



MAXIMÓN

PRIVATE DINING





MAXIMÓN

Maximón, named for a Mayan deity and folk saint, brings contemporary South American and Mexican cuisine to Baltimore's upscale Harbor East neighborhood.

Our private dining room is the perfect setting for any occasion whether you're hosting a breakfast meeting, business presentation, dinner party, or small reception. Select from multiple menu options that utilize the freshest ingredients including our tortillas and salsas that are made in house!

Boasting over 300 different types of tequilas and mezcals, our beverage program is bound to wow you and your guests. Our cocktails are expertly made to complement our dishes perfectly. With our creative menu and our dedication to excellent service, Maximón is the perfect place to host your special event!

iBuen Provecho!



PRIVATE DINING ROOM

Seat up to 25 guests in our enclosed dining room. This serves as our main private dining space featuring sweeping views of Baltimore's Inner Harbor and cozy fireplace that peeks through to the main dining room.

Food & Beverage Minimums

(Exclusive of tax and gratuity)

SUNDAY-THURSDAY **\$3,000++**

FRIDAY **\$5,000++**

SATURDAY **\$6,000++**



SEMI-PRIVATE ROOM

Our semi-private dining room serves as our second private dining space. This space seats up to 26/28 guests featuring Maximón's grand fireplace, rustic chandeliers, and views of the Inner Harbor.

Food & Beverage Minimums

(Exclusive of tax and gratuity)

SUNDAY-THURSDAY **\$2,000++**

FRIDAY **\$3,500++**

SATURDAY **\$4,000++**



TEQUILA TASTING ROOM

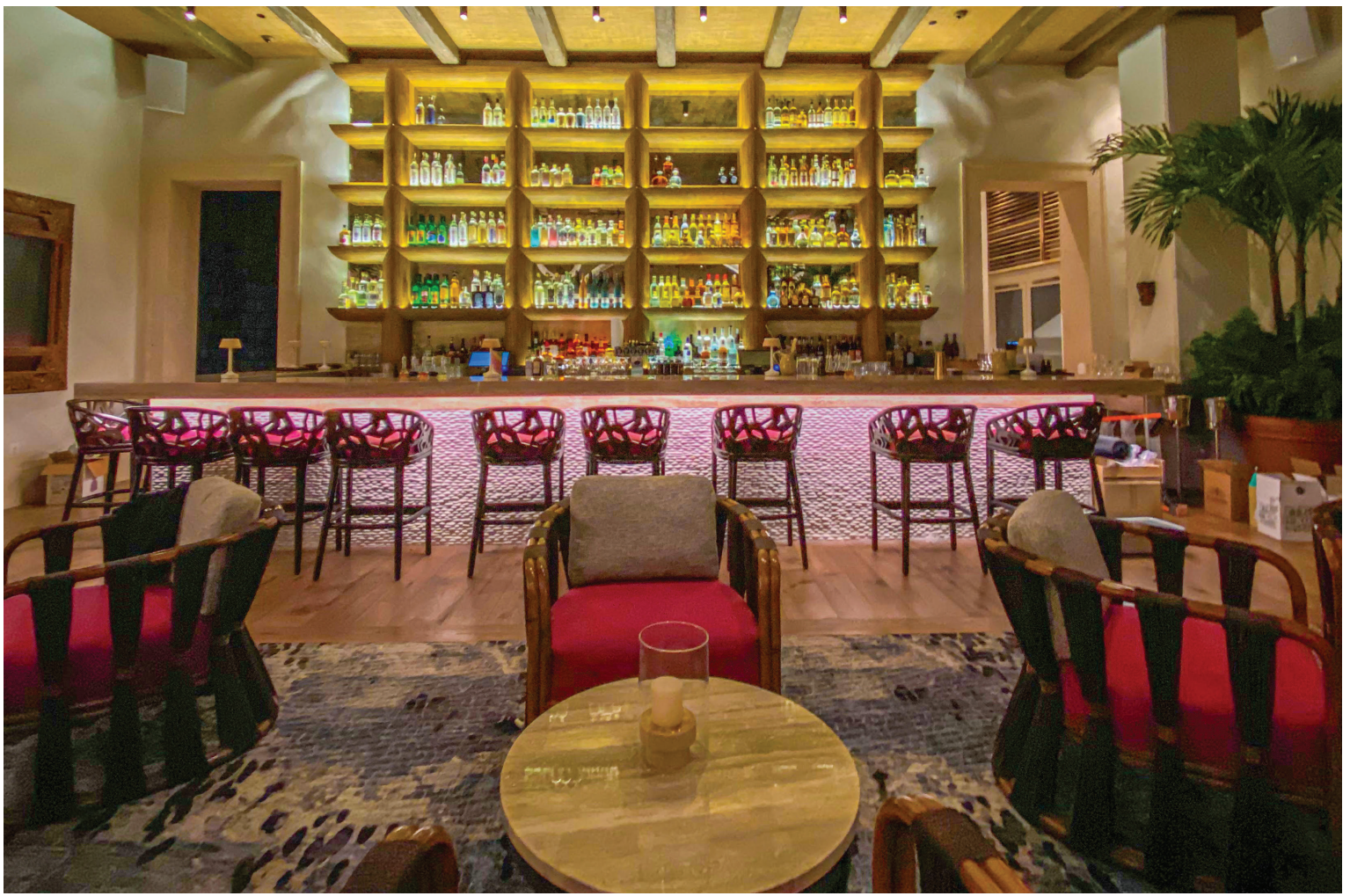
Our semi-private, tequila tasting room serves as our third private dining space. Accommodating up to 14 guests at one beautiful, expansive table in this rustic room featuring cast iron chandeliers and mounted Patrón barrels. The space comes equipped with a mounted TV and the option for a private bartender

Food & Beverage Minimums

(Exclusive of tax and gratuity)

SUNDAY-THURSDAY **\$1,500++**

FRIDAY & SATURDAY **\$2,500++**



INTERIOR LOUNGE

The interior lounge is perfect for get togethers and cocktail style events. This space has space for 50 guests featuring Maximón's stunning bar.

Food & Beverage Minimums

(Exclusive of tax and gratuity)

Up to a 3 hour event to be held between 3:00-7:00pm

Inquire for later events

MONDAY-THURSDAY **\$2,000++**

FRIDAY-SATURDAY **\$3,000++**



MENU PACKAGES

ALOM

PACKAGE

100⁺⁺ PP

STARTERS

Served Family Style

Guacamole*

queso fresco, seasonal fruit

Chips*

chilean salsa

APPETIZERS

Served Family Style

Yellowtail Tiradito*

mango amarillo sauce, mango salsa, sweet potato tuille

Maryland Crab Fritters

argula, chipotle mayo, honey, lime

Caesar Salad*

parmesan, tomatoes, garlic oregano, croutons

TRADITIONAL PLATTERS

Served family style.

Roasted Chicken*

sweet plantain, black bean risotto, smoked mushrooms

Whole Roasted Lobster *

citrus butter, grilled lemon

Local Rockfish Zarandeado*

ancho chile, sugar snap peas, corn succotash, roasted poblano peppers, pea puree

SIDES

Served Family Style

Double Fried Potatoes*

smoked paprika, cayenne, scallions, mayo

Street Corn*

pickled chili, queso fresco, crema

DESSERT

Served Family Style

Chef's Seasonal Dessert

(*) Indicates gluten free. Menu & dietary substitutions are available upon request and may incur an additional charge. *

YOLUN

PACKAGE

125⁺⁺ PP

STARTERS

Served Family Style

Guacamole*

queso fresco, seasonal fruit

Chips*

chilean salsa

APPETIZERS

Served Family Style

Oysters*

salsa verde mignonette, cilantro, pink peppercorn

Shrimp Cocktail*

agua chile roja, cucumber, red onion, avocado, cilantro, fresh horseradish, tortilla chips

Chopped Salad*

romaine, arugula, black beans, roasted corn, cherry tomatoes, creamy cilantro dressing, crispy tortillas

Pork Ribs*

merken, chilean salsa

TRADITIONAL PLATTERS

Served family style.

28 Day Aged New York Strip

seasonal garnishes

Whole Roasted Lobster*

citrus butter, grilled lemon

Local Rockfish Zarandeado*

ancho chile, sugar snap peas, corn succotash, roasted poblano peppers, pea puree

SIDES

Served Family Style

Double Fried Potatoes *

smoked paprika, cayenne, scallions, mayo

Black Bean Risotto*

caramalized manchego cheese

DESSERT

Served Family Style

Chef's Seasonal Dessert

() Indicates gluten free. Menu & dietary substitutions are available upon request and may incur an additional charge.*

HUN HUNAPHU

PACKAGE

150⁺⁺ PP

STARTERS

Served Family Style

Guacamole*

queso fresco, seasonal fruit

Chips*

chilean salsa

APPETIZERS

Served Family Style

Maryland Crab Fritters

argula, chipotle mayo, honey, lime

Caesar Salad*

parmesan, tomatoes, garlic oregano, croutons

Shrimp Cocktail*

agua chile roja, cucumber, red onion, avocado, cilantro, fresh horseradish, tortilla chips

TRADITIONAL PLATTERS

Served family style.

Roasted Chicken*

sweet plantain, black bean risotto, smoked mushrooms

Whole Roasted Lobster*

citrus butter, grilled lemon

28 Day Aged New York Strip

seasonal garnishes

SIDES

Served Family Style

Double Fried Potatoes *

smoked paprika, cayenne, scallions, mayo

Street Corn*

pickled chili, queso fresco, crema

DESSERT

Served Family Style

Chef's Seasonal Dessert

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SAN SIMON

PACKAGE

175⁺⁺ PP

*Served with (1) Maximón margarita and
(1) 2oz agave spirit pairing*

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STARTERS

Served Family Style

Guacamole*
queso fresco, seasonal fruit

Chips*
chilean salsa

APPETIZERS

Served Family Style

Maryland Crab Fritters
argula, chipotle mayo, honey, lime

Caesar Salad*
parmesan, tomatoes, garlic oregano, croutons

Tuna Tostada*
blue corn tostada, chipotle mayo, avocado, spicy sesame oil

Yellowtail Tiradito*
mango amarillo sauce, mango salsa, sweet potato tuille

TRADITIONAL PLATTERS

Served family style.

Roasted Chicken*
sweet plantain, black bean risotto, smoked mushrooms

Whole Roasted Lobster*
citrus butter, grilled lemon

28 Day Aged New York Strip
seasonal garnishes

SIDES

Served Family Style

Double Fried Potatoes *
smoked paprika, cayenne, scallions, mayo

Street Corn*
pickled chili, queso fresco, crema

DESSERT

Served Family Style

Chef's Seasonal Dessert

LOUNGE

PACKAGE

65⁺⁺ PP

STATIONARY STARTERS

Guacamole*

queso fresco, seasonal fruit

Chips*

chilean salsa

Caesar Salad*

parmesan, tomatoes, garlic oregano, croutons

PASSED APPETIZERS

Crab Fritters

chipotle mayo, lime

Chicken Chicharrones*

aioli criollo, onion mojo

Tuna Tostada*

*blue corn tostada, chipotle mayo,
avocado, spicy sesame oil*

Yellowtail Tiradito*

*mango amarillo sauce, mango salsa,
sweet potato tuille*

(*) Indicates gluten free. Menu & dietary substitutions are available upon request and may incur an additional charge. menu is subject to change.

BEVERAGE SERVICE

At Maximón, we specialize in wide range of wines from Spain, Mexico, Argentina, and Chile, however we pride ourselves in other unique selections from across the globe. Please inquire about viewing our wine list and selecting something special for your party.

Please allow 7 business days for any selection and note some wines have limited availability.

- *All private dining packages include soft drinks, hot tea & coffee service.*
- *Beer, wine & cocktails are billed by consumption.*

RESTAURANT POLICIES

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

- *Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.*
- *Maximón is not responsible for any lost or stolen personal property.*
- *It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.*
- *The menus and pricing within this packet are subject to change based upon availability and seasonality.*

CONTACT

To book your event or inquire for more information, please contact:

April Lichtenberg

Private Dining Manager

April@AtlasRestaurantGroup.com

