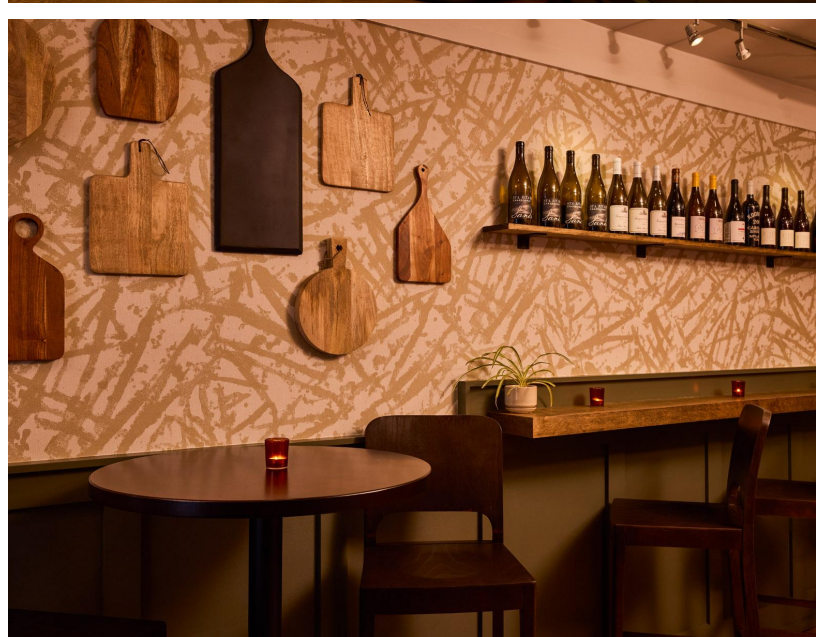




TRIA
EVENTS

CORPORATE + SOCIAL GATHERINGS | WINE EXPERIENCES



T R I A

E V E N T S

Tria Events is our private event and classroom space at 1726 Sansom Street, in the heart of Rittenhouse Square and just steps from our original wine bar. It's a room built for good company: corporate gatherings, social celebrations, and interactive wine experiences that make wine fun, not fussy. We also cater off-premise and offer pickup, so we can bring Tria to you.



Hors D'Oeuvres

\$20 per guest • select five • minimum 20 guests. Passed by our team for two hours.

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 pâté with pecorino and chive

smoked salmon with lemon crème fraîche and capers on sourdough

burrata, cherry tomato and crispy shallot crostini

italian sausage with piquillo pepper and cipollini onion

prosciutto-wrapped melon skewers +\$1

pesto shrimp skewers +\$3

east coast oyster display +\$8



Meal Packages

\$32 per guest · choose up to four selections. Served family style, includes chips.
All items may be modified to be gluten free.

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

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

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

SANDWICHES

smoked chicken: cabot cheddar, north country bacon, arugula, herb-truffle aioli

murray's fresh 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



Charcuterie Boards

\$225 medium (10–15 guests) • \$350 large (20–30 guests)

Tria Classics Cheese Board

Four to six cheeses, new American and European, with dried fruits and poached cherries.

Butcher's Board

Four to six cured meats with Peppadew peppers, cornichons, spicy pepper oil, and two mustards.

Tria Meat & Cheese Board

Our cheese board with a selection of premium cured meats alongside.

Crudité Board

Farm-fresh seasonal vegetables with four dipping sauces, crostini, and crackers.

Cheese and meat boards are served with marinated olives, spiced nuts, fig jam, local honey, apricot mustard, Metropolitan Bakery baguette, and gluten-free crackers.

Desserts

Mini Desserts • \$12 per guest • select three. Set out for your guests to help themselves.

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

Fresh Fruit • \$8 per guest. A seasonal fruit display, available with any package.



Beverage

BY CONSUMPTION

We charge based on what your guests drink. We typically pour a full bar, with a curated selection of wines, cocktails, beer, and non-alcoholic options.

Wine	\$12–\$17
Cocktails	\$10–\$16
Beer	\$7–\$10
Non-Alcoholic	\$3–\$12

OPEN BAR PACKAGES · PRICED PER GUEST

Wine & Beer

1 hr \$24 · 2 hr \$32 · 3 hr \$36

Wine & Beer, plus Specialty Cocktails

1 hr \$30 · 2 hr \$38 · 3 hr \$42

Add full bar service +\$8

Premium Wine & Beer

1 hr \$30 · 2 hr \$38 · 3 hr \$44

Premium Wine & Beer, plus Specialty Cocktails

1 hr \$36 · 2 hr \$44 · 3 hr \$48

Add full bar service +\$10

ZERO PROOF PACKAGE

\$10 per guest. Soft drinks, sparkling and still bottled water, and zero proof wine and beer. Included with every open bar package.

MINI WINE CLASS

\$35 per guest. Add a 30-minute tasting to any event. Two or three wines, short and lively, fun and interactive.



Happy Hour Takeover

Available Monday through Thursday · two hours. An evening of revelry and fun, where your only job is to show up. Bring your crew and take over Tria Events for the night.

INCLUDES

Four selected wines: sparkling, white, rosé, and red

Beer and non-alcoholic beverages

Unlimited cheese and charcuterie

A curated selection of Tria snacks

Optional cocktail package +\$5 per guest

Optional oyster upgrade +\$8 per guest

\$1,500

up to 35 guests

\$30 each additional guest

Plus tax and 20% service charge





Wine Experiences

Our wine experiences are always fun and interactive, never stuffy or boring. Led by Tria Wine Director Lauren Harris, each tasting includes seven or eight 2-oz pours and Tria cheeses and snacks.

Wine 101

Eight pours, no pretension. Learn to taste like a pro and find what you actually like.

Old World vs. New World

Eight wines side by side. Taste how much a place shapes a wine, and pick your camp.

Bring On the Bubbles!

Champagne, Prosecco, and Cava. How sparkling wine is made, and why it's a good time.

Wine & Cheese Workshop

Find the pairings that make both the wine and the cheese better, and learn why.

Tour de France

France's great regions and iconic grapes. Read a French label with confidence.

Italian Getaway

Twenty regions, hundreds of native grapes. Tuscany, Piedmont, Alto-Adige, Friuli, Sicily.

Spanish Stars

Crisp coastal whites to powerful reds of the arid south. The full spectrum of Spain.

Blind Tastings

No labels, no preconceptions. Guests taste, compare, and vote on their favorites.

All classes are \$75 per guest and run about 90 minutes.

Upgrade your pours with **Premier Cru** selections at +\$25 per guest, or **Grand Cru** at +\$50 per guest.



Common Questions

How many guests can you hold?

- A seated wine tasting for up to 30 guests, or a standing reception with limited seating for up to 50.

Is the space right for my group?

- We are not able to host children at Tria Events. The room is built around wine and adult conversation, and we would rather tell you now than have a young guest spend the evening somewhere they cannot enjoy.

What does it cost to book the space?

- Event minimum is \$1,500 on-site and \$2,000 off-site, and may be higher on high-demand dates.
- There is no room rental fee when your minimum is met. If your total falls short, the difference is added as a room fee.

What else is added to my bill?

- A 20% service charge is added to all food and beverage.
- Food tax is 8%. Alcohol tax is 10%.
- Wine experiences carry a staffing fee of \$250 per front-of-house team member. Class pricing includes all applicable taxes.

When do I pay?

- A \$500 non-refundable deposit is due at booking.
- Final payment is due two weeks before your event.
- For consumption bars, we keep a card on file and process it the day of your event.

When is my guest count final?

- Two weeks before your event, alongside final payment.
- Anyone beyond your final count is billed at the per-guest rate.

What happens if I need to cancel?

- Cancel more than 60 days before your date and all payments other than the deposit are refunded in full. Inside 60 days, a sliding scale applies, set out in your booking agreement.

TRI A

EVENTS

Common Questions CONTINUED

When can I arrive?

- Hosts are welcome to arrive an hour before the start time to get settled and see the room.

Where can I park?

- Parking is conveniently located next door at the iParkit garage at 1728 Sansom Street.

Can I stay longer?

- Your booking includes a half hour after the end time for goodbyes and coats.
- More time can be arranged in advance at \$150 per half hour, subject to availability.

Can I choose the layout?

- We'll share two floor plan options ahead of your event. You choose the setup and our team takes care of it.
- Once the room is set, leave the furniture to us. It is heavier than it looks, and our team is happy to move anything you need moved during the event.

Can I bring my own food or drink?

- We are not able to allow outside food or beverages, with one exception: bring a cake from a licensed bakery and we will cut and plate it for \$5 per guest.

Can you accommodate dietary needs?

- We're glad to customize menu items for dietary needs.

Can I play music or show a presentation?

- The room has full audio and visual capability. We are glad to run your playlist, and we can set up a slideshow or video for a toast or a company presentation.
- A DJ or live musicians can work with advance approval.

Can I decorate?

- Decorate away, and our team will help you set up. Nothing can be adhered to the walls, and we ask you to skip open flame, confetti, and glitter.

Full event policies are included with your booking agreement.