



**M A X I M Ó N**  
**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!



**Maximón has made a commitment to our employees and guests to follow the best safety practices in adherence to CDC guidelines in all of our operations. We have a commitment to not only the excellent standards that we have built this company on, but also an unwavering commitment to the new standard of hygiene set forward by our leaders. Safety measures include (but are not limited to):**

- Employee wellness checks including temperature logs.
- Mandatory protective wear.
- Reduced party sizes.
- Increased table spacing.
- Increased sanitization of high touch surfaces.
- Digital & disposable menus.
- Designated sanitization stations throughout the restaurant.
- Disease prevention and sanitation training.

¡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.

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### Food & Beverage Minimums

*(Exclusive of tax and gratuity)*

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

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

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

\*SOCIAL DISTANCING GUEST CAPACITY | 18 SEATED





# DINNER PACKAGES

AVAILABLE AFTER 4:00 PM

STACY ZARING GOLDBERG PHOTOGRAPHY



# SAN SIMÓN

## PACKAGE

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75.00<sup>++</sup> PP

MENU & DIETARY SUBSTITUTIONS ARE  
AVAILABLE UPON REQUEST AND MAY  
INCUR AN ADDITIONAL CHARGE

### STARTERS ↵

SERVED FAMILY STYLE

#### Guacamole

queso fresco, sungolds, & stone fruit

#### Queso Fundido

rajas, tequila (*choice of vegetarian or chorizo*)

### APPETIZERS ↵

SERVED FAMILY STYLE

#### Rockfish Ceviche

key lime, avocado, salsa roja

#### Pork Ribs

chilean salsa, cilantro

### TACOS ↵

#### Smoked & Pickled Mushrooms

brown butter, árbol salsa, crema

#### Fried Chicken

greens, árbol honey, chipotle salsa

#### Fried Fish

baja crema, pickled onion

### SIDES ↵

SERVED FAMILY STYLE

#### Roasted Potatoes

#### Sautéed Greens

### DESSERT ↵

SERVED FAMILY STYLE

#### Churros

#### Arroz con Leche

#### Tres Leches

# ALOM PACKAGE

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100.00<sup>++</sup> PP

## STARTERS ↩ SERVED FAMILY STYLE

**Guacamole**  
queso fresco, sungolds, & stone fruit

**Queso Fundido**  
rajas, tequila (*choice of vegetarian or chorizo*)

## APPETIZERS ↩ SERVED FAMILY STYLE

**Hamachi Ceviche**  
aji amarillo leche de tigre, papaya, black mint

**Shrimp Ceviche**  
rocoto chile, jicama, charred herb salsa

**Pork Ribs**  
chilean salsa, cilantro

**Quinoa Salad**  
amaranth, squash, citrus canela

## TRADITIONAL PLATTERS ↩

ALL ENTRÉES SERVED WITH TORTILLAS, SALSAS, & RICE.  
SERVED FAMILY STYLE | **HOST SELECTS 2 PRIOR TO THE EVENT**

**Carnitas**  
evaporated milk, canela, chicharrón

**Marinated Carne Asada**  
poblanos, onions

**Giant Prawns**  
adobo, tequila

## SIDES ↩

**Roasted Potatoes**

**Sautéed Greens**

## DESSERT ↩

SERVED FAMILY STYLE

**Churros**

**Arroz con Leche**

**Tres Leches**

MENU & DIETARY SUBSTITUTIONS ARE  
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# YOLUN PACKAGE

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125.00<sup>++</sup> PP

MENU & DIETARY SUBSTITUTIONS ARE  
AVAILABLE UPON REQUEST AND MAY  
INCUR AN ADDITIONAL CHARGE

## STARTERS ↵ SERVED FAMILY STYLE

**Guacamole**  
queso fresco, sungolds, & stone fruit

**Queso Fundido**  
rajas, tequila (*choice of vegetarian or chorizo*)

## APPETIZERS ↵ SERVED FAMILY STYLE

**Tuna Tiradito Ceviche**  
algarrobina, daikon, hibiscus leaves

**Hamachi Ceviche**  
aji amarillo leche de tigre, papaya, black mint

**Chicken Quesadilla**  
queso oaxaca, chihuahua cheese, morita salsa

## SALAD ↵ SERVED FAMILY STYLE

**Beet Salad**  
yogurt, baby kale, merkén, pumpkin seeds

## ENTRÉES ↵

**Braised Short Rib**  
chimichurri, roasted potatoes

**Whole Roasted Game Hen**  
peruvian marinade, tomatillo salsas

**Roasted Rockfish**  
smoked dashi, hoja santa, variety of peas

**Two Pound Lobster (+\$20 EACH)**  
butter, guajillo mole, árbol chile, rhubarb, crema

## SIDES ↵ SERVED FAMILY STYLE

**Roasted Potatoes**  
**Sautéed Greens**

## DESSERT ↵ SERVED FAMILY STYLE

**Churros**  
**Arroz con Leche**  
**Tres Leches**

## 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.

**Guests must be seated at tables of no more than 6 guests spaced 6ft apart**

### CONTACT

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

**Laure Fraser**

*Private Dining Manager*

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



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