# **BARISTA COFFEE INFORMATION**



# **Barista Coffee Cart Packages**

These packages are suitable for barista service within the event space, an activation or on an exhibition stand, and come with either 1 barista or 2 baristas, depending on speed of service requirements and guest numbers. The package price includes set-up and all consumption; there are no additional charges for beverages.

Packages can be extended from the initial 3 hour engagement in half hour (consecutive) increments. You may also wish to provide branded cart signage<sup>1</sup>, cups<sup>2</sup>, or for custom builds, your own bench<sup>3</sup>. Please refer to the important notes section for more details.

## **Package Inclusions**

- Espresso Coffee Machine and Grinder
- · Cart and Equipment
- Full Espresso coffee range
- · Chai, Hot Chocolate

- Disposable, Plastic Free Cups and Lids<sup>2</sup>
- · Black and Herbal Teas
- HiLo Milk, Almond Milk, Oat Milk
- Decaffeinated Coffee, Sugar and Sweetener

## Package 1 - Cart with 1 Barista

Guest Quantities	Recommended up to 100 guests. For catered events this package is limited to events with 200 guests or less due to the speed of service. This package is suitable for on-stand exhibition barista requirements.				
Speed of Service	Up to 40 beverages per hour				
Minimum Charge First 3-Hours, per day	Business Day	Saturday	Sunday	Public Holiday	
	\$1,350	\$1,470	\$1,590	\$1,980	
Additional Hours⁵	Business Day	Saturday	Sunday	Public Holiday	
	\$225	\$265	\$305	\$435	

# Package 2 - Cart with 2 Barista

Guest Quantities	Recommended up to 400 guests. This package is suitable for on-stand exhibition barista requirements, particularly high volume requirements.				
Speed of Service	Up to 100 beverages per hour				
Minimum Charge First 3-Hours, per day	Business Day	Saturday	Sunday	Public Holiday	
	\$1,960	\$2,170	\$2,410	\$3,100	
Additional Hours⁵	Business Day	Saturday	Sunday	Public Holiday	
	\$395	\$465	\$545	\$775	

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# @Liberty Café Packages

@Liberty Café is a fully operational café and bar offering a wider selection of options to your guests. For smaller groups, or a wider menu, our in-house @Liberty Café can be booked non-exclusively as a casual gathering point. For exclusive use, please discuss with your Sales Manager. The café operates regular hours 8am to 4pm on most business days, along with other times per our events schedule. Please check with your Event Manager for hours in relation to your event.

#### Flexible Options

Packages for @Liberty Café are set as a minimum spend rather than a service fee. Provided the minimum spend is met, there are no additional charges. If the minimum spend is not met, then the difference will be charged to the organiser. The café space is not exclusively booked under these packages. You have the option for items to be charged to an organiser account (free for guests) or for the guests to pay their own way.

When the café is open during regular hours, the whole menu is available, however you can select which categories are permitted to be charged on account. When the café is opened after hours, only the items selected will be available. Please discuss with your Event Manager if you are unsure.

#### Categories Available:

- Standard Barista Beverages Only Coffee, Tea and Hot Chocolate
- All Barista Beverages including large and iced
- Cold Drinks soft drinks, sodas and juices
- Cold Cabinet Sweet and savoury pastries, sandwiches, wraps and bagels
- Alcohol Beer, wine and spirits

#### Liberty Package 1 - Liberty Café during Opening Hours

Open Hours	08:00 – 16:00 on most business days, subject to venue activity
Guest Numbers	Limited to events with 100 guests or less, dependant on venue activity
Service Fee	\$0
Minimum Spend	\$0

#### Liberty Package 2 - Liberty Café After Hours

Available Hours	16:00 onwards, subject to venue activity				
<b>Guest Numbers</b>	Unlimited, up to 300 guests per hour. Alcoholic service limited to 200 guests or less.				
Minimum Spend (First 2 hours operation)	Business Day	Saturday	Sunday	Public Holiday	
	\$1,800	\$2,200	\$2,700	\$3,400	
Minimum Spend (Subsequent Hours)	Business Day	Saturday	Sunday	Public Holiday	
	\$550	\$700	\$850	\$1,200	

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## **Important Notes**

# <sup>1</sup> Sponsored Signage

Sponsored Signage can be placed on the front of the cart, 1900mm wide by 750mm high (landscape format). No industrial adhesives may be used.

## <sup>2</sup> Branded Coffee Cups

We welcome the use of branded coffee cups should you wish to provide your own, however they must comply with the WA Plastics Ban. Western Australia has strict laws on the use of disposable plastic items, including coffee cups and lids.

- PCEC must receive evidence that branded cups meet the <u>Australian Standard</u> for industrial composting (AS 4736:2006) or home composting (AS 5810:2010). This includes the lining and the printing/labelling. Further information can be found at www.plasticsbanwa.com.au/items.
- Lids that fit the cups, are made of paperboard or plant fibre without any lining, have a maximum capacity of 8 fluid ounces (8oz) or 240ml and be of 'Double Wall' or DW construction.
- If cups arrive that do not meet the above requirements they will not be permitted to be used. PCEC will provide compliant cups and lids for no additional charge, if we have sufficient stock available.
- Stickers are not permitted to be placed on cups.

# <sup>3</sup> Client'sOwn Bench

PCEC has one espresso machine that can be placed on an client supplied bench. The following requirements apply if you are providing your own bench:

- Height of bench surface must be between 900-950mm from the floor
- Length of bench must be a minimum 1500mm
- Depth of bench must be a minimum 800mm
- Bench must be able to support an espresso machine and grinder (approx. 80kg)
- 1 x 100mm bench top hole for power
- · 1 x 100mm bench top hole for water and wastage above the centre of the water and wastage compartment
- Storage directly beneath the espresso machine for 2 x 25Lt Drums (1 for fresh water, 1 for waste water)
- · A separate storage compartment for a power distribution box (must be physically separated from water compartments)
- The main footprint of the area must still meet that of a regular coffee cart requirements to allow for milk fridge, handwash basin, condiments and bins. Our minimum footprint is 2400mm wide by 1800mm deep

The design, dimensions and serviceability of custom-built coffee stands must be approved by PCEC.

## <sup>4</sup> Activations, Exhibitors and Custom-Built Stands

Flooring in exhibition stands can create issues for accessing power. Please advise your event manager if flooring is being installed. Please ensure the contractor building your stand is aware of the power requirements, the location of the coffee machine and the location of the power source. The Exhibitor is responsible for providing accessible power source within 2-metres of the coffee carts location

#### <sup>5</sup> Staff Breaks

All services booked for longer than a 5-hour duration will require staff to take breaks. This will not impact the delivery of barista services and will occur outside of peak demand periods, or staff will be substituted with another team member for the break period

#### <sup>6</sup> Minimum Cart Requirements

To facilitate the setup and operation of a barista cart, the following are the minimum mandatory requirements for operation:

- · Set-up location must be within 3-metres of a 32amp power source (discuss with your event manager if you are unsure of power locations)
- A minimum footprint of 2400mm wide by 1800mm deep is required, inclusive of work area. This is to house the cart itself, a milk fridge, hand wash basin, and allow space for the baristas to work. Consideration should be given to guest space in front of the cart to allow queuing and efficient movement of guests. Bins will be placed next to the coffee cart location.

All prices quoted are for the 2025/2026 financial year, and are inclusive of GST. Please note, orders confirmed outside of the required order timelines may incur a late order surcharge.