

CHAR'LATTE PACKAGE DETAILS



Charlattecoffee.com
Updated for 2026



ABOUT

Welcome to Char'latte coffee company—where coffee meets creativity! We are Lex and Jazz, co-owners and coffee enthusiasts with over a decade of experience each in the world of gourmet coffee. Our journey began with a shared passion for crafting exceptional coffee experiences, and together, we've transformed that passion into a mobile coffee company that brings the art of coffee directly to you.

At Char'latte, we believe that quality is paramount. That's why all of our syrups are house-made, with the cleanest ingredients possible, ensuring that every cup we serve is not only delicious but also wholesome. We take pride in sourcing our inventory from reputable suppliers who share our commitment to quality and sustainability.

Our mission is to provide an unforgettable coffee experience tailored to your unique events. Whether it's a wedding, corporate gathering, or private party, we strive for excellence in every detail. With a focus on artistry and presentation, we create a coffee bar that not only delights the palate but also enhances the overall atmosphere of your event.

With us, the possibilities are endless. From custom drink menus to beautifully crafted presentations, we work closely with you to bring your vision to life. Join us on this flavorful journey, and let's create memorable moments together, one cup at a time!



MEET OUR TEAM



Alexis Hallam

Co-Owner

 Client Relations Specialist

I serve as the primary point of contact for our clients, ensuring seamless communication and understanding of their unique needs. I take on the role of event planner, working closely with clients to design tailored coffee experiences that align with their vision and requirements. Additionally, I handle various administrative tasks, from managing bookings and coordinating logistics to providing exceptional customer service, all while maintaining a focus on creating memorable events that exceed expectations.

Jazzmyne Cansler

Co-Owner

 Menu Specialist

I am responsible for crafting innovative recipes that delight our clients and enhance their coffee experience. I meticulously source high-quality ingredients from trusted suppliers to ensure that every item on our menu meets our standards of excellence. In my role as lead barista, I not only prepare and serve our signature drinks but also train and mentor our barista team to uphold our commitment to quality. Additionally, I implement quality management practices to consistently evaluate and refine our offerings, ensuring that each cup of coffee reflects our passion for perfection and creativity.





PROJECT TIMELINE

01

Consultation

After your inquiry is received, communication will begin either through email or a short phone call to discuss your events specific needs. Once most of the general details are provided, a quote will be given.

02

Confirmation

After a consultation, your booking can then be confirmed with a 20% deposit from the total amount due. An invoice for your deposit will be generated and sent to you by email and can be paid electronically.

03

[1] Month before

Our team will reach out to get additional information regarding some event details. If you booked a customized package, correspondence will have been already been established in regards to menu building and design.

04

[2] Weeks Before

Our team will reach out again to tie up any loose ends to ensure we are all set for your event. Any outstanding balance from your invoice would be due at this time.

05

[1] Day before

We will send out a curtesy email reassuring the client that we are ready to serve at their event the next day. The client should also let us know if there are any non-critical last minute changes.

06

Event Day

Our team will plan to arrive at least 1 hour before the confirmed service time. We will send out a curtesy email or text stating that we are en route to the location and our ETA.



THE CHAR'LATTE EXPERIENCE

Artisanal espresso. Handcrafted syrups. Modern salon inspired presentation.

We bring elevated hospitality to weddings, corporate events, showers, and intimate gatherings across Metro Detroit.

Our packages are separated into two categories:

The community collection: For birthdays, showers, schools, and intimate gatherings

Special rate for teacher staff, please inquire for rate

Luxury salon collection: weddings, corporate brand activations, VIP gatherings

This packet now reflects updates rates for 2026



COMMUNITY COLLECTION

PETITE POUR-\$575

A curated coffee experience for small gatherings.

Includes:

- Up to 50 made to order beverages
- Full espresso bar (hot + iced)
- Handcrafted syrups (Madagascar vanilla, caramel, honey brown sugar)
- Minimalist black + white bar styling
- Cups + compostable and recyclable service ware
- 1-2 baristas
- 40 miles of travel included [round trip]
- Setup + breakdown

Perfect for: bridal showers, baby showers, brunches, small office events.

SIGNATURE SIP-\$825

All of Petite pour, plus:

- Up to 75 made to order beverages
- Expanded syrup selection + seasonal drinks

Perfect for: mid-sized events, family celebrations, open houses, school events.

GRAND BREW-\$1200

All of Petite pour and signature sip, plus:

- Up to 100 made to order beverages

Perfect for: larger events, family celebrations, open houses, school events.

UNLIMITED-\$1500



LUXURY SALON COLLECTION

PETITE POUR-\$700

Boutique service with elevated presentation.

Includes:

- Up to 50 made to order beverages
- Full espresso bar (hot + iced)
- Handcrafted syrups + seasonal flavors/signature drink curation
- Custom printed menu display
- Cups + compostable and recyclable service ware
- Garnish accents
- 1-2 baristas
- 40 miles of travel included [round trip]
- Setup + breakdown

Perfect for: elopements, bridal suites, VIP prep rooms, luxury showers.

SIGNATURE SIP-\$950

All of Petite pour, plus:

- Up to 75 made to order beverages

Perfect for: intimate weddings, brand activations, gallery nights, corporate VIP events.

GRAND BREW-\$1400

All of Petite pour and signature sip, plus:

- Up to 100 made to order beverages

Perfect for: larger events, weddings, activations, gallery nights, corporate VIP events.

UNLIMITED-\$1800



COFFEE BAR ADD-ONS

ESPRESSO AFFOGATO-\$250+

A luxurious dessert experience blending hot espresso with artisan vanilla bean ice cream. Minimalist, rich, unforgettable.

- Vanilla bean ice cream
- fresh pulled espresso
- Optional toppings (cocoa dust, caramel drizzle, crushed biscotti)
- Modern mini cups + tasting spoons

UPGRADE OPTIONS- \$20-\$100+

- Specialty ice creams (chocolate brownie, pumpkin, caramel swirl, etc)
- Boozy affogatos (client provides liquor—Amaretto, Baileys, Kahlua, etc.)

HYDRATION STATION-\$150+

Keep guests refreshed with our Hydration Station, featuring infused water options like cucumber-mint, citrus, and berry blends, batch lemonades, iced teas, and bottled beverages. This station provides a refreshing alternative to coffee and keeps everyone hydrated throughout the event.

- Choose up to 3 batched pitchers
- Fresh garnishes
- Sparkling Bottled water
- We bring pitchers, ice, disposable cups, and staging materials

SIGNATURE COCKTAILS-\$350+

A refined, modern cocktail experience crafted with our house-made syrups, premium mixers, and curated garnishes. *Luxury collection add-on only* We bring:

- Mixology tools
- Crafted syrups + premium mixers
- Specialty garnishes (citrus, botanical, espresso beans, florals)
- Custom cocktail menu display

You provide the alcohol — we elevate the experience



COFFEE BAR ADD-ONS

MATCHA BAR ADD ON-\$150+

Whisked-to-order matcha lattes and iced matcha creations, customized with floral or honey-sweetened syrups.

- Premium ceremonial grade Japanese matcha powder (organic)
- House-made syrups and cold foams
- Premium sauces and purees
- Quality garnishes
- Menu signage/ cups + straws

MATCHA BAR EXCLUSIVE

TIER 1- PETITE MATCHA BAR (40 SERVINGS) \$650

- Classic and flavored syrup Matcha Lattes (hot or iced)
- Cafe-style mini garnish (one option: honey drizzle OR vanilla foam)
- Minimalist matcha presentation + cups

Perfect for: showers, intimate parties, small corporate meetings.

MATCHA BAR EXCLUSIVE

TIER 2- SIGNATURE MATCHA BAR (40-75 SERVINGS) \$900

Includes everything in Tier 1 PLUS:

- Specialty ingredient Matcha (ex: yuzu, puree, etc.)
- Botanical garnish (dried floral or citrus peel)

Perfect for: weddings, mid-sized events, ticketed Salon Nights.

MATCHA BAR EXCLUSIVE

TIER 3- LUXURY MATCHA BAR (75-120 SERVINGS) \$1250

Includes everything in Tier 2 PLUS:

- Matcha mocktail options
- Boozy matcha options (+\$150, host provides alcohol)
- Premium garnishes (edible florals, gold dust option)



NEXT STEPS



Contact us today to set up a free consultation and get your quote! We are so excited to get started on your project!

Thank you!



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