

# WELCOME TO PRIVATE DINING



FOOD • WINE • ENJOYMENT

## ROOTS RIDGEWOOD



### 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!

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



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



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

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



**ADDAMS  
TAVERN**

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



**TABOR ROAD  
TAVERN**

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



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

THE  
**DINKY**  
BAR & KITCHEN

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



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



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

  
**HARVEST**  
*Catering & Events*

(609) 921-2777

# 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.

# 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!



**MORRISTOWN**  
EST. 2011



**PRINCETON**  
EST. 2019



**RIDGEWOOD**  
EST. 2014



**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



**ROOTS  
RIDGEWOOD**

**HARVEST  
RESTAURANTS**  
FOOD • WINE • ENJOYMENT

# PRIVATE DINING ROOMS



## STONE ROOM

Capacity: 36



## ROOTS ROOM

Capacity: 50



Both private rooms can accommodate audio visual.



For more information on hosting an event at Roots Ridgewood, please contact the Events Department at [events@harvestrestaurants.com](mailto: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

#### ***Kobe Sliders***

cheddar, caramelized onions

#### ***Stuffed Mushroom Caps***

spinach, mushroom, grana padano cheese

#### ***Mini Avocado Toast***

#### ***Mini Lobster Roll***

#### ***Classic Chilled Shrimp Cocktail***

#### ***Applewood Smoked Slab Bacon***

maple glazed

#### ***Fried Chicken Sliders***

#### ***Tomato & Mozzarella Skewer***

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



## 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*

### *Beverages*

**ROOTS BUTTER CAKE**

blueberry compote, fresh whipped cream

**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.*



## 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**  
**CREAMED SPINACH**  
**CLASSIC WHIPPED POTATO**

**BROCCOLI GARLIC & OIL**  
**HERB ROASTED MUSHROOMS**  
**MACARONI & CHEESE**

**CRISPY BRUSSELS S PROUTS 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

BAKER'S ASSORTMENT  
\$24 | QTY. 12

### CUPCAKES - REGULAR SIZE

BAKER'S ASSORTMENT  
\$36 | QTY. 12

### CUPCAKES - MINI SIZE

BAKER'S ASSORTMENT  
\$36 | QTY. 24





## ROOTS RIDGEWOOD

### 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

#### 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

*Roots Morristown / Roots Ridgewood / Roots Summit /  
Huntley Tavern / 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!