



PRIVATE EVENT MENU



Nikki DiGuilio
Event Coordinator
781-433-9028
ndiguilio@goodnuhospitality.com

We'd love to host your next party or group event. Our convenient location in the heart of Martha's Vineyard makes us a favorite for casual get-togethers and big bashes alike.

Town offers both buyout and private/semi-private dining options.

Interested in hosting an outdoor event? We have just the place for you!

Easy, Affordable, Enjoyable. We look forward to being a part of your special time!

**227 Upper Main Street
Edgartown, MA 02539
townbarmv.com**



Pricing, Fees & Additional Information

At Town we do not have rental charges in order to reserve any of our space's. Pricing is based on a food & beverage minimum which is determined by a multitude of factors. Please inquire with our Event Coordinator regarding what the minimum would be for your event.

A 7% tax, 20% gratuity and 5% admin fee are added to the final bill.

Town does not require a deposit and we typically do not pre-charge anything. A final bill will be presented at the end of your event (this is subject to change based on your specific event). We do require a contract in order to confirm your hold.

A final head count and finalized menu is required two weeks prior to your event.

Contact Information

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Event Space

Upper Dining Room

Seated: Up to 30 guests
(+10 guests including mid dining room)

Cocktail Reception: Up to 40 Guests
(+15 guests including mid dining room)



Lower Dining Room

Seated: Up to 15 guests

Cocktail Reception: Up to 25 Guests



Patio (seasonal)

Seated: Up to 50 guests

Cocktail Reception: Up to 75 Guests



Non- Exclusive Back Bar Area

Seated: Up to 18 guests

Cocktail Reception: Up to 20 Guests



Full Buy Out

Inquire Within



Event Menus

Brunch

Brunch Buffet Options (priced per person)

Cold

Bagels & Cream Cheese \$4pp

Yogurt Bar \$5pp

plain & strawberry yogurt, granola

Assorted Breakfast Pastries \$5pp

Hot

Scrambled Eggs \$3pp

French Toast \$5pp

butter, maple syrup

Pancakes \$5pp

*your choice: buttermilk, blueberry or chocolate chip
with maple syrup, whipped butter*

Veggie Frittata \$5pp

eggs, cheddar, assorted vegetables

Bacon, Sausage, or Ham \$4pp

Home Fries, Waffle Fries or Roast Potatoes \$3pp

Salads

Mixed Green Salad \$3pp

cucumber, tomato, carrot, red onion, house dressing

Caesar Salad \$4pp

parmesan, croutons, creamy dressing, anchovies

Mediterranean Salad \$4pp

*mixed greens, crisp romaine, imported olives, tomato, feta,
red onion, cucumber, chickpea*

Sandwich Platters

Platters – 25 portions

Assorted Club Sandwiches \$50

turkey, ham, roast beef

Wrap Selection \$50

blt, california, egg salad

Sliders (priced per item)

Hamburger \$3

Cheeseburger \$4

Lobster Salad \$9

A La Carte (priced per item)

Chicken Satay Skewers \$4

Pigs in a Blanket \$2

pearl hotdog, puff pastry, mustard

Teriyaki Beef Skewers \$5

Bruschetta Crostini \$3

Mac Fritters \$2.50

homemade mac & cheese, sriracha aioli

Deviled Eggs \$2

topped with bacon bits

Stationary Platters

Platters – 25 portions

Hot

Crab Cakes \$100

house remoulade, dressed arugula

Popcorn Chicken \$60

served with bistro sauce

Nachos \$65

pico de gallo, sour cream, guacamole

Chicken Wings or Chicken Tenders \$80

*your choice of sauce (bbq, buffalo, teriyaki or plain) bleu
cheese dressing or ranch*

Cold

Fruit Platter \$50

chefs' selection of seasonal fruit

Cheese Platter \$75

chefs' selection of cheeses with crostini

Cured Meat Platter \$75

chefs' selection of cured meats with crostini's

Mezz Board \$75

*hummus, tabbouleh, tzatziki, marinated olives, roasted veggies,
grilled pitta, feta*

Dinner

Appetizers (priced per item)

Chicken Satay Skewers \$4

Teriyaki Beef Skewers \$5

Bruschetta Crostini \$3

Mac Fritters \$2.50

homemade mac & cheese, sriracha aioli

Deviled Eggs \$2

topped with bacon bits

Pigs in a Blanket \$2

pearl hotdog, puff pastry, mustard

Sliders (priced per item)

Hamburger \$3

Cheeseburger \$4

Lobster Salad \$9

Stationary Apps

Platters – 25 portions

Hot

Crab Cakes \$100

house remoulade, dressed arugula

Popcorn Chicken \$60

served with bistro sauce

Nachos \$65

pico de gallo, sour cream, guacamole

Chicken Wings or Chicken Tenders \$80

your choice of sauce (bbq, buffalo, teriyaki or plain) bleu cheese dressing or ranch

Cold

Fruit Platter \$50

chefs' selection of seasonal fruit

Cheese Platter \$75

chefs' selection of three cheeses and with crostini

Cured Meat Plate \$85

chefs' selection of three cured meats with crostini

Mezze Board \$75

hummus, tabbouleh, tzatziki, marinated olives, roasted veggies, grilled pitta, feta

Pico and Guacamole \$45

with house made tortilla chips

Buffet (priced per guest)

Salads

Mixed Green Salad \$3pp

cucumber, tomato, carrot, red onion, house dressing

Caesar Salad \$4pp

parmesan, croutons, creamy dressing, anchovies

Mediterranean Salad \$4pp

mixed greens, crisp romaine, imported olives, tomato, feta, red onion, cucumber, chickpea



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Dinner Continued

Pasta

Mac and Cheese \$6pp

Bolognese \$9pp
shaved pecorino, parsley

Meat & Fish

Roast Chicken \$8pp

Marinated & Grilled Steak Tips \$10pp

Salmon Filet \$10pp

Vegetarian

Roasted Vegetable Risotto \$5pp

Sides

Mashed Potatoes \$3pp

Herb Roasted Potatoes \$3pp

Sautéed Season Vegetables \$3pp

Saffron Rice \$3pp

Desserts

Chefs Assortment of Mini Pastries \$5pp

Beverages

All drinks are charged by consumption

Customized Menu

Anything that is offered on our standard menus
can also be used for an event!

We can also customize any three course or
personalized menu to fit your needs!!



good n u[®]
hospitality

3 Course Lunch or Dinner Prix Fixe Options

Classic

\$45.00 Per Person

First Course

(choose one)

Mixed Green Salad

cucumber, tomato, carrot, red onion, house dressing

Chowder of the Day

Second Course

(choose one)

Steak Tips & Fries

house marinated steak tips, broccolini

Grilled Chicken Sandwich

grilled chicken, lettuce, tomato, tzatziki, french fries

Shrimp & Swordfish Kabob

lemon pepper, mediterranean cous-cous, pita, tzatziki

Portabella Mushroom Burger

feta, tomato, mix greens, curry aioli, french fries

Third Course

Milk & Cookies

nutella, guava & dulce de leche

Main

\$60.00 per person

First Course

(choose one)

Mediterranean Salad

mixed greens, crisp romaine, imported olive, tomato, feta, red onion, cucumber, chickpea

Chowder of the Day

Second Course

(choose one)

NY Strip

asparagus, mashed potatoes, herb butter

Roast Chicken

fingerling potato, sautéed kale, pan jus

Teriyaki Salmon

forbidden purple rice, grilled bok choy, teriyaki glaze

Portabella Mushroom Burger

feta, tomato, mix greens, curry aioli, french fries

Third Course

(choose one)

Milk & Cookies

nutella, guava & dulce de leche

Seasonal Creme Brulee