

# 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**
- **Sunday—Thursday (December): \$2,000**
- **Friday & Saturday: \$2,500**

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 Creamy Pulled Mozzarella, Wood Roasted Seasonal Fruit, Balsamico (V)  
MARTA MISTA Chicories, Artichokes, Sweet Peppers, Grana Padano, Red Wine Vinaigrette (GF/V\*)  
FARRO PICCOLO Roasted Fall Vegetables, Pecorino Toscano, Apple 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 Herbs, Lemon, Olive Oil (GF)  
CHEESE ROTOLO Rolled Lasagna, Marinara (GF/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:

- ARTICHOKES ALLA GIUDIA Fried Artichokes, Aioli (GF/V\*)
- MARTA PANCETTA BITES Skewers, Seasonal Accoutrements (GF)
- CHICKEN MEATBALLS Tomato, Gaeta Olives, Garlic, Rosemary
- GARLIC "NOTS" Fried Pizza Dough, Pecorino, Oregano, Marinara (V\*)
- RICOTTA CROSTINI Whipped Ricotta Cheese, Wood Roasted Seasonal Fruit, Balsamico (V)
- CRISPY POTATOS 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, Castelvetro 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

- Amaro Nuts (GF/V+) \$9
- Fruit & Oat Bar (V) \$7
- Chocolate Chip Cookie (V) \$4
- Gluten Free Chocolate Hazelnut Cookie (GF/V) \$5
- Garlic-Rosemary Potato Chips (GF/V+) \$4

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



*Paul Para*





# 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. We are happy to work with you to customize your selections based on your personal preference, the below are not our default wine options but rather examples of what to expect for each package option.

### CLASSICO SELECTIONS

**\$45 per guest**

#### SPARKLING:

Ananas Prosecco NV, Veneto

#### WHITE:

Maculan Chardonnay, Veneto, 2018

#### RED:

Campobello Chianti, Borghi, 2018

**\*Includes unlimited beer**

### SUPERIORE SELECTIONS

**\$65 per guest**

#### SPARKLING:

Lambrusco Dell'emilia Baldini,  
Montelocco, Emilia-Romagna

#### WHITE:

Ermacora Sauvignon, Friuli, 2017

#### RED:

Brigaldara Valpolicella Classico,  
Veneto 2019

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

### RISERVA SELECTIONS

**\$85 per guest**

#### SPARKLING:

La Caravelle Blanc des Blancs Brut,  
NV, Champagne

#### WHITE:

Wenzlau Chardonnay, Sta. Rita Hills  
California, 2016

#### RED:

Villa Cafaggio, Cabernet Sauvignon, Basilica  
del Cortaccio, Toscana, 2015

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

## SPIRITS & BEER

### BEER

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

### GIN

Beefeater  
Spring 44  
Plymouth

### VODKA

Titos  
Ruskova  
Ketel One

### RUM

Flor de Cana  
Bacardi 8yr  
Coruba Dark Rum

### SCOTCH

Johnnie Walker Black

### TEQUILA

Pueblo Viejo  
Fortaleza Reposado  
Corralejo Anejo

### WHISKEY

Four Roses Bourbon  
Bird Dog 7yr Bourbon  
Rittenhouse Rye

# OUR SPACE

SEMI-PRIVATE MEZZANINE

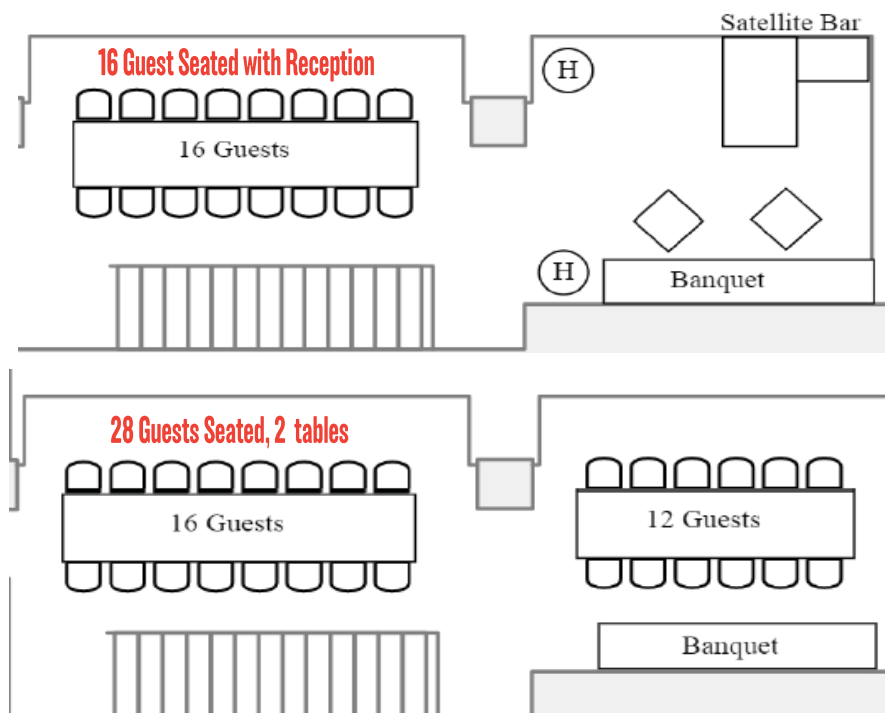






## SEMI-PRIVATE MEZZANINE

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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