



# 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

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*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

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*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

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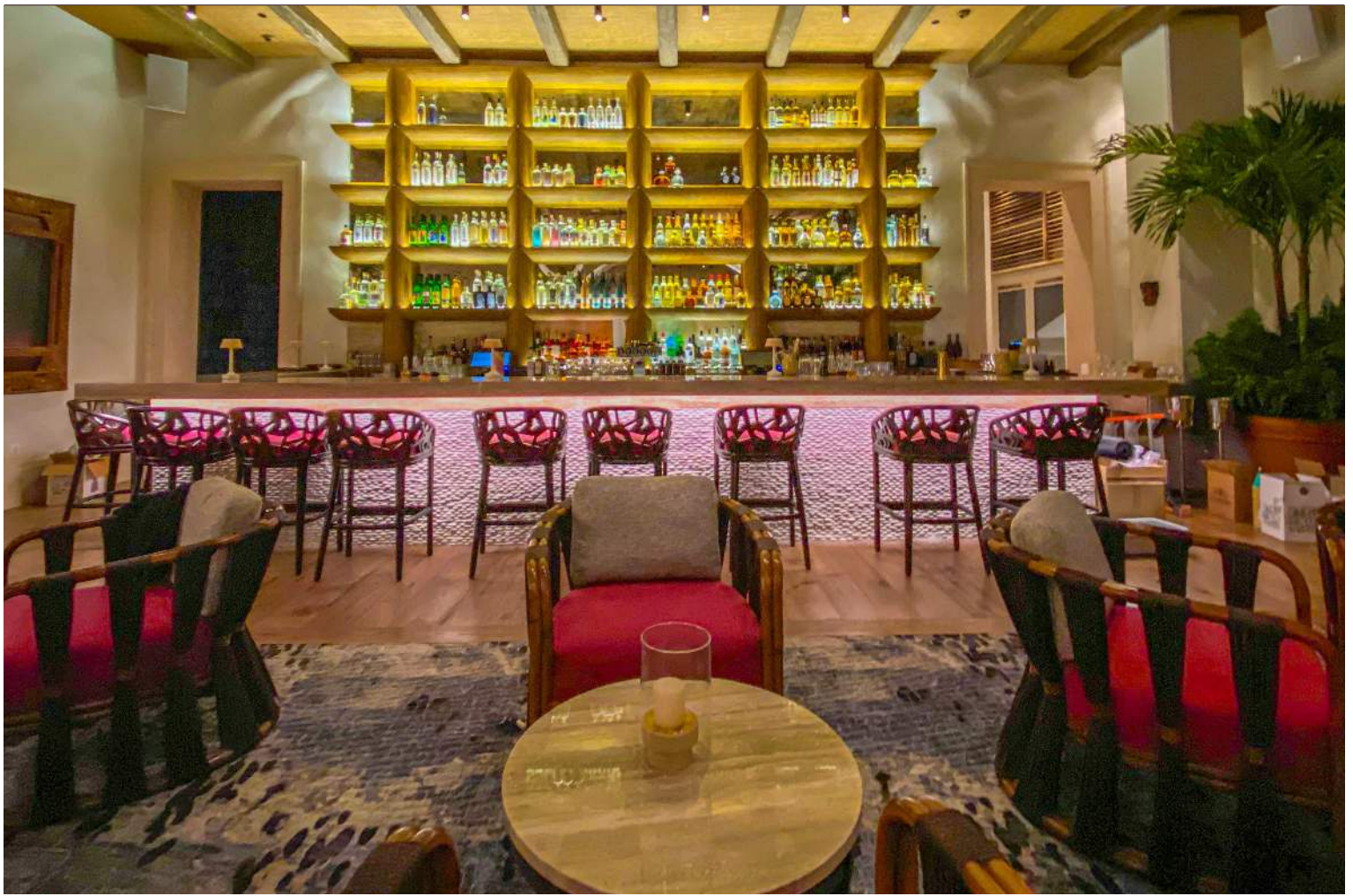
*Our semi-private, tequila tasting room serves as our third private dining space. Accommodating up to 14 guests at one beautiful, expansive table in this rustic room featuring cast iron chandeliers and mounted Patrón barrels. The space comes equipped with a mounted TV and the option for a private bartender*

### Food & Beverage Minimums

*(Exclusive of tax and gratuity)*

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

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



## INTERIOR LOUNGE

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*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

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100<sup>++</sup> PP

## STARTERS

*Served Family Style*

Guacamole\*

*queso fresco, seasonal fruit*

Chips\*

*chilean salsa*

## APPETIZERS

*Served Family Style*

Yellowtail Ceviche\*

*salsa criolla, gooseberry leche de tigre, sweet potato, thai basil, cilantro*

Maryland Crab Fritters

*arugula, chipotle mayo, honey, lime*

Caesar Salad\*

*parmesan, smoked trout roe, sourdough croutons, cured egg yolk*

## TRADITIONAL PLATTERS

*Served family style.*

Roasted Chicken\*

*sweet plantain, black bean risotto, smoked mushroom*

Whole Roasted Lobster \*

*citrus butter, grilled lemon*

Seared Local Rockfish\*

*herbed coconut broth, sweet potato, corn, spinach, cauliflower, salsa criolla*

## 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 Selection

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



# YOLUN

PACKAGE

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125<sup>++</sup> 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 Coctel\*

*agua chile rojo, cucumber, avocado, cilantro, crema, fresh horseradish*

Chopped Salad\*

*romaine, avocado, black bean salsa, sweet corn, tomato, bacon, creamy cilantro dressing*

Pork Ribs\*

*merken, chilean salsa*

## TRADITIONAL PLATTERS

*Served family style.*

New York Strip\*

*mole poblano, seasonal garnishes*

Whole Roasted Lobster\*

*citrus butter, grilled lemon*

Seared Local Rockfish\*

*herbed coconut broth, sweet potato, corn, spinach, cauliflower, salsa criolla*

## SIDES

*Served Family Style*

Double Fried Potatoes \*

*smoked paprika, cayenne, scallions, mayo*

Black Bean Risotto\*

*caramelized manchego cheese*

## DESSERT

*Served Family Style*

Chef's Seasonal Selection

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

# HUN HUNAPHU

## PACKAGE

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150<sup>++</sup> PP

## STARTERS

*Served Family Style*

### Guacamole\*

*queso fresco, seasonal fruit*

### Chips\*

*chilean salsa*

## APPETIZERS

*Served Family Style*

### Maryland Crab Fritters

*arugula, chipotle mayo, honey, lime*

### Caesar Salad\*

*parmesan, smoked trout roe, sourdough croutons, cured egg yolk*

### Shrimp Coctel\*

*agua chile rojo, cucumber, avocado, cilantro, crema, fresh horseradish*

## TRADITIONAL PLATTERS

*Served family style.*

### Roasted Chicken\*

*sweet plantain, black bean risotto, smoked mushrooms*

### Whole Roasted Lobster\*

*citrus butter, grilled lemon*

### New York Strip\*

*mole poblano, 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 Selection

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

# SAN SIMON

## PACKAGE

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**175<sup>++</sup> PP**

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

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

## STARTERS

*Served Family Style*

### Guacamole\*

*queso fresco, seasonal fruit*

### Chips\*

*chilean salsa*

## APPETIZERS

*Served Family Style*

### Maryland Crab Fritters

*arugula, chipotle mayo, honey, lime*

### Caesar Salad\*

*parmesan, smoked trout roe, sourdough croutons, cured egg yolk*

### Tuna Tostada

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

### Yellowtail Ceviche\*

*salsa criolla, gooseberry leche de tigre, sweet potato,  
thai basil, cilantro*

## TRADITIONAL PLATTERS

*Served family style.*

### Roasted Chicken\*

*sweet plantain, black bean risotto, smoked mushrooms*

### Whole Roasted Lobster\*

*citrus butter, grilled lemon*

### New York Strip\*

*mole poblano, 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 Selection

# LOUNGE

PACKAGE

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65<sup>++</sup> PP

## STATIONARY STARTERS

Guacamole\*

*queso fresco, seasonal fruit*

Chips\*

*chilean salsa*

Caesar Salad\*

*parmesan, smoked trout roe, sourdough croutons,  
cured egg yolk*

## PASSED APPETIZERS

Maryland Crab Fritters

*arugula, chipotle mayo, honey, lime*

Chicken Chicharrones\*

*aioli criollo, onion mojo*

Tuna Tostada

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

Yellowtail Ceviche\*

*salsa criolla, gooseberry leche de tigre, sweet potato,  
thai basil, cilantro*

(\*) 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*

[April@AtlasRestaurantGroup.com](mailto:April@AtlasRestaurantGroup.com)

