YOU ARE VERY WELCOME HERE

The Weekend CAFÉ

COFFEE, PASTRIES & GOOD COMPANY

HOUSE COFFEE

Freshly brewed. Milk and sugar on the side.

VANILLA ICED COFFEE

Chilled coffee, ice, a splash of milk and vanilla syrup.

TEA OF THE DAY

Choose a tea bag and make yourself comfortable.

Help yourself. Stay for another cup.

Milk choices and ingredient labels are beside the drinks.

YOUR HOME CAFÉ, SORTED

A starting plan for 6 people total | About 90 minutes to 2 hours

THE SHORT SHOPPING LIST

- ☐ Coffee for up to 12 small 8 fl oz drinks in total (96 fl oz / about 2.8 L). Split between hot coffee, iced coffee and tea to suit your guests.
- ☐ Milk plus a dairy-free option your guests can drink; sugar and one optional syrup.
- ☐ 6 pastries plus 3 bagels, halved, with a savory spread. Add fruit if you like. Increase the food if this is replacing a meal.
- ☐ Tea bags or a caffeine-free option, drinking water and ice for cold drinks.
- ☐ 6 mugs or heat-safe cups, 6 plates, napkins, teaspoons and serving tongs.
- ☐ Coffee maker, serving jug/carafe, tray, small sign and a clean place for used dishes.

THE DAY BEFORE

- ☐ Check dietary needs and caffeine preferences. Pick three drinks and two snacks.
- ☐ Set out dishes and the dry coffee station. Print the menu; buy or prep the food.
- ☐ Chill any coffee for iced drinks in a covered container in the refrigerator.

30 MINUTES BEFORE

- ☐ Brew the first hot batch. Put out a small amount of food and keep refills ready.
- ☐ Set out chilled milk close to arrival; keep backup milk refrigerated.
- ☐ Fill the water jug, put on music and move the bins where guests can find them.

Planning note: coffee-machine "cups" are often smaller than 8 fl oz. Check your machine's actual capacity and brew in batches as needed.