MOXIES

RED DEER

GROUP EVENTS

2828 Gaetz Ave
Red Deer, AB

reddeerevents@moxies.ca
403-340-0111

MOXIES *Red Deer*

PARTIES PERFECTLY PLANNED

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.

Let our passionate team guide you in creating an event your guests will remember, **perfect for any occasion.**

Corporate Events & Meetings

Team Socials & Outings

Private & Family Celebrations

Engagements, Weddings & Showers

HOST YOUR NEXT EVENT, EFFORTLESSLY

Events should be celebrated, not stressed over. Our experienced planners manage every detail so you can focus on your guests. Enjoy tailored menus, exclusive amenities, and personalized details designed to create an effortless, flawless experience.

MENU OPTIONS

1 Reception Packages

2 Plated or Family-Style

3 Buffet Options

AMENITIES

- Dedicated Event Concierge
- Custom Printed Menu
- AV Systems Access
- Preferred Vendor List

MOXIES *Red Deer*

EXPLORE OUR SPACES

We offer additional spaces and customizable layouts to accommodate events of any size.

Lounge

Seated capacity: **101**
Cocktail style capacity: **130**

Amenities: customizable floorplan/ styling, private, accessible, direct bar access, TV/display, sound system, A/C, Wi-Fi

Ideal for: corporate events, cocktail receptions

Dining Room

Seated capacity: **152**
Cocktail style capacity: **180**

Amenities: accessible, sound system, A/C, Wi-Fi

Ideal for: group dining, team dinners

Patio

Seated capacity: **42**
Cocktail style capacity: **52**

Amenities: customizable floorplan/ styling, accessible, private entrance, Wi-Fi

Ideal for: corporate events, cocktail receptions, group dining

THE PERKS OF HOSTING WITH US

We make hosting even more rewarding, with thoughtful extras designed to make every moment feel special. Our event perks are matched to your group size, ensuring every celebration feels special from start to finish.

- Complimentary Welcome Toast
- Sweet-Treat Farewell
- Host Rewards
- VIP Reservation Status
- Chef Greeting
- Event Gift-Backs

BEYOND THE RESTAURANT:

Hotel *Event Spaces*

As part of the Sandman Hotel, we also host events in our fully private ballrooms, banquet spaces and meeting rooms, and include onsite accommodations. Perfect for corporate meetings or conferences, or for celebrating life's biggest moments like weddings, graduation parties or showers, our fully private hotel event spaces take care of all your event needs under one roof.

CLICK HERE TO EXPLORE OUR EVENT SPACES & MENUS

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

SLIDERS
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

SLIDERS
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 15. 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

SLIDERS
chuck patty, cheddar, burger sauce

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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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

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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

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FAMILY STYLE MENU

Choice of two salads, two main dishes, plus dessert *$40 /person*
Add an entrée platter for additional charge

STARTERS

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

MAINS

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)

DESSERT

a selection of seasonal desserts

ENTRÉE PLATTERS

SEAFOOD PLATTER +$100
lemon basil salmon, blackened mahi mahi, grilled prawns,
includes accompaniments

STEAK PLATTER +$135
8oz sirloin, 13oz ribeye, 10oz new york striploin,
includes accompaniments

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BEVERAGE PACKAGES

We are pleased to offer a range of bar options:

HOST BAR

When the host pays for all beverages ordered during the event.

CASH BAR

When guests purchase beverages directly from the service team.

DRINK TICKETS

When the host gives guests drink tickets to be billed to the host bar. Guests without tickets can purchase tickets from the service team.

WINE PAIRING

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.

YOUR PARTY, ELEVATED

Your next great event is waiting.

Contact our events team today,
and let us take care of the rest.

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