



“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@mxtavern.com

413.746.6299

Signature of Event Host _____ Date _____



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**Private Dining Menu for Pharmaceutical/Financial Parties
Restricted to \$125 Per Person**

All Inclusive:

Food, Choice of Wine, Draft Beer, Tap Soda, Coffee, Tax and Service Charge

Reception Appetizer

(included)

High Rise of Shellfish

The freshest assortment of shellfish, oysters, clams, mussels, shrimp with calamari salad, scallop ceviche and seaweed salad perched on a mountain of shaved ice, with classic accompaniments

Appetizer

(select two)

Tuna Tacos

Yellow fin tuna, white rice, wasabi

Baked French Onion Soup

Five onions, toasted garlic crostini, three cheeses

Max's Chicken Wings

Smoked and barbequed, bleu cheese dressing, celery sticks

Salad

(select two)

Baby Gem Caesar Salad

Classic Caesar dressing, white anchovies, focaccia crumble

Max's Chopped Salad

Chopped fresh vegetables, gorgonzola

Hand Gathered California Field Greens

Grape tomatoes, sherry vinaigrette

Tuscan Salad

Mixed greens, roasted garlic, grape tomatoes
kalamata olives, fresh mozzarella
polenta croutons, balsamic vinaigrette

Entree

(select three)

Herb Roasted Chicken

Confit fingerling potatoes, cipollini onions
parsnip puree, roasted root vegetables

Mushroom Bolognese

Tomato, sweet onion, ricotta gnocchi, topped with herbed ricotta

Atlantic Salmon

”Farrotto”, artichoke hearts, grilled asparagus, Meyer lemon sauce

Grilled New York Strip

Asparagus, garlic mashed potatoes

Day Boat Scallops

Black garlic and mushroom risotto, radish, buerre blanc, micro watercress

Dessert

Max's Tavern Chocolate Cake

Cheesecake

Wine Service:

One bottle of wine per 2 guests. **Select 2** from the following wines:
Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon