

## **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](http://www.maxsellsrestaurant.com)

Find us on Facebook under Maxsells Restaurant & Suites

### **Rental Costs:**

Wedding Ceremony only- \$500.00++

\*Includes up to 125 lawn chairs

## **Complete Buyout of Maxsells Restaurant**

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

Sunday- Tuesday \$500.00++

Wednesday- Thursday \$1500.00++

Friday- Saturday \$2500.00++

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

### **Additional Services:**

Can be added on for an additional cost

Bottled Water

Bar 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- \$14++ per person**

**Choice of 5 items from below- \$17++ per person**

**Choice of 7 items from below- \$21++ 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 \$2++ per person**

**\* Add 2 desserts for an additional \$3++ per person**

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

**\*\* 5.5% Sales Tax & 20% Gratuity Added to Final Bill**

## **Family Style Menus**

**Large Platters of Food Passed at Each Table**

**Option 1- Three Course Dinner**

**\$22++ per person**

### **Course 1**

House Salad with House Vinaigrette

Warm Bread with Garlic Butter

**Course 2-**            *Choice of Two Entrees*

Chicken Marsala  
Braised Beef Short Ribs with Red Wine Gravy  
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

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**Family Style Menus**

**Large Platters of Food Passed at Each Table**

**Option 2-Four Course Dinner**

**\$26++ 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

**\*\* 5.5% Sales Tax & 20% Gratuity Added to Final Bill**

**Individually Plated Dinners**

**Option 1- Three Course Dinner**

**\$25++ 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

**\*\* 5.5% Sales Tax & 20% Gratuity Added to Final Bill**

**Individually Plated Dinner**

**Option 2- Four Course Dinner**

**\$30++ 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

**\*\* 5.5% Sales Tax & 20% Gratuity Added to Final Bill**

**Buffet Dinners**

**Option 1- Stocked for One Hour**

**\$24++ per person**

House Salad with House Vinaigrette

Warm Bread with Garlic Butter

***Choice of Two Entrees***

Chicken Marsala

Braised Beef Short Ribs with Red Wine Gravy

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

**\*\* 5.5% Sales Tax & 20% Gratuity Added to Final Bill**

**Buffet Dinner**

**Option 2- Stocked for One Hour**

**\$29++ 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

**\*\* 5.5% Sales Tax & 20% Gratuity Added to Final Bill**