



Special Events at The Martha

No matter what type of venue you require, The Martha offers a harmonizing balance between contemporary comforts, exceptional service, and a historical setting that will make your occasion unforgettable. While genteel Southern hospitality and a loving preservation of our unique architecture suggest classic charm, we also provide modern means and technology for convenience.

We are pleased to present you with our Catering Menus where you will find menus to suit any occasion. Should you prefer a uniquely designed custom menu, our Catering & Culinary team will be pleased to create a menu that will ensure your event will be everything you envisioned.

The banquet room rental includes the setup and cleanup of the room, all of the chairs, tables, linens, napkins, plates, glassware, silverware, and centerpieces.

On behalf of the entire staff of the Martha Washington Hotel and Spa, we look forward to working with you and hosting your event.

Wendy Miller
Manager of Food & Beverage & Special Events
276-619-5264 F: 276-619-8241
wmiller@themartha.com

The Ballroom-3206 sq. ft.

A beautiful dance floor surrounded by carpeting with Austrian Crystal Chandeliers, this open area offers its own outside entrance in addition to being conveniently located on the Lobby Level:

\$3000+tax Rental fee for Friday or Saturday

\$1500+tax Rental fee for Sunday-Thursday

250 standing guest occupancy
215 plated meal guest occupancy
190 buffet meal guest occupancy
200 theater-style guest occupancy
100 classroom-style guest occupancy
104 crescent-style guest occupancy

The Edith Wilson Parlor-1495sq. ft.

Perfectly sectioned two Front Parlors and one Back Parlor, each having its own fireplace, this popular function area with hardwood flooring throughout accommodates several options for your event.

\$1000+tax Rental fee for a Friday or Saturday

\$500+tax Rental fee for a Sunday-Thursday

100 standing guest occupancy
80 plated meal guest occupancy
50 buffet meal guest occupancy
50 theater-style guest occupancy
24 hollow square guest occupancy

The Backstage-900sq. ft.

This intimate haven, with three fireplaces, dance floor, and comfortable seating, is the perfect spot to host a social gathering. The Backstage is a great option for more intimate events in an attractive ambiance.

\$1000+tax Rental fee for a Friday or Saturday

\$500+tax Rental fee for a Sunday-Thursday

74 plated meal guest occupancy
20 conference-style guest occupancy
19 u-shape guest occupancy
60 buffet meal guest occupancy

The Boardroom

\$500+tax All Day

\$300+tax Half Day

14 conference table guest occupancy

The Gazebo

\$1500+tax anytime

200 seated occupancy with unlimited standing guest occupancy

Breakfast Options

Continental Breakfast

Scones and Muffins

Seasonal Fruit Display

Orange Juice, Hot Tea and Coffee

\$15++ per Person/\$20.55 Inclusive

Breakfast Buffet One

Scones and Muffins

Seasonal Fruit Display

Scrambled Eggs

Choice of One of the Following:

Southern Grits or Seasonal Breakfast Potato

Choice of One of the Following:

Bacon, Sausage or Ham

Orange Juice, Hot Tea and Coffee

\$22++ per Person/\$30.14 Inclusive

Breakfast Buffet Two

Scones and Muffins

Seasonal Fruit Display

Scrambled Eggs

Choice of One of the Following:

Southern Grits or Seasonal Breakfast Potato

Choice of One of the Following:

Bacon, Sausage or Ham

Choice of One of the Following:

Biscuits with Sausage Gravy or Crepes with Strawberry Sauce

Orange Juice, Hot Tea and Coffee

\$25++ per Person/\$32.61 Inclusive

*** Breakfast Buffets are subject to a 25 guest minimum ***

*** All prices are subject a 22% taxable service charge and 12.3% sales tax**

This is the inclusive price *

Due to the fluctuating cost of food items, menu prices are subject to change within thirty (30) days of the event.

Specialty Breaks

ALL DAY BEVERAGE STATION

Sodas, Coffee, Iced Tea, and Hot Tea

\$6++ per person/\$8.22 Inclusive

Day Planner

A.M. Break

Scones and Muffins

Orange Juice, Hot Tea and Coffee

P.M. Break

Pretzel Snack Mix

Gourmet Cookies

Soda, Iced Tea and Coffee

\$17++ per Person/\$23.29 Inclusive

Deluxe Planner

A.M. Break

Scones and Muffins

Orange Juice, Hot Tea and Coffee

Deli Tray

Assorted Deli Meats and Cheeses

Pasta Salad

Potato Chips

Gourmet Cookies

Traditional Accompaniments

Iced Tea and Soda

\$24++ per Person/\$32.88 Inclusive

Sweet Snack Breaks

Gourmet Cookies

Scones and Muffins

Gourmet Brownies

\$18++ per Dozen/\$24.66 Inclusive

Savory Snack Breaks

Pretzel Snack Mix

\$18++ per Pound/\$24.66 Inclusive

Fancy Nut Mix

\$24++ per Pound/\$32.88 Inclusive

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Plated Lunches

Plated Salads

Served with Fresh Rolls, Cookie, Coffee and Iced Tea

Country Cobb Salad

Field Greens, Chopped Ham, Turkey, Hard Boiled Eggs, Tomatoes, Cucumbers, Monterey Jack Cheese, Croutons with Ranch Dressing

Fruit and Almond Salad

Field Greens, Strawberries, Dried Cranberries, Cucumbers, Bleu Cheese Crumbles, Strawberry Balsamic

\$16++ per Person/\$21.92 Inclusive

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Garlic Croutons with Caesar Dressing

\$13++per Person/\$17.81 Inclusive

Add 6oz. of Chicken or 4 oz. Salmon for an Additional Charge

\$6++ per person/\$8.22 Inclusive

Plated Sandwiches

Choose one of the following sides; all guests will get the same side

Choice of Potato Chips, Pasta Salad, Fruit Salad or Potato Salad

Chicken Salad Croissant

Smoked Turkey and Ham Club

Grilled Chicken and Provolone

Cookie

Coffee and Iced Tea

\$15++ per Person/\$20.55 Inclusive

Plated Entrées

Limited to 2 choices to offer guests

Chicken Breast

Pork Loin

Salmon

Sirloin

Served with Seasonal Vegetables, Starch, and Fresh Rolls

Gourmet Dessert

or Garden Salad in lieu of Dessert

You may add a salad for \$8++/\$10.87 Inclusive

Coffee and Iced Tea

\$24++ per Person/\$32.88 Inclusive

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Lunch Buffets

Martha's Lunch Buffet

*Martha's Salad Bar with Mixed Field Greens, Tomatoes, Cucumbers, Monterey Jack Cheese,
Croutons and Assorted Dressings*

Chef's Selection of Two Entrées served with a Complementary Sauce

Chef's Selection of Seasonal Vegetable and Starch

Fresh Rolls

Gourmet Dessert

Coffee and Iced Tea

\$24++ per Person/\$32.88 Inclusive

Martha's Market Style Buffet

*Martha's Salad Bar with Mixed Field Greens,
Tomatoes, Cucumbers, Monterey Jack Cheese,
Croutons and Assorted Dressings*

Choice of One of the Following:

Potato Salad, Pasta Salad or Potato Chips

Assorted Deli Meats and Cheeses

Traditional Accompaniments

Fresh Rolls

Gourmet Cookies

Coffee and Iced Tea

\$20++ per Person/\$27.40 Inclusive

Deli Tray -20 guest minimum

Assorted Deli Meats and Cheeses

Pasta Salad

Potato Chips

Gourmet Cookies

Traditional Accompaniments

Iced Tea and Coffee

\$15++ per Person/\$20.55 Inclusive

**** Lunch Buffets are subject to a 40 guest minimum children 12 and under are half price ****

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Lunch or Dinner Buffets

**You may have the Martha's lunch buffet for dinner for the price of
\$30++per person/\$41.10 inclusive**

Southern Barbeque Buffet

*Baked Potato Salad
Creamy Cole Slaw
BBQ Pulled Pork
Southern Fried Chicken
Macaroni and Cheese
Collard Greens
Fresh Rolls
Gourmet Dessert
Coffee and Iced Tea*

\$30++ per Person/\$41.10 Inclusive

Italian Inspired Buffet

*Caesar Salad Bar
With Caesar Dressing
Manicotti with Marinara
Sautéed Chicken with Peppers and Onions
Fettuccini Alfredo
Seasoned Vegetable Medley
Garlic Bread
Gourmet Dessert
Coffee and Iced Tea*

\$30++ per Person/\$41.10 Inclusive

Loaded Potato and Salad Bar

*Martha's Salad Bar
Baked Potatoes
Caramelized Onions and Steamed Broccoli
Monterey Jack Cheese, Bacon, Chives, Whipped Butter, Sour Cream
Fresh Rolls
Gourmet Cookies
Coffee and Iced Tea*

\$19++ per Person/\$26.03 Inclusive

*** Buffets are subject to a 40 guest minimum children 12 and under are half price***

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Displays

Prices based on 100 Guests

Seasonal Fruit Display

\$300++ / \$411.02 Inclusive

Artisanal Cheese Display

\$375++ / \$513.77 Inclusive

Garden Vegetable Display

\$300++ / \$411.02 Inclusive

Southern Antipasto Display

Assorted Olives, Salami, Marinated Artichokes, Marinated Roasted Peppers, and Hummas

\$350++ / \$479.52 Inclusive

Carving Stations

***Requires Attendant - \$25.00 per hour/carved meat**

Carved Items are served with Freshly Baked Rolls and Complementary Sauces

Slow Roasted Prime Rib (serves 25 guests)

\$375++

\$513.77 Inclusive

Pork Loin (serves 25 guests)

\$175++

\$239.76 Inclusive

Roasted Beef Tenderloin (serves 25 guests)

\$450++

\$616.53 Inclusive

Herb Roasted Turkey Breast (serves 25 guests)

\$175++

\$239.76 Inclusive

Roasted Top Round of Beef (serves 100 guests)

\$600++

\$822.04 Inclusive

Glazed Virginia Ham (serves 40 guests)

\$175++

\$239.76 Inclusive

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Hors d'oeuvres

Prices based on 100 Pieces

You may order in 25 piece increments

<i>BBQ Lil Smokies</i> \$200++ / \$274.01 Inclusive	<i>Tomato Bruschetta</i> \$275++ / \$376.77 Inclusive
<i>Assorted Finger Sandwiches</i> \$250++ / \$342.52 Inclusive	<i>Spinach and Artichoke Dip with Crackers</i> \$350++ / \$479.52 Inclusive
<i>Miniature Chicken Salad Croissants</i> \$250++ / \$342.52 Inclusive	<i>Bacon Stuffed Deviled Eggs</i> \$350++ / \$479.52 Inclusive
<i>Assorted Miniature Desserts</i> \$250++ / \$342.52 Inclusive	<i>Virginia Ham Rolls</i> \$350++ / \$479.52 Inclusive
<i>Mini Quiche</i> \$250++ / \$342.52 Inclusive	<i>Jumbo Shrimp Cocktail</i> \$350++ / \$479.52 Inclusive
<i>Spanakopita</i> \$250++ / \$342.52 Inclusive	<i>Sliders (Chicken, Beef or Pulled Pork)</i> \$350++ / \$479.52 Inclusive
<i>Vegetable Spring Rolls</i> \$250++ / \$342.52 Inclusive	<i>Bacon- Wrapped Scallops</i> \$400++ / \$548.02 Inclusive
<i>Chicken Wings (Thai Chili, Buffalo or Southern Fried)</i> \$250++ / \$342.52 Inclusive	<i>Shrimp (Coconut, Thai Chili or Southern Fried)</i> \$400++ / \$548.02 Inclusive
<i>Sausage Stuffed Mushrooms</i> \$275++ / \$376.77 Inclusive	<i>Smoked Salmon with Capers and Cream Cheese</i> \$425++ / \$582.28 Inclusive
<i>BBQ Meatballs</i> \$275++ / \$376.77 Inclusive	<i>Mini Crab Cakes</i> \$425++ / \$582.28 Inclusive
<i>Chicken Pot Stickers</i> \$275++ / \$376.77 Inclusive	<i>Mini Beef Wellington</i> \$425++ / \$582.28 Inclusive

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Plated Dinner

*All Plated Dinners include Salad, Fresh Rolls, Entrée with Complementary Sauce
Chef's Selection of Seasonal Vegetable and Starch
Gourmet Dessert
Coffee and Iced Tea*

Salads

Choice of One of the Following: All guests to have the same salad

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Garlic Croutons and Caesar Dressing

Garden Salad

*Mixed Field Greens, Cucumbers, Cherry Tomatoes, Croutons, Monterey Jack Cheese
and Ranch Dressing*

Plated Entrées

Limited to 2 choices to offer guests

Gnocchi

with a Creamy Parmesan Sauce, wilted Spinach, blistered tomatoes and Basil Pesto

\$30++/\$41.10 Inclusive

Roasted Chicken Breast

Baked Salmon

Boneless Grilled Pork Chop

Sirloin

\$35++ per Person / \$47.95 Inclusive

Sautéed Crab Cakes

\$40++ per Person / \$54.80 Inclusive

Grilled Filet of Beef

\$50++ per Person / \$68.50 Inclusive

Duel Entrée

Duet of Beef Medallion and Choice of One of the Above Entrée with Paired Sauce

\$55++ per Person / \$75.35 Inclusive

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days of the event.**

Dinner Buffet #1

Salad

Martha's Salad Bar

*Mixed Field Greens with Cucumbers, Cherry Tomatoes, Croutons, Monterey Jack Cheese
And Assorted Dressings*

Entrée

Grilled Chicken Breast

Baked Salmon

Roast Beef

Topped with a Complementary Sauce

Accompaniments

Choice of Two of the Following:

Mashed Potatoes

Roasted Potatoes

Basmati Rice

Seasonal Vegetable Medley

Country Style Green Beans with Ham

Fresh Steamed Broccoli

Dessert

Gourmet Dessert

Beverages

Coffee and Iced Tea

\$40++ per Person

\$54.80 Inclusive

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Dinner Buffet #2

Salads

Martha's Salad Bar

*Mixed Field Greens with Cucumbers, Cherry Tomatoes, Croutons, Monterey Jack Cheese
And Assorted Dressings*

Entrée

Choice of Three of the Following:

Chicken Breast

Spice Rubbed Pork Loin

Salmon

Smoked Prime Rib

Crab Cakes

Entrées with complimentary sauce

Accompaniments

Choice of Two of the Following:

Mashed Potatoes

Roasted Potatoes

Basmati Rice

Fresh Steamed Broccoli

Country Style Green Beans with Ham

Seasonal Vegetable Medley

Dessert

Gourmet Dessert

Beverages

Coffee and Iced Tea

\$46++ per Person

\$63.02 Inclusive

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Children's Menu

Hamburger

Grilled Cheese Sandwich

Chicken Fingers with Honey Mustard Sauce

Peanut Butter and Jelly

** Children's Menu Items include Drink, Fries and Ketchup*

\$10++ per Person/\$13.70 Inclusive

*** Children 12 and under will be charged Half Price for All Buffets ***

Boxed Lunches

Choice of:

Ham or Turkey

With Cheese, Lettuce and Tomato

Condiment Packets

Kettle chips

Pickle

Cookie

Bottled water

\$12++ per Box/\$16.44 Inclusive

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Non-Alcoholic Beverage Options

Soft Drinks Coca-Cola Products
\$2.00 per Consumption/\$2.74 Inclusive

Bottled Water
\$2.00 per Bottle/\$2.74 Inclusive

Non-Alcoholic Fruit Punch
\$20.00 per Gallon/\$27.40 Inclusive

Premium Fruit Juice
\$10.00 per Carafe/\$13.70 Inclusive

Freshly Brewed Coffee & Iced Tea
\$22.00 per Gallon/\$29.89 Inclusive

Sparkling White Grape Juice
\$12.00 per Bottle/\$16.44 Inclusive

Alcoholic Beverage Options

*** All Bars are subject to a \$25.00 per Hour Bartender Fee ***

Well Brand Liquors

Seagram's Dry Gin, Bacardi Rum, Smirnoff
Vodka, Jim Beam Whiskey
\$7.00 per Consumption/\$9.59 Inclusive

Call Brand Liquors

Tanqueray Gin, Captain Morgan's Spiced
Rum, TitosVodka, Dewar's Scotch Whiskey,
Jack Daniels Whiskey, Crown Royal,
Makers Mark
\$8.00 per Consumption/\$10.96 Inclusive

Premium Brand Liquors

Bombay Sapphire Gin, Grey Goose Vodka,
Glenlivet Single Malt Scotch, Knob Creek
\$10.00 per Consumption/\$13.70 Inclusive

Champagne Punch

Sparkling Champagne and Fruit Punch
\$40.00 per Gallon/\$54.80 Inclusive

Beer

Assorted Import and Domestic
\$4.00 per Bottle/\$5.48 Inclusive

Red House Wine

Cabernet, Merlot and Pinot Noir
\$28+/\$38.36 Inclusive

White House Wine

Chardonnay, Riesling, Pinot Grigio,
Pink Moscato, and Sparkling Champagne
\$28+/\$38.36 Inclusive

****Special Requests will be considered****

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