

3 WEST RESTAURANT PRIVATE DINING



From the smoky wood flavors of seasonal appetizers and entrees, to the finely executed desserts, we at 3 West strive to keep customers coming back for more. Our seasonal 'New American Style' cuisine also features an extensive boutique wine list, and crafted cocktails.



Harvest Restaurant Group is family owned and operated. In 1996, they realized that great food was missing from New Jersey and wondered why residents should have to trek into New York City for a fine dining experience. From this notion, Trap Rock Restaurant and Brewery was born in Berkeley Heights, NJ. Trap Rock was one of the first NJ restaurants to offer locals farm-to-table comfort food with a creative twist and hand-crafted brews, too.

Since the inception of Trap Rock, Harvest Restaurants has grown to 13 restaurants, plus a catering business, and nearly 1000 employees throughout Northern and Central New Jersey. Concepts include American farm-to-table and high-end steakhouses. Harvest firmly believes that hospitality starts with its own employees where employees come first. The Harvest team lives by a set of core values that support the well-being of their staff and communities. Employees enjoy a culture in which people truly care about each other, resulting in a high level of pride, respect, and enthusiasm in everything they do.

Harvest Restaurants is one of the largest independent restaurant groups in New Jersey most known for quality, service, and atmosphere while providing its employees with tremendous career growth potential.



Private Dining Rooms

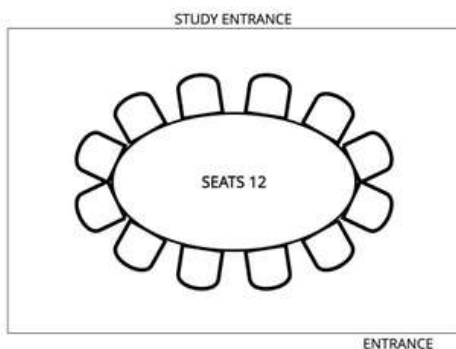
The Cellar | The Study | The Chef's Room



The Cellar

Capacity: 12
Capacity with AV: 8

Stone walls and individual wine vaults create an ambiance of timeless sophistication in our "Cellar". At the heart of this space, a magnificent mahogany table, capable of seating up to twelve guests, beckons for intimate gatherings.



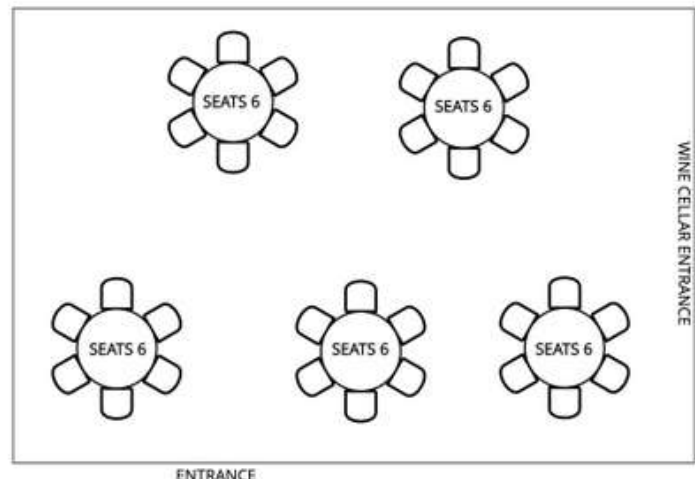


The Study

Capacity: 30

Capacity with AV: 20

Exposed brick walls lend a touch of rustic elegance, while glimpses of the adjoining wine cellar add a captivating focal point in the "Study". This traditionally styled space, rich in warm wood tones, exudes timeless charm, perfect for any gathering.

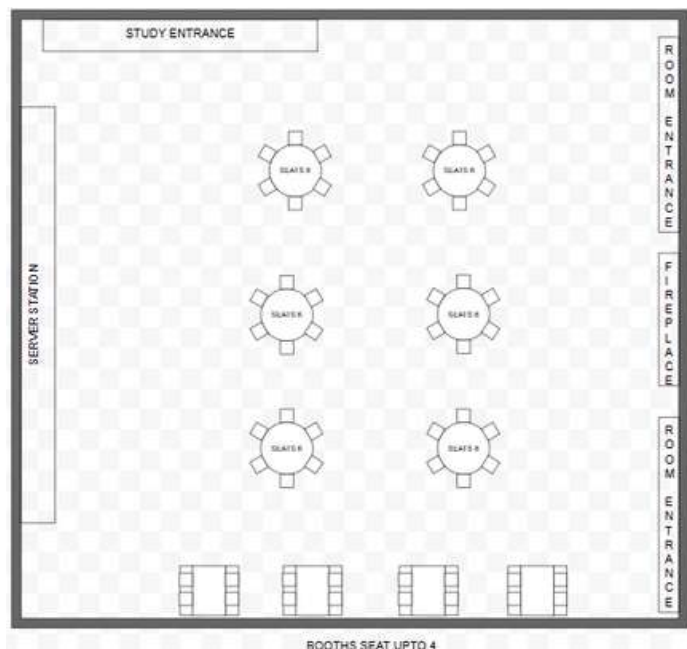




The Chefs Room

Capacity : 52

The Chefs Room incorporates mission touches like a tray ceiling crisscrossed with polished wood slats and light fixtures in the shape of drums lined with rice paper. One wall offers a glassed-in view of the kitchen, another sports wine bottles in beautiful wood cubbies. A beautiful wood-burning fireplace is a focal point of the space.



Reception Menu

BUTLER PASSED HORS D'OEUVRES

(PRIOR TO A PLATED AFFAIR)

30 Minutes: \$18 per person | select 4

1 Hour: \$36 per person | select 6

COCKTAIL STYLE EVENT:

2 hours | \$54 per person | select 9

Chicken Parm Meatballs

Angry Shrimp Spring Rolls

Fried Chicken Sliders
Ranch Dressing, Pickles

Edamame Spring Roll
Miso Dipping

Pigs in Blanket

Burrata Crostini
Blistered tomatoes

Mini Crab Cakes
Tartar Sauce Dollop

Mini Bacon Cheeseburger
Dollop of Ketchup

Mini Lobster Roll

Mini Beef Wellington
Creamed Spinach, Puff Pastry

Tuna Tartare Tostada

Chilled Jumbo Shrimp Cocktail Shooter

Mini Chicken Pot Pies

Caramelized Onion, Bacon, & Gruyere Tart

Bacon Wrapped Scallops

Raisin Pecan Toast
Whipped Feta

Sliced Sirloin Crisp
Horseradish Cream

Lamb Chops
\$8 Supplemental Fee

Stationary Displays

Vegetable Crudité
Buttermilk Ranch Dressing and French Onion Dip

\$4 per person

Hummus Platter
Homemade Hummus, Pita, Artisan Crackers

\$4 per person

Cheeseboard
Chefs Selection of cheeses, served with Crisps

\$6 per person

Mini Dessert Platter
Chefs selection of assorted cookies, cupcakes, treats

\$5 per person

Luncheon Menu

First Course

\$43.95

Both selections included in package, your guests will select 1 at the event

Seasonal Soup

Harvest Salad

Entree

Select 3 Options below, as you guest will select 1 at the event

Chicken Quesadilla

Caramelized Onion, Cheese, Kale, Sour Cream, Pico de Gallo

Harvest Cheddar Burger

Frites

Seasonal Pasta Primavera

Seasonal Vegetables, White Wine, Touch of Cream

3 West's Salmon

Seasonal Accompaniments

\$5 Supplemental

Crispy Chicken Sandwich

Brioche Bun, Gruyere, Savoy Cabbage

Slaw, Pickles, House Ranch, Frites

Dessert

Included in the package, every guest will receive an individual dessert

Farmer's Market Handmade Dessert

Hot Tea and Coffee included in package, all other beverages are charged on consumption

Dinner Level 1

\$54.95

First Course

Both selections included in package, your guests will select 1 at the event

Seasonal Soup

Harvest Salad

Entrée

Select 3 options below, your guests will select 1 at the event

Rotisserie Chicken

Seasonal Accompaniments

Seasonal Pasta Primavera

Seasonal Vegetables, White Wine, Touch of Cream

3 West's Salmon

Seasonal Accompaniments

Harvest's Signature Pork Chop

Seasonal Accompaniments

Filet Mignon

Seasonal Accompaniments

\$8 Supplemental

3 West Cheddar Burger

Harvest Ribeye Blend, Lettuce, Tomato,

Pickles, Garlic Aioli, Brioche Bun, Fries

Braised Short Ribs

Seasonal Accompaniments

Dessert

Included in the package, every guest will receive an individual dessert

Farmer's Market Handmade Dessert

Hot Tea and Coffee included in package, all other beverages are charged on consumption

Dinner Level 2

\$65.95

First Course

Select two options below, your guests will select 1 at the event

Baby Iceberg Wedge
baby tomatoes, bacon lardons, pickled red onion, parmesan croutons, blue cheese dressing

Crispy Calamari
giardiniera vegetables, pickled jalapeño, lemon basil aioli

Crispy Shrimp Spring Rolls
lime miso vinaigrette, sweet chili vinaigrette

Caesar Salad
Romaine Lettuce, Croutons, Shaved Cheese, Caesar Dressing

General Tso's Cauliflower
sweet and sour chili glaze, sesame seeds, scallions

NJ Burrata

Tuna Tartare

Entree

Select 3 options below, your guests will select 1 at the event

Braised Short Ribs
Seasonal Accompaniments

Rotisserie Chicken
Seasonal Accompaniments

Seasonal Pasta Primavera
Seasonal Vegetables, White Wine, Touch of Cream

3 West's Salmon
Seasonal Accompaniments

Harvest's Signature Pork Chop
Seasonal Accompaniments

Filet Mignon
Seasonal Accompaniments

3 West Cheddar Burger
Harvest Ribeye Blend, Lettuce, Tomato, Pickles, Garlic Aioli, Brioche Bun, Fries

Fresh Seasonal Fish
Seasonal Accompaniments

Dessert

Included in the package, every guest will receive an individual dessert

Farmer's Market Handmade Dessert

Hot Tea and Coffee included in package, all other beverages are charged on consumption

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. If the food and beverage minimum is not reached the remaining balance will be charged as an unmet minimum fee. To go food and beverages do not count towards the food and beverage 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 in replacement of the dessert included in the package all fees would be waived. If you choose to bring your own dessert in addition to the package's dessert there is a fee of \$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.

Event Budget- If you have a per person budget we will do our best to accommodate however, your onsite host is responsible for managing expenses and keeping in budget on the day of.

Selections/Pricing- Menu prices and selections are subject to change, based on seasonality and availability. All current pricing is prior to tax and gratuity.

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.

Contact Information



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Huntley Tavern
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TABOR ROAD
TAVERN

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

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The Dinky
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Contact Information



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Roots Ocean Prime

Princeton

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Roots Ocean Prime

Darien, Connecticut

Coming Soon

