

The logo features the word "TRIO" in a tall, thin, serif font. The letter "I" is a simple vertical bar. The letter "R" has a curved top and a vertical stem. The letter "O" is a simple circle. A thin vertical line extends from the bottom of the "I" and "R" stems down to the bottom of the "O". From the top of this vertical line, a small sprout with three leaves grows upwards and to the left.

TRIO

CATERING | COFFEE | EVENTS



CATERING | COFFEE | EVENTS



ABOUT US

HERE AT TRIO WE LOVE CREATING AND SHARING TASTY FOODS FOR YOU TO ENJOY.

FOOD IS AT THE HEART OF WHAT WE DO. FROM FINGER FOODS, GRAZING TABLES AND BEAUTIFULLY CRAFTED PLATES, WE DELIVER HIGH QUALITY, FRESH, HOMEGROWN FOOD. WE CAN CATER FOR EVERY EVENT AND ALL DIETARY REQUIREMENTS.

WE WANT TO ELEVATE YOUR EVENT WITH BEAUTIFULLY CREATED CUISINE PAIRED WITH OUR IMPECCABLE SERVICE.

WE HAVE A FOCUS TO CONTINUALLY EXPAND AND GROW, WHILE MAINTAINING OUR CURRENT LEVEL OF SUPERIOR SERVICE, WITH A CURIOSITY TO CREATE NEW AND INNOVATIVE WAYS OF DELIVERING TASTY FOOD AND BEVERAGE OPTIONS TO OUR CLIENTS.

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PLANT



GROW



PICK



PREP



CREATE

TRIO

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Catering &
Working Lunches





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CATERING

BREAKFAST

8.50 EACH PP

BREAKFAST JARS:

CHIA BREAKFAST PUDDING
(GF, DF)

GRANOLA TOPPED W FRESH
FRUIT & YOGHURT (GF)

MINI CROISSANTS:

BACON, EGG, & RELISH
PESTO, TOMATO, & FETA
HAM, CHEESE, & TOMATO

HALF-SIZE BREAKFAST WRAPS:

BACON, EGG, BABY SPINACH,
HASHBROWN, & HOLLANDAISE
EGG, BABY SPINACH, HASH
BROWNS, MUSHROOMS &
HOLLANDAISE

MINI OPTIONS

5:00 EACH/PP

SAVOURY

PORK SAUSAGE ROLL

CHICKEN & CRANBERRY

SAUSAGE ROLL

HAM & CHEESE QUICHE

VEGETARIAN QUICHE

CORN FRITTERS WITH RELISH

HALLOUMI FRITTERS WITH

RELISH

MINCE AND CHEESE PIE

PORK AND APPLE PIE

CHICKEN & PESTO ARANCINI

CRISPY CHICKEN SKEWERS

CHICKEN AND APRICOT

FILO CASE

MUSHROOM AND BLUE

CHEESE FILO

MINI MUFFINS

APPLE & CINNAMON

TRIPLE CHOCOLATE

RASPBERRY & WHITE

SCONES:

THREE-CHEESE SCONE

CHEESE AND BACON

PESTO AND FETA

DATE AND ORANGE

DEVONSHIRE JAM AND

CREAM

SLICES:

TRIPLE CHOCOLATE

BROWNIE

PEANUT CARAMEL

GINGER PISTACHIO

CITRUS

MACADAMIA AND CARAMEL

WHITE CHOCOLATE

ROCKY ROAD

PEPPERMINT

PINEAPPLE LUMP SLICE (GF)

LEMON MERINGUE TART

GINGER GEM

BANOFFEE

BANANA AND CHOCOLATE

CHIP

CARROT

PASSIONFRUIT

BRIOCHE:

(ALL SAVOURY INCLUDE

BABY SPINACH)

HAM AND CHEESE

BACON, RELISH, AND CHEESE

ROAST VEGETABLES, FETA

AND PESTO

CHOCOLATE, COFFEE,

AND WALNUT



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WORKING LUNCHES

ALL MAINS
10.50 EACH

WRAPS

CHICKEN WRAPS
HAM WRAP
VEGGIE WRAP
PRASTRAMI WRAP

CROISSANTS

HAM, SWISS CHEESE,
AND TOMATO
SPINACH, PESTO, CREAM
CHEESE AND WALNUTS
CHICKEN, CRANBERRY
AND BRIE
BACON, EGG, SPINACH
AND HOLLANDAISE
BACON, SWISS CHEESE,
AND RELISH

TURKISH

SPINACH, BACON,
TOMATO, CHEESE
SMOKED CHICKEN,
BEETROOT, BRIE
VEGGIE BREAKFAST
FETA, ROASTED RED
CAPSICUM, PESTO

FLUTES

SALMON & CREAM CHEESE
BEEF & HORSE RADISH
CHAMP HAM AND MANGO
PESTO AND CHICKEN

SALADS

14.00 (S) | 16.50 (L)

GRILLED MARINATED CHICKEN WITH ORANGE DRESSING AND
CASHEW NUTS

CHICKEN CAESAR SALAD WITH POACHED EGG WITH CAESAR DRESSING,
PARMESAN CHEESE AND CROUTONS

ROAST VEGETABLE SALAD WITH HONEY, MUSTARD DRESSING
AND KUMARA CHIPS

LAMB GREEK SALAD WITH YOGURT DRIZZLE

GREEN PASTA SALAD

PUMPKIN HALLOUMI SALAD

THAI BEEF WITH CRISPY NOODLES



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WORKING LUNCH BUNDLES

SELECT YOUR PREFERRED BUNDLE
MINIMUM 20PAX

EXAMPLE:

WRAP SELECTION | ARANCINI BALLS |
PUFF GALETTES | TRIO SWEET SELECTION

| BREAKFAST | 2 MINI | SWEET SELECTION |
FRESH FRUIT @ 26.00PP

| MAIN | 2 MINI | SWEET SELECTION
@ 26.00PP

| BREAKFAST JAR | 1 SALAD (S) | 1 MINI |
RAW TREAT SELECTION @ 31.50PP

| MAIN | 3 MINI | SWEET SELECTION |
GRAZING BOARD @ 34.50PP



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Walk 'n' Fork

SAMPLE MENU





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WALK 'N' FORK

40.00PP

MINIMUM 20 GUESTS

CANAPÉS SELECT 3

(ADD 1 MORE ITEM FOR 5.50PP)
COURGETTE FRITTERS W CASHEW CREAM
PORK BELLY BITES
ARANCINI
GOATS' CHEESE & HONEY PASTRY
MINI ROAST BEEF BITES
CRISPY CAULIFLOWER
DUCK PANCAKE
PRAWN ON CUCUMBER
LAMB KOFTA WITH TZATZIKI

FINGER FOOD SELECT 2

(ADD 1 MORE ITEM FOR 7.50PP)
PORK CIGARS W CARAMELISED APPLE
CHICKEN SKEWER WITH SATAY SAUCE
PUFF GALETTES (MANGO SAUCE & CRISPY PRAWN
OR PESTO & BALSAMIC ROAST TOMATO)
BEEF BRISKET CROQUETTES
MUSHROOM TORTALINI
SELECTION OF SUSHI
SALMON PASTRAMI ON SEEDED TOAST
W SOUR CREAM & CHIVES DRIZZLED W BASIL OIL

WALK 'N' FORK SELECT 1

(ADD 1 MORE ITEM FOR 10.00PP)
PORK BELLY & SLAW BOATS
CRISPY CHICKEN CUPS
NACHO POTS
FISH 'N' CHIP CONES
THAI BEEF SALAD
SOFT-SHELL TACOS SELECTION
SLIDER SELECTION

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Grazing





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GRAZING

12.00PP

KIDS OR ADULTS BASIC WITH STARTER BEFORE
OTHER NIBBLES (CHEESE, DELI MEATS, ANTIPASTO,
CRACKERS, DIPS, GRAPES)

14.50PP

KIDS SWEET & SAVOURY (CHEESE, CHAMP HAM ,
CARROTS, CELERY, HUMMUS, CRACKERS, DIPS, GRAPES,
CUPCAKES, SLICES, POPCORN)

16.50PP

ADULTS SAVOURY (CHEESE, DELI MEATS, ANTIPASTO,
NUTS CRACKERS, PATE, DIPS, FRESH FRUIT, SALMON,
QUINCE, BREAD, PRETZELS, NUTS)

22.00PP

FULL MONTY SWEET AND SAVOURY

OR BOARDS

1/2 BOARD 95.00

(CHEESE (4), DELI MEATS, ANTIPASTO, NUTS CRACKERS,
PATE, DIPS, FRESH FRUIT, QUINCE, BREAD, PRETZELS)

XL BOARD 180.0 (10-15PAX)

-SEAFOOD STATION @ 24.00PP

-DESSERT STATION @ 12.00PP

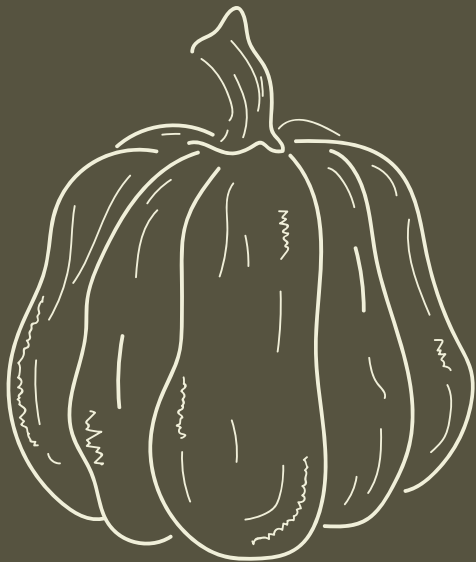
ABOVE IS A GUIDE OF WHAT TO EXPECT
ON YOUR GRAZING BOARDS / TABLES.
HOWEVER IT IS SUBJECT TO SEASONS
AND PRODUCT AVAILABILITY.



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Trio Family Style

SAMPLE MENU





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TRIO FAMILY STYLE

60.00PP

MINIMUM 30 GUESTS

ASSORTED BREADS

MAIN MEATS (PICK 2)

LEG OF LAMB | CHAMPAGNE HAM | PORK |
ROAST BEEF | BEEF BRISKET

CHICKEN ROULADE W/ SPINACH
& APRICOT STUFFING

+ VEGE OPTION ON REQUEST

HONEY GLAZED PUMPKIN & KUMARA W/
TOASTED PUMPKIN SEEDS & SESAME

GARDEN GREEN SALAD W/ PEPPERS, ORANGE
SEGMENTS, TOASTED PINE NUTS &
RED ONION, LIGHTLY DRESSED W/
ORANGE DRESSING

CARROT SLAW (CARROTS, RED CABBAGE, SPRING
ONIONS) & CRISPY NOODLES, LIGHTLY DRESSED

W/ SESAME DRESSING

DESSERT JAR / FINGER FOOD SELECTION

PLEASE INDICATE IF YOU HAVE ANY SPECIAL
DIETARY REQUIREMENTS.

PLATES, CUTLERY, SERVIETTES INCLUDED

ADDITIONAL COST MAY OCCUR DEPENDING
ON VENUE/ KITCHEN SET UP AND STAFF REQUIREMENTS

DIY OPTION - FOOD IS DELIVERED TO YOU READY
TO HEAT FOR YOU EVENT @39.00PP PLUS DELIVERY

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Three-Course

SET MENU





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THREE-COURSE SET MENU

ENTRÉE

BAKED GOATS CABBETS W SAVORY BISCOTTI, CANDIED
PINENUTS (SERVED IN SKILLET)

MULLED WINE EGGPLANT, BURATA, CONFIT GARLIC,
CRISPY PROCIUTTO.

PUMPKIN RAVIOLLI, SAGE BUTTER, SPINACH, FETA, PINENUTS

KINGFISH CRUDO W ORANGE AND BASIL OIL,
BLOODORANGE SEGMENTS

PISTACHIO CRUSTED LAMB RUMP SERVED W MINT SALSA VERDE

CRISPY SNAPPER TOPPED W PINEAPPLE SALSA

MAIN

LAMB RUMP, PRESERVED LEMON COUS COUS, CHARRED
COURGETTE RHUBARB MINT SAUCE

ROAST CHICKEN BREAST ON ISRAELI COUSCOUS W APPLE
HARRISA EGGPLANT + DUKKAH

PORKBELLY ON HERBED CANNELLINI BEANS & CARAMALISED
APPLE SAUCE

CRISPY DUCK LEG ON PARSNIP PURE W BLACKBERRY SAUCE &
SPICED CANDIED HAZEL NUTS

WHITE WINE MUSHROOM MEDLEY W WHITE BEAN HUMMUS,
CHARRED LEEK & BASIL OIL

EYE FILLET ON GALIC MASH W ASPARAGUS, JUS

SEARED SALMON ON PEA PUREE, SOUR CREAM
AND POME GRANETE



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THREE-COURSE SET MENU

DESSERT

JARS

CREME BRULLE W BISCOTTI
BROWNIE, CHOCOLATE MOOSE W YOGHURT & BERRIES
PASSIONFRUIT TRIFFLE
TIRAMISU
ETON MES W MIRAGUE, LEMON CURD, BERRIES & YOGHURT
CHEESECAKE JAR
SALTED CARAMEL BUDINO

PLATED

CHOCOLATE ORANGE TART SERVED W MIXED CITRIS COOLI
& FRESH CREAM
SALTED CARAMEL WHIPPED PANNACOTTA, SERVED W HAZELNUT
BRITTLE, BLONDIE
MINI PAVALOVA W BERRIES, CREAM & LEMON CURD
MAPLE ROAST BANANA W CHANTILLI CREAM, ROAST WALNUT
PUREE & SPOUNGE

PRICING

TWO COURSES 55.00PP - SET MENU

TWO COURSES 58.00PP - ALTERNATE DROP
(PICK 2 DISHES EACH FROM YOUR
TWO SELECTED COURSES)

THREE COURSES 75.00PP - SET MENU

THREE COURSES 82.00PP - ALTERNATE DROP
(PICK 2 DISHES EACH FROM
EACH COURSE)

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EXAMPLE

Wedding
SAMPLE PACK





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SUGGESTED MENU

SUGGESTED MENU BASED ON 80PAX +

BRIDAL PARTY HAMPER TO TAKE WHILE
HAVING PHOTOS FOOD & BEVERAGE (8PAX)

GRAZING OR SEAFOOD STATION
CANAPES SELECT 4

40% OF TOTAL NUMBER
70% OF TOTAL NUMBER

BREAD SELECTION

BEEF BRISKET (80G) PP
CHICKEN ROULADE (80G) PP
SALMON FILLET (30G) PP

FAMILY STYLE MAIN

100% OF TOTAL NUMBER

PEAR, ROCKET & WALNUT SALAD
HONEY ROASTED VEGETABLES
DUCK FAT POTATOES
GARDEN GREEN SALAD OR APPLE
SLAW OR BROCCOLINI & ALMONDS

DESSERT STATION
LATE NIGHT SNACKS

70% OF TOTAL NUMBER
60% OF TOTAL NUMBER

@ 110.00PP

PRICE INCLUDES - GST, PLATES, CUTLERY,
LINEN NAPKIN (YOU CHOOSE COLOUR)

ADDITIONAL COSTS MAY OCCUR FOR KITCHEN EQUIPMENT
& STAFF DEPENDING ON THE VENUE AND EVENT DETAILS



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BEVERAGE

WE ARE NOT LIMITED TO THIS MENU
JUST A STARTING POINT

COCKTAILS:

MOJITO
STRAWBERRY DAIQUIRI
ESPRESSO MARTINI

BEVERAGES

MAKERS ANONYMOUS PROSECCO
MUMM MARLBOROUGH
MUMM MARL ROSE
CAMPO BRUT RESERVE
CR GWEN ROSE
CHURCH ROAD CHARD
DOG POINT SAV
CHURCH ROAD SELECTION
LETTER SERIES PINOT NOIR
CHURCH ROAD CAB SAV
G.H. MUMM GRAND GORDON 750ML
G.H. MUMM GORDON ROSE 750ML
MUMM GORDON ROUGE 375ML
MUMM MILLESIME 750ML

SPEIGHTS GOLD / SUMMIT 24 BOX
LION RED 24 BOX
SOMERSBY CIDER 12 BOX
CORONA 18 BOX
PERONI 18 BOX
ASAHI 18 BOX
SCAPEGRACE (10 PACK)

APPLETON'S RUM 1L
BEEFEATER GIN 1L
JAMESON'S 1L
BLUSH GIN 700ML
PALS (10PACK)
LEMON AND BARLEY SPRITZER

EAST IMPERIAL 24X150ML MIXES
-YUZU TONIC
-YUZU LEMONADE
-TONIC WATER
-THAI DRY GINGER ALE
-SODA WATER
-GINGER BEER
-KIMA KOLA
-GRAPEFRUIT TONIC
-GRAPEFRUIT SODA
-ROYAL BOTANIC TONIC

SCHWEPPES RANGE 1.5L
GINGER ALE
COKE
SODA WATER

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MOODBOARD





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CATERING / EVENT TERMS & CONDITIONS

QUOTED NUMBERS

Quoted numbers can be reduced before the event however a reduction of more than 5% will incur the event being re costed.

FINAL NUMBERS

Final numbers are to be advised no later than 7 days prior to the start of the function. This will then constitute the minimum number charged, for catering purposes.

DEPOSIT

A non-refundable deposit of 25% is payable upon confirmation of the quotation. A further 25% deposit is payable (of the quoted value) when 'final numbers' are confirmed.

FINAL PAYMENT

An invoice for balance owed will be sent after the function/event. This balance of payment is due within 7 days of receiving this invoice. NB: The final invoice may not match the quote provided. This is due to some items, such as final numbers, beverage consumption, hire damage / non return of equipment (if any) etc that will be reflected in this final account.

DIETARY REQUIREMENTS

Dietary requirements can be catered to by prior arrangement and will be plated separately. Labels will be supplied for all food and will include special dietary codes such as (GF), (DF), (Vegetarian), (Vegan). Please note, that although every effort is made to keep your order free from contaminants such as gluten, nuts, fish, eggs and soy (including fresh knives, boards and first order/run of the day), all our food is made in a facility that contains these ingredients.

CANCELLATION

Cancellation within 24 hours of the function date may incur charges over the deposit value above, relating to any labour or product that has been bought, prepared, used or any perishables unable to be returned.

COVID CHANGES

In the change in alert levels due to covid we may be forced to postpone events. We are happy to move the full deposit and organisation to a new date in this case without any loss. Should the event be cancelled, we will only change the labour involved in organising the event.

EQUIPMENT

Items included as hire equipment or any other plates or dishes used to serve or deliver catering items remains the property of Trio Events Ltd (referred to as the Equipment). The customer agrees to take proper care of this Equipment and shall indemnify Trio against any damage, breakage, loss or loss from theft. Trio is not liable for any loss suffered by the customer or liability incurred by the customer as a result of damage or breakage to the Equipment.

HEALTH AND SAFETY / FOOD HANDLING

Savoury items are delivered hot and ready to serve, unless requested to be delivered cold, or where you have requested multiple meal deliveries for the one delivery time. Food should be kept refrigerated until required.

Trio will not be held liable for the health and safety of our customers whereby food has not been chilled / reheated as per instructions or consumed more than 30 minutes after the specified service time.