



Pop-Up FAQ

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Q. What is the cost for pop-up coffee services?

A. Traveler “To Go” Container – Our specialty coffee is served in a traveler container and has a self-serve spout. Each 1 Gallon “To Go” container serves up to 10 people.
\$25 a gallon.

Hot Batch Brewed Coffee – Our specialty coffee is batch brewed and is served in an insulated dispenser that retains hot or cold temperatures for an extended amount of time.
\$30 a gallon.

Pour Over Bar – A Barista will hand craft pour over coffee in either the Chemex or Kalita Wave. Your guests will get to enjoy the beauty of every part of the brewing process! This option can be a “pop up” off site or used to complement your special event held in Copa Vida.
\$300 – 2 hours of service.

Full Service Espresso Bar – A Barista will hand craft espresso based drinks that are beautifully topped with latte art. Your guests will get to enjoy their specialized order being made from beginning to end. This option can be a “pop up” off site or used to complement your special event held in Copa Vida.
\$650 – 2 hours of service.

Q. Are the services hourly, per person or by drink?

A. The espresso bar services are hourly.

Q. What are the costs for additional hours?

A. It is \$100 per additional hour.

Q. What types of drinks are available?

A. Espresso, Macchiato, Cortado, Cappuccino, Americano, Latte

Q. What are the mileage costs?

A. Travel fees are added for events farther than a 10 mile radius from Copa Vida Café.

\$50 for 11-20 miles

\$100 for 21-30 miles

Q. Who is providing cups, milk, and sugar?

A. All beverage packages come along with: Strauss Organic Whole Milk, Sugar, Stirrer Sticks, Cups & Napkins.

Q. What types of milk are available?

A. Services include Straus Organic Whole Milk. If you would like Soy or Almond Milk, please specify when making your order selections.

Q. How much time do you need to set-up?

A. We typically need an hour to set-up as well as 45 minutes to clean up.

Q. What are the dimensions for the espresso bar service?

A. 34²D x 54²L x 34²H

Q. What is the maximum amount of guests that can be served?

A. It varies depending on the power set up. With the standard power of 110V, we can accommodate up to 200 guests. With 220V, we can accommodate to an exponentially larger number. Please contact us for a free quote, including how many guests you are expecting.

Q. How many baristas are making drinks?

A. There are two baristas minimum. There can be 3 depending on how large the event.

Q. Does the cart need an outlet nearby?

A. Yes, an outlet is needed.

Q. What are the power voltage needs?

A. 110V. For events with more than 150 guests, power of 220V is needed.

Q. What is the difference between the Pour Over Bar and the Full Service Espresso Bar?

A. Guests for the Pour Over Bar get to enjoy every part of the brewing process through either the Chemex or Kalita Wave. Guests for The Full Service Espresso Bar can enjoy the full espresso menu, ranging from espresso to lattes.

Q. Do you accept credit card?

A. Yes we do!

Q. Is there a deposit?

A. Yes, 20% deposit is required to book the date.