

Eno Terra



Eno Terra is a Princeton area favorite for Italian inspired foods paired with some of the finest wines from around the world. We are dedicated to promoting sustainability and community through sourcing produce, fish and meats from local farms and producers.

Whether an intimate business dinner, family celebration or a larger scale cocktail reception, our private dining options will ensure your guests a memorable farm to table experience in a restored historic setting.

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.

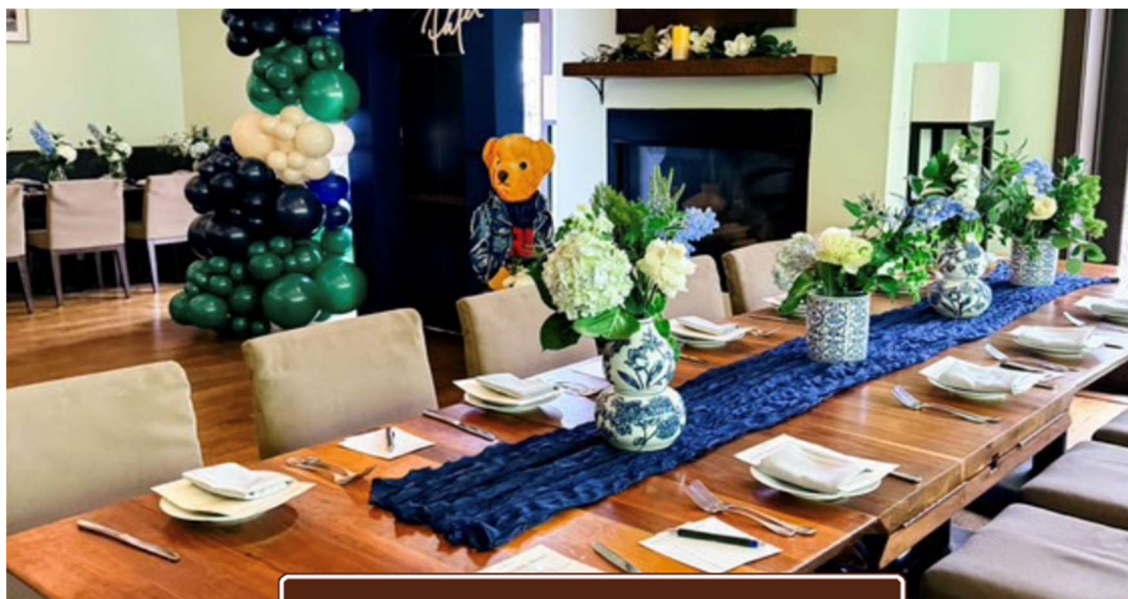
For added convenience, there's a 60-inch screen with HDMI connectivity.



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 Greens, Carrots, Cherry Tomato, Cucumber, Chianti 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 | Garden Herbs *gf*

Seared Salmon | Tomato Chutney *gf*

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

Risotto | Kale, Zucchini, Asparagus, Peas, Pecorino *v*

Roasted Mushrooms | Red Quinoa, Spinach, Toasted Garlic *v+*

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

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

Asparagus | Olive Oil, Lemon Zest *v+*, *gf*

Crispy Rock Potatoes | Salsa Verde, Grana Padano *v*

Market Greens | Sautéed Spinach, Baby Kale, Swiss Chard *v+*, *gf*

Roasted Baby Carrots | Olive Oil, Herbs *v+*, *gf*

DESSERT One served *family style*.

Biscotti | Almond & Chocolate *v*

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.

v vegetarian | *gf* gluten free | *v+* vegan

Menu pricing includes 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 | Assorted Imported & Local Cured Meats, Cheeses, Fruit, Olives *\$10 supplement per person*

Bruschetta | Mixed Berry Mostarda *v+*

Insalata Mista | Mixed Greens, Carrots, Cherry Tomato, Cucumber, Chianti Vinaigrette *v+, gf*

Caesar Salad | Local Lettuce, Croutons, Parmigiano

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

Whipped Ricotta | Terra Momo Honey, Seasonal Crudités, Crostini *v*

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

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

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

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

Roasted Chicken | Garden Herbs *gf*

Branzino Filet | Citrus Gremolata *gf* *\$5 supplement per person*

Seared Salmon | Tomato Chutney *gf*

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

Risotto | Kale, Zucchini, Asparagus, Peas, Pecorino *v*

Roasted Mushrooms | Red Quinoa, Spinach, Toasted Garlic *v+*

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

Grilled Strip Steak | Bordelaise Sauce *gf* *\$8 supplement per person*

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

Asparagus | Olive Oil, Lemon Zest *v+, gf*

Crispy Rock Potatoes | Salsa Verde, Grana Padano *v*

Market Greens | Sautéed Spinach, Baby Kale, Swiss Chard *v+, gf*

Roasted Baby Carrots | Olive Oil, Herbs *v+, gf*

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

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

Biscotti | Almond & Chocolate *v*

Cannoli | Sweet Ricotta, Chocolate Chips *v*

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

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FOUR-COURSE FAMILY STYLE MENU

\$85 per guest

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

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

Bruschetta | Mixed Berry Mostarda *v+*

Insalata Mista | Mixed Greens, Carrots, Cherry Tomato, Cucumber, Chianti Vinaigrette *v+, gf*

Caesar Salad | Local Lettuce, Croutons, Parmigiano

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

Whipped Ricotta | Terra Momo Honey, Seasonal Crudités, Crostini *v*

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

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

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

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

Risotto | Kale, Zucchini, Asparagus, Peas, Pecorino *v, gf*

Bolognese | San Marzano Tomatoes, Whipped Ricotta, Braised Veal, Pork, Lamb

Cacio e Pepe | Cracked Black Pepper, Pecorino Romano *v*

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

ADD A FOURTH ENTRÉE \$10 supplement per person.

Roasted Chicken | Garden Herbs *gf*

Branzino Filet | Citrus Gremolata *gf*

Seared Salmon | Tomato Chutney *gf*

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

Roasted Mushrooms | Red Quinoa, Spinach, Toasted Garlic *v+, gf*

Grilled Strip Steak | Bordelaise Sauce *gf \$8 supplement per person*

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

Asparagus | Olive Oil, Lemon Zest *v+, gf*

Crispy Rock Potatoes | Salsa Verde, Grana Padano *v*

Market Greens | Sautéed Spinach, Baby Kale, Swiss Chard *v+, gf*

Roasted Baby Carrots | Olive Oil, Herbs *v+, gf*

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

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

Biscotti | Almond & Chocolate *v*

Crumble | Mixed Berries, Lemon Zest, Whipped Cream *v*

Cannoli | Sweet Ricotta, Chocolate Chips *v*

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

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Menu pricing includes 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.

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 & Castelvetro Olives \$12

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

Hummus | Crudites, Crostini \$6

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

TAKEAWAYS

Priced per person

Biscotti *bag of 8* | Chocolate & Almond \$14

Cookies *bag of 4* | Lemon Olive Oil or Chocolate Chip \$10

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

Gift Packs | Available Upon Request

DÉCOR & VENDORS

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

The Private Wine Room and Upstairs Loft feature flat-screens with HDMI connection.

Clients should coordinate any additional A/V needs with their vendor of choice.

The restaurant's music is piped into the event spaces.

Eno Terra cannot connect client's phones or devices to the restaurant's sound system.

MENU CARDS

Menu selections are due at the contracted time in writing to the Event Team.

Pre-fixe menus are required for parties of 12 or more guests.

Eno Terra can accommodate most dietary requests with advance notice within your menu selections.

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.

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