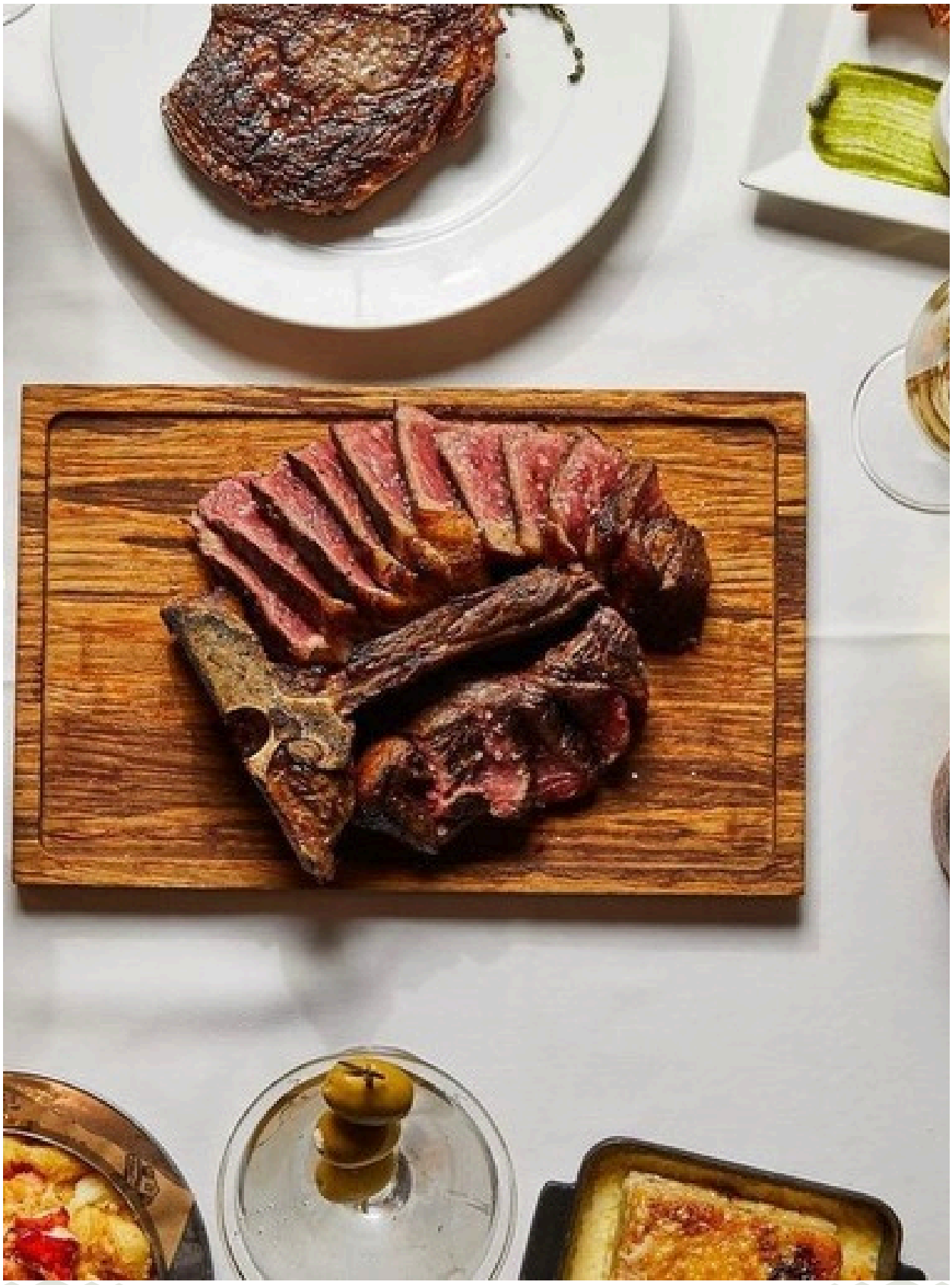


ROOTS STEAKHOUSE SUMMIT
PRIVATE DINING

"Bustling" and "big-fisted", this duo of "classic", "clubby" chophouses in Summit and Morristown "does all the important things well", from "killer" steaks and "fabulous" shellfish to a "world-class wine list and terrific cocktails"; the "professional" staff helps to make dinner a "civilized experience." -Zagat 2013

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.

Roots Steakhouse Morristown
40 West Park Place Morristown, NJ 07960

Roots Steakhouse Summit
401 Springfield Ave, Summit, NJ 07901

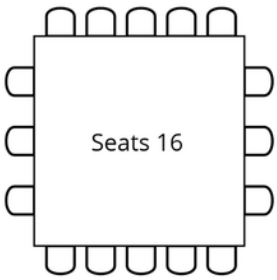
Roots Steakhouse Ridgewood
17 Chestnut St. Ridgewood, NJ 07450

Roots Ocean Prime Princeton
98 University Pl, Princeton, NJ 08540

Roots Ocean Prime Connecticut
14 Grove St, Darien, CT 06820

Private Dining Rooms

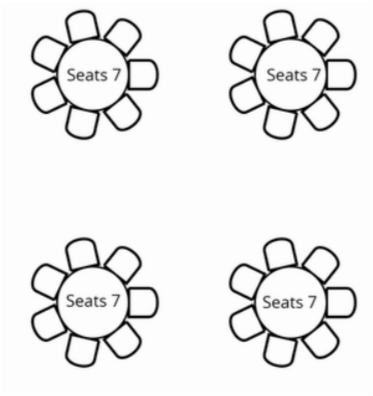
The Stone Room I The Remington Room



The Stone Room

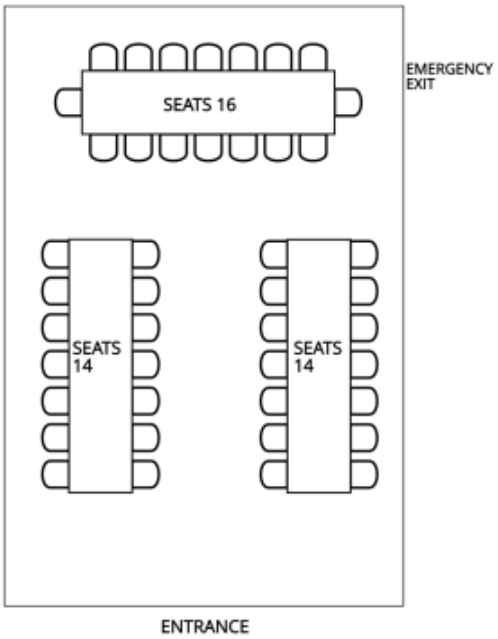
Capacity: 28

Not compatible with audio visual
(glass enclosed space)



The Stone Room at Roots Summit offers a private dining haven adorned with beautiful appointments. Expansive windows adjacent to the room showcase our vibrant bar scene, inviting a touch of lively energy into your exclusive gathering.

The Remington Room



Our à la carte dining room boasts a unique separation between the vibrant bustle of Summit's streets and the captivating dance of flames within our two 1800-degree broilers. This is achieved through the artistry of hand-painted glass windows, adding a touch of elegance and history to the dining experience.

Capacity : 40

Not compatible with audio visual

(Space does not have a door)

Reception Menu

Butler Passed Hors D'oeuvres
BEFORE A SEATED AFFAIR

30 Minutes: $30 per person| select 5

1 Hour: $40 per person| select 7

Cocktail Style EvenT

2 Hour Event: $75 per person| select 9

3 Hour Event: $90 per person| select 9

last half hour will include mini style desserts

Mini Beef Wellington
Mushroom Duxelles, Puff Pastry, Hollandaise Dollop

Tomato and Mozzarella Skewer

Mini Bacon Cheeseburger
Served on a Tator Tot with a Dollop of Ketchup

Mini Crab Cakes
Tartar Sauce Dollop

Bacon Wrapped Scallops

Tuna Tartare
Crispy Wonton, Avocado, Ponzu, Wasabi

Mini Lobster Roll
Lobster Salad, Mini Brioche

Fried Chicken Sliders
Ranch Dressing, Pickles

Tomato Bruschetta on Crostini

Deviled Egg
Seasonal Topping

Crispy Truffle Mac & Cheese Balls

Sliced Sirloin on a Tator Tot
Peppers and Onions, Horseradish Cream Dollop

Chilled Jumbo Shrimp Cocktail

Bang Bang Cauliflower
Tempura Battered, Sambal Sauce

Chickpea Hummus on a Cucumber
EVOO

Stuffed Mushroom Caps
Spinach, Mushroom, Grana Padana Cheese

Oyster Rockefeller

Applewood Smoked Slab Bacon
Maple Glazed

Crispy Wagyu Dumplings Roots Style
Sambal Dipping

Mini Chicken Pot Pie

Smoked Salmon on Crostini
Crème Fraiche, Chives
$7 Supplemental Fee

Lamb Chops
$8 Supplemental Fee

30 MINUTES AND 1 HOUR OF PASSED HORS' DOUVRES ARE ONLY AVAILABLE BEFORE A PLATED AFFAIR

Stationary Options

Can be Added to Any Event

Vegetable Crudite

blue cheese dressing and onion dip

$6 per person

Seafood Tower

serves 4-8 guests

Current Market Price per Tower

Cheeseboard

chef's selection of cheese

garnished with fruit & crisps

$10 per person

Mini Assorted Desserts

chef's selection including mini carrot cakes,

mini cheesecakes, assorted cookies

$12 per person

Cocktail Party Stations

Available with our two or three hour passed Hors D'oeuvres packages

Carving Station

asparagus, horseradish cream, crispy toast points

$25 per person (minimum 20 guests)

Smoked Salmon Station

norwegian smoked salmon, sliced red onion, capers,

cream cheese

$12 per person

Slider Station

fried chicken sliders & burger sliders

$10 per person

Seated Affair Packages

Lunch I Dinner Level 1 I Dinner Level 2

Luncheon Menu

$49.95

First Course

Selection 2 options below, your guests will select 1 appetizer at your event

Lobster Bisque
diced vegetables, lobster meat

Wedge of Iceberg Lettuce
tomato, crispy red onions, bacon, blue cheese

Assorted Baby Greens Salad
cherry tomatoes, cucumbers, carrot, balsamic vinaigrette

Main Course

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

Roots Fried Shrimp Scampi
garlic, butter, white wine

Pan Seared Salmon
seasonal accompaniments

Chicken Caesar Salad
garlic croutons, grana padano

Steak and Arugula Salad
sliced 4oz filet, shaved apples, walnuts, crumbled blue cheese, apple cider vinaigrette

Roots Cheddar Burger
roots steak sauce, cheddar, lettuce, tomato, pickles

Crispy Chicken Sandwich
swiss cheese, slaw, ranch dressing

Seasonal Vegetable Risotto

Spicy BBQ Baby Back Pork Ribs

8 oz Filet Mignon
$26.95 supplemental charge

All lunch packages are served with fresh popovers
Pommes Frites are served as a Family Style Side for every table(s)

Dessert

Roots Butter Cake
blueberry compote, fresh whipped cream

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

Dinner Level 1

$84.95

First Course

Select 2 Options below, your guests will select 1 at the event

Lobster Bisque
diced vegetables, lobster meat

Wedge of Iceburg Lettuce
tomato, crispy red onions, bacon, blue cheese

Caesar Salad
garlic croutons, grana padano

Assorted Baby Greens Salad
cherry tomatoes, cucumbers, carrot, balsamic vinaigrette

Main Course

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

Pan Seared Salmon
seasonal accompaniments

8 oz Filet Mignon

12 oz. NY Prime Strip Steak

Seasonal Vegetable Risotto

Roots Chicken Parm
red pepper marinara, parmesan, creamy burrata

Roots Shrimp Scampi
garlic, butter, white wine

Family Style Sides

Select 3 sides below to be served as family style at every table

Macaroni and Cheese
Herb Roasted Mushrooms
Classic Whipped Potato
Creamed Spinach
Pommes Frites
Crispy Brussels Sprouts with Honey Sambal, Bacon & Scallions
Broccoli Garlic & Oil

Dessert

Roots Butter Cake
blueberry compote, fresh whipped cream

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

Dinner Level 2

$94.95

First Course

Select 2 Options below, your guests will select 1 at the event

Lobster Bisque
diced vegetables, lobster meat

Assorted Baby Greens Salad
cherry tomatoes, cucumbers, carrot, balsamic vinaigrette

Yellowfin Tuna Tartare
avocado, crispy wontons, wasabi cream, ponzu, sesame seeds

Wedge of Iceberg lettuce
tomato, crispy red onions, bacon, blue cheese

NJ Burrata
tomato, grilled bread, balsamic, basil pesto

Chilled Jumbo Shrimp Cocktail
Cocktail Sauce

Caesar Salad
garlic croutons, grana padano

Main Course

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

Pan Seared Salmon
seasonal accompaniments

Roots Chicken Parm
red pepper marinara, parmesan, creamy burrata

16oz Prime Ribeye Steak

8 oz Filet Mignon

Seasonal Vegetable Risotto

16 oz. NY Prime Strip Steak

Roots Fried Shrimp Scampi
garlic, butter, white wine

12 oz Filet Mignon

Pan Seared Scallops

Family Style Sides

Select 3 Options below to be served as family style at every table

Macaroni and Cheese
Herb Roasted Mushrooms
Classic Whipped Potato
Creamed Spinach
Pommes Frites
Broccoli Garlic & Oil
Crispy Brussels Sprouts, Honey Sambal, Bacon & Scallions

Dessert

Select 1 Option below to be served to every guest at your event

Roots Butter Cake
blueberry compote, fresh whipped cream

Warm Flourless Chocolate Cake
caramel sauce & vanilla ice cream

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 administrative fee equal to 5% of total net food and beverage sales. It is not a gratuity and is served to offset ancillary expenses associated with the planning and administration of the event. This fee is subject to the state's sales tax.

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

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

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

rootsdarienevents@harvestrestaurants.com

(203) 202-8340

Contact Information

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

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

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

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

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

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

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

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