



MAXIMÓN

PRIVATE DINING
FOR BRUNCH & LUNCH



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!



FOOD & BEVERAGE MINIMUMS PER ROOM

(Exclusive of tax and gratuity)

MONDAY - FRIDAY (BEFORE 3PM) **\$500++**

SATURDAY & SUNDAY (FROM OPEN TO 11AM) **\$1,000++**

SATURDAY & SUNDAY (FROM 11:00AM TO 3:00PM) **\$2,000++**



PRIVATE DINING ROOM

Seat up to 22 guests in our enclosed private dining room. Featuring sweeping views of Baltimore's Inner Harbor.



SEMI-PRIVATE ROOM

Our semi-private dining room seats up to 24 guests featuring views of the Inner Harbor and access to a small portion of the patio (weather permitting).



TEQUILA TASTING ROOM

Accommodating up to 12 guests, this space can be used for small gatherings or as the buffet room for larger events. This space also as the option to add on a satellite bar.

LUNCH

PACKAGE

65⁺⁺ PP

STARTER

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

Queso Fundido*

raja, tortillas

Caesar Salad*

parmesan, tomatoes, garlic oregano croutons

Chopped Salad*

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

TRADITIONAL PLATTERS

Served family style.

Crunchy Mahi Mahi Tacos*

plantain, red cabbage, chiptole mayo

Chicken Milanese

argula, red onion, lemon herb aioli

DESSERT

Served Family Style

Churros

dulce de leche, chocolate sauce

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

BRUNCH

PACKAGE

Served Family Style or Buffet Style

based upon the space reserved

40⁺⁺ PP

Guacamole*
queso fresco, seasonal fruit

Scrambled Eggs*

Breakfast Potatoes*

Bacon*

Sausage*

French Toast
served with canela syrup

Pastries

Assorted Bagels
served with cream cheese & marmalade

Fresh Fruit*

Fresh Brewed Coffee, Juice, and Soda Included

**Mimosa & Bloody Mary Stations available,
inquire for more details*

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

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

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