



“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*:

(All events based on 3 hours of occupancy for the space)

-The Chef's Table can accommodate up to 20 guests.

Dinner (Sunday - Thursday).....\$750.00

Dinner (Friday - Saturday).....\$1000.00

-The Crown Room 1 + 2 can accommodate up to 45 and 60 guests, respectively.

Dinner (Sunday - Thursday).....\$1500.00

Dinner (Friday - Saturday).....\$2500.00

*if your event is over 34 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.

Payment

A credit card is required within 3 business days of booking the event to secure the reservation.

-In the event of a late cancellation within 7 days of the event, a charge of \$250.00 will be charged to your credit card on file. In the event of a cancellation 48 hours or less from the time of your event, a charge of \$500.00 will be applied to your credit card.

-The balance of total charges is due the day of your function, payable in cash, company check, or credit card.

-We accept MasterCard, Visa, American Express, and Discover

Pricing

Pricing for cocktail reception \$25.00 per guest for a cocktail reception 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 options and pricing 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:

Dawn Kinoshita, Manager/Event Coordinator

dkinoshita@maxtavern.com

John Thomas, Managing Partner

jthomas@maxtavern.com

413.746.6299

Signature of Event Host _____ Date _____

Cocktail reception

Hors D'oeuvres Offerings:

Mini Steak a La Max

Blue cheese, balsamic reduction

Ahi Tuna Sashimi

Wasabi and pickled ginger

Portabella Tempura

Smoked chili aioli

Miniature Crab Cakes

Lemongrass aioli

Mini Tuna Tacos

Wasabi cream

Lemongrass Chicken Satay

Sweet chili sauce

\$25.00 per guest includes a selection of 3 continuously butlered Hors D'oeuvres for a three hour cocktail reception.

Beverages, MA sales tax (7%), service charge (18%) are additional

Reception Additions

Tuscan Table

A selection of local and artisan cheeses, cured meats
grilled vegetables, rustic breads, 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
3.95 each
Tower of 20 shrimp - \$75.00
Tower of 50 shrimp - \$175.00

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

Assorted Grilled Flatbreads

Tomato basil, three cheese, apple smoked bacon with wild mushroom
\$10 each

Decadent Dessert Platter

Miniature cheesecake, mini crème brulee, chocolate cake
assorted cookies, seasonal fruit
\$25.00 per platter
(stationed or passed)