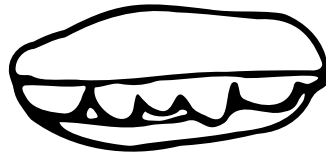


MARTHA



2113 E York St. Philadelphia, PA 19125

Phone: (215) 867 - 8881

events@marthakensington.com

COME PARTY WITH MARTHA!

Located in the East Kensington neighborhood of Philadelphia, Martha is a dining and drinking destination with a focus on fermentation and a sincere commitment to sourcing ingredients from our friends and neighbors.

Our menu is vegetable focused, and also features Philly's second favorite sandwich, the Hoagie. Our 24-line draft system specializes in naturally fermented beer, wine, kombucha, as well as local spirit-based cocktails. To get a better sense of what we serve, please check out our always up-to-date online menu: <http://martha.menu>

Thanks so much for your interest in having your event with us. If you have any questions, please don't hesitate to email: events@marthakensington.com



EXPLORE OUR EVENT SPACES

Martha has a variety of gathering spaces, so whether you are looking for a cozy dinner with friends or a wedding ceremony reception and dance party, we have you covered!



MEZZANINNE

This is a semi-private nook located just up the steps from our main dining area and overlooks the entire bar. It is the perfect intimate party setting for groups of up to 12.

UPPER PATIO

Our larger semi-private outdoor space overlooks our patio and is surrounded by our luscious little garden. It includes our Bocce Court and seating for up to 35 guests (rain or shine!).

FULL PATIO

For even larger garden parties, our entire patio can be utilized. In its entirety, the patio can comfortably seat 55 guests and accommodate up to 70 for a standing reception (rain or shine!).

FULL BUYOUT!

During a buyout, only invited guests will have access to the space. All dining areas, the bar, and patio will be dedicated to your event. Our indoor dining rooms and bar can accommodate 40 guests for a seated event and 60 guests for a standing reception. The outdoor patio can accommodate 55 guests for a seated event and 70 guests for a standing reception. Please note, that on Fridays, Saturdays, and Sundays, partial and full buyouts are subject to additional fees.

Our current party menu includes house-favorite Snacks, seasonal Salad, and a choice of one Entree starting at \$40 per person, not including tax or gratuity. We are always open to accomodating for any special dietary restrictions or allergies. A la carte options available upon request :)

FOOD MENU (starting at \$40/pp)

SNACKS

WHITE BEAN HUMMUS seasonal toppings *vegan*
CUCUMBER CARPACCIO crispy shallot *vegan*

SEASONAL SALAD

MISO CAESAR SALAD romaine lettuce,
wild onion granola, pistachio,
old gold cheese *gluten free, can be vegan*

CHOICE OF ONE ENTREE

choose from Martha's Assorted Hoagie Tray, or
a Seasonal Vegetable Entree, or a 14-hr smoked Zig Zag BBQ Entree**



Assorted Hoagie Tray

(served with pickles & chips)

ITALIAN soppressata, prosciutto cotto, mortadella, provolone, long hot pesto
VEGAN fermented radish, marinated eggplant, roasted beet, long hot pesto

choice of Seasonal Vegetable Entree

(served with pickles & roasted potatoes)

ROASTED MAITAKE MUSHROOM 5-spice, zucchini, thai basil *vegan & gluten free*
ROASTED DELICATA SQUASH farro, dried cranberries, pepitas *vegan*

choice of Zig Zag BBQ Entree

(served with pickles & roasted potatoes)

ZIG ZAG PULLED PORK served with Martin's Rolls & BBQ sauce
ZIG ZAG BRISKET served with Martin's Rolls & BBQ sauce
ZIG ZAG TURKEY BREAST served with Sichuan style chili oil

**brine for all Zig Zag BBQ meats contains fish sauce & gluten*

ADD-ON A LA CARTE DISHES

OLIVES [\$7]

preserved lemon, rosemary (V)

PICKLED CABBAGE [\$8]

toasted sesame (V)

FRESH FRUIT [\$10]

from the farm, with accompaniments (V)

WHIPPED RICOTTA [\$10]

kumquat mostarda - can be vegan!

GIGANTE BEANS [\$10]

calabrian chili, white balsamic (V)

ANTIPASTI PLATE [\$15]

A chef's selection of charcuterie, cheeses, and snacks - can be vegan!



Please let us know which of our dishes you are interested in!
Our Martha team will help curate any dinner & beverage menu to best suit you and your guests' needs. If you have any questions about our menu offerings, feel free to let us know! :)

ADD-ON BEVERAGE PACKAGE (starting at \$40/pp)

HOUSE-FAVORITE COCKTAILS

LAVENDER SPRITZ gin, lavender, clementine

OLD FASHIONED bourbon, cane sugar, bitters

LIL' SQUIRT mezcal, grapefruit, lime

DRAFT BEERS

EASY DRINKER (pilsner or lager)

SEASONAL IPA (hoppy beer)

LOCAL CIDER (rotating local draft cider)

WINES BY THE GLASS, *choose 3*

SPARKLING, WHITE, ORANGE,
ROSE, OR RED



ADDITIONAL INFO & HOUSE POLICIES

PRICING & DEPOSITS

In order to reserve an event space at Martha, we require a \$100 'Hold the Date' deposit. A second, 20% deposit is to be provided for larger events. We accept deposits in the form of cash, credit or personal check. Depending on the space, date and time chosen, we may also require a food and beverage minimum for your party. The amount varies, but in general, weekends will be more expensive than weekdays as we are more likely to displace our awesome loyal regulars. Your selected menu can certainly be customized to meet the required food and beverage minimum, however if the minimum amount is not reached during the event for any reason, the difference would be added onto the final bill as a room fee.

CANCELLATION POLICY

Should you need to cancel your reservation for any reason we request a two-week notice in order to refund your deposit and a seven-day notice to avoid a 50% event cost fee.

ALLERGY INFORMATION

We happily will accommodate food allergies to the best of our ability. Please note, while we offer gluten free and vegan menus, we do work with all types of ingredients in our kitchen. If anyone in your party has a life threatening allergy, please notify us as soon as possible to confirm that our kitchen can accommodate the needs of your guest (Martha reserves the right to refrain from serving food to guests with life-threatening allergies).

PREFERRED VENDORS

We are very happy to assist with additional design elements to enhance your experience. Our preferred services can include custom floral arrangements courtesy of Elise Hanks of Terra Luna Herbals, photography by Inna Spivakova of Peach Plum Pear Photo or use & assistance with light and AV equipment. These additional services must be planned in advance and are subject to additional charges.

Thank you very much for considering Martha for your event. Feel free to reach out with any questions. We look forward to working with you!

