Atria Events

Celebrate your next special occasion at Atria, one of Martha's Vineyard's premier wedding and event destinations since 2000. Set in a 19th-century sea captain's home, Atria's elegantly appointed main dining room, tented patio and expansive grounds provide the perfect setting for functions large and small, from intimate social gatherings to full-scale corporate events.

Led by Atria's owner, Greer Thornton, and Events Manager, Tania Laslovich, Atria's expert team knows how to design one-of-a-kind experiences that draw on the Vineyard's unique style and charm. Let us bring your dream celebration to life.

Passed Hors D'oeuvres

$4 per veggie, $5 per meat or fish, $6 per lobster

Atria's Miniature Lobster Rolls, vineyard classic in one bite
Veggie Spring Rolls, sweet and sour dipping sauce
Tuna Tartare On Crispy Seaweed, wasabi cream
Grilled Chicken Satay, cucumber raita
Grilled Cheese Bites, fig compote
Smoked Salmon On Chilled Cucumber, dill cream
Chilled Prawn Cocktail, horseradish – cocktail sauce
Grilled Scallops with Prosciutto or Bacon, vintage balsamic
Coconut Crusted Prawns, indonesian peanut sauce
Parmesan Risotto Balls, truffle aioli
Feta & Spinach Spanakopita
Vegetable Samosa, curry aioli
Prosciutto Wrapped Asparagus, crumbled goat cheese
Black Truffle Potato Croquettes, really fancy tater tots

Boards, Towers, Fun Additions

Charcuterie / Cheese Platters
$15 per person

Island & Imported Cheeses, Cured Meats
fruit, jams & chutneys, mustards, breads & crackers

Crudites
$8 per person

Fresh Crisp Vegetables, Berries & Cut Fruit
assorted house dipping sauces

Raw Bar Tower
$20 per person (4 items per person)

Shucked Katama Oysters, Littleneck Clams, Crab Claws, Jumbo Chilled Steamed Prawns
seaweed salad, champagne mignonette, horseradish, cocktail sauce, lemon

Seated Dinner

$135 per person

First Course

Select one

Sliced Summer Heirloom Tomato with Fresh Burrata
tomato relish, basil pesto, crispy parmesan crusted tomato, olive oil

Atria's Island Greens with Blueberries & Gorgonzola
toasted hazelnuts, shaved red onions, vintage balsamic vinaigrette

Bonni's Chilled Hearts of Romaine Caesar
crispy capers, sourdough crisp, parmesan, grilled lemon, anchovies upon request

Watermelon & Feta Salad with Upland Cress
shaved prosciutto, champagne vinegar, lemon

Summer Peach & Island Prufrock Cheese with Baby Arugula
shaved prosciutto, champagne vinegar, lemon

Entrees

Select two

Grilled Thick Cut Swordfish with Dill Whipped Potatoes
crispy capers, watercress, shaved red onions, preserved lemon

Cod is Great, Cod is Good
prosciutto wrapped cod, lobster whipped potatoes, summer corn butter

Winner Winner Chicken Dinner with Island Greens & Whipped Potatoes
crispy shoestrings, crumbled blue cheese, red onion, grandma's candied garlic vinaigrette or

Atria's Eight Hour Braised Short Rib
truffle potato puree, upland cress, shaved asparagus

Surf n' Turf*
seared filet mignon, butter poached lobster tail, beurre blanc

Atria's Two Pound Crispy Wok Fired Island Lobster**
lemon beurre blanc, whipped potatoes, greens, lemon

Silent Vegetarian Entree
Select one

Burrata Stuffed Ravioli with Summer Tomatoes
basil, parmesan, island corn

Catalan Braised Chickpeas with Crispy Smoked Paprika Shoestring Potatoes
garlic aioli, spinach, golden raisins, toasted pine nuts

Roasted Mushroom Risotto with Parmesan Crisps
fresh thyme, goat cheese, shaved shallots, greens

* $15 additional per person
** $20 additional per person

Dessert
Select one

Basque Cheesecake
fresh raspberries

Chocolate Molten Cake
cappuccino crème

Summer Strawberry Shortcake
with buttermilk biscuit, chantilly cream

Your Wedding Cake
cut and garnished

Minis
$5 each

Cookies ~ chai ginger, chocolate espresso, malted shortbread
Pound Cake, Berry, Cream Trifles
Chocolate Truffles ~ assorted
Chocolate Mousse ~ almond praline
S'Mores
Berries & Cream

Late Night Snacks
Sliders ~ $8
Pizza, cheese, pepperoni & honey, truffled mushroom ~ $28 per pie
Grilled Cheese ~ $8

An Island Summer Supper
***$135 per person** / chef attended buffet or plated with family style sides*

Steamed Lobster with melted butter
Carved Roasted Filet Mignon with horseradish cream
Sliced Heirloom Tomatoes with olive oil, vintage balsamic and basil
Chargrilled Asparagus with lemon
Steamed Island Little Neck Clams with drawn butter
Grilled Andouille Sausage
Herb Roasted Blue Foot Chicken
Buttered Parker House Rolls
Buttered Corn on the Cob / Roasted Corn Salad
Steamed New Potatoes with sea salt & fresh dill
Grilled Garden Squash with herbs & olive oil
Build Your Own Berry Shortcake with Homemade Biscuits, Cream & Mint

Standing & Stationed Menus

The Cocktail Party

$75 per person

Passed & Placed Hors D'oeuvres

Pick four. We'll serve eight pieces per guest.

Atria's Miniature Lobster Rolls, vineyard classic in one bite
Veggie Spring Rolls, sweet and sour dipping sauce
Tuna Tartare On Crispy Seaweed, wasabi cream
Grilled Chicken Satay, cucumber raita
Grilled Cheese Bites, fig compote
Smoked Salmon On Chilled Cucumber, dill cream
Chilled Prawn Cocktail, horseradish – cocktail sauce
Grilled Scallops with Prosciutto or Bacon, vintage balsamic
Coconut Crusted Prawns, indonesian peanut sauce
Parmesan Risotto Balls, truffle aioli
Feta & Spinach Spanakopita
Vegetable Samosa, curry aioli
Prosciutto Wrapped Asparagus, crumbled goat cheese
Black Truffle Potato Croquettes, really fancy tater tots

Tower

Select one

Island & Imported Cheeses, Cured Meats
fruit, jams & chutneys, mustards, breads & crackers

Fresh Crisp Vegetables, Berries & Cut Fruit
assorted house dipping sauces

Party Snack

Select one

Sliders

our signature beef, turkey or veggie burger in a couple bites

Grilled Cheese
with or without tomato/bacon

Truffled Parmesan Fries
with Bearnaise

Garden Party

$85 per person

Passed & Placed Hors D'oeuvres

Pick five. We'll serve ten pieces per guest.

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Veggie Spring Rolls, sweet and sour dipping sauce
Tuna Tartare On Crispy Seaweed, wasabi cream
Grilled Chicken Satay, cucumber raita
Grilled Cheese Bites, fig compote
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Vegetable Samosa, curry aioli
Prosciutto Wrapped Asparagus, crumbled goat cheese
Black Truffle Potato Croquettes, really fancy tater tots

Salad Station

Pick two

Sliced Heirloom Tomatoes with Fresh Burrata Panzanella Salad
sourdough, basil pesto, olives, arugula, basil, olive oil

Island Greens with Gorgonzola & Blueberries
roasted hazelnuts, balsamic vinaigrette

Pasta Salad with Smoked Salmon & Fresh Dill
capers, red onion, microgreens

Chilled Hearts of Romaine with Coddled Egg Caesar
crispy capers, parmesan, sourdough

Dessert
Pick 2

Cookies - chai ginger, chocolate espresso, malted shortbread
Pound Cake, Berry, Cream Trifles
Chocolate Truffles, assorted
Chocolate Mousse, almond praline
S'Mores
Berries & Cream

Dinner Party
$150 per person

Salad Station
Pick two

Sliced Heirloom Tomatoes with Fresh Burrata Panzanella Salad
sourdough, basil pesto, olives, arugula, basil, olive oil

Island Greens with Gorgonzola & Blueberries
roasted hazelnuts, balsamic vinaigrette

Pasta Salad with Smoked Salmon & Fresh Dill
capers, red onion, microgreens

Chilled Hearts of Romaine with Coddled Egg Caesar
crispy capers, parmesan, sourdough

Protein Station
Pick two

Oven Roasted Bluefoot Chicken with Candied Garlic Vinaigrette

Grilled Atlantic Swordfish with Lemon & Caper Beurre Blanc

Cast Iron Seared Sirloin with Garlic Butter

Roasted Marinated Portobello Mushrooms, Zucchini, Carrots, Onions, Asparagus & Potatoes with Herb Butter

Sides

Pick two

Whipped Potatoes
Lobster Whipped Potatoes *
Charred Garlic Broccolini
Truffled Parmesan Fries with Bearnaise
Harissa Carrots & Hummus
Ginger Eggplant with Bonito Flakes
* $5 additional

Desserts

Pick two

Cookies ~ chai ginger, chocolate espresso, malted shortbread
Pound Cake, Berry, Cream Trifles
Chocolate Truffles, assorted
Chocolate Mousse, almond praline
S'Mores
Berries & Cream

Lunch

25 person minimum

Three-Course Plated Lunch

$85 per person / *Select two appetizers, two entrees, one dessert*

First

Heirloom Tomato Carpaccio with Fresh Burrata
crispy parmesan tomato, basil pesto

Chilled Hearts of Romaine with Crispy Capers & Coddled Egg Caesar Dressing
Sweet Summer Corn Soup with Lobster Fritter & Basil Oil

Second

Roasted Chicken with Island Greens
gorgonzola, shoestring potatoes, candied garlic vinaigrette, shaved red onions, whipped potatoes

Grilled Swordfish with Dill Whipped Potatoes
watercress, preserved lemon, beurre blanc

Seared Crab Cakes with Sweet Corn & Tomato Relish
basil, greens, corn butter

Truffled Wild Mushroom Risotto with Beet Carpaccio
goat cheese

Third

Strawberry Shortcake with fresh cream and island strawberries
Chocolate Molten Cake with Fresh Cream
House Made Cookies ~ Malted Shortbread, Chocolate Espresso, Chai ginger

Lunch Buffet

$75 per person */ Select option one or two*

Lunch Buffet #1

Island Field Greens with Gorgonzola and Toasted Hazelnuts
shaved red onions, balsamic vinaigrette
Grilled Shrimp with Orzo Pasta and Summer Tomatoes
lemon, garlic
Roasted Chicken & Island Mushrooms

fresh thyme

Lunch Buffet #2

Seared Steak with herb butter
Tomato Panzanella Salad with burrata, heirloom tomatoes, parmesan, herbs
Grilled Asparagus with Garlic Olive Oil
House Breads & Butter

Dessert

Chocolate Covered Strawberries
House Made Cookies ~ Chocolate Espresso, Chai Ginger, Malted Shortbread

Continental Breakfast

$35 per guests */ 25 guests minimum*

House Made Croissants, plain or ham & cheese
Fruit Salad, Yogurt Parfait, Fresh Berries

Brunch

$58 per guest */ buffet / 50 guests minimum*
$52 per guest */ plated / 25 guests minimum*

Pastry Basket with Butter & Marmalade
house made plain and ham & cheese croissants
Soft Scramble with Mascarpone & Chives or **Vegetable Quiche with Herbs & Goat Cheese**
Applewood Smoked Bacon or Sausage
Morning Potatoes, onions, fresh herbs
Seasonal Fruit & Berries
Greek Yogurt with Honey

Substitutions & Additions
Turkey Sausage
French Toast Service *
Smoked Salmon with Capers & Creme Fraiche **

Chilled Jumbo Shrimp with Cocktail Sauce **
* $8 additional
** $15 additional

Coffee & Tea Station

regular & decaf, black & herbal teas, cream, milk, sugar

Small (up to 150 cups) ~ $250
Large (up to 250 cups) ~ $350

Atria Beverages

At Atria, we believe exceptional hospitality extends to every glass. Our beverage packages are designed to provide a seamless, generous experience for you and your guests, with thoughtfully selected wines, quality spirits, craft beers, and attentive service throughout your event.

Choose from three beverage packages, each available for three, four, five, or six hours. All packages include unlimited beverages within the selected tier, along with a selection of non-alcoholic options.

Beverage Packages

All pricing is per guest for the duration selected. Beverage service begins upon your guests' arrival.

Package	3 Hours	4 Hours	5 Hours	6 Hours
Beer & Wine	$65	$80	$95	$105

House	$85	$100	$115	$126
Premium	$110	$125	$140	$155
Reserve	$145	$165	$185	$205

Additional hours beyond six may be arranged in advance.

All packages are subject to responsible alcohol service at the discretion of Atria's staff.

Beer & Wine Package

A selection of house red and white wines, domestic and craft beers, and non-alcoholic beverages.

Featured Wines

White

Les Deux Moulins Sauvignon Blanc — Loire Valley, France

Red

Kermit Lynch Côtes du Rhône — Rhóne Valley, France

Featured Beers

Moretti Lager, Offshore Ale Co. Lazy Frog IPA, Spinnaker Hefeweizen, Murphy's Irish Stout, and Heineken 0.0.

Spirits and cocktails are not included in this package.

House Package

Our House Package includes everything in the Beer & Wine Package, along with a selection of house spirits, classic cocktails, and mixed drinks.

Guests are welcome to enjoy spirits in their preferred style, whether in cocktails, on the rocks, or neat.

Featured House Spirits

ALB Vodka, Ford's Gin, El Mexicano Tequila, Penelope Bourbon, Crown Royal, Jameson, Dewar's, Bacardi Silver, Captain Morgan, and Aperol.

Featured Wines and Beers

The complete Beer & Wine Package selection.

Premium Package

An expanded selection of wines, including sparkling wine and rosé, premium spirits, domestic and craft beers, and two specialty cocktails selected for your event.

Featured Premium Wines

Sparkling

Bohigas Cava Brut — Penedès, Spain

White

Foucher-Lebrun 'Petit Le Mont' Sauvignon Blanc — Loire Valley, France

Scarpetta Pinot Grigio — Friuli, Italy

Rosé

Domaine Triennes Rosé — Provence, France

Red

Kermit Lynch Côtes du Rhône Villages — Rhóne Valley, France

Calera Pinot Noir — Central Coast, California

Featured Premium Beers

Moretti Lager, Offshore Ale Co. Lazy Frog IPA, Spinnaker Hefeweizen, Murphy's Irish Stout, and Heineken 0.0.

Featured Premium Spirits

Ketel One, Grey Goose, Bombay Sapphire, Patrón Blanco and Reposado, Del Maguey Vida Clásico, Woodford Reserve, Crown Royal, Bacardi Silver, Mount Gay, Glenfiddich 12 Year, Aperol, and St-Germain.

Two Specialty Cocktails

Choose two specialty cocktails to feature during cocktail hour, or work with our beverage team to create something unique to your event.

Popular selections include Atria's Margarita, Paloma, Old Fashioned, Atria's White Cosmo, Hugo Spritz, Aperol Spritz, Negroni, Manhattan, and Espresso Martini.

Reserve Package

Our most distinguished beverage offering, the Reserve Package features an exceptional selection of wines from acclaimed producers in California and France, complemented by Champagne, premium spirits, craft beers, and two specialty cocktails selected for your event.

Featured Reserve Wines

Champagne

Bernard Delsespierre Champagne — Champagne, France

White

Smith-Madrone Chardonnay — Napa Valley, California

Gérard Boulay 'Chavignol' Sancerre — Loire Valley, France

Rosé

Domaine de Terrebrune Bandol Rosé — Provence, France

Red

Racines Pinot Noir — Sta. Rita Hills, California

Long Meadow Ranch Cabernet Sauvignon — Napa Valley, California

Featured Reserve Spirits

Ketel One, Grey Goose, Bombay Sapphire, Patrón Blanco and Reposado, Del Maguey Vida Clásico, Woodford Reserve, Crown Royal, Bacardi Silver, Mount Gay, Laphroaig 10 Year, Oban 14 Year, Aperol, and St-Germain.

Two Specialty Cocktails

Choose two specialty cocktails to feature during cocktail hour, or work with our beverage team to create something unique to your event.

Custom Beverage Experiences

For those seeking something beyond our standard packages, our Wine Director and bar team are happy to curate a personalized beverage experience tailored to your tastes and occasion. From distinctive wine selections and Champagne to specialty spirits and bespoke cocktails, custom offerings are available upon request and billed based on consumption.

Beverage Enhancements

Champagne Tower — $850

A spectacular five-tier tower of 55 Champagne coupes, filled with sparkling wine and crowned with a celebratory pour. An elegant and memorable centerpiece for weddings and special occasions.

Bloody Mary, Bellini & Mimosa Bar

Available as a customized enhancement to your beverage package, with fresh juices, mixers, and garnishes. Pricing available upon request.

Non-Alcoholic Beverages & Young Guests

A selection of non-alcoholic beverages is included in every beverage package.

Special beverage pricing is available for guests under 21. Children's beverage service may also be arranged in conjunction with our children's meal offerings.

Our beverage team is happy to accommodate specific non-alcoholic preferences with advance notice.

Atria's Beverage Sponsorship & Donation Policy

All beverage products served or consumed on-site at private events must be sourced through licensed Massachusetts distributors in accordance with state law. We are unable to accept or serve any products that do not come through these official legal channels.

All on-site beverage consumption is subject to our standard markup based on the wholesale cost of the product. Any bottles provided for display purposes only or as guest giveaways (i.e., not opened or served on-site) may be gifted free of charge.

We strongly encourage beverage sponsors to provide monetary support rather than product donations, as this ensures full compliance and allows us to deliver a seamless experience while upholding our pricing and service standards.

Thank you for your understanding and partnership.

Facility Rental & Exclusivity Fees

All prices include 6 hours of exclusivity. Additional hours are available for an hourly additional fee of $500-$1000 per hour. Atria closes at 12:30 am.

Whole House Exclusively, 75-150 guests

May ~ $7,500 (Memorial Day Weekend ~ $8,500)
June ~ $12,000

July ~ $25,000
August ~ $30,000
September ~ $15,000 (Labor Day Weekend ~ $25,000)
October ~ $7,500 (Indigenous Peoples' Weekend ~ $10,000)

Patio & Lawn, 25-100 guests

May & October ~ $5,000
June & September ~ $7,500
July & August ~ $7,500 - $15,000

Main Floor, 50-85 guests

May ~ $5000 (Memorial day weekend - $7,500)
June & September ~ $8500
July & August ~ $15,000
October ~ $7,500 (Indigenous peoples weekend ~ $8,500)

Brick Cellar Bar, 20-50 guests

May & October ~ $5,000
June & September ~ $6,500
July & August ~ $7,500

Private Indoor Dining Room, 8-22 guests

Whole season ~ $400