

THE FLORA

BAKEHOUSE

EVENT PACKET



THE FLORA
BAKEHOUSE



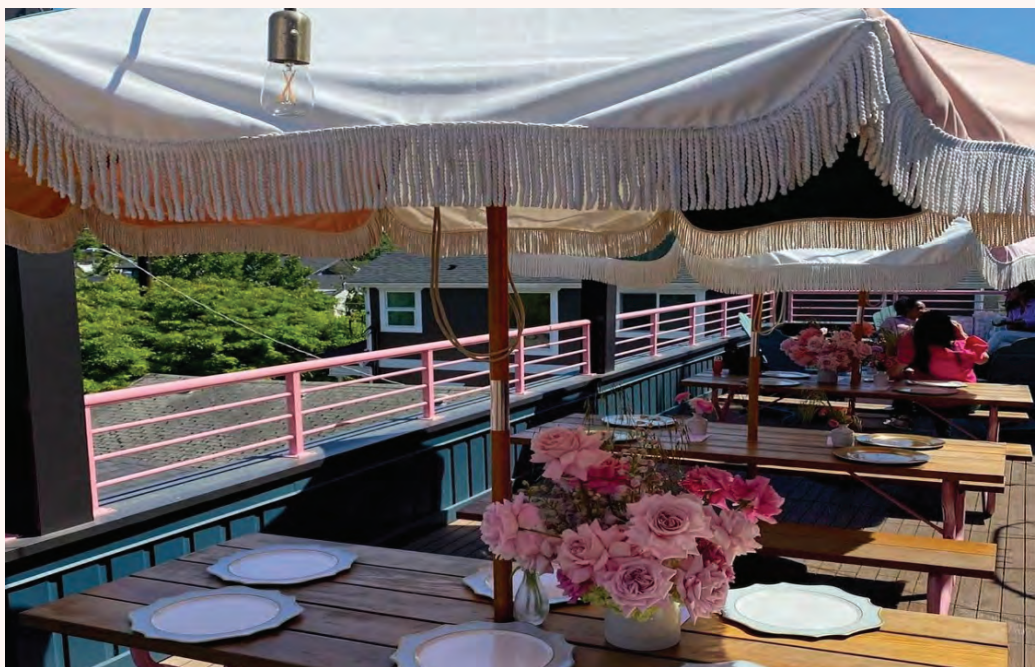
Our catering menu offers everything from english teas to roman-style pizza parties. We proudly source fresh, local, and seasonally-inspired ingredients and look forward to working with you to create a beautiful event.

THE
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RESTAURANT
GROUP

THE FLORA BAKEHOUSE



The Flora Bakehouse's outdoor, wrap-around patio offers gorgeous views of Mt. Rainier, and is perfect for a small, intimate gathering, or a larger private reception. Our catering packages feature the best that Flora Bakehouse has to offer, and are customizable to fit your event style, and budget.



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BAKEHOUSE



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THE FLORA BAKEHOUSE ROOFTOP RECEPTIONS

Our catering menu changes with the seasons, so we can feature fresh, farm-inspired dishes that shows off the bounty of the Pacific-Northwest. Our event team will work with you from start to finish to plan the perfect event.

Here are our suggestions for catering packages based on the type of event.
All packages are served buffet-style.





THE FLORA BAKEHOUSE

WEDDING EVENTS Rehearsal Dinners and Receptions

Small Bites Package: \$30/person

A selection of appetizers, focaccia bites & our signature Bakehouse mezze platter will make for a light meal perfect for cocktail hour or mingling.

SAMPLE MENU:

heirloom tomato caprese skewers

bakehouse pretzel knots with mustard

pink pickled deviled eggs

potato gorgonzola focaccia bites with hot honey

bakehouse mezze platter - tzatziki, muhammara, hummus, cucumber salad, marinated feta, olives, seasonal veggies & bakehouse breads





THE FLORA BAKEHOUSE

WEDDING EVENTS Rehearsal Dinners and Receptions

Rooftop Dinner Package: \$45/person

A more comprehensive menu for a full dinner. Includes appetizers, salad, choice of entrees & an assortment of Bakehouse bread.

SAMPLE MENU:

mushroom bruschetta

avocado eggrolls

fruit skewers with whipped honey

farmer's market panzanella salad with fresh mozzarella & dill vinaigrette

summer polenta with squash, tomato, hearty greens, ricotta & pesto

three-cheese and garlic topped focaccia with fresh herbs

cheesy potato tacos, black beans, braised greens, pico de gallo & avocado crema

bakehouse sourdough & baguette, whipped butter



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THE FLORA BAKEHOUSE

SHOWERS & SPRINKLES Bridal and Baby

Afternoon Tea Party: \$30/person

Celebrate this momentous occasion with a delightful afternoon tea party, served buffet-style on three-tiered tea trays, and featuring our signature pastries and Perennial Tea. Add on a mimosa bar with an assortment of fresh juice, or our non-alcoholic house-made fizzes to your package to enhance your event.

SAMPLE MENU:

lemon ginger scones with hayton farms
raspberry jam & fresh cream

earl grey shortbread

tea sandwiches: cucumber dill cream
cheese & curried egg salad

patisserie: apricot financiers, chocolate
mousse cups & unicorn horns meringues

earl la creme & lemon ginger teas





THE FLORA BAKEHOUSE

SHOWERS & SPRINKLES Bridal and Baby

Bakehouse Grazing Table: \$27/person

Make the food the centerpiece of the party! We will build a grazing table with an assortment of Bakehouse favorites, along with housemade jams, curds, fresh fruit, cheeses, and more!

SAMPLE MENU:

classic croissant

chocolate croissant

cranberry scones

fruit danish

frosted brownie bites

hayton farms berries

beecher's flagship cheese

strawberry jam, lemon curd, whipped cream





THE FLORA BAKEHOUSE

CELEBRATIONS **Birthday, Retirement, Anniversary**

Pizza & Soft Serve Party: \$27/person

Perfect for a fun, casual celebration, our pizza and soft serve parties are a favorite at Flora Bakehouse, and features our Roman-Style focaccia pizza with seasonal toppings, salad, and a customizable soft serve bar. We always have both a dairy and a non-dairy soft serve option available!

SAMPLE MENU:

classic pizza: tomato sauce, mozzarella & basil

delicata squash pizza: with roasted peppers & creamy alfredo

mixed greens salad: cucumber, tomato, pecans, balsamic vinaigrette

soft serve bar: vanilla, chocolate or swirl

soft serve toppings: chocolate sauce, salted caramel sauce, brownie bites, sprinkles, whipped cream

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ADDITIONS To complete your package

Soft Serve Bar: \$12/person

Our most popular addition to birthday celebrations! Includes both dairy & non dairy soft serve options, whipped cream, and up to four topping choices.

Cookie Decorating Party: \$15/person

Let us host a fun interactive dessert making party! Cookies, frosting, and edible decorations included! Choose from one of these three categories:

- Shapes, Flowers, and Bugs
- Unicorns
- Rainbows

Beverages

Beer, Wine, Cider, and Sparkling

market price, bottle or canned

Mimosa Bar

prosecco with a selection of fresh juices

Non-Alcoholic

housemade seasonal fizzes
selection of sparkling water & sodas
rosemary lemonade
iced tea
stumptown drip coffee





THE FLORA BAKEHOUSE

FLORA BAKEHOUSE SWEETS

Whole Pink Coconut Cake

(feeds 15-20 guests)

A Flora favorite! Our signature 9" vegan coconut cake with cream cheese frosting

Rotating Whole Cakes and Cheesecake

Please ask for our current selection

Mini Sweets Platter

mini chocolate chip cookies

shortbread

brownie bites

unicorn horns

seasonal cookies

Bakehouse Ice Cream Sammies

The perfect summery treat! Customize your ice cream sandwiches with your choice of cookie, ice cream, and rolled topping (optional)



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PRICING - 2024

Event times available for booking
(up to a 4-hour window)

Winter: 4pm-9pm

Summer: 5pm-10pm

Maximum Capacity

Winter: 30 people (upstairs room)

Summer: up to 75 people
(upstairs room and entire deck)

Rental Fee (October through May)

Food and Beverage Minimum: \$500

Monday - Thursday: \$200

Friday - Sunday: \$350

Rental Fee (June - September)

Food and Beverage Minimum: \$1500

Monday - Thursday: \$500

Friday - Sunday: \$750

Rental Fee (semi-private rentals)

Available in summer months for parties

of 25 or less (upstairs room or
east-facing side of the patio)

Food and beverage minimum: \$500

Monday - Thursday: \$300

Friday - Sunday: \$500

Rental fee includes plates, silverware, glassware, serving ware, and appropriate staffing as well as set up and clean up of the event. Napkins are available for an additional fee. A non-refundable deposit due at time of booking, remainder due in full on the day of the event.

Florist recommendation: Florentino's Fine Flowers
(206) 898-9858

For additional questions, please contact
events@florabakehouse.com





FREQUENTLY ASKED QUESTIONS

What time is the event space available for private events?

We host private events in our upstairs space after 4pm during winter months (October - April) and after 5pm during summer months (May - September). Events can be up to four hours long, not including the one hour setup time before the event start time.

What does the rental fee include?

The rental fee includes plates, silverware, serving ware, paper napkins, a water station, and staffing for your event. Outside rentals can be coordinated by The Flora Bakehouse, and rental charges will be reflected in your quote.

Are beverages and desserts included in the packages?

Beverages and desserts are not included and must be added to your package. Ask your event coordinator for current offerings.

Do I need to order a catering package to book an event?

Yes, all events are required to order a catering package, or a la carte items from The Flora Bakehouse. Food and beverage minimums will apply, depending on the time of year and size of the event.

Can I bring in outside food and beverages?

Outside food and beverage is prohibited unless previously arranged with the event coordinator.

Can I bring decorations for my event?

You are welcome to decorate the space! We ask that painter's tape is used for hanging decorations and that all decor goes home with you at the end of your event. Please no glitter or confetti.

Is there an elevator to get upstairs?

Currently we do not have an elevator. The only way to access our event space is by staircase.

Can I bring a DJ/photographer/outside vendor?

All outside vendors must be approved by the event coordinator. To be respectful of our neighbors, music volume may be adjusted at the discretion of the event coordinator. Loud music must end at 9:30pm.

When are final menus and guest counts due?

Final menus are due 14 days prior to your event. Final guest counts are due one week prior to your event.

Please check in with your event coordinator with any additional questions!