MARTA

SEMI-PRIVATE MEZZANINE
SEATED DINNER

212.651.3800
29 E 29th St. New York, NY 10016

CLICK HERE TO INQUIRE

EVENT INFORMATION: DINNER

SEMI-PRIVATE MEZZANINE

SEATED + SPACE FOR COCKTAILS: 16 Guests

SEATED + LIMITED SPACE FOR COCKTAILS: 28 Guests

*Please see floor plans within

Please note the Semi-Private Mezzanine is only accessible via a staircase and there is no elevator or ramp to the space

TIMING

Dinner events can begin anytime from 5:00 PM-9:00 PM Monday through Sunday. The space is reserved until 12:00 AM regardless of what time you arrive.

BEVERAGE

Guests are welcome to select a beverage package outlined in the information to follow or to serve all beverages to be charged based on consumption. If you will be selecting wines to be charged based on consumption we request that you make selections from our wine list in advance, our wine team will be happy to guide you through our options.

COSTS & BILLING

We do not charge a room fee. However there are food and beverage minimums associated with each meal period. Food and beverage minimums do not include gratuity or 8.875% New York State Sales Tax.

- **Sunday—Thursday (January - November): $1800**
- **Friday & Saturday (January - November): $2,000**
- **December: $2,000**

The cost of your event per guest will be outlined in the information to follow. The remaining balance shall be due and payable upon conclusion of the Event. Payment received after 30 days of the invoice date will be subject to a monthly finance charge of 1.5% on the outstanding balance

DEPOSITS & CANCELLATIONS

A deposit in the amount of $500 is required to reserve the event space for dinner. Your reservation is guaranteed once Marta has confirmed receipt of your deposit. Deposits are fully refundable for cancellations more than 28 days prior to the event date. Deposits will not be refunded for cancellations within 28 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at the Restaurant. Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by the Restaurant will also be charged and are subject to 8.875% New York State Sales Tax.

MENU

SEATED DINNER

FAMILY-STYLE SEATED DINNER

$95 PER GUEST

Selections are subject to seasonal change based on market availability.

ANTIPASTI

Selection of Three:

CHICKEN MEATBALLS Tomato, Gaeta Olives, Garlic, Rosemary
GARLIC "NOTS" Fried Pizza Dough, Pecorino, Oregano, Marinara (V*)
STRACCIATELLA CROSTINI Wood Roasted Strawberries, Tarragon, Balsamico (V)
MARTA MISTA Chicories, Artichokes, Sweet Peppers, Grana Padano, Red Wine Vinaigrette (GF/V*)
FARRO PICCOLO Seasonal Vegetables, Pecorino Toscano, Lemon Vinaigrette (V*)
CAESAR SALAD Greenmarket Lettuce, Anchovy Dressing, Egg Yolk, Sourdough Breadcrumbs
GRILLED MARTA PANCETTA Seasonal Accoutrements (GF)

PIZZA

Selection of Two:

MARGHERITA Tomato, Mozzarella, Basil (V)
THE BUTCHER Soppressata, Pork Sausage, Guanciale, Mozzarella, Grana Padano
FUNGHI Wood Roasted Mushrooms, Mozzarella, Fontina, Red Onion, Thyme (V)
STRACCIATELLA Creamy Pulled Mozzarella, Tomato, Basil, Olio Verde (V)
MARINARA Tomato, Garlic, Calabrian Oregano, Olive Oil, Basil (V+)

FROM THE WOOD FIRE

Selection of Two:

HAPPY VALLEY BEEF Seasonal Accoutrements (GF)
GRILLED GOFFLE FARM CHICKEN Seasonal Accoutrements (GF)
BRANZINO Grilled Lemon, Herb Salad (GF)
GRILLED TUNA Castelvetrano Olives, Fennel, Celery, Lemon (GF)
CHEESE ROTOLO Rolled Lasagna, Marinara (V)

ON THE SIDE

Selection of Two:

CRISPY POTATOES Pecorino Fonduta (GF/V)
HEIRLOOM CARROTS Almond Gremolata (GF/V)
GRILLED MUSHROOMS Pickled Onions (GF/V+)
BROCCOLI RABE Brown Butter Bagna Cauda (GF)

DOLCI

Selection of Two:

RICOTTA-ALMOND TART Seasonal Fruit, Whipped Ricotta (V)
TARTUFO BITES Pistachio, Chocolate, Brandied Cherry-Vanilla (GF/V)
OLIVE OIL CAKE Orange Zabaglione, Thyme (V)
SEASONAL FRUIT Balsamico, Basil (GF/V+)

(GF)=Gluten Free, (V)=Vegetarian, (V+)=Vegan, (V)=Vegetarian, can be prepared Vegan upon request*

ADDITIONAL ITEMS

Selections are subject to seasonal change based on market availability.

STATIONARY HORS D'OEUVRES

$12 PER GUEST, SERVED FOR 30 MINUTES

Select Three:

SUPPLI AL TELEFONO, Seasonal Risotto Croquetta (V)

PANCETTA BITES Skewers, Seasonal Accoutrements (GF)

CHICKEN MEATBALLS Tomato, Gaeta Olives, Garlic, Rosemary

GARLIC "NOTS" Fried Pizza Dough, Pecorino, Oregano, Marinara (V*)

STRACCIATELLA CROSTINI Wood Roasted Strawberries, Tarragon, Balsamico (V)

CRISPY POTATOES Pecorino Fonduta (GF/V)

CHICKEN WINGS Calabrian Honey Butter (GF)

CAESAR SALAD Gem Lettuce, Anchovy Dressing, Egg Yolk, Sourdough Breadcrumb

BOARDS

PRICED PER GUEST

SALUMI Selection of Cured Meats, Castelvetrano Olives, Grissini $10

CHEESE Selection of Local & Italian Cheeses, Fruit Conserva, Seeded Crackers$10

MARKET CRUDE Seasonal Greenmarket Vegetables, Brown Butter Bagna Cauda (GF) $8

TAKE HOME GIFTS FOR YOUR GUESTS

PRICED PER GUEST

Chocolate Chip Cookie (V) $4

Gluten Free Chocolate Hazelnut Cookie (GF/V) $5

Garlic-Rosemary Potato Chips (GF/V+) $4

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CHAMPAGNE
CHAMPAGNE
BOUZY
BRUT
GRAND CRU
100%
Paul Bara
GRAND ROSÉ
PRODUCE OF FRANCE

BEVERAGES

Guests are welcome to select a beverage package outlined in the information to below or to serve all beverages to be charged based on consumption. If you will be selecting wines to be charged based on consumption we request that you make selections from our wine list in advance, our wine team will be happy to guide you through our options. Wine list available upon request.

WINE, COCKTAIL & BEER PACKAGES

Beverage package service for seated events is available from the contracted arrival time to the contracted end time of your event. The below beverage package pricing is reflective of the wines that will be served. All package options below include unlimited beer, and non-alcoholic beverages, with the exception of bottled water.

Additionally, the Superiore and Riserva selections include unlimited spirits from the below list. Spirits can be ordered at the preference of your guests (cocktails, on the rocks or neat).

The below beverage packages will include selections made by our wine team to include one sparkling wine option, one white wine option and one red wine option. Customized wine selections are available for an additional supplemental charge.

CLASSICO SELECTIONS

$45 per guest

SPARKLING:

Ananas Prosecco NV, Veneto

WHITE:

Calabretta Grillo Cala Cala Sicilia 2020

RED:

Ca Viola Dolcetto d'Alba Vilot Piemonte 2020

***Includes unlimited beer**

SUPERIORE SELECTIONS

$65 per guest

SPARKLING:

M. Haslinger & Fils Brut Champagne

WHITE:

Sant' Elena Sauvignon Blanc Friuli 2018

RED:

Vallepicciola Pievasciata Super Tuscan 2018

***Includes unlimited beer & spirits from the list below**

RISERVA SELECTIONS

$85 per guest

SPARKLING:

M. Haslinger & Fils Brut Champagne

WHITE:

Vie di Romans Chardonnay Isonzo Friuli 2020

RED:

Montefili Chianti Classico Toscana 2018

***Includes unlimited beer & spirits from the list below**

SPIRITS & BEER

BEER

Current Beer Offerings
(Please see beverage list online for reference)

GIN

Beefeater
Spring 44
Aviation
Bombay

VODKA

Titos
Gringers
Ketel One

RUM

Flor de Cana
Bacardi 8yr

SCOTCH

Copper Dog

TEQUILA

Pueblo Viejo
Cimarron
Corralejo Anejo

WHISKEY

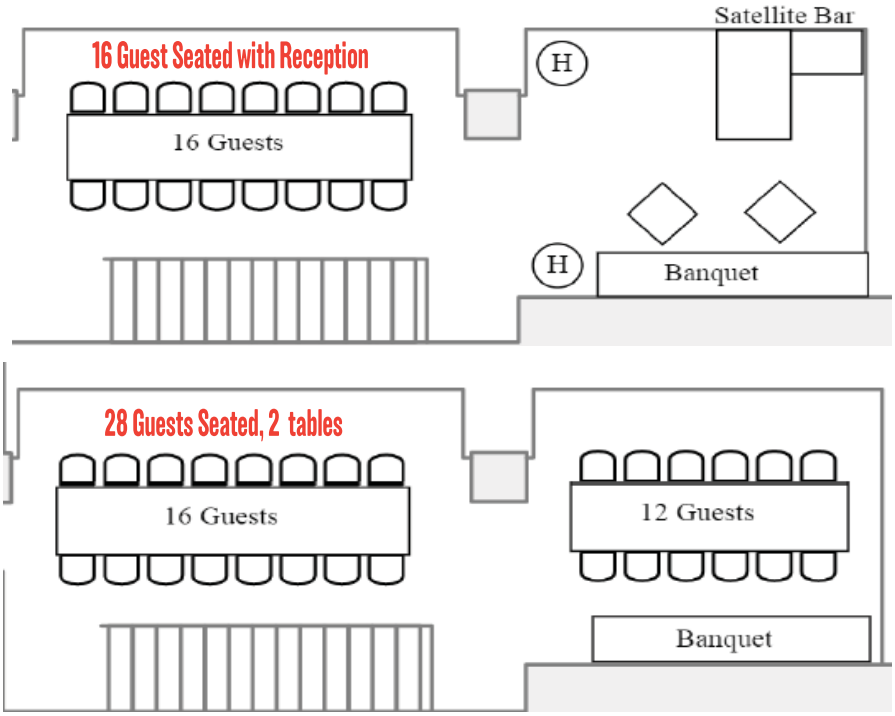
Four Roses Bourbon
Wild Turkey Bourbon 101
Rittenhouse Rye

OUR SPACE

SEMI-PRIVATE MEZZANINE

SEMI-PRIVATE MEZZANINE

Overlooking the main dining room, the semi private mezzanine space is a wonderful way to enjoy the lively energy of Marta in a space exclusive to your group. The mezzanine can accommodate 16 guests seated at one table with space for pre dinner drinks or 28 guests seated at two tables with limited space for cocktails.



GET IN TOUCH!

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