

WELCOME TO PRIVATE DINING

at

 HARVEST 
RESTAURANTS

FOOD • WINE • ENJOYMENT

THE DINKY BAR & KITCHEN



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!



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



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



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



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



(609) 921-2777

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 your own dessert we charge \$2.95 per person.

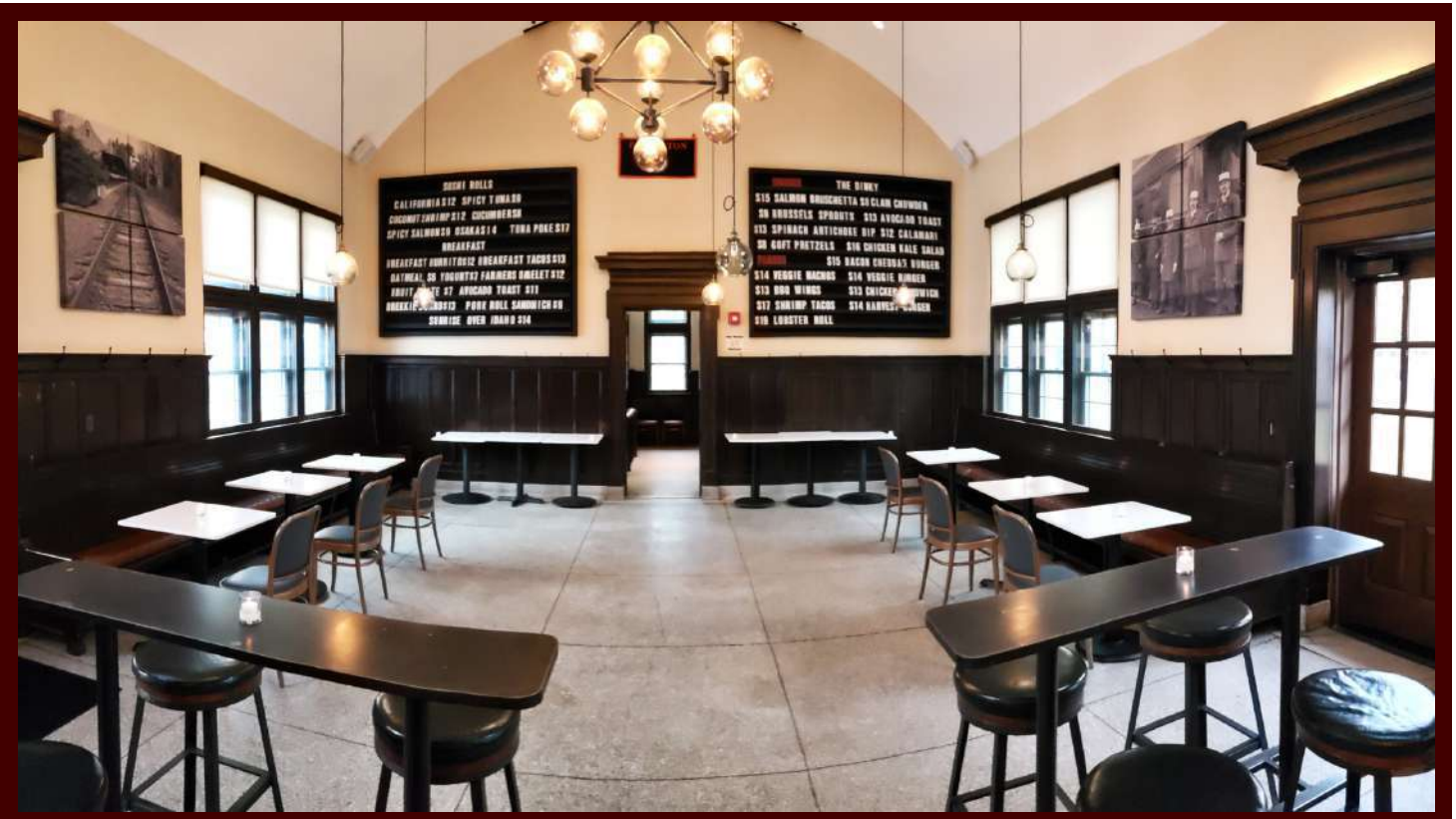
Corkage Fee - \$40 per every 750ml bottle (it can not be wine featured on our wine list)

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.

To host an event at The Dinky Bar & Kitchen will require a buy-out of the restaurant, which feature a standing cocktail reception for up to 80 guests. This includes indoor & outdoor space.



For more information on hosting an event at The Dinky Bar & Kitchen, please contact the Events Department, EVENTS@harvestrestaurants.com

Passed Hors D'oeuvres

Option #1: \$40/person – Select (6) for 1 hour

Option #2: \$55/person – All 9 Included for 1.5 hours

Option #3: \$70/person – All 9 Included for 2.5 hours



Mini Buttermilk Fried Chicken Sandwich – Spicy Slaw, Pickled Cucumber and Shallots

Mac N Cheese Bites – Crispy-Goosey Mac N Cheese Bites, Chives, Smoked Gouda Cheese
Sauce

French Onion Soup Dumplings – French Onion Soup, Wonton Wrapped, Gruyere, Pecorino
Romano, Chives

Soft Pretzels– Spicy Honey, Mustard, Smoked Gouda Cheese Sauce

Chilled Sliced Filet Mignon – Crostini, Horseradish Cream Sauce

1865 Burger – White Sharp Vermont Cheddar, Ground Ribeye, Caramelized Onions, B&B
Pickles, Rosemary Aioli

Shrimp Cocktail – Cocktail Sauce, Lemon

Mini Lobster Roll – Herb Mayo, Micro Celery, Fresh Lobster, Shaved Iceberg

Buffalo Chicken & Hummus Dips - both served stationary

Stations

***Vegetable Crudité** – Chef's selection of seasonal vegetables with dipping sauces \$5/person

***Cheeseboard** – Chef's selection of cheese, garnished with fruit and crisps - \$8/person

French Fries – Pecorino Romano, Rosemary, Truffle Oil - \$3 per person/hour

Pizza – *Choice of 3* – \$10 per person/hour

Fig and Prosciutto

Margherita

Princeton Tiger (Buffalo Chicken)

Meat Lovers

Chicken Wings – 3rd Rail BBQ, Spicy Sriracha, Buffalo - \$6 per person/hour

Chicken Caesar – Romaine, Caesar Dressing, Herb Croutons, Pecorino Romani, Sliced Chicken -
\$8per person/hour

Crispy Brussel Sprouts– Honey Lime Sriracha, Sesame Seeds - \$4 per person/hour

Sushi Bar – Spicy Tuna (Cucumber, Spicy Aioli, Red Tobiko), Osaka (Tuna, Avocado, Spicy Aioli),

Vegetable (Cucumber, Avocado, Carrots) - \$12 per person/hour

*Stations Sizes are Based upon your Final Headcount

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



Event Credit Card Authorization Form

Event Name _____

Event Date _____ Event Time _____ Guest Count _____

The final guest count for all events are due 7-days prior to the event.

PLEASE SELECT YOUR EVENT SPACE

BUY-OUT OF THE DINKY BAR & KITCHEN

Private Event Up to 75 Guests

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

*Grato | Roots Morristown | Roots Ridgewood | Roots Summit |
Tabor Road Tavern | Huntley Tavern | 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!