

# WELCOME TO PRIVATE DINING

*at*



## HARVEST



# RESTAURANTS

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FOOD • WINE • ENJOYMENT

## TRAP ROCK



### 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

**THE  
DINKY**  
BAR & KITCHEN

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

**HARVEST  
Catering & Events**

(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 Lipton 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 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.



**TRAP  
ROCK**

**HARVEST  
RESTAURANTS**  
FOOD • WINE • ENJOYMENT

# PRIVATE DINING ROOMS



## GARDEN ROOM

Capacity: 40



## BREWERS ROOM UPPER LEVEL

Capacity: 32

**Brewers room can accommodate audio visual.**



For more information on hosting an event at Trap Rock, please contact the Event Department at [events@harvestrestaurants.com](mailto:events@harvestrestaurants.com)



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## RECEPTION MENU

AVAILABLE AT LUNCH & DINNER

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### STATIONARY HORS D'OEUVRES

SIZE OF PLATTERS BASED ON HEAD COUNT

#### Vegetable Crudite

\$2.95 Per Person

#### Cheese & Fruit Board with Crisps

\$5 Per Person

#### Hummus Platter

\$2.95 Per Person

### PASSED HORS D'OEUVRES

OPTION 1: \$15 PER PERSON | SELECT 4 - SERVED 30 MINUTES

OPTION 2: \$20 PER PERSON | SELECT 6 - SERVED 1 HOUR

OPTION 3: \$35 PER PERSON | ALL 9 INCLUDED - SERVED 2 HOURS

OPTION 4: \$42 PER PERSON | ALL 9 INCLUDED - SERVED 3 HOURS

OPTIONS 1 & 2 ARE ONLY AVAILABLE BEFORE A PLATED AFFAIR

Mini Avocado Toast

House Made Pretzel Bites

Shrimp Cocktail

Cauliflower Burnt Ends

Nashville Hot Fried Chicken  
Quesadilla

Mac & Cheese Balls

Kobe Beef Sliders

Tomato & Mozzarella  
Skewer

Tuna Tartare

Gratuity is not automatically included.

All set menus and/or private rooms have a \$35 administration fee (which is not a gratuity) and 6.625% sales tax.  
Menu prices and selections are subject to change, based on seasonality and availability.



## LUNCH MENU

\$34.95++

### FIRST

\*NO CHOICE NEEDED IN ADVANCE\*  
YOUR GUEST WILL SELECT ONE AT ARRIVAL

#### Harvest Salad

Mixed Greens, Farm Cheese,  
Thinly Sliced Vegetables,  
Vinaigrette

#### Seasonal Soup

#### Caesar Salad

Romaine Lettuce, Croutons,  
Shaved Cheese, Caesar  
Dressing

### SECOND

\*SELECT (3) TO PRESENT TO YOUR GUESTS\*  
YOUR GUEST WILL SELECT ONE AT ARRIVAL

#### Brisket Mac & Cheese

#### Harvest's Cheddar Burger

Frites

#### Fried Chicken Sandwich

Swiss Cheese, Pickles, Housemade Slaw, Frites

#### Cauliflower Tacos

Avocado, Fresh Slaw, Avocado Crema

#### Trap Rock Salmon

Seasonal Accompaniments

**\$5 Supplement**

### ENDING

**Farmer's Market Handmade Dessert**

## BEVERAGES

**Unlimited Coffee and Hot Lipton Tea included**

All other beverages are additional. Bottled still and sparkling water, cappuccinos, espressos, wine, beer, spirits, and soft drinks are charged based on consumption.

Gratuity is not automatically included.

All set menus and/or private rooms have a \$35 administration fee (which is not a gratuity) and 6.625% sales tax.  
Menu prices and selections are subject to change, based on seasonality and availability.

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# DINNER LEVEL 1 MENU

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\$49.95++

## FIRST

\*SELECT (2) TO PRESENT TO YOUR GUESTS\*  
YOUR GUEST WILL SELECT ONE AT ARRIVAL

### Harvest Salad

Mixed Greens, Farm Cheese,  
Thinly Sliced Vegetables,  
Vinaigrette

### Seasonal Soup

### Caesar Salad

Romaine Lettuce, Croutons,  
Shaved Cheese, Caesar  
Dressing

### Crispy Calamari

Pickled Cherry Peppers,  
Spicy Aioli

### Alabama Smoked Wings

Alabama White Sauce, Chives

## SECOND

\*SELECT (3) TO PRESENT TO YOUR GUESTS\*  
YOUR GUEST WILL SELECT ONE AT ARRIVAL

### Pan Roasted Chicken

Seasonal Accompaniments

### Harvest's Cheddar Burger

Frites

### Harvest's Signature Pork Chop

Seasonal Accompaniments

### BBQ Ribs

Seasonal Accompaniments

### Trap Rock Salmon

Seasonal Accompaniments

### Seasonal Pasta

### Filet Mignon

Seasonal Accompaniments  
\$8 Supplement

## ENDING

Farmer's Market Handmade Dessert

## BEVERAGES

Unlimited Coffee and Hot Lipton Tea included

All other beverages are additional. Bottled still and sparkling water, cappuccinos, espressos, wine, beer, spirits, and soft drinks are charged based on consumption.

Gratuity is not automatically included.

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# DINNER LEVEL 2 MENU

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\$59.95++

## FIRST

\*SELECT (2) TO PRESENT TO YOUR GUESTS\*  
YOUR GUEST WILL SELECT ONE AT ARRIVAL

### Harvest Salad

Mixed Greens, Farm Cheese,  
Thinly Sliced Vegetables, White  
Balsamic Vinaigrette

### Seasonal Soup

### Caesar Salad

Romaine Lettuce, Croutons,  
Shaved Cheese, Caesar  
Dressing

### Spicy Tuna Tartare

Lime-Miso Vinaigrette, Wasabi  
Aioli, Pickled Ginger, Crispy  
Sesame Wontons

### Crispy Calamari

Pickled Cherry Peppers,  
Spicy Aioli

### NJ Burrata

Seasonal  
Accompaniments

### Alabama

### Smoked Wings

Alabama White Sauce,  
Chives

## SECOND

\*SELECT (3) TO PRESENT TO YOUR GUESTS\*  
YOUR GUEST WILL SELECT ONE AT ARRIVAL

### Pan Roasted Chicken

Seasonal Accompaniments

### House-Smoked Brisket

Seasonal Accompaniments

### Seasonal Pasta

### BBQ Ribs

Seasonal Accompaniments

### Harvest's Signature Pork Chop

Seasonal Accompaniments

### Trap Rock Salmon

Seasonal Accompaniments

### Trap Rock Burger

Pepper-jack Cheese,  
Caramelized Onions, Herb Aioli, Frites

### Filet Mignon

Seasonal Accompaniments

## ENDING

Farmer's Market Handmade Dessert

## BEVERAGES

Unlimited Coffee and Hot Lipton Tea included

All other beverages are additional. Bottled still and sparkling water, cappuccinos,  
espressos, wine, beer, spirits, and soft drinks are charged based on consumption.

Gratuity is not automatically included.

All set menus and/or private rooms have a \$35 administration fee (which is not a gratuity) and 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!")

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## 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 14-days prior to the event.*

### PLEASE SELECT YOUR EVENT SPACE

**GARDEN ROOM**  
Private / NO AV

**BREWERS ROOM**  
Private  
Upper Level / Not Handicap Accessible

### 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](mailto:egarcia@harvestrestaurants.com)

**Grato | Roots Morristown | Roots Ridgewood | Roots Summit | Tabor Road Tavern | Trap Rock | Agricola - Morristown**

### MORGAN BIZUB

(973) 656-1838 ext. 3010

[mbizub@harvestrestaurants.com](mailto:mbizub@harvestrestaurants.com)

**Huntley Taverne | Addams Tavern | 3 West | Agricola - Princeton | Roots Ocean Prime | The Dinky Bar & Kitchen**

### MICHAEL RAMELLA

(609) 786-1006

[michael.ramella@harvestrestaurants.com](mailto:michael.ramella@harvestrestaurants.com)

**Off-Premise Catering | Harvest Catering & Events**

[www.HarvestCateringEvents.com](http://www.HarvestCateringEvents.com)



WE LOOK FORWARD TO WORKING WITH YOU!