

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 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, positioned between the "R" and "O".

# TRIO

CATERING | COFFEE | EVENTS



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# 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.



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 GAULETTES (MANGO SAUCE & CRISPY PRAWN  
OR PESTO & BALSAMIC ROAST TOMATO)  
BEEF BRISKET CROQUETTES  
MUSHROOM TORTALINI  
SELECTION OF SUSHI  
SELECTION OF DUMPLINGS  
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  
BAO BUNS  
CHICKEN CAESAR

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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

SEARED TUNA W MANGO & WASABI SALSA

SPICED PUMPKIN & GOATS FETA ARANCINI BALLS

CHICKEN LIVER PATE W SOURDOUGH & WILD BERRY COMPOTE

TRIO OF MUSHROOMS W PROSCIUTTO

PORK BELLY W CARAMELISED PEAR

CRISPY SNAPPER TOPPED W PINEAPPLE SALSA

SEARED BEEF W A SALSA VERDE

## MAIN

HERB & PISTACHIO LAMB W SMASHED PEAS & BEANS

PORKBELLY ON SWEET POTATO PUREE, CHARRED BOK  
CHOY & SALSA

CRISPY DUCK ON PARSNIP PUREE W BLACKBERRY SAUCE  
TRUFFLE CHICKEN ROULADE ON ROASTED CARROTS

EYE FILLET ON GALIC MASH W BROCCOLINI, JUS  
CRISPY SKINNED SALMON W ROCKET PESTO & DUKKAH

PUMPKIN & TURMERIC KNOCCCHI



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# THREE-COURSE SET MENU

## DESSERT

### PLATED

DECONSTRUCTED CHEESECAKE W  
PISTACHIO CRUMB

BLACK FOREST BROWNIE W MOUSSE,  
CHERRY & SORBET

BANOFFEE PIE W BRITTLE

CREAM BRULEE W BISCOTTE

TRIO'S CHEESE BOARD

OR WE CAN CREATE A SELECTION OF DESSERT JARS |  
RAW TREATS OR SWEET FINGER FOODS

## 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)

SIDES | 12.0 (SHARED BETWEEN 6-8)

BEETROOT MEDLEY  
DUCK FAT POTATOS  
HONEY ROAST VEGE  
SAUTEED GREENS  
GARDEN SALAD

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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 40% OF TOTAL NUMBER  
CANAPES SELECT 4 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 70% OF TOTAL NUMBER

LATE NIGHT SNACKS 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

MUMM MARLBOROUGH  
MUMM MARL ROSE  
CAMPO BRUT RESERVE  
ROCKBURN SELECTION  
DOG POINT SAV  
CHURCH ROAD SELECTION  
LETTER SERIES PINOT NOIR  
G.H. MUMM GRAND CORDON 750ML  
G.H. MUMM GORDON ROSE 750ML  
MUMM GORDON ROUGE 375ML  
MUMM MILLESIME 750ML  
SPEIGHTS GOLD / SUMMIT 24 BOX  
GOOD GEORGE SELECTION  
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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# 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.**