MOXIES
VICTORIA
GROUP EVENTS
YOUR PARTY, ELEVATED.

MOXIES x Victoria

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.

1-1010 Yates Street, Victoria BC **LEARN MORE**

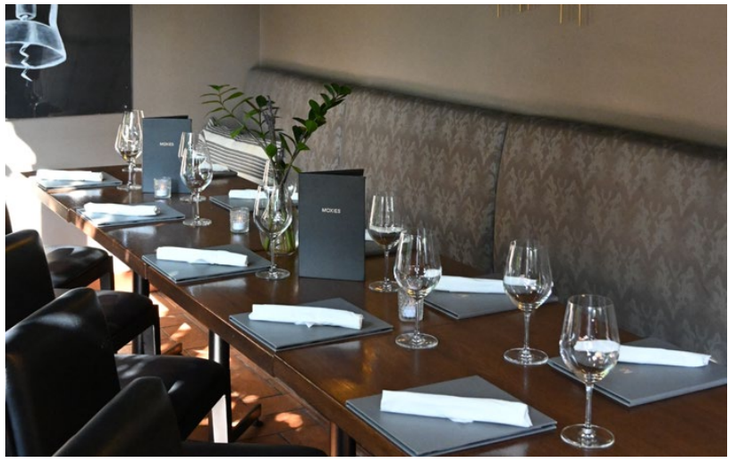
PRIVATE TUSCAN ROOM

Seated capacity: **30**

Cocktail style capacity: **35**

Amenities:
private dining area, away from rest of restaurant, personal server for your group, AV equipment (Smart TV)

Ideal for:
birthdays, anniversaries, business meetings



SEMI-PRIVATE COVE

Seated capacity: **11**

Amenities:
semi private area, main floor

Ideal for:
small events, business meetings, birthdays, anniversaries

LOUNGE

Seated capacity: **30**

Cocktail style capacity: **45**

Amenities:
main floor

Ideal for:
birthdays, company events, anniversaries

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 (v) (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 (v) (gc)
baby tomatoes, fresh herbs, sourdough bread

TACOS (gc)
chuck patty, cheddar, burger sauce

PREMIUM $40 /PERSON

SMASHED AVOCADO DIP (v) (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 (v) (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 (v)***

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

TACOS (gc)
chuck patty, cheddar, burger sauce

(v) 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)

ULTRA $50 /PERSON

SMASHED AVOCADO DIP (v) (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 (v) (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 (v)***

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

TACOS (gc)
choose blackened shrimp tacos or black bean tacos (v)
pickled red onions, corn salsa, spicy aioli

SHANGHAI STEAK BITES
marinated sirloin, shanghai sauce, chives

SHRIMP COCKTAIL
poached shrimp, cocktail sauce, lemon

DESSERT +$8 /PERSON

CHEF'S SELECTION
made in house

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

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(Minimum party of 8. 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

SALMON AVOCADO & BACON COBB SALAD (gc)
pan seared salmon, crisp iceberg lettuce, bacon, avocado,
soft boiled egg, feta, croutons, ranch & sun-dried tomato dressing
Vegetarian option available (v)

CRISPY CHICKEN SANDWICH
breaded chicken thigh, cheddar cheese, pickles,
lettuce & bo ssäm hot sauce, toasted bun, served with fries

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, lettuce, tomatoes,
red onions, pickles, toasted bun, served with fries

DESSERT

CHEF'S SELECTION
made in house

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

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

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*

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

STARTERS

STARTER CAESAR SALAD (gc)
STARTER GREEN SALAD (v)
CUP OF BOSTON CLAM CHOWDER

ENTRÉES

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

MUSHROOM ZEN BOWL (v)
crispy shiitake protein, fresh vegetables, sprouts, jasmine rice,
sesame seeds & spicy mayo

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

BABY BACK RIBS (gc)
slow braised half rack of pork ribs, glazed with Moxies own bbq sauce

STEAK FRITES (gc)
5oz sirloin, chimichurri, arugula & fries

Upgrade Your Steak Frites
substitute 8oz sirloin +$8 /person
substitute 10oz new york steak +$19 /person
substitute 7oz tenderloin +$19 /person
substitute 13oz rib eye +$23 /person

DESSERT

CHEF'S SELECTION
made in house

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

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

FAMILY STYLE MENU

STARTING AT $55 /PERSON · TWO & THREE COURSE MENUS ·

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*

STARTERS

CAESAR SALAD (gc)
GREEN SALAD (v)
CRISPY BEET SALAD (v) (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 (v)

ENTRÉES

SEAFOOD PLATTER
lemon basil salmon, blackened mahi mahi, grilled prawns,
includes accompaniments

PROTEIN PLATTER
lemon basil salmon, chipotle mango chicken, baby back ribs,
chimichurri sirloin steak, grilled prawns,
includes accompaniments

DESSERT

a selection of seasonal desserts

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

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(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*

yates@moxiesvi.ca
250-360-1660

MOXIES
VICTORIA