WELCOME TO PRIVATE DINING at HARVEST KESTAURANTS FOOD • WINE • ENJOYMENT TABOR ROAD TAVERN

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



TABOR ROAD

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 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





TABOR ROAD

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 Corn, Chili Lime Butter, Feta Cheese, Filone Bread

Tuna Tartare Potato Chip, Wasabi Cream, Pickled Ginger

Crispy Chicken Sliders

Shrimp Cocktail

Tabor Shrimp Spring Rolls Miso Dressing, Sweet Chili Sauce

Mini Kobe Beef Sliders Cheddar on Brioche

Fried Mac & Cheese Balls

Tomato & Mozzarella Skewers

Mini Pretzel Bites

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.



TABOR ROAD

LUNCH MENU

\$39.95++

FIRST

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

Mixed Greens Sherry 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

Turkey & Brie Sandwich

Harvest's Cheddar Burger Fries

Herb Mayo, Arugula, Chutney, Raisin Pecan Bread, House-made Chips

Crispy Chicken Sandwich

Seasonal Cavatelli (Vegetarian)

Pickles, Tomato, Slaw, Swiss Cheese, Fries

Tabor Road Tavern's 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

Mixed Greens Sherry Vinaigrette Seasonal Soup

Caesar Salad

Romaine Lettuce, Croutons, Shaved Cheese, Caesar Dressing

Crispy Calamari Pickled Cherry Peppers, Spicy Aioli BBQ Glazed Wings Sweet Heat Glaze,

Ranch

SECOND

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

Rotisserie Chicken Seasonal Accompaniments Harvest's Cheddar Burger Fries

Seasonal Vegetable Pasta Seasonal Vegetables, Light Cream Sauce **BBQ Ribs** Seasonal Accompaniments

Tabor Road Tavern's Salmon

Seasonal Accompaniments

Harvest's Signature Pork Chop Seasonal Accompaniments

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.

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 2 MENU

\$59.95++

FIRST

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

Mixed Greens Sherry 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 Sweet Heat Glaze, Ranch

BBO **Glazed Wings**

SECOND

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

Rotisserie Chicken

Seasonal Accompaniments

Seasonal Vegetable Pasta Seasonal Vegetables, Light Cream Sauce

Ribeye Burger Lettuce, Tomato, Rosemary Aioli, Swiss Cheese, Pickles, Fries

BBO Ribs Seasonal Accompaniments

Filet Mignon Seasonal Accompaniments **Tabor Road Tavern's Salmon** Seasonal Accompaniments

Harvest's Signature Pork Chop Seasonal Accompaniments

Seasonal Cavatelli (Vegetarian)

Flounder Francaise 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	Cream Cheese		
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		

TABOR ROAD				
Event Credit Card Authorization Form				
Event Name				
Event Date	Event Time		ntnt for all events are due 14-days prior to the event.	
PLEASE SELECT YOUR EVENT SPACE				
THE LODGE Private	WINE ROOM Private	PORCH ROOM Private / NO AV	TASTING ROOM Private	
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 <u>DEPOSIT + FINAL BILL</u> 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 <u>not</u> 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 xDate				
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 Phone Number			
Contact Email Onsite Host Name Please email completed form to the Event Coordinator or fax (973) 656-1828. Image: Content of the Event Coordinator or fax (973) 656-1828.				

TABOR ROAD TAVERN | 510 Tabor Road | Morris Plains, NJ 07950 | P: (973) 267-7004



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!