

WELCOME TO PRIVATE DINING

at
 HARVEST 
RESTAURANTS

FOOD • WINE • ENJOYMENT

ROOTS OCEAN PRIME



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



**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 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 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.



**ROOTS
OCEAN PRIME**



PRIVATE DINING ROOMS



IVY ROOM

Capacity: 30



FIRESTONE

Capacity: 60

Both private rooms can accommodate audio visual.



For more information on hosting an event at Roots Ocean Prime, please contact Michelle Parvez, Event Coordinator at mparvez@harvestrestaurants.com



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

IVY ROOM
Private

FIRESTONE ROOM
Private

BUY-OUT
Full Restaurant

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.





RECEPTION MENU

AVAILABLE AT LUNCH & DINNER

Stationary Hors d'Oeuvres

VEGETABLE CRUDITE

assorted seasonal vegetables
with dipping sauce
\$2.95 per person

CHEESEBOARD

chef's selection of cheese
garnished with fruit & crisps
\$5 per person

SEAFOOD PLATTER

shrimp, oysters,
lobster, tuna tartare,
MP- \$54.95 per platter

Passed Hors d'Oeuvres

OPTION 1: \$20 PER PERSON | SELECT 4 - SERVED 30 MINUTES

OPTION 2: \$25 PER PERSON | SELECT 6 - SERVED 1 HOUR

OPTION 3: \$55 PER PERSON | ALL 9 INCLUDED - SERVED 2 HOURS

OPTION 4: \$76 PER PERSON | ALL 9 INCLUDED - SERVED 3 HOURS

OPTIONS 1 & 2 ARE ONLY AVAILABLE BEFORE A PLATED AFFAIR

Tuna Tartare

crispy wonton, avocado, ponzu, wasabi

Mini Lobster Roll

Kobe Sliders

cheddar, caramelized onions

Classic Chilled Shrimp Cocktail

Stuffed Mushroom Caps

spinach, mushroom, grana padano cheese

Applewood Smoked Slab Bacon

maple glazed

Mini Avocado Toast

Fried Chicken Sliders

Tomato & Mozzarella Skewer

All food & beverage is subject 6.625% sales tax. Gratuity can be added at your discretion.
Menu prices and selections are subject to change, based on seasonality and availability.



LUNCH MENU

\$39.95++

Appetizers

SELECT (2) TO PRESENT TO YOUR GUESTS

New England Clam Chowder

bacon, scallions

Assorted Baby Greens

cherry tomatoes, cucumbers, carrot, balsamic vinaigrette

Wedge of Iceberg Lettuce

tomato, crispy red onions, bacon, blue cheese

Entrées

SELECT (3) TO PRESENT TO YOUR GUESTS

Chicken Caesar Salad

garlic croutons, grana padano

Steak & Arugula Salad

sliced 4oz filet, shaved apples, walnuts,
crumbled blue cheese, apple cider vinaigrette

Roots Cheddar Burger

roots steak sauce, cheddar, lettuce,
tomato, pickles

Roots Fried Shrimp Scampi

garlic, butter, white wine

Pan Seared Salmon

seasonal accompaniments

Seasonal Vegetable Pasta

Crispy Chicken Sandwich

swiss cheese, slaw, ranch dressing

Spicy BBQ Baby Back Pork Ribs

8 oz Petit Filet Mignon

+\$26.95 per person (on consumption)

Pommes Frites - Family Style Side

Dessert

Roots Butter Cake

blueberry compote, fresh whipped cream

Beverages

Unlimited Coffee & Tea Included

all other beverages are additional
and charged on consumption

All food & beverage is subject 6.625% sales tax. Gratuity can be added at your discretion.
Menu prices and selections are subject to change, based on seasonality and availability.



DINNER MENU

LEVEL 1 | \$69++

Appetizers

SELECT (2) TO PRESENT TO YOUR GUESTS

New England Clam Chowder

bacon, scallions

Lobster Bisque

diced vegetables, lobster meat

Wedge of Iceberg Lettuce

tomato, crispy red onions, bacon, blue cheese

Assorted Baby Greens

cherry tomatoes, cucumbers, carrot, balsamic vinaigrette

Caesar Salad

garlic croutons, grana padano

Entrées

SELECT (3) TO PRESENT TO YOUR GUESTS

Roots Fried Breast of Chicken

Seasonal Vegetable Pasta

Pan Seared Salmon

seasonal accompaniments

Roots Fried Shrimp Scampi

garlic, butter, white wine

8 oz Filet Mignon

(\$5 Supplement)

12 oz Prime NY Strip Steak

Sides

SELECT (3) TO PRESENT TO BE SERVED FAMILY STYLE

Pommes Frites

Broccoli | Garlic & Oil

Macaroni & Cheese

Shaved Brussels Sprouts | Bacon

Classic Whipped Potato

Creamed Spinach

Onion Rings

Local Roasted Mushrooms

Dessert

Roots Butter Cake

blueberry compote, fresh whipped cream

Beverages

Unlimited Coffee & Tea Included

all other beverages are additional and charged on consumption

All food & beverage is subject 6.625% sales tax. Gratuity can be added at your discretion. Menu prices and selections are subject to change, based on seasonality and availability.



DINNER MENU

LEVEL 2 | \$75++

Appetizers

SELECT (2) TO PRESENT TO YOUR GUESTS

New England Clam Chowder

bacon, scallions

Caesar Salad

garlic croutons, grana padano

NJ Burrata

heirloom tomato, grilled bread, balsamic, basil pesto

Lobster Bisque

diced vegetables, lobster meat

Assorted Baby Greens

cherry tomatoes, cucumbers, carrot, balsamic vinaigrette

Wedge of Iceberg Lettuce

tomato, crispy red onions, bacon, blue cheese

Chilled Jumbo Shrimp

cocktail sauce

Entrées

SELECT (3) TO PRESENT TO YOUR GUESTS

Roots Fried Breast of Chicken

whipped potato, roasted corn, hot honey sauce

12 oz Filet Mignon

(\$5 Supplement)

Pan Seared Salmon

seasonal accompaniments

16 oz Prime NY Strip Steak

Seasonal Vegetable Pasta

20 oz Dry Aged Cowboy Steak

Sides

SELECT (3) TO PRESENT TO BE SERVED FAMILY STYLE

Pommes Frites

Broccoli | Garlic & Oil

Macaroni & Cheese

Shaved Brussels Sprouts | Bacon

Classic Whipped Potato

Creamed Spinach

Onion Rings

Local Roasted Mushrooms

Dessert

Roots Butter Cake

blueberry compote, fresh whipped cream

Beverages

Unlimited Coffee & Tea Included

all other beverages are additional and charged on consumption

All food & beverage is subject 6.625% sales tax. Gratuity can be added at your discretion.
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



HARVEST EVENT'S TEAM



RESTAURANT PRIVATE DINING EVENT COORDINATORS

SARAH STEIER

(973) 656-1838

ssteier@harvestrestaurants.com

Grato | Roots Morristown | Roots Ridgewood | Roots Summit | Tabor Road Tavern | Trap Rock

MICHELLE PARVEZ

(609) 467-4021

mparvez@harvestrestaurants.com

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



HARVEST CATERING & EVENTS

Harvest Catering & Events will bring the sensibility and flavors from our restaurants to your home, company or location of choice. Our experienced team are experts in the latest catering trends and pay attention to the most important details in order to make your event memorable, with cuisine that is unforgettable!

MICHAEL RAMELLA

(609) 786-1006

michael.ramella@harvestrestaurants.com

WE LOOK FORWARD TO WORKING WITH YOU!