

# *Eight Ounce*

Opening a Cafe ——— August 2023

# So You're Opening a New Cafe?

**You've signed the lease, done some demo and are getting closer to opening the doors and welcoming your customers! Very cool.**

**The next step is making sure you get all the things necessary to run a cafe! Perhaps you've sorted out the big things like the espresso machine you are going to use, but have you remembered cleaning supplies and miscellaneous items like scales and a tampmat? Maybe not.**

**Here's a list of all of the essentials you will need to open a cafe successfully, without forgetting anything. Run through this checklist and you'll be set the day you open your doors!**

# Cups (and how many?)



**It can be hard to know how many of each cup to get and how many sizes to offer. It's important to figure out your drink menu first.**

- Are you going to offer different sizes for drinks or one set size for each drink?
- Are you going to make the controversial and yet confusing difference between a cappuccino and a flat white?

**Generally speaking, we recommend you divide the amount of seats you have by 1.2 to get the amount of cups you need:**

Here's an example; have 30 seats in your cafe? Then get about 25 of each, espresso cups, cappuccino cups and latte cups, or whatever style of cups that you've decided on for your cafe. This will take into account theft, breakage, and those really busy days you can't seem to be in the dishpit enough.

Most cafes have anywhere from 4-5 different drink options, but this totally comes down to preference!

- Espresso or macchiato = 2oz - 3oz
- Small milk drink such as a flat white, cortado or cappuccino = 4oz - 6oz
- Small latte = 8 oz - 10oz
- Large latte = 12oz +
- Drip or filter = 8oz to 16oz

**Additional things to think about...**

- Will you be wanting to serve your espresso drinks with a demitasse spoon?
- Will you be using saucers? If yes, you'll want to order one for every cup that you order.

# Behind the Bar Essentials

**These may not be the most exciting items to buy, but you'll thank us later when you're properly set up and feeling good on opening day.**

- **Milk Pitchers**
  - 12oz pitchers are good for making 4oz - 8oz drinks
  - 20oz pitchers are good for making 8oz - 12oz drinks
  - 32oz pitchers are good for making 16oz + drinks
- **Milk Alternatives**
  - Milk is best purchased via a local distributor to ensure freshness, but you can stock up on shelf-stable barista milk alternatives like Oat M\*lk.
- **Aprons**
- **Knock Box**
- **Tamp Mat(s)**
- **Tamper**
- **Pitcher Rinser**
- **Shot Glasses**
- **Scales**
  - To measure both dry espresso grinds input and wet espresso output
- **Thermometer**
- **Fifo Squeeze Bottles**
  - If you plan to make your own syrups!



# Cleaning Essentials

**Cleanliness is next to godliness, or so they say - but seriously, being clean is where it's at.**

- **Espresso Machine Cleaning Powder**
  - To backflush your groupheads, soak espresso machine parts and clean coffee brewers
- **Grinder Cleaner**
  - To dislodge coffee particles and absorb coffee oil residue from grinder burrs and casings
- **Cleaning Brushes and Tools**
  - Counter brush to wipe away all those loose coffee grinds
  - Grinder brush to clean and detail the small spaces on grinders that often trap coffee grinds
  - Pallo Coffee Tool or Scoopz Brush to easily dose the right amount of detergent and scrub down your grouphead each night
- **Handy Multi Use Wrench**
  - To use for everything from popping off the portafilter basket to scraping away milk residue to opening a bottle at the end of the day



# Pour Over Bar

**Not every coffee shop has a pour over bar and those that do are all pretty unique. Everyone's pour over bar will be different depending on the style of brewer you have chosen, but there are some things that everyone will need.**

- **Pour Over Vessel**
  - Select what style of brewer you want and order a few more than you will have on your bar for backup
- **Filters**
  - Make sure to purchase the matching filters to your brewer, and stock up because you will likely need more than you think
- **Decanters**
  - What are you going to brew into? Are you going to serve in this vessel or transfer to a cup?
- **Scales**
  - Brewing coffee is a science and let's get it right! Ideally, each decanter would sit on it's own scale for ease of use and flow behind the bar
- **Kettles**
  - All about that gooseneck kettle when it comes to pour overs as you need the utmost control when it comes to flow rate! Controlling when and where the water falls is going to help with creating an even extraction
- **Pour Over Stand**
  - Do you want your brewing vessels to sit on a stand or sit directly onto the decanter, this is purely a matter of preference

# Condiment Bar

Have you thought about how you're going to store lids, straws and cream for customers? Here are a few key items to consider:

- Creamer Carafes
- Condiments Bar Kit
- Trash Bin



# All the Other Stuff

**While not necessary**, there are some products that we feel help to streamline processes and maintain consistency in a busy cafe. You may want to think about adding these items down the line:

- Auto Tamper
- Distribution tool
- Supplementary grinders for feature beans

**Barista training** isn't something that we do, but we can definitely put you in contact with people who do this!

**Custom branding** can help generate brand recognition and can be a great giveaway product to reward loyal customers with! Check out all the items that can be custom branded along with our handy guide!

**Custom Branding Guide**



# Have any questions?

Get in touch with us. We'll be happy to help you figure out what products may work best for you.

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