



“An uncompromising commitment to quality, service, style and cuisine.”

Facility Capacity

-The food and beverage combined minimum required to reserve our private room is as follows*:

-The Chef's Table can accommodate up to 14 guests, 12 with A/V.

Lunch.....	\$450.00
Dinner (Sunday - Thursday).....	\$750.00
Dinner (Friday - Saturday).....	\$1000.00

-The Crown Room 1 + 2 can accommodate 34 and 40 guests, respectively.

Lunch.....	\$550.00
Dinner (Sunday - Thursday).....	\$1,500.00
Dinner (Friday - Saturday).....	\$2,500.00

*if your event is over 40 and requires both Crown Rooms, please double the minimum above.

*if the food and beverage minimum is not met, the difference will be added as a room charge/unmet minimum with tax and gratuity added.

Payment

A credit card is required within 3 business days of booking your event as well as a \$250.00 non-refundable deposit. If the event is cancelled within 48 hours of the event, there will be an additional \$250.00 charge to the credit card (total \$500.00).

Final payment is due the day of your function, payable in cash, company check, or credit card. We accept MasterCard, Visa, American Express, and Discover

Pricing

Selection of lunch menu \$32.00 per guest
Selection of dinner menus starting at \$55.00 per guest
Pricing for cocktail reception is \$20.00 per guest for the first hour
Beverages, MA sales tax (7%), and service charge (18%) are additional
~~–Menu selection and guest count are required 7 days prior to the event–~~
~~–all menu items and pricing are subject to change–~~

Parking

-We offer ample free parking directly in front of Max's Tavern as well as free parking in the Basketball Hall of Fame garage under the building.

Contact info:

For more information on menus, availability or to book an event, please contact:

Richard Nawrocki, Event Coordinator
RNawrocki@maxtavern.com
413.746.6299

Signature of Event Host _____ Date _____

Lunch Menu-\$32 per guest

Salads

(select two)

Max's Classic Caesar Salad

Garlic croutons, parmesan cheese

Hand Gathered California Field Greens

Grape tomatoes, sherry vinaigrette

Max's Chopped Salad

Chopped fresh vegetables, gorgonzola

The Wedge

Iceberg lettuce, Great Hill blue cheese dressing
tomatoes, apple-smoked bacon

Entrees

(select two)

Atlantic Salmon a la Plancha

Braised kale, swiss chard, escarole, caramelized onion and mushroom bread pudding

Max a Penne

Grilled chicken, sautéed escarole, plum tomatoes
garlic, Grana Padano, extra virgin olive oil

Grilled Flat Iron Steak

Asparagus, garlic mashed

Roasted Half Chicken

Roasted cauliflower, fingerling potatoes, caramelized cipollini onions
aged balsamic, foie gras pear butter

Truffled Cavatappi

Truffle mornay, thyme roasted mushrooms, duxelles bread crumbs, fried sage

Desserts

(select two)

Soco Creamery - Ice Cream or Sorbet

Daily Selections

Max's Tavern Chocolate Cake

Whipped cream

Cheesecake

Raspberry coulis

Crème Brulee

Fresh fruit garnish

Reception Additions

Tuscan Table

A selection of local and artisan cheeses,
cured meats, grilled vegetables, olives
Small (will serve 15 to 20 guests) \$65.00
Large (will serve 25-30 guests) \$90.00

Colossal Shrimp Cocktail Tower

Horseradish cocktail sauce

By the piece - \$4 each
Tower of 20 shrimp - \$75.00
Tower of 50 shrimp - \$185.00
Tower of 50 large Baltimore shrimp - \$65.00

Raw Bar Platter

The freshest assortment of shellfish, oysters, clams, mussels and shrimp
perched on a mountain of shaved ice, with classic accompaniments
Skyscraper of Shellfish (serves 10) \$125.00

Fruit and Artisan Cheese Plate

Small (will serve 15 to 20 guests) \$65.00
Large (will serve 25-30 guests) \$90.00

Stationed Appetizers for Family Style Cocktail Hour

Fried Calamari Platter

Cherry peppers, garlic butter, marinara sauce
\$25.00 per platter

Hall of Fame Garlic Bread

Gorgonzola fondue
\$20.00 per platter

Decadent Dessert Platter

Miniature cheesecake, mini crème brulee,
chocolate cake, seasonal fruit
\$35.00 per platter
(stationed or passed)