

TRAP ROCK RESTAURANT AND BREWERY
PRIVATE DINING



In 1997, Harvest Restaurants opened its doors with its first location, Trap Rock Restaurant Brewery. Its microbrewery offers guests seasonal craft brews in addition to a delicate menu that accentuates a southern flare. Trap's reputation was shaped early by an "Excellent" rating by the New York Times. Trap Rock continues to evolve as the original heart of Harvest Restaurant Group.



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 Brewers Room Room I The Garden Room



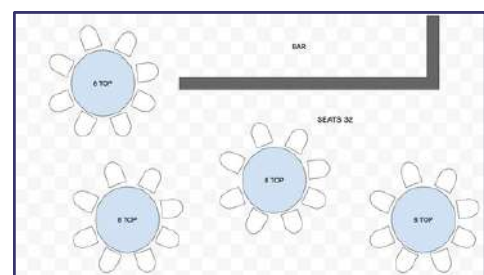
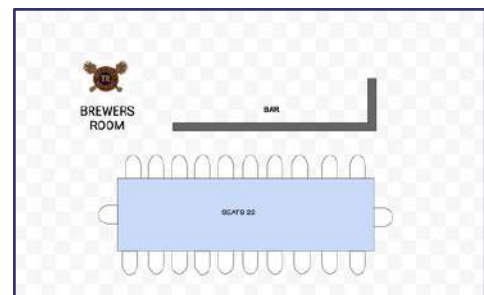
The Brewers Room

The Brewers Room, a private space on the second floor where rustic charm meets modern sophistication. A crackling wood-burning fireplace casts a warm glow, creating a cozy and inviting atmosphere. A private wooden bar nestled within the space invites intimate gatherings and social celebrations. The entire room exudes a brewery-like ambiance, infused with a touch of elegance, making it perfect for relaxed evenings or special occasions.

Capacity with AV: 25

Capacity: 32

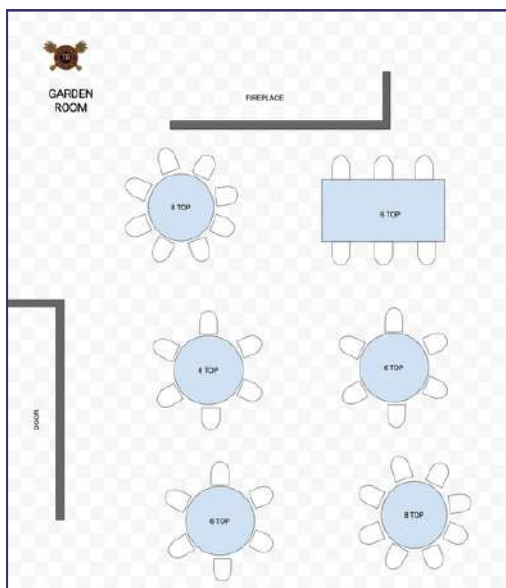
This space is not handicap accessible





The Garden Room

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Primarily serving as our main dining room, the Garden Room is bathed in abundant natural light, thanks to expansive windows that create a sense of connection with the outdoors. Dark wooden features throughout the room lend a touch of sophistication, while stylish black lanterns add a subtle touch of modern flair. This quintessential dining area provides a warm and inviting atmosphere perfect for any occasion.

Capacity : 40
 Not AV compatible

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

Mini Brisket Slider	Mini Beef Wellington <i>Creamed Spinach, Puff Pastry</i>
Cauliflower Burnt Ends	Tuna Tartare Tostada
Quesadilla	Chilled Jumbo Shrimp Cocktail Shooter
Fried Chicken Sliders <i>Ranch Dressing, Pickles</i>	Mini Chicken Pot Pies
Warm Soft Pretzel Bites	Mini Lobster Roll
Nashville Hot Fried Chicken Quesadilla	Bacon Wrapped Scallops
Pigs in Blanket	Raisin Pecan Toast <i>Whipped Feta</i>
Burrata Crostini <i>Blistered tomatoes</i>	Sliced Sirloin Crisp <i>Horseradish Cream</i>
Mini Crab Cakes <i>Tartar Sauce Dollop</i>	Lamb Chops \$8 Supplemental Fee
Mini Bacon Cheeseburger <i>Dollop of Ketchup</i>	Caramelized Onion, Bacon, & Gruyere Tart

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
*Chef's Selection of cheeses,
served with Crisps*

\$6 per person

Mini Dessert Platter
*Chef's selection of assorted
cookies, cupcakes, treats*

\$5 per person





Seated Affair Packages

Lunch | Dinner Level 1 | Dinner Level 2

Luncheon Menu

\$43.95

First Course

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

Seasonal Soup

Harvest Salad

Entree

Select three options below, your guests will select one at the event

Harvest Cheddar Burger

Frites

Seasonal Vegetable Pasta

Seasonal Vegetables, Light Cream Sauce

Trap Rock's Salmon

Seasonal Accompaniments

\$5 Supplemental

Fried Chicken Sandwich

Swiss Cheese, Pickles, House-Made Slaw, Fries

Cauliflower Tacos

Red & Green Cabbage, Shaved Carrot, Radish, Sriracha-Lime Aioli

Goffle Farm Turkey Burger

Caramelized Onions, Gruyere, Avocado, Lettuce, Tomato, Pickle, Ranch,

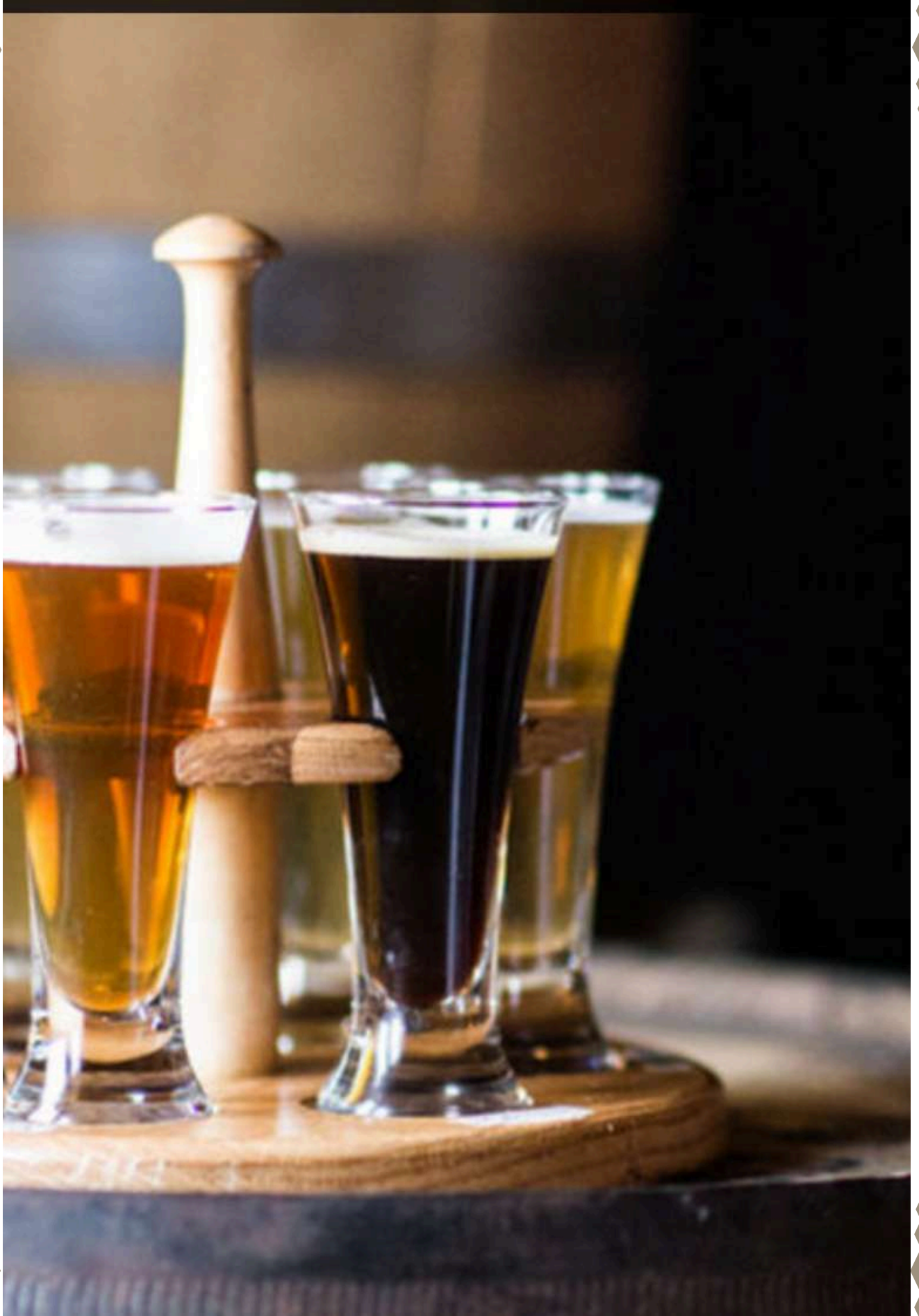
House Made Chips

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 one at the event

Seasonal Soup

Harvest Salad

Entree

Select three options below, your guests will select one at the event

Seasonal Vegetable Pasta
Seasonal Vegetables, Light Cream Sauce

Trap's Smoked Chicken
Seasonal Accompaniments

Trap Rock Salmon
Seasonal Accompaniments

Filet Mignon
Seasonal Accompaniments
\$8 Supplemental

Harvest's Signature Pork Chop
Seasonal Accompaniments

BBQ Ribs
Seasonal Accompaniments

Harvest Cheddar Burger
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 2

\$65.95

First Course

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

Crispy RI Calamari
*Tempura battered, pickled vinegar cherry
peppers, spicy sambal aioli, chopped parsley*

NJ Burrata
Seasonal Accompaniments

Alabama Smoked Wings
Alabama White Sauce, Chives

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

Tuna Tartare
Seasonal Accompaniments

Wedge Salad
*Frizzled onions, bacon, heirloom tomatoes,
blue cheese crumbles, blue cheese dressing*

Entrées

Select three options below, your guests will select one at the event

Fresh Seasonal Fish
Seasonal Accompaniments

Seasonal Vegetable Pasta
Seasonal Vegetables, Light Cream Sauce

Trap's Smoked Chicken
Seasonal Accompaniments

Brewers Burger
*Caramelized Onions,
Pepper-Jack Cheese, Pickle, Lettuce,
Tomato, Rosemary Aioli, Frites*

Trap Rock's Salmon
Seasonal Accompaniments

Harvest's Signature Pork Chop
Seasonal Accompaniments

Filet Mignon
Seasonal Accompaniments

BBQ Ribs
Seasonal Accompaniments

18 Hour Smoked Brisket
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.



Trap Rock Restaurant & Brewery
Berkeley Heights, NJ
traprockevents@harvestrestaurants.com
(908) 665-1755



TABOR ROAD
TAVERN

Tabor Road Tavern
Morris Plains, NJ
taborevents@harvestrestaurants.com
(973) 267-7004



3 West
Basking Ridge, NJ
3westevents@harvestrestaurants.com
(908) 647-3000



Agricola Eatery
Princeton, NJ
agricolaprevents@harvestrestaurants.com
(609) 921-2798



Huntley Tavern
Summit, NJ
Huntleyevents@harvestrestaurants.com
(908) 273-3166



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

Addams Tavern
Westfield
Addamsevents@harvestrestaurants.com
(908) 232-3201



Grato
Morris Plains, NJ
Gratoevent@harvestrestaurants.com
(973) 267-4006



The Dinky
Princeton, NJ
Dinkyevents@harvestrestaurants.com
(609) 423-2188



Roots Steakhouse
Morristown

rootsromevents@harvestrestaurants.com

(973) 326-1800

Roots Steakhouse
Ridgewood

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(201) 444-1922

Roots Steakhouse
Summit, NJ

Rootsrosevents@harvestrestaurants.com

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Roots Ocean Prime
Princeton

rootsropevents@harvestrestaurants.com

(609) 772-4934

Roots Ocean Prime
Darien, Connecticut
Coming Soon

