



THE DINKY PRIVATE DINING



The Dinky Bar & Kitchen is a welcoming and simple bar offering locally-sourced, ingredient-driven snacks, small plates and more.

Launched in 2016, The Dinky inherits its name from the iconic Princeton train branch that connects Princeton to Princeton Junction station on the Northeast Corridor Line. It is housed in the original 1918 historic stone station house where train passengers waited to board, and was the site of the “Great Dinky Robbery,” which shocked the peaceful University in 1963. A mainstay of the Princeton campus, The Dinky preserves its historical integrity of the passenger building, while drawing new crowds to enjoy the food and drink now available.

A friendly, easygoing bar, The Dinky Bar & Kitchen welcomes guests to this historic and comfortable locale. With a focus on craft beer, unique cocktails and small production wines, The Dinky is a warm, cozy space, perfect for any occasion.

Across from McCarter Theatre Center for the Performing Arts, The Dinky Bar & Kitchen is located on the west side of campus, helping transform the new Arts and Transit neighborhood into a cultural, social and dining destination.



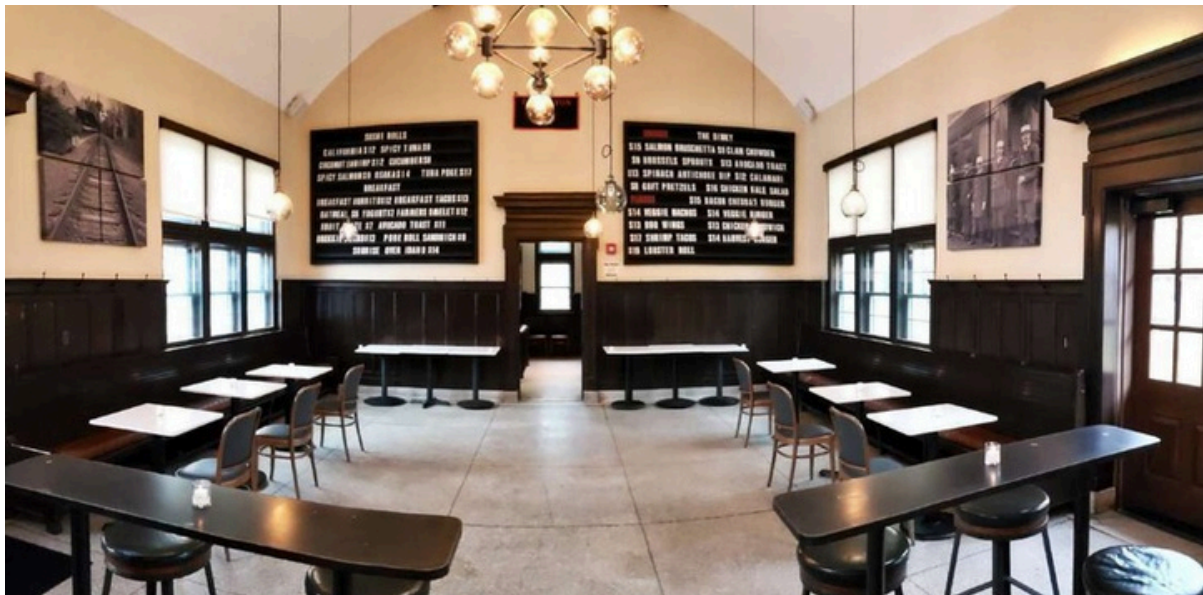
Harvest Restaurant Group is family owned and operated. In 1996, they realized that great food was missing from New Jersey and wondered why residents should have to trek into New York City for a fine dining experience. From this notion, Trap Rock Restaurant and Brewery was born in Berkeley Heights,

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.





Main Dining Room

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





Outdoor Space

This space can be included in the buyout (weather permitting)



Reception Menu

BUTLER PASSED HORS D'OEUVRES

Option 1: \$44 per person| select 6 served for 1 hour

Option 2: \$60 per person| select 7 served for 1.5 hours

Option 3: \$77 per person| all 9 included served for 2.5 hours

Bruschetta Toast

Tomatoes, red onion, balsamic glaze on a crostini

Crispy General Tso's Cauliflower

Sweet and sour chili glaze, sesame seeds, scallions

Mini Fried Chicken Sandwich

Spicy slaw, pickled cucumber and shallots

Chilled Sliced Filet Mignon

Crostini, horseradish cream sauce

Shrimp Cocktail

Cocktail sauce, lemon

Spicy Tuna Tartare

Tuna, spicy aioli, crispy wonton chip, wasabi cream

Soft Pretzels

Spicy honey mustard, smoked gouda cheese sauce

Mini Lobster Roll

Herb mayo, micro celery, fresh lobster, shaved iceberg

1865 Burger

White sharp Vermont cheddar, ground ribeye, caramelized onions, B&B pickles, rosemary aioli

Stationary Items

Vegetable Crudit - \$5 per person

Selection of seasonal vegetables with dipping sauces

Cheeseboard- \$8 per person

Selection of cheese, garnished with fruit and crisps

Hummus Dip - \$5 per person

House made hummus, crudite

Southwest Cobb Salad- \$6 per person

Spring mix, avocado, pickled corn, Monterrey jack cheese, egg, sugar bomb tomatoes, smoked bacon, chipotle ranch, micro cilantro

Arugula Salad - \$6 per person

goat cheese, Honeycrisp apples, pomegranate seeds, candied pecans, and apple cider vinaigrette

French Fries- \$3 per person/hour

Pecorino Romano, rosemary, truffle oil

Chicken Wings- \$6 per person/hour

3rd Rail BBQ, garlic parmesan, Buffalo, Gochujang

Taco Bar- \$12 per person/hour

Chicken, shrimp, short rib, sour cream, pico de gallo, guacamole, Cotija cheese, pickled red onions, cilantro, tortilla

Crispy Brussel Sprouts- \$4 per person/hour

Honey Lime Sriracha, Sesame Seeds

Pizza - Choice of 3 - \$10 per person/hour

Fig and Prosciutto, Margherita, Seasonal Pie, Meat Lovers, Short Rib, Cheesesteak Pie

Sushi Bar - \$12 per person/hour

Spicy Tuna - Cucumber, spicy aioli, red tobiko

Coconut Shrimp - Togarashi pickled mango, piquillo peppers

Vegetable - Cucumber, avocado, carrots

Sweets

Assorted mini desserts (served stationary) - \$5 per person



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.

Selections/Pricing- Menu prices and selections are subject to change, based on seasonality and availability. All current pricing is prior to tax and gratuity.

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



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Dinkyevents@harvestrestaurants.com
(609) 423-2188



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TABOR ROAD
TAVERN

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A D D A M S
T A V E R N

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(908) 232-3201



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Trap Rock Restaurant & Brewery
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(908) 665-1755



Huntley Taverne
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Contact Information



Roots Ocean Prime

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Roots Ocean Prime

Darien, Connecticut

Coming Soon



Roots Steakhouse

Morristown

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(973) 326-1800

Roots Steakhouse

Ridgewood

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(201) 444-1922

Roots Steakhouse

Summit, NJ

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