



DINKY PRIVATE DINING



The Dinky Bar & Kitchen is a welcoming and simple bar offering locally-sourced, ingredient-driven snacks, small plates and more.

Launched in 2016, The Dinky inherits its name from the iconic Princeton train branch that connects Princeton to Princeton Junction station on the Northeast Corridor Line. It is housed in the original 1918 historic stone station house where train passengers waited to board, and was the site of the “Great Dinky Robbery,” which shocked the peaceful University in 1963. A mainstay of the Princeton campus, The Dinky preserves its historical integrity of the passenger building, while drawing new crowds to enjoy the food and drink now available.

A friendly, easygoing bar, The Dinky Bar & Kitchen welcomes guests to this historic and comfortable locale. With a focus on craft beer, unique cocktails and small production wines, The Dinky is a warm, cozy space, perfect for any occasion.

Across from McCarter Theatre Center for the Performing Arts, The Dinky Bar & Kitchen is located on the west side of campus, helping transform the new Arts and Transit neighborhood into a cultural, social and dining destination.



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.



Main Dining Room

*To host an event at The Dinky Bar & Kitchen requires a buy-out of the restaurant,
which features a standing cocktail reception for up to 80 guests.*

This includes indoor & outdoor space.





Outdoor Space

This space can be included in the buyout





Buyout Reception Packages

Main Dining Room and Outdoor Space

Reception Menu

BUTLER PASSED HORS D'OEUVRES

Option 1: \$40 per person| select 6- served for 1 hour

Option 2: \$55 per person| all 9 included served for 1.5 hours

Option 3: \$70 per person| all 9 included served for 2.5 hours

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

Mini Fried Chicken Sandwich
Spicy Slaw, Pickled Cucumber and Shallots

Chilled Sliced Filet Mignon
Crostini, Horseradish Cream Sauce

Shrimp Cocktail

Hummus Dip
Served Stationary

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

Soft Pretzels
Spicy Honey, Mustard, Smoked Gouda Cheese Sauce

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

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

Stationary Items

Vegetable Crudit - \$5 per person
Selection of seasonal vegetables with dipping sauces

Cheeseboard- \$8 per person
Selection of cheese, garnished with fruit and crisps

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

Taco Bar- \$12 per person/hour
*Chicken, Shrimp, Short Rib, Sour Cream, Pico de
Gallo, Guacamole, Cotija Cheese,
Pickled Red Onions, Cilantro, Tortill*

Pizza - Choice of 3 - \$10 per person/hour
*Fig and Prosciutto | Margherita | Seasonal
Pie | Meat Lovers*

Chicken Wings- \$6 per person/hour
3rd Rail BBQ, Garlic Parmesan, Buffalo

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

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

Sushi Bar - \$12 per person/hour
*Spicy Tuna (Cucumber, Spicy Aioli, Red
Tobiko) (Coconut Shrimp (Togarashi
Pickled Mango, Piquillo Peppers),
Vegetable (Cucumber, Avocado,
Carrots)*



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.

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



3 West
Basking Ridge, NJ

3westevents@harvestrestaurants.com

(908) 647-3000



TABOR ROAD
TAVERN

Tabor Road Tavern
Morris Plains, NJ

mbellas@harvestrestaurants.com

973-656-1881 ext 3010



Roots Steakhouse
Morristown

mbellas@harvestrestaurants.com

973-656-1881 ext 3010



Roots Ocean Prime
Princeton

Darien, Connecticut- **Coming Soon**

mbellas@harvestrestaurants.com

973-656-1881 ext 3010



The Dinky
Princeton, NJ

Dinkyevents@harvestrestaurants.com

(609) 423-2188



Trap Rock Restaurant & Brewery
Berkeley Heights, NJ

mbellas@harvestrestaurants.com

973-656-1881 ext 3010



Roots Steakhouse
Summit, NJ

Rootsrosevents@harvestrestaurants.com

(908) 273-0027



Roots Steakhouse
Ridgewood

Rootsrorevents@harvestrestaurants.com

(201) 444-1922



ADDAMS
TAVERN

Addams Tavern
Westfield

mbellas@harvestrestaurants.com

973-656-1881 ext 3010



Grato
Morris Plains, NJ

Gratoevent@harvestrestaurants.com

(973) 267-4006



Agricola Eatery
Princeton, NJ

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Huntley Taverne
Summit, NJ

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