



Space Rental

Rental Fees

During Regular business hours -

Full Shop Rental closing shop for private event
After business hours on weekends

\$300 first 2 hours, \$75/hour after initial 2 hours

\$150 first 2 Hours, \$45/Hour after initial 2

Shop capacity is 49 people due to Fire Code - outdoor space is available on patio above that capacity limit as weather allows
Shop has the ability to have Barista Service for custom made drinks and pastry service as needed

Tea Room Rental Space is available weekdays 10am - 6pm or Weekends
9am - 9pm

\$120 first 2 hours, \$30/hour after initial 2 hours

Tea room capacity is 25 and has only the capability for self-serve drinks and food

Included in your space rental

Space rental includes 2 airpots of coffee ~12 servings/pot, 1 gallon iced tea and 1 gallon ice water self service with cups and condiments.
Lemonade can be substituted for coffee option.

Shop will be available 30 minutes prior to event start time to allow for setup and rental includes 30 minutes after event end time for cleanup

Example: Event begins at 2pm, shop will be available by 1:30 for setup, event ends at 4pm - shop must be empty by 4:30pm

Serving items including utensils, serving platters, punch bowls and drinkware are available for use

Outside food is only allowed that is not available from our catering menu - this will need to be negotiated during rental negotiation

\$12/hour after initial 1

Barista Services \$25 first 1 hour

hour
No Blended Drinks otherwise includes full hot/cold drink menu and pastry food service for the paid period
Generally Barista service will end no less that 30 minutes prior to end of event

Drinks and food off standard menu Menu price less 20% discount for all attendees

Estimated quantities of food items required 1 week prior to event

See Food and Drink catering pricing for special catering options

If you don't need a private event and have 15 people or less we can reserve a table or area of the shop during business hours at no charge – dependent on event schedule.

We ask that you call to reserve at least 48 hours in advance

Terms and Conditions

Shop will be available 30 minutes prior to event start time to allow for setup and rental includes 30 minutes after event end time for cleanup

Example: Event begins at 2pm, shop will be available by 1:30 for setup, event ends at 4pm - shop must be empty by 4:30pm

Reservations and Catering options must be reserved no less that 4 days prior to event but requested at least 2 weeks prior - event schedule will be dependent on availability and staffing

Hosts may bring in foods not offered on our standard or catering menu as well as alcoholic drinks but our staff are NOT able to serve these items

Deposits:

Space rentals require \$25 deposit at time of reservation to secure date, full balance due no less than 10 days prior to event

Barista service requires \$25 deposit at time of reservation to secure staffing, full balance due no less than 10 days prior to event

Food Catering options require 20% deposit at time of booking and full payment 10 days prior to event

All deposits are credited to final bill

Cancellation Fees:

Cancellations of space rental up to 5 days prior are fully refundable, less than 5 days deposit is kept as cancellation fee

Cancellation of Barista services or Catering up to 7 days prior are fully refundable, any changes less than 7 days deposit is kept as cancellation fee



Catering Specific

Terms and Conditions

Paper products and utensils available for all tray or boxed items at \$5/25 servings or free for orders >\$100

Pickup/Delivery time can be no earlier than 30 minutes prior to open or later than 30 minutes prior to close (Egg cups/Casserole see special timing)

Catering food options must be reserved no less than 7 days prior to event

Catering drink options must be reserved no less than 48 hours prior to event

Standard stock pastry items can be less than 7 days dependent on quantity and availability at time of order

Delivery Fee to your location including setup = \$25

Pickup fee from your location = \$10 or customer return to shop is Free

Deposits:

Food Catering options require 20% deposit at time of booking and full payment 10 days prior to event

Cold container/Airpot rental \$5/container, Cambro rental \$10/container - refunded on return in cash

All deposits are credited to final bill

Cancellation Fees:

Cancellation of Food up to 7 days prior is fully refundable, any changes less than 7 days deposit is kept as cancellation fee

Cancellation of drink options up to 24 hours prior are fully refundable, less than 24hours deposit is kept as cancellation fee

If there is something you are interested in but don't see it listed, please ask and we will determine if we can produce it and provide a quote



Catering Options

Self Serve Beverages

Hot Coffee Options

Coffee Box	4.5 Gallon Cambro*
Serves 8-10	Serves ~48
\$18.00	\$60.00

*Medium or Dark Roast chosen per option
\$5/ Coffee box for Cups/Condiments*

Hot Tea Options

Hot Tea Box	4.5 Gallon Cambro
w/10-12 tea bag variety	w/60 tea bag variety
Serves 8-10	Serves ~48
\$15.00	\$45.00

\$5/ Coffee box for Cups/Condiments

Cold Brew Options

Coffee Box	2-Gallon*	4.5 Gallon Cambro*
Serves 8-10	Serves 20	Serves ~48
\$22.00	\$55.00	\$125.00

\$5/ Coffee box for Cups/Condiments

Iced Tea Options Standard Black Tea

Coffee Box	2-Gallon*	4.5 Gallon Cambro*
Serves 8-10	Serves 20	Serves ~48
\$10.00	\$15.00	\$30.00

\$5/ Coffee box for Cups/Condiments

Lemonade

96oz Box	2-Gallon*	4.5 Gallon Cambro*
Serves 8-10	Serves 20	Serves ~48
\$10.00	\$20.00	\$35.00

\$5/ Coffee box for Cups/Condiments

**For offsite catering there is a deposit and delivery/return charge for Cambro and 2-gallon dispensers, see catering terms for costs. Cambro and 2-gallon options include cups and condiments, 'To Go' box options only include the beverage unless part of an event rental.*



Catering Options

On-Site Coffee Bar

This option brings our coffee to your location with all the things you need to serve up tasty hot/cold coffee with the added option of a Barista to make each guest's drink to their liking

Hot Coffee

(medium or dark drip coffee)

4.5 Gallon Cambro

Serves ~50 – 120Z hot cups

\$125

Cold Brew Coffee

4.5 Gallon Cambro

Serves ~50 – 120Z cold cups

\$190

Per Cambro -Includes 50 Cups, sugars, stir sticks/straws, bev napkins, Flavored syrups (up to 5 flavors w/pumps), 1-gallon 2% milk, 1-64OZ Non-Dairy Milk, 1-can Whipped Topping

Take it up a notch w/Cold Foam for Cold Brew - +\$15

Delivery and Setup at your location - \$25

Barista service at event - \$25/hour (based on service start/end)

Cambro Deposit w/o Barista service \$10/Cambro and Cambro container must be returned within 24 hours of event to 2063 E Santa Fe St, Olathe 66062



Catering Options

Hot Cocoa Bar

Options for adding a Hot Cocoa bar to your event at our location or yours

Hot Cocoa Bar for 20
2 Gallon Insulate Server
Serves ~20 – 120Z hot cups
\$50

Hot Cocoa Bar for 50
4.5 Gallon Cambro
Serves ~50 – 120Z hot cups
\$120

Each bar option -Includes Cups, bev napkins, up to 4 toppings, cans 'spray' Whipped Topping and mini marshmallows

Need a non-dairy milk ask for pricing options

Topping choices – Mini Chocolate chips, chopped Peanut Butter Cups, Seasonal Sprinkles, Candy Cane sprinkles, Toffee Sprinkles, Chocolate Drizzle, Caramel Drizzle, mini M&Ms
Need Themed Cups – ask for pricing and options

Delivery and Setup at your location - \$25

Barista service at event - \$25/hour (based on service start/end)

Cambro/Server Deposit w/o Barista service \$10/Cambro and Cambro container must be returned within 24 hours of event to 2063 E Santa Fe St, Olathe 66062



Catering Options

Pastry Trays

Scone Bites Tray ~48 bites

16-18 servings/tray

(Recommend 3 flavors ~16 bites per flavor)

Standard Tray \$54

Per Flavor - \$18/Standard, \$23/Premium

Any flavor available Gluten Free (not Vegan) +\$5/flavor

Standard Flavors

Lavender Lemon, Chocolate Chip, Cinnamon Chip, Butterscotch, Toffee chip, Cranberry Orange, Chai and Cream, Blueberry, Apple Cinnamon, Funfetti, Vanilla Bean, Caramel Apple, Pina Colada, S'mores, Heath Bar

Premium Flavors +\$5/flavor

Gluten Free/Vegan(GF/V) Blueberry Scone, GF/V Cranberry Orange, GF/V Cinnamon Apple, GF/V Pina Colada, Cheddar Bacon, Cheddar Jalapeno, Strawberries & Cream, Honeycomb Cinnamon, Andes Mint, Chocolate Raspberry

Mini Muffin Tray 24 muffins

Standard cupcake size muffins

(Recommend 2 flavors ~12 per flavor)

Standard Tray \$24

Per Flavor - \$12/Standard, \$17/Premium

Any flavor available Gluten Free (not Vegan) +\$5/flavor

Standard Flavors

Blueberry, Cinnamon Apple, Cranberry Orange, Lemon Poppy, Pumpkin Spice, Chocolate Chip, Carrot Cake, Apple Cinnamon, Banana Nut

Premium Flavors +\$5/flavor

Gluten Free/Vegan Chocolate Chip, GF Cranberry Orange, GF Blueberry

Breakfast Rolls

Cinnamon, Orange, Pecan

	Mini Rolls in muffin cups on Tray	9x13 Pan w/ Large Rolls
Cinnamon or Orange	~24/Tray \$35	~12/Tray \$30
Pecan	~24/Tray \$40	~12/Tray \$35

Quick Breads/Loafs

~9-12 Slices per pan

\$20/loaf – Upcharge +\$5 Gluten Free

Plated +\$5/tray

Blueberry Lemon Loaf, Chocolate Banana Loaf, Banana Nut Bread, Lemon Poppy Loaf, Zucchini Bread, Cherry Chocolate Cheesecake, Russian Honey Apple



Catering Options

Cookies, Cupcakes and Bars

Sugar Cookies w/Buttercream Frosting

\$25/platter

Platter of Soft cookies iced with buttercream frosting and topped with sprinkles

Select colors to match event - up to 3 colors and choice of sprinkles

12 Large or 24 Small cookies per platter

Monster Cookies

\$30/Platter

Peanut butter, oats, chocolate chips,
butterscotch chips and M&Ms extra large
12 Large or 24 small cookies per platter

Other Cookies

12 Large or 24 small cookies

\$18/Platter +\$5 Gluten free

Chocolate Crinkle, Chocolate Chip,
Cinnamon Oat, Confetti, Heath Bar Chip, Lemon,
Macadamia White Chocolate, Oatmeal Raisin,
Snickerdoodle

Our Famous Goodness Bars

Gluten Free Vegan Yumminess - Peanut Butter, Coconut and Chocolate kind of like a No Bake cookie

Large Tray - ~60 'bites'

\$50/tray

Small Tray - ~24 - 1/2 Bar triangles or 48 Bites

\$40/tray

Seasonal bars 1/2 sheet pan

Pumpkin w/Cream Cheese Frosting, Brownies (Regular, Andes Mint, Cheesecake, Snickers),
Applesauce bars, Peanut butter bars w/Chocolate Frosting, Strawberries & Cream Blondies, etc

~24 bars per pan

\$30/batch standard - Upcharge +\$10/pan Gluten Free

Lemon Bars – 9x9 pan

Shortbread crust w/lemon curd topped w/ powdered sugar

9 bars – cut into 18 triangles if plated

\$20/pan – Upcharge Gluten Free +\$5/pan

Cupcakes

\$12/Dozen - Buttercream Frosting, \$15/Dozen - Cream Cheese Frosting

Gluten Free +\$5/Dz

Cake Flavors

White

Yellow

Chocolate

Red Velvet

Confetti

Frosting Flavors

Buttercream

Cream Cheese

Pick your Frosting Color - 1 color/dz

Add Sprinkles - pick up to 2 colors \$2/dz



Catering Options

Breakfast/Brunch Items

Breakfast Box Options and Pricing

Mini Scone	+ Yogurt Parfait or Chia Pudding	\$ 3.25
Mini Scone	+ Yogurt Cup	\$ 2.75
Mini Scone	+ Egg Cup w/Meat	\$ 4.00
Mini Scone	+ Egg Cup w/Veggie	\$ 3.85
1/2 Goodness Bar	+ Yogurt Parfait or Chia Pudding	\$ 3.75
1/2 Goodness Bar	+ Yogurt Cup	\$ 3.25
1/2 Goodness Bar	+ Egg Cup w/Meat	\$ 4.75
1/2 Goodness Bar	+ Egg Cup w/Veggie	\$ 4.50
Small Muffin	+ Yogurt Parfait or Chia Pudding	\$ 3.25
Small Muffin	+ Yogurt Cup	\$ 2.75
Small Muffin	+ Egg Cup w/Meat	\$ 4.00
Small Muffin	+ Egg Cup w/Veggie	\$ 3.85
Egg Cup w/Meat	+ Yogurt Parfait or Chia Pudding	\$ 4.00
Egg Cup w/Meat	+ Yogurt Cup	\$ 3.50
Egg Cup w/Veggie	+ Yogurt Parfait or Chia Pudding	\$ 3.85
Egg Cup w/Veggie	+ Yogurt Cup	\$ 3.35
Mini Cinnamon Roll	+ Yogurt Parfait or Chia Pudding	\$ 3.50
Mini Cinnamon Roll	+ Yogurt Cup	\$ 3.00
Mini Cinnamon Roll	+ Egg Cup w/Meat	\$ 4.50
Mini Cinnamon Roll	+ Egg Cup w/Veggie	\$ 4.25

Egg Cups include
breakfast potatoes, eggs,
cheese and listed fillings
in an individual
muffin cup

Yogurt Parfait
(~6oz Yogurt w/granola & fruit compote)

Cherry
Strawberry
Blueberry

Chia pudding w/Fruit Compote
(made with Coconut milk and honey)

Fruit options
Cherry
Strawberry
Blueberry

Breakfast Casserole

Breakfast potatoes with Eggs, Cream, Cheese and choice of fillings
Meatlovers (Sausage&Bacon), Ham, Veggie (Spinach, Red Pepper,Onion)

~24-32 servings

Veggie - \$35/pan

Meatlovers or Ham \$40/Pan



Catering Options

Boxed Lunches

Lunches include a Wrap or Sandwich plus choice of chips or fruit and Cookie

Sandwich/Wrap Options

Ham & Swiss on Flour Tortilla

Turkey & Swiss on Spinach Tortilla

Ham & Cheddar on Spinach Tortilla

Turkey & Cheddar on Spinach Tortilla

Turkey & Pepper Jack

Premium Options + \$5/box

Veggie – Hummus, Spinach, Carrots, Red Onions on Gluten Free Wrap

Italian –Beef, Pepperoni, Salami, Provolone, Mozzarella on Hoagie Roll (\$5 upcharge)

Chip Choices

Lays Original

Fritos Original

Cheetos Original

Sun Chips – Plain

Sun Chips – Garden Salsa

Sun Chips – Cheddar

Sun Chips – French Onion

Doritos – Nacho Cheese

Cookie Choices

Gluten Free Choc. Chip

Chocolate Chip

Lemon Sugar

Sugar Cookie

Snickerdoodle

Chocolate Crinkle

Fruit

Apple

Banana

Orange



Catering Options

Party Trays

Options for Pin Wheel Wraps or Finger Sandwiches

Select a sandwich style, meat/cheese combination and side sauces

\$35

Pinwheels ~12 servings/tray

(up to 3 flavors/tray)

Flour Tortilla

Spinach Tortilla

Gluten Free Tortilla(\$5 upcharge)

\$30

Sandwiches ~12 servings/tray

(up to 2 flavors per tray)

Egg Rolls

Hawaiian Rolls

Flavor Options

Ham & Swiss

Turkey & Cheddar

Roast Beef & Provolone

Italian –Beef, Pepperoni, Salami,
Provolone, Mozzarella (\$5
upcharge)

Turkey & Swiss

Ham & Cheddar

Turkey & Pepper Jack

Veggie – Spinach, Tomato,
Mozzarella

Sauce Options served on the side

(up to Two choices per tray)

Ranch Dressing

Hidden Valley Secret Sauce – Original

Sundried Tomato Pesto Aioli

Mayonnaise



Catering Options

Standard Size Items

Flavors available will vary based on season and featured ingredients.

See Pastry tray page for the general offerings we may have

Standard size items can be ordered in any of the flavors when in quantities >=12

Description	Standard	Premium or GF
Scone	\$ 3.00	\$ 3.50
Bakery Size Muffin	\$ 3.50	\$ 4.00
Cupcake Size Muffin	\$ 2.75	\$ 3.25
Quiche	\$ 4.25	\$ 4.75
Bar/Blondie/Brownie	\$ 3.00	\$ 3.25
Sweet Loaf/Bread	\$ 3.00	\$ 3.25
Cinnamon Rolls	\$ 3.25	\$ 3.50
Monster Cookie	\$ 3.00	\$ 3.50
Iced Sugar Cookie	\$ 2.50	\$ 3.00
Other Cookies	\$ 2.00	\$ 2.50

Quantities >6 receive 20% discount off Item price

Sandwiches/Wraps	Price*
Ham & Cheddar w/special sauce on flour tortilla	\$ 5.00
Ham & Swiss w/special sauce on flour tortilla	\$ 5.00
Turkey & Cheddar w/ranch on spinach tortilla	\$ 5.00
Turkey & Pepper Jack w/ranch on spinach tortilla	\$ 5.00
Veggie w/Hummus on spinach tortilla	\$ 5.50
Italian Beef hoagie w/sundried tomato aioli	\$ 5.50
Chicken salad on Croissant	\$ 6.50

All sandwiches and wraps are made to order and include choice of Chips

Catering boxes are available with choice of cookie or chips

Wraps can be provided as a tray – pricing will vary dependent on size and flavor choices