

# Eno Terra



A Princeton-area favorite, **Eno Terra** blends Italian-inspired cuisine with unique wines from around the world. Rooted in sustainability, our menus highlight the freshest seasonal produce, fish, and meats sourced directly from local farms and trusted purveyors.

Whether hosting a business dinner, milestone celebration, or cocktail reception, our elegant private spaces and historic setting create the perfect atmosphere. Paired with attentive service and award-winning wine selections, your event will be nothing short of exceptional.

**ENO TERRA RESTAURANT & ENOTECA**

4484 ROUTE 27

KINGSTON, NEW JERSEY 08528

609.497.1777





REHEARSAL DINNERS  
BIRTHDAY PARTIES  
BABY SHOWERS



COCKTAIL PARTIES  
NETWORKING EVENTS  
WINE TASTINGS



## ENO TERRA PRIVATE EVENTS



PRIVATE  
BUSINESS  
MEETINGS



# PRIVATE EVENT BOOKING INFORMATION

## CAPACITY

**Private Wine Room** | Seated up to 24 guests

**Upstairs Loft** | Seated up to 60 guests or 85 guests standing

**Main Dining Room** | Seated up to 80 guests

**Main Dining Room & Enoteca** | Seated up to 110 guests

**Full Restaurant** | Seated up to 150 guests *on two floors*

## 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.

New Jersey Sales Tax of 6.625%, a 3% Administrative Fee, and gratuity will be added to all food and beverage costs. The remaining balance will be payable in full upon the event's completion.

### **Lunch**

*11:30AM-1:00PM start time for a 3-hour event*

#### **Monday-Friday**

Private Wine Room \$750

Upstairs Loft: \$1,000

#### **Saturday & Sunday**

Upstairs Loft: \$3,000

### **Dinner**

*5:00PM-7:30PM start time for a 3-hour event*

#### **Sunday-Friday**

Private Wine Room: \$1,500

Upstairs Loft: \$3,000

#### **Saturdays**

Private Wine Room: \$2,000

Upstairs Loft: \$4,500

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

## EVENT AGREEMENTS & DEPOSITS

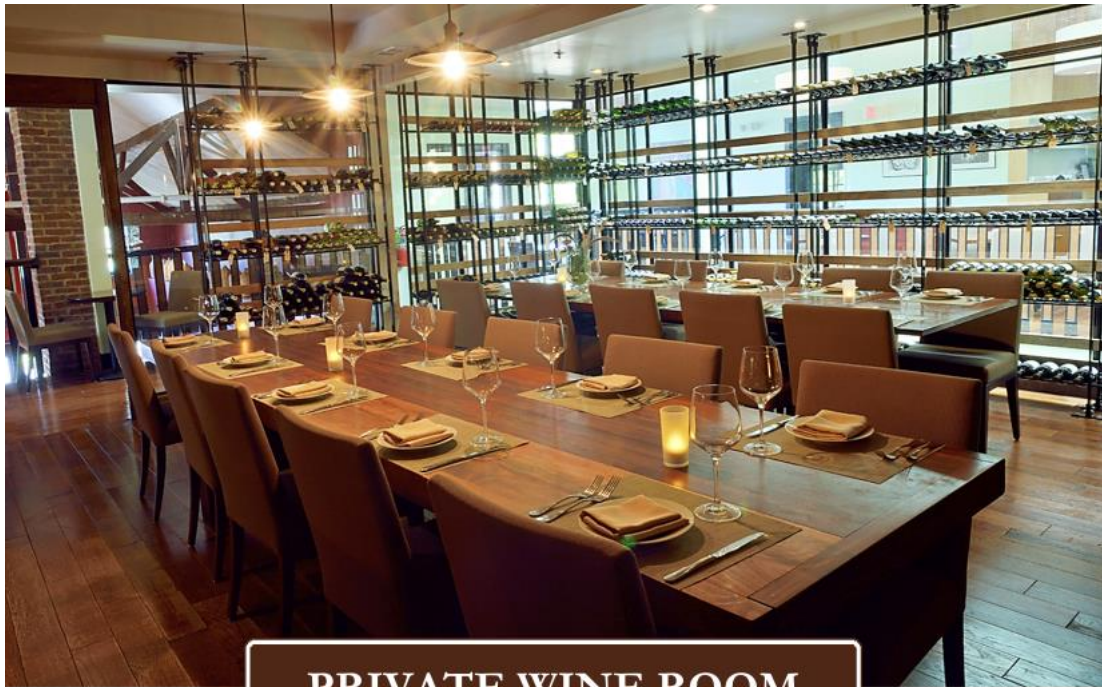
A signed event agreement and deposit of \$500 are required to reserve a private dining room.

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 an intimate setting for up to 24 guests at two long rectangular tables. Perfect for team dinners and special celebrations, this enclosed space features glass walls lined with exquisite wine racks, highlighted by charming filament lights.

For added convenience, there's a 60-inch screen with HDMI connectivity.



## UPSTAIRS LOFT

The Upstairs Loft can comfortably host 60 seated guests or 80 standing guests. This space features a private bar, a fireplace, a 40-inch screen with an HDMI connection, and a balcony.

The Upstairs Loft offers a warm and spacious atmosphere that is ideal for both cocktail receptions and large dinner parties.





## MAIN DINING ROOM



Experience the charm of the Main Dining Room, which accommodates 80 seated or 100 standing guests. Its vaulted ceilings and elegant glass doors create a bright, inviting atmosphere for your event.

The adjacent Enoteca (bar area) allows for additional guests, accommodating up to 110 on the first floor.

*For a more exclusive celebration, Eno Terra offers full restaurant buyouts for up to 150 guests across both floors.*

# THREE-COURSE FAMILY STYLE LUNCH MENU

*\$45 per guest*

## ANTIPASTA One served *family style*.

**Insalata Mista** | Mixed Lettuces, Carrot, Cherry Tomato, Cucumber, Balsamic Vinaigrette *v, gf*

*Available to add on weekends*

**Terra Momo Bakery** Assorted Pastry Basket \$3 *supplement per person*.

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

ADD A FOURTH ENTRÉE \$10 *supplement per person*.

**Roasted Chicken** | Cider Jus *gf*

**Seared Salmon** | Cucumber, Lemon, Dill, Greek Yogurt *gf*

**Pomodoro** | Grana Padano, Crushed Tomatoes, Basil, Grana Padano *v*

**Risotto** | Roasted Butternut Squash, Parmigiano Reggiano, Extra Virgin Olive Oil *gf, v*

**Pastaless Vegetable Lasagna** | Eggplant, Carrots, Onions, Ricotta, Marinara, Mozzarella *v, gf*

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

**Whipped Potato** | Sour Cream, Chive *v, gf*

**Market Greens** | Toasted Garlic, Golden Raisins *gf, v*

**Baby Carrots** | Browned Butter, Cider *v*

**Butternut Squash** | Crispy Pancetta, Pecorino *gf*

## DESSERT One served *family style*.

**Biscotti** | Vanilla and Chocolate with Almond *v*

*v* vegetarian | *gf* gluten free

*Menu pricing includes Terra Momo Bread and Olive oil, soft drinks, drip coffee, iced tea. All other beverages are billed upon consumption.*

*Pricing is before tax, gratuity, or other fees. Menu items are based on seasonal availability and subject to change.*

# THREE-COURSE FAMILY STYLE MENU

*\$65 per guest*

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

**Salumi & Formaggi** | Imported & Local Cured Meats, Cheeses, Olives, Crostini *\$10 supplement per person*

**Focaccia** | Olive Tapenade, Arugula, Prosciutto Di Parma, Parmigiano Reggiano

**Insalata Mista** | Mixed Lettuces, Carrot, Cherry Tomato, Cucumber, Balsamic Vinaigrette *v, gf*

**Caesar Salad** | Little Gem Lettuce, Croutons, Parmigiano Reggiano

**Calamari Fritti** | Sweet Peppers, Lemon, Marinara *\$3 supplement per person*

**Artichoke & Cannellini Hummus** | Seasonal Crudité, Toasted Focaccia *v*

**Verdure** | Assorted Grilled and Marinated Market Vegetables *v, gf*

**Arancini** | English Peas, Crispy Three Cheese Rice *v*

**Burrata** | House Roasted Peppers, Torn Basil, Extra Virgin Olive Oil *gf, v*

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

ADD A FOURTH ENTRÉE *\$10 supplement per person*.

**Roasted Chicken** | Cider Jus *gf*

**Seared Salmon** | Cucumber, Lemon, Dill, Greek Yogurt *gf*

**Branzino Filet** | Crispy Capers, Sicilian Herbs *gf \$5 supplement per person*

**Pomodoro** | Grana Padano, Crushed Tomatoes, Basil, Grana Padano *v*

**Risotto** | Roasted Butternut Squash, Parmigiano Reggiano, Extra Virgin Olive Oil *gf, v*

**Pastaless Vegetable Lasagna** | Eggplant, Carrots, Onions, Ricotta, Marinara, Mozzarella *v, gf*

**Grilled Strip Steak** | Whole Grain Mustard, Roasted Shallot, Tarragon *gf \$8 supplement per person*

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

**Whipped Potato** | Sour Cream, Chive *v, gf*

**Market Greens** | Toasted Garlic, Golden Raisins *gf, v*

**Baby Carrots** | Browned Butter, Cider *v*

**Butternut Squash** | Crispy Pancetta, Pecorino *gf*

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

**Biscotti** | Vanilla and Chocolate with Almond *v*

**Panna Cotta** | Lemon Zest, Extra Virgin Olive Oil, Mint *gf*

**Cannoli** | Vanilla, Sweetened Ricotta, Chocolate Chips *v*

**Flourless Chocolate Torte** | Whipped Cream, Bourbon Caramel *v, gf*

MARKET FRUIT BOWLS WITH WHIPPED CREAM FAMILY STYLE IN ADDITION TO PLATED DESSERT *\$5 supplement per person*.

*v* vegetarian | *gf* gluten free

*Menu pricing includes Terra Momo Bread and Olive oil, soft drinks, drip coffee, iced tea. All other beverages are billed upon consumption.*

*Pricing is before tax, gratuity, or other fees. Menu items are based on seasonal availability and subject to change.*



# FOUR-COURSE FAMILY STYLE MENU

*\$85 per guest*

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

**Salumi & Formaggi** | Imported & Local Cured Meats, Cheeses, Olives, Crostini *\$10 supplement per person*

**Focaccia** | Olive Tapenade, Arugula, Prosciutto, Parmigiano Reggiano

**Insalata Mista** | Mixed Lettuces, Carrot, Cherry Tomato, Cucumber, Balsamic Vinaigrette *v, gf*

**Caesar Salad** | Little Gem Lettuce, Croutons, Parmigiano Reggiano

**Calamari Fritti** | Sweet Peppers, Lemon, Marinara *\$3 supplement per person*

**Artichoke & Cannellini Hummus** | Seasonal Crudit , Toasted Focaccia *v*

**Verdure** | Assorted Grilled and Marinated Market Vegetables *v, gf*

**Arancini** | English Peas, Crispy Three Cheese Rice *v*

**Burrata** | House Roasted Peppers, Torn Basil, Extra Virgin Olive Oil *gf, v*

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

**Pomodoro** | Crushed Tomato, Basil, Grana Padano *v*

**Funghi** | Foraged Mushroom Ragu, Ricotta Salata *v*

**Risotto** | Roasted Butternut Squash, Parmigiano Reggiano, Extra Virgin Olive Oil *gf, v*

**Bolognese** | Beef, San Marzano Tomato, Herb Whipped Ricotta

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

ADD A FOURTH ENTR E *\$10 supplement per person*.

**Roasted Chicken** | Cider Jus *gf*

**Seared Salmon** | Cucumber, Lemon, Dill, Greek Yogurt *gf*

**Branzino Filet** | Crispy Capers, Sicilian Herbs *gf*

**Pastaless Vegetable Lasagna** | Eggplant, Carrots, Onions, Ricotta, Marinara, Mozzarella *v, gf*

**Grilled Strip Steak** | Whole Grain Mustard, Roasted Shallot, Tarragon *gf \$8 supplement per person*

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

**Whipped Potato** | Sour Cream, Chive *v, gf*

**Market Greens** | Toasted Garlic, Golden Raisins *gf, v*

**Baby Carrots** | Browned Butter, Cider *v*

**Butternut Squash** | Crispy Pancetta, Pecorino *gf*

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

**Biscotti** | Vanilla and Chocolate with Almond *v*

**Panna Cotta** | Lemon Zest, Extra Virgin Olive Oil, Mint *gf*

**Cannoli** | Vanilla, Sweetened Ricotta, Chocolate Chips *v*

**Flourless Chocolate Torte** | Whipped Cream, Bourbon Caramel *v, gf*

MARKET FRUIT BOWLS WITH WHIPPED CREAM FAMILY STYLE IN ADDITION TO PLATED DESSERT *\$5 supplement per person*

*v* vegetarian | *gf* gluten free

*Menu pricing includes Terra Momo Bread and Olive oil, soft drinks, drip coffee, iced tea. All other beverages are billed upon consumption.*

*Pricing is before tax, gratuity, or other fees. Menu items are based on seasonal availability and subject to change.*

## CELLAR & COCKTAIL MENU PACKAGE

### BEVERAGE SELECTION

Clients can choose a beverage package for their event or opt for beverages to be charged based on consumption, which will be added to the final bill.

### BEVERAGE PACKAGES

#### BIRRA E VINO

*\$35 per guest*

Select Red, White and Sparkling  
House Wines

Bottled and Draft Beers

#### CASA

*\$55 per guest*

Select Red, White and Sparkling  
House Wines

Select House Mixed Drinks and  
Spirits

Bottled and Draft Beers

#### PREMIO

*\$75 per guest*

Select Red, White and Sparkling  
House Wines

Two Select Specialty Cocktails,  
House Mixed Drinks, Spirits

Bottled and Draft Beers

*Please note: Soft Drinks, Drip Coffee & Iced Tea are included in menu pricing.  
Hot tea and espresso-based drinks are billed upon consumption.*

Beverage package pricing is for up to three hours beginning at the event's contracted start time. Pricing does not include sales tax and service charge.

Beverages ordered after the three-hour window will be charged based on consumption.

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### WINE TASTINGS & PAIRINGS

Our Sommelier is available to customize a wine tasting for your cocktail party or pairing with your seated dinner for an additional fee.

### 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* | \$15 per person

*Sixty minutes* | \$29 per person

Mozzarella Tomato Skewers *v, gf*  
Mushroom & Goat Cheese Tart *v*  
Bacon Wrapped Dates *gf*  
Crispy Three Cheese Arancini

Grilled Shrimp Skewers *gf*  
Beef Polpettini  
Prosciutto & Melon *gf*

### STATIONARY HORS D'OEUVRES RECEPTION

*Priced per person*

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

Formaggi | Imported & Local Cheeses, Crostini & Grapes \$12

Artichoke & Cannellini Hummus | Seasonal Crudité, Toasted Focaccia \$6

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

### TAKEAWAYS

*Priced per person*

Biscotti *bag of 4* | Chocolate & Almond \$10

Cookies *bag of 2* | Lemon Olive Oil or Chocolate Chip \$7

Terra Momo Extra Virgin Olive Oil | 250ml \$10

Terra Momo Duo | Extra Virgin Olive Oil 250ml and Focaccia Seasoning \$17

*Custom gift tags available upon request*



# DÉCOR & VENDORS

## MENU

Menu selections are due at least two-weeks (*14 business days*) via email to the Event Team.

Pre-fixe menus are required for parties of 14 or more guests.

Eno Terra can accommodate most dietary requests with advance notice within your menu selections. *Please note, we use great care when preparing food for guests with allergies and dietary restrictions. However, all of Eno Terra's food is prepared in a kitchen that contains allergens such as nuts, gluten, dairy and shellfish. We cannot guarantee zero cross contamination.*

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 and are up to the client to provide.*

## PARKING

For events with 40 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 light grey bistro 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 a reputable vendor of their choice, and recommendations are available upon request.

There is a *\$5 per person outside dessert fee* for any cakes or desserts that are served in addition to the event menu's dessert course. This fee is waived if the outside dessert is served in place of the restaurant's dessert.

**Vendor load-in and client access is one (1) hour prior to the event start time.**

## A/V & MUSIC

Our **Private Wine Room** and **Upstairs Loft** are equipped with flat screen displays and HDMI connectivity for seamless presentations. For additional A/V requirements, clients are welcome to coordinate with their preferred vendors with advance proof of insurance.

Background music from the restaurant is piped into all event spaces. Please note, personal phones or devices cannot be connected to the house sound system.

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