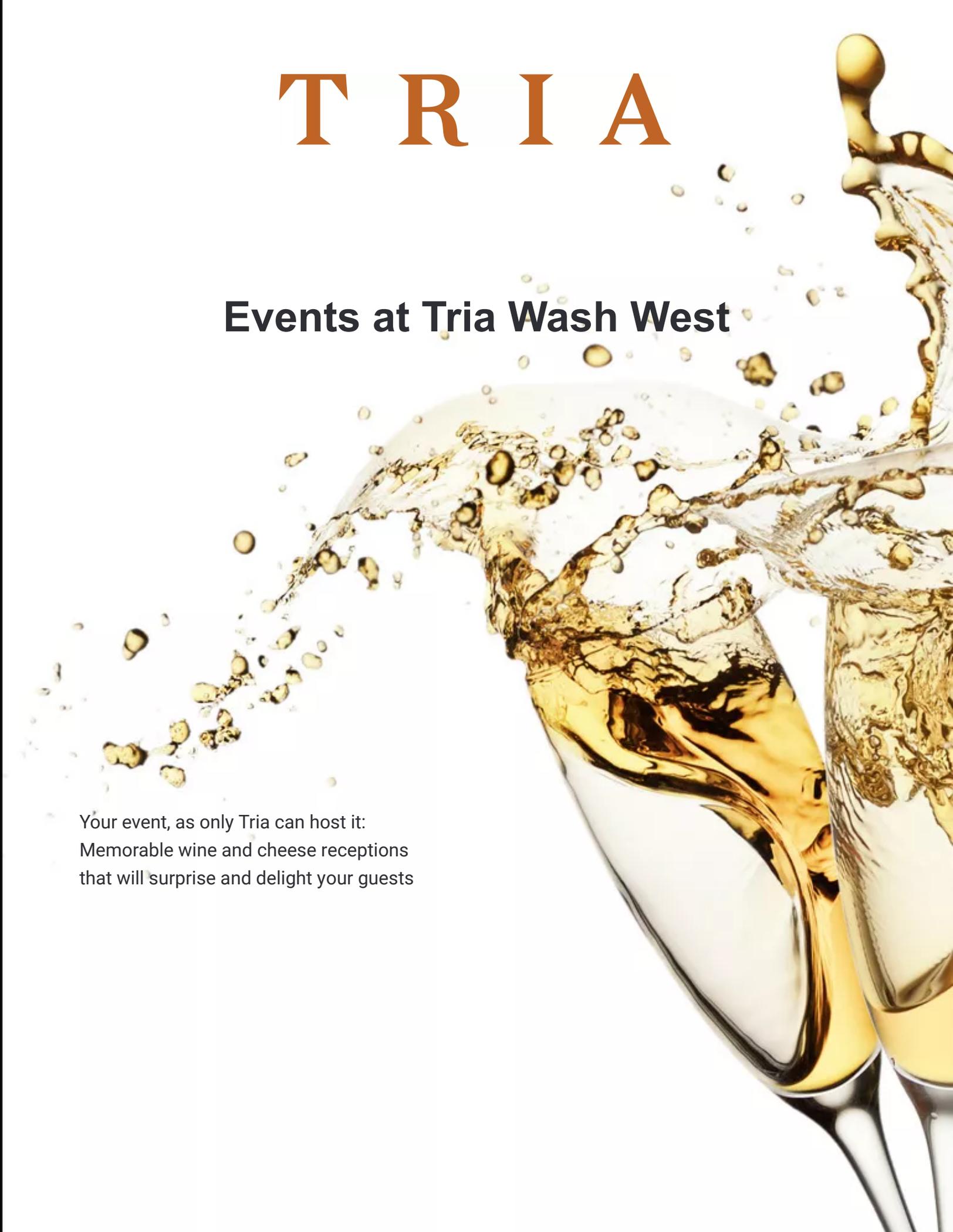


# TRIA



## Events at Tria Wash West

Your event, as only Tria can host it:  
Memorable wine and cheese receptions  
that will surprise and delight your guests



## Introducing Events at Tria Wash West

Tria has been Philadelphia's destination for wine, cheese and beer since 2004. Now, we offer private wine and cheese receptions on the mezzanine at Tria Wash West. If you are planning to host an event for up to 30 guests, let Tria create an experience to be remembered. No box wine and supermarket cheese here! Your guests will enjoy our painstakingly curated wines, cheeses and beers served by our hospitable, knowledgeable team. Favorites from Tria's food menu plus our festive hors d'oeuvre offerings will give your event a European flair. Our goal is to surprise and delight your guests. We look forward to working with you.



# FOOD

Some say they could live off cheese alone. We've got everyone else covered, too.	Price/Guest
<p data-bbox="151 388 617 420"><b>The (Anything But) Standard Package</b></p> <p data-bbox="151 432 906 464">A tempting selection of Tria's greatest hits – starring cheese, of course.</p> <p data-bbox="151 470 345 497"><b>CHEESE, PLEASE!</b></p> <p data-bbox="151 506 1206 533">We'll select the perfect cheeses, ranging from acclaimed local offerings to venerated world classics.</p> <ul data-bbox="191 541 1198 640" style="list-style-type: none"><li>• Three Tria-grade cheese selections from our Clean, Luscious and Approachable categories</li><li>• Fresh Metropolitan Bakery baguette</li><li>• Cheese accompaniments: Local Honey, Allagash Cherries, Fig Jam, and Apricot Mustard</li></ul> <p data-bbox="151 648 313 676"><b>CHARCUTERIE</b></p> <p data-bbox="151 684 1276 745">Everything tastes better with bacon. And everything tastes even better with a curated selection of artisanal <i>salume</i>.</p> <ul data-bbox="191 753 1049 852" style="list-style-type: none"><li>• Four cured Italian meats</li><li>• Fresh Metropolitan Bakery baguette</li><li>• Charcuterie accompaniments: Cornichons, Mostarda, and Pickled Pepper Oil</li></ul> <p data-bbox="151 861 276 888"><b>CICCHETTI</b></p> <p data-bbox="151 896 1117 924">"Cicchetti" is a fancy Venetian word for "hors d'oeuvres," which itself is a fancy French word.</p> <p data-bbox="151 932 277 959"><b>Select four:</b></p> <ul data-bbox="191 968 889 1390" style="list-style-type: none"><li>• Tomato Conserva with Parmigiano-Reggiano Crostini</li><li>• Marinated Artichokes with Truffle-Herb Aioli</li><li>• Goat Cheese-Stuffed Mushrooms with Fresh Thyme</li><li>• Burrata with Basil Pesto and Pine Nuts Crostini</li><li>• Chicken Liver Mousse with Shallot Marmalade and Grapes</li><li>• Pistachio-Herbed Ricotta with Lavender Honey Crostini</li><li>• Creamy Crab-Stuffed Peppadew Peppers with Crispy Shallots</li><li>• Gorgonzola-Stuffed Figs with Prosciutto and Cherry Coulis</li><li>• Charred Eggplant with Feta, Spicy Tomato and Mint Crostini</li><li>• Truffled Wild Mushroom Pâté with Tomato and Basil</li><li>• Smoked Salmon with Herbed Crème Fraîche</li><li>• Italian Sausage with Roasted Cipollini Onions</li></ul> <p data-bbox="151 1398 440 1425"><b>TRIA SIGNATURE SNACKS</b></p> <ul data-bbox="191 1434 820 1533" style="list-style-type: none"><li>• Rosemary and Fennel Marinated Olives</li><li>• Olive Oil-Rosemary Potato Chips with Truffle-Herb Aioli</li><li>• Fennel Roasted Almonds</li></ul> <p data-bbox="151 1577 542 1604">Pricing is based on a two-hour event.</p>	<p data-bbox="1385 388 1471 420">\$40.00</p>

Make your event even more of an event.	Price/Guest
<p><b>ADD Sandwich &amp; Salad Package</b></p> <p>All selections are favorites from Tria's menu. Sandwiches are cut in four and salads are served family style.</p> <p><b>Choose four:</b></p> <ul style="list-style-type: none"> <li>• Artichoke and Asparagus Panzanella Salad with Gigante Beans, Grape Tomato, Pine Nuts, and Roasted Tomato Vinaigrette</li> <li>• Mission Fig and Gorgonzola Salad with Prosciutto di Parma, Pine Nuts, and Balsamic Vinaigrette</li> <li>• Roasted Beets and Goat Cheese Salad with Arugula, Crushed Almonds, Red Onion, and Balsamic Vinaigrette</li> <li>• Koch's Smoked Turkey Panino with Cabot Cheddar, North Country Bacon, Tuscan Kale and Cranberry Mayo</li> <li>• Mozzarella Panino with Crispy Prosciutto, Roasted Tomato, Pesto, and Garlic Vinaigrette</li> <li>• Spanish White Tuna Sandwich with Black Olive Tapenade, Piquillo Pepper, Arugula, and Lemon Mayo</li> </ul>	<p><b>\$12.00</b></p>
<p><b>ADD Jumbo Shrimp Cocktail or East Coast Oysters</b></p> <p>Served with cocktail sauce (shrimp) / mignonette (oysters).</p>	<p><b>\$12.00</b></p>
<p><b>ADD Two Cicchetti</b></p> <p>Because everyone loves hors d'oeuvres.</p>	<p><b>\$6.00</b></p>
<p><b>ADD Fourth Cheese</b></p> <p>Three cheeses are nice. But you're super cheesy.</p>	<p><b>\$4.00</b></p>
<p><b>ADD Dessert Package</b></p> <p>Choose either an assortment of elegant miniature pastries, or a medley of local cookies and chocolates.</p>	<p><b>\$12.00</b></p>
<p><b>ADD Third Hour</b></p> <p>It's so hard to say "goodbye."</p>	<p><b>\$15.00</b></p>

# BEVERAGE

## Wine all you want. We're listening.

### Create Your Own Custom Beverage Menu

As Philly's original casual wine bar, we take our wine (and other beverages) seriously. As in seriously *delicious*. Our friendly Wine Director, Lauren Harris, will work with you to create a beverage program paired to your tastes and budget.

**We generally charge for alcohol based on actual consumption rather than a per-person price.** This approach generally works out better for you financially; package pricing on alcohol tends to favor "the house." We will provide you with an estimate based on your event's specifics. Your custom beverage menu will be tailored to your budget, whether you're looking to save money or full-on splurge.

For reference, here is pricing from Tria's beverage menu:

Wine \$10 - \$18 per glass

Beer \$7 - \$12 each

We suggest offering your guests a beverage selection along these lines:

3-5 wines

2-3 beers

1-2 non-alcoholic options

We will custom-print your event's beverage menu based on your selections.

**If you want to know exactly what you're spending beforehand, we offer two beverage packages that allow to keep to your budget.**

Beverage Packages	Price/Guest
<b>Essential</b> Includes three wines (red, white, and sparkling) and two beers – all Tria-quality selections	\$20.00
<b>Deluxe</b> Includes eight wines (3 red, 3 white, 2 sparkling), three beers and one spritz – all premium selections	\$40.00

# FINE PRINT

To keep it simple our fine print is minimal – and the font is actually quite large.

1. **Room Fee** The rental fee for the Tria Wash West mezzanine ranges from \$0 to \$1,000 based on the day of the week, time of day, and time of year. We will let you the cost early on so there are no surprises.

2. **Other Charges** A 20% Service Charge is added to food and beverage, and please don't forget the 8% PA-Philly sales tax and the 10% Philadelphia beverage tax.

3. **Additional Staff** If you desire a designated event bartender, an on-hand wine expert, or other event staff, the fee is \$200. Additional staff is not required for a great event.

After we finalize the details, you will be emailed an agreement that protects both you and Tria and ensures that we're still friends when all is said and done.

Introducing Events at Tria Wash West

FOOD

BEVERAGE

FINE PRINT

