



# 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  
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### **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 reception style 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**

99 reception style occupancy  
80 plated meal guest occupancy  
50 buffet meal guest occupancy  
50 theater-style guest occupancy  
24 hollow square guest occupancy  
18 u-shape 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**

58 plated meal guest occupancy  
20 conference-style guest occupancy  
16 u-shape guest occupancy  
48 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**

### **Plated Breakfast**

Scrambled Eggs

Breakfast Potatoes

Bacon

Toast

Orange Juice, Hot Tea and Coffee

**\$13++ per person/\$17.81**

### **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

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

Seasonal Breakfast Potato

**Choice of One of the Following:**

Bacon, Sausage or Ham

Biscuits with Sausage Gravy

Orange Juice, Hot Tea and Coffee

**\$25++ per Person/\$34.25 Inclusive**

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

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

#### **Strawberry Salad**

Spinach, Strawberries, Pecans, Cucumbers, Bleu Cheese Crumbles, Poppy Seed Vinaigrette

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

#### **Caesar Salad**

Baby Ice-burg 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**

#### **Chicken Salad Croissant**

#### **Smoked Turkey and Ham Club with Cheese**

#### **Grilled Chicken with Cheese**

Lettuce, Tomato, and Pickle on Side

Potato Chips

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

Coffee and Iced Tea

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

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

**or have a Garden Salad in lieu of Dessert**

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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

**\$26++ per Person/\$35.62 Inclusive**

### **Martha's Market Style Buffet**

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

Assorted Deli Meats and Cheeses

Traditional Accompaniments

Fresh Rolls

Potato Chips

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 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 \$35++per person/\$47.95 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 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 Hummus  
\$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**

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

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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

**Choice of One of the Following Salads: 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**

Vegetarian Pasta

**\$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**

Dual 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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# **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**

## **Salad**

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:**

Grilled Chicken Breast  
Roast Beef  
Spice Rubbed Pork Loin  
Baked Salmon  
Smoked Prime Rib  
Crab Cakes  
Topped with a Complimentary Sauce

## **Accompaniments**

### **Choice of Two of the Following:**

Mashed Potatoes	Fresh Steamed Broccoli
Roasted Potatoes	Country Style Green Beans with Ham
Basmati Rice	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 and French fries

**\$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+tax per Hour Bartender Fee \***

### Well Brand Liquors

Seagram's Dry Gin, Bacardi Rum, Smirnoff  
Vodka, Jim Beam Whiskey, Chivas Regal  
**\$8.00++ per Consumption/\$10.96 Inclusive**

### Call Brand Liquors

Bombay Sapphire Gin, Captain Morgan's  
Spiced Rum, Kettle One Vodka, Dewar's  
Jack Daniels Whiskey, Crown Royal,  
**\$9.00++ per Consumption/\$12.33 Inclusive**

### Premium Brand Liquors

Tanqueray Gin, Titos Vodka,  
Glenlivet Single Malt Scotch, Makers Mark  
**\$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  
**\$5.00++ per Bottle/\$6.85 Inclusive**

### Red House Wine

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

### White House Wine

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

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

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