



PRIVATE EVENTS



Kellie Lander
Event Coordinator
781-433-9001

klander@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. Minimums are based on net sales. Taxes, gratuity and administration fees are not included in the minimum.

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

Back Dining Room

Seated: Up to 20 guests

Cocktail Reception: Up to 30 Guests



Patio (seasonal)

Seated: Up to 40 guests

Cocktail Reception: Up to 60 Guests



Non- Exclusive Back Bar Area

Seated: Up to 16 guests

Cocktail Reception: Up to 20 Guests



Full Buy Out

Inquire Within



Event Menus

Cold Appetizer Platters (priced per person)

Fruit Platter \$3pp

chefs' selection of seasonal fruit

Cheese Platter \$5pp

chefs' selection of cheeses with crostini

Cured Meat Platter \$5pp

chefs' selection of cured meats with crostini's

Grilled Vegetable Platter \$5pp

grilled vegetables with balsamic glaze

Hot Appetizer Platters (priced per person)

Popcorn Chicken \$4pp

served with bistro sauce

Nachos \$4pp

pico de gallo, sour cream, guacamole

Crispy Calamari \$6pp

sriracha aioli, lemon, parsley

Mac Fritters \$2.50pp

homemade mac & cheese, sriracha aioli

Bang Bang Shrimp \$6pp

spicy mayo, slaw, scallions

Fried Pickles \$3pp

cajun ranch

Sandwich Platters (priced per person)

Assorted Club Sandwiches \$4pp

turkey, ham, roast beef

Wrap Selection \$4pp

blt, california & egg salad

Salads (priced per person)

Mixed Green Salad \$3pp

cucumber, tomato, carrot, red onion, house dressing

Caesar Salad \$4pp

parmesan, croutons, creamy dressing, anchovies

Chefs' Seasonal Salad \$4pp

chefs' seasonal preparation

Taco Bar (priced per person)

Chicken & Shrimp \$10

All of the fixings on the side: pico, shredded cheese, lettuce & sour cream

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Event Menu Continued...

Dinner Buffet Options (priced per person)

Pasta

Mac and Cheese \$6pp
add pork +3

Fettuccini Pesto \$6pp
add chicken +3 or shrimp+6

Chefs' Seasonal Pasta \$6pp

Meat & Fish

Roast Chicken *(on the bone)* \$8pp

Braised Short Rib \$15pp

Salmon Filet \$10pp

Vegetarian

Roasted Vegetable Risotto \$5pp

Vegetable Fried Rice \$5pp

Sides (priced per person)

Mashed Potatoes \$3pp

Herb Roasted Potatoes \$3pp

Sautéed Season Vegetables \$3pp

Rice \$3pp

Sushi Platters

Platters Made to Order
Inquire about pricing

Beverages

All drinks are charged by consumption

Desserts

Outside desserts are permitted. There is a \$1 per person cake cutting fee applied to all cakes that are brought in. We can also customize a dessert order based on our inhouse menu.

Limited Menus

For groups of 20-25 we are happy to put together a personalized limited menu based on our regular dinner menu.



GOOD NU SAFE SANITATION

Please know that we take our responsibilities to keep safe very seriously. Be assured we have taken the steps to comply with state mandatory safety standards for workplaces.

We provide hand washing capabilities and we are regularly sanitizing high-touch areas.



Our staff has received training regarding social distancing and hygiene protocols.



We have established thorough cleaning and disinfecting protocols.



Our GOOD NU management team and staff are closely monitoring developments with #COVID19 and are taking extra precautions to keep our guests safe. We have recently installed sanitation stations throughout the restaurant, as well as disposable disinfecting wipes in the bathroom. Our kitchen staff has been retrained in all things hand washing and glove usage and are taking extra precautions with all food handling. Our team is washing our hands consistently and more so than usual, and disinfecting of tables and chairs has also been increased for your safety. To reinstate extra confidence, we ensure that our sick leave policies are flexible and consistent with public health guidance and our employees are aware of these policies.