

Martha's Exchange Banquet Services & Information

Hall Capacities

- * Full Hall: Maximum of 175 Guests – Minimum of 70 Guests
- * Half Hall: Maximum of 70 Guests – minimum of 35 Guests

Hall Rental Fees

- * Full Hall: \$325.00
- * Half Hall: \$225.00

Bar & Liquor

- * Cash or Host Bar: \$100.00 Set up fee.
- * Mimosa Punch Bowl: \$75.00
- * Sangria Bowl, Red or White: \$75.00
- * Open Bar charged on beverage consumption.

If there is a specific Liquor, or Special Cocktail, that the Guest of Honor would like please let us know and we will accommodate you if we can. If it is an item that we do not carry we will bring it in for you and include the price in the total cost of your event.

We do not accept Credit Cards for the purchase of beverages, **cash only**.

Picking your Menu

- * You may pick if you would like your Event to be Buffet Style or Individually Plated, or a Combination of both. **Please be aware prices are subject to change.**
- * Menu selection must be finalized 2 weeks prior to the event date.
- * Final number of meal count must be made 2 weeks prior to event. **Increase in final guarantee will be determined on availability of product.**

Linen

*We offer at no cost the following colors for table linen and silverware rolls:

- White
- Ivory

*We offer at an extra cost the following colors for table linen and silverware rolls:

- Navy Blue
- Black

*We do not supply additional decorations. You may bring in and decorate the hall the way you would like as long as no damages are incurred. If you use tape, please remove all the tape off the walls. Please do not use anything that will leave holes in the walls.

Payment

* A **non-refundable** deposit will be required to secure the date. This deposit amount will be based on the event size and estimated cost.

* Final details will need to be confirmed no later than 2 weeks prior to the date of your event.

* Final payment will be due in full 5 days prior to event date.

* Payments are to be made by check or cash. **Credit cards will not be accepted.**

* All food and beverage are subject to a 22% service charge and an 8.5% NH Rooms and Meals tax.

Meal Offerings

Breakfast Buffet:

Country Breakfast Buffet \$22/pp

- ❖ Assorted Breakfast Pastries
- ❖ Scrambled Eggs
- ❖ Bacon
- ❖ Sausage Links
- ❖ Home Fries
- ❖ Tea
- ❖ Coffee

Main Street Breakfast Buffet \$29/pp

- ❖ Assorted Breakfast Pastries
- ❖ Seasonal Fresh Fruit
- ❖ Vegetable Omelet
- ❖ Eggs Benedict
- ❖ French Toast
- ❖ Your Choice of Bacon OR Sausage Links
- ❖ Home Fries
- ❖ Tea
- ❖ Coffee

Lunch Buffet Options:

Picnic Basket Buffet \$22/pp

- ❖ Choice of Garden (Choice of 2 Dressings)
- ❖ Pasta Salad
- ❖ Tuna, Chicken & Seafood Salad Finger Rolls
- ❖ Sliced Ham & Turkey
- ❖ Assorted Rolls
- ❖ Lettuce, Tomato & Onion
- ❖ Mayo and Mustard
- ❖ Potato Chips

Italian Buffet \$26/pp

- ❖ Classic Caesar Salad
- ❖ Pasta Salad
- ❖ Chicken Parmesan
- ❖ Vegetable Lasagna
- ❖ Garlic Bread Rolls

Hors D'oeuvres:

All orders will be priced per person and based on your final count of guests. No half orders will be accepted. Hors D'oeuvre parties are required to order a minimum of five items.

❖ Hot Hors D'oeuvres:

- Scallops wrapped in Bacon \$6/pp
- Stuffed Mushrooms \$4.50/pp
 - Your choice of Vegetarian or Sausage
- Chicken Wings or Tenders \$5/pp
- Homemade Spanakopita \$6/pp
- Italian or Swedish Meatballs \$5/pp
- Greek Lemon Chicken Skewers \$6.50/pp

❖ Cold Hors D'oeuvres:

- Mediterranean Platter \$7/pp
 - Toasted homemade Pita Chips, Fresh Roasted Vegetables and Tzatziki.
- Vegetable Crudit  Platter \$5/pp
- Fresh Fruit Display \$6/pp
- Assorted Cheese Platter \$7/pp
- Shrimp Cocktail - Market Price
 - Sold By the Pound

Dinner Options:

Dinner items are served with your choice of a salad and the Chef's selection of Starch and Vegetable as well as Rolls, Butter, Coffee and Tea.

These items may be served as Individual Plated Dinners or Buffet Style.

Please choose no more than 2 Entrees.

Salad:

(Choice of one)

- ❖ Mixed Field Greens – option of 2 Dressings.
- ❖ Classic Caesar

Entrees:

Chicken Marsala \$32

- Tender Breast of Chicken sautéed with Onions, Wild Portobello Mushrooms, Garlic and Shallots. Topped with Marsala demi-glace.

Stuffed Chicken \$32

- Breast of Chicken Stuffed with our homemade Apple Sage Stuffing and baked to perfection. Served with a Creamy Chicken Gravy.

Roast Turkey Dinner \$32

- All white meat Turkey Breast, Stuffing, Mashed Potato, Green Beans, Gravy and Cranberry sauce.

Traditional Baked Haddock \$32

- Ocean Fresh Haddock Filet baked in a light Lemon Butter, White Wine and topped with Seasoned Cracker Crumbs.

Lemon Dill Salmon \$32

- North Atlantic Salmon baked in a Creamy Lemon Dill Butter.

Prime Rib – Market Price

- Boneless Rib Eye slow roasted, thick cut and served with Au Jus.

Filet Mignon – Market Price

- Charbroiled Filet Mignon served on a stage of demi-glace.

Desserts

- We do not offer Cake or Cupcakes. You are allowed to bring them in yourself, and we will store it for you in a safe area of the Restaurant.
- If you would like us to cut and serve a cake for you there is a \$2 per slice Cake Cutting Fee.
- We can supply an assortment or arrangement of candies from our Sweet Shoppe for their current pricing.