

ADDAMS TAVERN PRIVATE DINING



ADDAMS
TAVERN

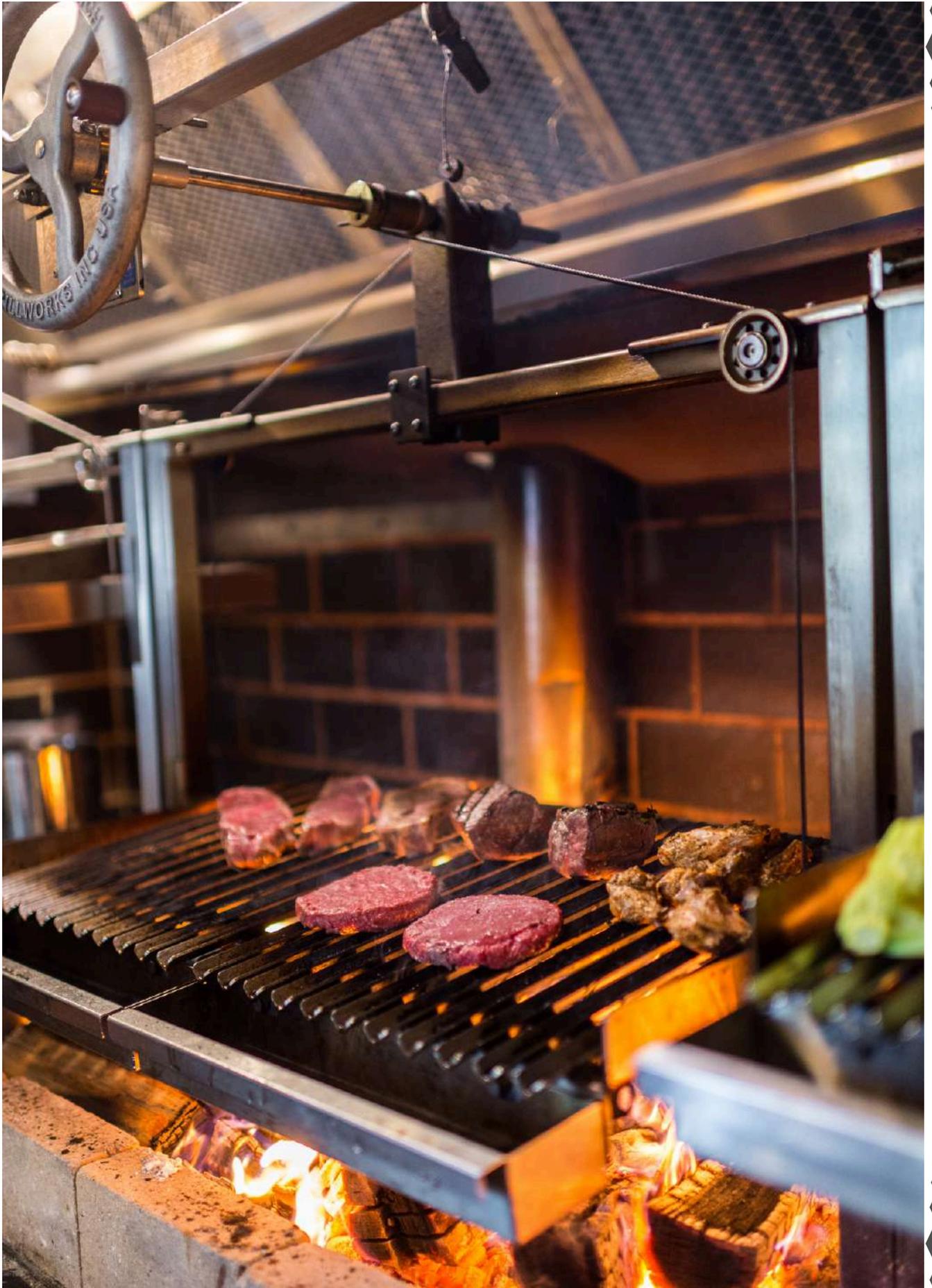
Located in the downtown of Westfield, NJ, Addams Tavern showcases Progressive New American-inspired cooking infused with subtle smoke from the restaurant's wood-burning grills and mesquite charcoal ovens. The building is completely renovated to support the high vaulted ceilings and wrap around murals. The menu is complemented with fresh fish, top quality meat, and local seasonal produce.



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 Charles Room | The Addams Room



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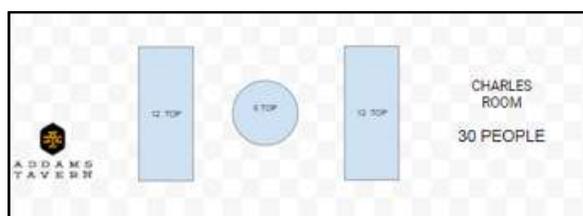
The Charles Room

Capacity: 30

Capacity with AV: 15

This space can be used in combination with our Addams Room

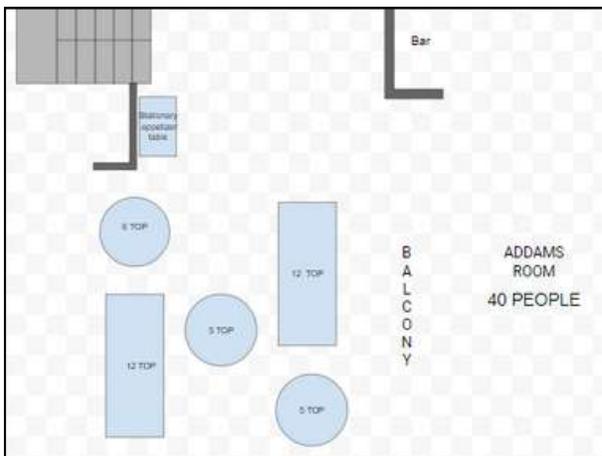
A crackling wood-burning fireplace takes center stage, casting a warm glow on the exposed brick and stone walls of the Charles Room. Gilded accents, like tastefully placed gold plates, add a touch of timeless elegance. This intimate setting provides the perfect haven for a memorable gathering





The Addams Room

Capacity : 40
Capacity with AV: 30



The Addams Room is a private space ideal for gatherings with a touch of whimsy. This intimate space boasts a beautiful, handcrafted wooden bar perfect for mingling. Exposed brick walls offer an industrial backdrop, while a large, captivating painting of the iconic Addams Family home evokes a sense of nostalgia. Step out onto the charming balcony for fresh air. Perfect for any gathering, The Addams Room provides a unique and unforgettable setting.

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

Pepperoni Flatbread

Angry Shrimp Spring Rolls

Fried Chicken Sliders
Ranch Dressing, Pickles

Edamame Spring Roll
Miso Dipping

Avocado 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
Chef's 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 | Dinner Level 1 | Dinner Level 2



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Luncheon Menu

First Course

\$43.95

Both selections included in package, your guests will select 1 at the event

Seasonal Soup

Baby Greens Salad
Sherry Vinaigrette

Entrée

Select 3 options below, your guests will select 1 at the event

Harvest Cheddar Burger
Frites

Addams Tavern's Salmon
Seasonal Accompaniments
\$5 Supplemental

Vegetarian Burger
*Lettuce, Tomato, Avocado, Honey Sriracha Sauce,
Baby Greens*

Filet Wrap
*filet, caramelized onions, baby arugula,
horseradish aioli, house made potato chips*

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

Nashville Hot Chicken Quesadilla
fried chicken, pickles, pepper-jack cheese, ranch dressing

Dessert

Included in the package, every guest will receive an individual dessert

Farmer's Market Handmade Dessert

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

BARNRED CHEDDAR Calkins Creamry

BUTTER & BUTTERMILK Oasis Dairy Farm

KALE & CABBAGE Marolda Farms

APPLES & CIDER Schlegel's Farm

CURED MEAT Salumeria Biellese

HAVILAH CHEESE Cherry Grove Farm

CARROTS & BEETS Traugers Farms

SALMON Wild Isles Scotland

HONEY Bob's Buzzy Bee

MUSSELS Blue Bay Maine

GRASS-FED B

ACORN SQU

EGGS

FAT-CAT CHE

GRAINS

BREAD

SCALLOP

PORK & BE

RICOTTA

CHICKEN



Dinner Level 1

\$54.95

First Course

Both selections included in package, your guests will select 1 at the event

Seasonal Soup

Baby Greens Salad
Sherry Vinaigrette

Entrée

Select 3 options below, your guests will select 1 at the event

Seasonal Vegetable Pasta
Seasonal Vegetables, Light Cream Sauce

Roasted Airline Breast of Chicken
Seasonal Accompaniments

Addam's Salmon
Seasonal Accompaniments

Harvest's Signature Pork Chop
Seasonal Accompaniments

Filet Mignon
Seasonal Accompaniments
\$8 Supplemental

Dessert

Included in the package, every guest will receive an individual dessert

Farmer's Market Handmade Dessert

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

Dinner Level 2

\$65.95

First Course

Select 2 options below, your guests will select 1 at the event

Crispy Shrimp Spring Rolls
Julienned Vegetables, Miso Dressing

Seasonal Soup

Crispy RI Calamari
*pickled cherry peppers
& addams sauce*

Caesar Salad

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

NJ Burrata

Seasonal Accompaniments

Tuna Tartare

Entrée

Select 3 options below, your guests will select 1 at the event

Fresh Seasonal Fish
Seasonal Accompaniments

Seasonal Vegetable Pasta
Seasonal Vegetables, Light Cream Sauce

Roasted Airline Breast of Chicken
Seasonal Accompaniments

Addams Tavern's Salmon
Seasonal Accompaniments

Harvest's Signature Pork Chop
Seasonal Accompaniments

Filet Mignon
Seasonal Accompaniments

Dessert

Included in the package, every guest will receive an individual 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 \$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 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 in your own dessert in replacement of the dessert included in the package all fees would be waived. If you choose to bring your own dessert in addition to the package's dessert there is a fee of \$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.

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.



Trap Rock Restaurant & Brewery
Berkeley Heights, NJ
traprockevents@harvestrestaurants.com
(908) 665-1755



TABOR ROAD
TAVERN

Tabor Road Tavern
Morris Plains, NJ
taborevents@harvestrestaurants.com
(973) 267-7004



3 West
Basking Ridge, NJ
3westevents@harvestrestaurants.com
(908) 647-3000



Agricola Eatery
Princeton, NJ
agricolaprevents@harvestrestaurants.com
(609) 921-2798



Huntley Tavern
Summit, NJ
Huntleyevents@harvestrestaurants.com
(908) 273-3166



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

Addams Tavern
Westfield
Addamsevents@harvestrestaurants.com
(908) 232-3201



Grato
Morris Plains, NJ
Gratoevent@harvestrestaurants.com
(973) 267-4006



The Dinky
Princeton, NJ
Dinkyevents@harvestrestaurants.com
(609) 423-2188



Roots Steakhouse

Morristown

rootsromevents@harvestrestaurants.com

(973) 326-1800

Roots Steakhouse

Ridgewood

Rootsrorevents@harvestrestaurants.com

(201) 444-1922

Roots Steakhouse

Summit, NJ

Rootsrosevents@harvestrestaurants.com

(908) 273-0027



Roots Ocean Prime

Princeton

rootsropevents@harvestrestaurants.com

(609) 772-4934

Roots Ocean Prime

Darien, Connecticut

Coming Soon

