



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 Inn and Spa, we look forward to working with you and hosting your event.

Beth Hartsock
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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/\$35.62 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 *

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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*

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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 - \$50.00 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 25 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*

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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*

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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 \$50.00+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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