

WELCOME TO PRIVATE DINING

at



HARVEST RESTAURANTS

FOOD ▪ WINE ▪ ENJOYMENT

3 WEST



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!

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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 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 Dessert Fee - If you decide you'd like to bring 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.

PRIVATE DINING ROOMS

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WINE CELLAR

Capacity: 12



THE STUDY

Capacity: 30



CHEF'S ROOM

Capacity: 64



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

WINE CELLAR
Private

THE STUDY
Private

CHEF'S ROOM
Semi-Private / No Doors

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.





RESTAURANT

RECEPTION MENU

AVAILABLE AT LUNCH & DINNER

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

Corn, Chili Lime Butter, Feta Cheese,
Filone Bread

Crispy Shrimp Spring Rolls

Dipping Sauce

Tuna Tartare

Avocado, Crispy Wonton, Ponzu, Wasabi,
Scallions

Mini Kobe Beef Sliders

Cheddar on Brioche

Crispy Chicken Sliders

Crispy Chicken Sliders

Fried Mac & Cheese Balls

Fried Mac & Cheese Balls

Shrimp Cocktail

Shrimp Cocktail

Tomato & Mozzarella Skewers

Tomato & Mozzarella Skewer

Veggie Burger Sliders

Veggie Burger Sliders

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



RESTAURANT

LUNCH MENU

\$34.95++

FIRST

NO PRE-SELECTION NECESSARY

Farmers Salad

Sherry Vinaigrette

Caesar Salad

Romaine Lettuce, Croutons,
Shaved Cheese, Caesar Dressing

Seasonal Soup

Chicken, Kale and Chickpea

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Chicken Quesadilla

Caramelized Onion, Cheese, Kale, Sour
Cream, Pico de Gallo

Cheddar Burger

Fries

Vegetarian Burger

Brioche, Lettuce, Tomato, Cheddar Cheese,
Rosemary Aioli, Fries

Crispy Chicken Sandwich

Pickles, Tomatoes, Swiss Cheese,
Slaw, Brioche Bun, Fries

3 West Salmon

Seasonal Accompaniments

\$5 PER ORDER

ENDING

Farmer's Market Dessert of the Day

BEVERAGES

unlimited coffee and hot 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.

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



RESTAURANT

DINNER MENU

LEVEL 1 - \$49.95++

AVAILABLE AT LUNCH OR DINNER

FIRST

SELECT (2) TO PRESENT TO YOUR GUESTS

Farmers Salad

Sherry Vinaigrette

Seasonal Soup

Chicken, Kale and Chickpea

Rotisserie Chicken Wings

Sweet Heat Glaze, Ranch Dressing

Caesar Salad

Romaine Lettuce, Croutons,
Shaved Cheese, Caesar Dressing

Crispy Calamari

Hot Cherry Peppers, Marinara Sauce

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Vegetable Pasta

Seasonal Vegetables, White Wine,
Touch of Cream

3 West Cheddar Burger

Harvest Ribeye Blend, Lettuce, Tomato,
Pickles, Garlic Aioli, Brioche Bun, Fries

3 West Salmon

Seasonal Accompaniments

Rotisserie Chicken

Seasonal Accompaniments

Harvest Pork Chop

Braised Red Cabbage, Pommery Mustard Chive
Whipped Potato, Plum Wine BBQ Sauce

Filet Mignon

Seasonal Accompaniments

\$8 PER ORDER

ENDING

Farmer's Market Dessert of the Day

BEVERAGES

unlimited coffee and hot 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.

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



RESTAURANT

DINNER MENU

LEVEL 2 - \$59.95++

AVAILABLE AT LUNCH OR DINNER

FIRST

SELECT (2) TO PRESENT TO YOUR GUESTS

Farmers Salad

Sherry Vinaigrette

Seasonal Soup

Chicken, Kale and Chickpea

Rotisserie Chicken Wings

Sweet Heat Glaze, Ranch Dressing

Caesar Salad

Romaine Lettuce, Croutons,
Shaved Cheese, Caesar Dressing

Crispy Calamari

Hot Cherry Peppers, Marinara Sauce

Tuna Tartare

Avocado, Crispy Wontons,
Ponzu, Wasabi, Scallions

NJ Burrata

Arugula, Tomato,
Sherry Vinaigrette

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Rotisserie Chicken

Seasonal Accompaniments

3 West Cheddar Burger

Harvest Ribeye Blend, Lettuce, Tomato,
Pickles, Garlic Aioli, Brioche Bun, Fries

Fresh Seasonal Fish

Seasonal Accompaniments

3 West Salmon

Seasonal Accompaniments

Filet Mignon

Seasonal Accompaniments

Harvest Pork Chop

Braised Red Cabbage, Pommery
Mustard Chive Whipped Potato,
Plum Wine BBQ Sauce

Vegetable Pasta

Seasonal Vegetables,
White Wine, Touch of Cream

ENDING

Farmer's Market Dessert of the Day

BEVERAGES

unlimited coffee and hot 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.

All food & beverage is subject to 6.625% NJ 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!