

Thank you for Considering Maxsells for your Special Event!

Maxsells is a beautiful setting for your wedding ceremony overlooking Fisher lake. Whether you are just looking for the ceremony or the whole wedding experience including dinner and reception we can provide many options.

Maxsells can open every night of the week for completely private events. The privacy and flexibility of the space means we can host business meetings, office parties, rehearsal dinners, graduation and birthday celebrations.

Food and Beverage Minimums do apply on the rental of the full facility. These minimums are subject to change with the season.

We hope we can be a part of your special day.

Owners Scott & Sarah Ash

Maxsells Restaurant & Suites

209 Central Ave.

Florence, WI 54121

715-528-5511

www.maxsellsrestaurant.com

Find us on Facebook under Maxsells Restaurant & Suites

Rental Costs:

Wedding Ceremony only- \$500.00++

Speaker Rental- \$50.00

Must have music check prior to event with person in charge

Complete Buyout of Maxsells Restaurant

All Costs are Based on a Food and Beverage Minimum + 5.5% tax + 20% gratuity

Ceremony Cost with Rental of Maxsells- \$250.00++

Sunday- Tuesday \$500.00++

Wednesday- Thursday \$650.00++

Friday- Saturday \$2000.00++

*Prices shown at Peak Season (June- October), Minimum subject to change

Additional Services:

Can be added on for an additional cost

Bottled Water

Beer/ Wine Packages

Appetizer Reception

Rehearsal Dinner

Suites

Cocktail Party Menu

Appetizer Buffets

Stocked Generously for One Hour

(Averaging 2-3pcs per person)

Choice of 3 items from below- \$12.95++ per person

Choice of 5 items from below- \$15.95++ per person

Choice of 7 items from below- \$19.95++ per person

- Swedish Meatballs with Sour Cream Gravy
- Mushroom & Onion Flatbread- Roasted Garlic, Red Peppers, Balsamic Reduction, Mozzarella & Parmesan Cheese
- Mini Crab Cakes with Red Pepper Aioli
- Cucumbers with Dill Cream Cheese
- Chicken Salad Crostini
- Goat Cheese and Herb Canape
- Smoked Lentil & Roasted Pepper Crostini
- Cheese Platter with Crackers
- Assorted Meat Platter
- Vegetable Platter with Dill Dip
- Fresh Fruit Platter

***Shrimp Cocktail can be added for an additional \$1.95++ per person**

*** Add 2 desserts for an additional \$1.95++ per person**

Turtle or Plain Cheesecake
Chocolate Mousse Cups
Seasonal Bread Pudding
Chocolate Chip Cookies

****All Billing will include 5.5% sales tax and 20% gratuity**

Family Style Menus

Large Platters of Food Passed at Each Table

Option 1- Three Course Dinner

\$20.95++ per person

Course 1

House Salad with House Vinaigrette

Warm Bread with Garlic Butter

Course 2- *Choice of Two Entrees*

Chicken Marsala

Pulled Pork with Tomato Mojo Sauce

Sautéed Shrimp in Lemon Garlic Butter

House made Pasta with Vegetables

Sides of- *Choice of Two Sides*

Sautéed Seasonal Vegetables

Mashed Potatoes

Jasmine Rice

Mini Herb Potato Cakes

Sautéed Spinach with Garlic

Buttered House made Pasta with Parmesan

Course 3- *Choice of One Dessert*

Turtle or Plain Cheesecake

Chocolate Mousse Cups

Seasonal Bread Pudding

Chocolate Chip Cookies

****All Billing to include 5.5% sales tax & 20% gratuity**

Family Style Menus

Large Platters of Food Passed at Each Table

Option 2-Four Course Dinner

\$24.95++ per person

Course 1

Chefs Selection of Soup

Course 2

House Salad with House Vinaigrette

Warm Bread with Garlic Butter

Course 3- *Choice of Three Entrees*

Chicken Marsala

Grilled Salmon

Sautéed Shrimp

Grilled Beef Tenderloin

House made Pasta with Vegetables

Sides of - *Choice of Three*

Sautéed Seasonal Vegetables

Mashed Potatoes

Jasmine Rice

Mini Herb Potato Cakes

Sautéed Spinach with Garlic

Buttered House made Pasta with Parmesan

Course 3- *Choice of One Dessert*

Turtle or Plain Cheesecake

Chocolate Mousse Cups

Seasonal Bread Pudding

Chocolate Chip Cookies

****All Billing to include 5.5% sales tax & 20% gratuity**

Individually Plated Dinners

Option 1- Three Course Dinner

\$22.95++ per person

Course 1

House Salad with House Vinaigrette

Warm Bread with Garlic Butter

Course 2

Guest to Pre-Order One Entree

Chicken Marsala- Herb Risotto, Caramelized Mushrooms and Onions, Marsala Jus

Grilled Salmon- Herb Potato Cake, Sautéed Spinach, Citrus Shallot Butter

Grilled 6oz Beef Tenderloin- Mashed Potatoes, Roasted Vegetables, Garlic Butter

House made Pasta with Vegetables in White Wine Garlic Sauce

Course 3

Pre- Order One Dessert for All Guests to Have

Turtle or Plain Cheesecake

Chocolate Mousse

Seasonal Bread Pudding

****All Billing to include 5.5% sales tax & 20% gratuity**

Individually Plated Dinner

Option 2- Four Course Dinner

\$25.95++ per person

Course 1

Chef's Selection of Soup

Course 2

House Salad with House Vinaigrette

Warm Bread with Garlic Butter

Course 3

Guest to Pre-Order One Entree

Chicken Marsala- Herb Risotto, Caramelized Mushrooms and Onions, Marsala Jus

Grilled Salmon- Herb Potato Cake, Sautéed Spinach, Citrus Shallot Butter

Grilled 6oz Beef Tenderloin- Mashed Potatoes, Roasted Vegetables, Garlic Butter

Sautéed Shrimp- Jasmine Rice, Roasted Vegetables, Citrus Lemon Sauce

House made Pasta with Vegetables in White Wine Garlic Sauce

Course 4

Pre- Order One Dessert for All Guests to Have

Turtle or Plain Cheesecake

Chocolate Mousse

Seasonal Bread Pudding

****All Billing to include 5.5% sales tax & 20% gratuity**

Buffet Dinners

Option 1- Stocked for One Hour

\$21.95++ per person

House Salad with House Vinaigrette

Warm Bread with Garlic Butter

Choice of Two Entrees

Chicken Marsala

Pulled Pork with Tomato Mojo Sauce

Sautéed Shrimp in Lemon Garlic Butter

House made Pasta with Vegetables

Choice of Two Sides

Sautéed Seasonal Vegetables

Mashed Potatoes

Jasmine Rice

Mini Herb Potato Cakes

Sautéed Spinach with Garlic

Buttered House made Pasta with Parmesan

Choice of One Dessert

Turtle or Plain Cheesecake

Chocolate Mousse Cups

Seasonal Bread Pudding

Chocolate Chip Cookies

****All Billing to include 5.5% sales tax & 20% gratuity**

Buffet Dinner

Option 2- Stocked for One Hour

\$26.95++ per person

Chefs Selection of Soup
House Salad with House Vinaigrette
Warm Bread with Garlic Butter

Choice of Three Entrees

Chicken Marsala
Grilled Salmon
Sautéed Shrimp
Grilled Beef Tenderloin
House made Pasta with Vegetables

Choice of Three Sides

Sautéed Seasonal Vegetables
Mashed Potatoes
Jasmine Rice
Mini Herb Potato Cakes
Sautéed Spinach with Garlic
Buttered House made Pasta with Parmesan

Choice of One Dessert

Turtle or Plain Cheesecake
Chocolate Mousse Cups
Seasonal Bread Pudding
Chocolate Chip Cookies

****All Billing to include 5.5% sales tax & 20% gratuity**

