



GRANITE LINKS

*Weddings*

# Choose Your Package

## ALL WEDDING PACKAGES INCLUDE:

- ✎ Complimentary tasting for the wedding couple (+ two (2) guests)
- ✎ Wedding ceremony rehearsal (Tuesday-Thursday) for ceremonies held at Granite Links
- ✎ 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

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### 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

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**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

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### 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

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**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

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#### 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

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**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

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#### 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*
- 👤 *Tablesides wine service with dinner*
- 👤 *Coffee & tea*

#### PRICING

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**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 <sup>GF</sup>

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 <sup>VG</sup>, roasted beet hummus <sup>VG</sup>

## FRESH FRUIT <sup>GF</sup>

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**

**Cucumber Maki**

**Avocado Maki**

**California Maki**

**Salmon Maki**

**Shrimp Nigiri**

**Salmon Nigiri**

**Tuna Nigiri**

**Eel & Cucumber Maki**

**Yellow Tail & Scallion**

**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** <sup>DF</sup> ponzu sauce

**Coconut Chicken** sweet chili sauce

**Bacon-Wrapped Dates** <sup>GF</sup> marcona almond, gorgonzola, local honey drizzle

**BLT Cherry Tomato** <sup>GF</sup> | <sup>DF</sup> 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** <sup>GF</sup> sour cream, jalapeño, scallion, cheddar, bacon

**Prosciutto-Wrapped Pear** <sup>GF</sup> 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** <sup>GF</sup> | <sup>DF</sup> pomegranate glaze, mint pesto

**Beef Teriyaki** <sup>GF</sup> | <sup>DF</sup> 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** <sup>GF</sup> | <sup>DF</sup> cilantro-lime slaw, mango salsa

*Pair with miniature patron margarita +4*

Allergen information noted as:

<sup>GF</sup> for gluten free items | <sup>DF</sup> for dairy free items | <sup>VG</sup> for vegan items



# PASSED HORS D'OEUVRES

## OF THE SEA

**Coconut Shrimp** <sup>DF</sup> orange-ginger marmalade

**Jonah Crab Cake** <sup>GF</sup> | <sup>DF</sup> citrus rémoulade

**Scallop Wrapped With Applewood Smoked Bacon** <sup>DF</sup> maple drizzle

**Fish Taco** <sup>DF</sup> flour tortilla, mango salsa

*Pair with miniature patron margarita +4*

**Panko-Crusted Lobster Tail** <sup>GF</sup> | <sup>DF</sup> honey ponzu

**Fried Oyster On the Half Shell** <sup>DF</sup> old bay aioli

*Pair with bloody mary sip +4*

**New England Clam Chowder Sip** <sup>GF</sup>

**Maine Lobster Bisque Sip** <sup>GF</sup> sherry crème fraiche

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

**Lemon-Herb Salmon** <sup>GF</sup> | <sup>DF</sup> cucumber wrap, citrus aioli

**Caviar** <sup>GF</sup> yukon gold potato crisp, crème fraiche

**Mini California Roll** soy sauce

**Yellow Fin Tuna** <sup>GF</sup> | <sup>DF</sup> tortilla crisp, pickled ginger, wasabi aioli

**Chilled Shrimp** <sup>GF</sup> | <sup>DF</sup> 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** <sup>DF</sup> sweet chili sauce

**French Onion Stuffed Mushroom** <sup>GF</sup> gruyere

**Butternut Squash Soup Sip** <sup>GF</sup> cinnamon-curry yogurt





# PASSED HORS D'OEUVRES

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## OF THE FIELD continued

**Mini Cucumber Roll** soy sauce

**Risotto Fritter** san marzano tomato sauce

**Spinach & Feta Stuffed Mushroom** <sup>GF</sup> 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** <sup>GF</sup> balsamic glaze

**Strawberry & Whipped Ricotta** <sup>GF</sup> balsamic

**Vegetable Fresh Roll** <sup>GF | DF | VG</sup> 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

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

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

**Burnt Ends** <sup>GF</sup> pork belly, slaw, hot honey +11

**Jumbo Sea Scallop** <sup>GF</sup> 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** <sup>GF</sup> goat cheese, micro greens, pomegranate seeds, figs, balsamic drizzle +10



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

## PLATED FIRST COURSE

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**Garden Greens Salad** <sup>GF | DF | VG</sup> cherry tomato, cucumber, dried cranberries, shaved carrot, balsamic-rosemary vinaigrette

**Mixed Green Salad** <sup>GF</sup> 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** <sup>GF</sup> baby arugula, watermelon radish, mandarin orange, shaved manchego, lemon vinaigrette

**Baby Spinach Salad** <sup>GF</sup> baby spinach, gala apple, celery, vermont sharp cheddar, toasted walnuts, golden raisins, champagne-mustard seed vinaigrette

**Wedge Salad** <sup>GF</sup> 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** <sup>GF | DF</sup> roasted butternut squash, fuji apple, savory herbs, crème fraîche, crunchy chick peas

**New England Clam Chowder** <sup>GF</sup> 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

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# 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** <sup>GF | DF</sup> 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** <sup>GF</sup> grilled cornbread, white beans, lardon, cherry demi-glace +12

**Lemon Sorbet** <sup>GF | DF | VG</sup> champagne float, fresh mint +7

# PLATED MAINS

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

## CHICKEN

**Panko Chicken** <sup>GF | DF</sup> 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** <sup>GF</sup> madeira sauce, roasted crimini mushroom, risotto, asparagus

**Roasted Statler Chicken** <sup>GF</sup> lemon-thyme jus, mashed sweet potato, asparagus

## SEAFOOD

**Pan Seared Salmon** <sup>GF</sup> 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** <sup>GF</sup> celery root purée, asparagus, charred tomato, roasted crimini mushroom, truffle-honey vinaigrette

**Panko-Crusted Sea Bass** <sup>GF | DF</sup> honey-ponzu drizzle, jasmine rice, baby bok choy, baby carrot





## BEEF & PORK

**Grilled Pork Tenderloin** <sup>GF</sup> 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** <sup>GF</sup> gorgonzola crème, roasted fingerling potato, braised shallot, broccolini

**Seared Sirloin** <sup>GF</sup> au poivre, cognac demi-glace, caramelized onion, risotto, asparagus

**Grilled Filet Mignon** <sup>GF</sup> port reduction, root vegetable purée, haricots verts

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



## VEGETARIAN

**Eggplant Napoleon\*** <sup>GF</sup> fresh mozzarella, pesto, zucchini, summer squash, vine-ripe tomato, quinoa *\*May be prepared vegan upon request at an additional charge*

**Stuffed Portobello Mushroom** <sup>GF</sup> 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** <sup>GF | DF | VG</sup> chimichurri, roasted beet purée, crisp chick peas, extra virgin olive oil

**Vegetable Bolognese\*** <sup>GF</sup> 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** <sup>GF</sup> pomegranate demi-glace, feta mashed, roasted olives, haricot verts +15

**Veal Chop** <sup>GF | DF</sup> porcini au jus, truffle fingerling potatoes, broccolini +15

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

**Duck a l'Orange** <sup>GF</sup> potato gratin, haricot verts, marcona almonds +13

# CHILDREN'S MEALS | 35

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## 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

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## **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

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Allergen information noted as:

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**Scottish Salmon** <sup>GF</sup> roasted & flaked, heirloom tomato relish, arugula pesto, lemon

**Grilled Pork Loin** <sup>GF | DF</sup> fuji apple chutney

**Dijon-Rosemary Turkey** <sup>GF</sup> cranberry-orange compote, pan gravy

**Herb Crusted Sirloin** <sup>GF</sup> caramelized onion, stilton bleu cheese crème

**Prime Rib** <sup>GF | DF</sup> rosemary au jus, fire roasted pepper, wild mushroom ragout

**Roast Tenderloin of Beef** <sup>GF</sup> caramelized balsamic onion, tarragon-horseradish crème +4

**Boneless Leg of Lamb** <sup>GF</sup> tzatziki sauce, marinated feta, roasted tomato

**Veal Sirloin** <sup>GF</sup> white bean salad, chambord-cherry compote, grilled vidalia onion +2

## SIDE DISHES

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**Garden Greens** <sup>GF | DF | VG</sup> 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** <sup>GF</sup> baby arugula, watermelon radish, mandarin orange, shaved manchego, lemon vinaigrette

**Baby Spinach Salad** <sup>GF</sup> baby spinach, gala apple, celery, vermont sharp cheddar, toasted walnuts, golden raisins, champagne-mustard seed vinaigrette

**Toasted Almond Rice Pilaf** <sup>GF | DF | VG</sup> vegetable broth, fresh herbs, garlic, toasted almonds, fresh lemon, extra virgin olive oil

**Yukon Gold Roasted Potatoes** <sup>GF | DF | VG</sup> garlic, fresh oregano, extra virgin olive oil

**Creamy Yukon Mashed Potatoes** <sup>GF</sup>

**Haricot Verts** <sup>GF | DF | VG</sup> sun-dried tomato, extra virgin olive oil

**Asparagus** <sup>GF</sup> shaved parmesan, lemon vinaigrette

**Broccoli** <sup>GF</sup> garlic butter

**Seasonal Roasted Vegetables** <sup>GF</sup> fresh herbs, roasted garlic butter

**Mashed Potato Bar** <sup>GF</sup> yukon mashed, sweet potato mashed + 6

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



# SPECIALTY STATIONS

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## **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** <sup>DF</sup>

### **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** <sup>GF</sup>

### **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*

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## **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*

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## 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<sup>DF</sup> *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 <sup>GF | DF</sup>

**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** <sup>GF | DF | VG</sup> 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 Oreo® 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

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### BUTLER-PASSED TREATS *priced per piece*

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

# LATE NIGHT STATIONS *minimum order of 40 guests*

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## 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**

**Classic Pepperoni**

**Sausage, Pepper & Onion**

**Buffalo Chicken** bleu cheese drizzle

**Roasted Mushroom & Brie** truffle oil

## 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

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## 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

<b>House Cocktails</b>	10 – 12	<b>Premium Wines</b>	11 – 13
<b>Premium Cocktails</b>	12 – 14	<b>Beer</b>	6 - 9
<b>House Wines</b>	10	<b>Non-Alcoholic</b>	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*

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## **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

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## 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*

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

**House Flat Rate:** *+3 per guest to add espresso martinis to the bar package*

**Consumption:** *espresso martinis billed by consumption at +14 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*

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## 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*

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## 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*

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**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

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## SPOTLIGHT PACKAGE | \$1200

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

## THE MAIN EVENT | \$20 per person

**Includes:** specialty napkins, printed menu card  
specialty linens for guest dining tables, high cocktail table in cocktail hour or reception, cake table,  
sweetheart table, gift and card table, escort card table

## DISTINCTIVE DETAILS | \$12 per person

**Includes:**  
specialty napkins, printed menu card, specialty linens for high cocktail table in cocktail hour or reception,  
upgraded water goblet

# ADDITIONAL PRICING INFORMATION

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*This menu and pricing guide is valid through December 2024.*

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

**Room Rental Fees** range from \$1500 to \$6000 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

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## **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](http://wearefreebird.com) | [@wearefreebird](https://www.instagram.com/wearefreebird)

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

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