



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!

¡Buen Provecho!



PRIVATE DINING ROOM

Seat up to 22 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. This room is equipped with a 65" flat-screen TV for all presentations needs.

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 24 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 with a private bar. Accomodate up to 12 guests on one beautiful, expansive table in this rustic room featuring cast iron chandeliers and mounted Patrón barrels, and is equipped with mounted TV screen for presentations needs.

Food & Beverage Minimums

(Exclusive of tax and gratuity)

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

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



DINNER PACKAGES

AVAILABLE AFTER 4:00 PM

ALOM

PACKAGE

100⁺⁺ PP

STARTERS

Served Family Style

Guacamole

queso fresco, seasonal fruit

APPETIZERS

Served Family Style

Fluke Tiradito

mojo amarillo, sofrito crudo

Chilled Shrimp

cilantro aioli, vegetable escabeche

Baby Gem Lettuce Salad

roasted corn, queso cotija, cilantro, corn tortilla chips, caesar dressing

TRADITIONAL PLATTERS

All entrées served with tortillas, salsas, & rice.

Served family style.

Marinated & Grilled Carne Asada

poblanos, onions

Whole Fried Rockfish

savory cream

Portobello Fajitas

ancho adobo, peppers, onions

DESSERT

Served Family Style

Chef's Seasonal Dessert

Menu & dietary substitutions are available upon request and may incur an additional charge. menu is subject to change.

YOLUN

PACKAGE

125⁺⁺ PP

STARTERS

Served Family Style

Guacamole

queso fresco, seasonal fruit

APPETIZERS

Served Family Style

Fluke Tiradito

mojo amarillo, sofrito crudo

Kanpachi Crudo

rock chives, citrus soy, fresh truffle

Maryland Crab Fritters

chipotle mayo, lime

Chicken Chicharrónes

aioli criollo, onion mojo

TRADITIONAL PLATTERS

All entrées served with tortillas, salsas, & rice.

Served family style.

New York Strip

pasilla de Oaxaca

Giant Prawns

adobo, tequila

Portobello Fajitas

ancho adobo, peppers, onions

DESSERT

Served Family Style

Chef's Seasonal Dessert

Menu & dietary substitutions are available upon request and may incur an additional charge. menu is subject to change.

SAN SIMON

PACKAGE

175⁺⁺ PP

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

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

STARTERS

Served Family Style

Guacamole

queso fresco, seasonal fruit

APPETIZERS

Served Family Style

Oysters

salsa verde mignonette, cilantro, pink peppercorn

Kanpachi Crudo

rock chives, citrus soy, fresh truffle

Maryland Crab Fritters

chipotle mayo, lime

Chilled Tiger Prawn

vegetable escabeche, cilantro aioli

TRADITIONAL PLATTERS

All entrées served with tortillas, salsas, & rice.

Served family style.

Whole Fried Rockfish

savory cream

Marinated & Grilled Carne Asada

poblanos, onions

Portobello Fajitas

ancho adobo, peppers, onions

DESSERT

Served Family Style

Chef's Seasonal Dessert

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:

Kristen Hladky

Private Dining Manager

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