



restaurant *Max*

215 Fourth Street South
Minneapolis, MN 55401
www.thehospitalmax.com



POLICIES

MINIMUMS

The Private Dining Event Space is available without rental fee. Food and beverage minimums apply. Contact our Sales Representative to discuss minimums. Groups not reaching the specified food and beverage minimum will have the difference added to the bill for their event. Food and beverage minimums do not include tax, service charge, A/V rental, parking, or other miscellaneous charges.

CREDIT CARD GUARANTEE

A credit card guarantee or approved credit application is required to reserve the Private Dining Event Space for your group.

CANCELLATION

Groups that provide notice of event cancellation are subject to the following charges:

- 0 - 3 days prior 75% of Food & Beverage Minimum
- 4 - 7 days prior 50% of Food & Beverage Minimum
- 8 - 30 days prior 25% of Food & Beverage Minimum

*Cancellation fees may be negotiated with the purchase of a gift card

PAYMENT

Full payment for your event is required at its conclusion. An itemized bill will be presented for your reference. Direct billing is also available with completion and approval of a credit application.

MAXIMUM PARTY SIZES

Red Room

Separate Tables: 20
Seating at one table (board room style): 18

Audrey's Wine Vault

Our wine vault room features 2 person banquet-style seating around a large boardroom table. Room will seat up to 30 people.

Marble Room

Separate Tables: 30
Seating at one table (board room style): 18

TAX BREAKDOWN & SERVICE CHARGE

State and City Tax on food is 7%; State and City Tax on liquor is 9.5%. A service charge of 20% is added to your bill. 18% is provided to the staff as a gratuity and 2% is the sole possession of restaurant Max.

MENU & GUEST COUNT GUARANTEE

We require final menu selection no later than **seven days** prior to your event. Final guaranteed guest count is required by noon **three business days** prior to your event. We will bill you the guaranteed number, plus any additional meals served, or the specified food and beverage minimum, whichever is more.

INCIDENTALS

A/V equipment, flowers and other requested items may all be arranged as an option in your contract. Speak with your Private Dining Coordinator for details.

Taste buds live 8.5 days. Show them the time of their lives.



MENUS

APPETIZERS

Priced Per Dozen
(All available for passed or display)

Shrimp Cocktail - \$36
Cocktail sauce

Chicken Skewers - \$30
Lemongrass-green curry

Smoked Salmon with Egg Salad - \$30
Toasted Brioche – Dill

Vegetable Spring Rolls - \$36
Miso Vinagerette

Spinach and Feta Spanakopita - \$33

Tomato and Fresh Mozzarella Bruschetta - \$33

Strawberries Stuffed with Goat Cheese - \$30

Prosciutto Wrapped Asparagus with Herb Cheese - \$33

Baked Brie and Raspberry Puff - \$45

Mini Crab Cakes - \$60
Preserved lemons, smoked tomato aioli

Crispy Won Ton Shrimp - \$46
Sweet Chili Sauce

Prime Beef Skewers - \$42
Horse Radish Cream

Land & Sea Skewers - \$60
Filet mignon, grilled shrimp, chorizo sausage, salsa verde,
Three signature dipping sauces

Mini Beef Wellington - \$57
Béarnaise Sauce

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GRILLED FLATBREADS

(Available for passed or display)

Garden

artichoke, tomato, green olive, feta, parmesan,
basil, balsamic vinegar - \$10

Sautéed Chicken

roasted fresh vegetables, caramelized onion, olive oil,
garlic, honey soy sauce - \$12

Italian Sausage

Scallions, red bell peppers - \$11

Sundried Tomato

caramelized onion, fresh mozzarella - \$13

RECEPTION PLATTERS

(Serves approximately 25 guests)

Brie Cheese en Croute - \$75

Garden Fresh Vegetable Display - \$85

Garden fresh vegetables served with spinach dip

International and Domestic cheese Display - \$125

Display of international and local cheeses with grapes and gourmet crackers

Antipasto Display - \$125

Assorted cured meats and cheeses served with olives, pickles and gourmet crackers

Chicken, Tomato and Mozzarella Salad Display - \$175

Grilled chicken layered with red and yellow tomatoes, fresh mozzarella
Balsamic vinaigrette and pesto

Jumbo Shrimp Display - \$225

A display of 75 jumbo peeled shrimp served with tabasco sauce, cocktail sauce and lemon

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MAX BANQUET OPTION 1

\$45

SALAD COURSE

(Choose Two)

Mixed Greens

grape tomatoes, toasted pumpkin seeds,
light balsamic ice wine dressing

Spinach Salad

Smoked Chicken, Feta Cheese, Hard Boiled Egg
Warm Mustard Vinaigrette

Roasted Beet Salad

Herb Salad, Candied Pecans, Hazelnut Vinaigrette, Goat Cheese

ENTREE COURSE

(Choose Two)

Risotto

Black Truffle, Artichoke and Arugula with Grilled Chicken

Cedar Plank Salmon

Turnip, Granny Smith Apple, Fingerling Potato, Black Truffle Emulsion

Top Sirloin

USDA Prime, Garlic Smashed Potatoes and Bordelaise

DESSERT

(Choice of)

Molten Chocolate Cake

Assortment of Miniature Dessert Shooters

Crème Brûlée

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MAX BANQUET OPTION 2

\$55

SALAD COURSE

(Choose Two)

Mixed Greens

grape tomatoes, toasted pumpkin seeds,
light balsamic ice wine dressing

Arugula Salad

Jicama, Avocado, Pico de Gallo, Cilantro Lime Vinaigrette

Seared Ahi Tuna

Wasabi Emulsion, Ponzu, Crisp Garlic, Herb Salad

ENTREE COURSE

(Choose Two)

Seared Scallops

Braised Swiss Chard, bacon, Caramelized Onions, Butternut Squash,
Meyer Lemon Brown Butter Sauce

Filet Mignon

Herb Risotto, Bordelaise

Walleye

Manilla clams, Celery Root, Fingerling Potato, Bacon, Fennel

Roast Chicken

Garlic Smashed Potatoes, Green Beans, Lemon Thyme Jus

Shrimp Angel Hair

fresh seasonal vegetables, olive oil, garlic

DESSERT

(Choice of)

Crème Brûlée

Assortment of Miniature Dessert Shooters

Molten Chocolate Cake

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MAX BANQUET OPTION 3

\$65

SALAD COURSE

(Choose Two)

Mixed Greens

grape tomatoes, toasted pumpkin seeds,
light balsamic ice wine dressing

Spinach Salad

Smoked Chicken, Feta Cheese, Hard Boiled Egg
Warm Mustard Vinaigrette

Seared Scallop

Sweet Cashew Curry Sauce

Crab Cake

Tangerine Emulsion, Almond Oil

ENTREE COURSE

(Choose Three)

Cedar Planked Salmon

Turnip, Granny Smith Apple, Fingerling Potato, Black Truffle Emulsion

Roast Chicken

Fingerling Potato, Roasted Sweet Pepper, Spinach

New York Strip

USDA Prime, Root Vegetable Gratin, Bordelaise

Sea Bass

Miso Sake Marinade, Brocolini, Smashed Parsnips

Lamb T-Bone and Short Ribs

Polenta, Sun Chokes, Porcini Stuffing

DESSERT

(Choice of)

Assortment of Miniature Dessert Shooters

Banana Cream Pie

Trio of Sorbet

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PRIVATE DINING CONTRACT

Event Day & Date: _____ Start Time: _____
Group Name: _____ End Time: _____
Event Type (circle): Reception Lunch Dinner Other:
Guests Expected: _____ # Guests Guaranteed: _____

Event Contact Name:
Company Name & Address:
Phone & Fax:

Will Event Contact be attending this event? (circle) Yes No
If not attending, name of Lead Client/Decision Maker:
Does Lead Client have authority to adjust contracted F&B selections? (circle) Yes No

Valet Parking required? (circle) Yes No
Valet Payment Method (circle): Guests Pay Own Apply to Master Bill

A/V Equipment required (including extension cords)? (circle) Yes No
If Yes, list type and quantity below:

Credit Card Guarantee

Date:
Method (circle) Visa Mastercard AmericanExpress Diners Discover
Name as it appears on Card:
Account #: _____ Expiration Date: _____

Method of Payment

Date:
Method (circle) Visa Mastercard AmericanExpress Diners Discover
Name as it appears on Card:
Account #: _____ Expiration Date: _____

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PRIVATE DINING CONTRACT - Signature

This signed contract is subject to all restaurant Max Private Dining Policies (see attached). A service charge of 20% will be added to your bill: 17% is provided to the staff as a gratuity and 3% is the sole possession of restaurant Max.

Event Contact Signature

Date

Printed Name of Event Contact

restaurant Max Representative Signature

Date

Printed Name of restaurant Max Representative



PRIVATE DINING DETAILS

Event Date:

Group Name:

Reception Start Time:

Set Up Notes:

Reception Menu/Order of Service:

Dinner Start Time:

Special Instructions:

Dinner Menu/Order of Service:

Dinner Beverages:

Additional Notes:



BOOKING CHECKLIST

Follow these steps to ensure the details for your event are covered:

1. Contact Private Dining Coordinator
2. Secure your event date/time.
3. Consult with Private Dining Coordinator and/or Chef to design your event menu.
4. Discuss Food & Beverage Minimums, payment options and guest count guarantee dates.
5. Sign event contract.
6. Confirm menu (7 days) and guaranteed guest count (3 days) prior to your event.
7. ENJOY!

HOW TO FIND RESTAURANT MAX

restaurant Max is located on the corner of 2nd Avenue South and 4th Street South and adjacent to The Hotel Minneapolis in downtown Minneapolis. We are less than 1 block from the Government Plaza light rail stop and a short walk to downtown sports venues, theaters, cultural amenities and many corporate headquarters. restaurant Max offers a perfect stop before or after the game or theater.

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restaurant Max offers professional valet services beginning at 6 pm daily and is easily accessible from the skyway of The Hotel Minneapolis and from the corner of 2nd Avenue South and 4th Street South.

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