



GROUP EVENTS

Your party, *elevated.*

MOXIES

BOSTON SEAPORT



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.

Located at 899 Congress St, Boston
Scan QR code for directions →



400

CAPACITY
BUY OUT

10,000

SQ FT

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.**



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.

To get started, please submit your event inquiry here:
<https://moxies.com/restaurants/boston-seaport/group-bookings>



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 event menus that allow your guests to sample the wonderful variety of dishes we offer. Take a look through our 4 menus packages to decide what is right for your event. A minimum of 20 guests is required. Subject to 20% gratuity and 4% group booking admin fee.

COCKTAIL	PREMIUM	ULTRA	EXECUTIVE
menu package	menu package	menu package	menu package
\$36	\$46	\$56	\$69
per person	per person	per person	per person





Cocktail Menu Package \$36

(Minimum party of 20. Subject to 20% gratuity and 4% group booking admin fee.)

STEAK BITES*

Marinated sirloin, dijon horseradish aioli

ROASTED TOMATO BRUSCHETTA ♡

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

FRESH SMASHED GUACAMOLE ♡

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

POTSTICKERS

Pork dumplings with chili ponzu & fresh mango salsa
Vegan potstickers available

♡ Vegetarian items

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.

* Items marked with asterisk, may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Premium Menu Package \$46

(Minimum party of 20. Subject to 20% gratuity and 4% group booking admin fee.)

STEAK BITES*

Marinated sirloin, dijon horseradish aioli

CALAMARI

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

SHRIMP COCKTAIL*

Poached shrimp, cocktail sauce, lemon

ROASTED TOMATO BRUSCHETTA ♡

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

FRESH SMASHED GUACAMOLE ♡

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

POTSTICKERS

Pork dumplings with chili ponzu & fresh mango salsa
Vegan potstickers available

♡ Vegetarian items

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Ultra Menu Package \$56

(Minimum party of 20. Subject to 20% gratuity
and 4% group booking admin fee.)

SPICY TUNA ROLL*

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

MINI-POUTINE

Fresh-cut fries, hot beef gravy, cheese curds & chives

STEAK BITES*

Marinated sirloin, dijon horseradish aioli

CALAMARI

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

SHRIMP COCKTAIL*

Poached shrimp, cocktail sauce, lemon

ROASTED TOMATO BRUSCHETTA ♡

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

FRESH SMASHED GUACAMOLE ♡

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

POTSTICKERS

Pork dumplings with chili ponzu & fresh mango salsa
Vegan potstickers available

DESSERT

BITE OF WHITE CHOCOLATE BROWNIE

Warm chocolate sauce, vanilla bean
ice cream, real whipped cream

BEVERAGES

Coffee, tea, soda

♡ Vegetarian items

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Executive Menu Package \$69

(Minimum party of 20. Subject to 20% gratuity
and 4% group booking admin fee.)

NACHOS

Cheese, fresh pico de gallo
& guacamole with beef

SPICY TUNA ROLL*

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

MINI-POUTINE

Fresh-cut fries, hot beef gravy,
cheese curds & chives

STEAK BITES*

Marinated sirloin,
dijon horseradish aioli

SHRIMP COCKTAIL*

Poached shrimp,
cocktail sauce, lemon

CALAMARI

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

ROASTED TOMATO BRUSCHETTA ♡

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

FRESH SMASHED GUACAMOLE ♡

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

POTSTICKERS

Pork dumplings with chili ponzu
& fresh mango salsa
Vegan potstickers available

DESSERT

BITE OF WHITE CHOCOLATE BROWNIE

Warm chocolate sauce, vanilla bean
ice cream, real whipped cream

MINI KEY LIME PIE

graham cracker crust, pecan whipped cream,
fresh lime zest



BEVERAGES

Coffee, tea, soda

♡ Vegetarian items

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EXTRA ADD-ON

SEAFOOD PLATTER* \$29 per person

Our signature platter with 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* \$15 per person

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

SLICED USDA PRIME SLIDERS* \$10 per person

Freshly sliced USDA Prime Rib with horseradish aioli on a bun

TACO STATION \$15 per person

Tortilla shells (corn/wheat blend), corn & black bean salsa, shredded lettuce, tajin tortilla strips, pickled onions, jalapeño lime sauce, cilantro, spicy vegan mayo, limes + choice of two proteins:
blackened shrimp | blackened chicken | sliced sirloin

USDA PRIME STEAK BOARD STATION* \$30 per person

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

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Plated Lunch \$35

(Available for 20-50 guests. Beverages not included.
Subject to 20% gratuity and 4% group booking admin fee.)

Enjoy your choice of one entrée and one dessert
Add a starter soup or salad for \$10 per person

Entrée

SALMON & AVOCADO COBB SALAD*

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

STEAK SALAD*

fresh artisan greens, herbed 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 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 with some modifications from our kitchen

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3-Course Dinner \$60

(Available for 20-50 guests. Beverages not included.
Subject to 20% gratuity and 4% group booking admin fee.)

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

Starter

CLAM CHOWDER, CAESAR SALAD
or **SUPER GREENS SALAD** ♡

Entrée

Add Prime Rib Eye* 16oz, Tenderloin Filet* 9oz
or Prime New York* 12 oz +\$20

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 & salsa fresca

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

LINGUINE BOLOGNESE
made from scratch linguine, traditional beef ragù, fresh herbs,
grana padano cheese & garlic ciabatta baguette

♡ vegetarian options available by request

Dessert

KEY LIME PIE
graham cracker 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 with some modifications from our kitchen

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Buffet Lunch \$55

(Minimum party of 30. Beverages not included.
Subject to 20% gratuity and 4% group booking admin fee.)

Enjoy your choice of two entrées and two sides
Add additional entrée for \$10 per person

Starter

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,
with rosemary & lemon butter

CHIPOTLE MANGO CHICKEN (gc)

free-run chicken with sweet & smoky dry rub,
fresh avocado & salsa fresca

SCOTTISH SALMON (gc)

lemon herb sauce

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

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, vanilla bean ice cream

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

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

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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, and sales tax.

Does Moxies charge a service fee for group bookings?

A gratuity of 20% will be charged on all food and beverage for groups of 9 people or more and 4% group booking admin fee.

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 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'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.

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

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.

FREQUENTLY ASKED QUESTIONS

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.

POLICIES & GUARANTEES

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.

POLICIES & GUARANTEES

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 9 people or more and 4% group booking admin fee.



SAVOR THE MOMENT
A MOXIES MOMENT

Kristina Mercado
Events Manager
p. 617 706 1616
events@moxiesboston.com

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