



T R I A

Events + Catering

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We take pride in crafting unique and unforgettable experiences. Our mission is to amaze and delight your guests, creating lasting memories that will linger long after the final bite.

Our renowned beverage program is available to elevate your event with a curated selection of drinks that beautifully complement the flavors of your spread.



Charcuterie Boards

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

Crudité Board

Eat your veggies! Our vibrant crudité 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 & Desserts

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
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*

Desserts

\$8 per guest • select 3

Cookies: Chocolate Chip & Walnut, Oatmeal Raisin & Pecan, Sour Cherry, Sea Salt & Dark Chocolate

Bars: Midnight Brownie, Lemon Bar, Raspberry Bar



Meal Packages

Meal Packages

STANDARD PACKAGE

Choose up to three selections
Includes garden salad, chips

\$26 per guest

PREMIUM PACKAGE

Choose up to four selections
Includes chips, fresh fruit, cookie

\$34 per guest

Meal Package Food Choices

SALADS

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

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

broccoli 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

Beverage

SMALL PARTIES

For parties of fewer than 30 guests, 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. For events at Tria Wash West, you will have access to our entire beverage program.

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

LARGE PARTIES

For parties of 30 or more guests, 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

Selection of soft drinks, waters, flavored seltzers \$6
(this is included in open bar packages)

Bartender Fee

\$250/bartender (2 hr event)
additional hours \$100/hr

Additional Info

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

GENERAL INFORMATION

- Food and beverage minimum is \$1,500 for staffed events at Tria Wash West, \$2,000 for off-site events.
- For off-premise events at our partner locations (Fidler Club, Spring Mill Café, Wax + Wine, and Winkel), the room rental fee ranges from \$500 to \$800. For bartended events, beverage minimum is \$500.
- Minimum of 20 guests for hors d'oeuvres and meals packages. Food tax is 8%. Alcohol tax is 10%.
- A 20% service charge is added to all events.
- 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 + Catering 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.

Venues

TRIA WASH WEST

1137 Spruce Street, Philadelphia, PA 19107

The mezzanine at Tria Wash West, now the new home of the Tria Fermentation School founded in 2006, provides an ideal setting for intimate tastings and receptions.

Minimum: 12

Maximum: 20/seated 28/reception

Room Fee: None

Availability: except Friday/Saturday evenings

F&B/Class Minimum: \$1,500 - \$3,000

YOUR PLACE

Tria would be delighted to cater a reception or curate a wine experience at your home or office. The possibilities are limited only by your imagination.

F&B/Class Minimum: \$1,500

Note: Delivery fee is extra and depends on location. For wine classes, we do self-contained boxes that contain everything ready to go! Glassware, china and linen service is available for rental at additional cost.

Our venue partners are on the following page.

Venues

WINKEL RESTAURANT

1119 Locust Street, Philadelphia, PA 19107

Winkel, located around the corner from Tria Wash West, is an attractive breakfast and lunch restaurant owned by award-winning chef Joncarl Lachman. For events that exceed the capacity of Tria Wash West, Winkel offers a convenient and appealing alternative.

Minimum: 25

Maximum: 60/seated 100/reception

Room Fee: \$400 – \$800

Availability: All evenings

F&B/Class Minimum: \$2,500

FITLER CLUB

24 S. 24th Street, Philadelphia, PA 19103

An urban social club for socially conscious, forward-thinking Philadelphians, combines world-class dining, fitness, social, and business offerings all under one roof. Tria can host classroom-style wine classes at the Fitler Club.

Minimum: 25

Maximum: 36/class

Room Fee: \$500

Availability: Subject to prior bookings

F&B/Class Minimum: \$2,500

SPRING MILL CAFÉ

164 Barren Hill Road, Conshohocken, PA 19428

Spring Mill Café has been serving French country fare since 1978. Tria can host your private event or class in the farmhouse, which includes a charming porch for pleasant weather.

Minimum: 20

Maximum: 28/seated 40/reception

Room Fee: \$500-\$1,000

Availability: Subject to availability

F&B/Class Minimum: \$2,000

WAX + WINE

144 N 2nd St, Philadelphia, PA 19106

Wax + Wine is a stunning studio space in Old City, Philadelphia, where guests can gather with friends to create their own candles while learning the artisan craft of candle making. It has also become a popular venue for private events.

Minimum: 25

Maximum: 60/seated 75/reception

Room Fee: \$500

Availability: Sunday – Thursday

F&B/Class Minimum: \$2,000

Note: Weekend bookings and larger full-venue events are available for an additional fee.