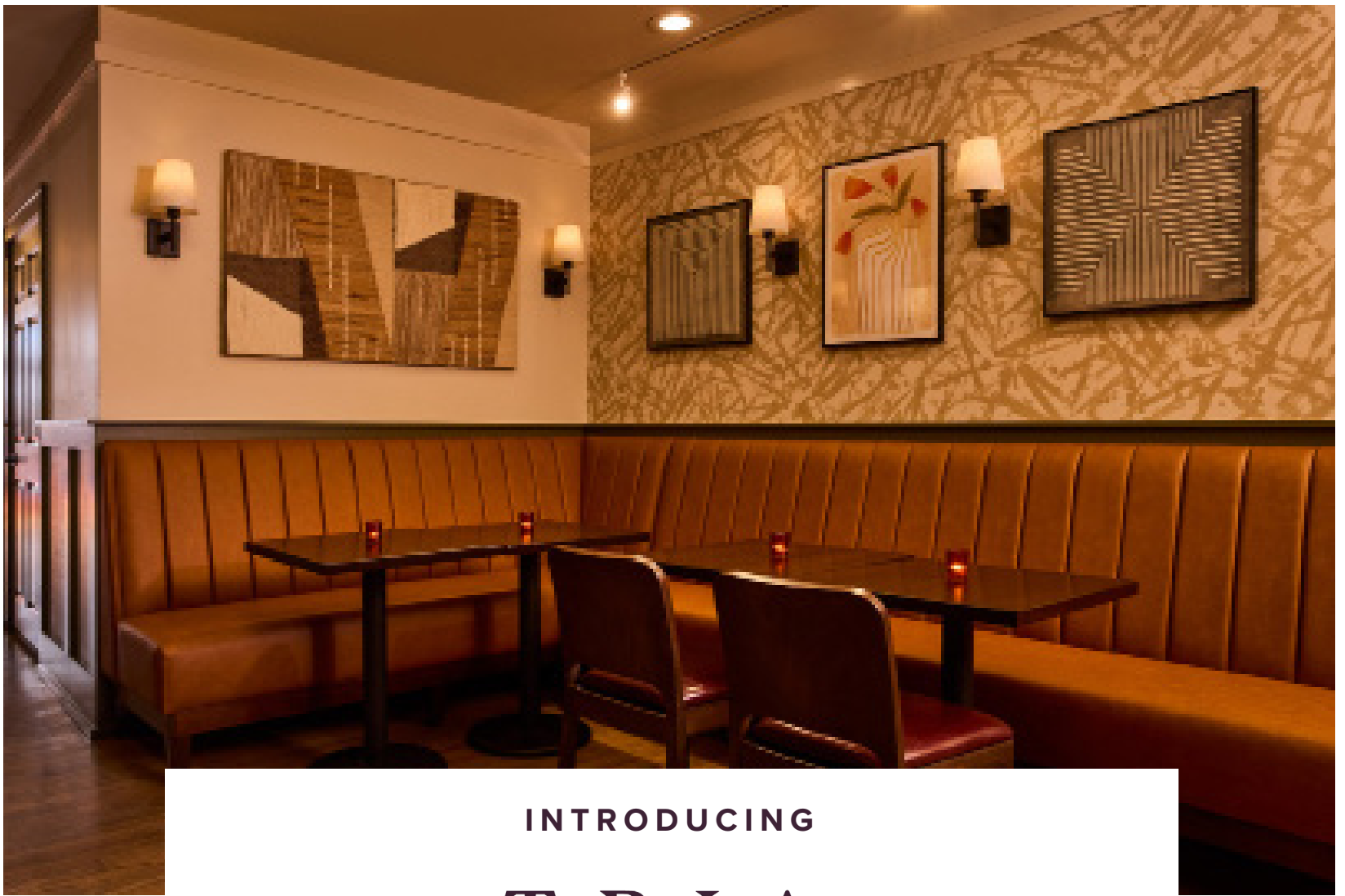




TRIA

EVENTS



INTRODUCING
T R I A
E V E N T S

WINE CLASSES | TASTINGS | CORPORATE + SOCIAL GATHERINGS

Tria Events is a private event and classroom venue created by the team behind Tria, Philadelphia's original casual wine bar. Located at 1726 Sansom Street in the heart of Rittenhouse Square, Tria Events is an inviting space designed for memorable experiences—from corporate gatherings and group wine classes to social celebrations. We also offer off-premise and pickup catering, bringing the Tria experience to you.





Charcuterie Boards

Tria Classics Cheese Board

Our handcrafted cheese board features 4-6 curated cheeses including both new American favorites and timeless European classics. Accompanied by seasonal and dried fruits, marinated olives, spiced mixed nuts, poached cherries, fig jam, locally sourced honey, and apricot mustard. Served with fresh Metropolitan Bakery baguette and gluten-free crackers.

Small (6-8 guests) **\$125**
Medium (10-15 guests) **\$190**
Large (20-30 guests) **\$325**

Tria Meat & Cheese Board

Our handcrafted cheese board features 4-6 curated cheeses including both new American favorites and timeless European classics. Accompanied by seasonal and dried fruits, marinated olives, spiced mixed nuts, poached cherries, fig jam, locally sourced honey, and apricot mustard. Served with fresh Metropolitan Bakery baguette and gluten-free crackers.

Small (6-8 guests) **\$125**
Medium (10-15 guests) **\$190**
Large (20-30 guests) **\$325**

Butcher's Board

Our cured meats board features 4-6 expertly curated premium cured meats. Accompanied by marinated olives, spiced mixed nuts, provolone-stuffed Peppadew peppers, cornichons, fig jam, local honey, spicy pepper oil, and two gourmet mustards—whole grain and apricot. Served with fresh Metropolitan Bakery baguette and gluten free crackers.

Small (6-8 guests) **\$125**
Medium (10-15 guests) **\$190**
Large (20-30 guests) **\$325**

Crudit  Board

Eat your veggies! Our vibrant crudit  platter offers an array of seasonable, farm-fresh selections. Accompanied by a selection of four dipping sauces including artichoke hummus and French onion dip. Served with crostini and a variety of crackers.

Medium (10-15 guests) **\$135**
Large (20-30 guests) **\$210**



Hors D'Oeuvres

\$20 per guest • select five

tomato conserva crostini with fresh mozzarella and basil

marinated artichokes with black trumpet mushroom vinaigrette and gremolata

pistachio-herbed ricotta crostini with lavender honey

gorgonzola-stuffed figs with prosciutto and balsamic

chicken liver mousse with poached cherries

goat cheese and basil pesto crostini

truffled wild mushroom pâtè with pecorino and chive

smoked salmon with lemon crème fraîche and capers on sourdough

burrata, cherry tomato and crispy shallot crostini

prosciutto-wrapped melon skewers **+\$1**

pesto shrimp skewers **+\$1**

add east coast oysters **+\$6**

Desserts

Cookies & Bars • \$9 per guest • select 3

Chocolate Chip & Walnut Cookie, Oatmeal Raisin & Pecan Cookie, Sour Cherry Cookie, Sea Salt & Dark Chocolate Cookie, Midnight Brownie Bar, Lemon Bar, Raspberry Bar

Mini Desserts • \$10 per guest • select 3

Brookie Bite, Mini Cosmic Brownie, Tres Leches Cup, Cheesecake Bite, Espresso Mousse, Lemon Tart with Almond Sable (GF), Banana Pudding, Strawberry Mousse, Mini Carrot Cake, Red Velvet Cupcake



Meal Packages

Includes chips and fresh fruit.

All items may be modified to be gluten free.

\$32 per guest

Choose up to four selections: _____

SALADS

greco: kale, fregola, cucumber, haricots verts, black olive, feta, tomato vinaigrette

golden beet: farro, frisee, goat cheese, pistachio, sherry vinaigrette

broccolini caesar: garlic bread crumb, pecorino, red pepper dressing

panzanella: artichoke, asparagus, white beans, tomato, pine nuts, roasted tomato vinaigrette

misson fig: greens, gorgonzola, prosciutto di parma, pine nuts, balsamic vinaigrette

garden: mixed lettuces, aged cheddar, garlic almonds, dijon vinaigrette

SANDWICHES

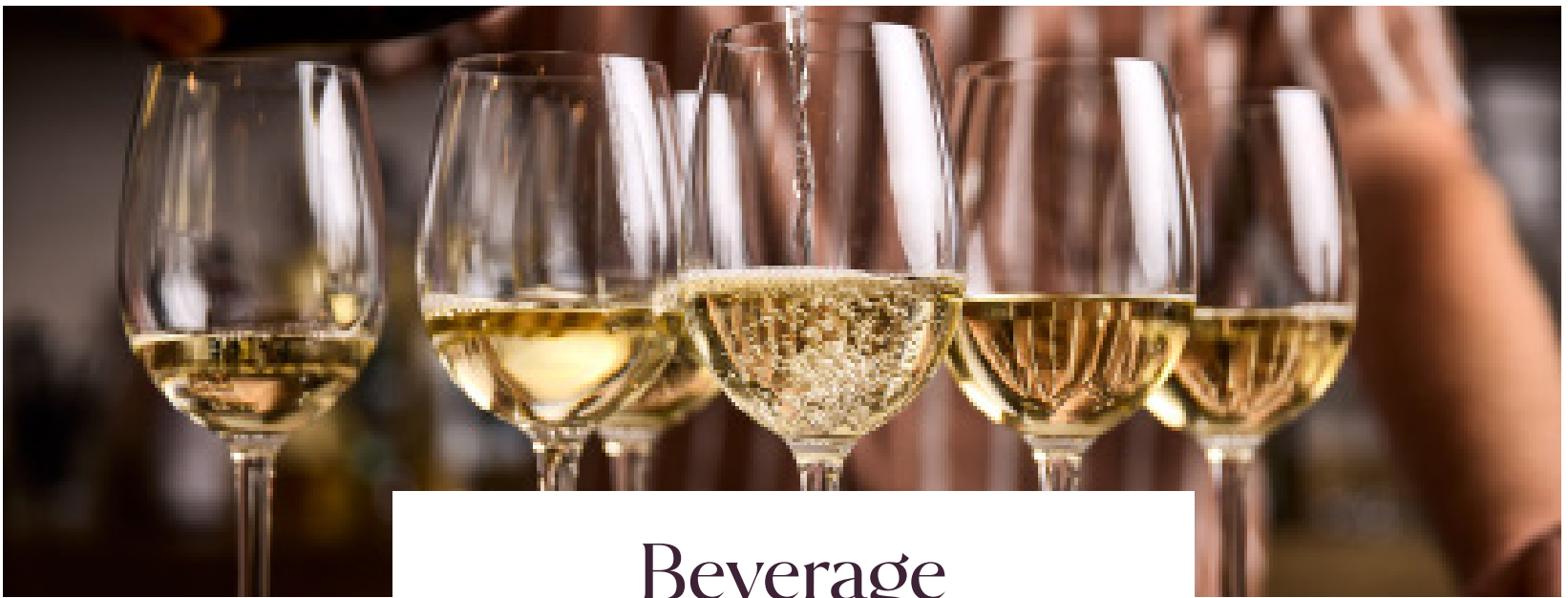
koch's smoked turkey: cabot cheddar, north country bacon, arugula, herb-truffle aioli

caputo brothers mozzarella: crispy prosciutto, roasted tomato, pesto, garlic vinaigrette

eggplant and burrata: arugula, roasted pepper, lemon aioli

italian meats: sharp provolone, pepperoncini, arugula, sundried tomato relish

spanish white tuna: black olive tapenade, piquillo pepper, arugula, lemon mayo



Beverage

BY CONSUMPTION

With this option, we charge based on what your guests consume. We typically offer a selection of three wines, three cocktails, two beers, one hard seltzer, and various non-alcoholic options.

Wine _____	\$12-\$17
Cocktails _____	\$10-\$16
Beer and Seltzer _____	\$7-\$10
Non-Alcoholic Beverages _____	\$3-\$6

BEVERAGE PACKAGES

If you prefer, we offer several open bar packages, priced per guest.

Wine, Beer & Seltzer

Drink ticket _____	\$11
1 hr open bar _____	\$24
2 hr open bar _____	\$32
3 hr open bar _____	\$36

Add Specialty Cocktails

Drink ticket _____	\$12
1 hr open bar _____	\$30
2 hr open bar _____	\$38
3 hr open bar _____	\$42

Add Full Bar Service \$8

Premium Wine, Beer & Seltzer

Drink ticket _____	\$13
1 hr open bar _____	\$30
2 hr open bar _____	\$38
3 hr open bar _____	\$44

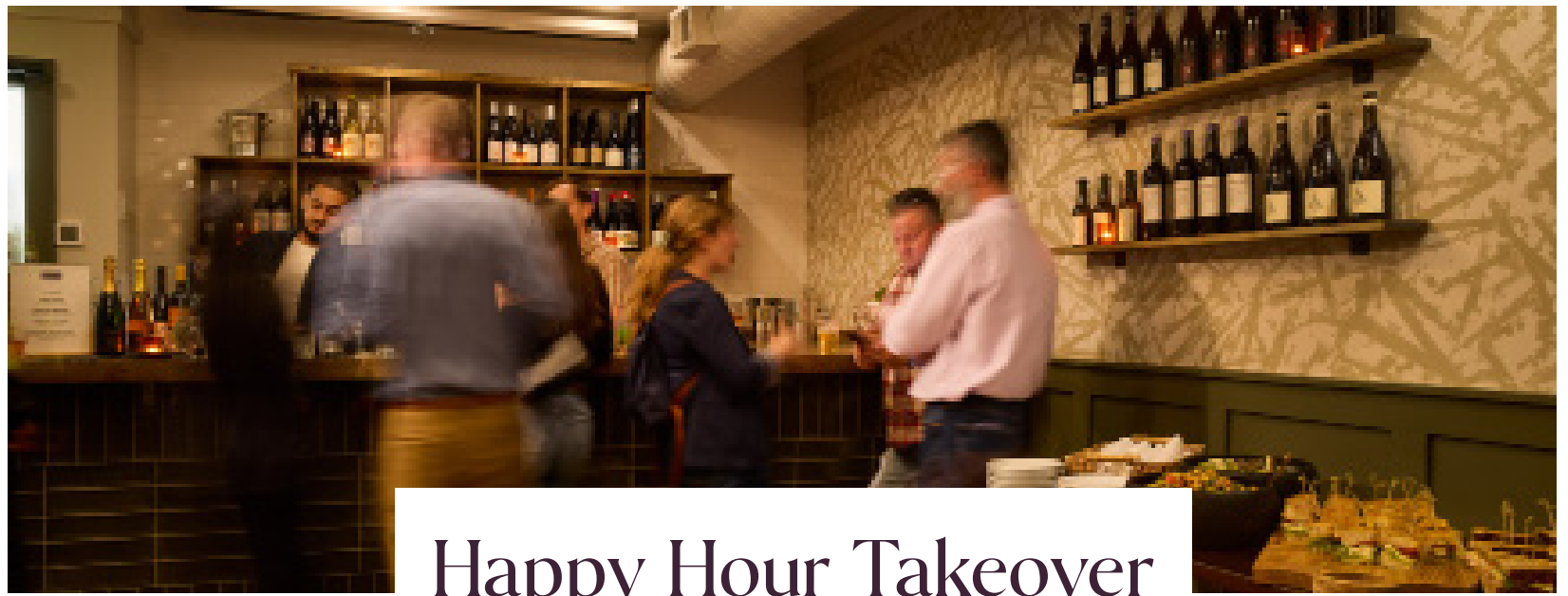
Add Specialty Cocktails

Drink ticket _____	\$14
1 hr open bar _____	\$36
2 hr open bar _____	\$44
3 hr open bar _____	\$50

Add Full Bar Service \$10

Non-Alcoholic Beverage Package *(this is included in open bar packages)*
 Selection of soft drinks, waters, flavored seltzers **\$6**

Bartender Fee *(for off-premise events)*
 \$250/bartender (2 hr event)
 additional hours \$100/hr



Happy Hour Takeover

An evening of revelry and fun, where your only job is to show up! Join us Monday through Thursday with your crew to enjoy the exclusive use of Tria Events.

INCLUDES:

Four selected Wines (Sparkling, White, Rosé, Red)

Beer

Optional Cocktail Package +\$5 per guest

Unlimited Cheese and Charcuterie

A curated selection of Tria snacks

Optional oyster upgrade +\$5 per guest

\$1,000/up to 15 guests

\$50/each additional guest

Plus tax and 20% service charge

Additional Info

We strive to make planning your event as straightforward, transparent, and enjoyable as possible.

GENERAL INFORMATION:

- F&B/Class Minimum: \$1,500 for on-site events
\$2,000 for off-site events
- There is no room rental fee.
- A 20% gratuity is added to all food and beverage.
- Food tax is 8%. Alcohol tax is 10%.
- We are happy to customize menu items to accommodate your dietary needs.

PAYMENT SCHEDULE & GUEST COUNTS FOR STAFFED EVENTS:

- A \$500 or \$1,000 non-refundable deposit (based on party size) is due at time of booking.
- Final payment and final guest count are both due two weeks prior to the event.

CANCELLATION POLICY:

Tria Events will refund all payments if events are cancelled more than three months prior to the event date. All deposits are non-refundable for cancellations with less than three months notice. Any event cancelled within 10 days of the scheduled event date will be responsible for all costs at the current guaranteed guest count. Tria is not responsible for any cancellation fees associated with any other vendor.