

EnoTerra



Eno Terra is a Princeton area favorite for Italian inspired foods paired with some of the finest wines from around the world. We are dedicated to promoting sustainability and community through sourcing produce, fish and meats from local farms and producers.

Whether an intimate business dinner, family celebration or a larger scale cocktail reception, our private dining options will ensure your guests a memorable farm to table experience in a restored historic setting.

ENO TERRA RESTAURANT & ENOTECA

4484 ROUTE 27

KINGSTON, NEW JERSEY 08528

609.497.1777



PRIVATE EVENT BOOKING INFORMATION

CAPACITY

Private Wine Room | Seated up to 24 guests

Upstairs Loft | Seated up to 60 guests

Main Dining Room | Seated up to 80 guests

Main Dining Room & Enoteca | Seated up to 110 guests

Full Restaurant | Seated up to 150 guests

COSTS & BILLING

Eno Terra does not charge a room fee, but there is an associated food and beverage minimum with each meal period and room. Food and beverage minimums listed below do not include service or state tax.

A service charge of 20% and New Jersey Sales Tax of 6.625% will be added to all food and beverage costs. The remaining balance will be payable in full upon event completion.

Lunch

12:00PM-1:00PM start time for a 3-hour event

Tuesday- Friday

Private Wine Room \$750

Upstairs Loft: \$1,000

Saturday & Sunday

Upstairs Loft: \$3,000

Dinner

5:00PM-7:00PM start time for a 3-hour event

Sunday, Tuesday-Thursday

Private Wine Room: \$2,000

Upstairs Loft: \$4,000

Friday & Saturday

Private Wine Room: \$2,500

Upstairs Loft: \$7,000

*Eno Terra offers Full Restaurant and Main Dining Room buyouts
with custom pricing per event.*

EVENT AGREEMENTS & DEPOSITS

A signed event agreement and deposit of \$500 are required to reserve a private dining room.

In the case of a cancellation, all deposits will be refunded in full with a minimum of 30 days' notice.

If a cancellation is made within 30 days of the event, the deposit is nonrefundable and cannot be applied to future bookings.

**Bookings are only guaranteed once a confirmed receipt of your deposit
and a signed event agreement have been received.**



PRIVATE WINE ROOM



The Private Wine Room offers a unique experience for up to 24 guests seated at two long, rectangular tables. Perfect for team dinners and intimate celebrations. The Wine Room is fully enclosed, featuring two glass walls lined with wine racks accented by filament lights. The space includes a 60-inch screen with HDMI connection.

UPSTAIRS LOFT



The Upstairs Loft accommodates up to 60 guests seated or 80 guests standing. This space includes a private bar, fireplace, 40-inch screen with HDMI connection, and balcony.

The upstairs provides a warm yet spacious atmosphere fitting for the perfect cocktail reception or large dinner party.

MAIN DINING ROOM



The Main Dining Room accommodates 80 guests seated or 100 guests standing. The vaulted ceilings and paneled glass doors create a welcoming, light-filled space to enjoy your event.

The Main Dining Room is adjacent to the Enoteca (bar area). The two rooms make up the entirety of our first floor and can seat up to 110 guests.

Eno Terra offers full restaurant buyouts accommodating up to 150 guests on both floors.

THREE-COURSE WEEKDAY LUNCH MENU

\$55 per guest

ANTIPASTA

One to be served *family style*.

Insalata Mista | Pomegranate, Roasted Sweet Potato, Watermelon Radish, Carrot, Chianti Vinaigrette

SECONDI

Please Select up to **Three** to be served *family style*.

Roasted Chicken | Herb Jus

Branzino Filet | Citrus Gremolata

Pan Seared Salmon | Saffron Citrus Marmalade

Mushroom Ragu | Rigatoni, Kale, Rosemary, Pecorino

Risotto | Kale, Spinach, Peas, Mixed Mushrooms

Pastaless Vegetable Lasagna | Eggplant, Carrots, Onions, Ricotta, Marinara, Mozzarella

CONTORNI

Please Select Two to be Served with **Secondi** *family style*.

Grilled Asparagus | Olive Oil, Herbs

Rock Potato | Salsa Verde, Grana Padano

Cauliflower | Golden Raisins

Baby Carrots | Olive Oil, Herbs

DESSERT

Please Select **One** to be served *family style*.

Biscotti | Almond & Chocolate

Cannoli | Ricotta Chocolate Chip

Offered for Tuesday-Friday lunch events only.

Menu pricing includes soft drinks, drip coffee, and tea -- all other beverages are to be billed separately.

Pricing does not include 20% service charge, taxes or other fees.

Menu items are based on seasonal availability and are subject to change.



THREE-COURSE FAMILY STYLE LUNCH MENU

\$65 per guest

ANTIPASTI

Please Select up to **Three** to be served *family style*.

Salumi & Formaggi | Assorted Imported & Local Cured Meats, Cheeses, Fruit, Olives *\$8 supplement per person*
Bruschetta | Olive Oil, Ricotta, Pea Purée
Insalata Mista | Pomegranate, Roasted Sweet Potato, Watermelon Radish, Carrot, Chianti Vinaigrette
Whipped Ricotta | Terra Momo Honey, Seasonal Crudité, Crostini
Verdure | Assorted Grilled and Marinated Market Vegetables
Arancini | Peas, Three Cheese Risotto

SECONDI

Please Select up to **Three** to be served *family style*.

Roasted Chicken | Herb Jus
Branzino Filet | Citrus Gremolata
Pan Seared Salmon | Saffron Citrus Marmalade
Mushroom Ragu | Rigatoni, Kale, Rosemary, Pecorino
Risotto | Kale, Spinach, Peas, Mixed Mushrooms
Pastaless Vegetable Lasagna | Eggplant, Carrots, Onions, Ricotta, Marinara, Mozzarella
Grilled Strip Steak | Bordelaise Sauce *\$5 supplement per person*

CONTORNI

Please Select up to **Two** to be served *family style with Secondi*.

Grilled Asparagus | Olive Oil, Herbs
Rock Potato | Salsa Verde, Grana Padano
Cauliflower | Golden Raisins
Baby Carrots | Olive Oil, Herbs

DESSERT

Please Select **One** served *individually plated*.

Chocolate Curd | Whipped Cream, Fruit
Market Fruit Bowl | Whipped Cream
Biscotti | Almond & Chocolate
Crumble | Apple, Mixed Berries, Vanilla Ice Cream

Menu pricing includes soft drinks, drip coffee, and tea -- all other beverages are to be billed separately.

Pricing does not include 20% service charge, taxes or other fees.

Menu items are based on seasonal availability and subject to change.



FOUR-COURSE FAMILY STYLE DINNER MENU

\$85 per guest

ANTIPASTI

Please Select up to **Three** to be served *family style*.

Salumi & Formaggi | Assorted Imported & Local Cured Meats, Cheeses, Fruit, Olives *\$8 supplement per person*

Bruschetta | Olive Oil, Ricotta, Pea Purée

Beef Polpettini | San Marzano Tomatoes

Insalata Mista | Pomegranate, Roasted Sweet Potato, Watermelon Radish, Carrot, Chianti Vinaigrette

Whipped Ricotta | Terra Momo Honey, Seasonal Crudité, Crostini

Verdure | Assorted Grilled and Marinated Market Vegetables

Arancini | Peas, Three Cheese Risotto

PRIMI

Please Select up to **Two** to be served *family style*.

Mushroom Ragu | Rigatoni, Kale, Rosemary, Pecorino

Sausage Ragu | Penne, Leeks, Red Pepper, Garlic Mascarpone Cream Sauce

Risotto | Kale, Spinach, Peas, Mixed Mushrooms

SECONDI

Please Select up to **Three** to be served *family style*.

Roasted Chicken | Herb Jus

Pan Seared Salmon | Saffron Citrus Marmalade

Branzino Filet | Citrus Gremolata

Vegetable Lasagna | Eggplant, Carrots, Onions, Ricotta, Marinara, Mozzarella

Grilled Strip Steak | Bordelaise Sauce *\$5 supplement per person*

CONTORNI

Please Select up to **Two** to be served *family style with Secondi*.

Grilled Asparagus | Olive Oil, Herbs

Rock Potato | Salsa Verde, Grana Padano

Cauliflower | Golden Raisins

Baby Carrots | Olive Oil, Herbs

DESSERT

Please Select **One** to be served *individually plated*.

Chocolate Curd | Whipped Cream, Fruit

Market Fruit Bowl | Whipped Cream

Biscotti | Almond & Chocolate

Crumble | Apple, Mixed Berries, Vanilla Ice Cream

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CELLAR & COCKTAIL MENU PACKAGE

BEVERAGE SELECTION

Clients are invited to select a beverage package for their event, or to have all beverages billed upon consumption and added to the final bill.

BEVERAGE PACKAGES

PROSECCO TIER

\$60 per guest

Sourland Mtn Vodka
Sourland Mtn Gin
Bacardi Rum
Jim Beam Bourbon
Johnny Walker Red Scotch
Mi Campo Tequila
Wine | House Selection of Red,
White & Sparkling

CRÉMANT TIER

\$75 per guest

Tito's Vodka
Tanqueray Gin
Captain Morgan Rum
Bulleit Bourbon
JW Black Scotch
Espolon Tequila
Wine | Sommelier Selection
of Red, White & Sparkling

CHAMPAGNE TIER

\$90 per guest

Grey Goose Vodka
Hendrick's Gin
Zacapa Rum
Woodford Reserve Bourbon
Glenlivet 12yr Scotch
Don Julio Silver Tequila
Wine | Sommelier Selection
of Red, White & Sparkling

All Packages include Bottled & Canned Beer, Mixers & Non-Alcoholic Beverages.

*Pricing is for three hours and does not include sales tax and service charge. Offerings are subject to change.
Beverages ordered after the three-hour window will be charged based on consumption.*

CONSUMPTION

Our Wine team would be happy to help you select and pair wines to be charged on a consumption basis. We please ask that you make selections from our Event Wine list in advance to ensure adequate availability.

Outside beverages are not permitted.



ADDITIONAL ITEMS

PASSED HORS D'OEUVRES

Please select up to 3

Thirty minutes | \$16 per person

Sixty minutes | \$28 per person

Mozzarella Tomato Skewers
Stuffed Mushrooms
Bacon Wrapped Dates
Arancini

Grilled Shrimp Spiedini
Chicken Spiedini
Grilled Steak Spiedini

STATIONARY HORS D'OEUVRES RECEPTION

Priced per person

Salumi | Artisanal Cured Meats, Crostini & Castelvetrano Olives \$12

Formaggi | Imported & Local Cheeses, Crostini & Fresh Fruit \$12

Crudit  Platter | Classic Garbanzo Hummus \$6

Seafood Tower | Clams, Oysters, Salmon Tartare, Crab Salad & Shrimp Cocktail \$22

TAKEAWAYS

Priced per person

Biscotti *bag of 4* | Chocolate & Almond \$12

Terra Momo Extra Virgin Olive Oil | 250 ml \$9

Wine Gift Packs | Available Upon Request



DÉCOR & VENDORS

PARKING

For events with 30 or more guests during dinner service, a \$100 valet fee is billed in addition to food and beverage minimums to ensure that guests have parking during your event.
If clients are providing group transportation services, this fee does not apply.

TABLE

Parties are offered rectangular tables. Walnut tables are bare and set with grey placemats and sandalwood napkins.
White tablecloths are available upon request for a fee beginning at \$200 depending on the size of the event.

FLORALS & CAKE

Florals and specialty cakes are not provided or coordinated by Eno Terra. Clients are welcome to order flowers and cakes from their vendor of choice, and recommendations are available upon request.

Vendor load-in is 1 hour prior to the event start time.

The restaurant waives its \$4 cake plating fee when participating in a pre-set menu.

A/V

The Private Wine Room and Upstairs Loft feature flat-screens with HDMI connection.
Clients should coordinate any additional A/V needs with their vendor of choice.

MENU CARDS

Menu selections are due at the contracted time in writing to the Event Team.

Printed menus are provided for each guest.

Clients may add a complimentary logo or message onto the restaurant's standard menu template.

Place-cards, table numbers, signage, etc. are not provided by the restaurant.



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