

GRANITE LINKS

# Wedding Guide



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## GRANITE LINKS

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# Wedding Packages

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## ALL PACKAGES INCLUDE

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- Complimentary tasting for the wedding couple
- Private wedding suite with complimentary snacks and beverages
- Golf cart shuttle to photo locations
- Elegant floor-length white table linens and matching dinner napkins
- China, flatware, glassware, tables and champagne chiavari chairs
- Flameless votive candles and mirrors for cocktail and dining tables
- City of Quincy required police detail
- Acrylic table number frames  
*choice of silver or gold foil numbers*
- White 24' x 24' dance floor *Pavilion Tent only*
- Special discounts on your wedding shower, rehearsal dinner or next-day brunch
- Dedicated Sales Manager from menu planning to the “big day”
- Set-up, service and bar staff
- Personal Wedding Attendant
- Complimentary voucher for 18 holes of golf  
*for four (4) players – not available Saturday and Sunday prior to 1:30 p.m.*



# GRANITE LINKS

## Choose Your Package

### THE CLASSIC

- One (1) 'Stationary Display'
- Four (4) 'Butler-Passed Hors d'Oeuvres'
- One (1) Hour Open Bar *house brands*
- Choice of Plated\* or Stations-Style Menu\*\*
- Custom Wedding Cake or Dessert Bar  
*through one of our preferred bakeries*
- Prosecco Toast
- Coffee + Tea

#### **Saturday Peak-Season Pricing**

\$195 per person | Grand Ballroom  
*Last two weeks of April through November*  
\$185 per person | Pavilion Tent  
*June through first two weeks of October*

#### **Friday, Sunday and Off-Season Saturday Pricing**

\$165 per person | Grand Ballroom  
*December through first two weeks of April*  
\$155 per person | Pavilion Tent  
*May and last two weeks of October*

### THE TIMELESS

- Two (2) 'Stationary Displays'
- Six (6) 'Butler-Passed Hors d'Oeuvres'
- Five (5) Hour Open Bar *house brands*
- Choice of Plated\* or Stations-Style Menu\*\*
- Tableside Wine Service
- Custom Wedding Cake or Dessert Bar  
*through one of our preferred bakeries*
- One (1) 'Butler-Passed Miniature Dessert'
- Prosecco Toast
- Coffee + Tea

#### **Saturday Peak-Season Pricing**

\$230 per person | Grand Ballroom  
*Last two weeks of April through November*  
\$210 per person | Pavilion Tent  
*June through first two weeks of October*

#### **Friday, Sunday and Off-Season Saturday Pricing**

\$200 per person | Grand Ballroom  
*December through first two weeks of April*  
\$180 per person | Pavilion Tent  
*May and last two weeks of October*

\*'Plated' Menu Includes: one (1) 'Starter' course | two (2) 'Plated Mains' (+ 1 vegetarian selection)  
\*\*'Stations-Style' Menu Includes: one (1) 'Carving Station' | two (2) 'Specialty Stations' | two (2) 'Sides'

### ADDITIONAL PRICING INFORMATION

This menu and pricing guide is valid through December 2027.

**Ceremony Fee** | \$2500

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.

**Gratuities 18%, Administrative Fee 6%, State and Local Taxes 7%**

**Up Lighting** \$500

**Coat Check Attendant** | \$150 (ballroom only)

**Fire Watch Detail Office** | \$550 (necessary if using real flame candles)

All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

# GRANITE LINKS

## Choose Your Menu

VEGAN



GLUTEN-FRIENDLY



DAIRY-FREE



### STATIONARY DISPLAYS

gluten-free crackers \$25 (serves 25 guests)

#### Signature GRAZING TABLE

upgrade from (2) included stationary displays for +15 per guest | upgrade from (1) included stationary display for +20 per guest  
minimum of 50 guests

**Assorted Artisanal  
Cheese + Spreads**  
focaccia, baguette, lavash,  
pita chips, crostini

**Seasonal Fruits  
+ Farmhouse Vegetables**  
honey yogurt,  
house ranch

**Mediterranean Display**  
hummus, baba ganoush,  
falafel, stuffed grape leaves,  
lamb meatballs, tzatziki

**Italian Meats + Marinated  
Vegetables**  
assorted mustards

#### CHEESE

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

*Enhance with:*

**Charcuterie Board** +200 serves 50 guests

prosciutto, sopressata, small salami, whole grain mustard, soft baguette

**FORMAGGIO** +16 upgrade *minimum 50 guests*

assorted gourmet cheeses, honey, grain mustard, locally made jams, artisan baguette

#### BUTCHER BLOCK

assorted italian meats, fresh mozzarella, manchego cheese, marinated vegetables, cucumber salad, marinated artichoke hearts, cornichon, focaccia, soft baguette, assorted mustards, balsamic glaze, extra virgin olive oil

#### FARMHOUSE

strawberries, blueberries, grapes, pineapple, broccoli, celery, watermelon radish, baby bells, cauliflower, asparagus, carrot, honey yogurt, roasted beet hummus, ranch

#### ARTISANAL DUO OF DIPS

*select up to two (2):*

**Buffalo Chicken** tortilla chips, celery, carrot sticks

**Spinach + Artichoke** pita chips

**Spicy Whipped Feta** soft pita rounds, cucumber spears

**Whipped Ricotta** grilled peaches, fresh basil, prosciutto crisps, balsamic glaze, crostini

**Caramelized Onion** house potato chips

**GRANITE LINKS RAW BAR** +12 upgrade *minimum 50 guests*

*Live Oyster Shucker* +250

wellfleet oysters on the half shell, shrimp cocktail, house cocktail sauce, horseradish, mignonette

*Enhance with:*

**Steamed + Chilled Lobster Tails** +market price

**Jumbo Lump Crab Meat** +4 per person

meyer lemon aioli

**Caviar** +14 per person *minimum order of 25*

#### SOUTHWESTERN

mojo chicken skewer, 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, baba ganoush, falafel, stuffed grape leaves, lamb meatballs, tzatziki, kalamata olives, feta cubes, cucumber salad, pita chips, lavash

**SUSHI** +16 upgrade

*select three (3):*

*Maki*

**Spicy Tuna Maki** | **Cucumber Maki**

**Avocado Maki** | **California Maki** | **Salmon Maki**

**Eel + Cucumber Maki** | **Yellow Tail + Scallion Maki**

*Nigiri*

**Shrimp Nigiri** | **Salmon Nigiri** | **Tuna Nigiri**

*Accompanied by:*

soy sauce, wasabi, pickled ginger, seaweed salad

All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

## PASTA STATION ENHANCEMENT +17

select two (2):

**Mezza Rigatoni** ⓘ broccoli rabe, bianco sausage, garlic wine sauce

**Farfalle** short rib ragu, gremolata

**Cheese Tortellini** fried italian parsley

**Conchiglie** vodka sauce, basil

**Roasted Vegetable Risotto** ⓘ

**Orecchiette** baby spinach, blistered tomatoes, toasted pine nuts, balsamic glaze

*Accompanied by:*

herb butter, grated cheeses, extra virgin olive oil, red pepper flakes, aged balsamic, sliced baguette, garlic bread

## CARVING STATION ENHANCEMENT

one (1) chef attendant required per protein +150 per attendant

**Roast Tenderloin of Beef** ⓘ +26

caramelized balsamic onion, tarragon-horseradish crème

**Herb Crusted Sirloin** ⓘ +22

caramelized onion, stilton bleu cheese crème

**Prime Rib** ⓘ ⓘ +28

rosemary au jus, wild mushroom ragout

**Dijon-Rosemary Turkey** ⓘ +16

pan gravy, herbed aioli

# BUTLER-PASSED HORS D'OEUVRES

## Of the Land

### BEEF TERIYAKI SKEWER

cilantro-lime glaze



### BEEF TENDERLOIN CROSTINI

horseradish crème, lemon-dressed arugula

### SHORT RIB WELLINGTON

horseradish crema

### PRIME RIB + MANCHEGO CHEESE SPRING ROLL

rosemary-garlic aioli

### KOBE BEEF SLIDER

ketchup, applewood bacon, cheddar, onion jam

*Pair with:*

*truffled french fry cone +2*

### SHORT RIB TACO

cilantro-lime slaw, mango salsa



*Pair with:*

*miniature patron margarita +4*

### BUFFALO CHICKEN SPRING ROLL

gorgonzola buffalo sauce

### SMOKED CHICKEN + CORN QUESADILLA

fontina, jalapeño, salsa verde

### CHICKEN + WAFFLE BITE

maple-bacon glaze

### COCONUT CHICKEN

sweet chili sauce

### CHICKEN + LEMONGRASS POT STICKER

ponzu sauce



### CUBANO

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

### CAROLINA PULLED PORK

cornbread crostini, apple slaw

### LAMB CHOP LOLLIPOPS

pomegranate glaze, mint pesto



### MINI LOADED POTATO BITE

sour cream, jalapeño, scallion, cheddar, bacon



### BLT CROSTINI

applewood bacon, green leaf lettuce, herbed aioli, sundried cherry tomato, brioche toast

### FIG & PROSCIUTTO CROSTINI

whipped herb ricotta, fresh basil, prosciutto, fig jam, ficelle

### CARBONARA-STYLE MAC + CHEESE

four cheese, bacon, peas

## Of the Sea

### COCONUT SHRIMP

orange-ginger marmalade



### JONAH CRAB CAKE

citrus rémoulade



### NEW ENGLAND CLAM CHOWDER SIP



### FISH TACO

flour tortilla, mango salsa



*Pair with:*

*miniature patron margarita +4*

### PANKO-CRUSTED LOBSTER TAIL

honey ponzu



### APPLEWOOD SMOKED BACON-WRAPPED SCALLOP

maple drizzle



### FRIED OYSTER ON THE HALF SHELL

old bay aioli



*Pair with:*

*bloody mary sip +4*

### MAINE LOBSTER BISQUE SIP

sherry crème fraiche



### SMOKED SALMON CANAPÉ

caper, pickled onion, fresh dill, cream cheese, dark rye

### LEMON-HERB SALMON

cucumber wrap, citrus aioli



### CHILLED SHRIMP

grapefruit cocktail sauce



### SPICY TUNA ROLL

soy sauce

### YELLOW FIN TUNA CRISP

tortilla crisp, pickled ginger, wasabi aioli



### CAVIAR

yukon gold potato crisp, crème fraiche



### LOBSTER ROLL

fresh chives

## Of the Field

### SWEET POTATO GNOCCHI



### FALAFEL BITE

harissa yogurt

### VEGETABLE SPRING ROLL

sweet chili sauce



### BRUSCHETTA

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

### MINI CUCUMBER ROLL

soy sauce

### FRENCH ONION STUFFED MUSHROOM

gruyere



### SESAME CAULIFLOWER BITE

sweet chili sauce



### MINIATURE MARGHERITA PIZZA

extra virgin olive oil,  
fresh herbs

### MINIATURE MUSHROOM + BRIE PIZZA

grated romano, truffle oil

### WATERMELON, MINT + FETA SKEWER

balsamic glaze



### VEGETABLE FRESH ROLL

thai peanut sauce



### HUMMUS

phyllo cup, olive tapenade,  
feta, dill

### RISOTTO FRITTER

san marzano tomato sauce

### BRIE

blackberry, pastry cup,  
fresh mint

## MINIATURE COMPOSED PLATES

priced per plate | minimum order of 50

### TRUFFLE PARMESAN SACCHETTI +11

fontina cream, bartlett pear, crispy prosciutto,  
truffle oil

### CHICKEN SALTIMBOCCA +12

prosciutto-wrapped chicken, sage, provolone,  
wild mushrooms, madeira sauce, risotto



### BRAISED SHORT RIB +12

cider glaze, root vegetable puree, pickled cabbage,  
crispy onion

### JUMBO SEA SCALLOP +13

celery root puree, bacon jam,  
micro greens



## CHILDREN'S MEALS | 40

### First Course

**Veggie Sticks** ranch dressing

### Main Course

select one (1):

**Chicken Fingers** french fries, gummy candy

**Pasta + Marinara** meatballs, gummy candy

**Pasta + Butter** parmesan cheese, gummy candy

### Dessert

**Kids Ice Cream Cup**

### Beverages

**Flat Rate Non-Alcoholic Beverages**

**Ginger Ale and Cherry Toast**

## VENDOR MEALS | 40

### Chef's Choice Chicken Entrée\*

\*Client responsible for submitting vendor allergies or dietary restrictions  
in advance of event. Vegetarian meal available upon advance request.

Includes rolls, butter and soft drinks

# Plated-Style Options

Includes rolls + butter | Substitute  gluten-free rolls +1 (minimum 25)

## STARTER COURSE

select one (1):

### Garden Greens Salad +1

cherry tomatoes, cucumber, shaved carrot, dried cranberries, balsamic-rosemary vinaigrette

### Truffled Greens Salad

oven-roasted cherry tomatoes, crumbled goat cheese, truffle-honey vinaigrette

### Granite Greek Salad

romaine, diced cucumber, crumbled feta, kalamata olives, tomato, banana peppers, pickled red onion, pita crisps, greek vinaigrette

### Caesar Salad

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

### Arugula Salad

baby arugula, watermelon radish, mandarin orange, shaved manchego, lemon vinaigrette

### Baby Spinach Salad

apple, celery, sharp cheddar, toasted walnuts, golden raisins, champagne-mustard seed vinaigrette

### Wedge Salad +1

iceberg lettuce, applewood bacon, tomato, english cucumber, bleu cheese crumbles, balsamic vinaigrette

### Tomato Mozzarella Salad +2

vine-ripe tomato, fresh mozzarella, basil, pesto vinaigrette, balsamic, garlic crostini

### Italian Wedding Soup

veal meatball, white beans, escarole, romano, italian parsley

### Butternut-Apple Bisque

roasted butternut squash, fuji apple, savory herbs, crème fraîche, crunchy chickpeas

### New England Clam Chowder +2

fresh clams, yukon gold potato, light cream, applewood bacon, chive oil

### Lobster Bisque +4

fresh lobster, sherry crème fraîche, tarragon croutons

## Optional Enhancement

## INTERMEZZO COURSE

served between first course and main course

### Fusilli +6

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

### Mezza Rigatoni +6

broccoli, grape tomato, garlic butter, grated romano, garlic focaccia crisp

### Lobster Ravioli +13

lemon-sherry butter, baby spinach, microgreens

### Colossal Shrimp Cocktail +10

grilled lemon, pickled radish, baby arugula, cocktail sauce

### Crab Cake +9

jumbo lump crab cake, roasted beet puree, preserved lemon aioli, microgreens

### Lemon Sorbet Entremet +7

champagne float, fresh mint

## PLATED MAINS

choice of two (2) entrées + one (1) vegetarian entrée included | additional entrée +10 per person

### Seafood

#### Grilled Salmon 🍷

lemon-thyme beurre blanc, saffron risotto, blistered tomato, haricot verts

#### New England Haddock

ritz® crumb, lobster-sherry cream, mashed potato, asparagus

#### Scallop Stuffed Shrimp

brioche stuffing, garlic-lemon butter, tomato-basil risotto, haricots verts

#### Seared Scallops 🍷

celery root purée, asparagus, charred tomato, roasted crimini mushroom, truffle-honey vinaigrette

#### Panko-Crusted Sea Bass 🍷 🌱

honey-ponzu drizzle, jasmine rice, baby bok choy, baby carrot

#### Grilled Swordfish 🍷

red pepper coulis, prosecco beurre blanc, jasmine rice, baby carrots, lemon-chive oil

### Beef

#### Braised Short Rib

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

#### Seared Sirloin 🍷

au poivre, cognac demi-glace, caramelized onion, mashed potato, asparagus

#### Grilled Filet Mignon 🍷

port reduction, risotto, haricots verts

#### Pan-Seared Filet Mignon

bordelaise, mashed potato, asparagus, vidalia onion crisps

### Chicken

#### Panko Chicken 🍷 🌱

lemon-prosecco sauce, capers, charred tomato, crispy fingerling potatoes, haricots verts

#### Roasted Statler Chicken 🍷

prosciutto, fresh mozzarella, bechamel, mashed potato, roasted baby carrots

#### Stuffed Chicken

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

#### Seared Chicken 🍷

madeira sauce, roasted crimini mushroom, risotto, asparagus

### Vegetarian

#### Crispy Eggplant Napoleon

fresh mozzarella, eggplant cutlet, roasted vine-ripe tomato, pomodoro sauce, fresh basil, creamy parmesan polenta

#### Wild Mushroom Ravioli

mushroom-madeira sauce, baby spinach, manchego cheese, fricco

#### Butternut Ravioli

sage brown butter, sherry, baby spinach, manchego cheese

#### Seared Cauliflower Steak 🍷 🌱 🌿

chimichurri, roasted beet purée, crisp chickpeas, extra virgin olive oil

#### Vegetable Bolognese\* 🍷

oven-roasted vegetables, garbanzo beans, cremini mushroom, san marzano tomato, shaved parmesan, zucchini noodles, extra virgin olive oil

\*substitute vegan cheese +3

### Signature Entrées

#### Surf + Turf 🍷 +18

petite filet mignon, béarnaise, poached lobster tail, whipped yukon potato, grilled asparagus

#### Rack of Lamb 🍷 +15

pomegranate demi-glace, feta mashed, roasted olives, haricot verts

#### Veal Chop 🍷 🌱 +15

porcini au jus, truffle fingerling potatoes, broccolini

#### Lazy Man Lobster 🍷 +18

drawn butter, steamed marble potato, asparagus

# Station-Style Options

## CARVING STATIONS

*chef attendant included* | select one (1)

### Prime Rib 🍴 🍴

rosemary au jus, wild mushroom ragout

### Herb Crusted Sirloin 🍴

caramelized onion, stilton bleu cheese crème

### Roast Tenderloin of Beef 🍴 +4

caramelized balsamic onion, tarragon-horseradish crème

### Scottish Salmon 🍴

roasted + flaked, heirloom tomato relish, arugula pesto, lemon

### Dijon-Rosemary Turkey 🍴

pan gravy, herbed aioli

### Boneless Leg of Lamb 🍴

tzatziki sauce, marinated feta, roasted tomato

## SIDE DISHES

select two (2) | includes rolls + butter | substitute gluten-free rolls +1 (minimum 25)

### Garden Greens Salad 🍴 🍴 🍴

mixed greens, shaved carrot, english cucumber, grape tomatoes, dried cranberries, rosemary-balsamic vinaigrette

### Caesar Salad

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

### Granite Greek Salad

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

### Arugula Salad 🍴

baby arugula, watermelon radish, mandarin orange, shaved manchego, lemon vinaigrette

### Baby Spinach Salad 🍴

baby spinach, gala apple, celery, vermont sharp cheddar, toasted walnuts, golden raisins, champagne-mustard seed vinaigrette

### Creamy Parmesan Polenta 🍴

fresh thyme

### Roasted Potatoes 🍴 🍴 🍴

garlic, fresh oregano, extra virgin olive oil

### Creamy Mashed Potato 🍴

### Haricot Verts 🍴 🍴 🍴

sun-dried tomato, extra virgin olive oil

### Asparagus 🍴

shaved parmesan, lemon vinaigrette

### Broccolini 🍴

garlic butter

### Seasonal Roasted Vegetables 🍴

fresh herbs, roasted garlic butter

### *Enhancement* Mashed Potato Bar 🍴 +6

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

# SPECIALTY STATIONS

select two (2)

## PASTA select two (2)

### Mezza Rigatoni

broccoli rabe, bianco sausage, garlic wine sauce

### Farfalle

short rib ragu, gremolata

### Cheese Tortellini

fried italian parsley

*Accompanied by:*

herb butter, grated cheeses, extra virgin olive oil, red pepper flakes, aged balsamic, sliced baguette, garlic bread, seasonal salad

*Enhance with:*

Herb Roasted Chicken +8 | Italian Sausage +7 | Sautéed Shrimp +11

### Conchiglie

vodka sauce, basil

### Roasted Vegetable Risotto

### Orecchiette

baby spinach, blistered tomatoes, toasted pine nuts, balsamic glaze

## SUSHI select three (3)

### Spicy Tuna Maki

### Salmon Maki

### Yellow Tail + Scallion Maki

### California Maki

### Avocado Maki

### Cucumber Maki

### Eel + Cucumber Maki

### Salmon Nigiri

### Tuna Nigiri

### Shrimp Nigiri

*Accompanied by:*

soy sauce, wasabi, pickled ginger, seaweed salad

## PAELLA

### Classic Paella

chicken, shrimp, mussels, clams, vine-ripened tomato, fire-roasted peppers, peas, short grain rice

### Vegetable Paella

roasted zucchini, summer squash, baby carrot, red bell pepper, pearl onions, cremini mushroom

*Accompanied by:*

tomato-herb focaccia, spanish olive oil

## SOUTHERN BELLE

### Buttermilk Fried Chicken Bites

red eye gravy

### Fried Pickles

sriracha remoulade

### Pimento Cheese Hush Puppies

scallion-pimento cheese aioli

### Macaroni + Cheese

### Mini Corn Muffins

honey butter

### Fried Green Tomatoes

creole mustard sauce

## ASIAN select three (3)

### Vegetable Dumplings

### Vegetable Fresh Roll

### Chicken Teriyaki Skewer

### Beef Teriyaki Skewer

*Accompanied by:*

scallion fried rice and lo mein noodles, sweet chili sauce, hot mustard, sriracha, plum sauce, sesame soy sauce, fortune cookies

### Crab Rangoon

### Shrimp Satay

### Korean Barbeque Ribs

### Peking Ravioli

## SEAFOOD +7 upgrade

### Tuna Poke

### Crab Cakes

citrus aioli

### Lobster Bisque

or Clam Chowder 

### Scallop-Stuffed Shrimp

brioche stuffing, garlic-lemon butter

### Lobster Sliders

## PIZZA select three (3)

gluten-free option +5 (minimum 5 pizzas)

### Margherita

vine-ripened tomato basil, fresh mozzarella

### Pepperoni

ricotta, hot honey

### Roasted Vegetable

goat cheese, balsamic drizzle

*Accompanied by:*

crushed red pepper, grated parmesan

### Chicken + Broccoli Alfredo

### Sirloin + Gorgonzola

caramelized onion, horseradish crème

### Sausage

pepper + onion

## TACOS select two (2)

### Carne Asada Beef

### Roasted Vegetables

fire-roasted peppers, onion, zucchini, sweet potato, black beans

*Accompanied by:*

warm flour tortillas, baby iceberg lettuce wraps, corn tortilla strips, cilantro-lime rice, street corn salad, pico de gallo, guacamole, tajin, sour cream, shredded cheese, diced onion, jalapeño, cilantro, assorted hot sauces

### Shredded Chicken

### Pork Carnitas

# Desserts

## CUSTOM WEDDING CAKE OR DESSERT BAR

*included with wedding package*

Dessert Works, Guilty Bakery or Montilio's Bakery

*Enhance with:*

Vanilla Bean or Chocolate Gelato +3 | Chocolate-Dipped Strawberry +4

## BUTLER-PASSED MINIATURE DESSERTS

*choose one (1) for Timeless Package | +4 per piece for Classic Package*

### SORBET PUSH POP

mango, raspberry, lemon



### CRÈME BRÛLÉE SPOON

caramelized sugar crust



### FRIED OREO® SKEWER

### CLASSIC SKILLET COOKIE

warm chocolate chip cookie,  
vanilla ice cream

### FUNFETTI SKILLET COOKIE

warm funfetti sugar cookie,  
vanilla ice cream, rainbow  
sprinkles

### FROZEN MUDSLIDE

kahlua, irish cream, ice cream,  
oreo crumbles

### STRAWBERRY SHORTCAKE TRIFLE

### MINI CHOCOLATE MOUSSE CUP



### MINI ICE CREAM COOKIE SANDWICH

rainbow sprinkles

### WARM BROWNIE SKILLET

peanut butter ice cream,  
crushed Reeses® cups

## DESSERT STATIONS

*priced per person | minimum 40 guests*

### SWEET TOOTH TABLE | 16

glazed donut holes, cake pops, mini cannoli, s'mores  
marshmallows, mini whoopie pies, petite chocolate chip cookies,  
mini strawberry shortcake trifle, mini chocolate mousse trifle

### 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

### 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 eclairs

### *Made to Order* CANNOLI STATION | 9

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 + After Party

## BUTLER-PASSED LATE NIGHT BITES

*priced per piece | minimum of 50 pieces per selection | Ballroom + Pavilion Tent Only*

**FOUR CHEESE PIZZA** | 3.5

**PIGS IN A BLANKET** | 3.5  
yellow mustard

**TRUFFLE  
PARMESAN TOTS** | 4  
garlic aioli

**FRENCH TOAST DIPPERS** | 4  
vermont maple,  
powdered sugar

**MAC + CHEESE  
FRITTER** | 4

**CHICKEN + WAFFLE BITE** | 4  
maple-bacon glaze

**STEAK + CHEESE SPRING  
ROLL** | 4  
garlic aioli

**MOZZARELLA STICK** | 3.5  
marinara

**KOBE BEEF SLIDER** | 6  
french fries, ketchup  
*served in a paper cone*

## AFTER PARTY / LATE NIGHT STATIONS

*priced per person | minimum 40 guests*

\$1,250 Hosted After Party Food + Beverage Minimum

**SELECT ONE** (1) | 16

**SELECT TWO** (2) | 22

**SELECT THREE** (3) | 29

### SLIDERS

*gluten free buns available +2 per piece (minimum 25 pieces)*

select two (2):

**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

**Chipotle Turkey Burgers** cheddar, shredded lettuce, herbed mayo  
select one (1):

**Tater Tots**

**Classic French Fries**

### FRIED CHICKEN BITES

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

select one (1):

**Tater Tots**

**Classic French Fries**

### DUO OF HOT DIPS

select up to two (2):

**Buffalo Chicken** tortilla chips, celery, carrot sticks

**Pepperoni Pizza Dip** garlic breadsticks

**Crab Rangoon** wonton crisps

**Seven Layer Taco Dip** tortilla chips

### PIZZA

*gluten free crust available +5 per piece (minimum 5 pizzas)*

select two (2)

**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, mozzarella, blue cheese

### QUESADILLAS

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

Vegetable Quesadilla and Chicken Quesadilla

*Accompanied by:*

tri-colored tortilla chips, sour cream, salsa, guacamole

### ASIAN TAKEOUT

select two (2):

**Crab Rangoon**

**Korean Barbecue Ribs**

**Peking Ravioli**

**Vegetable Dumplings**

**Chicken Teriyaki Skewers**

**Beef Teriyaki Skewers**

*Accompanied by:*

duck sauce, hot mustard, fortune cookies

All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

# Beverages

## OPEN BAR FLAT RATE PRICING

*priced per person*

includes house or premium spirits, wines by the glass, imported + domestic beers and non-alcoholic beverages

### 'THE CLASSIC' PACKAGE

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' PACKAGE

HOUSE		PREMIUM	
FIVE HOURS	included	FIVE HOURS	12

## CONSUMPTION PRICING

*priced per beverage*

### PRICE RANGES

MOCKTAILS + COCKTAILS	9-17
HOUSE WINES	12
PREMIUM WINES	12-16
BEER + MALT BEVERAGES	6-12
NON-ALCOHOLIC BEVERAGES	3-6

## TABLESIDE WINE SERVICE OPTIONS

*included with 'The Timeless' package (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 REDS

Chloe Pinot Noir  
The Dreaming Tree 'Crush' Red Blend  
Chloe Cabernet Sauvignon

*Upgrade to premium wines served tableside with house package +9 per person*

All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

# BAR LIST

## PREMIUM SPIRITS

deep eddy vodka	patron silver
stoli raspberry	illegal mezcal
grey goose	johnnie walker black
grey goose l'orange	glenlivet 12
grey goose le citron	jameson
bombay sapphire	woodford reserve
hendrick's	hennessy vs
bacardi	crown royal
bacardi coconut	maker's mark
captain morgan	grand marnier
casamigos blanco	bailey's

*plus all house spirits*

## PREMIUM WINES *by the glass*

chloe prosecco	chloe pinot noir
chloe chardonnay	chloe cabernet sauvignon
chloe pinot grigio	the dreaming tree 'crush'
whitehaven sauvignon blanc	red blend
chateau sainte marguerite	
rosé	

## NON-ALCOHOLIC BEVERAGES

pepsi	juices
diet pepsi	lemonade
starry lemon-lime	iced tea
ginger ale	bottled water

## HOUSE SPIRITS

deep eddy vodka	cazadores
deep eddy lemon	ghost tequila 🍷
stoli raspberry	illegal mezcal
new amsterdam gin	molly's irish cream
bacardi	chambord
bacardi coconut	st. germain
jim beam	sambuca
jack daniels	kahlua
seagram's 7	disaronno
dewars	aperol
southern comfort	

## HOUSE WINES *by the glass*

silvergate brut	cupcake pinot grigio
kung fu girl riesling	cupcake pinot noir
cupcake chardonnay	cupcake merlot
cupcake sauvignon blanc	cupcake cabernet sauvignon

## BEER, CIDER + SELTZER

athletic brewing n/a	high noon
bud light	michelob ultra
budweiser	sam adams boston lager
corona	sam adams juicy ipa
downeast cider	sam adams seasonal
goose island ipa	sun cruiser classic iced tea
heineken	or blueberry lemonade
heineken 0.0	viva huckleberry

### After Dinner Tasting Station

**Liquor, Cordials + More**  
scotch, bourbon, rye,  
irish whiskey,  
tequila, cognac,  
brandy, cordials

**+12 per person**



### Espresso Martini Ice Luge

\$1600

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

Includes ice luge with  
custom monogram

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

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

All beverages must be purchased from Granite Links. Proper identification will be required in compliance with Massachusetts State Liquor Laws.

All food and beverage is subject to 18% gratuity, 6% administrative fee and 7% state and local tax.

# ENHANCED WINE OFFERINGS

*priced per bottle*

## SPARKLING + BLUSH

### Champagne

veuve clicquot brut yellow label | france | 95  
l.r. cristal | france | 325

### Rosé

whispering angel | france | 68

### Sparkling Rosé

jeio | italy | 53

## WHITE

### Albariño

abadía de san campio | galicia, spain | 50

### Assyrtiko

domaine pterianakis | crete, greece | 61

### Chardonnay

la crema | monterey, ca | 57  
chalk hill | sonoma coast, ca | 64  
sonoma cutrer | sonoma coast, ca | 66

### Moscato

la fiera terre siciliane | sicily, italy | 38

### Pinot Blanc

trimbach | alsace, france | 64

### Pinot Grigio

plus & minus zero alcohol | n/a | australia | 50  
santa margherita | alto adige, italy | 64  
Pinot Gris  
acrobat | oregon | 49

### Reisling

kung fu girl | columbia valley, wa | 46

### Sancerre

jacques dumont | sancerre, france | 98

### Sauvignon Blanc

kim crawford | marlborough, new zealand | 53  
groth | napa valley, ca | 72

## RED

### Cabernet Sauvignon

silver palm | north coast, ca | 53  
daou | paso robles | 57  
iron + sand | paso robles, ca | 68  
jordan | alexander valley, ca | 115  
stag's leap 'artemis' | napa valley, ca | 95  
caymus | napa valley, ca | 125  
justin 'isosceles' | paso robles, ca | 130  
faust | napa valley, ca | 150  
darioush | napa valley, ca | 160

### Malbec

alta 'vista' estate | mendoza, argentina | 53

### Merlot

cakebread cellars | napa valley, ca | 120

### Pinot Noir

alexana | willamette valley, or | 68  
bloodroot | coastal, ca | 65

### Pinot Noir (continued)

domaine michel goubard 'mont avril'  
bourgogne côte chalonaise, france | 76

### Red Blend

orin swift 'abstract red' | napa valley, ca | 66  
ruffino 'modus' toscana | tuscan, italy | 72  
j lohr 'pure paso' proprietary red | paso robles, ca | 74  
prisoner wine co 'the prisoner' | napa valley, ca | 84  
opus one 'overture' | napa valley, ca | 196  
opus one | napa valley, ca | 470 \*limited availability\*

### Sangiovese

san polo rubio | tuscan, italy | 57

### Zinfandel

terra d'oro | sierra foothills, ca | 61

# SPECIALTY COCKTAILS

select two (2) to be included with 'The Timeless' package | for 'The Classic' package, consult your sales manager for pricing

## BUBBLES

### PERFECT PAIR

chloe prosecco, pear,  
lemon, vanilla  
*wine glass*

### APEROL SPRITZ

aperol, chloe prosecco,  
soda  
*wine glass | orange wheel*

### MY SWEET

chloe prosecco, fig,  
maple, lemon  
*wine glass*

## VODKA

### BLUSHING BRIDE

lemon vodka, pomegranate  
juice, lemon juice, simple  
syrup, sparkling water  
*highball glass | lemon wheel*

### NANTUCKET MULE

vodka, flag hill cranberry  
liqueur, ginger beer, lime  
juice  
*highball glass | fresh cranberries*

### ESPRESSO MARTINI

vanilla vodka, coffee  
liqueur, espresso  
*coupe glass | espresso beans*

## GIN

### FLANNEL FIZZ

gin, apple cider, lemon  
juice, ginger beer  
*highball glass | cinnamon stick*

### STRAWBERRY SMASH

sipsmith strawberry,  
giffard pamplemousse,  
lemon juice, strawberry  
puree, soda water  
*highball glass | fresh strawberries*

### FIRST LOOK AT SUMMER

grey goose berry rouge,  
limoncello, strawberry  
puree, prosecco, soda  
*highball glass | sliced strawberries*

### WHITE COSMO

citrus vodka, white  
cranberry juice, orange  
liqueur, lime juice, simple  
*coupe glass | cranberry skewer*

## AGAVE SPIRITS

### LOVE'S ON FIRE 🔥

spicy tequila, blood orange,  
triple sec, simple syrup, lime,  
tajin spice rim  
*highball glass | chili pepper*

### CRANBERRY MARGARITA

tequila, flaghill cranberry  
liqueur, simple, lime  
*high ball glass | fresh cranberries*

### GL MARGARITA

blanco tequila, lime, agave  
*highball glass | lime wheel*

### THE SPICY PINEAPPLE 🔥

spicy tequila, giffard  
pineapple liqueur,  
ginger beer  
*highball glass | candied pineapple*

## WHISKEY

### FALL FASHION

apple cider, passion fruit,  
rosemary, bourbon  
*highball glass*

### BLACK BARREL OLD FASHIONED

black barrel whiskey,  
simple syrup, orange  
bitters, soda  
*highball glass | orange peel*

### DON'T BE SOUR

bourbon, lemon juice,  
simple syrup  
*highball glass | orange slice + cherry*

### TEE TIME

whiskey, iced tea,  
lemonade  
*highball glass | lemon wheel*

## SANGRIA

### HARVEST SANGRIA

*available year-round*  
pinot grigio, pear brandy,  
pumpkin pie spice,  
seasonal fruit  
*wine glass | cinnamon stick*

### WINTER SANGRIA

*available year-round*  
cabernet, apple brandy,  
grand marnier, pomegranate  
juice, orange juice  
*wine glass*

### WATERMELON SANGRIA

*available April through August*  
white zinfandel, deep eddy  
lemon, watermelon pucker,  
watermelon juice  
*wine glass | lime wheel*

## RUM

### SPIKED AUTUMN

*hot or cold*  
spiced rum, apple cider  
*cinnamon stick*

### COCONUT CRUSH

coconut rum, pineapple juice,  
orange, coconut cream  
*highball glass | nutmeg spice*

### MAI TAI THE KNOT

white rum, orange curacao,  
lime juice, orgeat, dark  
rum  
*highball glass | orange slice + cherry*

## ZERO-PROOF COCKTAILS

### SMOKIN' HOT 🔥

mango, jalapeño,  
soda water  
*highball glass | chili pepper*

### KICK BACK + RELAX

guava, orange, lime,  
coconut, soda water  
*highball glass | lime wheel*

### BERRY NICE

blueberry, honey, thyme,  
soda water  
*highball glass | blueberry skewer*

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# Rentals, Additional Pricing + FAQs

## RENTAL PACKAGES + INFORMATION

*delivery + pick up fees not included | pricing subject to change*

### **SPOTLIGHT PACKAGE** | \$550 flat rate

Includes:

specialty fabric linens (cotton, stain, bengaline) for four (4) high cocktail tables, cake table, sweetheart table, gift +card table and 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

### **RENTAL BAR RESTOCKING FEE** | \$400

(for removal of Granite Links bars and restocking)

### **CHAIR REMOVAL FEE** | \$475

### **CHAIR CUSHION CHANGE** | \$200 (does not include rental cushions)

### **A LA CARTE**

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

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

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

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

**Glassware** (champagne) | \$145 per 36 glasses

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

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

## 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?**

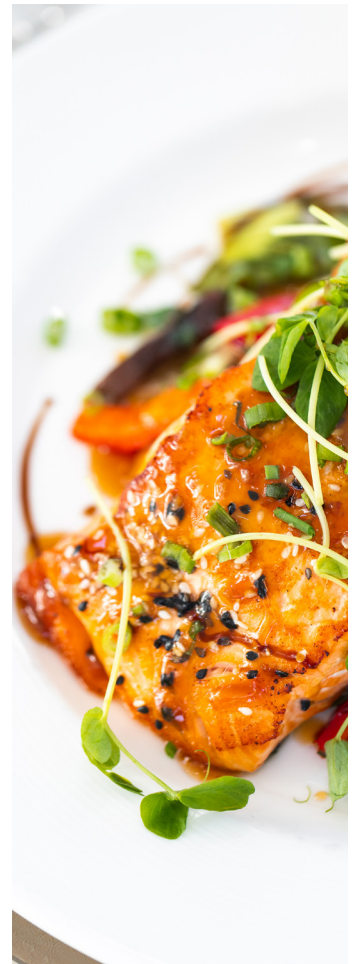
Granite Links does not require our clients to use vendors on our Preferred Professional List, except for production and drapery. If you wish to contract someone who does not appear on our list, this will need to be approved by your Sales Manager. All vendors must submit a current certificate of insurance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

### **WHAT IF I WANT REAL FLAME CANDLES AT MY EVENT?**

The City Of Quincy permits real flame candles only with a Fire Watch Detail officer (\$550) hired by Granite Links from the City of Quincy. Please consult your Sales Manager for restrictions/requirements.



Derrick Zellman Photography



GRANITE LINKS