

EnoTerra



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 24 guests

Upstairs Loft Seated 60 guests | Standing 85 guests

Main Dining Room Seated 85 guests | Standing 100 guests

Main Dining Room & Enoteca Seated 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 \$1,000

Upstairs Loft: \$1,500

Saturday & Sunday

Upstairs Loft: \$4,000

Dinner

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

Sunday-Friday

Private Wine Room: \$2,000

Upstairs Loft: \$4,000

Saturdays

Private Wine Room: \$2,500

Upstairs Loft: \$6,000

*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.

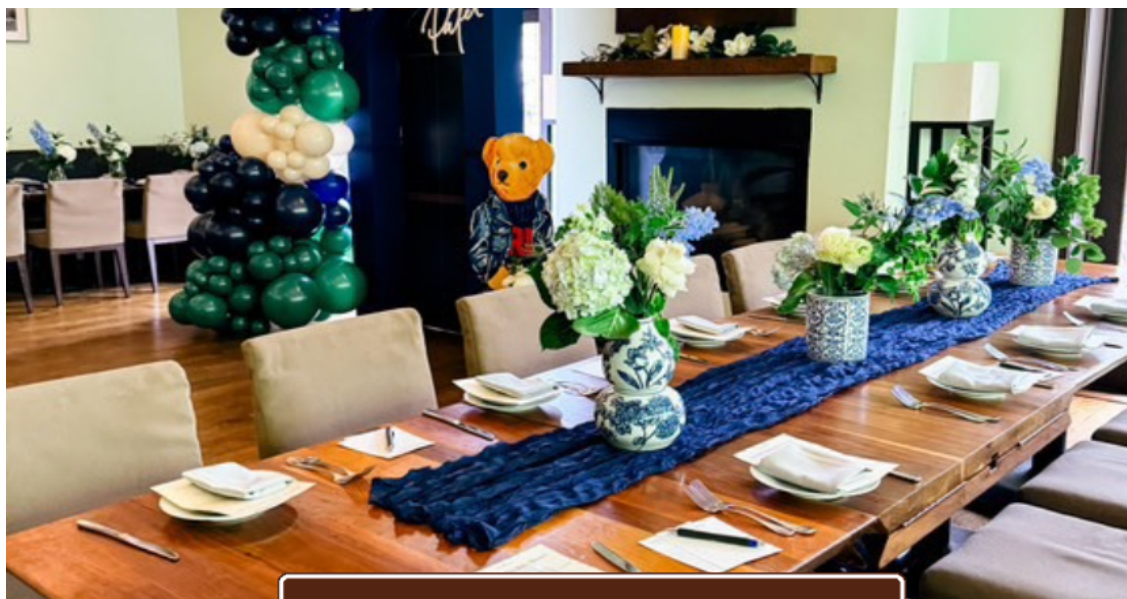
For added convenience, there's a 60-inch screen with HDMI connectivity.



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*.

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 Eggplant Lasagna | Garlic, Spinach, Pomodoro, Basil, Fresh Mozzarella *gf, v*

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

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

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

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 Almonds *v*

v vegetarian | *gf* gluten free

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.

FAMILY STYLE PASTA NIGHT

\$49 per guest

Available Sundays- Thursdays

ANTIPASTI

Two served *family style*

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

Burrata | House Roasted Peppers, Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar *gf, v*

Add on **Salumi e Formaggi** | Assorted cured meats and cheeses with accoutrements *\$10 per person*

PASTA

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

Alla Vodka | Basil, Spicy Calabrian Chili, Grana Padana *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

Salsiccia | Sweet Fennel Sausage, Roasted Garlic, Broccoli Rabe, Parmigiano

DESSERT

One served *family style*

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

v vegetarian | *gf* gluten free

Menu pricing includes Terra Momo Bread and olive oil, soft drinks, drip coffee, and 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 Select up to **Three** to be served *family style*

Salumi & Formaggi | Imported & Local Cured Meats, Cheeses, Olives, Crostini *\$8 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 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 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 Eggplant Lasagna | Garlic, Spinach, Pomodoro, Basil, Fresh Mozzarella *gf, v*

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

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

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

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

Baby Carrots | Browned Butter, Cider *v*

Butternut Squash | Crispy Pancetta, Pecorino *gf*

DESSERT Select **One** served *individually plated*

ADD MARKET FRUIT BOWLS
WITH WHIPPED CREAM
FAMILY STYLE
\$5 supplement per person

Biscotti | Vanilla and Chocolate with Almonds *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 *gf, 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

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 *\$8 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 Cudit , 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 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 Eggplant Lasagna | Garlic, Spinach, Pomodoro, Basil, Fresh Mozzarella *gf, v*

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

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

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

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

Baby Carrots | Browned Butter, Cider *v*

Butternut Squash | Crispy Pancetta, Pecorino *gf*

ADD MARKET FRUIT BOWLS
WITH WHIPPED CREAM
FAMILY STYLE
\$5 supplement per person

DESSERT 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 *gf, v*

v vegetarian | *gf* gluten free

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

Select Bottled and Draft Beers

CASA

\$55 per guest

Select Red, White and Sparkling
House Wines

Select House Mixed Drinks and
Spirits

Select Bottled and Draft Beers

PREMIO

\$75 per guest

Select Red, White and Sparkling
House Wines

Two Select Specialty Cocktails,
House Mixed Drinks, Spirits

Select 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 & Castelvetrano Olives \$12

Formaggi | Imported & Local Cheeses, Crostini & Grapes \$10

Hummus | Crudites, Crostini \$6

Seafood Tower | Clams, Oysters, Tartare, Crab Salad & Shrimp Cocktail \$25

TAKEAWAYS

Priced per person

Biscotti *bag of 4* | Chocolate and Vanilla with Almonds \$8

Cookies *bag of 2* | Lemon Olive Oil or Chocolate Chip \$6

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

Prosecco | 187 ml \$10

Gift Baskets | 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 \$150 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 (*two weeks prior to the event*) in writing to the Event Team.

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

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.

ALLERGIES

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.

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