MARTA

SEMI-PRIVATE DINING
LUNCH

For inquiries, please contact our events team at events@martamanhattan.com or 212.651.3800

29 E 29th St. New York, NY 10016

LUNCH PRIVATE DINING INFORMATION

SEMI-PRIVATE MEZZANINE

SEATED MEZZANINE
Up to 28 Guests
FOOD & BEVERAGE MINIMUM: $1,000

STANDING MEZZANINE
Up to 30 Guests
FOOD & BEVERAGE MINIMUM: $1,000

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

TIMING

Monday - Friday lunch events can begin anytime from 12:00 PM – 2:30 PM, Saturday and Sunday events can begin anytime from 11:00 AM - 2:30 PM. The space is reserved until 4:30PM 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

The price of all menu options is inclusive of service, there will be a NY State Tax in the amount 8.875% added to all charges . This means that all costs and fees, exclusive of tax, associated with food, beverage and hospitality for the event have been accounted for in the menu pricing of the event. We do not charge a room fee.

DEPOSITS & CANCELLATIONS

A deposit in the amount of $400 is required to reserve the event space for lunch. Your event is guaranteed once Marta has a 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, plus tax and administrative fees. Any charges for additional services or vendors coordinated by the restaurant will also be charged and are subject to a 8.875% New York State Sales Tax.

HOSPITALITY INCLUDED

Marta is a non-tipping restaurant; as such, our pricing for food and beverage includes service. The menu pricing that follows reflects the full cost of providing our guests with exceptional and memorable event experiences. NY State Tax in the amount of 8.875% will be added to all event totals.

MENUS

PIZZA LUNCH

$55 PER GUEST

Available on the Semi-Private Mezzanine as a Seated Event

Selections are subject to seasonal changes based on market availability.

ANTIPASTI

Selection of three:

SUPPLI AL TELEFONO . Tomato Risotto Croquettes, Mozzarella

POLPETTINE DI POLLO . Chicken Meatballs, Black Olives, Ricotta

CARCIOFINI . Grilled Baby Artichokes, Mint, Ricotta Salata

ARUGULA . Arugula, Grana Padano, Lemon Juice, Olive Oil

FUNGHI ARROSTITI . Wood-fired King Trumpet Mushrooms, Pearl Onion, Kale, Marsala, Thyme

INSALATA DI FARRO . Farro Piccolo, Grilled Brussles Sprouts, Honeycrisp Apple, Piave Vecchio

MARTA MISTA . Baby Head Lettuce, Artichokes, Marinated Sweet Peppers, Grana Padano, Red Wine Vinaigrette

PIZZA

Selection of two:

MARGHERITA . Mozzarella, Basil

SALSICCIA . Pork Sausage, Cremini Mushrooms, Pecorino

MACELLAIO . Sopressata, Guanciale, Pork Sausage, Mozzarella, Grana Padano

FUNGHI . Fontina, Hen of the Woods, Oyster Mushrooms, Red Onion, Thyme

STRACCIATELLA . House-made Stracciatella, Basil, Olio Verde

AMATRICIANA . Chili, Red Onion, Guanciale, Pecorino

AUTUNNO . Sweet Potato, Kale, Pecorino, Fontina, Grana Padano, Black Pepper

ON THE SIDE

Selection of two:

BROCCOLINI

CRISPY FINGERLING POTATOES

PLANCHA-SEARED GREENS

DOLCI

Selection of two:

CANNOLI CHEESECAKE . Pistachio Crema

TIRAMISU CREAM PUFFS

BLACK FOREST CUPCAKES . Vanilla Chantilly, Cherry Compote

KEY LIME TARTLETTES . Toasted Meringue

MARTA IS A NON-TIPPING RESTAURANT. HOSPITALITY INCLUDED.
All costs and fees associated with food and hospitality for the event have been accounted for in the price of the event.

MARTA LUNCH

$75 PER GUEST

Available on the Semi-Private Mezzanine as a Seated Event

Selections are subject to seasonal changes based on market availability.

ANTIPASTI

Selection of three:

SUPPLI AL TELEFONO . Tomato Risotto Croquettes, Mozzarella

POLPETTINE DI POLLO . Chicken Meatballs, Black Olives, Ricotta

CARCIOFINI . Grilled Baby Artichokes, Mint, Ricotta Salata

ARUGULA . Arugula, Grana Padano, Lemon Juice, Olive Oil

FUNGHI ARROSTITI . Wood-fired King Trumpet Mushrooms, Pearl Onion, Kale, Marsala, Thyme

INSALATA DI FARRO . Farro Piccolo, Grilled Brussles Sprouts, Honeycrisp Apple, Piave Vecchio

MARTA MISTA . Baby Head Lettuce, Artichokes, Marinated Sweet Peppers, Grana Padano, Red Wine Vinaigrette

PIZZA

Selection of two:

MARGHERITA . Mozzarella, Basil

SALSICCIA . Pork Sausage, Cremini Mushrooms, Pecorino

MACELLAIO . Sopressata, Guanciale, Pork Sausage, Mozzarella, Grana Padano

FUNGHI . Fontina, Hen of the Woods, Oyster Mushrooms, Red Onion, Thyme

STRACCIATELLA . House-made Stracciatella, Basil, Olio Verde

AMATRICIANA . Chili, Red Onion, Guanciale, Pecorino

AUTUNNO . Sweet Potato, Kale, Pecorino, Fontina, Grana Padano, Black Pepper

FROM THE GRILL

Selection of two:

BISTECCA . Herb Rubbed Flank Steak

SPIGOLA . Sea Bass

POLLO UBRIACO . Beer-Brined Chicken Breast

SALMERINO . Arctic Char

SIDES

Selection of two:

BROCCOLINI

CRISPY FINGERLING POTATOES

PLANCHA-SEARED GREENS

DOLCI

Selection of two:

CANNOLI CHEESECAKE . Pistachio Crema

TIRAMISU CREAM PUFFS

BLACK FOREST CUPCAKES . Vanilla Chantilly, Cherry Compote

KEY LIME TARTLETTES . Toasted Meringue

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RECEPTION LUNCH

$55 PER GUEST

Available on the Semi-Private Mezzanine as a Standing Event

Selections are subject to seasonal change based on market availability.

SNACKS

Select Three:

SUPPLI AL TELEFONO . Tomato Risotto Croquettes, Mozzarella

SEASONAL VEGETABLE CROSTINI . Sesonal Vegetable, Ricotta

ROASTED BEET SKEWER . Salsa Verde, Ricotta Salata

FONTINA-STUFFED MUSHROOMS

WHITE BEAN HUMMUS . Marinated Pepper, Seeded Rice Cracker

'PIG IN A BLANKET' . Chicken Sausage, Whole Grain Mustard

DATTERI E GORGONZOLA . Speck-Wrapped Date, Sicilian Almonds, Gorgonzola

PIZZA

Select Four:

MARGHERITA . Mozzarella, Basil

SALSICCIA . Pork Sausage, Cremini Mushrooms, Pecorino

MACELLAIO . Sopressata, Guanciale, Pork Sausage, Mozzarella, Grana Padano

FUNGHI . Fontina, Hen of the Woods, Oyster Mushrooms, Red Onion, Thyme

STRACCIATELLA . House-made Stracciatella, Basil, Olio Verde

AMATRICIANA . Chili, Red Onion, Guanciale, Pecorino

AUTUNNO . Sweet Potato, Kale, Pecorino, Fontina, Grana Padano, Black Pepper

SWEET BITES

Select Two:

BLACK FOREST CUPCAKES . Vanilla Chantilly, Cherry Compote

CANNOLI CHEESECAKE BITES . Pistachio Cream, Candied Pistachio Clusters

FRESH BERRY SKEWERS. Prosecco Glaze

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

BEVERAGE PACKAGES

Beverage service for seated events is available and included from the contracted arrival time to the contracted end time of your event.

WINE, COCKTAIL & BEER PACKAGES

The below beverage package pricing is reflective of the wines that will be served. All package options below include unlimited non-alcoholic beverages, with the exception of bottled water as well as unlimited beer from the list below.

Additionally, the Superiore and Riserva selections include unlimited spirits from the below list. Spirits can be ordered at the preference of our 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, Veneto
WHITE:
PRINCIPE PALLAVICINI • Frascati, Lazio '18
RED:
TRULLO DI PEZZA • Primitivo, Salento, Puglia '17

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

SUPERIORE SELECTIONS

$65 per guest

SPARKLING:
BARONE PIZZINI • Franciacorta Brut
WHITE:
SANTA BARBARA • 'Anfora' Verdicchio, Marche '17
RED:
IL BACCANTE • Sangiovese/Cabernet Toscana '13

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

RISERVA SELECTIONS

$85 per guest

SPARKLING:
PIERRE GIMONNET • Blanc de Blancs, 1er Cru
WHITE:
FATTORIA DI FUBBIANO • Toscana '17
RED:
MARCHESI FALLETTI• Barolo '14

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

SPIRITS & BEER

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

GIN
Beefeater
Gordon's
Hendrick's
Plymouth

VODKA
Titos
Luksusowa
Belvedere
Ketel One

RUM
Flor de Cana
Bacardi 8yr
Coruba Dark Rum

TEQUILA
El Jimador Blanco
Fortaleza Reposado
Corralejo Anejo

WHISKEY
Four Roses Bourbon
Buffalo Trace
Rittenhouse Rye

SCOTCH
Copper Dog
Johnnie Walker Black

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ADDITIONAL ITEMS

Selections are subject to seasonal change based on market availability.

STATIONARY HORS D'OEUVRES

$14 PER GUEST

Select Three:

SUPPLI AL TELEFONO . Tomato Risotto Croquettes, Mozzarella

SEASONAL VEGETABLE CROSTINI . Sesonal Vegetable, Ricotta

ROASTED BEET SKEWER . Salsa Verde, Ricotta Salata

FONTINA-STUFFED MUSHROOMS

WHITE BEAN HUMMUS . Marinated Pepper, Seeded Rice Cracker

'PIG IN A BLANKET' . Chicken Sausage, Whole Grain Mustard

DATTERI E GORGONZOLA . Speck-Wrapped Date, Sicilian Almonds, Gorgonzola

BOARD

$11 PER GUEST

SALUMI & CRUDITE BOARD . Salumi, Olives, Market Crudite, Salsa Verde, Grissini

TAKE HOME GIFTS FOR YOUR GUESTS

Personalized for your event, Priced Per Guest:

AMARETTI TRUFFLES (2 PACK) - $5

FRUIT & OAT BAR - $7

CARAMEL & VANILLA POPCORN - $10

COOKIE TIN - $12

MARTA SWEETS BAG . Caramel & Vanilla Popcorn and Cannoli Truffles - $15

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OUR SPACE

THE 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 seated events of up to 28 guests or standing receptions of up to 30 guests.

GET IN TOUCH!

For inquiries, please contact our events team at events@martamanhattan.com or 212.651.3800

MARTA EVENTS TEAM

Ali Broadbridge- Private Dining Coordinator
Liz Scodari - Senior Sales Manager USHG
Anasua Chowdhury - Senior Sales Manager
Amanda Kehr - Director of Events

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