ONE RESTAURANT, WHERE EVERY MEAL IS AN EXPERIENCE

Group & Private Dining Menu

At Tria Restaurant, Bar & Event Center, we believe that every gathering is a chance to forge unforgettable memories. Our group and private dining menu is meticulously crafted using seasonal, fresh ingredients, showcasing our unwavering commitment to quality and flavor.

Step into our warm and inviting atmosphere, where the sophistication and energy of urban dining thrive—minus the commute. Allow us to help you curate a customized memorable experience, where exceptional food, outstanding service, and a warm welcoming setting come together to create an unforgettable occasion.

5959 CENTERVILLE ROAD, NORTH OAKS, MN 55127
TRIARESTAURANT.COM | (651) 426-9222 | SALES@TRIARESTAURANT.COM

Group Dining

The Main Dining Room

Custom menus consisting of items from our regular menu are available for groups of 12 - 16 dining in the main dining room. You and your guests will be able to choose from 2 soups or salads, 5 entrées, and 2 desserts.

Please consult our group dining coordinator for availability and pricing.

Event Enhancements

Make your event truly special by adding audio-visual or décor.

Talk to your group dining coordinator to learn more.

Presentation supplies:
- easel $10 | podium $25
- flip chart, pad & markers $45
- additional flip chart pad $15
- extension cords $10

Audio:
- all areas - house music complimentary
- Jerome Room: wired microphone, cable & stand $50
  wireless microphone & stand $75
- Market & Sun Room: wired microphone & stand $100

Video:
- Jerome Room & Market: 100-inch TV monitor, yealink video conferencing with laptop connectivity $150
- LCD Projector & screen $100

Decorations:
- flowers or other tabletop decor can be arranged for a fee. Sales representative to coordinate.

Private Dining Spaces

The Jerome Room offers flexibility and versatility, accommodating up to 80 guests for banquets and 100 for receptions. This adaptable space, with a memorable touch of elegance, is perfect for a variety of events, including rehearsal dinners, wedding receptions, corporate gatherings, meetings, reunions, retreats, and birthday celebrations.

The Patio is an award-winning outdoor venue, accommodates up to 100 guests and offers scenic pond views alongside a cozy wood-burning fireplace. This inviting space is perfect for creating memorable celebrations in a warm, relaxed outdoor setting.

The Market is a charming event space accommodating up to 40 guests for a banquet or 50 for a reception. Ideal for meetings, receptions, wine tastings, chef's tables, cooking demonstrations, or as a pre-function space for the Jerome Room. The Market provides a versatile setting for memorable gatherings.

The Sun Room is an inviting, intimate space adjacent to Tria's main dining area, ideal for hosting gatherings of up to 28 guests. With its warm ambiance and charming décor, The Sun Room provides privacy and comfort with a memorable touch of elegance.

Wedding Ceremony Packages

Ceremony Package Includes:

- Warm & comfortable setting of Tria, elegant arbor, up to 100 chairs for guests, lectors, officiate, vocalists and/or readers.
- Bottled water service for bridal party & guests (1 per person).
- Tables & linen for the unity sand or candle, guest book, & gift tables.
- In-house music system and audio package.
- Ceremony set-up, clean-up, & one hour rehearsal (based on availability).
- On-site wedding coordinator.

Indoor $1,500

Outdoor $2,000

Bar Service, Small Plates & Shareables

Bar Service

SIGNATURE CRAFT COCKTAILS
Customize your event with a unique signature cocktail or martini specially crafted for your event.

COCKTAIL SERVICE (SUN ROOM & MARKET)
All beverages consumed are paid by the host. A 24% service charge and applicable tax apply to all hosted bar sales.

HOST BAR (JEROME ROOM)
All beverages consumed are paid by the host. A 24% service charge and applicable tax apply to all hosted bar sales.

CASH BAR (JEROME ROOM)
All beverages consumed are paid in cash by the individual. A $50 bartender fee applies to cash bars.

WINE LIST
Wine selections are available on request from our current wine list with advance notice.

Oysters

FRESH OYSTERS* GFF
citrus mignonette, lemon

individual oyster appetizer for table service

two oysters 10

shared appetizer for table service, each order serves approximately 2 to 3 people.

six oysters 27

OYSTERS ROCKEFELLER*
spinach, pernod cream, parmesan breadcrumbs

individual oyster appetizer for table service

two oysters 10

shared oyster appetizer for table service, each order serves approximately 2 to 3 people.

six oysters 27

Small Plates

individual appetizers for table service

TOMATO BRUSCHETTA BOURSIN
two artisan crostini with balsamic-marinated tomatoes, garlic, fresh basil 5

SHRIMP COCKTAIL GFF
three shrimp, horseradish cream, cocktail sauce, watermelon radish 7

SEARED DUCK CRISPS GFF
two crisps, honey boursin, seared duck, cherry reduction 7

MINI CRAB CAKE
one mini crab cake, cajun rémoulade, fried caper 9

Shareables

Shared appetizers for table service; each order serves approximately 2 to 3 people.

PARISIAN CHEESE PLATE
camozola, brie, honey boursin, citrus compote, spiced walnuts, artisan crisps & croustini 11

SMOKED GOUDA DIP GFF
five cheeses, leeks, spinach, artichokes, artisan crisps & crostini 15

BRUSSELS SPROUTS GFF
garlic & parmesan, spiced walnuts, peppadew, siracha honey glaze 17

CHICKEN TENDERS
hand-breaded tenders, honey mustard 17

WALLEYE STRIPS
buttermilk-battered, cucumber rémoulade 19

CAJUN STEAK BITES GFF
whiskey glaze, horseradish cream, crispy onions 19

Plated Dinner Entrées

Starters

FRENCH ONION GFF
crouton, gruyère & provolone cheeses 7

LOBSTER BISQUE GFF
sherry & chive oil 9

TRIA HOUSE SALAD GFF
mixed greens, radish, fennel, onion,
cucumber, tomatoes, herb vinaigrette 5

CAESAR GFF
romaine, parmesan, garlic baguette, caesar dressing 5

WEDGE GFF
baby iceberg, tomatoes, bacon,
bleu cheese crumbles, choice of dressing 7

ROASTED BEET GFF
frisée, goat cheese, candied pistachios,
white balsamic-honey vinaigrette 9

Specialties

bread service

CHICKEN FRANÇAISE GFF
parsley-caper lemon sauce, asparagus,
parmesan leek potatoes 29

BEEF BOURGUIGNON GFF
sautéed carrots, crispy onions,
demi-glace, garlic mashed potatoes 35

PORK CHOP* GFF
14 oz. dry-aged porterhouse, bourbon glaze,
apple chutney, garlic mashed potatoes 37

VEAL MARSALA* GFF
garlic butter noodles, baby spinach,
wild mushrooms, marsala sauce 39

SALMON* GFF
red pepper coulis, chive oil, seasonal vegetables 35

WALLEYE GFF
seasonal aromatic vegetables, brown
butter sauce 37

Signatures

bread service, choice of creamy leek potatoes,
garlic mashed or seasonal vegetable medley

DIANE* GFF
wild mushrooms, dijon brandy cream 49

OSCAR* GFF
béarnaise, crab & asparagus 55

PRIME SIRLOIN* GFF
6 oz. 35 ~ 10 oz. 45

FILET MIGNON* GFF
6 oz. 45 ~ 8 oz. 55

RIBEYE* GFF
12 oz. 55

Duets

bread service, 4 oz. petite filet* with choice of
creamy leek potatoes, garlic mashed or seasonal
vegetable medley, accompanied by one of the
following selections:

GARLIC SHRIMP 49 GFF
CRAB CAKE 51
SALMON* 55 GFF
WALLEYE 55 GFF
LOBSTER TAIL 65 GFF

Classics

bread service

CHICKEN POT PIE
savory cream sauce, chicken, peas,
carrots, mushrooms 29

PESTO PRIMAVERA
spinach, cream, parmesan, vegetable medley,
garlic baguette
with chicken 29 ~ shrimp 35

VEGETABLE RISOTTO GFF
carrots, peas, asparagus, parmesan
with chicken 29 ~ shrimp 35

Vegetarian & Children's Entrées & Desserts

Vegetarian Entrées

VEGETABLE RISOTTO GFF
carrots, peas, asparagus, parmesan 25

PESTO PRIMAVERA
spinach, cream, parmesan, vegetable medley, garlic baguette 25

Children's Entrées

Includes soft drink, milk or juice

PASTA & GARLIC BREAD
tossed in butter or alfredo sauce 10 ~ with chicken 13

CHICKEN TENDERS
with buttermilk ranch, house-cut fries 13

FISH & CHIPS
charred lemon aioli, house-cut fries 13

CHEESEBURGER
cheddar cheese, house-cut fries 15

GRILLED CHICKEN BREAST WITH LEMON CAPER SAUCE GFF
veggies, house cut fries or garlic mashed potatoes 15

TENDERLOIN STEAK MEDALLION GFF
veggies, house-cut fries or garlic mashed potatoes 25

Desserts

CRÈME BRÛLÉE GFF
vanilla cream, caramelized sugar 7

NEW YORK STYLE CHEESECAKE
spiced blueberry compote, lemon sugar 7

CHOCOLATE SOUFFLÉ CAKE
warm fudge center 7 ~ a la mode 9

STRAWBERRY RHUBARB CRISP
granola topping, cookie crumble 7 ~ a la mode 9

Buffet Dinners

Buffets limited to 1.5 hours of service.
Minimum of 20 guests.

THE ITALIAN PASTA

toasted garlic baugettes, tossed caesar salad,
seasonal vegetable medley,
pesto primavera with chicken or italian sausage,
pasta pomodoro with chicken or prawns 35

THE TRADITIONAL HARVEST

dinner rolls, everything crackers & butter,
tossed Tria house salad, seasonal vegetable medley,
garlic mashed potatoes, chicken française,
beef bourguignon 40

THE CENTENNIAL LAKES

dinner rolls, everything crackers & butter,
tossed Tria house salad, seasonal vegetable medley,
creamy leek potatoes, chicken française, salmon 45

THE FRENCH COUNTRY

dinner rolls, everything crackers & butter,
tossed spinach salad, brussels sprouts
creamy leek potatoes, chicken française
beef tournedos diane 50

THE NORTH OAKS

dinner rolls, everything crackers & butter,
tossed spinach salad, brussels sprouts,
creamy leek potatoes, walleye fillet,
beef tournedos béarnaise 55

THE FARMSTEAD

dinner rolls, everything crackers & butter,
tossed spinach salad, brussels sprouts,
creamy leek potatoes, salmon,
beef tournedos béarnaise 60

THE PRESERVE

dinner rolls, everything crackers & butter,
tossed spinach salad, brussels sprouts,
garlic mashed potatoes, chicken française
walleye fillet, carved salt-crusted prime rib*,
with horseradish cream & au jus 70

**requires chef attendant. $100 chef fee.*

THE RESERVE

dinner rolls, everything crackers & butter,
tossed spinach salad, brussels sprouts,
creamy leek potatoes, chicken française,
salmon, carved tenderloin of beef*
with béarnaise 75

**requires chef attendant. $100 chef fee.*

Reception Style Dinners

Cold Hors D'Oeuvres

Sold by the piece. Minimum of 12.

Tomato Bruschetta Boursin 3

Tarragon Chicken & Grape Salad on Baked Rice Cracker GFF 3

Seared Duck on Seven-Seed Crisp GFF 3

Peppered Tenderloin* with Roasted Tomato Aïoli on Artisan Crostini 6

Cold Displays

Each display serves approximately 20 guests.

KETTLE CHIPS & HOMEMADE DIP GFF
house-made spinach dip 80

TOMATO BRUSCHETTA BOURSIN
balsamic-marinated tomatoes, garlic, fresh basil 100

GARDEN FRESH VEGETABLES GFF
house-made spinach dip 100

FRESH FRUIT GFF
assortment of fresh seasonal fruit & berries 100

CHEESE BOARD GFF
cambozola, brie, honey boursin, citrus compote, spiced walnuts, artisan crisps & crostini 160

CHARCUTERIE BOARD GFF
cured meats, cornichons, artisan crisps & crostini 160

SHRIMP COCKTAIL GFF
horseradish cream, cocktail sauce, watermelon radish, lemon 180

FRESH OYSTERS* GFF
citrus mignonette, lemon 200

TENDERLOIN* & GRILLED VEGETABLES GFF
sliced herb-crusted beef tenderloin, creamy horseradish sauce, marinated grilled vegetables & artisan crostini 220

Hot Hors D'Oeuvres

Sold by each. Minimum of 12.

Spinach & Artichoke-Stuffed Mushroom Caps GFF 3

Escargot Purses, Lemon Butter 4

Asparagus & Asiago Cheese wrapped in Phyllo Dough 5

Candied Bacon Bite, Bourbon Glaze GFF 5

Hot Displays

Each display serves approximately 20 guests.

SMOKED GOUDA DIP GFF
five cheeses, leeks, spinach, artichokes, artisan crisps & crostini 80

BRUSSELS SPROUTS GFF
garlic & parmesan, spiced walnuts, peppadew, siracha honey glaze 100

CHICKEN TENDERS
hand-breaded tenders, honey mustard 180

WALLEYE STRIPS
buttermilk-battered, cucumber rémoulade 200

MINI CRAB CAKES
cajun rémoulade, fried caper 200

CAJUN STEAK BITES GFF
whiskey glaze, horseradish cream, crispy onions 240

Flatbread Bar

Each display of 6 flatbreads serves approximately 20 guests.

SPINACH ARTICHOKE
spinach marinated artichokes, gruyere, gouda, mozzarella 140

SAUSAGE & CARAMELIZED ONION
honey boursin, mozzerella, roasted tomato aïoli 140

WILD MUSHROOM & TRUFFLE
honey boursin, mozzerella, wild mushrooms, truffle, garlic aïoli & chive oil 140

Reception Style Dinners

Carvery Stations

Serves approximately 20 guests.

PORK LOIN GFF
brined with maple syrup & apple cider,
and slow-roasted
30 mini brioche buns 300

TURKEY BREAST GFF
brined & slow-roasted,
served with cranberry aïoli
30 mini brioche buns 320

PRIME RIB GFF
salt-crusted and slow-roasted, served
with au jus, horseradish cream sauce
30 mini brioche buns 400

CHÂTEAUBRIAND GFF
seasoned & slow-roasted, served
with horseradish cream sauce, béarnaise
30 mini brioche buns 460

Specialty Stations

Build your own. Serves approximately 20 guests.

HOUSE-CUT FRY BAR GFF
dips include béarnaise, garlic aïoli, ketchup 120

MASHED POTATO BAR GFF
garlic mashed potatoes, choice of ingredients
include candied bacon, shredded cheddar
cheese, sour cream, scallions 140

Slider & Charlie Bars

Serves approximately 20 guests.

BURGER SLIDER BAR
15 bacon & cheddar burger sliders &
15 mushroom & swiss burger sliders
on mini brioche buns with garlic aïoli 300

GRILLED CHICKEN SLIDER BAR
30 grilled chicken charlies; cheddar, swiss,
candied pepper bacon on mini brioche buns
with sriracha aioli 300

TENDERLOIN SLIDER BAR
30 tenderloin charlies; seared tenderloin &
caramelized onions on mini brioche buns with
horseradish cream and béarnaise sauces 440

Dessert Displays

Serves approximately 20 guests.

CHOCOLATE-DIPPED STRAWBERRIES GFF
30 dark chocolate-dipped strawberries 100

FRESH BAKED COOKIES
15 chocolate chip & 15 peanut butter cookies 100

TRIA SIGNATURE DESSERT DISPLAY
10 crème brûlée & 10 cheesecake 140

FRENCH DESSERT DISPLAY
15 assorted mini cheesecakes, 10 mini fruit tart, 10
chocolate eclairs, 10 cream puffs 140

STRAWBERRY RHUBARB CRISP
granola topping 140
with ice cream 180

Lunch

Soup Starters

FRENCH ONION GFF
crouton, gruyère & provolone cheese 7

LOBSTER BISQUE GFF
sherry & chive oil 9

Plated Deli Sandwiches

Served with kettle chips & cornichons.
Gluten-free bread available upon request.

HAM & SWISS SANDWICH
ham, swiss, pickle chips, lettuce, tomato, dijon aïoli, sauerkraut sourdough 21

TURKEY & SWISS SANDWICH
turkey, swiss, lettuce, tomato, garlic aïoli, sauerkraut sourdough 21

ROAST BEEF & CHEDDAR SANDWICH
roast beef, cheddar, lettuce, tomato, horseradish aïoli, sauerkraut sourdough 21

Plated Entree Salads

Served with garlic baguette.

CHICKEN CAESAR SALAD GFF
romaine, parmesan, grilled or blackened chicken, classic caesar dressing 23

SALMON* CAESAR SALAD GFF
romaine, parmesan, grilled or blackened salmon, classic caesar dressing 25

STEAK* CAESAR SALAD GFF
romaine, parmesan, cajun tenderloin, classic caesar dressing 25

GRILLED PEACH & CHICKEN GFF
mixed greens with romaine, chicken, fire roasted peaches, raspberries, goat cheese, red onions, candied walnuts, avocado, raspberry balsamic vinaigrette 25

Plated Hot Entrees

PESTO PRIMAVERA
spinach, cream, parmesan, vegetable medley, garlic baguette 25
chicken 29 ~ shrimp 35

CHICKEN POT PIE
savory cream sauce, chicken, peas, carrots, mushrooms 25

CHICKEN FRANÇAISE GFF
parsley-caper lemon sauce, asparagus, parmesan leek potatoes 29

SALMON* GFF
red pepper coulis, chive oil, seasonal vegetables 35

STEAK FRITES* GFF
filet mignon sliced, red pepper coulis, chimichurri, house-cut fries or garlic mashed potatoes, béarnaise,
6 oz. 45 ~ 8 oz. 55
sub ribeye 12oz 55

Lunch Buffets

Buffet limited to 1.5 hours of service.
(minimum 20 guests)

THE MARKET DELI

tossed Tria house salad
kettle chips & spinach dip
sliced roasted turkey, ham & roast beef
served with lettuce, tomatoes, red onion
cheddar & swiss, mayo & dijon mustard
cornichons, sauerkraut sourdough 25

GRILLED SANDWICHES

tossed caesar salad
kettle chips & spinach dip
grilled hamburger patties
grilled chicken breasts
served with bacon, lettuce, tomatoes,
red onion, cheddar & swiss, cornichons,
garlic mayo, brioche buns 31

Breakfast

Plated

Includes baskets of assorted freshly baked mini muffins & mini fruit-filled strudel.

EARLY RISER GFF

fresh fruit cup
scrambled eggs with boursin cheese & chives
thick-cut smoked bacon
country sausage links
creamy leek hashbrown potatoes 25

Buffet

MORGAN'S BREAKFAST GFF

Buffet limited to 1.5 hours of service.
(minimum 15 guests)

freshly baked mini muffins
fruit-filled strudel
fresh fruit display
scrambled eggs with boursin cheese & chives
thick-cut smoked bacon
country sausage links
creamy leek hashbrown potatoes
french toast with whipped butter & maple syrup 35

Brunch Buffet

TRIA'S BRUNCH BUFFET GFF

Buffet limited to 1.5 hours of service.
(minimum 30 guests)

freshly baked mini muffins
fruit-filled strudel
fresh fruit display
shrimp cocktail display
scrambled eggs with boursin cheese & chives
thick-cut smoked bacon
country sausage links
creamy leek hashbrown potatoes
french toast with whipped butter & maple syrup
caesar salad
chicken française
grilled salmon
seasonal aromatic vegetable medley 55

Break Service

Beverages

HOT BEVERAGES

One gallon serves approximately 16 cups.
One pot serves approximately 8 cups.

Coffee or Decaffeinated Coffee	48	gal
Coffee or Decaffeinated Coffee	24	pot
Hot Herbal Teas or Hot Chocolate	5	each

COLD BEVERAGES

Soft Drinks	4	each
Acqua Panna Natural Mineral Water	9	each
San Pellegrino Sparkling Water	9	each
Iced Tea or Lemonade	4	glass
Iced Tea or Lemonade	32	pitcher
Orange, Apple, Cranberry Juice	6	glass
Orange, Apple, Cranberry Juice	40	pitcher

Confections

BAKERY

Assorted Muffins	48	dozen
Fruit-Filled Strudel	48	dozen
Chocolate Chip Cookies	42	dozen
Peanut Butter Cookies	42	dozen

Fruit & Snacks

FRUIT GFF

Fruit Cup	6	each
Chocolate-Dipped Stawberries	36	dozen
Fruit Display (serves approximately 10)	60	order

SNACKS

Each order serves approximately 10 guests.

Snack Mix	30	order
Kettle Chips & Spinach Dip	50	order
Vegetables Display, Spinach Dip	50	order

MENU INFORMATION

MENU SELECTION

Our menus offer a variety of food and beverage options in a range of price points. Please select your favorite menu from the varied options or if you have something specific in mind, our chef and catering representative can tailor a menu to your preferences. Arrangements can be made to accommodate special dietary needs.

PRICING

Pricing is quoted in advance of an event, but is subject to change due to fluctuating market prices. Menu pricing will be guaranteed for a maximum of 60 days with a signed catering event agreement and deposit on file. All pricing is subject to a 24% service charge. Applicable state sales and liquor taxes will be applied to all orders including the service charges applied to those orders.

SUBSTITUTIONS

We retain the right to substitute products or services originally intended to be used in the event to account for market conditions and availability. Such substitutions shall be made and communicated to the client to ensure the highest quality possible of equal value within the price range quoted.

GUARANTEES

So that proper planning and execution of the event may occur, the client is required to guarantee the number of attendees. The number of attendees estimated by the client on the event order will be deemed the guaranteed number of attendees for purposes of this agreement unless the client notifies Tria Restaurant, Bar & Event Center, in writing changing the number of guaranteed attendees within the time frames listed below.

The client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function. It is necessary that the guaranteed number of guests be confirmed by 12:00 noon, fourteen (14) business days prior to the event. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Monday.

EVENT ORDERS

Signed catering event orders need to be received fourteen (14) business days prior to the event day in order to ensure the availability of all items.

DESSERT WAIVER FEE

Due to exclusivity rights, outside food & beverage is not permitted within Tria Restaurant, Bar & Event Center with the exception of pre-approved specialty wedding cakes that are purchased from and delivered by a licensed bakery, to which a dessert waiver fee of $3.50 per person will apply.

FACILITY INFORMATION

EXCLUSIVITY

Due to exclusivity rights, outside food & beverages are not permitted within Tria Restaurant, Bar & Event Center.

HEALTH & INSURANCE REGULATIONS

Food safety and licensing regulations prevent the removal of prepared food from the premises once it has been served.

FACILITY FEES

Facility fees apply for each reserved space for standard set-up, breakdown, wireless internet, event & facility maintenance. Service charge & applicable taxes apply to all facility fees.

ROOM RENTAL

Room rental fees will apply for each reserved space where the event space minimum is not met before all facility fees, service charges & applicable taxes. All room rentals include: tables, chairs, and all serviceware & buffet displays. Any additional needs are available for rent at an additional charge.

EVENT SPACE MINIMUMS

Event space minimums will apply to all reserved spaces. Room rental fees will be waived if the event space minimum (based on the sale of host food & beverage to the client) is met before all facility fees, cash bar, service & rental fees, service charges & applicable taxes. If food & beverage sales do not meet the event space minimum, a room rental fee equal to the difference will apply.

CONFIRMATION OF RESERVATION/DEPOSIT

A non-refundable deposit of the applicable facility fee is required with a fully executed agreement to confirm the reservation. A schedule of the non-refundable deposit and estimated fees will be outlined in your Event Agreement. Signed event orders are required fourteen (14) days prior to the function. A signed event agreement, signed event orders, along with a deposit are required, in advance, in order for services to occur.

Tria Restaurant, Bar & Event Center accepts Master Card, Visa, Discover & American Express.

All checks for deposits & payments are to be made payable to Tria Restaurant, Bar & Event Center. Should the actual amount owed pursuant to the terms of the Event Agreement exceed the deposit paid, the amount due will be settled to the credit card on file at the conclusion of the event.

In the event the amount owed to Tria Restaurant, Bar & Event Center pursuant to the terms of the Event Agreement falls below the deposit paid, a refund check will be issued within 30 business days.

The above policies may not be modified without the written consent of an Executive Officer of Tria Restaurant, Bar & Event Center.

DECOR

Tria Restaurant, Bar & Event Center does not permit the affixing of anything to walls, floors, ceilings, or outdoor poles with nails, staples, tape or other substances and does not allow the use of any confetti or glitter.

SMOKING/VAPING

Tria Restaurant, Bar & Event Center is smoke free. Guests are not permitted to smoke or vape anywhere indoors. Designated smoking areas are available outside.

ALCOHOLIC BEVERAGES

No alcoholic beverages shall be brought into the facility for sampling or consumption. The Tria Restaurant, Bar & Event Center policy prohibits persons under the age of 21 from purchasing or consuming alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

LAST CALL FOR ALCOHOL

Bar service will conclude at least 30 minutes prior to the contracted building vacate time with last call occurring at least 45 minutes prior to the building vacate time.

ENTERTAINMENT & THIRD-PARTY VENDORS

All third-party vendors that are contracted to provide services for the event on behalf of the Client must have appropriate license, insurance, and be pre-approved by Tria Restaurant, Bar & Event Center. Should the client request Tria Restaurant, Bar & Event Center to contract with third-party vendors on behalf of the Client, the Client shall approve each vendor & their proposal in writing prior to Tria Restaurant, Bar & Event Center entering into an agreement with the vendor. The Client shall also be responsible for all advanced deposits required to secure services.

In the event we contract the services for third-party vendors to enhance the event on the Client's behalf, a 10% up-charge to all third-party vendor services will apply.

LIABILITY

Tria Restaurant, Bar & Event Center shall not assume responsibility for the damage to or loss of any merchandise, equipment, or personal belongings left in the facility prior to, during, or following the event.

Client agrees to indemnify, defend, and hold Tria Restaurant, Bar & Event Center and it's agents and employees harmless from and against any and all actions or causes of action, claims, demands, liabilities, losses, damages, injuries, costs or expenses of whatever kind or nature, for injuries to or the death of any person or persons, or damage to or loss of property alleged or claimed to have been caused by, or to have arisen out of or in connection with the event which is the subject of the Catering Event Agreement.