MAXIMÓN
PRIVATE DINING
STACY ZARING GOLDBERG PHOTOGRAPHY

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 adherance 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.

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

75.00++ PP

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

Menu & dietary substitutions are available upon request and may incur an additional charge

ALOM
PACKAGE

100.00++ 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
ají 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 AVAILABLE UPON REQUEST AND MAY INCUR AN ADDITIONAL CHARGE

YOLUN
PACKAGE

125.00++ PP

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
ají 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

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.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- Maximón is not responsible for any lost or stolen personal property.
- 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
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