



private dining

Welcome to Moxy where attentive service, comfortable atmosphere, and great food help to exceed our guests expectations. We make it our goal to take care of all your needs to ensure your day is an enjoyable and memorable event.

Hold your next business meeting, special occasion celebration, or rehearsal dinner in the heart of historical downtown Portsmouth. We offer semi-private and casual dining spaces to suit a wide variety of event possibilities.

Please take some time to review our menus and let us know if we can do anything to further accommodate your event.

Contact Owen Wolfertz at owen@moxystaurant.com or 603.319.8178 to reserve your private event today!

general information

Please use this private dining packet as a guideline to give you general ideas and pricing. We are always willing to work with your needs to be sure your event is successful

food & beverage

All food and beverage is to be provided by Moxy with an exception to celebration cakes. If cakes are brought to the restaurant, dishes, silverware and candles may be provided along with complimentary cake cutting service.

room minimum, guarantees & cancellations

Moxy does not charge a room fee, rather a pre determined room minimum is requested. This minimum is dependent on the space being used, time of day, and day of the week. If food and beverage consumption does not meet the minimum guarantee, the remaining will be charged as a room fee.

Your event is not guaranteed until we receive the signed contract. In addition, a final guaranteed guest count is due 72 hours prior to the event. On the day of your event, you will be charged the final guaranteed guest count.

Cancellation must be made 72 hours prior to the date of the event, after which, the minimum guarantee will be charged.

tax & gratuity

The predetermined room minimum does not include a 9% tax and a 20% service charge.

decorations

Moxy does not permit affixing anything to the wall, floor or ceiling. We provide our own equipment including tables, chairs, dishes, glassware, napkins, serving dishes and candles.

menu changes

Due to the nature of the menu, all menus & pricing are subject to change. We will do our best to keep you up to date with the latest changes.

preordering

For parties of 20 people or more, we kindly ask that you provide us with menu selections and quantities at least 72 hours prior to your event. We are happy to help you determine menu quantities and pricing, if necessary.

hours

Sunday-Thursday
5:00pm—9:00pm

Friday & Saturday
5:00pm-10:00pm

room minimums & capacities

the loft

The Loft at Moxy is perfect for smaller gatherings, such as rehearsal dinners, business meetings, and other special occasions. The space is located in the upstairs location of the restaurant overlooking the main floor dining room and bar. The Loft can be set up in a variety of ways to suit your occasion.

dinner

Sunday—Thursday.....	\$2,000.00
Friday—Saturday.....	\$4,000.00

capacity

Seated Dinner: 40 guests
Standing Room: 50 guests

Minimums subject to change

moxy restaurant buy out

A buy out of Moxy is a great option for casual rehearsal dinners, wedding receptions, and other large private functions. Our cozy loft and main floor dining room offer plenty of space for all guests to dine and enjoy their time at Moxy. Enjoy having the entire restaurant for yourself and for your guests!

Minimums are negotiable and given upon request

moxy house menu

We recommend selecting 4-6 total items for your group. From there our staff can help determine quantities based on the size and nature of your event. Options for those with specific per person budgets can also be given upon request.

inspirations

something to snack on, chili scented crispy kale, pumpkin-sunflower seed granola bites

fried pickle chips, raye's honey mustard, spicy ranch

moxy bread, grilled bread, grated tomato, hickory nut farm goat cheese

confit of maine cherry tomatoes, marinated mushrooms, whipped chevre, grilled bread

marinated baby beets, beet soubise, dill flower-oxalis salad

hasty pudding frites, molasses bbq, buttermilk dip

warm white bean spread, toasted bread

hearts of boston bibb, smoked nh bacon, pickled carrot, honey vinaigrette, cherry tomatoes

fried tomatillos, whipped blue cheese, fresno rain

fresno chili cornbread, maple butter

land rovers

head-to-toe breezy hill pork rilette, 5-minute kimchi, dill mustard, fennel pickled dill seeds

"PLT" salad, pig rillettes, bib wedge, cherry tomato chutney, bacon vinaigrette

lacquered pork belly bites, watermelon, cherry tomatoes

beef short rib marmalade, grilled bread, pickled onions, great hill bleu cheese

fish, shellfish, & beach bums
fried clams, pickled peppers, cocktail onions, raye's mustard aioli

whipped salt cod-potato brandade, smoked paprika, cured egg yolk, oxalis, grilled bread

crispy rhode island calamari, pickled radish, scallion, spicy pepper relish

the farmer told me to

pan seared avocado squash, eggplant baba, swiss chard, cherry tomatoes

eliot heirloom tomatoes, overnight ricotta, pickled ginger-sunflower emulsion, ricky's cress

roasted newington carrots, carrot-ginger preserve, romano beans, carrot tops

crispy potatoes, "patatas portsmouth," spicy tomato, herbed sour cream

roots to shoots, abby's bloomin' scallion, grilled greens, crispy root, spicy ranch, great hill bleu cheese

modern american tapas

green, egg & ham, 14 day cured breezy hill smoked bacon, fried egg, green tomato relish

new england dinner 2.0, corned beef brisket, napa cabbage, crispy potatoes, raye's maple mustard, pickled carrot & onion

grilled beef skirt steak, dandelion coulis, spring onion, baby kale panzanella

roasted beef marrow bone, pickled rhubarb, grilled bread, parsley salad, maine sea salt

johnny cake community, cornmeal pancakes, brown sugared pork shoulder, house sauces, crispy onion, pickled cucumbers

moxy mini red hot dogs, bacon-fresno marmalade, nh swiss, grain mustard

misty knoll farms pan-seared chicken thighs, crème fraiche, pickled ginger, cilantro, lettuce for wraps

mini beef burgers a la' MEat, "moxy-q" sauce, cheddar, bibb lettuce, backyard farms tomatoes

pan roasted monkfish, tomato emulsion, sautéed kale, grilled Stratham squash

moxy mini Italian sausages, sautéed onions & peppers, white lightning mustard, grilled challah bread

desserts

funky flight of frozen fun!

whoopie pie sliders, chocolate dipping sauce

fried dough (need we say more?), chocolate, maple caramel, apple chutney, blueberry compote

menu subject to change

the fab five

\$32 per person

If you prefer that each of your guests gets their own dishes in a multi course tasting format, this option is for you, 5 courses of our most popular dishes and a great range of tastes, textures, and flavors.

1

marinated baby beets

nh potato salad, red ribbon sorrel

2

tapas tasting of local land & sea

fried clams, apple cider lacquered pork belly, beef short rib marmalade

3

pan seared avocado squash

eggplant baba, swiss chard, cherry tomatoes

4

johnny cake community

cornmeal pancakes, brown sugared pork shoulder, house sauces, crispy onion, pickled cucumbers

-or-

misty knoll farms pan-seared chicken thighs

crème fraiche, pickled ginger, cilantro, lettuce for wraps

-or-

pan seared monkfish

tomato emulsion, sautéed kale, grilled stratham squash

5

new england dessert sampler

whoopie pie slider with chocolate dipping sauce & indian pudding with sweetened cream

menu subject to change

bar options

Open Bar

Host will pay for all beverages ordered by the guests

Cash Bar

Guests pay for their own drinks

Limited Open Bar

Host pays for pre-selected types of drinks ordered by the guests

-Bottle & Draft Beer-

-Draft Beer Only-

-Beer & wine-

-Beer, wine & well brand cocktails-

Timed/Limited Open Bar

The host pays for certain types of pre-selected drinks for a set length of time

stationed & passed hors d'oeuvres

stationed (server 20)

Crudit  & bread with bean dip, cucumber yogurt, and tomato jam \$80

Pate & Spicy Tasso Display with Pickled Vegetables and Local Cheese \$150

Something to Snack On: Sunflower Seed Granola & Chili Scented Crispy Kale \$80

passed (priced per piece)

Moxy bread bites

Lamb meatballs skewers with funky mustard dipping sauce

Johnny cake blini wraps with glazed spring vegetables, cr me fraiche

Mini red moxy hot dogs, nh swiss, Maine mustard, bacon-fresno marmalade

Chilled swans island mussels, mushroom escabeche, fennel salad, toast

private dining contract agreement

please e-mail your completed contract to Owen Wolfertz at
owen@moxyrestaurant.com or fax to moxy at 603.766.0009

host's information

name: _____ phone number: _____
email: _____ mailing address: _____

event information

date: _____ arrival time: _____ guest count: _____
type of event: _____ company name: _____
dining room: loft restaurant buy out other: _____
menu: house menu (use form on last page to make selections)
 fab five other: _____

food & beverage minimum guarantee

minimum food and beverage guarantee \$ _____

-on the day of your event, you will be charged the final guaranteed guest count
-if food and beverage consumption does not meet the minimum guarantee the
credit card below will be charged for the remaining balance

cancellations

cancellations must be made 72 hours prior to the date of the event, after which,
the minimum guarantee will be charged to the card below

credit card information

visa master card discover amex
credit card number: _____ exp: date: _____
name on card: _____
Print signature date

**your reservation not guaranteed until the contract is received
and reviewed & agreed upon by moxy**

manager signature: _____