seaport

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.

Scan QR Code to Submit an Event Inquiry →



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. 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 various menu packages to decide what is right for your event. All packages are subject to 20% gratuity and 5% group booking admin fee.

COCKTAIL \$39 /PERSON

(Minimum party of 20. Subject to 20% gratuity and 5% admin fee.)

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews

ROASTED TOMATO BRUSCHETTA ✓

deconstructed with creamy feta cheese, garlic & fresh herbs + garlic crostini

FRESH SMASHED GUACAMOLE ✓ (gc)

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

PARMESAN TRUFFLE FRIES ✓

PREMIUM \$49 /PERSON

(Minimum party of 20. Subject to 20% gratuity and 5% admin fee.)

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews

ROASTED TOMATO BRUSCHETTA ✓

deconstructed with creamy feta cheese, garlic & fresh herbs + garlic crostini

FRESH SMASHED GUACAMOLE ✓ (gc)

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

PARMESAN TRUFFLE FRIES ✓

STEAK BITES*

marinated sirloin, dijon horseradish aioli

POTSTICKERS

pork dumplings with chili ponzu & fresh pineapple salsa

✓ Vegetarian items (gc) Gluten conscious with some modifications from our kitchen
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.

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ULTRA \$59 /PERSON

(Minimum party of 20. Subject to 20% gratuity and 5% admin fee.)

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews

ROASTED TOMATO BRUSCHETTA

with creamy feta cheese,
garlic & fresh herbs + garlic crostini

FRESH SMASHED GUACAMOLE

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

PARMESAN TRUFFLE FRIES

STEAK BITES*

marinated sirloin, dijon horseradish aioli

POTSTICKERS

pork dumplings with chili ponzu & fresh pineapple salsa

SHRIMP COCKTAIL*

poached shrimp, cocktail sauce, lemon

MENU INCLUDES

BEVERAGES

coffee, tea, soda

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, real whipped cream

ULTRA VEGETARIAN \$59 /PERSON

(Minimum party of 20. Subject to 20% gratuity and 5% admin fee.)

ROASTED TOMATO BRUSCHETTA

with creamy feta cheese,
garlic & fresh herbs + garlic crostini

FRESH SMASHED GUACAMOLE

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

PARMESAN TRUFFLE FRIES

AVOCADO ROLLS

hand-rolled tempura sweet potato sushi,
topped with marinated avocado & soy sauce

VEGAN POTSTICKERS

vegan dumplings with chili ponzu &
fresh mango salsa

TOFU LETTUCE WRAPS

crispy tofu, cashews, ginger, sesame,
fresh vegetables,
lettuce & spicy vegan mayo

SUPER GREENS SALAD PLATTER

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

MENU INCLUDES

BEVERAGES

coffee, tea, soda

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, real whipped cream

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EXECUTIVE \$69 /PERSON

(Minimum party of 20. Subject to 20% gratuity and 5% admin fee.)

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews

ROASTED TOMATO BRUSCHETTA 🍃

with creamy feta cheese,
garlic & fresh herbs + garlic crostini

FRESH SMASHED GUACAMOLE 🍃 (gc)

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

PARMESAN TRUFFLE FRIES 🍃

STEAK BITES*

marinated sirloin, dijon horseradish aioli

POTSTICKERS

pork dumplings with chili ponzu &
fresh pineapple salsa

SHRIMP COCKTAIL* (gc)

poached shrimp, cocktail sauce, lemon

SPICY TUNA ROLL*

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

CALAMARI

with tempura shrimp, shishito peppers,
sriracha aioli & sweet chili sauce

MENU INCLUDES

BEVERAGES

coffee, tea, soda

WHITE CHOCOLATE BROWNIE 🍃

warm chocolate sauce, real whipped cream



ADD-ONS

SEAFOOD STATION* \$29 per person

East Coast oysters on a half shell, marinated clams,
poached shrimp, tuna poke, crab salad, lobster claws,
lobster salad, house-made mignonettes & sauces

FRESH SHUCKED OYSTERS* (gc) \$10 per person

East Coast oysters with lemon,
house-made mignonettes & sauces

SHRIMP COCKTAIL* (gc) \$10 per person

poached shrimp, cocktail sauce, lemon

SLICED USDA PRIME SLIDERS* \$10 per person

freshly sliced USDA Prime Rib with horseradish aioli on a bun

USDA PRIME STEAK BOARD STATION* \$30 per person

selection of grilled steak cuts, served with chili butter,
chimichurri and seasonal accompaniments

TACO STATION \$15 per person

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

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PLATINUM BUFFET DINNER \$99 /PERSON

Enjoy cocktail hour followed by elevated dinner options.

Choose 4 appetizers (mix of passed and stationary),
Starter Salad, choice of 2 buffet-style entrées, plus dessert.
Includes coffee, tea, sodas.

(Available for 20 - 100 guests. Subject to 20% gratuity and 5% admin fee.)

APPETIZERS

THAI CHILI CHICKEN

ROASTED TOMATO
BRUSCHETTA ✓

FRESH SMASHED
GUACAMOLE ✓ (gc)

PARMESAN
TRUFFLE FRIES ✓

SHRIMP COCKTAIL* (gc)

STEAK BITES*

POTSTICKERS

BUFFET STARTER

SUPER GREENS SALAD ✓

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

BUFFET ENTRÉES

(add \$10 per person for each additional entrée choice)

CHICKEN MADEIRA RIGATONI

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

CHIPOTLE MANGO CHICKEN (gc)

with a sweet & smoky dry rub, lemon quinoa,
seasonal vegetables, avocado & pico de gallo

SCOTTISH SALMON*

ancient grains, lemon herb sauce, fresh seasonal vegetables

BLACKENED MAHI MAHI* (gc)

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

MUSHROOM ZEN BOWL ✓

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

DESSERT

WHITE CHOCOLATE BROWNIE ✓

warm chocolate sauce, real whipped cream, served buffet style

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SEAPORT POWER LUNCH BUFFET \$49 /PERSON

Available until 4pm.

(Minimum party of 40. Subject to 20% gratuity and 5% admin fee.)

CLAM CHOWDER

house-made with clams, bacon & potatoes

FRESH SMASHED GUACAMOLE 🌱 (gc)

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

SUPER GREENS SALAD 🌱

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

TACO STATION

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

SANDWICH BOARD

a variety of our signature sandwiches including:
blackened chicken sandwich
crispy chicken sandwich
steak sandwich

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2-COURSE PLATED LUNCH \$35 /PERSON

Enjoy a starter salad and choice of any entrée below.

(Available for up to 30 guests. Subject to 20% gratuity and 5% admin fee.)

STARTER

SUPER GREENS SALAD 🌱

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

ENTRÉES

CHICKEN MADEIRA RIGATONI

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

SALMON & AVOCADO COBB SALAD* (gc)

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

PORK BELLY RAMEN*

slow cooked pork belly, traditional ramen noodles, miso broth, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg

BLACKENED CHICKEN SANDWICH (gc)

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato, served with fresh cut fries

THE LOADED CHEESEBURGER* (gc)

aged white & orange cheddar, burger sauce, sautéed onions, bacon & bbq sauce, on a toasted buttered brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles, served with fresh cut fries

ADD-ONS

APPETIZER SELECTION \$10 per person

roasted tomato bruschetta (gc), steak bites* & spicy tuna rolls*
approx. 1 app per 2 guests

WHITE CHOCOLATE BROWNIE 🌱 \$10 per person

warm chocolate sauce, real whipped cream

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3-COURSE PLATED DINNER \$60 /PERSON

Choose one starter, four entrée options, and one dessert.

(Available for up to 30 guests. Subject to 20% gratuity and 5% admin fee.)

STARTER

SUPER GREENS SALAD ❶

CAESAR SALAD (gc)

BOSTON CLAM CHOWDER

ENTRÉES

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

CHIPOTLE MANGO CHICKEN (gc)

with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & pico de gallo

SCOTTISH SALMON*

ancient grains, lemon herb sauce, fresh seasonal vegetables

BLACKENED MAHI MAHI* (gc)

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

MUSHROOM ZEN BOWL ❶

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

DESSERT

KEY LIME PIE ❶

WHITE CHOCOLATE BROWNIE ❶

Start the evening with a glass of wine to set the perfect tone. Ask your event coordinator about pre-ordering wine for the table.

❶ Vegetarian items (gc) Gluten conscious with some modifications from our kitchen
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3-COURSE PLATED DINNER \$85 /PERSON

Choose one starter, four entrée options, and one dessert.

(Available for up to 30 guests. Subject to 20% gratuity and 5% admin fee.)

STARTER

SUPER GREENS SALAD ❶

CAESAR SALAD (gc)

BOSTON CLAM CHOWDER

ENTRÉES

PRIME NEW YORK* (gc)

12 oz, served with fresh seasonal vegetables, plus your choice of mashed potatoes, lemon quinoa, or parmesan truffle smashed potatoes

TENDERLOIN FILET* (gc)

6 oz, house-made red demi, served with fresh seasonal vegetables, plus your choice of mashed potatoes, lemon quinoa, or parmesan truffle smashed potatoes

CHIPOTLE MANGO

CHICKEN (gc)

with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & pico de gallo

BLACKENED MAHI MAHI* (gc)

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

SCOTTISH SALMON*

ancient grains, lemon herb sauce, fresh seasonal vegetables

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

MUSHROOM ZEN BOWL ❶

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

DESSERT

KEY LIME PIE ❶

WHITE CHOCOLATE BROWNIE ❶

ADD APPETIZER SELECTION \$10 per person

roasted tomato bruschetta (gc), steak bites* & spicy tuna rolls*
approx. 1 app per 2 guests

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COCKTAIL BRUNCH \$39 /PERSON

(Minimum party of 20. Subject to 20% gratuity and 5% admin fee.)

BRIOCHE BITES

brioche french toast bites with house-made caramel sauce

AVOCADO TOAST BITES

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

ROASTED TOMATO BRUSCHETTA

with creamy feta cheese, garlic & fresh herbs + garlic crostini

POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa

BREAKFAST TACO BOARD

potato, egg, chorizo, salsa, avocado, feta cheese

MIMOSA BAR

Charged on consumption.

PICK YOUR BUBBLES

CAVA, poema brut, spain 45

PROSECCO, ruffino, italy 48

CHAMPAGNE, perrier-jouët grand brut, france 125

CHAMPAGNE, veuve clicquot brut, france 155

CHAMPAGNE, bollinger special cuvée brut, france 185

CHAMPAGNE, armand de brignac ace of spades brut gold, france 560

PICK YOUR JUICE

PINEAPPLE ORANGE

GRAPEFRUIT

ORANGE

includes two juices, each additional \$3

ULTIMATE BRUNCH \$69 /PERSON

Includes coffee, tea & sodas.

(Minimum party of 20. Subject to 20% gratuity and 5% admin fee.)

BRIOCHE BITES

brioche french toast bites with house-made caramel sauce

AVOCADO TOAST BITES

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

ROASTED TOMATO BRUSCHETTA

with creamy feta cheese, garlic & fresh herbs + garlic crostini

POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa

BREAKFAST TACO BOARD

potato, egg, chorizo, salsa, avocado, feta cheese

MINI HASH BOWLS

savory breakfast potatoes, onions & peppers, drizzled with hollandaise sauce

SHRIMP COCKTAIL*

poached shrimp, cocktail sauce, lemon

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, real whipped cream

BRUNCH ADD-ONS

EGG BENEDICT STATION \$15 per person

pancetta bacon, poached eggs, tomatoes on a toasted english muffin with hollandaises

STEAK BITES* \$12 per person

marinated sirloin, dijon horseradish aioli

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BEVERAGE SERVICE

All beverages are priced on consumption, allowing flexibility to suit your event's needs. To make planning simple, we offer three curated consumption packages designed to fit any vibe and any budget. Our team will help you navigate the options and select the best fit for your celebration.



BEER, WINE & SELTZER PACKAGE

includes all beers, wines by the glass, and hard seltzers — a relaxed and crowd-pleasing option perfect for casual gatherings.

SIGNATURE COCKTAIL PACKAGE

features our signature cocktails, along with beer, wine, and classic mixed drinks — ideal for groups looking to add a little flair to their evening.

COMPLETE BAR PACKAGE

our fully available bar option, offering a complete range of beverages for guests to enjoy throughout the event

Any item priced at \$35 or more per glass or shot, as well as wines by the bottle, will be subject to host approval prior to service.



WINES BY THE BOTTLE

PROSECCO ruffino, Italy	48
PROSECCO ROSÉ la marca, Italy	48
PINOT GRIGIO jermann, Italy	72
SAUVIGNON BLANC kim crawford, New Zealand	52
CHARDONNAY hartford court, California	72
PINOT NOIR meiomi, California	56
MERLOT decoy, California	56
CABERNET SAUVIGNON decoy limited, California	72

SIGNATURE COCKTAILS

CLASSIC MARGARITA hand-shaken with altos reposado tequila, cointreau, organic agave, lime juice	17
THE MARKY MARG flecha azul blanco tequila, cointreau, lime juice, pineapple, fresh basil	18
GUAVA COSMO chopin potato vodka, cointreau, real guava, lime juice, cranberry juice	19
MAI TAI don q cristal white rum, liber & co. almond orgeat, pomegranate, lime juice, pineapple, ron zacapa no. 23 float	18
ESPRESSO MARTINI ketel one vodka, kahlúa, caffè borghetti, espresso, cane sugar	19

DRAFT BEER

BUD LIGHT USA	8½
MICHELOB ULTRA USA	8½
KONA BIG WAVE Hawaii	9
SAMUEL ADAMS Boston	9
BLUE MOON USA	9
GUINNESS Ireland	10½
HARPOON Boston	10½
MIGHTY SQUIRREL CLOUD CANDY Massachusetts	10½
MAINE BEER COMPANY LUNCH Maine	13
PERONI Italy	9½
STELLA ARTOIS Belgium	9½
SAPPORO Japan	10½

BOTTLES

BUDWEISER USA	8
COORS LIGHT USA	8½
CORONA EXTRA Mexico	9
DOWNEAST CIDER Boston	8½
VIVA Boston tequila seltzer, huckleberry	11
SUN CRUISER Boston classic vodka iced tea	11
HIGH NOON USA vodka seltzer, peach or pineapple tequila seltzer, lime	11
BEST DAY USA non-alcoholic	8
CORONA Mexico non-alcoholic	8

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WELCOME BEVERAGE SERVICE

Kick off your event with a signature sip! Choose from one of our curated seasonal packages to set the tone for your celebration. All welcome beverages are priced on consumption.

SPRING / SUMMER WELCOME DRINKS

includes Aperol Spritz, the refreshing Marky Marg, bottled beers and seltzers — a bright, sunny mix perfect for warm-weather gatherings.

FALL / WINTER WELCOME DRINKS

includes our rich Espresso Martini, a timeless Classic Old Fashioned, bottled beers and seltzers — cozy, bold flavors made for cooler seasons.

BEER & WINE

a simple and crowd-pleasing option featuring a selection of beer and wine — ideal for casual receptions or understated elegance.

WINES BY THE BOTTLE

ROSÉ	70	PINOT NOIR	56
caves d'esclans whispering angel, côtes de provence, France		meiomi, California	
ROSÉ	72	PINOT NOIR	84
miraval, côtes de provence, France		ponzi, Oregon	
PINOT GRIGIO	56	RED BLEND	104
tommasi le rosee, Italy		the prisoner wine co. the prisoner, California	
SANCERRE	85	CABERNET SAUVIGNON	56
comte de la chevalière, France		substance, Washington	
CHARDONNAY	72	CABERNET SAUVIGNON	72
hartford court, California		decoy limited, California	
CHARDONNAY	80	CABERNET SAUVIGNON	118
duckhorn, California		austin hope, California (1L)	

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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 20% gratuity, 5% admin fee, and sales tax.

Does Moxies charge a service fee for group bookings?

A gratuity of 20% and group booking fee of 5% will be added to parties of 8 or more.

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.

How do I confirm my event?

To confirm your event, a deposit equal to 25% of the anticipated total or the full room rental fee (whichever is greater) is required.

Deposits become non-refundable two weeks after receipt. Any refunded deposits are subject to a 5% transaction fee.

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'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.

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. From 2 weeks after the deposit is received to 14 days prior to the event, the deposit is 50% refundable.

If you cancel within two (2) weeks of your event, the cost of the room rental is 100% non-refundable. A percentage of the anticipated food and beverage sales will be charged:

- **7-13 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

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?

Patio events can only be booked if equal interior space is available in case of inclement weather.

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.

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, 20% gratuity, and a 5% Group Booking Admin Fee.



SAVOR THE MOMENT
A MOXIES MOMENT

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