

The Wine Room

PRIVATE DINING CONTRACT

THE WINE ROOM WEEKDAY BOOKINGS

MAX'S OYSTER BAR

PRIVATE DINING SUNDAY-THURSDAY

MAXIMUM CAPACITY IS 30 PEOPLE.

THERE IS A 20 PERSON MINIMUM CHARGE TO RESERVE THE ROOM. YOU WILL BE CHARGED A ROOM CHARGE FOR THE DIFFERENCE IN NUMBER OF GUESTS IF YOU HAVE UNDER 20 PEOPLE IN ATTENDANCE.

THE FOUR COURSE FOOD MENU IS \$60.00 PER PERSON.

**A \$250.00 NON-REFUNDABLE, NON-TRANSFERABLE DEPOSIT IS REQUIRED TO CONFIRM YOUR DATE AND HOLD THE WINE ROOM. IF YOUR EVENT IS A "NO SHOW" OR CANCELLED UNDER 24 HOURS PRIOR TO THE EVENT THERE WILL BE A \$250.00 ADDITIONAL CHARGE TO YOUR CREDIT CARD ON FILE.
(TOTALING \$500.00)**

**ADDITIONAL CHARGES WILL INCLUDE:
6% CT SALES TAX & 18% GRATUITY
ANY ADDITIONAL RAW BAR ITEMS
ALL BEVERAGES**

OUR CHEF WOULD BE HAPPY TO DESIGN A CUSTOM MENU UPON REQUEST.

MENU CHOICES ARE DUE 72 HOURS PRIOR TO THE EVENT DATE.

AUDIO VISUAL EQUIPMENT CAN BE PROVIDED FOR AN ADDITIONAL CHARGE.

I UNDERSTAND THIS CONTRACT AND AGREE TO PAY FOR ALL CHARGES INCURRED;

SIGNATURE _____

DATE _____

APPETIZER OPTIONS

CHOICE OF TWO:

MARYLAND JUMBO LUMP CRAB CAKE

PICKLED CUCUMBER SALAD AND
GRAIN MUSTARD SAUCE

NEW ENGLAND CLAM CHOWDER

LOADS OF CLAMS, FRESH THYME AND
APPLEWOOD SMOKED BACON

BALTIMORE STYLE SHRIMP COCKTAIL

CHILLED SHRIMP STEAMED IN BEER AND OLD BAY

WONTON TUNA TACOS

CHARRED TUNA, WASABI AIOLI,
SUSHI RICE, MANGO SALSA

SALAD OPTIONS

CHOICE OF ONE:

HOUSE SALAD

BABY FIELD GREENS, SWEET SHERRY VINAIGRETTE

TRADITIONAL CAESAR SALAD

HEARTS OF ROMAINE, CROUTONS, SHAVED PARMESAN

ITEMS SUBJECT TO CHANGE

DINNER OPTIONS

CHOICE OF THREE:

GRILLED WILD PACIFIC RED SALMON

FENNEL, RED ONION AND TANGERINE RELISH,
FREGOLA DI SARDINIA, BASIL CITRUS JUS

PAN ROASTED "MURRAY'S" CHICKEN

PAN JUS, BROCCOLI RABE, GARLIC MASHED POTATOES

GRILLED NATIVE SWORDFISH STEAK

CRISPY POLENTA CAKE, CAPONATA DE MELANZANA,
BASIL AND PEPPER OILS

GRILLED ANGUS NEW YORK STRIP

HORSERADISH CHEDDAR MACARONI & CHEESE, WARM
SPINACH SALAD WITH BACON VINAIGRETTE

CASHEW CRUSTED CAROLINA RAINBOW TROUT

SWEET POTATO AND SUMMER LEEK SALAD, JAMAICAN
RUM BUTTER, WATERCRESS

PAN SEARED JUMBO SEA SCALLOPS

YOUNG ARTICHOKE, PANCETTA, TOMATO CONFIT, SEASONAL
FOREST MUSHROOMS, BASIL CHIFFONADE,
ASPARAGUS TIP RISOTTO

ITEMS SUBJECT TO CHANGE

DESSERT OPTIONS

CHOICE OF TWO:

VANILLA BEAN CRÈME BRULEE

DOUBLE CHOCOLATE MOUSSE TORTE

TIRAMISU CHEESECAKE

PASSION FRUIT AND LEMON CURD TARTLETT

ALSO AVAILABLE FOR COCKTAIL HOUR OR
GUEST RECEPTION:

MAX'S SKYSCRAPER

THE FRESHEST ASSORTMENT OF SHELLFISH INCLUDING
OYSTERS, CLAMS, MUSSELS, CRAB, PRAWNS AND MORE!

ADDITIONAL \$88.00 EACH

ITEMS SUBJECT TO CHANGE