

THE FLORA

BAKEHOUSE

EVENT PACKET





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.



Our event space is located upstairs at The Flora Bakehouse and includes our picturesque roof deck with a gorgeous view of Mt. Rainier in the distance as well as our indoor event space. The deck is partially covered and offers a wide variety of seating options as well as our intimate indoor seating area.



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SAMPLE MENU ITEMS

Menu 1

English Tea Party

\$30/person

Host a traditional afternoon English tea party which includes carafes of tea or iced tea from a selection of Perennial Tea Room tea.

Scones (choice of one)

Served with seasonal jam and whipped cream

Lemon Ginger

Currant

Shortbread (choice of one)

Earl Grey

Hazelnut

Seasonal

Tea Sandwiches (choice of two)

Cucumber and Dill Cream Cheese

Curried Egg Salad

Radish and Herb Butter

Caprese

Financier (choice of one)

Apricot

Seasonal

Patisserie (both options included)

Unicorn Horn

Seasonal Macaron

Add-ons (market price by the bottle)

Sparkling Wine

Sparkling Rose

Rose

Mimosa Bar (\$10/person)

Sparkling wine with a selection of juices

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SAMPLE MENU ITEMS

Menu 2

Happy Hour/Cocktail

\$30/person

Great option for a baby shower, wedding shower, or a birthday celebration.

Small Bites (choice of two)

Selection of Topped Focaccia

Heirloom Tomato Caprese Skewers: with roasted garlic and fresh herbs

Bakehouse Pretzel Knots: served with mustard

Seasonal Fruit Skewers: served with whipped honey

Bakehouse Platters (choice of one)

All served with Bakehouse bread, gluten-free options, and fruit of the season

Cheeses and Nuts: selection of cheeses, house compote, and pickled vegetables

Mediterranean Dips: selection of three seasonal dips, olives, and cucumber salad

Salads (choice of one)

Kale Caesar: topped with herbed croutons, Parmesan, and crispy capers

Autumn Wild Rice Salad: herb vinaigrette, arugula, and fresh farm vegetables

Seasonal Panzanella: with fresh farm vegetables, herbs, and Bakehouse bread



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SAMPLE MENU ITEMS

Menu 3

Roman Pizza and Soft Serve Party

\$24/person

A selection of roman-style pizzas with salad and a soft serve bar for dessert.

Roman Style Pizza (choice of two)

Margherita

Roasted Delicata Squash and Basil Pesto

Three Cheese and Roasted Garlic

Salad (choice of one)

Kale Caesar: topped with herbed croutons, Parmesan, and crispy capers

Autumn Wild Rice Salad: herb vinaigrette, arugula, and fresh farm vegetables

Seasonal Panzanella: with fresh farm vegetables, herbs, and Bakehouse bread

Soft Serve Toppings (choice of four)

Salted Caramel

Fudge

Sprinkles

Cherries

Chopped Nuts

Potato Chips

Pretzels

Fruit Compote

Whipped Cream



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BEVERAGES

Beer, Wine, and Cider
Market price by the bottle/can

Mimosa Bar (\$10/person)
Sparkling wine with a selection of juices

House Made Fizzes (\$7/person)
Seasonal flavors

Non-Alcoholic (\$5/person)
Rosemary Lemonade
Iced Tea
Drip Coffee



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PRICING - 2023

Event times available for booking

Winter: 2pm-6pm

Summer: 3pm-8pm

Maximum Capacity

Winter: 15-30 people (upstairs room, no deck)

Summer: up to 50 people (includes deck)

Rental Fee (October through May)

Sunday - Thursday: \$150

Friday - Saturday: \$300

Rental Fee (June - September)

Sunday - Thursday: \$300

Friday - Saturday: \$500

Rental fee includes plates, silverware, glassware, serving ware, and appropriate staffing as well as set up and clean up of the event.

A non-refundable deposit due at time of booking,
remainder paid in full on the day of the event.

For additional questions, please contact events@florabakehouse.com

