

R O O F T O P D E C K

R E S E R V A T I O N S

All Rooftop Deck reservations require a \$500 booking fee
and a 21% gratuity will be added

Packages:

(8-10 People) \$50pp + tax

Starters (Choose 2)
Salads (choose 1)
Entrées (Choose 2)
Dessert (Chef's Choice)

(12-15 People) \$75pp + tax

Starters (Choose 3)
Salads (choose 2)
Entrées (Choose 3)
Dessert (Chef's Choice)

(15-25 People) \$100pp + tax

****Includes 1 drink ticket per person
(excludes shots & doubles)**

Starters (Choose 3)
Salads (choose 2)
Entrées (Choose 3)
Dessert (Chef's Choice)

**Kids meals available for ages 12 & under
All packages are cash bar. Upgrades available.**

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Menus

Starters

Served family style

Maddy's Meatballs

With pesto ricotta crostinis

U Peel & Eat Shrimp

Served with fresh lemon wedge and cocktail sauce- served cold
Burrata

Served with bruschetta atop seasoned crostinis garnished with
asiago cheese and fig balsamic reduction

Jumbo Chicken Wings

Choice of one sauce: hot honey, buffalo, mild, BBQ, or garlic
parmesan

Salads

Served family style

Spinach & Pear

Asian pears, candied pecans, goat cheese with honey balsamic
vinaigrette

Mixed Field Greens

Roasted red peppers, bleu cheese, walnuts, cherry tomatoes,
green olives, red onion with balsamic vinaigrette

Caesar Salad

Crisp romaine hearts with focaccia croutons tossed in a classic
Caesar dressing with shaved Asiago cheese

Brussels Sprouts & Arugula

Shaved brussels spouts, asiago cheese with lemon parmesan
dressing

ROOFTOP DECK

RESERVATIONS

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Entrées

Guests will choose 1 upon arrival

Black Angus Burger

8oz. Patty with lettuce, tomato and onion on a brioche bun

Cajun Buttermilk Chicken Sandwich

Fried chicken breast marinated in buttermilk with jalapeno slaw
and sriracha aioli

Fish Tacos

Blackened mahi mahi, spicy mango habanero glaze with
pineapple salsa

Lobster Roll + \$12pp

Lobster salad served on a brioche hotdog bun

Crab Cakes + \$22pp

Two 4Ooz pan seared patties with roasted red pepper aioli and
granny smith apple corn salsa

Steak Frites + \$24pp

8oz hanger steak with hand cut truffle frites, sauteed asparagus
topped with chimichurri

Desserts

Chef's Choice

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**Kids Menu
(Ages 12 & Under) \$25pp**

- Mac & Cheese
- Grilled Cheese & Fries
- Cheese Pizza
- Chicken Tenders & Fries
- Pasta (Butter or Red Sauce)

Bar Packages

- Beer & Wine \$10pp per hour
- Full Open Bar \$18pp per hour
- Premium Open Bar \$20pp per hour

TERMS & CONDITIONS

- A signed agreement and non-refundable deposit of 50% is required to hold your chosen event date.
- Final count changes are accepted up to two weeks prior to your event.
- A non-refundable final payment is required two weeks before your event.
- The State of New Jersey requires a 6.625% sales tax. And a automatic 21% gratuity applies to all products and services, which is based off industry standards.
- In case of an emergency caused by weather, we reserve the right to modify your event space.
- Substitute menu selections are available upon request, chef approval, and availability. Prices are subject to change. Food and beverage service are exclusively provided by Harrys Ocean Bar & Grille.
- All alcoholic beverages must be provided by Harrys and served by our trained staff.
- It is our policy to require proof of age from guests requesting alcoholic beverages who appear to be 30 years of age or younger. No alcoholic beverages will be served to those who do not provide proper age identification, including members of the party. Shots and shooters are not permitted. Outside alcohol is strictly prohibited and will be confiscated. Harrys Ocean Bar & Grille reserves the right to enforce safe serving guidelines including but not limited to, refusing to serve an intoxicated guest or removing the offending guest form the premises.
- Contracted parties are responsible for the cleanup of items placed at our facility. Harrys Ocean Bar & Grille is not responsible or liable for lost or stolen items. Contracted parties must clean up and take decorative items with them the evening of the event. Failure to properly clean up the site will result in a \$500 non negotiable, Non refundable clean up fee.