

WELCOME TO PRIVATE DINING

at

 **HARVEST** 
RESTAURANTS

FOOD • WINE • ENJOYMENT

3 WEST



HARVEST RESTAURANTS

Harvest Restaurants began in 1996 with the opening of Trap Rock Restaurant & Brewery by the Grabowski family. Today, Harvest Restaurants has grown to 13 restaurants throughout northern and central New Jersey.

Our goal is quite simple: to offer people a place to experience enjoyment.

Harvest Restaurants are designed for you to enjoy local, seasonal food and award-winning wine and spirit offerings. Whether you're in the mood for casual light fare or an elegant dining experience, Harvest Restaurants can satisfy your appetite. Delight in prime steaks, local seafood, homemade pasta, wood-fired pizzas, and artisan-crafted desserts and pastries created by renowned chefs from the tri-state area.

We thank you for your patronage and look forward to seeing you at one of our restaurants.

Bon appetit!


HARVEST RESTAURANTS
 FOOD • WINE • ENJOYMENT

COME EXPLORE OUR RESTAURANTS!



665 MARTINSVILLE ROAD
 BASKING RIDGE, NJ | 07920
 (908) 647-3000



3 MORRIS AVENUE
 SUMMIT, NJ 07901
 (908) 273-3166



11 WITHERSPOON STREET
 PRINCETON, NJ | 08542
 (609) 921-2798



ADDAMS TAVERN
 115 ELM STREET
 WESTFIELD, NJ | 07090
 (908) 232-3201



TABOR ROAD TAVERN
 510 TABOR ROAD
 MORRIS PLAINS, NJ | 07950
 (973) 267-7004

AGRICOLA MORRISTOWN
 40 W. PARK PLACE
 MORRISTOWN, NJ | 07960
 COMING SOON



ROOTS MORRISTOWN
 40 W. PARK PLACE
 MORRISTOWN, NJ | 07960
 (973) 326-1800



94 UNIVERSITY PLACE
 PRINCETON, NJ | 08540
 (609) 423-2188



279 SPRINGFIELD AVENUE
 BERKELEY HEIGHTS, NJ | 07922
 (908) 666-1755

ROOTS OCEAN PRIME
 98 UNIVERSITY PLACE
 PRINCETON, NJ | 08540
 (609) 772-4934



2230 NJ-10
 MORRIS PLAINS, NJ | 07950
 (973) 267-4006

ROOTS RIDGEWOOD
 17 CHESTNUT STREET
 RIDGEWOOD, NJ | 07450
 (201) 444-1922



(609) 921-2777

ROOTS SUMMIT
 401 SPRINGFIELD AVENUE
 SUMMIT, NJ | 07901
 (973) 326-1800

EVENT POLICIES AT HARVEST RESTAURANTS



BOOKING & DEPOSIT

If you'd like to move forward with the event, please sign and return the Event Credit Card Authorization Form. At the time of booking, we require 50% deposit on the food and beverage minimum. The event space is not reserved until this document has been received and processed.

EVENT MINIMUM, TAX & GRATUITY

There is a food and beverage minimum for all events. Please consult with the Event Coordinator to find out the minimum for your event. Prevailing New Jersey sales tax and gratuity are additional and not included in the event minimum. Gratuity can be added to the final bill at your discretion. We recommend 20%.

ADMINISTRATION FEE

There is a \$35 administration fee for all events. This is not a gratuity and is served to offset ancillary expenses associated with the planning and administration of the event.

GUEST COUNT

An estimated guest count will be established at the signing of the Event Credit Card Authorization Form. The final guest count is due (14) days prior to the event.

FOOD & BEVERAGE

To ensure the success of your event, food and beverage selections must be finalized (14) days prior to the event. Menu changes may occur due to seasonality or availability. Coffee and hot Lipton tea are included in the event packages. All other beverages are additional and charged on consumption.

CHILDREN

We do not have high chairs or booster seats available in any Harvest Restaurant. We offer a Children's Menu for \$14.95 for any child 12 years of age or younger.

OTHER

Outside Dessert Fee - If you decide you'd like to bring your own dessert we charge \$2.95 per person.

Corkage Fee - \$40 per every 750ml bottle (it can not be wine featured on our wine list)

Audio Visual - Please consult with the Event Coordinator for audio visual rates and availability.

CANCELLATION POLICY

Should the event need to be cancelled, a refund on the deposited money will be made as follows: 90 days or more - full refund; 31-89 days - 50% refund; 30 days or less - no refund.

PRIVATE DINING ROOMS

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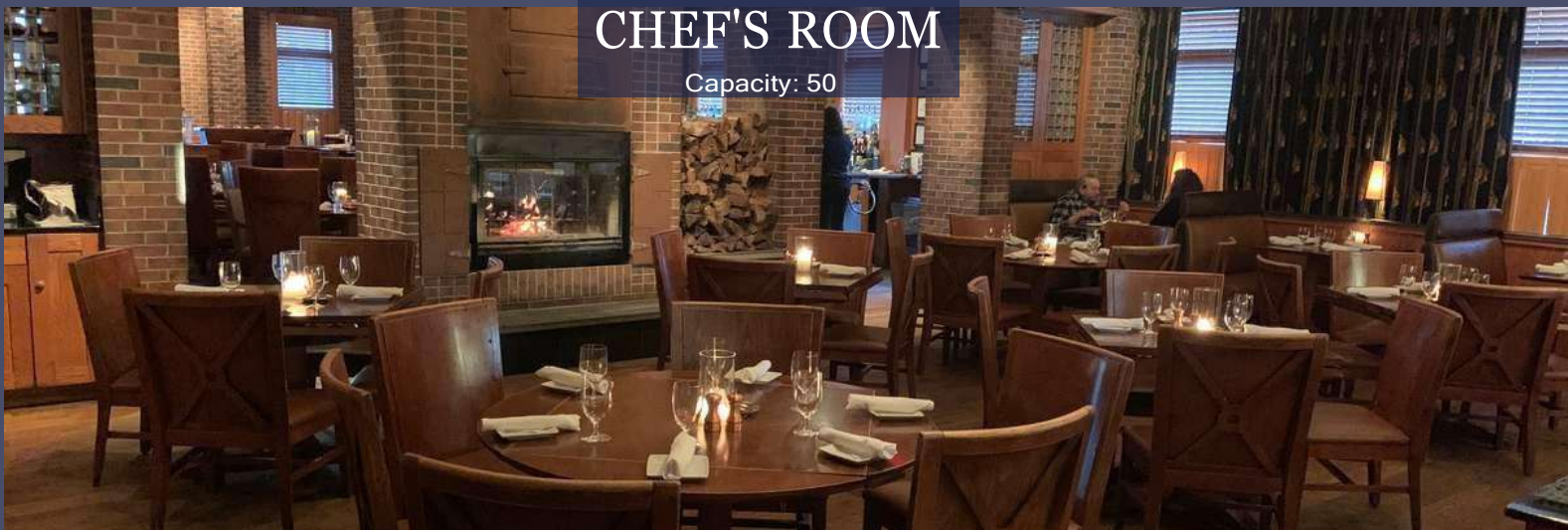
WINE CELLAR

Capacity: 12



THE STUDY

Capacity: 30



CHEF'S ROOM

Capacity: 50



RESTAURANT

RECEPTION MENU

AVAILABLE AT LUNCH & DINNER

STATIONARY HORS D'OEUVRES

SIZE OF PLATTERS BASED ON HEAD COUNT

Vegetable Crudite

\$2.95 Per Person

Cheese & Fruit Board

with Crisps

\$5 Per Person

Hummus Platter

\$2.95 Per Person

PASSED HORS D'OEUVRES

OPTION 1: \$15 PER PERSON | SELECT 4 - SERVED 30 MINUTES

OPTION 2: \$20 PER PERSON | SELECT 6 - SERVED 1 HOUR

OPTION 3: \$35 PER PERSON | ALL 9 INCLUDED - SERVED 2 HOURS

OPTION 4: \$42 PER PERSON | ALL 9 INCLUDED - SERVED 3 HOURS

OPTIONS 1 & 2 ARE ONLY AVAILABLE BEFORE A PLATED AFFAIR

Mini Avocado Toast

Corn, Chili Lime Butter, Feta Cheese,
Filone Bread

Crispy Shrimp Spring Rolls

Dipping Sauce

Tuna Tartare

Avocado, Crispy Wonton, Ponzu, Wasabi,
Scallions

Mini Kobe Beef Sliders

Cheddar on Brioche

Crispy Chicken Sliders

Fried Mac & Cheese Balls

Shrimp Cocktail

Tomato & Mozzarella Skewers

Veggie Quesadilla

All food & beverage is subject to 6.625% NJ sales tax. Gratuity can be added at your discretion.
Menu prices and selections are subject to change, based on seasonality and availability.



LUNCH MENU

\$34.95++

FIRST

*** SELECT (1) OPTION TO PRESENT TO YOUR GUESTS**

Farmers Salad
Sherry Vinaigrette

Caesar Salad
Romaine Lettuce, Croutons,
Shaved Cheese, Caesar Dressing

Seasonal Soup
Chicken, Kale and Chickpea

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Chicken Quesadilla
Caramelized Onion, Cheese, Kale, Sour
Cream, Pico de Gallo

Cheddar Burger
Fries

Seasonal Vegetable Pasta

Crispy Chicken Sandwich
Pickles, Tomatoes, Swiss Cheese,
Slaw, Brioche Bun, Fries

3 West Salmon
Seasonal Accompaniments
\$5 PER ORDER

ENDING

Farmer's Market Dessert of the Day

BEVERAGES

unlimited coffee and hot tea included

All other beverages are additional. Bottled still and sparkling water, cappuccinos, espressos, wine, beer, spirits, and soft drinks are charged based on consumption.

All food & beverage is subject to 6.625% NJ sales tax. Gratuity can be added at your discretion. Menu prices and selections are subject to change, based on seasonality and availability.



RESTAURANT

DINNER MENU

LEVEL 1 - \$49.95++

AVAILABLE AT LUNCH OR DINNER

FIRST

SELECT (1) TO PRESENT TO YOUR GUESTS

Farmers Salad

Sherry Vinaigrette

Seasonal Soup

Chicken, Kale and Chickpea

Rotisserie Chicken Wings

Sweet Heat Glaze, Ranch Dressing

Caesar Salad

Romaine Lettuce, Croutons,
Shaved Cheese, Caesar Dressing

Crispy Calamari

Hot Cherry Peppers, Marinara Sauce

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Vegetable Pasta

Seasonal Vegetables, White Wine,
Touch of Cream

3 West Cheddar Burger

Harvest Ribeye Blend, Lettuce, Tomato,
Pickles, Garlic Aioli, Brioche Bun, Fries

3 West Salmon

Seasonal Accompaniments

Rotisserie Chicken

Seasonal Accompaniments

Harvest Pork Chop

Braised Red Cabbage, Pommery Mustard Chive
Whipped Potato, Plum Wine BBQ Sauce

Filet Mignon

Seasonal Accompaniments

\$8 PER ORDER

ENDING

Farmer's Market Dessert of the Day

BEVERAGES

unlimited coffee and hot tea included

All other beverages are additional. Bottled still and sparkling water, cappuccinos, espressos, wine, beer, spirits, and soft drinks are charged based on consumption.

All food & beverage is subject to 6.625% NJ sales tax. Gratuity can be added at your discretion. Menu prices and selections are subject to change, based on seasonality and availability.



RESTAURANT

DINNER MENU

LEVEL 2 - \$59.95++

AVAILABLE AT LUNCH OR DINNER

FIRST

SELECT (1) TO PRESENT TO YOUR GUESTS

Farmers Salad

Sherry Vinaigrette

Seasonal Soup

Chicken, Kale and Chickpea

Rotisserie Chicken Wings

Sweet Heat Glaze, Ranch Dressing

Caesar Salad

Romaine Lettuce, Croutons,
Shaved Cheese, Caesar Dressing

Crispy Calamari

Hot Cherry Peppers, Marinara Sauce

Tuna Tartare

Avocado, Crispy Wontons,
Ponzu, Wasabi, Scallions

NJ Burrata

Arugula, Tomato,
Sherry Vinaigrette

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Rotisserie Chicken

Seasonal Accompaniments

3 West Cheddar Burger

Harvest Ribeye Blend, Lettuce, Tomato,
Pickles, Garlic Aioli, Brioche Bun, Fries

Fresh Seasonal Fish

Seasonal Accompaniments

3 West Salmon

Seasonal Accompaniments

Filet Mignon

Seasonal Accompaniments

Harvest Pork Chop

Braised Red Cabbage, Pommery
Mustard Chive Whipped Potato,
Plum Wine BBQ Sauce

Vegetable Pasta

Seasonal Vegetables,
White Wine, Touch of Cream

ENDING

Farmer's Market Dessert of the Day

BEVERAGES

unlimited coffee and hot tea included

All other beverages are additional. Bottled still and sparkling water, cappuccinos, espressos, wine, beer, spirits, and soft drinks are charged based on consumption.

All food & beverage is subject to 6.625% NJ sales tax. Gratuity can be added at your discretion. Menu prices and selections are subject to change, based on seasonality and availability.

Cake & Sweets Menu

End on a sweet note! Add on a custom cake or one of our dessert platters to enhance your special event!

EVENT DETAILS

Event Name: _____ Guest Count: _____

Event Date: _____ Event Time: _____

Restaurant Name: _____ Event Space: _____

Contact Name: _____

Phone Number: _____ Email: _____

ORDERS MUST BE CONFIRMED 7-BUSINESS DAYS PRIOR TO THE EVENT WITH A MINIMUM OF 12

CUSTOM CAKE | \$8 PER

PERSON

CHOOSE 1 FROM EACH OF THE CATEGORIES BELOW

Cake Flavor

- Vanilla Buttermilk
- Devils Food
- Carrot-Walnut*
- *CONTAINS NUTS
- Red Velvet

Cake Filling

- Chocolate Buttercream
- Vanilla Buttercream
- Cream Cheese
- Truffle Ganache
- Raspberry Jam
- Brown Sugar Buttercream
- Coffee Buttercream Lemon
- Curd

Cake Icing

- Vanilla Buttercream
- Chocolate Buttercream
- Cream Cheese
- Coffee Buttercream
- Brown Sugar Buttercream

Cake Inscription: _____

(Example: "Happy Birthday Mary!")

Dessert Platters

PRICED PER PLATTER

CLASSIC COOKIES

BAKER'S
ASSORTMENT
\$24 | QTY. 12

CUPCAKES - REGULAR SIZE

BAKER'S ASSORTMENT
\$36 | QTY. 12

CUPCAKES - MINI SIZE

BAKER'S ASSORTMENT
\$36 | QTY. 24



Event Credit Card Authorization Form

Event Name _____

Event Date _____ Event Time _____ Guest Count _____

The final guest count for all events are due 14-days prior to the event.

PLEASE SELECT YOUR EVENT SPACE

WINE CELLAR
Private

THE STUDY
Private

CHEF'S ROOM
Semi-Private / No Doors

PLEASE FILL IN CARDHOLDER INFORMATION

Cardholder Name _____ Credit Card Type _____

Credit Card Number _____

Expiration Date _____ Security Code _____ Tax Exempt? _____ **Must provide ST-5 form*

Billing Address _____

THE FOLLOWING MAY BE BILLED TO MY CARD

DEPOSIT + FINAL BILL I authorize Harvest Restaurant Group to charge the credit card number listed on this form for the deposit (+ \$1 processing fee) and all remaining event charges noted on the final bill. I authorize Harvest Restaurant Group to add 20% gratuity to the final bill. The final check will **not** be presented unless requested onsite.

DEPOSIT ONLY (50% deposit of Food & Beverage Minimum) I authorize Harvest Restaurant Group to charge the credit card number listed on this form for the event deposit only (+ \$1 processing fee). The final bill will be presented onsite and another card will be provided for final payment. I understand gratuity is not automatically included.

EVENT & CANCELLATION POLICIES

We require a 50% deposit based on the food & beverage minimum to book your event space. A signed Credit Card Authorization Form and event deposit will serve as confirmation of your reservation. Event space is not confirmed until this document has been received and processed. The balance of charges are payable by cash or credit card at the presentation of the check. Should the event need to be cancelled, refund on the deposited money will be made as follows: 90 days or more before event, 100% refund; 31-89 days before event, 50% refund; 30 days or less before event, no refund.

Signature x _____ Date _____

By signing this form, I agree and accept the terms of the Event & Cancellation Policies noted on the Event Credit Card Authorization Form.

CONTACT INFORMATION

Contact Name _____ Contact Phone Number _____

Contact Email _____ Onsite Host Name _____

Please email completed form to the Event Coordinator or fax (973) 656-1828.





HARVEST EVENTS TEAM



EVENT COORDINATORS

EMILY GARCIA

(973) 656-1838 ext. 3011

egarcia@harvestrestaurants.com

Grato | Roots Morristown | Roots Ridgewood | Roots Summit | Tabor Road Tavern | Trap Rock | Agricola – Morristown

MORGAN BIZUB

(973) 656-1838 ext. 3010

mbizub@harvestrestaurants.com

Huntley Taverne | Addams Tavern | 3 West | Agricola – Princeton | Roots Ocean Prime | The Dinky Bar & Kitchen

MICHAEL RAMELLA

(609) 786-1006

michael.ramella@harvestrestaurants.com

Off-Premise Catering | Harvest Catering & Events

www.HarvestCateringEvents.com



WE LOOK FORWARD TO WORKING WITH YOU!