

# MOE'S

ON THE 5TH

WHERE THE CITY UNWINDS TO A HIGHER FREQUENCY.

*Moe's On The 5th welcomes you in sultry yet elegant ambiance, seamlessly blending an upscale lounge experience with the energy of the city's nightlife. More than just a venue, Moe's is a cultural hub, a unique social haven, where all the senses come alive through a fusion of Mediterranean-inspired flavors, signature cocktails and a world-class music experience.*

@SHERATON GRAND HOTEL, DUBAI

## EVENTS & GROUP DINING

From intimate celebrations to corporate gatherings, Moe's on the 5th offers a distinctive setting with an iconic décor. Our versatile spaces accommodate groups of 10 to 200 guests, with options for seated dinners, cocktail receptions and full venue buyouts. Whether you're hosting a milestone birthday, holiday party, team celebration or client dinner, our distinct atmosphere and exceptional service create memorable experiences. Our events team will work with you to customize menus, music and ambiance to perfectly suit your occasion.



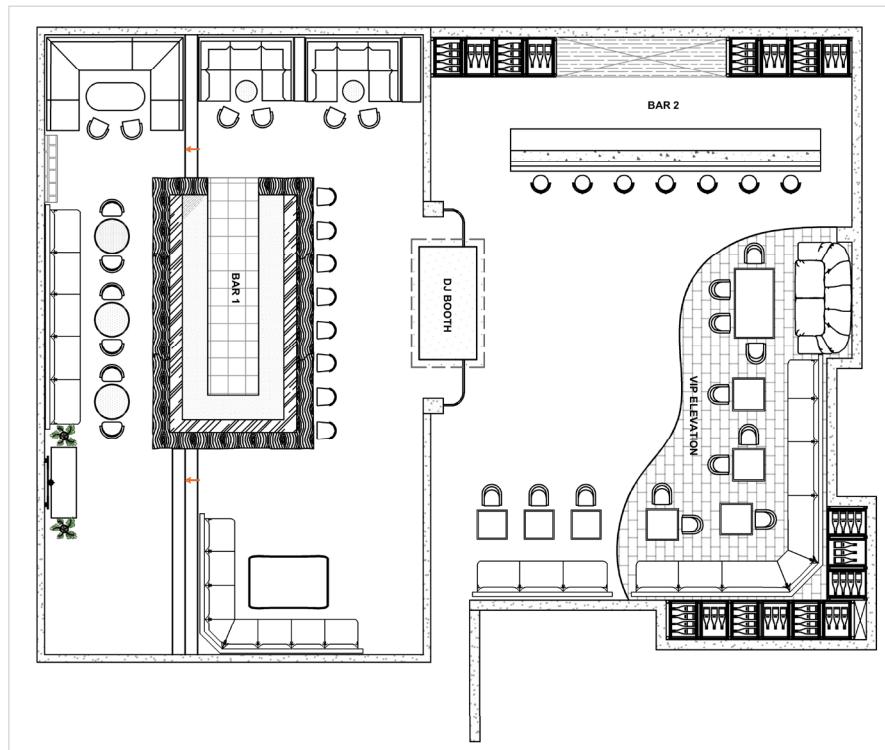
## A WORLD WHERE EVERY DETAIL TELLS A STORY

Since 2016, Moe's has been creating a journey that transcends the ordinary; a luxurious, friendly escape where sophisticated dining lives in harmony with Dubai's dynamic scene. Located on the 5th floor of the Sheraton Grand Hotel, our venue brings together resident and international DJs with guests sharing a passion for music and dancing, cheering over our signature cocktails and spreading good energy. With intimate lounges and larger configurable spaces, our iconic living canvas of vintage chandeliers, crimson lights, rich textures and quirky art sets the stage perfectly for any celebration or corporate gathering. celebration or corporate gathering.



## THE SPACE

Discover Moe's on the 5th, where every space is crafted to delight. Intimate lounges offer moments of quiet sophistication, while the main bar pulses with energy and curated sound. Versatile areas host gatherings both grand and personal, all set against our signature décor of vintage chandeliers, rich textures, and moody lighting. Every corner invites connection, every pathway reveals a new perspective, guiding you on a seamless journey through style, taste, and atmosphere.



The Restaurant

Canapés - 200 guests

Seated Dinner - 70 guests

## CURATED MENUS

Rooted in a sharing plate concept, our menus are designed to bring people together over exceptional food. Choose from our selection of canapé menus, set dining menus, and beverage packages, each crafted to suit your occasion and group size. Our team can work with you to customize the perfect dining experience for your guests.



**SET MENU**

**WELCOME**  
MARINATED OLIVES / PICKLED PEPPERS V

**COLD SHARING**  
CAESAR SALAD Grilled chicken or grilled prawns S  
CARAMELIZED GOAT CHEESE SALAD V,N Peaches, walnuts and mixed leaves  
BEEF CARPACCIO N Aioli spread, homemade pesto, pine nuts and parmesan  
TUNA TATAKI S Piquillo peppers with yuzu mango coulis

**HOT SHARING**  
CRISPY AUBERGINES V Tomato marmalade, feta mousse and honey  
CROQUETTES Mixed cheese V or Smoked beef  
CORDON BLEU BITES Chicken, turkey ham and Emmental cheese  
EMPANADAS Mushroom V or Beef with aioli  
CRISPY BABY SQUID S Homemade tartare sauce

**FROM THE GRILL**  
SAFFRON CHICKEN SKEWERS N Pomegranate and walnut sauce  
RIB EYE SKEWERS Chimichurri sauce  
KING OYSTER SKEWERS V Miso butter glaze  
GRILLED TIGER PRAWNS S Garlic butter, fresh lime and coriander  
GRILLED OCTOPUS S Potato mille-feuille and aioli  
Add ons French Fries / Sweet Potato Fries

**PASTA AND RISOTTO**  
MUSHROOM RIGATONI V Cream and crispy shallots  
GREEN RISOTTO V Spinach, asparagus and brussels sprouts  
SEAFOOD RISOTTO V Baby octopus, prawn, squid and Persian saffron

**DESSERT**  
MOE'S PASSION FRUIT CHEESECAKE V Mixed berries  
CHURROS V Dulce de leche and caramel sauce

(N) Nuts / (S) Seafood / (V) Vegetarian



## ADDITIONAL SERVICES

### Premium Beverage Upgrades

Elevate your experience with champagne service, premium spirits packages, or bespoke wine pairings curated to complement your menu.

### Live Entertainment

Create the perfect atmosphere with access to world-class DJs, live musicians, and performers tailored to your event.

### Photography & Videography

Capture every moment with professional photography and videography packages, from intimate highlights to full event documentation.

### Audio Visual Equipment

Professional sound systems, microphones, projectors, and screens available for presentations, speeches, or enhanced entertainment experiences.

### Custom Décor, Settings & Signage

Transform your event with personalized table settings, floral arrangements, welcome signage, and atmospheric enhancements tailored to your vision.

### Special Occasion Enhancements

Celebrate in style with bespoke touches for birthdays, anniversaries, proposals, and milestone moments including cake service and champagne presentations.

### Personalized Gifts

Delight your guests with curated gift bags, branded favors, or custom mementos to commemorate your special occasion.

### Valet & Concierge Services

Ensure seamless arrivals and departures with coordinated valet parking and dedicated concierge assistance for your guests.



## TERMS AND CONDITIONS

### Deposits

In order to secure your booking, we require a deposit of 50% of the estimated total. Deposits can be made by credit card, bank transfer, or payment at the restaurant. Refunds can be issued with 14 days' notice prior to the agreed event date, after which point deposits will be non-refundable.

### Final Payment

For private venue buyouts, final payment is due one week prior to the event date. For all other bookings, final payment will be collected on the day of the event.

### Cancellation Policy

Cancellations must be made at least 14 days prior to the event date for a full refund of the deposit. Cancellations made with less than 14 days' notice will result in forfeiture of the deposit. For bookings made less than 14 days before the event date, deposits are non-refundable upon confirmation.

### Confirmed Guest Count

One week prior to the event, final guest count confirmation is required. Should attendance fall below the confirmed number on the event day, charges will apply for the confirmed guest count unless 48 hours' notice of reduction has been provided. If attendance exceeds the confirmed amount, charges will apply for the additional guests.

### Menu Confirmation

Final menu selection will be confirmed one week prior to the event. Our menus are subject to seasonality and availability. Should any item become unavailable, a suitable substitution will be provided and you will be notified as soon as possible.

### Private Venue Buyout & Minimum Spend

A minimum of 10 guests is required for group bookings, with dedicated sections and tables provided. For full venue buyouts, a minimum spend will be agreed upon prior to the event based on group size, date, and space requirements. All additional services such as entertainment, photography, and décor count toward the minimum spend.

### Tax & Service Charge

All food and beverage charges are inclusive of 7% municipality fee and 5% VAT.

### Post-Event Invoicing

Post-event invoicing requires one week's prior notice. Application forms will be provided and must be completed and returned with a copy of a valid trade license and TRN for processing.

### Agreement

Upon confirming the event, the booking form must be completed and signed, confirming agreement to abide by the above terms and conditions.

# MOE'S

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## CONTACT INFORMATION

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