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

eat local drink global



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 $700
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: $1,800
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.



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.



The Upstairs Loft can comfortably host 60 seated guests or 80 standing guests. This space features a private bar, a fireplace, and overlooks our outdoor patio garden.

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



Our Main Dining Room accommodates up to 85 guests seated or 100 guests for a standing reception. Vaulted ceilings and elegant glass doors fill the space with natural light, creating a warm and sophisticated setting for gatherings. Enhance your event by adding the adjacent Enoteca (bar area) bringing first-floor capacity up to 110 guests seated. This space is ideal add-on for cocktail hours, welcome receptions, or expanded celebrations.

For the ultimate private experience, Eno Terra is available for full restaurant buyouts, welcoming up to 150 guests across both floors for a truly exclusive event.

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
$10supplement per person

Roasted Chicken | Charred Lemon, Rosemary *gf*
Seared Salmon | Sundried Tomato Tapenade *gf*
Pomodoro | Grana Padano, Crushed Tomatoes, Basil, Grana Padano *v*
Spicy Vodka | Basil, Calabrian Chili, Grana Padano *v*
Risotto | Roasted Squash, Mascarpone *gf, v*
Pastaless Eggplant Lasagna | Pomodoro, Ricotta, Basil, Fresh Mozzarella *gf, v*

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

Whipped Potato | Sour Cream, Chives *gf, v*
Roasted Sweet Potato | Vanilla, Sage *gf, v*
Brussels Sprouts | Crispy Prosciutto, Pecorino *gf*
Wild Mushrooms | Herbs, Roasted Garlic *gf, v*
Polpette | Mini Beef Meatballs, Tomato Sugo *$2 supplement per person*

ADD MARKET FRUIT BOWLS & WHIPPED CREAM FAMILY STYLE
$*5 supplement per person*

DESSERT **One** served *family style.*

Biscotti | Vanilla and Chocolate with Almonds *v*

DESSERT PLATTERS (**Cannoli, Cookies, Biscotti & Tiramisu)** FAMILY STYLE
$*8 supplement per person*

*Prefer a **Brunch** secondi on Saturday or Sunday?*
Lemon Ricotta Pancakes and **Vegetable Frittata** are available upon request for no supplemental fee.

v vegetarian | *gf* gluten free

Menu pricing includes Terra Momo Bread and Olive oil, soft drinks, drip coffee, iced tea. All other beverages will be added to the final bill.

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

ANTIPASTI

Two served *family style*

Insalata Mista | Mixed Lettuces, Carrot, Cherry Tomato, Cucumber, Balsamic Vinaigrette *gf, v*
Burrata | Delicata Squash, Arugula, Cranberry, Extra Virgin Olive Oil, Balsamic *gf, v*

Add on **Salumi e Formaggi** | Assorted Cured Meats & Cheeses with Accoutrements *$10 per person*

PASTA

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

Spicy Vodka | Basil, Calabrian Chili, Grana Padano *v*
Pomodoro | Grana Padano, Crushed Tomatoes, Basil, Grana Padano *v*
Risotto | Roasted Squash, Mascarpone *gf, v*
Salsiccia |Fennel Sausage, Brussels Sprout, Sweet Potato, Roasted Garlic, Scamorza

DESSERT

One served *family style*

Cannoli | Orange Zest, Sweet Ricotta, Dark Chocolate *v*

v vegetarian | *gf* gluten free

Menu pricing includes Terra Momo Bread and Olive oil, soft drinks, drip coffee, iced tea. All other beverages will be added to the final bill.

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 *$5 supplement per person*
Focaccia | Smoked Eggplant & Pepper Tapenade, Arugula, Stracciatella *v*
Insalata Mista | Mixed Lettuces, Carrot, Cherry Tomato, Cucumber, Balsamic Vinaigrette *gf, v*
Arugula | Shaved Fennel, Parmigiano, Lemon Vinaigrette *gf, v*
Calamari Fritti | Sweet Peppers, Lemon, Marinara *$3 supplement per person*
Cacio e Pepe Arancini | Crispy Three Cheese Rice Balls *v*
Burrata | Delicata Squash, Arugula, Cranberry, Extra Virgin Olive Oil, Balsamic *gf, v*

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

ADD A FOURTH ENTRÉE
$10supplement per person

Roasted Chicken | Charred Lemon, Rosemary *gf*
Seared Salmon | Sundried Tomato Tapenade *gf*
Branzino Filet | Olivata *gf $5 supplement per person*
Spicy Vodka | Basil, Calabrian Chili, Grana Padano *v*
Pomodoro | Grana Padano, Crushed Tomatoes, Basil, Grana Padano *v*
Risotto | Roasted Squash, Mascarpone *gf, v*
Pastaless Eggplant Lasagna | Pomodoro, Ricotta, Basil, Fresh Mozzarella *gf, v*
Braised Short Rib | Rosemary Lager Ragu $*8 supplement per person*
Grilled Strip Steak | Roasted Shallot, Marsala $*8 supplement per person*

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

Whipped Potato | Sour Cream, Chives *gf, v*
Roasted Sweet Potato | Vanilla, Sage *gf, v*
Brussels Sprouts | Crispy Prosciutto, Pecorino *gf*
Wild Mushrooms | Herbs, Roasted Garlic *gf, v*
Polpette | Mini Beef Meatballs, Tomato Sugo *$2 supplement per person*

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

ADD MARKET FRUIT BOWLS & WHIPPED CREAM FAMILY STYLE
$*5 supplement per person*

DESSERT PLATTERS (**Cannoli, Cookies, Biscotti & Tiramisu)** FAMILY STYLE
$*8 supplement per person*

Biscotti | Vanilla and Chocolate with Almonds *v*
Olive Oil Cake | Almond, Lemon Curd *v*
Cannoli | Orange Zest, Sweet Ricotta, Dark Chocolate *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 will be added to the final bill.

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 *$5 supplement per person*
Focaccia | Smoked Eggplant & Pepper Tapenade, Arugula, Stracciatella *v*
Insalata Mista | Mixed Lettuces, Carrot, Cherry Tomato, Cucumber, Balsamic Vinaigrette *gf, v*
Arugula | Shaved Fennel, Parmigiano, Lemon Vinaigrette *gf, v*
Calamari Fritti | Sweet Peppers, Lemon, Marinara *$3 supplement per person*
Cacio e Pepe Arancini | Crispy Three Cheese Rice Balls *v*
Burrata | Delicata Squash, Arugula, Cranberry, Extra Virgin Olive Oil, Balsamic *gf, v*

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

Spicy Vodka | Basil, Calabrian Chili, Grana Padano *v*
Pomodoro | Grana Padano, Crushed Tomatoes, Basil, Grana Padano *v*
Risotto | Roasted Squash, Mascarpone *gf, v*
Salsiccia |Fennel Sausage, Brussels Sprout, Sweet Potato, Roasted Garlic, Scamorza

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

ADD A FOURTH ENTRÉE
$10supplement per person

Roasted Chicken | Charred Lemon, Rosemary *gf*
Seared Salmon | Sundried Tomato Tapenade *gf*
Branzino Filet | Olivata *gf*
Pastaless Eggplant Lasagna | Pomodoro, Ricotta, Basil, Fresh Mozzarella *gf, v*
Braised Short Rib | Rosemary Lager Ragu $*8 supplement per person*
Grilled Strip Steak | Roasted Shallot, Marsala $*8 supplement per person*

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

ADD MARKET FRUIT BOWLS & WHIPPED CREAM FAMILY STYLE
$*5 supplement per person*

Whipped Potato | Sour Cream, Chives *gf, v*
Roasted Sweet Potato | Vanilla, Sage *gf, v*
Brussels Sprouts | Crispy Prosciutto, Pecorino *gf*
Wild Mushrooms | Herbs, Roasted Garlic *gf, v*
Polpette | Mini Beef Meatballs, Tomato Sugo *$2 supplement per person*

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

Biscotti | Vanilla and Chocolate with Almond *v*
Olive Oil Cake | Almond, Lemon Curd *v*
Cannoli | Orange Zest, Sweet Ricotta, Dark Chocolate *v*
Flourless Chocolate Torte | Whipped Cream, Bourbon Caramel *gf, v*

DESSERT PLATTERS (**Cannoli, Cookies, Biscotti & Tiramisu)**
FAMILY STYLE
$*8 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 will be added to the final bill.

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, SPRITZ E VINO
$35 per guest

Select Red, White + Sparkling House Wines

1 Spritz
Aperol, Sarti, Hugo or Limoncello

Select Bottled and Draft Beers

CASA
$50 per guest

Select Red, White +Sparkling House Wines

Select House Mixed Drinks + Spirits

Select Bottled and Draft Beers

PREMIO
$70 per guest

Select Red, White + 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, Olive Skewers *v, gf*
- Bacon Wrapped Dates *gf*
- Crispy Three Cheese Arancini *v*
- Antipasti Spiedini | Salami, Artichoke, Cheese *gf*
- Grilled Shrimp Spiedini | Salsa Verde
- Beef Polpettini |Mini Meatballs
- Grilled Steak Spiedini | Salsa Verde *gf*
- Deviled Eggs | Dijon, Prosciutto, Chili *gf*

STATIONARY HORS D'OEUVRES RECEPTION

Priced per person

Salumi | Artisanal Cured Meats, Terra Momo Breads & Castelvetrano Olives $12

Formaggi | Imported & Local Cheeses, Terra Momo Breads & Grapes $10

Pizza Romana | Wild Mushrooms, Stracchino, Tartufo, Fior di Latte, Rosemary $8

Herb Whipped Ricotta| Focaccia $6

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

TAKEAWAYS

Priced per person – custom + branded gift tags available upon request

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

Cookies *bag of 2* | Lemon Olive Oil, Oatmeal Raisin, 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 features a flat-screen TVs with HDMI connection capabilities. For any additional audiovisual needs, clients may work with the vendor of their choice and must provide the restaurant with a certificate of insurance prior to the event.

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 12 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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