

# WELCOME TO PRIVATE DINING



FOOD • WINE • ENJOYMENT

## THE DINKY BAR & KITCHEN



### 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 14 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 14 Harvest Restaurants.

Bon appetit!

**HARVEST  
RESTAURANTS**  
FOOD • WINE • ENJOYMENT

**COME EXPLORE OUR RESTAURANTS!**



665 MARTINSVILLE ROAD  
BASKING RIDGE, NJ | 07920  
(908) 647-3000



**ADDAMS  
TAVERN**

115 ELM STREET  
WESTFIELD, NJ | 07090  
(908) 232-3201



11 WITHERSPOON STREET  
PRINCETON, NJ | 08542  
(609) 921-2798



94 UNIVERSITY PLACE  
PRINCETON, NJ | 08540  
(609) 423-2188



2230 NJ-10  
MORRIS PLAINS, NJ | 07950  
(973) 267-4006



3 MORRIS AVENUE  
SUMMIT, NJ 07901  
(908) 273-3166



510 TABOR ROAD  
MORRIS PLAINS, NJ | 07950  
(973) 267-7004



279 SPRINGFIELD AVENUE  
BERKELEY HEIGHTS, NJ | 07922  
(908) 666-1755



665 MARTINSVILLE ROAD #101  
BASKING RIDGE, NJ | 07920  
(908) 647-6007



**ROOTS MORRISTOWN**  
40 W. PARK PLACE  
MORRISTOWN, NJ | 07960  
(973) 326-1800

**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 (7) 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 lunch, dinner, and cocktail 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**

Cake Cutting Fee - If you decide you'd like to bring in a cake, we charge \$2.95 per person.

Corkage Fee - \$40 per every 750ml bottle (it can not be wine featured on our wine list)

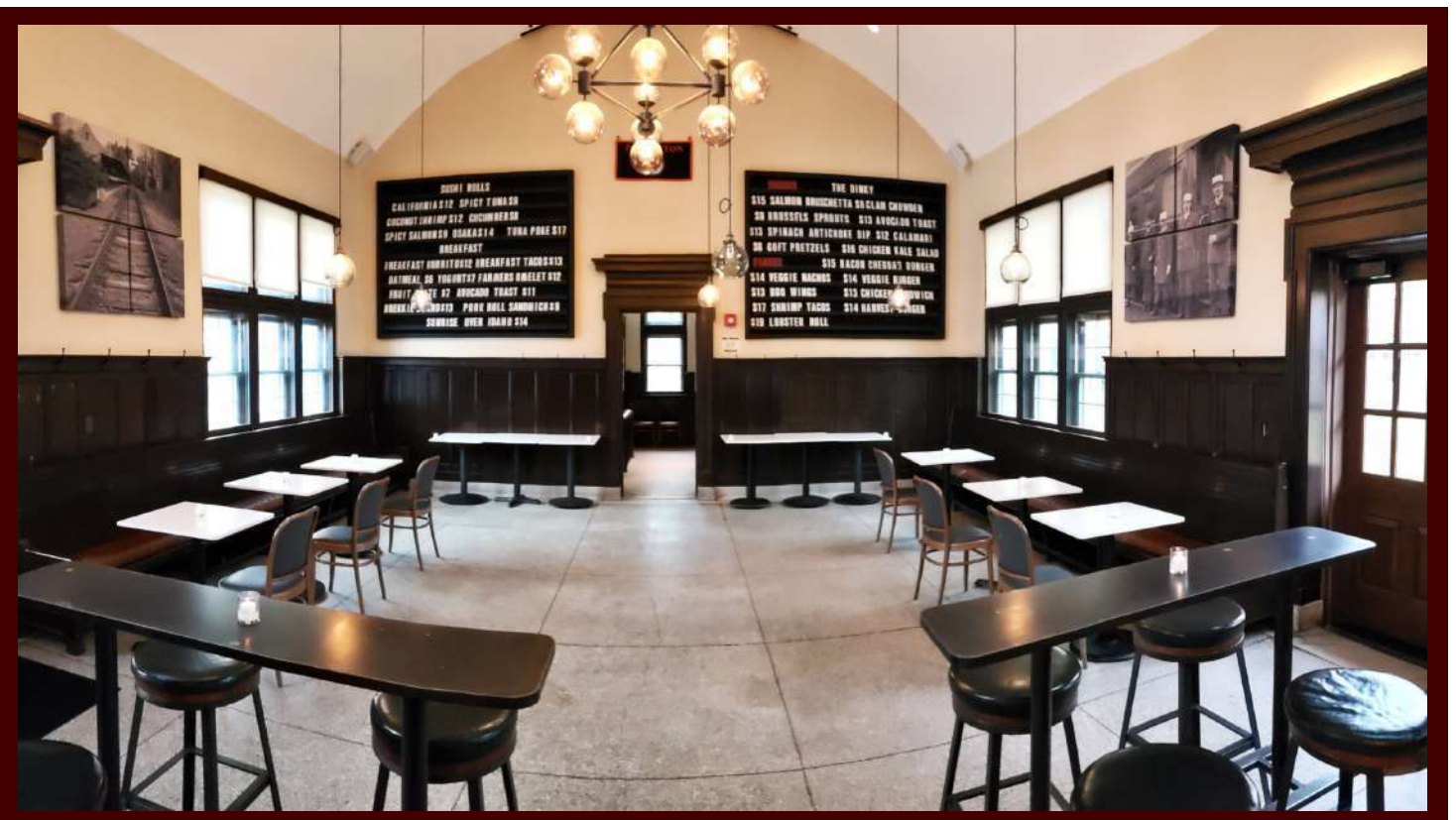
Audio Visual - Please consult with the Event Coordinator for audio visual rates and availability.

## **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.



To host an event at The Dinky Bar & Kitchen will require a buy-out of the restaurant, which feature a standing cocktail reception for up to 80 guests. This includes indoor & outdoor space.



For more information on hosting an event at The Dinky Bar & Kitchen, please contact Michelle Parvez, Event Coordinator at [mparvez@harvestrestaurants.com](mailto: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 7-days prior to the event.*

### PLEASE SELECT YOUR EVENT SPACE

#### BUY-OUT OF THE DINKY BAR & KITCHEN

Private Event Up to 75 Guests

### 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.



THE  
**DINKY**  
BAR & KITCHEN

## PASSED HORS D'OEUVRES

OPTION #1: \$25/PERSON | SELECT (4) FOR 1 HOUR

OPTION #2: \$30/PERSON | SELECT (6) FOR 1.5 HOURS

**MINI CRISPY  
CHICKEN SANDWICH**

dill & garlic pickle, coleslaw,  
sauce piquante

**HARVEST  
CHEDDAR SLIDER**

vermont cheddar, shaved iceberg,  
tomato, half-sour pickles

**SHRIMP TACOS**  
shaved cabbage, tomato salsa,  
avocado, crema

**APPLEWOOD SMOKED  
SLAB BACON**  
maple glazed

**MINI CRAB CAKE**

**AVOCADO TOAST**  
mexican street corn, feta,  
cilantro, lime, chili flakes  
**V**

**STUFFED  
MUSHROOM CAP**

spinach, mushroom,  
grana padano cheese  
**V**

**CHILLED SLICED  
FILET MIGNON**  
crostini, horseradish cream

**MINI LOBSTER ROLL**  
*supplemental \$3pp*

All food & beverage is subject to 20% service fee and 6.625% sales tax.  
Menu selections are subject to change, based on seasonality and availability.



THE  
**DINKY**  
BAR & KITCHEN

## STATIONARY DISPLAYS

### FRENCH FRIES

truffle oil  
\$2/person

### SOFT PRETZELS

honey mustard dip  
\$4/person

### CRISPY BRUSSELS SPROUTS

honey, sriracha, lime, sesame  
\$5/person

### VEGETABLE CRUDITÉ

chef's selection of  
assorted seasonal vegetables  
with dipping sauce  
\$5/person

### BBQ CHICKEN WINGS

bbq glaze, buttermilk ranch  
\$6/person

### VEGETARIAN NACHOS

pumpkin seed mole, black beans, smoked tofu,  
pomegranate salsa, queso fresco, jalapeño  
\$7/person

### PULLED CHICKEN KALE SALAD

quinoa, green cabbage, cilantro,  
peanut vinaigrette  
\$8/person

### CHEESEBOARD

chef's selection of cheeses  
garnished with fruit & crisps  
\$8/person

## SUSHI BAR

*includes the following rolls ...*

#### SPICY SALMON

spicy sriracha mayo,  
scallion

#### CUCUMBER

cucumber, carrot,  
avocado

#### SPICY TUNA

spicy sriracha mayo,  
scallion

\$12/person

All food & beverage is subject to 20% service fee and 6.625% sales tax.  
Menu selections are subject to change, based on seasonality and availability.

# CAKE MENU

For Private Dining Only

## EVENT DETAILS

Orders must be confirmed 4-business days prior with a minimum of 6 people.

Event Name: \_\_\_\_\_ Guest Count: \_\_\_\_\_

Event Date: \_\_\_\_\_ Event Time: \_\_\_\_\_

Restaurant Name: \_\_\_\_\_ Event Space: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Email: \_\_\_\_\_

## Cake Price

\$7.00 Per Person

## CHOOSE 1 FROM EACH OF THE CATEGORIES BELOW

### Cake Flavor

- Vanilla
- Chocolate
- Carrot
- Red Velvet
- Flourless Chocolate

### Cake Filling

- Chocolate Mousse
- Vanilla Custard
- Cream Cheese
- Chocolate Hazelnut Ganache
- Berries & Chantilly Cream

### Cake Icing

- Vanilla Buttercream
- Chocolate Buttercream
- Cream Cheese
- Chocolate Ganache
- Whipped Cream

Allergies (Circle All That Apply):    Nut    |    Gluten    |    Dairy

Cake Inscription: \_\_\_\_\_

(Example: "Happy Birthday Mary!")

Please email the completed form to the Event Coordinator.



## SWEETS & TREATS

End the event on a sweet note!  
Add on one of our dessert platters, bars, or favors to truly impress your guests.  
Desserts shown below are all additional and charged accordingly.

### DESSERT PLATTERS

PRICED PER PLATTER

#### **CLASSIC COOKIES \$24 | QTY. 12**

Triple Chocolate Chip | Chocolate Fudge | Peanut Butter Crunch | Oatmeal Cranberry Raisin

#### **CRÈME PUFFS \$24 | QTY. 12**

Vanilla & Chocolate Filling

#### **MINI PIES & TARTLETS \$24 | QTY. 12**

Cinnamon Apple Crumb Pie | Pumpkin Cheesecake Tartlet | Milk Chocolate Ganache Tartlet  
Chocolate Bourbon Pecan Pie

#### **VERRINES \$48 | QTY. 12**

##### **SELECT 2 FLAVORS**

Chocolate Hazelnut | Coffee Toffee | Pumpkin Spice | Apple Crumble | Key Lime Pie | Cranberry White Mousse

#### **BITE SIZED DELIGHTS \$48 | QTY. 24**

Butter Cake Bites | Chocolate Cake Bites | Pumpkin Spice Cheesecake Bar  
Chocolate Bourbon Pecan Bar | Apple Crumb Bar

#### **COMBINATION PLATTER COOKIE TRAY & BITE SIZED DELIGHTS \$50 | QTY. 24**

Baker's Choice of 12 Classic Cookies & 12 Bite Sized Delights

#### **CUPCAKES | QTY. 12**

**MINI \$18 | REGULAR \$36**

##### **SELECT 2 FLAVORS**

Dark Chocolate Cake with Vanilla Buttercream  
Vanilla Cake with Chocolate Buttercream  
S'mores Cake with Toasted Marshmallow & Chocolate Ganache  
Carrot Cake with Cream Cheese Frosting

# DESSERT BARS

PRICED PER PERSON

## POPCORN BAR \$3.50

Assortment of Sweet & Savory Popcorn

## DONUT BAR \$4

Assortment of Seasonal Donuts

## CHURRO & HOT CHOCOLATE BAR \$6

Cinnamon Dusted Churros served with Hot Chocolate

# DESSERT FAVORS

MINIMUM ORDER OF 12

*Add a sweet takeaway for your guests!*

### CAKE POPS

\$3 PER PERSON | QTY. 1

Individually Bagged & Tied with Ribbon

### FRENCH MACARON

\$6 PER PERSON | QTY. 2

Bagged & Tied with Ribbon

### THEMED CUPCAKES

Individually Boxed & Tied with Ribbon

*Pricing Varies Depending on Design*

### CARAMEL POPCORN

\$5 PER PERSON | QTY. 1

Bagged & Tied with Ribbon

### HOMEMADE COOKIES

\$6 PER PERSON | QTY. 3

Bagged & Tied with Ribbon

#### SELECT 1 FLAVOR

Triple Chocolate Chip | Oatmeal Cranberry  
Chocolate Fudge | Peanut Butter Crunch

### DECORATED COOKIE

\$7 PER PERSON | QTY. 1

Bagged & Tied with Ribbon

#### Design Examples

Engagement | Bridal Shower | Baby Shower

All desserts are made in house by our Pastry Chef, Liz Sale. Orders must be confirmed 4-business days prior.



# 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!