

World Class Coffee Catering



Worldwide, coffee and tea drinks beckon us to relax and enjoy a savory drink. So having an espresso and tea bar at upscale events is a union made in heaven! Don't miss the opportunity to leave a lasting impression on your guests, invite us to serve made-toorder specialty drinks like Cappuccinos, Lattes, Mochas, Steamers and Tea Drinks by our Artisan Baristas!







WCCC Coffee Bars are elegant, efficient and can be tailored to accommodate any decor. Skirting is available in either black or white with various color choices for table accents! We bring our own staff, water, supplies tables and decoration. Electrical is our only need!

Each Drink is prepared to order by our Baristas using only the freshest, organic, Arabica coffee! We like to use Ruta Maya which is roasted in Austin, and imported from the Chiapas Mountains in Mexico. We use both organic milk and almond milk to meet dietary needs. Upon request, we

WCCC caters to tea drinkers and provides a generous selection of organic teas in individually wrapped packages. We use Organic Numi Teas or

create signature drinks!





Traditional Medicinals because they take it a step further to ensure their sachet bags are not bleached and are free of chemicals. Our selection includes non caffeinated teas.





Flavored Syrups are so much fun to add to our already great tasting coffee and tea beverages. We use organic syrups flavored in Hazelnut, Vanilla, Amaretto and Irish Cream. Frequently we offer maple syrup and local honey.

For toppings we use freshly ground cinnamon or nutmeg that completes the presentation and engages all the senses to ensure outstanding satisfaction. Other supplies like organic sugar packets, stirrers, napkins and cups are all included in our package.

Page 2

WCCC arrives at your venue at least two hours in advance of the contracted service time. A location with adequate lighting, access to an electrical outlet and enough space for a 6 or 8 foot table is chosen. The commercial espresso machines, Espresso Grinder, product and condiments are brought to the site along with water, skirting, table linens and floral decorations approved in advance by your planner. Disposable cups are offered as part of our service; however, we are happy to work with your glassware.





Your price is based on the invited guest count, total hours of service and if the espresso bar is the main drink source for the event. We have up to two espresso bar stations manned by two Baristas each that can serve up to 100 drinks an hour.

Please contact us to further discuss how we can better service your needs and receive a quote for your event.



World Class Coffee Catering was the first women owned coffee catering company in North Texas and was launched in 1995. As the coffee bar experience evolved and catering the drinks to events became more common we chose to keep it simple. Using only natural or organic ingredients, made-to-order by our trained Baristas, we promoted service and authenticity. Our customers rave about our drinks and appreciate the attention to detail that sets us apart from others. We hope you agree that sometimes the best things in life are simple!

Contact

Chrystya Geremesz 682-302-0332 Wccc.cg@gmail.com www.wccctx.com



Yuri, Artisan Barista at the Mansion on Turtle Creek, Dallas 2016