



Updated June 2023

EVENTS





Coffee & Beverages

Box Of Coffee \$26 (96 oz each / serves ~ 8)

Fresh Brewed S.O. Blend, Individual Sugar Packets (Sugar, Raw Sugar & Splenda), Stirrers, Individual Half & Halves, Eight 12oz. Origin Coffee Cups & Lids

Cold Brew \$26 (Half-Gallon / serves ~ 8 if over ice)

*Fresh Brewed S.O. Blend Cold Brew. eight 12oz. Ice Cups w/ Lids
Half 'n Half & Sugar Add-On + \$5
Bag of Ice + \$5*

Iced Lattes \$30 (Half-Gallon /serves ~ 8 if over ice)

*Origin Coffee Co Espresso, Whole Milk, Eight 12oz. Ice Cups & Lids
Milk Alternative + \$5 (Oat or Almond)
Syrup Addition + \$2 (Vanilla, Caramel, Local ADK Maple, Lavender, Hazelnut)
Bag of Ice + \$5*

Assorted Natalie's Juices \$4 ea (10oz bottles)

Citrus & Veggie Juices

Assorted Kombuchas \$4 ea (16oz bottles)

Single Origin & Blends from Yesfolk Tonics, Troy NY

Saratoga Sparkling Waters \$4 ea (12oz bottles)

ORIGIN

COFFEE
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Mobile Espresso Service

\$500 SET-UP FEE + \$10 PER PERSON

Bring the coffee you love from our shops right to your event with our full-service mobile espresso bar.

Like an open bar, but with coffee! Guests may visit the bar multiple times. The final guest count must include ALL guests attending your event.

Origin Coffee Co Barista(s)
Two (2) hours of espresso service
Regular Espresso (decaf upon request)
Whole Milk
Choice of 2 Syrups
**(Vanilla, Caramel, Mocha, Local Maple, Lavender,
Cardamom, Local Honey, Pumpkin Spice, Peppermint)**
Paper Cups, Lids, Cream, and Sugar

OPTIONAL PACKAGE ADD-ONS

Add oat milk: \$1 per person
Add brewed drip coffee: \$2 per person
Add cold brew: \$2 per person
Add iced-espresso beverage service: \$150
Add tea service: \$100 (+ additional power outlet required for electric kettle)
Add-an-hour or split service time: \$100
Expedited service fee (for events booked within 14 days of service): \$250

The package includes 2 consecutive hours of service, but you can always add more! We need access to the venue at least 1 hour prior to set up and 1 hour after to break down. We provide paper take-out coffee cups and lids. Any additional service items must be provided by the client.

Service is conducted from one mobile espresso bar, not a food truck. The following are required for our espresso machine, grinder, and water compressor to operate properly and safely and it is the client's responsibility to provide:

- Approval from your venue, with exclusive access to two 110v power outlets on separate circuits
- A flat, dry, and easily accessible 10' x 10' area
- Covering/shelter at outdoor events June - September (Indoor venues only October-May)
- Access to a sink & potable water
- Walls and heat in the event of inclement weather and a backup indoor location for severe weather

\$500 deposit and venue approval is required to secure a date, non-cancellable/non-refundable. Guest count and final payment are due 14 days out.

Food

Muffins \$24 (Half-Dozen)

Choose one of our housemade muffin recipes:

- *Blueberry Granola*
- *Pumpkin*
- *Cranberry Walnut*

Scones \$24 (Half-Dozen)

Choose one of our housemade scones recipes:

- *Lemon Ginger*
- *Blueberry Ginger*

Origin Coffee Co. Cinnamon Rolls \$30 (Half-Dozen)

Savory "Croissants" \$30 (Half-Dozen)

Choose one of our housemade flaky puff pastry filled with:

- *Bacon, Egg, Cheese, Sesame*
- *Spinach, Egg, Cheese, Everything Spice*

Chocolate Croissant Twists \$24 (Half-Dozen)

Assorted Origin Coffee Co. Baked Goods \$54 (Dozen)

Cinnamon Rolls, Seasonal Muffins, Seasonal Scones, Chocolate Croissant Twists, Savory Croissants

Fresh Fruit Salad \$30 each (serves ~ 8 people)

Seasonal Fruit

Yogurt Parfaits \$6 each

North Country Creamery Vanilla Yogurt, Fresh Seasonal Fruit, Housemade Granola

Origin Coffee Co Bagel Bombs \$72 (24 pieces)

Housemade Bagel Bombs, Cream Cheese & Cheddar Filling, Everything Spice

Add Bacon or Ham + \$8

Food

Quiche \$35 (serves ~ 6-8 people)

Choose one of our housemade quiches:

- *Bacon, Spinach, Gruyère*
- *Ham & Cheddar*
- *Spinach & Carmelized Onion*

Tea Sandwiches \$45 (serves ~ 6-8 people)

Includes 6 assorted sandwiches, each cut into 4 triangles (24 pieces total) in the following styles:

- *Cucumber, Whipped Cream Cheese, Dill, Preserved Lemon*
- *Ham Salad*
- *Turkey, Brie, Fig Jam*

Mezze Platter \$60 (serves ~ 10 people)

*Roasted Garlic Hummus, Baba Ghanoush, Naan Bread,
Carrots, Celery, Cherry Tomatoes, Bell Peppers*

Smoked Salmon Platter \$200 (serves ~ 25 people)

*Smoked Atlantic Salmon, Whipped Cream Cheese, Hard Boiled Eggs,
Pickled Red Onions, Capers, Toast Points*

Cheese & Crudite Platter \$230 (serves ~ 25 people)

*Local Artisanal Cheeses, Variety of Crackers, Seasonal Vegetables,
Avocado Buttermilk Ranch Dip, Roasted Red Pepper Hummus*

Charcuterie Add-On +\$100

(Includes Prosciutto, Linguica Sausage, Genoa Salami)

Frequently Asked Questions

Do you provide plates, bowls, and cutlery for food orders?

We can provide disposable cutlery and paper plates if needed. If you are interested in serving your food or beverages on dinnerware, we are happy to work with you to prepare a list to be sourced from a party rental company.

What is the deposit schedule?

For orders being confirmed less than 30 days away:

- *100% is due at the time of booking*

For orders being confirmed more than 30 days away:

- *50% deposit is due at the time of booking*
- *30 days out - we will check with you for an update on your guest count and confirm your menu*
- *14 days out - final guest count and final balance are due by check or cash*
- *Any add-ons within 14 days are subject to availability, and payment is due at the time of ordering*

Mobile espresso service:

- *\$500 deposit is due at time of booking and is non-refundable*
- *90 days out - 50% of the estimated total is due, by check or cash*
- *30 days out - we will check with you for an update on your guest count and reconfirm your menu*
- *14 days out - final guest count and final balance are due by check or cash*

What is the service charge?

Events that require additional administrative tasks or require additional staff will have an 18% service charge, which is calculated from your total order. This is a fixed fee and not a tip.

What is the cost for delivery?

Delivery is \$10 + the roundtrip mileage at the standard IRS mileage rate (\$0.655/per mile in 2023).

Do you do custom menus?

Depending on your venue and facilities we can accommodate special menu requests, including on-site cooking and stations. Our operation is run by a Culinary Institute of America trained Chef who would work with you to create a fully custom menu.

Payment Processing

- *Checks = Free, made out to "Origin Coffee Co LLC" Mailing Address: 2669 Main St, Lake Placid, NY 12946*
- *Cash = Free*
- *Invoices paid online, in-person, or from their phone with a credit card, debit card, Apple Pay, or Google Pay = + 3.5% Credit Card Convenience Fee*