



BRIDAL & BABY SHOWER LUNCHESES

(AVAILABLE SATURDAYS ONLY; EVENT MUST CONCLUDE BY 3:30PM)

ALL BANQUET PACKAGES INCLUDE DELUXE BREAD SERVICE AND COFFEE, TEA & ICED TEA

PLEASE SELECT A TIER & TWO ENTRÉES WITHIN THAT TIER; NO ADDITIONAL CHARGE FOR A VEGETARIAN OPTION
EVENTS WITH 50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT

TIER ONE

28 PER PERSON (2 COURSES) / 33 PER PERSON (3 COURSES)

STARTER

Chef's Seasonally Inspired Soup

ENTRÉE

Chicken Cape Codder Salad • maple raspberry vinaigrette, blue cheese crumbles, red onion, pine nuts, grilled chicken

Blackened Shrimp Wedge Salad

Grilled Salmon Caesar Salad

Grilled Chicken Caesar Salad

TIER TWO

36 PER PERSON (2 COURSES) / 41 PER PERSON (3 COURSES)

STARTER

Martha's Vineyard Salad

ENTRÉE

PLEASE SELECT THREE

Grilled Antarctic Salmon • lemon butter sauce

Lemon Chicken • mushrooms, artichokes & lemon butter

Coconut Shrimp • mango salsa, thai chili butter

Parmesan Crusted Snapper • lemon beurre blanc

Sirloin Steak • grilled medium, warm blue cheese butter • + \$5 for this selection

Seasonal Vegetable Ravioli • provencale tomato cream, parmesan, basil chiffonade

TIER THREE

40 PER PERSON (2 COURSES) / 45 PER PERSON (3 COURSES)

STARTER

Martha's Vineyard Salad

ENTRÉE

PLEASE SELECT THREE

Bronzed Salmon • mango salsa, sriracha glaze

Jumbo Shrimp Scampi • linguine, spinach, grape tomatoes

Dynamite Snapper • crab encrusted, basil oil drizzle

Chicken Milano • fresh mozzarella, tomatoes, basil & lemon beurre blanc

Petite Filet Mignon • grilled medium • + \$7 for this selection

Seasonal Vegetable Ravioli • provencale tomato cream, parmesan, basil chiffonade

DESSERT

PLEASE SELECT ONE FOR 3 COURSE MENUS / DESSERT AVAILABLE ON 2 COURSE IN LIEU OF STARTER

New York Style Cheesecake

Classic Crème Brûlée

Traditional Key Lime Pie

Prices do not include banquet fee, applicable sales taxes, or a discretionary gratuity for your service staff; pricing is subject to change without notice until event contract is signed and menu is selected.

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BRIDAL & BABY SHOWER BREAKFAST

(AVAILABLE SELECT SATURDAY DATES ONLY; RESTRICTIONS APPLY)

HOT BREAKFAST BUFFET

AVAILABLE FOR GROUPS OF 25 OR MORE / 26 PER PERSON

- Scrambled Eggs
- Crisp Bacon
- Sausage Links
- Home Fried Potatoes with Onions & Peppers
- Cinnamon Raisin French Toast
- Fresh Fruit
- Assorted Breakfast Pastries
- Butter & Preserves
- Fruit Juice
- Fresh Brewed Coffee & Hot Tea

ENHANCEMENTS

- Hot Sticky Buns • \$2 per person
- Bagels & Cream Cheese • \$2 per person
- Assorted Bagels with Cream Cheese and Lox • \$5 per person
- Belgian Waffle Station with Fruit Toppings & Whipped Cream • \$5 per person

CARVING BOARD

\$50 SETUP/CARVER FEE WILL APPLY

- Smoked Turkey Breast • \$125
- Roasted Prime Rib of Beef • \$350
- Baked Ham • \$175

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WEDDING PLATED LUNCH

64 PER PERSON

(EVENT MUST CONCLUDE BY 4PM)

ALL WEDDING RECEPTIONS INCLUDE COMPLIMENTARY CHAMPAGNE TOAST, DELUXE BREAD SERVICE
STANDARD "SELF-SERVICE" COFFEE STATION, COMPLIMENTARY CUTTING & SERVICE OF YOUR WEDDING CAKE

APPETIZER TABLE

THE FOLLOWING ARE INCLUDED; ADDITIONAL APPETIZERS AVAILABLE FOR ADDITIONAL CHARGE

- Fresh Vegetable Crudites
- Assorted Domestic Cheese & Crackers

SOUP

**AVAILABLE FOR AN ADDITIONAL CHARGE; RECEIVE COMPLIMENTARY SOUP COURSE UPGRADE
WHEN A SINGLE ENTRÉE SELECTION IS MADE FOR YOUR ENTIRE GROUP**

- Charley's Chowder • mediterranean-style fish chowder • \$3 per person
- Traditional Wedding Soup • with meatballs & spinach • \$3 per person
- Ask about our seasonal options

SALAD

PLEASE SELECT ONE

- Classic Caesar Salad • shaved parmesan, croutons, caesar dressing
- Martha's Vineyard Salad • bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

ENTRÉE

**PLEASE SELECT TWO; ADDITIONAL \$2 PER PERSON IF A 3RD ENTRÉE IS SELECTED;
NO ADDITIONAL CHARGE FOR A VEGETARIAN OPTION (TOTAL ENTRÉES MAY NOT EXCEED 4); EVENTS WITH
50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT**

- Bronzed Salmon • mango salsa, sriracha glaze
- Lemon Chicken • mushrooms, artichokes, lemon butter
- Parmesan Snapper & Shrimp • lemon beurre blanc
- Dynamite Snapper • crab encrusted, basil oil drizzle
- Chicken Milano • fresh mozzarella, tomatoes, basil & lemon beurre blanc
- Petite Filet Mignon 6oz • grilled medium, maitre d'butler
- Seasonal Vegetable Ravioli • provencale tomato cream, parmesan, basil chiffonade

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WEDDING RECEPTION | TIER ONE

81 PER PERSON

ALL WEDDING RECEPTIONS INCLUDE COMPLIMENTARY CHAMPAGNE TOAST, DELUXE BREAD SERVICE
STANDARD "SELF-SERVICE" COFFEE STATION, COMPLIMENTARY CUTTING & SERVICE OF YOUR WEDDING CAKE

APPETIZER TABLE

THE FOLLOWING ARE INCLUDED; ADDITIONAL APPETIZERS AVAILABLE FOR ADDITIONAL CHARGE

- Fresh Vegetable Crudites
- Assorted Domestic Cheese & Crackers
- Asian Dumplings*
- Hibachi Chicken Skewers*
- Vegetable Egg Rolls*

*HOT APPETIZERS INCLUDE BUTLER SERVICE

SOUP

AVAILABLE FOR AN ADDITIONAL CHARGE; RECEIVE COMPLIMENTARY SOUP COURSE UPGRADE
WHEN A SINGLE ENTRÉE SELECTION IS MADE FOR YOUR ENTIRE GROUP

- Charley's Chowder • mediterranean-style fish chowder • \$3 per person
- Ask about our seasonal options

SALAD

PLEASE SELECT ONE

- Classic Caesar Salad • shaved parmesan, croutons, caesar dressing
- Martha's Vineyard Salad • bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

ENTRÉE

PLEASE SELECT TWO; ADDITIONAL \$2 PER PERSON IF A 3RD ENTRÉE IS SELECTED;
NO ADDITIONAL CHARGE FOR A VEGETARIAN OPTION (TOTAL ENTRÉES MAY NOT EXCEED 4);
EVENTS WITH 50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT

- Parmesan Snapper & Shrimp • lemon beurre blanc
- Crab Stuffed Salmon • whole grain mustard beurre blanc
- Petite Filet Mignon 6oz • grilled medium, maitre d'butter
- Chicken Milano • fresh mozzarella, tomatoes, basil & lemon beurre blanc
- Seasonal Vegetable Ravioli • provencale tomato cream, parmesan, basil chiffonade

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WEDDING RECEPTION | TIER TWO

88 PER PERSON

ALL WEDDING RECEPTIONS INCLUDE COMPLIMENTARY CHAMPAGNE TOAST, DELUXE BREAD SERVICE
STANDARD "SELF-SERVICE" COFFEE STATION, COMPLIMENTARY CUTTING & SERVICE OF YOUR WEDDING CAKE

APPETIZER TABLE

THE FOLLOWING ARE INCLUDED; ADDITIONAL APPETIZERS AVAILABLE FOR ADDITIONAL CHARGE

- Fresh Vegetable Crudites
- International Cheese & Crackers
- Mini Beef Wellingtons*
- Hibachi Chicken Skewers*
- Coconut Shrimp*

*HOT APPETIZERS INCLUDE BUTLER SERVICE

SOUP

AVAILABLE FOR AN ADDITIONAL CHARGE; RECEIVE COMPLIMENTARY SOUP COURSE UPGRADE
WHEN A SINGLE ENTRÉE SELECTION IS MADE FOR YOUR ENTIRE GROUP

- Charley's Chowder • mediterranean-style fish chowder • \$3 per person
- Traditional Wedding Soup • with meatballs & spinach • \$3 per person
- Ask about our seasonal options

SALAD

PLEASE SELECT ONE

- Classic Caesar Salad • shaved parmesan, croutons, caesar dressing
- Martha's Vineyard Salad • bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

ENTRÉE

PLEASE SELECT TWO; ADDITIONAL \$2 PER PERSON IF A 3RD ENTRÉE IS SELECTED;
NO ADDITIONAL CHARGE FOR A VEGETARIAN OPTION (TOTAL ENTRÉES MAY NOT EXCEED 4);
EVENTS WITH 50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT

- Coldwater Lobster Tail • baked, served with drawn butter
- Filet Mignon 8oz • grilled medium, maitre d'butter
- Salmon Oscar • asparagus, lump crabmeat, béarnaise
- Chicken Milano • fresh mozzarella, tomatoes, basil & lemon beurre blanc
- Petite Filet Mignon & Shrimp Scampi Combination
- Prime Rib & Shrimp/Scallop Skewer Combination
- Petite Filet Mignon & Lobster Tail Combination • add \$12 for this selection
- Seasonal Vegetable Ravioli • provencale tomato cream, parmesan, basil chiffonade

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REHEARSAL DINNER PACKAGES

ALL BANQUET PACKAGES INCLUDE DELUXE BREAD SERVICE AND COFFEE, TEA & ICED TEA

REHEARSAL DINNERS WITH 50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT

TIER ONE (THREE COURSE) REHEARSAL DINNER

51 PER PERSON

SALAD

Martha's Vineyard Salad • crumbled bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

ENTRÉE

EACH GUEST WILL SELECT ONE

Sirloin Steak • grilled medium, warm blue cheese butter

Lemon Chicken • mushrooms, artichokes, lemon butter

Bronzed Salmon • mango salsa, sriracha glaze

Seasonal Vegetable Ravioli • provencale tomato cream, parmesan, basil chiffonade

DESSERT

Hot Apple Dumpling

TIER TWO (THREE COURSE) REHEARSAL DINNER

63 PER PERSON

SALAD

PLEASE SELECT ONE FOR YOUR GROUP

Martha's Vineyard Salad • crumbled bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

Classic Caesar Salad • shaved parmesan, croutons, caesar dressing

ENTRÉE

EACH GUEST WILL SELECT ONE

Crab Stuffed Salmon • whole grain mustard beurre blanc

Petite Filet Mignon • grilled medium

Chicken Milano • fresh mozzarella, tomatoes, basil & lemon beurre blanc

Seasonal Vegetable Ravioli • provencale tomato cream, parmesan, basil chiffonade

DESSERT

PLEASE SELECT ONE FOR YOUR GROUP

New York Style Cheesecake

Classic Crème Brûlée

Traditional Key Lime Pie

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STATION SQUARE SIGNATURE SIX COURSE MENU

102 PER PERSON

ALL BANQUET PACKAGES INCLUDE DELUXE BREAD SERVICE AND COFFEE, TEA & ICED TEA

THIS SIGNATURE MENUS IS AVAILABLE EXCLUSIVELY FOR PARTIES OF 50 OR FEWER GUESTS; VEGETARIAN
OPTIONS WILL BE PROVIDED UPON REQUEST

FIRST COURSE

EACH GUEST WILL SELECT ONE

- Shrimp Cocktail
- Escargot

SECOND COURSE

EACH GUEST WILL SELECT ONE

- Charley's Chowder
- Ask about our seasonal options

THIRD COURSE

EACH GUEST WILL SELECT ONE

- Classic Caesar Salad
- Sunburst Salad

FOURTH COURSE

- Intermezzo - Seasonal Sorbet

FIFTH COURSE

EACH GUEST WILL SELECT ONE

- Chef's Seasonal Preparation: Seared Scallops
- Chef's Seasonal Preparation: Halibut or Sea Bass
- Crab Stuffed Salmon
- Filet Mignon Oscar
- Chicken Schnitzel

SIXTH COURSE

EACH GUEST WILL SELECT ONE

- Carrot Cake
- Dulce de Leche Cheesecake
- Bananas Foster Crème Brûlée

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HORS D'OEUVRES

HOT SELECTIONS

- Spicy Tuna Roll • 24 pieces • 70 | 48 pieces • 135
- Baked Brie en Croute • toast points • 2.2# wheel • 75
- Baked Ricotta • pepper jelly, strawberries, arugula, toast points • serves approx. 25 • 75
- Dynamite Scallops • crab encrusted, basil oil drizzle • 50 pieces • 175
- Baked Oysters • available dynamite and/or casino style • 50 pieces • 160
- Chicken Satay • peanut dipping sauce • 50 pieces • 125
- Vegetable Egg Rolls • crispy fried wonton skin • 50 pieces • 100
- Baked Shrimp Scampi • 50 pieces • 150
- Miniature Beef Wellingtons • shiitake & oyster mushrooms • 50 pieces • 185
- Hibachi Chicken Skewers • peppers, jack cheese, soy chili garlic sauce • 50 pieces • 110
- Asian Dumplings • pork filling • 50 pieces • 100
- Fried Cheese Curds • with Crab Louie • 50 pieces • 100
- Lobster Bisque Shooters • seasonal availability • 25 pieces • 25
- Bruschetta • 50 pieces • 50

CARVING BOARD

\$50 SETUP/CARVER FEE WILL APPLY

- Smoked Turkey Breast • 125
- Salmon in Puff Pastry • mustard-dill beurre blanc • 125
- Roasted Prime Rib of Beef • 350
- Baked Ham • 175
- Roasted Pork • 125

COLD SELECTIONS

- Charcuterie Board • serves approx. 25 • 150
- Antipasto Skewers • artichokes, mozzarella, sundried tomato, kalamata olives • 50 pieces • 150
- Raw Oysters on the Half Shell • 50 pieces • 125
- Fresh Fruit Tray • serves approx. 25 • 60
- Fresh Vegetable Crudites • sour cream dill dip • serves approx. 25 • 60
- Domestic Cheese & Crackers • serves approx. 25 • 75
- International Artisan Cheese Assortment • serves approx. 25 • 125
- Iced Shrimp Cocktail • 50 piece bowl • 100 | 100 piece bowl • 190
- Cold Smoked Salmon • traditional accompaniments • serves approx. 25 • 175
- Chilled Gazpacho Shooters • seasonal availability • 25 pieces • 25

ASSORTED PETIT FOURS

MINIATURE VERSIONS OF OUR CURRENT PASTRY SELECTIONS

- Three Pieces Each • per person • 5
- Six Pieces Each • per person • 10

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ALCOHOLIC BEVERAGE SERVICE OPTIONS

HOSTED (CONSUMPTION) BAR

COCKTAILS ARE CHARGED ON A CONSUMPTION BASIS AND BILLED ON THE MAIN TAB;
HOST MAY SPECIFY OFFERINGS AND TIMEFRAME TO SUIT THE NEEDS OF THE EVENT;
PRIVATE BAR AVAILABLE IN YOUR ROOM FOR ADDITIONAL \$50 SETUP/BARTENDER CHARGE

CASH BAR

INDIVIDUAL GUESTS ARE CHARGED PER DRINK AS IT IS SERVED TO THEM;
PRIVATE BAR AVAILABLE IN YOUR ROOM FOR ADDITIONAL \$50 SETUP/BARTENDER CHARGE

OPEN (PACKAGE) BAR

SET PRICE PER PERSON • AFTERNOON PRICING | EVENT MUST CONCLUDE BY 4PM
FOR THE SAFETY OF OUR GUESTS, AND TO ENSURE A PLEASANT EVENT, WE DO NOT OFFER SHOT SERVICES

BEER & WINE PACKAGE

Evening pricing • 2 hours | 24 • 3 hours | 27 • 4 hours | 29 • 5 hours | 32
Afternoon pricing • 2 hours | 22 • 3 hours | 25 • 4 hours | 27 • 5 hours | 30

STANDARD BAR

HOUSE BRAND VODKA, GIN, RUM, TEQUILA, BOURBON & SCOTCH, BUD LIGHT, YUENGLING HOUSE RED & WHITE WINES

Evening pricing • 2 hours | 28 • 3 hours | 34 • 4 hours | 36 • 5 hours | 40
Afternoon pricing • 2 hours | 24 • 3 hours | 30 • 4 hours | 32 • 5 hours | 36

PREMIUM BAR

INCLUDES ALL STANDARD ITEMS PLUS: STOLICHINAYA, ABSOLUT, TITO'S, BEEFEATER, TANQUERAY,
JOHNNY WALKER RED, SEAGRAM'S 7, CUERVO GOLD TEQUILA, HENNESSY VS, JACK DANIELS,
BACARDI RUM, CAPTAIN MORGAN, HEINEKEN, CORONA

Evening pricing • 2 hours | 32 • 3 hours | 38 • 4 hours | 44 • 5 hours | 48
Afternoon pricing • 2 hours | 28 • 3 hours | 34 • 4 hours | 40 • 5 hours | 44

DELUXE BAR

INCLUDES ALL PREMIUM ITEMS PLUS: GREY GOOSE VODKA, BELVEDERE VODKA, BOMBAY SAPPHIRE GIN,
BULLEIT BOURBON, JOHNNY WALKER BLACK, GLENLIVET SCOTCH, SEAGRAM'S VO, CROWN ROYAL,
1800 TEQUILA, REMY MARTIN, VSOP GUINNESS, PREMIUM WINES

Evening pricing • 2 hours | 36 • 3 hours | 42 • 4 hours | 46 • 5 hours | 50
Afternoon pricing • 2 hours | 32 • 3 hours | 38 • 4 hours | 42 • 5 hours | 46

OPEN (PACKAGE) BAR UPGRADES

Cordial Station • select premium after dinner cordials during the final hour • +\$10 per person
Signature Cocktail • your personal signature cocktail, butlered for 30 minutes • +\$5 per person

BEVERAGE BOWLS

APPROXIMATELY 25 SERVINGS PER BOWL

Mimosa Punch • 75

Bloody Mary • 125

Champagne Fruit Punch • 75

Sangria • 125

Pink Lemonade • non-alcoholic • 40

Fruit Punch • non-alcoholic • 50

*We will be happy to suggest wines from our list to complement your event; should you have other selections in mind, we will arrange them for you to the best of our ability; we do require advance notice for special selections*GRCO12.2025