

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

\$120 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

\$125 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

\$65 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

\$75 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

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Grilled Cheese Bites, fig compote

Smoked Salmon On Chilled Cucumber, dill cream

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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

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

\$100 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

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

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

Small Boxed Lunch

\$45 per person

Choice of Egg Salad or Tarragon Chicken Salad on Homemade Croissant

fruit salad, homemade truffle potato chips

Large Boxed Lunch

\$55 per person

Roasted Chicken with Island Greens

gorgonzola, shoestring potatoes, candied garlic vinaigrette, shaved red onions, whipped potatoes

Homemade Cookies

Three-Course Plated Lunch

\$65 per person / Select one appetizer, one entree, one dessert

First

Heirloom Tomato Carpaccio with Fresh Burrata

crispy parmesan tomato, basil pesto

Second

Roasted Chicken with Island Greens

gorgonzola, shoestring potatoes, candied garlic vinaigrette, shaved red onions

Grilled Swordfish with Dill Whipped Potatoes

watercress, preserved lemon, beurre blanc

Third

Strawberry Shortcake

fresh cream and island strawberries

Three-Course Plated Lunch

\$75 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

\$65 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

Boxed Continental Breakfast

\$35 per guests / 25 guests minimum

House Made Croissant, plain or ham & cheese

Fruit Salad, Yogurt Parfait, Fresh Berries

Brunch Buffet

\$52 per guest / 50 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

You are welcome to select one of our beverage packages below or choose to have beverages charged based on consumption.

Our beverage packages include unlimited beer, wine, spirits, cocktails, and non-alcoholic beverages for either three or six hours, beginning upon your guests' arrival. Guests are welcome to enjoy spirits however they prefer—whether in cocktails, on the rocks, or neat. Each package also features thoughtfully curated wine selections chosen by our Wine Director.

Beverage Packages

All beverage packages include unlimited beer, wine, cocktails, and non-alcoholic beverages for the duration selected (three or six hours), with responsible alcohol service at the discretion of Atria's staff.

Three-Hour Beverage Packages

Ideal for cocktail parties, dinner parties & luncheons

House tier: \$85/person

Premium tier: \$110/person

Beer & wine only: \$65/person (Includes house wines, house beers and non-alcoholic beverages.

Spirits and cocktails are not included.)

Six-Hour Beverage Packages

Ideal for weddings

House tier: \$126/person

Premium tier: \$155/person

Beer & wine only: \$105 (Includes house wines, house beers and non-alcoholic beverages. Spirits and cocktails are not included.)

House Package

The House Package includes one house white and one house red selected by our Wine Director, along with a selection of domestic and craft beers and house spirits.

Featured House Wine

White Wine

Les Deux Moulins Sauvignon Blanc — Loire Valley, France

Red Wine

Bodegas Olivares Altos de la Hoya Monastrell — Jumilla, Spain

Featured House Beers

Moretti Lager, Offshore Ale Co. Lazy Frog IPA, Spinnaker Hefeweizen, Murphy's Irish Stout, Heineken o.o (n/a)

Featured House Sprits

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

Premium Package

A selection of premium wines & a sparkling wine toast. Our best domestic and craft beers & range of premium spirits. Two specialty cocktails.

Featured Premium Wine

Sparkling Wine

Bohigas Cava Brut — Spain

White Wine

Foucher-Lebrun 'Petit Le Mont' Sauvignon Blanc — France

Scarpetta Pinot Grigio — Italy

Rosé

Domaine Triennes Rosé — Provence, France

Red Wine

Kermit Lynch Côtes du Rhône Village — France

Outlier Pinot Noir — California

Featured Premium Beers

Moretti Lager, Offshore Ale Co. Lazy Frog IPA, Spinnaker Hefeweizen, Murphy's Irish Stout, Heineken o.o (n/a)

Featured Premium Spirits

Ketel One, Grey Goose, Bombay Sapphire, Patron Blanco & Reposado, Del Maguey Vida Clasico, Woodford Reserve, Crown Royal, Bacardi Silver, Mount Gay, Glenfiddich 12 yr, Aperol, St. Germain

Includes Two Specialty Cocktails

Offered during cocktail hour. Choose from our examples or work with our beverage team to customize your own version. We also have a large variety of premium N/A options and are happy to provide and discuss examples if you are interested.

Examples: Margarita, Paloma, Old Fashioned, Cosmopolitan, Hugo Spritz, Sazerac, Tom Collins, Whiskey Sour, Lemon Drop Martini, Aperol Spritz, Negroni, Manhattan, Espresso Martini

Add ons:

Champagne Tower

Includes approximately 100 pours served from a traditional champagne tower **\$1000**

Bloody Mary, Bellini & Mimosa Bar

\$18 per cocktail - Includes fresh juices, mixers and garnishes. Minimum advance order of 25 cocktails.

Beverage By Consumption

Guests are charged only for beverages consumed. We ask that wine selections be chosen in advance from our Event Wine List below, though our full wine list is also available. Our wine director is happy to assist in creating a custom selection.

Atria Event Wine List

Sparkling

Bohigas Cava Brut — Penedes, Spain **\$68**

Bertrand-Delespierre 1er Cru 'Enfant de la Montagne' — Champagne, France **\$128**

White

Les Deux Moulins Sauvignon Blanc — Loire Valley, France **\$55**

Foucher-Lebrun 'Petit Le Mont' Sauvignon Blanc — Loire Valley, France **\$66**

Scarpetta Pinot Grigio — Friuli, Italy **\$68**

Bravium Chardonnay — Russian River, California **\$78**
Domaine Manciat Poncet Mâcon Les Chênes — Burgundy, France **\$90**
Smith Madrone Chardonnay — Napa Valley, California **\$112**
Domaine de l'Estang Sancerre — Loire Valley, France **\$116**

Rosé

Domaine Triennes Rosé — Provence, France **\$66**
Domaine de Terrebrune Bandol Rosé — Provence, France **\$88**

Red

Bodegas Olivares Altos de la Hoya Monastrell — Jumilla, Spain **\$55**
Kermit Lynch Côtes du Rhône Village — Southern France **\$68**
Outlier Pinot Noir — California **\$72**
Lemelson Pinot Noir — Willamette Valley, Oregon **\$88**
Two Mountain Cabernet Sauvignon Copeland Vineyard — Yakima Valley, Washington **\$92**
Long Meadow Ranch Cabernet Sauvignon — Napa Valley, California **\$140**

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 ~ \$7500, (Memorial Day Weekend ~ \$8500)

June ~ \$10,000

July & August ~ \$25,000

September ~ \$12,000, (Labor Day Weekend ~ \$25,000)

October ~ \$7500, (Indigenous Peoples' Weekend ~ \$8500)

Patio & Lawn, 25-100 guests

May ~ \$5,000

June (first two weeks) ~ \$5,000, (second two weeks) ~ \$7500

July & August ~ \$7500 - \$15,000

September (first two weeks) ~ \$6500, (second two weeks) ~ \$5,000

October ~ \$5,000

Main Floor, 50-85 guests

May ~ \$5000, Memorial day weekend - \$7500

June (first two weeks) ~ \$5000, (second two weeks) ~ \$8500

July & August ~ \$15,000

September ~ \$7500

October ~ \$7500, (Indigenous peoples weekend) ~ \$8500

Brick Cellar Bar, 20-50 guests

May ~ \$5000

June (first two weeks) ~ \$5000, (second two weeks) ~ \$6500

July & August ~ \$7500

September ~ \$6500

October ~ \$5000

Private Indoor Dining Room, 8-22 guests

Whole season ~ \$400