



GRANITE LINKS

Weddings

Choose Your Package

ALL WEDDING PACKAGES INCLUDE:

- ✧ Complimentary tasting for the wedding couple (+ two (2) guests)
- ✧ Private wedding suite, with complimentary pre-ceremony snacks and beverages
- ✧ Golf cart shuttle to photo locations
- ✧ Elegant white bengaline floor-length table linens and matching dinner napkins
- ✧ China, flatware, glassware, tables & chiavari chairs
- ✧ Votive candles and mirrors for cocktail and dining tables
- ✧ Acrylic table numbers (choice of silver or gold foil)
- ✧ White Dance floor (Pavilion Tent only)
- ✧ Special discounts on your wedding shower, rehearsal dinner or next-day brunch
- ✧ On-site event planner from menu planning to the “big day”
- ✧ Set-up, service and bar staff
- ✧ Personal wedding concierge
- ✧ Complimentary voucher for 18 holes of golf (for four (4) players – not available Saturday and Sunday prior to 1:30pm)



Plated-Style Packages

'THE CLASSIC' WEDDING PACKAGE

INCLUDES:

- 👏 One (1) stationary display
- 👏 Four (4) butler-passed hors d'oeuvres
- 👏 One (1) hour open bar (house brands)
- 👏 Plated-Style Menu with:
 - 👏 Three (3) plated courses
(starter, entrée & custom wedding cake)
- 👏 Prosecco toast
- 👏 Coffee & tea

PRICING

GRAND BALLROOM: \$185 per person*

PAVILION TENT: \$175 per person**

*\$165 per person on Fridays, Sundays & off season
(excludes holiday weekends)

**\$155 per person on Fridays, Sundays & off season
(excludes holiday weekends)

'THE TIMELESS' WEDDING PACKAGE

INCLUDES:

- 👏 Two (2) stationary displays
- 👏 Six (6) butler-passed hors d'oeuvres
- 👏 Five (5) hour open bar (house brands)
- 👏 Plated-Style Menu with:
 - 👏 Three (3) plated courses
(starter, entrée & custom wedding cake)
- 👏 One Butler Passed Miniature Dessert
- 👏 Prosecco toast
- 👏 Tableside wine service with dinner
- 👏 Coffee & tea

PRICING

GRAND BALLROOM: \$220 per person*

PAVILION TENT: \$200 per person**

*\$200 per person on Fridays, Sundays & off season
(excludes holiday weekends)

**\$180 per person on Fridays, Sundays & off season
(excludes holiday weekends)

Station-Style Packages

‘THE SIGNATURE’ WEDDING PACKAGE

INCLUDES:

- 🍷 One (1) stationary display
- 🍷 Four (4) butler-passed hors d’oeuvres
- 🍷 One (1) hour open bar (house brands)
- 🍷 Food Station-Style Menu with:
 - 🍷 One (1) carving station item
 - 🍷 Two (2) specialty stations
 - 🍷 Two (2) side dishes
- 🍷 Custom wedding cake
- 🍷 Prosecco toast
- 🍷 Coffee & tea

PRICING

GRAND BALLROOM: \$185 per person*

PAVILION TENT: \$175 per person**

*\$165 per person on Fridays, Sundays & off season
(excludes holiday weekends)

**\$155 per person on Fridays, Sundays & off season
(excludes holiday weekends)

‘THE GALA’ WEDDING PACKAGE

INCLUDES:

- 🍷 Two (2) stationary displays
- 🍷 Six (6) butler-passed hors d’oeuvres
- 🍷 Five (5) hour open bar (house brands)
- 🍷 Food Station-Style Menu with:
 - 🍷 One (1) carving station item
 - 🍷 Two (2) specialty stations
 - 🍷 Two (2) side dishes
- 🍷 Custom wedding cake
- 🍷 One (1) butler-passed miniature dessert
- 🍷 Prosecco toast
- 🍷 Tableside wine service with dinner
- 🍷 Coffee & tea

PRICING

GRAND BALLROOM: \$220 per person*

PAVILION TENT: \$200 per person**

*\$200 per person on Fridays, Sundays & off season
(excludes holiday weekends)

**\$180 per person on Fridays, Sundays & off season
(excludes holiday weekends)



STATIONARY DISPLAYS

Allergen information noted as:

GF for gluten free items | **DF** for dairy free items | **VG** for vegan items

CHEESE

cheddar, camembert, swiss, havarti-dill, manchego, garlic & herb spread, dried figs & apricots, crackers, sesame flatbread, sliced ficelle, country olives, seedless red grapes, fig jam, hot pepper jelly, rosemary sprigs, local honey

Enhance with:

Charred Brie: 2 lb. wheel of brie, seasonal compote | *serves 50 guests* | + 150

Charcuterie Board: prosciutto, sopressata, small salami, whole grain mustard, soft baguette | *serves 50 guests* | + 200

GRILLED & CHILLED VEGETABLE CRUDITÉS ^{GF}

chilled: carrot, celery, english cucumber, holland peppers, grape tomato, cauliflower, radish
grilled: asparagus, broccolini, summer squash, zucchini

Accompanied by:

green goddess dressing, ranch yogurt dip, romesco dip ^{VG}, roasted beet hummus ^{VG}

FRESH FRUIT ^{GF}

seedless red grapes, seasonal melon, pineapple, kiwi, raspberries, blueberries, strawberries, coconut crème, honey yogurt dip

Enhance with:

Brie and Caramelized Apple Dip: red apple, cinnamon pita crisps | *serves 50 guests* | +125

BUTCHER BLOCK

prosciutto de parma, salami, sopressata, capicola, fresh mozzarella, manchego cheese, marinated grape tomato, roasted country olive, stuffed peppadew pepper, marinated artichoke heart, cucumber salad, cornichon, focaccia, soft baguette

Accompanied by:

assorted mustards, balsamic glaze, extra virgin olive oil, fresh black pepper

SOUTHWESTERN

mojo chicken, salsa verde, roasted corn salsa, black beans, chipotle sour cream, miniature quesadilla, queso, guacamole, pico de gallo, jalapeños, fresh lime wedges, tortilla chips, chili & coriander flatbread

MEDITERRANEAN

hummus, tabbouleh, baba ganoush, falafel, stuffed grape leaves, lamb meatballs, tzatziki, kalamata olives, feta cubes, cucumber salad, pita chips, lavash, za'atar-dusted bruschetta crostini

DUO OF HOT DIPS select two (2)

Buffalo Chicken tortilla chips, celery, carrot sticks

Spinach-Artichoke pita chips

Crab Rangoon wonton crisps

Creamy Corn and Jalapeño southwest spiced flatbread

Baked Feta with Romesco and Olive Tapenade crisp lavash

Warm Caramelized Onion house fried potato chips

Butternut Gruyere candied pepitas, focaccia

RAW BAR GF | DF a la carte pricing

Little Neck Clams on the Half Shell GF | DF grapefruit infused cocktail sauce, horseradish, tabasco | 3 per piece

Wellfleet Oysters on the Half Shell GF | DF grapefruit infused cocktail sauce, horseradish, apple mignonette | 3.5 per piece

Jumbo Lump Crab Meat GF meyer lemon aioli | 3.5 per person

Hackleback Caviar crème fraîche, chive, yukon crisp | 3.5 per person

Shrimp Cocktail GF | DF grapefruit infused cocktail sauce | 3.75 per piece

Steamed & Chilled Lobster Tails GF | DF grapefruit infused cocktail sauce | market price

Enhance with:

“Shuck to Order” Service | \$250 attendant fee per oyster shucker

Bloody Mary Sips | \$4 per person

SUSHI STATION choose three (3) +16

Spicy Tuna Maki

California Maki

Salmon Nigiri

Yellow Tail & Scallion

Cucumber Maki

Salmon Maki

Tuna Nigiri

Maki

Avocado Maki

Shrimp Nigiri

Eel & Cucumber Maki

Accompanied by:

soy sauce, wasabi, pickled ginger, seaweed salad

PASSED HORS D'OEUVRES

OF THE LAND

Buffalo Chicken Spring Roll gorgonzola buffalo sauce

Parmesan-Herb Crusted Chicken meyer lemon aioli

Smoked Chicken & Corn Quesadilla fontina, jalapeño, salsa verde

Chicken & Waffle Bite maple-bacon glaze

Chicken & Lemongrass Pot Sticker ^{DF} ponzu sauce

Coconut Chicken sweet chili sauce

Bacon-Wrapped Dates ^{GF} marcona almond, gorgonzola, local honey drizzle

BLT Cherry Tomato ^{GF} | ^{DF} applewood bacon, green leaf lettuce, toasted panko crumb, lemon aioli

Fig & Prosciutto Crostini whipped herb ricotta, fresh basil, prosciutto, fig jam, ficelle

Mini Loaded Potato Bite ^{GF} sour cream, jalapeño, scallion, cheddar, bacon

Prosciutto-Wrapped Pear ^{GF} bleu cheese

Cubano kurobuta ham, roasted pulled pork, dill pickle, imported swiss, dijon mustard

Carolina Pulled Pork cornbread crostini, apple slaw

Duck Confit Grilled Cheese gruyere, fig jam

Lamb Chop Lollipops ^{GF} | ^{DF} pomegranate glaze, mint pesto

Beef Teriyaki ^{GF} | ^{DF} cilantro-lime glaze

Beef Tenderloin Crostini horseradish crème, lemon dressed arugula, extra virgin olive oil

Short Rib Wellington horseradish crema

Prime Rib & Manchego Cheese Spring Roll rosemary-garlic aioli

Kobe Beef Sliders ketchup, applewood bacon, cheddar, onion jam

Pair with french fry cone +1 | Pair with miniature beer +4

Short Rib Taco ^{GF} | ^{DF} cilantro-lime slaw, mango salsa

Pair with miniature patron margarita +4

Allergen information noted as:

^{GF} for gluten free items | ^{DF} for dairy free items | ^{VG} for vegan items



PASSED HORS D'OEUVRES

OF THE SEA

Coconut Shrimp ^{DF} orange-ginger marmalade

Jonah Crab Cake ^{GF} | ^{DF} citrus rémoulade

Scallop Wrapped With Applewood Smoked Bacon ^{DF} maple drizzle

Fish Taco ^{DF} flour tortilla, mango salsa

Pair with miniature patron margarita +4

Panko-Crusted Lobster Tail ^{GF} | ^{DF} honey ponzu

Fried Oyster On the Half Shell ^{DF} old bay aioli

Pair with bloody mary sip +4

New England Clam Chowder Sip ^{GF}

Maine Lobster Bisque Sip ^{GF} sherry crème fraiche

Smoked Salmon Canapé caper, pickled onion, fresh dill, cream cheese, dark rye

Lemon-Herb Salmon ^{GF} | ^{DF} cucumber wrap, citrus aioli

Caviar ^{GF} yukon gold potato crisp, crème fraiche

Mini California Roll soy sauce

Yellow Fin Tuna ^{GF} | ^{DF} tortilla crisp, pickled ginger, wasabi aioli

Chilled Shrimp ^{GF} | ^{DF} grapefruit cocktail sauce

Lobster Roll fresh chives

Add housemade chips +2

OF THE FIELD

Truffled Pommes Frites garlic aioli, served in paper cone

Phyllo Wrapped Asparagus parmesan, smoked tomato

Vegetable Spring Roll ^{DF} sweet chili sauce

French Onion Stuffed Mushroom ^{GF} gruyere

Butternut Squash Soup Sip ^{GF} cinnamon-curry yogurt



PASSED HORS D'OEUVRES

OF THE FIELD continued

Mini Cucumber Roll soy sauce

Risotto Fritter san marzano tomato sauce

Spinach & Feta Stuffed Mushroom ^{GF} balsamic glaze

Miniature Margherita Pizza extra virgin olive oil, fresh herbs

Miniature Mushroom & Brie Pizza grated romano, truffle oil

Mac & Cheese

Pair with: buffalo chicken +1 | truffle, bacon + peas +2 | lobster + 3

Watermelon, Mint & Feta Skewer ^{GF} balsamic glaze

Strawberry & Whipped Ricotta ^{GF} balsamic

Vegetable Fresh Roll ^{GF | DF | VG} thai peanut sauce

Hummus phyllo cup, olive tapenade, feta, dill

Bruschetta tomato, parmesan, basil, extra virgin olive oil, balsamic

Charred Brie phyllo cup, cranberry compote

Pear & Bleu Cheese Phyllo Star port reduction

MINIATURE COMPOSED PLATES

Shrimp & Grits blistered tomato, wilted greens, creole sauce +11

Braised Short Rib cider glaze, root vegetable puree, pickled cabbage, crispy onion +14

Burnt Ends ^{GF} pork belly, slaw, hot honey +11

Jumbo Sea Scallop ^{GF} celery root puree, bacon jam, micro greens +16

Truffle Parmesan Sacchetti fontina cream, bartlett pear, crispy prosciutto, truffle oil +13

Butternut Ravioli sherry brown butter, roasted shallot, baby kale, shaved parmesan +10

Sweet Potato ^{GF} goat cheese, micro greens, pomegranate seeds, figs, balsamic drizzle +10



Plated-Style Options For 'The Classic' + 'The Timeless' Packages

PLATED FIRST COURSE

Garden Greens Salad ^{GF | DF | VG} cherry tomato, cucumber, dried cranberries, shaved carrot, balsamic-rosemary vinaigrette

Mixed Green Salad ^{GF} oven-roasted cherry tomatoes, crumbled goat cheese, truffle-honey vinaigrette

Greek Salad romaine lettuce, diced cucumber, tomato, crumbled feta, kalamata olives, banana pepper slices, pickled red onion, pita crisps, greek vinaigrette

Caesar Salad romaine lettuce, garlic-parmesan crostini, shaved parmesan, caesar dressing

Arugula Salad ^{GF} baby arugula, watermelon radish, mandarin orange, shaved manchego, lemon vinaigrette

Baby Spinach Salad ^{GF} baby spinach, gala apple, celery, vermont sharp cheddar, toasted walnuts, golden raisins, champagne-mustard seed vinaigrette

Wedge Salad ^{GF} iceberg lettuce, applewood bacon, tomato, english cucumber, bleu cheese crumbles, balsamic vinaigrette +1

Tomato Mozzarella Salad vine-ripe tomato, fresh mozzarella, basil, pesto vinaigrette, balsamic, garlic crostini +2

Butternut-Apple Bisque ^{GF | DF} roasted butternut squash, fuji apple, savory herbs, crème fraîche, crunchy chick peas

New England Clam Chowder ^{GF} fresh clams, yukon gold potato, light cream, applewood bacon, chive oil +2

Lobster Bisque fresh lobster, sherry crème fraîche, tarragon croutons +2

Italian Wedding Soup veal meatball, white beans, escarole, romano, italian parsley

Allergen information noted as:

^{GF} for gluten free items | ^{DF} for dairy free items | ^{VG} for vegan items



INTERMEZZO COURSE

**Optional Enhancement*
served between first course and main*

Fusilli san marzano tomato sauce, basil, shaved parmesan, extra virgin olive oil +6

Mezza Rigatoni broccoli, grape tomato, garlic butter, grated romano, garlic focaccia crisp +6

Lobster Ravioli lemon-sherry butter, baby spinach, micro greens +13

Braised Short Rib port reduction, carrot-ginger puree, pickled cabbage, wonton crisp +12

Colossal Shrimp Cocktail ^{GF | DF} grilled lemon, pickled radish, baby arugula, cocktail sauce +10

Crab Cake jumbo lump crab cake, roasted beet puree, preserved lemon aioli, micro greens +9

Duck Confit ^{GF} grilled cornbread, white beans, lardon, cherry demi-glace +12

Lemon Sorbet ^{GF | DF | VG} champagne float, fresh mint +7

PLATED MAINS

select two (2) plus one (1) vegetarian alternative | extra choice +10pp

CHICKEN

Panko Chicken ^{GF | DF} lemon-prosecco sauce, capers, charred tomato, crispy fingerling potatoes, haricots verts

Stuffed Chicken apple brioche stuffing, pan gravy, garlic mashed potato, haricots verts, carrots, cranberry reduction

Seared Chicken ^{GF} madeira sauce, roasted crimini mushroom, risotto, asparagus

Roasted Statler Chicken ^{GF} lemon-thyme jus, mashed sweet potato, asparagus

SEAFOOD

Pan Seared Salmon ^{GF} meyer lemon beurre blanc, mashed potato, broccolini, paprika oil

New England Haddock ritz® crumb, lobster-sherry cream, yukon mashed potato, asparagus

Scallop Stuffed Shrimp brioche stuffing, garlic-lemon butter, tomato-basil rice pilaf, haricots verts

Seared Scallops ^{GF} celery root purée, asparagus, charred tomato, roasted crimini mushroom, truffle-honey vinaigrette

Panko-Crusted Sea Bass ^{GF | DF} honey-ponzu drizzle, jasmine rice, baby bok choy, baby carrot



BEEF & PORK

Grilled Pork Tenderloin ^{GF} chipotle-cider glaze, cheddar mashed potato, roasted rainbow carrot

Braised Short Ribs port wine demi-glace, mashed root vegetable, haricots verts, vidalia onion crisps

Grilled Sirloin ^{GF} gorgonzola crème, roasted fingerling potato, braised shallot, broccolini

Seared Sirloin ^{GF} au poivre, cognac demi-glace, caramelized onion, risotto, asparagus

Grilled Filet Mignon ^{GF} port reduction, root vegetable purée, haricots verts

Pan-Seared Filet Mignon bordelaise, mashed potato, asparagus, vidalia onion crisps

VEGETARIAN

Eggplant Napoleon* ^{GF} fresh mozzarella, pesto, zucchini, summer squash, vine-ripe tomato, quinoa **May be prepared vegan upon request at an additional charge*

Stuffed Portobello Mushroom ^{GF} herb quinoa stuffing, crumbled goat cheese, arugula, green goddess dressing

Wild Mushroom Ravioli mushroom-madeira sauce, baby spinach, manchego cheese, fricco

Butternut Ravioli sage brown butter, sherry, baby spinach, manchego cheese

Seared Cauliflower Steak ^{GF | DF | VG} chimichurri, roasted beet purée, crisp chick peas, extra virgin olive oil

Vegetable Bolognese* ^{GF} oven-roasted vegetables, garbanzo beans, cremini mushroom, san marzano tomato, shaved parmesan, zucchini noodles, extra virgin olive oil
**May be prepared vegan upon request at an additional charge*

SIGNATURE ENTRÉES

Surf & Turf petite filet mignon, béarnaise, poached lobster tail, whipped yukon potato, grilled asparagus +18

Rack of Lamb ^{GF} pomegranate demi-glace, feta mashed, roasted olives, haricot verts +15

Veal Chop ^{GF | DF} porcini au jus, truffle fingerling potatoes, broccolini +15

Lazy Man Lobster drawn butter, steamed marble potato, asparagus +18

Duck a l'Orange ^{GF} potato gratin, haricot verts, marcona almonds +13

CHILDREN'S MEALS | 35

FIRST COURSE

Veggie Sticks ranch dressing

MAIN COURSE *select one*

Chicken Fingers french fries, gummy worms

Pasta + Marinara meatballs, gummy worms

Pasta + Butter parmesan cheese, gummy worms

VENDOR MEALS | 35

Chef's Choice Chicken Entrée*

*Vegetarian meal available upon request

*Client responsible for submitting vendor allergies or dietary restrictions in advance of event

Station-Style Options

For 'The Signature' + 'The Gala' Packages

CARVING STATIONS

Allergen information noted as:

GF for gluten free items | **DF** for dairy free items | **VG** for vegan items

Scottish Salmon ^{GF} roasted & flaked, heirloom tomato relish, arugula pesto, lemon

Grilled Pork Loin ^{GF | DF} fuji apple chutney

Dijon-Rosemary Turkey ^{GF} cranberry-orange compote, pan gravy

Herb Crusted Sirloin ^{GF} caramelized onion, stilton bleu cheese crème

Prime Rib ^{GF | DF} rosemary au jus, fire roasted pepper, wild mushroom ragout

Roast Tenderloin of Beef ^{GF} caramelized balsamic onion, tarragon-horseradish crème +4

Boneless Leg of Lamb ^{GF} tzatziki sauce, marinated feta, roasted tomato

Veal Sirloin ^{GF} white bean salad, chambord-cherry compote, grilled vidalia onion +2

SIDE DISHES

Garden Greens ^{GF | DF | VG} mixed greens, shaved carrot, english cucumber, grape tomatoes, dried cranberries, rosemary-balsamic vinaigrette

Caesar romaine lettuce, garlic-parmesan croutons, shaved parmesan, lemon, caesar dressing

Greek Salad romaine, diced cucumber, tomato, crumbled feta, kalamata olives, banana pepper slices, pickled red onion, pita crisp, greek vinaigrette

Arugula Salad ^{GF} baby arugula, watermelon radish, mandarin orange, shaved manchego, lemon vinaigrette

Baby Spinach Salad ^{GF} baby spinach, gala apple, celery, vermont sharp cheddar, toasted walnuts, golden raisins, champagne-mustard seed vinaigrette

Toasted Almond Rice Pilaf ^{GF | DF | VG} vegetable broth, fresh herbs, garlic, toasted almonds, fresh lemon, extra virgin olive oil

Yukon Gold Roasted Potatoes ^{GF | DF | VG} garlic, fresh oregano, extra virgin olive oil

Creamy Yukon Mashed Potatoes ^{GF}

Haricot Verts ^{GF | DF | VG} sun-dried tomato, extra virgin olive oil

Asparagus ^{GF} shaved parmesan, lemon vinaigrette

Broccolini ^{GF} garlic butter

Seasonal Roasted Vegetables ^{GF} fresh herbs, roasted garlic butter

Mashed Potato Bar ^{GF} yukon mashed, sweet potato mashed + 6

Accompanied by: applewood bacon, shredded cheese, sour cream, fresh peas, jalapeño, scallion, country gravy, whipped butter

SPECIALTY STATIONS

PASTA *select up to three (3)*

Tortellini alfredo, pesto, charred tomato, toasted pine nuts

Penne San Marzano tomato sauce, shaved parmesan, extra virgin olive oil

Campanelle bolognese, shaved parmesan, extra virgin olive oil, torn basil

Mezza Rigatoni broccolini, garlic oil, romano

Orecchiette roasted mushroom, madeira butter, fresh herbs

Cavatappi cherry tomato, artichoke hearts, lemon prosecco butter

Butternut Ravioli sherry brown butter, baby spinach, prosciutto +2

Select One (1):

grilled chicken, italian sausage, sautéed shrimp

Accompanied by:

garlic bread, grated romano, crushed red pepper, fresh-ground black pepper

RAMEN BAR ^{DF}

select two (2)

Pulled Chicken

Pork Tenderloin

Ginger Shrimp

Accompanied by:

fresh ramen noodles, miso broth, hard-boiled egg, pickled vegetables, grilled scallions, bean sprouts, cilantro, shiitake mushroom

TACO STATION ^{GF}

select two (2)

Carne Asada Beef

Shredded Chicken

Pork Carnitas

Accompanied by:

warm corn + flour tortillas, cilantro-lime rice, street corn salad, pico de gallo, guacamole, sour cream, fajita veggies, shredded cheese, diced onions, jalapeño, cilantro, assorted hot sauces

SPECIALTY STATIONS *continued*

GOURMET PIZZA *gluten free pizza available +5 per pizza*

select up to three (3)

Four Cheese

Vine-Ripened Tomato basil, fresh mozzarella

Buffalo Chicken bleu cheese drizzle

Chicken, Bacon & Ranch

Roasted Mushroom & Brie truffle oil

Spinach & Feta tomato, balsamic drizzle

Grilled Sirloin & Gorgonzola caramelized onion, horseradish crème

Sausage, Pepper & Onion

Sopressata & Ricotta hot honey

Accompanied by:

grated romano, crushed red pepper, fresh ground black pepper

MAC & CHEESE BAR

Traditional Cheddar elbow pasta

White Four Cheese orecchiette pasta

Accompanied by:

applewood bacon, buffalo chicken, pulled pork, ritz® crumb, truffle mushroom, fresh peas, crispy shallot, corn bread biscuits

ASIAN *select up to three (3)*

Vegetable Dumplings

Vegetable Fresh Roll

Chicken Teriyaki Skewer

Beef Teriyaki Skewer

Crab Rangoon

Shrimp Satay

Korean Barbeque Ribs

Peking Ravioli

Accompanied by:

scallion fried rice and lo mein noodle boxes
sweet chili sauce, asian mustard, sriracha, plum sauce, sesame soy sauce,
fortune cookies, fresh orange slices

SPECIALTY STATIONS *continued*

PAELLA STATION

Classic Paella chicken, shrimp, mussels, clams, vine-ripe tomato, fire-roasted peppers, fresh peas, short grain rice

Vegetable Paella roasted zucchini, summer squash, red bell pepper, baby carrot, pearl onions, cremini mushroom, spanish olives, cherry tomatoes, peas, saffron, short grain rice, extra virgin olive oil

Accompanied by:

spanish crusty bread

SUSHI STATION^{DF} *select up to three (3)*

Spicy Tuna Maki

Cucumber Maki

Avocado Maki

California Maki

Eel & Cucumber Maki

Tuna Nigiri

Salmon Nigiri

Shrimp Nigiri

Yellow Tail & Scallion Maki

Salmon Maki

Accompanied by:

soy sauce, wasabi, pickled ginger, seaweed salad

SOUTHERN BELLE

Buttermilk Fried Chicken red eye gravy

Macaroni & Cheese

Homestyle Biscuits honey

Carolina Slaw

Fried Pickles sriracha rémoulade

Pimento Cheese Hush Puppies scallion-pimento cheese aioli

POKE STATION ^{GF | DF}

Ahi Tuna

Salmon

Shrimp

Accompanied by:

white rice, mixed greens, soba noodles

onions, cucumber, scallions, ginger, seaweed, wasabi, bean sprouts, avocado

hot sauce, spicy mayo, ginger sesame sauce

toasted sesame seeds, crispy onions, chili flakes

DESSERTS

CUSTOM WEDDING CAKE

Dessert Works, Montilio's Bakery or Guilty Bakery

Enhance with:

Vanilla Bean or Chocolate Gelato +3

Chocolate-Dipped Strawberry +4

PASSED DESSERTS

Sorbet Push Pop ^{GF | DF | VG} mango, raspberry & lemon

Skillet Cookies warm chocolate chip cookie, vanilla ice cream

Mini Churros dark chocolate dip

Black Russian Milkshake black & white milkshake, vodka, kahlua®

Crème Brûlée Spoons caramelized sugar crust

Mini Whoopie Pies

Mini Ice Cream Cookie Sandwiches rainbow sprinkles

Glazed Donut Hole & Mini Espresso

Fried Oreos® Skewers

ASSORTED MINIATURE EUROPEAN PASTRIES | 10

mini fruit tarts, peanut butter mousse cups, coconut key lime, cream puffs, mini cheesecake, chocolate mousse cups, mini cannoli, mini éclairs

ICE CREAM BAR | 12

chocolate & vanilla ice cream

Accompanied by:

hot fudge, caramel, whipped cream, strawberries, blueberries, marshmallow, sprinkles, M&M's®, crushed oreos®, gummy bears, toffee crumbles

SWEET TOOTH TABLE | 16

glazed donut hole skewers, mini churros with dark chocolate, mini cannoli, s'mores marshmallows, mini whoopie pies, petit chocolate chip cookies, mini strawberry shortcake trifle

CANNOLI STATION | 9 *Made to order!*

cannoli shells + chips, choice of traditional ricotta or chocolate filling

Accompanied by:

mini chocolate chips, peanut butter chips, crushed oreos®, pistachios, toffee crumbles, rainbow sprinkles





LATE NIGHT

BUTLER-PASSED TREATS *priced per piece*

Four Cheese Pizza	3
Pigs in a Blanket yellow mustard	3
Truffle Parmesan Tots garlic aioli	3.5
French Toast Dippers vermont maple, powdered sugar	3
Mac & Cheese Fritter	3.5
Chicken & Waffle Bite maple-bacon glaze	4
Steak & Cheese Spring Roll garlic aioli	4
Mozzarella Stick marinara	3
Kobe Beef Slider french fries, ketchup	5.5
<i>served in a paper cone</i>	

LATE NIGHT STATIONS *minimum order of 40 guests*

GRILLED CHEESE | 9

Classic american, white bread

Mac & Cheese sourdough, cheez-it® crust

Jalapeño Popper french bread

Accompanied by:

housemade potato chips

SLIDERS | 9

black angus beef, aged cheddar, kosher dill pickle, ketchup, mustard, french fries

FRIED CHICKEN & WAFFLE SLIDERS | 10

maple-bacon glaze, applewood bacon

SOFT PRETZEL STATION | 9

Traditional Salted Pretzels and Pretzel Bites yellow mustard, cheddar cheese dip

Cinnamon Sugar Pretzels and Pretzel Bites vanilla glaze

GOURMET PIZZA | 12

select three (3)

Four Cheese

Buffalo Chicken bleu cheese drizzle

Classic Pepperoni

Roasted Mushroom & Brie truffle oil

Sausage, Pepper & Onion

SPUD STATION | 10

french fries, waffle fries, tater tots, house made potato chips, sweet potato fries

Accompanied by:

Ketchup, mustard, mayonnaise, malt vinegar, chive sour cream, ranch

BAR OPTIONS

OPEN BAR FLAT RATE PRICING

Includes house or premium liquors, wines by the glass, imported & domestic beers, and non-alcoholic beverages

'THE CLASSIC' AND 'THE SIGNATURE' PACKAGES

House		Premium	
One hour	included	One hour	6
Two hours	12	Two hours	16
Three hours	22	Three hours	27
Four hours	30	Four hours	32
Five hours	35	Five hours	37

'THE TIMELESS' AND 'THE GALA' PACKAGES

House		Premium	
Five hours	included	Five hours	12

OPEN BAR BY CONSUMPTION PRICING

Includes house or premium liquors, wines by the glass, imported & domestic beers, and non-alcoholic beverages

House Cocktails	10 – 12	Premium Wines	11 – 13
Premium Cocktails	12 – 14	Beer	6 - 9
House Wines	10	Non-Alcoholic	3 – 7

TABLESIDE WINE SERVICE OPTIONS *included with 'The Timeless' + "The Gala" packages (select one red, one white)*

House Whites

Cupcake Chardonnay
Cupcake Pinot Grigio.
Cupcake Sauvignon Blanc

House Reds

Cupcake Cabernet Sauvignon
Cupcake Merlot
Cupcake Pinot Noir

Premium Whites

Chloe Chardonnay
Chloe Pinot Grigio
Whitehaven Sauvignon Blanc

Premium Red

Chloe Pinot Noir
The Dreaming Tree Crush Red Blend

BAR OPTIONS *continued*

BEER, CIDER & SELTZER *available on both House + Premium bars*

Bud Light	Budweiser	Coors Light	Corona
Far from the Tree Cider	Goose IPA	Heineken	High Noon
Just the Hazy N/A	Michelob Ultra	Sam Adams	Sam Adams Seasonal
Sam Adams Wicked Hazy IPA			

HOUSE LIQUORS

New Amsterdam Vodka	Bacardi	Dewars	Southern Comfort
Deep Eddy Vodka (GF)	Bacardi Coconut	Jim Beam	Aperol
Stoli Razberi	Cazadores Blanco	Jack Daniels	Kahlua
New Amsterdam Citron	New Amsterdam Gin		Amaretto

PREMIUM LIQUORS

Grey Goose	Patron	Glenlivet 12	Grand Marnier
Grey Goose Orange	Casamigos	Johnnie Walker Black	Bailey's
Grey Goose Citron	Bombay Sapphire	Crown Royal	All House Liquors
Bacardi	Hendrick's	Makers Mark	
Captain Morgan		Jameson	

HOUSE WINES BY THE GLASS

Cupcake Chardonnay	Cupcake Pinot Noir	Cupcake Cabernet Sauvignon
Cupcake Sauvignon Blanc	Cupcake Merlot	Kung Fu Girl Riesling
Cupcake Pinot Grigio	Cava Brut	

PREMIUM WINES BY THE GLASS

Chloe Chardonnay	Chloe Prosecco	The Dreaming Tree Crush Red Blend
Chloe Pinot Grigio	Chloe Rosé	
Whitehaven Sauvignon Blanc	Chloe Pinot Noir	

AFTER DINNER LIQUOR, CORDIALS & MORE | +10

scotch, bourbon, rye, irish whiskey, tequila, cognac, brandy, cordials

SOFT DRINKS *available on both House + Premium bars*

Pepsi, Diet Pepsi, Sierra Mist, Assorted Juices, Iced Tea, Lemonade, Bottled Water

**zero-proof cocktails available upon request*

All beverages must be purchased from Granite Links.

Proper identification will be required in compliance with Massachusetts State Liquor Laws.

WINE LIST

BLUSH AND SPARKLING WINE

Champagne

Veuve Clicquot Brut Yellow Label | France 95

Rosé

Whispering Angel | France 68

WHITE WINES

Light Bodied

Reisling

Kung Fu Girl | Columbia Valley, WA 34

Medium Bodied

Pinot Grigio

Santa Margherita | Italy 54

Sauvignon Blanc

Kim Crawford | New Zealand 50

Whitehaven | New Zealand 46

Craggy Range | New Zealand 57

Fuller Bodied

Chardonnay

Sonoma Cutrer | Russian River Ranches, CA 54

Cakebread Cellars | Napa Valley, CA 80

RED WINES

Light Bodied

Pinot Noir

Meiomi | Sonoma, CA 52

Talbot "Sleepy Hollow" | Monterey, CA 40

Medium Bodied

Red Blend

The Prisoner Wine Co | Napa Valley, CA 68

Fuller Bodied

Cabernet Sauvignon

Jordan | Alexander Valley, CA 92

Caymus | Napa Valley, CA 120

Justin "Isosceles" | Paso Robles, CA 125

Darioush | Napa Valley, CA 150

Faust | Napa Valley, CA 140

Malbec

Trapiche Medalla | Mendoza, Argentina 46

All beverages must be purchased from Granite Links.

Proper identification will be required in compliance with Massachusetts State Liquor Laws.

All wine selections are subject to availability. Wines are purchased specifically for each event; vintages cannot be guaranteed.

SPECIALTY COCKTAILS

ESPRESSO MARTINI ICE LUGE | 1500

(attendant required +150 | available with 5-hour bar package only)

Includes ice luge with custom monogram, espresso martinis + garnishes

House + Premium Flat Rate: *espresso martinis included in bar package pricing*

Consumption: *espresso martinis billed by consumption at +15 per drink*

VODKA

First Look at Summer* watermelon & basil vodka, lime, simple, soda
served in a highball glass | garnished with a basil leaf + lime wheel

**Premium Bar Package Exclusive*

Cucumber Mule cucumber vodka, lime juice, ginger beer
served in a highball glass | garnished with a lime wedge

White Cosmo citrus vodka, white cranberry juice, orange liqueur, lime juice, simple
served in a coupe glass | garnished with a cranberry skewer

Blushing Bride lemon vodka, pomegranate juice, lemon juice, simple syrup
served in a highball glass | garnished with a lemon slice

Espresso Martini vanilla vodka, coffee liqueur, irish cream, fresh espresso +3
served in a coupe glass | garnish with espresso beans

AGAVE SPIRITS

The Links reposado tequila, coconut rum, strawberry puree, lime, soda
served in a highball glass | garnished with a lime wedge

Love's on Fire* spicy tequila, yellow chartreuse, passion fruit liqueur, lime
served in a highball glass | garnished with a lime wedge

**Premium Bar Package Exclusive*

GL Margarita blanco tequila, orange liqueur, lime, lemon, simple syrup
served in a highball glass | garnished with a lime wedge

Uptown Funk mezcal, grapefruit juice, citrus soda
served in a highball glass | garnished with a grapefruit slice



SPECIALTY COCKTAILS *continued*

GIN

Here Comes the Sun* lemon drizzle gin, elderflower liqueur, lemon juice, soda, mint
served in a highball glass | garnished with a dehydrated lemon slice

*Premium Bar Package Exclusive

Honey Bee Mine gin, lemon juice, honey simple syrup
served in a coupe glass | garnished with rosemary sprigs

Flannel Fizz gin, apple cider, lemon juice, ginger beer
served in a highball glass | garnished with an apple slice

RUM

Mai Tai the Knot white rum, orange curacao, lime juice, orgeat, dark rum
served in a highball glass | garnished with an orange slice & cherry skewer

Berry Me white rum, blueberry mint syrup, simple syrup, soda
served in a highball glass | garnished with mint

Coconut Crush coconut rum, pineapple juice, orange, coconut cream
served in a highball glass | garnished with nutmeg spice

WHISKEY

Don't Be Sour bourbon, lemon juice, simple syrup
served in a highball | garnished with an orange slice & cherry skewer

Tee Time whiskey, iced tea, peach schnapps
served in a highball | garnished with a lemon slice

Black Barrel Old Fashioned* black barrel whiskey, simple syrup, orange bitters, soda
served in a high ball | garnished with orange peel

*Premium Bar Package Exclusive

SANGRIA

Red, White or Seasonal house recipes
served in a wine glass | garnished with an orange slice

AFTER PARTIES *Tavern Bar + Crossing Nines Pergola Only*

LATE NIGHT STATIONS minimum order of 50 guests per station

select one (1) | 14 per person

select two (2) | 22 per person

select three (3) | 30 per person

SLIDERS gluten free buns available +2 per piece | minimum of 25 pieces

select two:

Black Angus Cheeseburger aged cheddar, kosher dill pickle, ketchup, mustard

Buffalo Chicken Grilled Cheese buffalo chicken, aged cheddar, pressed hawaiian roll

Grilled Cheese + Tomato roma tomato, aged cheddar, pressed hawaiian roll

Pulled Pork house bbq, pickle chips, kale slaw, brioche bun

select one:

Tater Tots

Classic French Fries

FRIED CHICKEN BITES

buffalo sauce, bbq sauce, bleu cheese, ranch, honey mustard, ketchup

select one:

Tater Tots

Classic French Fries

SPRING ROLLS

Vegetable Spring Roll

Steak & Cheese Spring Roll

Buffalo Chicken Spring Roll

Accompanied by:

sweet chili sauce, sriracha ranch, bleu cheese

QUESADILLAS gluten free tortillas available +2 per piece | minimum of 25 pieces

Vegetable Quesadilla

Chicken Quesadilla

Accompanied by:

tri-colored tortilla chips, sour cream salsa + guacamole

AFTER PARTIES *continued*

SLIDERS gluten free buns available +2 per piece | minimum of 25 pieces

select two:

Black Angus Cheeseburger aged cheddar, kosher dill pickle, ketchup, mustard

Buffalo Chicken Grilled Cheese buffalo chicken, aged cheddar, pressed hawaiian roll

Grilled Cheese + Tomato roma tomato, aged cheddar, pressed hawaiian roll

Pulled Pork house bbq, pickle chips, kale slaw, brioche bun

select one:

Tater Tots

Classic French Fries

SPUDS

French Fries

Waffle Fries

Tater Tots

Housemade Chips

Sweet Potato Fries

Accompanied by:

ketchup, mustard, mayonnaise, malt vinegar, chive sour cream, ranch

PIZZA gluten free crust available +5 per pizza | minimum 5 pizzas

select two:

Four Cheese tomato sauce, mozzarella, provolone, parmesan, romano

Pepperoni tomato sauce, mozzarella, provolone, parmesan, romano, pepperoni

Caesar roasted chicken, shaved parmesan, caesar dressing, romaine, lemon

Sausage, Pepper & Onion

Buffalo Chicken grilled buffalo chicken, red onion, mozzarella, blue cheese

\$1,000 Hosted After Party Food & Beverage Minimum

Not including 18 % gratuity, 5 % administrative fee and 7 % state and local tax which will be added to total.

RENTAL PACKAGES *delivery + pick up fees not included*

SPOTLIGHT PACKAGE | \$550 flat rate

Includes: specialty linens for high cocktail table in cocktail hour or reception, cake table, sweetheart table, gift and card table, escort card table

PLACE SETTING PACKAGE | \$500 per 25 guests

Includes: upgraded water glass, upgraded napkin (cotton, satin, bengaline), glass charger plate (gold or silver rim), menu card

A LA CARTE

120" Round Linen (cotton, satin, bengaline) | \$46 per linen

132" Round Linen (cotton, satin, bengaline) | \$59 per linen

Acrylic Charger Plate (gold, silver) | \$100 per 25 charger plates

Chiavari Chair (gold, fruitwood, black) | \$12 per chair

Glassware (water, wine) | \$100 per 25 glasses

Glassware (champagne) | \$145 per 36 glasses

Napkins (cotton, satin, bengaline) | \$75 per 25 napkins

ADDITIONAL PRICING INFORMATION

This menu and pricing guide is valid through December 2026.

Ceremony Fee \$1800 (includes 30-minute ceremony, ceremony coordination, ceremony chairs)

Room Rental Fees range from \$2000 to \$7000 depending on date and space

Event Overtime Charges * additional 30 minutes \$750 | additional hour \$1500

*Granite Links does not accommodate extensions the night of the event. Overtime must be planned.

Up Lighting \$500

Coat Check Attendant \$150 (ballroom only)

Rental Bar Fee \$400 (for removal of Granite Links bars and restocking)

Chair Removal Fee \$475

Chair Cushion Change \$200 (delivery charges may apply with rentals) *Does not include rental cushions.*

Gratuuity 18%, **Administrative Fee** 5%, **State and Local Taxes** 7%

FREQUENTLY ASKED QUESTIONS

What is included in the Food & Beverage Minimum?

Any hosted food and beverage items will be applied towards the minimum. Room rental, tax, service gratuity and administrative fee are not included. Cash Bar charges are not applied towards the Food & Beverage Minimum.

Am I required to use particular vendors?

Granite Links does not require our clients to use vendors on our Preferred Professional List, except for production and drapery. If you wish to contract someone who does not appear on our list, this will need to be approved by your Sales Manager. All vendors must submit a current certificate of insurance and complete the Granite Links Vendor Agreement prior to the event.

Can we get ready at Granite Links?

Granite Links does not allow for hair or makeup services onsite. The suite's primary purpose is to provide a private space for you and your wedding party to store personal items and touch up. Please contact your Sales Manager to confirm appropriate and available arrival time on property.

Photographers featured in this package:

Freebird wearefreebird.com | [@wearefreebird](https://www.instagram.com/wearefreebird)

Samantha Melanson samanthamelanson.com | [@samanthamelansonphotography](https://www.instagram.com/samanthamelansonphotography)

Emily Elisabeth Photography emilyelisabeth.net | [@emilyelisabethphotography](https://www.instagram.com/emilyelisabethphotography)