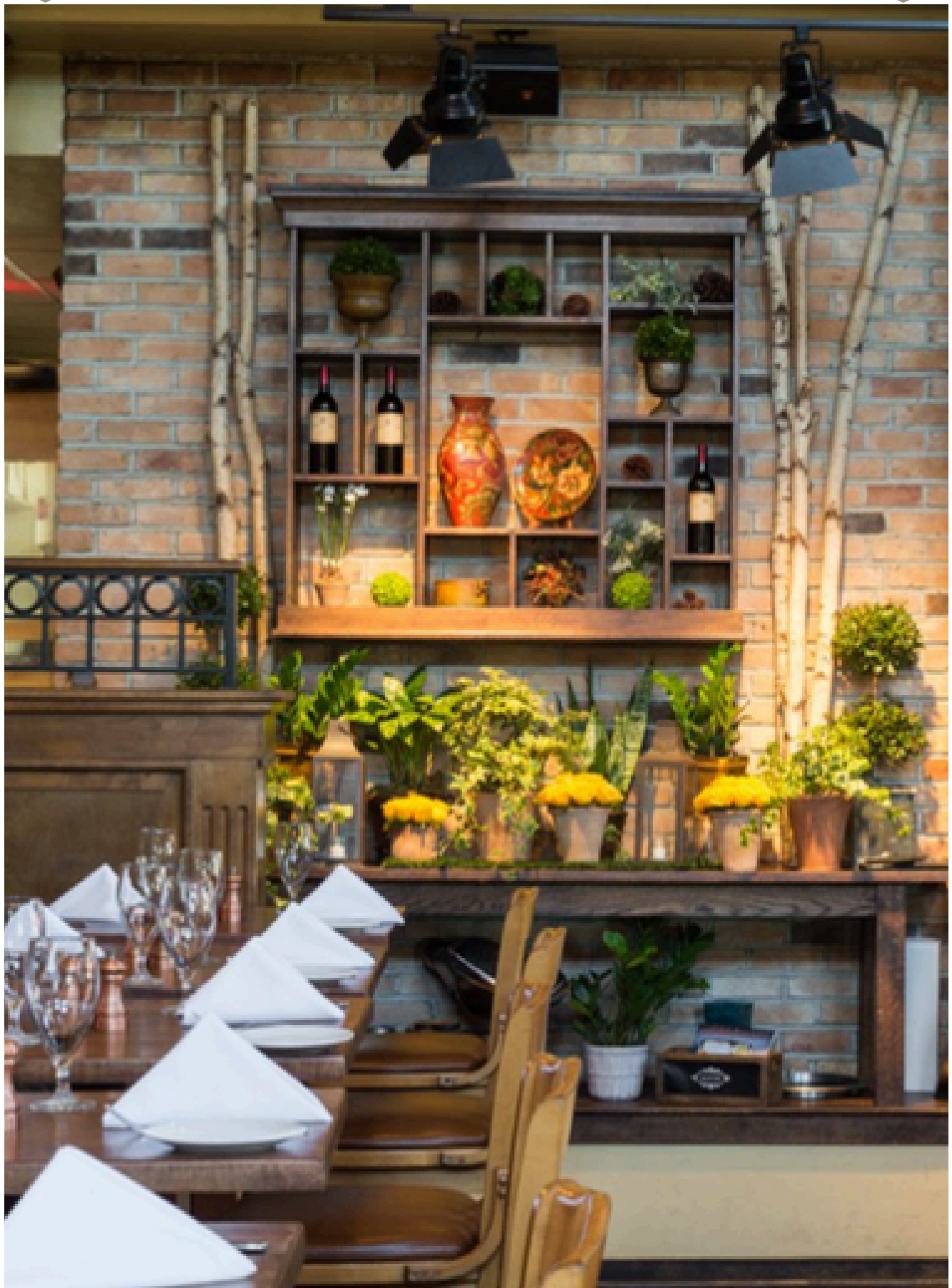




HUNTLEY TAVERNE PRIVATE DINING



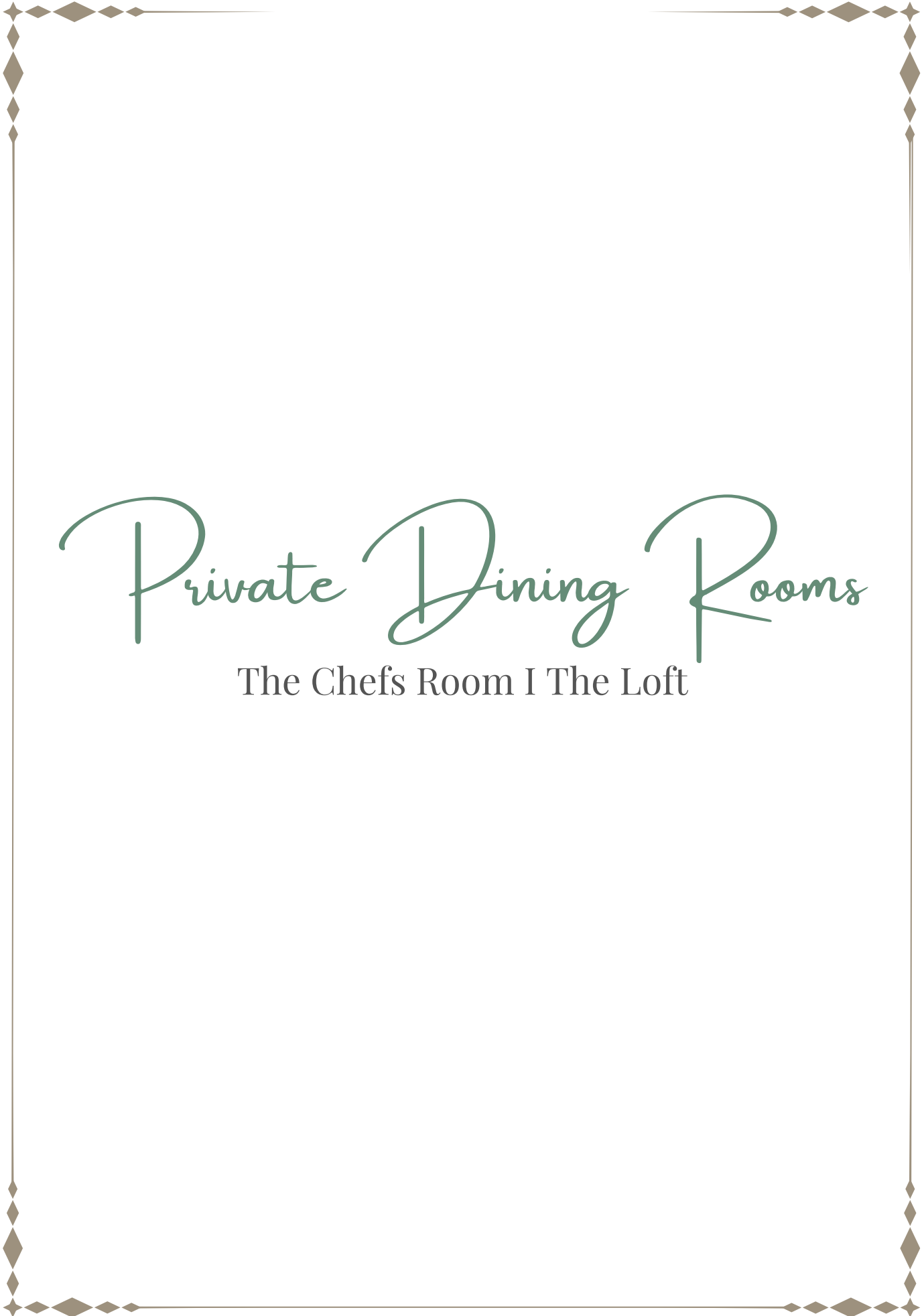
Huntley Taverne, a Seasonal American restaurant, is located on Morris Avenue in Summit. Its high ceilings, wooden beams and tavern like decor create a beautiful ambience for the guest. The spectacular bar, wood burning fireplace, and cozy dining areas serve as the perfect backdrop for its unique cocktail and menu offerings. Whether you are looking for an upscale private dining room to impress corporate clients, want the perfect after-work meeting place, or looking for a romantic evening on the town the Huntley Taverne will satisfy your senses and culinary desires.



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.



Private Dining Rooms

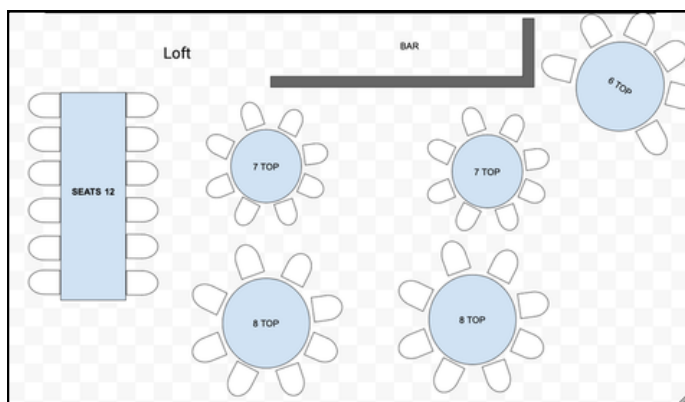
The Chefs Room I The Loft



The Loft

Nestled on the upper level is our private Loft. Rich wood finishes create a warm and inviting atmosphere, culminating in the inviting glow of a crackling woodburning fireplace. This secluded space also boasts a private bar, perfect for celebrations or gatherings of any kind.

Capacity : 48





The Fireside Room

Our charming enclosed porch offers an intimate and inviting setting with a rustic, cozy atmosphere. While the space does not have a traditional door, it feels tucked away and distinct, creating a relaxed sense of privacy for your gathering. Two wood-burning fireplaces bring warmth and character to the room, while two long tables create a beautiful communal setting for guests to dine, celebrate, and connect.

Capacity: 26

(one long table of 14 and one long table of 12)

Reception Menu

BUTLER PASSED HORS D'OEUVRES (PRIOR TO A PLATED AFFAIR)

30 Minutes: \$18 per person | select 4

1 Hour: \$36 per person | select 6

COCKTAIL STYLE EVENT:

2 hours | \$54 per person | select 9

Margarita Flatbread

Angry Shrimp Spring Rolls

Fried Chicken Sliders
Ranch Dressing, Pickles

Edamame Spring Roll
Miso Dipping

Vegetable Flatbread

Pigs in Blanket

Burrata Crostini
Blistered tomatoes

Mini Crab Cakes
Tartar Sauce Dollop

Mini Bacon Cheeseburger
Dollop of Ketchup

Mini Beef Wellington
Creamed Spinach, Puff Pastry

Tuna Tartare Tostada

Chilled Jumbo Shrimp Cocktail Shooter

Mini Chicken Pot Pies

Caramelized Onion, Bacon, & Gruyere Tart

Bacon Wrapped Scallops

Raisin Pecan Toast
Whipped Feta

Sliced Sirloin Crisp
Horseradish Cream

Lamb Chops
\$8 Supplemental Fee

Mini Lobster Roll

Stationary Displays

Vegetable Crudité
*Buttermilk Ranch
Dressing and French
Onion Dip*

\$4 per person

Hummus Platter
*Homemade Hummus,
Pita, Artisan Crackers*

\$4 per person

Cheeseboard
*Chefs Selection of
cheeses, served with
Crisps*

\$6 per person

Mini Dessert Platter
*Chef's selection of assorted
cookies, cupcakes,
treats*

\$5 per person



Seated Affair Packages
Lunch I Dinner Level 1 I Dinner Level 2

Luncheon Menu

\$43.95

First Course

Both selections included in package, your guests will select one at the event

Seasonal Soup

Harvest Salad

Entree

Select three options below, your guests will select one at the event

Turkey & Brie Sandwich
Sage Mayo, Arugula, Raisin-Pecan Bread

Harvest Cheddar Burger
Frites

Huntley Taverne's Salmon
Seasonal Accompaniments
\$5 Supplemental

Seasonal Vegetable Pasta
Seasonal Vegetables, White Wine, Touch of Cream

Crispy Chicken Sandwich
Brioche Bun, Gruyere, Savoy Cabbage Slaw, Pickles, House Ranch, Frites

Tarragon-Dijon Chicken Salad Sandwich
Arugula, Sherry Vinaigrette, Tomato, Lettuce, Raisin-Pecan Bread

Dessert

Farmer's Market Handmade Dessert

Hot Tea and Coffee included in package, all other beverages are charged on consumption



Dinner Level 1

\$54.95

First Course

Both selections included in package, your guests will select one at the event*

Seasonal Soup

Harvest Salad

Entree

Select three options below, your guests will select one at the event

Seasonal Vegetable Pasta
Seasonal Vegetables, Light Cream Sauce

Roasted Airline Breast of Chicken
Seasonal Accompaniments

Huntley Taverne's Salmon
Seasonal Accompaniments

Harvest's Signature Pork Chop
Seasonal Accompaniments

Filet Mignon
Seasonal Accompaniments

\$8 Supplemental

Braised Short Rib
Seasonal Accompaniments

Dessert

Farmer's Market Handmade Dessert

Hot Tea and Coffee included in package, all other beverages are charged on consumption

First Course

Dinner Level 2
\$65.95

Choose two options below, your guests will select one at the event

General Tso's Cauliflower
sweet & sour chili glaze, sesame seeds, scallions

NJ Burrata
Seasonal Accompaniments

Crispy Shrimp Spring Rolls
Julienned Vegetables, Miso Dressing

Tuna Tartare
Seasonal Accompaniments

Crispy Calamari Salad
*Frisée, Radicchio, Sesame Seeds,
Thai Lime Chile Vinaigrette*

Caesar Salad
*Romaine Lettuce, Croutons,
Shaved Cheese, Caesar Dressing*

Entrée

Select three options below, your guests will select one at the event

Fresh Seasonal Fish
Seasonal Accompaniments

Seasonal Vegetable Pasta
Seasonal Vegetables, Light Cream Sauce

Roasted Airline Breast of Chicken
Seasonal Accompaniments

Huntley Taverne's Salmon
Seasonal Accompaniments

Harvest's Signature Pork Chop
Seasonal Accompaniments

Filet Mignon
Seasonal Accompaniments

Braised Short Rib
Seasonal Accompaniments

Dessert

Farmer's Market Handmade Dessert

Hot Tea and Coffee included in package, all other beverages are charged on consumption



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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TABOR ROAD
TAVERN

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T A V E R N

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The Dinky
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Roots Ocean Prime
Darien, Connecticut

Coming Soon

