



# 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/\$3369 Inc. Rental fee for Friday - Sunday**  
**\$1500+tax/\$1684.50 Inc. Rental fee for Monday -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/\$1123 Inc. Rental fee for a Friday - Sunday**  
**\$500+tax/\$561.50 Inc. Rental fee for a Monday-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  
30 crescent-style 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/\$1123 Inc. Rental fee for a Friday -Sunday**  
**\$500+tax/\$561.50 Inc. Rental fee for a Monday-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/\$561.50 Inc. All Day**  
**\$300+tax/\$336.90 Inc. Half Day**  
14 conference table guest occupancy

### **The Gazebo**

**\$1500+tax /\$1684.50 Inc. anytime**  
200 seated occupancies with unlimited standing guest occupancy

## **Breakfast Options**

### **Plated Breakfast**

Scrambled Eggs

Breakfast Potatoes

Bacon

Toast with Jellies

Orange Juice, Hot Tea and Coffee

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

### **Continental Breakfast**

Scones and Muffins

Seasonal Fruit Display

Orange Juice, Hot Tea and Coffee

**\$18++ per Person/\$24.66 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

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

**\$28++ per Person/\$38.36 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

**\$7++ per person/\$9.59 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

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

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

### **Sweet Snack Breaks**

Gourmet Cookies

Scones and Muffins

Gourmet Brownies

**\$20++ per Dozen/\$27.40 Inclusive\***

### **Savory Snack Breaks**

Pretzel Snack Mix

**\$20++ per Pound/\$27.40 Inclusive\***

Fancy Nut Mix

**\$26++ per Pound/\$35.67 Inclusive\***

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## **Plated Lunches**

**If you give your guest options, we will need to know how many of each Entrée 2 weeks prior**

### **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

**\$18++ per Person/\$24.66 Inclusive\***

#### **Caesar Salad**

Baby Ice-burg Lettuce, Shaved Parmesan, Garlic Croutons with Caesar Dressing

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

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

**\$8++ per person/\$10.96 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

**\$18++ per Person/\$24.66 Inclusive\***

### **Plated Entrées**

**Chicken Breast**

**Salmon**

**Sirloin**

Served with Seasonal Vegetables, Starch, and Fresh Rolls

Gourmet Dessert

Coffee and Iced Tea

**\$28++ per Person/\$38.36 Inclusive\***

**You may add a salad for \$9+/\$12.33 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

**\$32++ per Person/\$43.84 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

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

## **Deli Tray -20 guest minimum**

Assorted Deli Meats and Cheeses

Pasta Salad

Potato Chips

Gourmet Cookies

Traditional Accompaniments

Iced Tea and Coffee

**\$18++ per Person/\$24.66 Inclusive\***

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

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

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## **Lunch or Dinner Buffets**

**You may have the Martha's lunch buffet for dinner for the price of \$40++ per person/\$54.80 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

**\$38++ per Person/\$52.06 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

**\$38++ per Person/\$52.06 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

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

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

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

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## Displays

Prices based per person

Seasonal Fruit Display  
\$3.50++ / \$4.80 Inclusive\*

Artisanal Cheese Display  
\$4.00++ / \$5.48 Inclusive\*

Garden Vegetable Display  
\$3.50++ / \$4.80 Inclusive\*

Southern Antipasto Display  
Assorted Olives, Salami, Marinated Artichokes, Marinated Roasted Peppers, and Hummus  
\$4.00++ / \$5.48 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)  
\$425++ / \$582.28 Inclusive\*

Pork Loin  
(serves 25 guests)  
\$200++ / \$274.01 Inclusive \*

Roasted Beef Tenderloin  
(serves 25 guests)  
\$500++ / \$685.03 Inclusive\*

Herb Roasted Turkey Breast  
(serves 25 guests)  
\$200++ / \$274.01 Inclusive\*

Roasted Top Round of Beef  
(serves 100 guests)  
\$800++ / \$1096.05 Inclusive\*

Glazed Virginia Ham  
(serves 40 guests)  
\$200++ / \$274.01 Inclusive\*

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# Hors d'oeuvres

Prices are based per Piece

BBQ Lil Smokies \$2.50++ / \$3.43 Inclusive*	Assorted Miniature Desserts \$3.00++ / \$4.11 Inclusive*
Assorted Finger Sandwiches \$2.75++ / \$3.77 Inclusive*	Spinach and Artichoke Dip with Crackers \$3.50++ / \$4.80 Inclusive*
Mini Quiche \$2.75++ / \$3.77 Inclusive*	Bacon Stuffed Deviled Eggs \$3.50++ / \$4.80 Inclusive*
Spanakopita \$2.75++ / \$3.77 Inclusive*	Virginia Ham Rolls \$3.50++ / \$4.80 Inclusive*
Vegetable Spring Rolls \$2.75++ / \$3.77 Inclusive*	Jumbo Shrimp Cocktail \$4.00++ / \$5.48 Inclusive*
Chicken Wings (Buffalo or Southern Fried) \$2.75++ / \$3.77 Inclusive*	Sliders (Chicken, Beef or Pulled Pork) \$4.00++ / \$5.48 Inclusive*
Sausage Stuffed Mushrooms \$2.75++ / \$3.77 Inclusive*	Shrimp (Coconut or Southern Fried) \$4.00++ / \$5.48 Inclusive*
BBQ Meatballs \$2.75++ / \$3.77 Inclusive*	Bacon- Wrapped Scallops \$4.50++ / \$6.17 Inclusive*
Chicken Pot Stickers \$2.75++ / \$3.77 Inclusive*	Smoked Salmon, Capers and Cream Cheese \$4.50++ / \$6.17 Inclusive*
Tomato Bruschetta \$2.75++ / \$3.77 Inclusive*	Mini Crab Cakes \$4.50++ / \$6.17 Inclusive*
Miniature Chicken Salad Croissants \$3.00++ / \$4.11 Inclusive*	Mini Beef Wellington \$4.50++ / \$6.17 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

**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 3 choices to offer guests**

**If you give your guest options, we will need to know how many of each Entrée 2 weeks prior**

Vegetarian Pasta

**\$35++/\$47.95 Inclusive\***

Roasted Chicken Breast

Baked Salmon

Boneless Grilled Pork Chop

Sirloin

**\$45++ per Person / \$61.65 Inclusive\***

Sautéed Crab Cakes

Grilled Filet of Beef

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

Dual Entrée

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

**\$60++ per Person / \$82.20 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

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

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

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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

Roasted Potatoes

Basmati Rice

Fresh Steamed Broccoli

Country Style Green Beans with Ham

Seasonal Vegetable Medley

### **Dessert**

Gourmet Dessert

### **Beverages**

Coffee and Iced Tea

**\$60++ per Person**

**\$82.20 Inclusive\***

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

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

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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

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

**\$18++ per Box/\$24.66 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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