



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!

iBuen 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++**



SEMI-PRIVATE ROOM

Our semi-private dining room serves as our second private dining space. This space seats up to 24 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

Our semi-private, tequila tasting room serves as our third private dining space with a private bar. Accomodate up to 12 guests on one beautiful, expansive table in this rustic room featuring cast iron chandeliers and mounted Patrón barrels, and is eqpped with mounted TV screen for presentations needs.

Food & Beverage Minimums

(Exclusive of tax and gratuity)

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

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



DINNER PACKAGES

AVAILABLE AFTER 4:00 PM

Pictured: POZOLE ROJO

ALOM PACKAGE

100.00⁺⁺ PP

STARTERS ↵ SERVED FAMILY STYLE

Guacamole
queso fresco, seasonal garnish

APPETIZERS ↵ SERVED FAMILY STYLE

Hamachi Ceviche
aji amarillo leche de tigre,
black mint

Shrimp Ceviche
rocoto chile, jicama, charred herb salsa

Pork Ribs
chilean salsa, cilantro

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 & Grilled Carne Asada
poblanos, onions

Whole Fried Rockfish
savory cream

Smoked A-5 Miyazaki Wagyu (+35pp)
nopales sofrito, masa amazake butter

Grilled Iberico Secreto (+25pp)
sesame plum sauce, vegetable stir fry

SIDES ↵

Seasonal Vegetable
Sautéed Greens

DESSERT ↵ SERVED FAMILY STYLE

Chef's Seasonal Dessert

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, seasonal garnish

APPETIZERS ↵ SERVED FAMILY STYLE

Hamachi Ceviche
aji amarillo leche de tigre,
black mint

Shrimp Ceviche
rocoto chile, jicama, charred herb salsa

Pork Ribs
chilean salsa, cilantro

ENTREES ↵ CHOICE OF ONE

Braised Short Rib
chimichurri, roasted potatoes

Portobello Fajitas
ancho adobo, peppers, onions

Roasted Halibut
summer squash, dashi, hoja santa

Two Pound Lobster (+20pp)
butter, guajillo mole, arbol chile, apple, crema

SIDES ↵

Seasonal Vegetable
Sautéed Greens

DESSERT ↵ SERVED FAMILY STYLE

Chef's Seasonal Dessert

SAN SIMON

PACKAGE

175.00⁺⁺ PP

SERVED WITH ONE HOUSE MARAGRITA
AND ONE 2OZ AGAVE SPIRIT PAIRING

CHEF'S CURATED MENU OF SEASONAL
OFFERINGS INSPIRED BY MEXICO AND
SOUTH AMERICAS ↩ SUBJECT TO CHANGE

COURSE ONE ↩

Guacamole
queso fresco, seasonal fruit

COURSE TWO ↩

Tuna Tiradito Ceviche
algarrobina, daikon, hibiscus leaves

COURSE THREE ↩

Beet Salad
yogurt, baby kale, merken, pumpkin seeds

COURSE FOUR ↩

Colorado Lamb Chops
crispy potatoes, tomato stir fry, oyster sauce

COURSE FIVE ↩

Giant Prawns
adobo, tequila

COURSE SIX ↩

45-Day Dry Aged Strip
pasilla de oaxaca chiles

DESSERT ↩

Chile Chocolate Tarte

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:

Laure Fraser

Private Dining Manager

Laure@AtlasRestaurantGroup.com



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