

Marmo

PRIVATE DINING





Marmo

Atlas Restaurant Group presents an exciting Italian chophouse concept in Houston's Montrose Collective. Marmo, meaning "Marble" in Italian, features fresh hand-rolled pastas, house-made charcuterie, and hand-cut prime steaks.

To complement the food menu, Marmo boasts an impressive wine list, with selections from all around the world spotlighted by wines from Italian regions. The bar and lounge includes a baby grand piano where a rotation of Houston's best singers perform nightly.





PRIVATE DINING ROOM

The Private Dining Room at Marmo is a cozy yet lively private dining option. The room is closed off on two sides by custom Italian linen, allowing the energy of the main dining room along with the live piano to trickle through. A custom wall finish of the Tuscan countryside, along with a full view of the wine cellar round out the setting.

Maximum Capacity: 32 Guests

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$2,000++ (SUNDAY–TUESDAY)

\$3,000++ (WEDNESDAY–THURSDAY)

\$4,000++ (FRIDAY–SATURDAY)



===== FULLY COVERED PATIO =====

This area is great for a happy hour and cocktail style event.

It is also the perfect option for smaller seated events

Seated 30 | Standing 40

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$2,500++ (SUNDAY–THURSDAY)

\$4,000++ (FRIDAY–SATURDAY)



MAIN DINING ROOM

Marmo's elegant dining room reflects its modern culinary direction with a warm sensibility that relies heavily on texture and contemporary materials intermixed with playful accents, such as organic jute lighting fixtures that interject an element of surprise. Striking black and white marble elements found throughout create movement and expression.

Seats 12-20 Guests

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$100++ Per Person (SUNDAY–TUESDAY)

\$125++ Per Person (WEDNESDAY–THURSDAY)

\$150++ Per Person (FRIDAY–SATURDAY)

DINNER PACKAGES



EMILIA-ROMAGNA

\$100.00++ PER PERSON

SHARED APPETIZERS

Polpette

classic meatballs, tomato sauce,
whipped ricotta, basil

House Cured Charcuterie

chef selection of salumi, giardiniera

Caesar Salad

parmigiano-reggiano, sourdough,
black garlic-caesar dressing

SHARED PASTA

Rigatoni Alla Vodka

tomato cream sauce, finished with vodka,
parmigiano

Veal Bolognese

tagliatelle pasta, traditional veal ragu,
parmigiano

CHOICE ENTRÉE

Chicken Marsala

mushroom misti, marsala wine sauce

Chicken Parmigiana

san marzano tomato sauce, house made mozzarella

Whole Red Fish

caramelized fennel, lemon butter, fennel pollen pesto

Beef Tenderloin (+\$30/pp)

broccolini, porcini jus

PASTRY

Panna Cotta

chef seasonal garnish

Menu & dietary substitutions are available
upon request and may incur an additional charge.

TUSCANY

\$145.00++ PER PERSON

SHARED APPETIZERS

Polpette

classic Tagliata meatballs, tomato sauce,
whipped ricotta, basil

House Cured Charcuterie

chef selection of salumi, giardiniera

Seasonal Crudo

chef selection

Caesar Salad

parmigiano-reggiano, sourdough,
black garlic-caesar dressing

SHARED PASTA

Squid Ink Pasta

blue crab, sea urchin cream sauce, chili,
basil, breadcrumb

Tagliatelle

caramelized mushrooms, thyme, parmigiano

CHOICE ENTRÉE

Chicken Marsala

mushroom misti, marsala wine sauce

Chicken Parmigiana

san marzano tomato sauce, house made mozzarella

Whole Red Fish

caramelized fennel, lemon butter, fennel pollen pesto

Beef Tenderloin

broccolini, porcini jus

PASTRY

Flourless Chocolate Cake

chef seasonal garnish

Menu & dietary substitutions are available
upon request and may incur an additional charge.

ROME

\$200.00++ PER PERSON

SHARED APPETIZERS

Polpette

classic marmo meatballs, tomato sauce,
whipped ricotta, basil

Roasted Carrot Salad

hazelnut vinaigrette, truffle honey,
smoked ricotta

House Cured Charcuterie

chef selection of salumi, giardiniera

Seasonal Crudo

chef selection

Beef Tartare

SHARED PASTA

Squid Ink Pasta

blue crab, sea urchin cream sauce, chili,
basil, breadcrumb

Lobster Fra Diavolo

spaghetti, spicy tomato sauce, brandy, basil

Seasonal Truffle Pasta

CHOICE ENTRÉE

12 oz Sakura Tomahawk Pork Chop

Chicken Parmigiana

san marzano tomato sauce, house made mozzarella

18 oz Cowboy Ribeye

heritage prime ribeye | dry-aged 45 days

Whole Red Fish

heirloom tomato, ligurian olives, calabrian chili, basil

DESSERT

Tiramisu

mascarpone, espresso soaked lady fingers,
chocolate bar, cocoa nibs

Menu & dietary substitutions are available
upon request and may incur an additional charge.

LUNCH PACKAGES



PUGLIA

\$50.00++ PER PERSON

SHARED APPETIZERS

Polpette

classic Tagliata meatballs, tomato sauce,
whipped ricotta, basil

Tuscan Fried Chicken

artichokes, lemon, garlic aioli

Caesar Salad

parmigiano-reggiano, sourdough,
black garlic-caesar dressing

Calamari

fregola sardo, olives, capers, pine nuts, golden raisins,
calabrian chili

CHOICE ENTRÉE

Rigatoni alla Vodka

tomato-cream sauce, finished with vodka,
parmigiano

Chicken Marsala

marsala wine sauce, mushrooms

Bolognese

tagliatelle pasta, traditional veal ragu, parmigiano

Chicken Parmigiana

san marzano tomato sauce, house made mozzarella

Menu & dietary substitutions are available
upon request and may incur an additional charge.

CALABRIA

\$65.00++ PER PERSON

SHARED APPETIZERS

Polpette

classic Tagliata meatballs, tomato sauce,
whipped ricotta, basil

Caesar Salad

parmigiano-reggiano, sourdough,
black garlic-caesar dressing

House Cured Charcuterie

chef selection of salumi, giardiniera

Calamari

fregola sardo, olives, capers, pine nuts, golden raisins,
calabrian chili

CHOICE ENTRÉE

Rigatoni alla Vodka

tomato-cream sauce, finished with vodka,
parmigiano

Whole Red Fish

caramelized fennel, fennel pollen pesto, lemon butter sauce

Veal Chop Milanese (+\$20)

baby arugula, cucumbers, shaved fennel, radishes, balsamico

Chicken Parmigiana

san marzano tomato sauce, house made
mozzarella

PASTRY

Panna Cotta

chef seasonal garnish

Menu & dietary substitutions are available
upon request and may incur an additional charge.

BEVERAGE SERVICE

At Marmo we have an extensive wine list that has been crafted by our team. Please inquire about viewing our wine list and selecting something special for your party. Please allow 7 business days for any selection and note some wines have limited availability.

All private dining packages include soft drinks, hot tea & coffee service.
Beer, wine & cocktails are billed by consumption.

RESTAURANT POLICIES

All parties hosted on property incur a 20% service charge, a 8.25% Texas Sales Tax for Food and Alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- Marmo is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

CONTACT

To book your event or inquire for more information, please contact:

NICOLE MANNING

Private Dining Manager

Nicole@AtlasRestaurantGroup.com

The logo for Marmo, featuring the word "Marmo" in a white, elegant, cursive script font.

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