WELCOME TO
PRIVATE DINING

at

HARVEST RESTAURANTS
FOOD · WINE · ENJOYMENT

ROOTS MORRISTOWN

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!

3 WEST RESTAURANT

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

ADDAMS TAVERN

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

THE DINKY BAR & KITCHEN

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

grato grateful

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

HUNTLEY TAVERNE

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

TABOR ROAD TAVERN

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

TRAP ROCK RESTAURANT BREWERY

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

HARVEST Catering & Events

(609) 921-2777

AGRICOLA

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

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

ROOTS STEAKHOUSE
ESTABLISHED · 2006

**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 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 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.

HARVEST RESTAURANTS
FOOD · WINE · ENJOYMENT

ROOTS STEAKHOUSE | ROOTS OCEAN PRIME
Private Dining Rooms

The perfect combination of traditional and modern, where your classic steakhouse favorites are elevated for an upscale experience. We proudly offer USDA prime steaks and the freshest seafood, along with an award winning wine list and hand-crafted cocktails. The rich leather booths, lavish oak bar, and brass accents emphasize the true steakhouse ambiance.
We have four unique locations for your dining pleasure!

ROOTS STEAKHOUSE
MORRISTOWN
EST. 2011

ROOTS OCEAN PRIME
PRINCETON
EST. 2019

ROOTS STEAKHOUSE
RIDGEWOOD
EST. 2014

ROOTS STEAKHOUSE
SUMMIT
EST. 2006

PRIVATE ROOMS
STONE ROOM – 16
ROOTS ROOM – 56

PRIVATE ROOMS
IVY ROOM – 30
FIRESTONE ROOM – 60

PRIVATE ROOMS
STONE ROOM – 36
ROOTS ROOM – 50

PRIVATE ROOMS
STONE ROOM – 28
REMINGTON ROOM – 50

PRIVATE DINING ROOMS

STONE ROOM
Capacity: 16

ROOTS ROOM
Capacity: 56

The Roots Room is the only space that can accommodate audio visual. .

For more information on hosting an event at Roots Morristown, please contact the Event Department at events@harvestrestaurants.com

RECEPTION MENU
AVAILABLE AT LUNCH & DINNER

Stationary Hors d'Oeuvres

VEGETABLE CRUDITE
assorted seasonal vegetables
with dipping sauce
$2.95 per person

CHEESEBOARD
chef's selection of cheese
garnished with fruit & crisps
$5 per person

SEAFOOD PLATTER
shrimp, oysters,
lobster, tuna tartare,
Current Market Price per
platter

Passed Hors d'Oeuvres

OPTION 1: $20 PER PERSON | SELECT 4 – SERVED 30 MINUTES
OPTION 2: $25 PER PERSON | SELECT 6 – SERVED 1 HOUR

OPTION 3: $55 PER PERSON | ALL 9 INCLUDED – SERVED 2 HOURS
OPTION 4: $76 PER PERSON | ALL 9 INCLUDED – SERVED 3 HOURS

OPTIONS 1 & 2 ARE ONLY AVAILABLE BEFORE A PLATED AFFAIR

Tuna Tartare
crispy wonton, avocado, ponzu, wasabi

Mini Lobster Roll

Kobe Sliders
cheddar, caramelized onions

Classic Chilled Shrimp Cocktail

Stuffed Mushroom Caps
spinach, mushroom, grana padano cheese

Applewood Smoked Slab Bacon
maple glazed

Mini Avocado Toast

Fried Chicken Sliders

Tomato & Mozzarella Skewer

LUNCH MENU
$44.95++

Appetizers

SELECT (2) TO PRESENT TO YOUR GUESTS

ASSORTED BABY GREENS
cherry tomato, cucumber, carrot, balsamic vinaigrette

LOBSTER BISQUE
asparagus, lobster, chives

WEDGE OF ICEBERG LETTUCE
tomato, crispy red onions, bacon, blue cheese

Entrées

SELECT (3) TO PRESENT TO YOUR GUESTS
YOUR GUESTS SELECT 1 AT ARRIVAL

CHICKEN CAESAR SALAD

garlic croutons, grana padano

PAN SEARED SALMON

seasonal accompaniments

STEAK & ARUGULA SALAD

sliced 4oz filet, shaved apples, walnuts,
crumbled blue cheese, apple cider vinaigrette

ROOTS CHEDDAR BURGER

roots steak sauce, cheddar, lettuce,
tomato, pickles

ROOTS FRIED SHRIMP SCAMPI

garlic, butter, white wine

CRISPY CHICKEN SANDWICH

swiss cheese, slaw, ranch dressing

SEASONAL VEGETABLE PASTA

SPICY BBQ BABY BACK PORK RIBS

8 OZ PETIT FILET MIGNON
(supplemental $26.95 per person)

Pommes Frites – Family Style Side

Dessert

ROOTS BUTTER CAKE

blueberry compote, fresh whipped cream

Beverages

UNLIMITED COFFEE & TEA INCLUDED

all other beverages are additional and charged on consumption

Gratuity is not automatically included.
There is a flat $35 administration fee for any set menus and/or private rooms.
The pricing excludes the NJ 6.625% sales tax.
Menu prices and selections are subject to change, based on seasonality and availability.

DINNER MENU
LEVEL 1 | $69++

Appetizers

SELECT (2) TO PRESENT TO YOUR GUESTS
YOUR GUEST WILL SELECT 1 AT ARRIVAL

LOBSTER BISQUE

diced vegetables, lobster meat

WEDGE OF ICEBERG LETTUCE

tomato, crispy red onions, bacon, blue cheese

ASSORTED BABY GREENS

cherry tomatoes, cucumbers, carrot,
balsamic vinaigrette

CAESAR SALAD
garlic croutons, grana padano

Entrées

SELECT (3) TO PRESENT TO YOUR GUESTS
YOUR GUEST WILL SELECT 1 AT ARRIVAL

ROOTS FRIED SHRIMP SCAMPI

garlic, butter, white wine

12 OZ NY STRIP STEAK

PAN SEARED SALMON

8 OZ FILET MIGNON

($5 supplement)

ROOTS FRIED CHICKEN BREAST

SEASONAL VEGETABLE PASTA

Sides

SELECT (3) TO BE SERVED FAMILY STYLE

POMMES FRITES   **BROCCOLI GARLIC & OIL**

CREAMED SPINACH   **HERB ROASTED MUSHROOMS**

CLASSIC WHIPPED POTATO   **MACARONI & CHEESE**

Crispy Brussels Sprouts with Honey Sambal, Bacon & Scallions

Dessert

ROOTS BUTTER CAKE

blueberry compote, fresh whipped cream

Beverages

UNLIMITED COFFEE & TEA INCLUDED

all other beverages are additional and charged on consumption

Gratuity is not automatically included.
There is a $35 administration fee for any set menu and/or private rooms.
The pricing excluded NJ 6.625% sales tax.
Menu prices and selections are subject to change, based on seasonality and availability.

ROOTS STEAKHOUSE

ESTABLISHED • 2006

DINNER MENU
LEVEL 2 | $75++

Appetizers

SELECT (2) TO PRESENT TO YOUR GUESTS
YOUR GUESTS WILL SELECT 1 AT ARRIVAL

LOBSTER BISQUE
assorted vegetables, lobster meat

WEDGE OF ICEBERG LETTUCE
tomato, crispy red onions, bacon, blue cheese

NJ BURRATA
tomato, grilled bread, balsamic, basil pesto

ASSORTED BABY GREENS
cherry tomatoes, cucumbers, carrot, balsamic vinaigrette

CAESAR SALAD
garlic croutons, grana padano

CHILLED JUMBO SHRIMP COCKTAIL

Entrées

SELECT (3) TO PRESENT TO YOUR GUESTS
YOUR GUESTS WILL SELECT 1 AT ARRIVAL

12 OZ FILET MIGNON
($5 supplement)

16 OZ NY STRIP STEAK

20 OZ COWBOY STEAK
($7 supplement)

PAN SEARED SALMON

PAN SEARED SCALLOPS

ROOTS FRIED CHICKEN BREAST

SEASONAL VEGETABLE PASTA

Sides

SELECT (3) TO BE SERVED FAMILY STYLE

POMMES FRITES   **BROCCOLI GARLIC & OIL**
CREAMED SPINACH   **HERB ROASTED MUSHROOMS**
CLASSIC WHIPPED POTATO   **MACARONI & CHEESE**

CRISPY BRUSSELS SPROUTS WITH HONEY SAMBAL, BACON & SCALLIONS

Dessert

ROOTS BUTTER CAKE
blueberry compote, fresh whipped cream

Beverages

UNLIMITED COFFEE & TEA INCLUDED
all other beverages are additional and charged on consumption

Gratuity is not automatically included.
There is a $35 administration fee for any set menus and/or private rooms.
Pricing excluded NJ 6.625% sales tax.
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 PEOPLE

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	**CUPCAKES - REGULAR SIZE**	**CUPCAKES - MINI SIZE**
BAKER'S ASSORTMENT	BAKER'S ASSORTMENT	BAKER'S ASSORTMENT
$24	QTY. 12	$36	QTY. 12	$36	QTY. 24

HARVEST RESTAURANTS
FOOD • WINE • ENJOYMENT

ROOTS MORRISTOWN

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

☐ **ROOTS ROOM** Private	☐ **STONE ROOM** Private / NO AV

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 RESTAURANTS
FOOD · WINE · ENJOYMENT

ROOTS MORRISTOWN | 40 W. Park Place | Morristown, NJ 07960 | P: (973) 326-1800

HARVEST RESTAURANTS
FOOD · WINE · ENJOYMENT

HARVEST EVENTS TEAM

EVENT COORDINATORS

EMILY GARCIA

(973) 656–1838 ext. 3011

egarcia@harvestrestaurants.com

*Roots Morristown | Roots Ridgewood | Roots Summit |
Huntley Taverne| Agricola - Morristown
Off-Premise Catering | Harvest Catering & Events*

MORGAN BIZUB

(973) 656–1838 ext. 3010

mbizub@harvestrestaurants.com

*Grato | Tabor Road Tavern | Trap Rock | Addams Tavern | 3 West |
Agricola - Princeton | Roots Ocean Prime | The Dinky Bar & Kitchen*

WE LOOK FORWARD TO WORKING WITH YOU!