

THE FLORA

BAKEHOUSE

# The Flora Bakehouse Events





# 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.

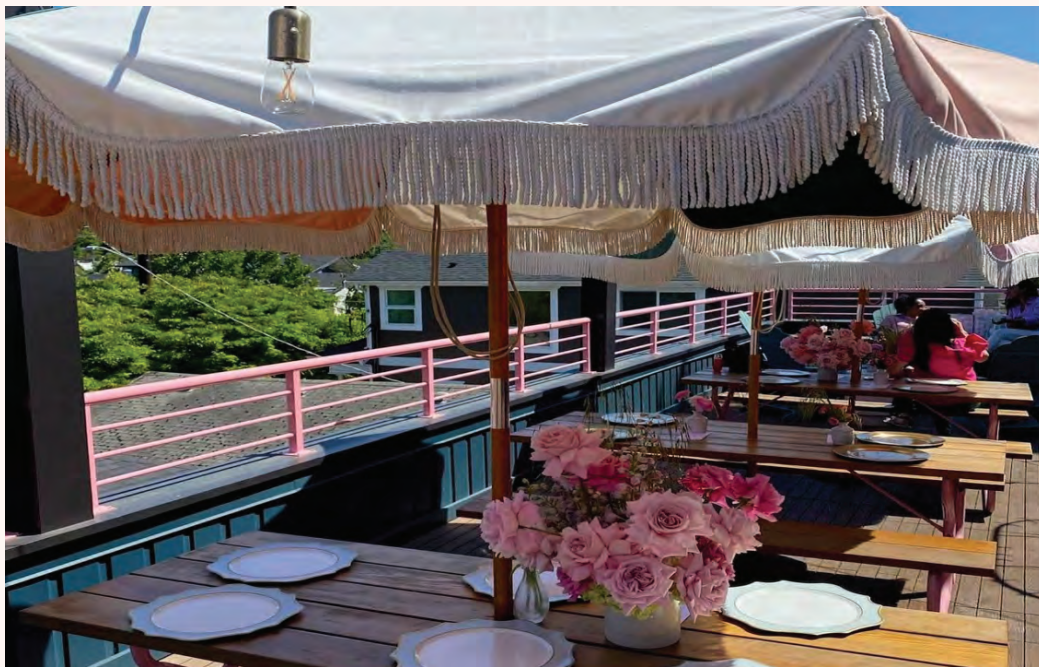
THE  
**FLORA**  
RESTAURANT  
GROUP



# 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.



THE  
**FLORA**  
RESTAURANT  
GROUP



THE FLORA

# BAKEHOUSE



THE  
**FLORA**  
RESTAURANT  
GROUP





## 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**  
RESTAURANT  
GROUP





# 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



THE  
**FLORA**  
RESTAURANT  
GROUP



# 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

THE  
**FLORA**  
RESTAURANT  
GROUP





THE FLORA

# BAKEHOUSE

## 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.

### 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)





# THE FLORA BAKEHOUSE

## PRICING

All event bookings include both a rental fee and food and beverage minimum.

### SUMMER EVENT RENTALS (May - September)

#### Full Buyout:

**Available rental time:** 4:00pm - 10:00pm

**Capacity:** 65 guests

**Spaces included:** Indoor Kitchen Room and entire Patio

**Food and Beverage Minimum:** Starting at \$1,500

**Rental fee:**

Monday - Thursday: \$500

Friday - Sunday: \$1,000

#### Semi-Private Event Rental: (only available during summer)

**Available rental time:** 5:00pm - 10:00pm

**Capacity:** 25 guests

**Spaces included:** East facing side of the patio

**Food and Beverage Minimum:** \$750

**Rental fee:**

Monday - Thursday: \$350

Friday - Sunday: \$500

### WINTER EVENT RENTALS (October - April)

**Available rental time:** 4:00pm - 9:00pm

**Capacity:** 30 guests

**Spaces included:** Indoor Kitchen Room (covered patio optional)

**Food and Beverage Minimum:** \$500

**Rental fee:**

Monday - Thursday: \$350

Friday - Sunday: \$750

A service charge of 22% will be added to the final invoice. 100% of this service charge is retained by The Flora Bakehouse. 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 is due at time of booking, remainder due in full on the day of the event.

Florist recommendation: Emerald City Flowers  
hello@emeraldcityflowers.shop



## FREQUENTLY ASKED QUESTIONS

What time is the event space available for private events?

We host private events in our upstairs space after 4pm. 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.

Is a service charge included?

Yes, a 22% service charge is added and 100% of it is retained by Flora Bakehouse.

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 or email [events@florabakehouse.com](mailto:events@florabakehouse.com).