# WELCOME TO PRIVATE DINING



## TRAP ROCK

#### 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!



## **COME EXPLORE OUR RESTAURANTS!**



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



ADDAMS TAVERN

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



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



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



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



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



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



(609) 921-2777



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

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



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

ROOTS OCEAN PRIME
98 UNIVERSITY PLACE
PRINCETON, NJ | 08540
(609) 772-4934
ROOTS RIDGEWOOD
17 CHESTNUT STREET
RIDGEWOOD, NJ | 07450
(201) 444-1922

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 Fee - If you decide you'd like to bring in 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





Brewers room can accommodate audio visual.



### **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 OPYION 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

**House Made Pretzel Bites** 

**Shrimp Cocktail** 

**Cauliflower Burnt Ends** 

Nashville Hot Fried Chicken
Ouesadilla

Mac & Cheese Balls

**Kobe Beef Sliders** 

Tomato & Mozzarella Skewer

**Tuna Tartare** 

Gratuity is not automatically included.

All set menus and/or private rooms have a \$35 administration fee ( which is not a gratuity) and 6.625% sales tax.

Menu prices and selections are subject to change, based on seasonality and availability.



## **LUNCH MENU**

\$39.95++

#### **FIRST**

\*NO CHOICE NEEDED IN ADVANCE\* YOUR GUEST WILL SELECT ONE AT ARRIVAL

#### **Harvest Salad**

Mixed Greens, Farm Cheese, Thinly Sliced Vegetables, Vinaigrette

#### Seasonal Soup

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

#### **SECOND**

\*SELECT (3) TO PRESENT TO YOUR GUESTS\* YOUR GUEST WILL SELECT ONE AT ARRIVAL

**Brisket Mac & Cheese** 

**Harvest's Cheddar Burger** 

Frites

#### Fried Chicken Sandwich

Swiss Cheese, Pickles, Housemade Slaw, Frites Avocado, Fresh Slaw, Avocado Crema

#### **Cauliflower Tacos**

#### **Trap Rock Salmon**

Seasonal Accompaniments \$5 Supplement

#### **ENDING**

Farmer's Market Handmade Dessert

#### **BEVERAGES**

**Unlimited Coffee and Hot Lipton 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.

## **DINNER LEVEL 1 MENU**

\$49.95++

#### **FIRST**

\*SELECT (2) TO PRESENT TO YOUR GUESTS\* YOUR GUEST WILL SELECT ONE AT ARRIVAL

#### Harvest Salad

Mixed Greens. Farm Cheese. Thinly Sliced Vegetables,

#### Seasonal Soup

Vinaigrette

#### Caesar Salad

Romaine Lettuce, Croutons, Shaved Cheese, Caesar Dressing

Spicy Aioli

## Crispy CalamariAlabama Smoked WingsPickled Cherry Peppers,Alabama White Sauce, Chives

#### **SECOND**

\*SELECT (3) TO PRESENT TO YOUR GUESTS\* YOUR GUEST WILL SELECT ONE AT ARRIVAL

#### Pan Roasted Chicken

Seasonal Accompaniments

#### Harvest's Cheddar Burger

Frites

#### **Harvest's Signature Pork Chop**

Seasonal Accompaniments

#### **BBO** Ribs

Seasonal Accompaniments

#### **Trap Rock Salmon**

Seasonal Accompaniments

#### Seasonal Pasta

#### **Filet Mignon**

Seasonal Accompaniments \$8 Supplement

#### **ENDING**

Farmer's Market Handmade Dessert

#### **BEVERAGES**

**Unlimited Coffee and Hot Lipton 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.

## **DINNER LEVEL 2 MENU**

\$59.95++

#### **FIRST**

\*SELECT (2) TO PRESENT TO YOUR GUESTS\*
YOUR GUEST WILL SELECT ONE AT ARRIVAL

#### Harvest Salad

Mixed Greens, Farm Cheese, Thinly Sliced Vegetables, White Balsamic Vinaigrette

#### Seasonal Soup

Caesar Salad

Romaine Lettuce, Croutons,
Shaved Cheese, Caesar
Dressing

#### **Spicy Tuna Tartare**

Lime-Miso Vinaigrette, Wasabi Aioli, Pickled Ginger, Crispy Sesame Wontons

#### **Crispy Calamari**

Pickled Cherry Peppers, Spicy Aioli

#### **NJ Burrata**

Seasonal Accompaniments

#### Alabama Smoked Wings

Alabama White Sauce, Chives

#### **SECOND**

\*SELECT (3) TO PRESENT TO YOUR GUESTS\*
YOUR GUEST WILL SELECT ONE AT ARRIVAL

#### Pan Roasted Chicken

#### **House-Smoked Brisket**

Seasonal Pasta

Seasonal Accompaniments

Seasonal Accompaniments

#### **BBO Ribs**

Seasonal Accompaniments

#### **Harvest's Signature Pork Chop**

Seasonal Accompaniments

#### **Trap Rock Salmon**

Seasonal Accompaniments

#### **Trap Rock Burger**

Pepper-jack Cheese, Caramelized Onions, Herb Aioli, Frites

#### **Filet Mignon**

Seasonal Accompaniments

#### **ENDING**

**Farmer's Market Handmade Dessert** 

#### **BEVERAGES**

**Unlimited Coffee and Hot Lipton 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.

## 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 PEOPLE				
CUSTOM CAKE   \$8 PER PERSON  CHOOSE 1 FROM EACH OF THE CATEGORIES BELOW				
Cake Flavor	Cake Filling	Cake Icing		
<ul> <li>□ Vanilla Buttermilk</li> <li>□ Devils Food</li> <li>□ Carrot-Walnut*</li> <li>*CONTAINS NUTS</li> <li>□ Red Velvet</li> </ul>	Chocolate Buttercream Vanilla Buttercream Cream Cheese Truffle Ganache Raspberry Jam Brown Sugar Buttercream Coffee Buttercream Lemon Curd	Vanilla Buttercream Chocolate Buttercream Cream Cheese Coffee Buttercream Brown Sugar Buttercream		
Cake Inscription: _		·····		
	(Example: "Happy Birthday Mary!")			
Dessert Platters PRICED PER PLATTER				
CLASSIC COOKIES	<b>CUPCAKES - REGULAR SIZE</b>	<b>CUPCAKES - MINI SIZE</b>		



**BAKER'S ASSORTMENT** 

\$36 | QTY. 12

**BAKER'S ASSORTMENT** 

\$36 | QTY. 24

**BAKER'S ASSORTMENT** 

\$24 | QTY. 12



## **Event Credit Card Authorization Form**

Event Name				
Event Date	Event Time		l events are due 14-days prior to the event.	
PLEASE SELECT YOUR EVENT SPACE				
	GARDEN ROOM Private / NO AV	BREWERS ROOM Private Upper Level / Not Handicap Accessible		
PLEASE FILL IN CARDHOLDER INFORMATION				
Cardholder Name		Credit Card Type		
Credit Card Number				
	Security Code		*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			
CONTACT INFORMATION				
Contact Name	Co	ontact Phone Number		
Contact Email	Onsite Host Name			
	Please email completed form to the Event	Coordinator or fax (973) 656-1828.	HARVEST V RESTAURANTS	



## 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 | Huntley Taverne| Agricola - Morristown

#### MORGAN BIZUB

(973) 656-1838 ext. 3010

mbizub@harvestrestaurants.com

Trap Rock | 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!