



“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 ext.361**

Signature of Event Host \_\_\_\_\_ Date \_\_\_\_\_



**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**

**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

OR

**TUSCAN TABLE**

A selection of local and artisan cheeses cured meats, grilled vegetables, olives

**Appetizer**

(select two)

**Spicy Sushi Tuna**

Yellowfin tuna, furikake, sushi rice, sesame, crispy wonton

**Baked French Onion Soup**

Five onions, toasted garlic crostini, three cheeses

**Max's Chicken Wings**

Smoked and barbequed, bleu cheese dressing, celery sticks

**Buttermilk Fried Cauliflower**

Cheddar ale fondue, Aleppo chili

**Salad**

(select one)

**Baby Gem Caesar Salad**

Classic Caesar dressing, white anchovies, focaccia crumble

**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)

**Roasted Chicken**

Ricotta zucchini fritter, glazed carrot, spiced pecans, bourbon pan jus

**Grilled Pork Chop**

Apple frisee salad, mustard jus, Green tomato and apple chutney

**Hidden Fjord Salmon**

Lemongrass, roasted squash, carrot, red curry, basil, cilantro

**Grilled New York Strip**

Asparagus, Red Bliss smashed potatoes

**Day Boat Scallops**

Brown butter sweet potato, baby turnip, pancetta-balsamic vinaigrette

**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*