



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



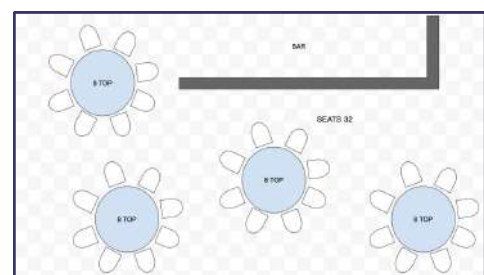
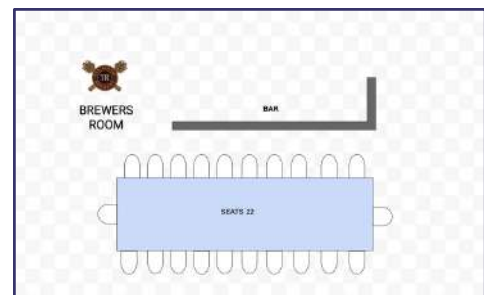
# The Brewers Room

*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

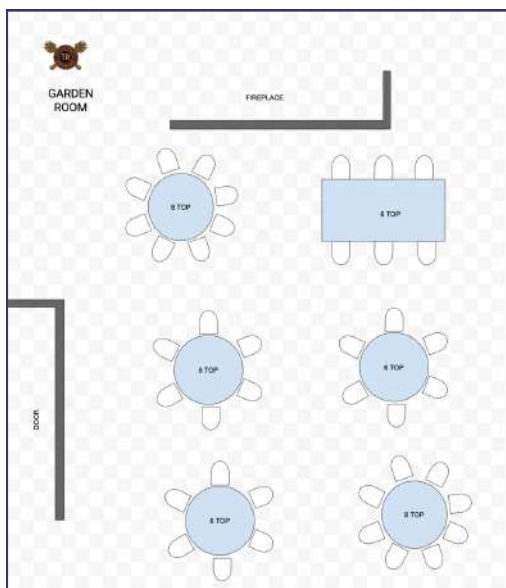
*\*This space is not handicap accessible\**







# The Garden Room



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>Mushroom Duxelle, 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 I Dinner Level 1 I 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*

Pan Seared Airline Chicken Breast  
*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

## First Course

\$65.95

*\*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*

Pan Seared Airline Chicken Breast  
*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  
agricolapevents@harvestrestaurants.com  
(609) 921-2798



Huntley Taverne  
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

Rootsrorevents@harvestrestaurants.com

(201) 444-1922

Roots Steakhouse

Summit, NJ

Rootsrosevents@harvestrestaurants.com

(908) 273-0027



Roots Ocean Prime

Princeton

rootsropevents@harvestrestaurants.com

(609) 772-4934

Roots Ocean Prime

Darien, Connecticut

*\*Coming Soon\**



