



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) **\$750++**

SATURDAY & SUNDAY (FROM 11:00AM TO 3:00PM) **\$1000++**



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.



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.



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.

LUNCH

PACKAGE

65⁺⁺ PP

STARTER

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

Queso Fundido*

raja, tortillas

Caesar Salad*

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

Chopped Salad*

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

TRADITIONAL PLATTERS

Served family style.

Wild Blue Catfish Frito*

baja slaw, aji mango salsa, chipotle crema

Chicken Milanese

arugula, 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
macerated fruit, powdered sugar, butter syrup

Pastries

Assorted Bagels
served with cream cheese & seasonal preserves

Fresh Fruit*

Fresh Brewed Coffee, Juice, and Soda Included

() 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 events hosted on property incur a 20% Service/Gratuuity charge, a 2% Administrative Fee, 6% Maryland Sales Tax for Food and Gratuuity/Service/Admin charges, 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. Cancellations due to inclement weather, requires 48 hours notice.*
- *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:

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Private Dining Manager

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