WELCOME TO PRIVATE DINING



FOOD • WINE • ENJOYMENT

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



A D D A M S T A V E R N 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

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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.

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



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

Nashville Hot Fried Chicken Quesadilla

Kobe Beef Sliders

Cauliflower Burnt Ends

Mac & Cheese Balls

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.





\$39.95++

FIRST

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

Harvest Salad

Seasonal Soup

Mixed Greens, Farm Cheese, Thinly Sliced Vegetables, Vinaigrette

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

Cauliflower Tacos

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

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.

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.

DINNER LEVEL 1 MENU

\$49.95++

FIRST

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

Harvest Salad

Seasonal Soup

Caesar Salad

Mixed Greens, Farm Cheese, Thinly Sliced Vegetables, Vinaigrette

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

Filet Mignon

Seasonal Accompaniments \$8 Supplement

ENDING

Farmer's Market Handmade Dessert

BEVERAGES

Unlimited Coffee and Hot Lipton Tea included

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Seasonal Pasta

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 Seasonal Accompaniments House-Smoked Brisket Seasonal Accompaniments

Seasonal Pasta

BBO Ribs

Harvest's Signature Pork Chop

Trap Rock Salmon

Seasonal Accompaniments

Seasonal Accompaniments

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.

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.

Event Name:		Guest Count:	
Event Date:	Event Time:		
Restaurant Name:	Event Space:		
Contact Name:			
Phone Number:	Email:		
ORDERS MUST BE CONF	IRMED 7-BUSINESS DAYS PRIOR TO THE EVENT WI	ITH A MINIMUM OF 12 PEOPLE	
	SE 1 FROM EACH OF THE CATEGO		
Cake Flavor	Cake Filling	Cake Icing	
🗆 Vanilla Buttermilk	Chocolate ButtercreamVanilla Buttercream	Vanilla Buttercream	
Devils Food	Cream Cheese	Chocolate Buttercream	
Carrot-Walnut*	Truffle Ganache		
Red Velvet	 Raspberry Jam Brown Sugar Buttercream 	Coffee Buttercream	
	Coffee Buttercream	Brown Sugar Buttercream	
	Lemon Curd		
Cake Inscription:			
Cake Inscription:	(Example: "Happy Birthday Mary!")		
Cake Inscription:	•••••		
Cake Inscription:	(Example: "Happy Birthday Mary!") Dessert Platter PRICED PER PLATTER	LA L	

Event Credit Card Authorization Form				
Event Name				
Event Date	Event Time		II 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	2	_ Credit Card Type		
Credit Card Numb	er			
	Security Code			
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	Cont	Contact Phone Number		
Contact Email	Onsite Host Name			
	Please email completed form to the Event Co	ordinator or fax (973) 656-1828.	HARVEST HARVEST RESTAURANTS	

TRAP ROCK | 279 Springfield Avenue | Berkeley Heights, NJ 07922 | P: (908) 665-1755



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

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WE LOOK FORWARD TO WORKING WITH YOU!