



MERCHANT COFFEE EVENTS AND CATERING 2026

Airy. Spacious. Unforgettable.

Welcome to Merchant Coffee –a full-service specialty cafe and event space in the heart of downtown Ambridge. With its high ceilings, minimal walls, and effortless flow, our venue offers a grounded yet elevated atmosphere for any occasion.

From holiday get-togethers to celebratory brunches, we provide a curated environment where the space is as artisanal as the coffee. This guide outlines our seamless rental process, signature beverage services, and handcrafted catering tiers.

Our Philosophy: The Small Batch Spirit

At Merchant Coffee, we believe that the best moments happen when there is room to breathe.

In a world that often feels crowded and rushed, we've intentionally designed a space that feels like a deep breath. Our philosophy is simple: **Everything we do should be as grounded as the town we call home and as elevated as the coffee we serve.**

Craft over Convenience. From our house made provisions to our house-made botanical syrups, we don't take shortcuts. We believe that small-batch quality beats mass-produced every time. When you host an event here, you aren't just booking a venue; you are inviting your guests into a space where every detail—from the high ceilings to the seasonal fruit—has been curated with care.

Community-Centered. We are proud to be a part of Ambridge's story. Our cafe is a bridge between the town's industrial history and its vibrant future. Whether you're a lifelong resident or a first-time visitor, our goal is to provide a "home base" where excellence is accessible and everyone has a seat at the table.

Intentional Hospitality. We handle the heavy lifting so you can focus on the connection. Our team is here to ensure your experience is seamless, unhurried, and unforgettable.

Thank you for letting us be a part of your story.



Rental Options

OPTION 1: THE AFTER-HOURS EXCLUSIVE

Best for: Large showers, rehearsal dinners, and evening celebrations.

- Access: Rent our entire facility after normal business hours.
- Pricing:
 - **Sunday - Thursday:** \$150/hour.
 - **Friday - Saturday:** \$200/hour.
- The Venue Credit: Earn a \$25/hour credit toward your rental fee for every \$500 in catering ordered.

OPTION 2: THE "SHUT US DOWN" EXPERIENCE

Best for: Total exclusivity for morning or full-day high-end events.

- Access: Private use of the entire facility during normal business hours.
- Pricing:
 - **Weekday Full Day:** \$2,500 | **Weekend Full Day:** \$3,000.
 - **Half-Day Options:** Start at \$1,000 (Morning) or \$1,500 (Evening).
- The Venue Credit: Receive a flat \$250 Venue Credit applied to your rental for all catered events over 40 guests.

OPTION 3: THE COMMUNITY TABLE

Best for: Small meetings, networking, or intimate "Coffee & Cake" gatherings.

- Access: Reserved seating at our large community table (seats 8-10 comfortably) with nearby high-tops for up to 16 guests total.
- Pricing:
 - **Monday - Friday:** \$40 for the first 2 hours (\$30/hr after).
 - **Saturday - Sunday:** \$80 for the first 2 hours (\$50/hr after).
- Note: Venue credits are not available for Option 3 due to the low-impact nature of the reservation.

OPTION 4: THE BOUTIQUE BACK AREA

Best for: Bridal/Baby showers and corporate lunches during business hours.

- **Access:** A semi-private area nestled in the back of the cafe, separated by distinct flooring and a privacy partition. Seats up to 26 guests.
- **Pricing:**
 - **Monday - Friday:** \$75/hour (Average flat rate).
 - **Saturday - Sunday:** \$150/hour (Average flat rate).
- **The Venue Credit:** We apply a \$75/hour credit (covering the full rental cost for up to 2 hours or subtracted from the weekend hourly rate total) when your catering order meets the \$700 minimum.

Merchant Coffee | Venue & Rental Credits 2026

The Rental Credit Model

We don't "waive" fees—we reward them. For our larger space options (Options 1, 2, and 4), you can earn Venue Credits toward your rental fee based on your catering selection. This allows us to maintain the high standards of our facility while providing exceptional value for our full-service guests.

Summary of Differentiation

Feature	Option 1	Option 2	Option 3	Option 4
Privacy	100% Private	100% Private	Shared Space	Semi-Private
Capacity	25-45 Guests Up to 60 with outdoor patio	25-45 Guests Up to 60 with outdoor patio	16 Guests	26 Guests
Vibe	Evening Gala	Total Takeover	Casual/Coffee	Boutique Shower
Credits	Per \$500 spend	Flat \$250 Reward	N/A	Hourly Credit



BEVERAGE SERVICE OPTION #1

BARISTA EXPERIENCE | \$25/HOUR (GRATUITY NOT INCLUDED)

Elevate your gathering with a dedicated Merchant Barista. This signature add-on provides your guests with full access to our artisanal espresso and specialty tea menu for the duration of your event.

Craft on Demand: Give your guests access to our full specialty menu, including meticulously pulled espresso shots, velvety steamed milk, and hand-poured latte art.

Personalized Service: A dedicated barista ensures every drink is tailored to the guest's preference, using our house-made simple syrups and professional-grade plant milks.

The Sight and Sound: The aroma of freshly ground beans and the sound of the steam wand add a sensory layer to your event that generic coffee services simply cannot match.

COCKTAIL MENU DESIGN AND BARTENDING SERVICE: TBD

COFFEE & TEA BAR OPTION #2

THE SELF SERVICE SPECIALTY STATION

*Create a focal point for your guests with a beautifully staged, self-serve beverage station. This **a la carte** approach allows you to curate exactly what your event needs—from our signature small-batch carafes to our house-made iced refreshers. We handle the heavy lifting: every station comes fully equipped with the "Merchant Touch," including premium creamers, artisanal sugars, and all the essential service supplies. Your only job is to pour and enjoy.*

Elevating the Experience: The Specialty Coffee Difference

- **House Blend Carafes:** Our signature House Blend, brewed at precise temperatures to ensure a smooth, balanced cup that stays hot for up to 2.5 hours.
- **Batched Iced Classics:** Our Iced Lattes, Cold Brews and Teas are batched fresh the morning of your event, combining our rich espresso with whole milk or house-made syrups for a refreshing, cafe-quality pour.

Why Specialty Coffee Matters for Your Event

- **Small-Batch Roasting:** Unlike commercial coffee, our beans are sourced from high-quality lots and roasted in small batches to preserve the unique flavor profile of each origin.
- **House-Made Artistry:** We don't use mass-produced flavors. Our syrups, including our signature Lavender and Vanilla, are made in-house using real ingredients.
- **The "Cafe Vibe" at Your Table:** Bringing a specialty coffee bar to your event transforms it from a "standard meeting" into an artisanal experience. It provides a natural "flow" and a high-end energy that keeps guests engaged.

OFFERINGS

3.8 Liter Carafe of House Blend Coffee - \$44

This carafe is 128 oz of hot coffee for up to 2 ½ hours after brew.

It serves 16 (8 oz) cups of coffee.

3.8 Liter Carafe of Decaf - \$40

This carafe is 128 oz of hot coffee for up to 2 ½ hours after brew.

It serves 16 (8 oz) cups of coffee.

32 oz Batch Iced Latte with no flavor - \$20

This is a combination of espresso and whole milk chilled.

Serves 4 (12 oz lattes over ice)

64 oz Batch Iced Latte with no flavor - \$40

This is a combination of espresso and whole milk chilled.

Serves 8 (12 oz lattes over ice)

32 oz Batched Iced Latte with house simple of choice - \$24

This is a combination of espresso whole milk and your choice of house made simple.

Serves 4 (12 oz lattes over ice)

64 oz Batched Iced Latte with house simple of choice or House Chai Lattes - \$44

This is a combination of espresso whole milk and your choice of house made simple.

Serves 8 (12 oz lattes over ice)

32 oz House Cold Brew - \$20

Serves 4 (12 oz cold brews over ice)

64 oz House Cold Brew - \$40

Serves 8 (12 oz cold brews over ice)

64 oz Custom Batched Loose Leaf Iced Tea UNSWEETENED (serves 8) - \$24

Extras:

- 16 oz House Made Simple Syrups - \$12
- Custom Loose Leaf Tea Sachets - \$1.50/tea bag



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Dietary Key: (GF) Gluten-Free | (V) Vegetarian | (VG) Vegan

Our Tiered Pricing Framework

To provide the best experience, our per-person pricing is scaled based on your guest count.

Gathering Size	Category Name	Price Level
8 - 18 Guests	Intimate Gatherings	Boutique per-person rate to ensure full-service quality.
19 - 30 Guests	Boutique Celebrations	Our standard signature pricing.
35+ Guests - Up to 60 with Patio Seating.	Grand Merchant Events	Volume-incentive pricing for our largest gatherings.

MERCHANT COFFEE CATERING MENU

THE MORNING LIGHT

Gentle starts for sun-drenched vibe gatherings.

- **The Merchant Classic Buffet (GF-Option):** Includes fluffy scrambled eggs, crispy bacon, savory sausage patties, seasoned breakfast potatoes, warm buttermilk biscuits, and house-made sausage gravy.
 - **Intimate (8-18 guests): \$18.50 /pp**
 - **Boutique (19-30 guests): \$16.00 /pp**
 - **Grand (35+ guests): \$15.00 /pp**
- **Morning Handhelds & Bowls (A La Carte):**
 - Merchant Breakfast Pockets: Savory bacon or sausage, egg, and melted cheese baked in a flaky crust | **\$7.50 /ea**
 - Yogurt Parfaits (V): Creamy Greek yogurt layered with honey-toasted granola and fresh seasonal fruit | **\$6.50 /ea**
 - Signature Overnight Oats (VG): Hearty oats with chia seeds, almond milk, and honey | **\$7.00 /ea**
 - Avocado Toast Points (VG): Toasted artisan bread topped with smashed avocado, local micro-greens | **\$8.00 /pp**
 - Mini Pancakes and Maple Syrup | **\$6.00 /pp**
 - The Pastry Basket | \$45.00 A fresh 12-count assortment of buttery croissants, seasonal fruit danishes, and artisan muffins.

THE GARDEN & GRAIN

Vibrant energy for your midday events.

- **Signature Kale & Arugula (V/GF):** Baby kale and wild arugula topped with sliced radish, creamy goat cheese, and toasted walnuts, finished with a pecan vinaigrette.
Main Dish: \$14.00 /pp | Side Dish: \$6.00 /pp
- **Mediterranean Quinoa (VG/GF):** Protein-rich quinoa tossed with English cucumbers, red peppers, red onion, chickpeas and fresh parsley in a lemon-herb vinaigrette.
Main Dish: \$12.00 /pp | Side Dish: \$5.00 /pp

- **Classic House Salad (VG/GF):** A crisp medley of mixed spring greens, local micro-greens, tomato medley, shredded carrots, and cucumbers with house-made cider vinaigrette.

Main Dish: \$10.00 /pp | Side Dish: \$4.50 /pp

ARTISAN BITES

Handcrafted mains made with premium ingredients.

- **Heidi's Famous Curried Chicken Salad Croissants:** Our signature recipe featuring tender hand-shredded chicken, served on oversized, buttery, and flaky toasted croissants.
 - **Intimate (8-18 guests): \$18.00 /pp**
 - **Boutique (19-30 guests): \$16.00 /pp**
 - **Grand (35+ guests): \$14.50 /pp**
- **Gourmet Deli Sliders:** A curated trio of house-sliced honey-roasted turkey, Black Forest ham, and herb-cruste roast beef with premium cheeses on artisan brioche buns.
- **Signature Roll-Ups:** Hand-rolled tortillas sliced into elegant bite-sized rounds.
 - Turkey Club: Roast turkey, crispy bacon, leaf lettuce, and tomato.
 - Mediterranean (V): House-made hummus, tangy feta, and fresh garden greens.
 - **Intimate (8-18 guests): \$15.00 /pp**
 - **Boutique (19-30 guests): \$13.00 /pp**
 - **Grand (35+ guests): \$11.50 /pp**
- **Artisan Cauliflower crust Flatbreads (GF):** Crispy cauliflower-crust flatbreads topped with seasonal vegetables and fresh herbs.

All: \$16.00 per flatbread (Sliced to serve 2-4 guests)

- Flatbread Options: **Margherita, Roasted Garden** (Spiced Pears & Carrots, Arugula and Goat Cheese with a local hot honey drizzle), **Meat-Tastic** (Pepperoni, Italian Sausage, Bacon, Red Sauce, Mozzarella and Provolone Cheese) **BBQ Chicken, and Philly Cheese Steak.**
- **Grilled Cheese Points and Tomato Soup:** Goopy melted toasted cheese points with your selection of bread and cheese accompanied by house tomato soup for dipping.
 - **Intimate (8-18 guests): \$12.00 /pp**
 - **Boutique (19-30 guests): \$10.50 /pp**
 - **Grand (35+ guests): \$9.00 /pp**

THE SOCIAL TABLE

Transparent pricing for shared gatherings and grazing. Portion sizes are adjusted to your guest count to ensure every tray looks lush and full.

Fruit Selection

- **Classic Fruit Tray (VG/GF):** A refreshing mix of crisp apples, sweet grapes, seasonal melons, and fresh pineapple.

- Intimate (8-18 guests): \$55.00
- Boutique (19-30 guests): \$95.00
- Grand (35+ guests): \$135.00
- **Premium Berry Medley (VG/GF):** A luxurious, antioxidant-rich selection of fresh blueberries, strawberries, raspberries, blackberries, and sliced kiwi.
 - Intimate (8-18 guests): \$85.00
 - Boutique (19-30 guests): \$115.00
 - Grand (35+ guests): \$165.00
- **The MCCo Signature Mix (VG/GF):** A center of our Premium Berry Medley surrounded by our Classic Fruit selection.
 - Boutique (19-30 guests): \$110.00
 - Grand (35+ guests): \$140.00

Platters & Dips

- **The Merchant Graze (Charcuterie):** Prosciutto, salami, and spicy capicola paired with brie or blue cheese, aged cheddar, and herb-crusted goat cheese. Served with dried fruit, house-made bacon jam, local honey, nuts, and artisan crackers.

Small (8-18): \$125 | Standard (19-30): \$195 | Grand (35+): \$275

- **Hummus & Veggie Platter (VG/GF):** Smooth house-made lemony hummus served with a rainbow of bell peppers, cucumbers, carrots, and celery. | Standard Tray (Serves): **\$55.00**
- **Signature Warm Dips:** Served with corn tortilla chips or toasted crackers. | Standard Tray (Serves 20-25): **\$50.00**
 - Buffalo Chicken (Hot Dip)
 - Spinach Artichoke (Hot or Cold Dip)
 - Black Bean (Hot Dip)
 - Cheesy Pickle (Cold Dip)
- **Dip & Platter Add Ons:**
 - **Add Fresh Cut Veggies: \$20.00** (Hand-cut seasonal crudité's for dipping).
 - **Add Cauliflower Toast Points (GF): \$35.00** (Toasted points made from our signature GF cauliflower crust).

BOUTIQUE REFRESHERS

Unique, house-made botanicals and teas.

- **The Lavender Green Tea Lemonade Refresher:** Small batch pan fired Sencha, House-made lavender syrup and lemonade with a soda spritz. | **\$30.00 /64oz Batch** (Serves 8)
- **The Cherry Palmer Refresher:** Small batch cherry zinger tea with organic lemonade | **\$28.00 /64oz Batch** (Serves 8).
- **Small Batch Iced Teas (VG):** Peach, Lavender, or Classic Black Tea (Unsweetened) | **\$24.00 /64oz Batch** (Serves 8)

The BYOB Signature Mixer Kit: Three 16oz house-made syrups (Lavender, Vanilla, Seasonal), fresh citrus garnishes, and botanical accents | \$45.00

BRIDGING THE DETAILS:

OUR PRICING PHILOSOPHY

"At Merchant Coffee, we believe in the beauty of the 'small batch.' Every event is hand-crafted using premium, seasonal ingredients. Our tiered pricing reflects this boutique approach: smaller gatherings require a higher level of dedicated labor and setup per guest, while larger events allow us to pass on the benefits of scale. This transparency ensures that regardless of your party size, you receive the same uncompromising quality and airy, spacious experience that defines our cafe."

VENUE RENTALS & CATERING ORDER CREDITS

Option 1: After-Hours Exclusive: Full facility rental. Sunday-Thursday: \$150/hr | Fri-Sat: \$200/hr.

Credit: \$25/hr credit for every \$500 catering spend.

Option 2: The "Shut Us Down" Takeover: Full day or half-day private access during business hours.

Rates from \$1,000-\$3,000. **Credit:** Flat \$250 credit for catered events over 40 guests.

Option 3: The Community Table: Reserved seating for 8-16 guests. Mon-Fri: \$40/first 2 hrs | Sat-

Sun: \$80/first 2 hrs.

Option 4: The Boutique Back Area: Semi-private area for up to 26 guests. Mon-Fri: \$75/hr | Sat-

Sun: \$150/hr. **Credit:** \$75/hr credit (covers up to 2 hours) with \$700 catering spend.

THE GROUNDS FOR AGREEMENT

- **Booking Flexibility:** All spaces are available for hourly rental with or without catering.
- **Resident Discount:** We are proud to offer a **10% discount** for Ambridge area residents with proof of residence within the Ambridge Area School District.
- **Loyalty Rewards:** Merchant Coffee Loyalty members earn points for all event rentals and catering services.
- **Service Charge:** An **18% service charge** applies to all catered food and beverages to cover professional setup, service, and buffet teardown.
- **Securing Your Date:** A non-refundable **20% deposit** of your total quote is required to confirm your booking

Let's Get Started:

We look forward to working alongside you to help make your next event extravagant. Merchant Coffee is a full service cafe and coffee bar in an airy and spacious space in the heart of downtown Ambridge. With high ceilings, minimal walls, flow, and good energy, it provides an open atmosphere to host gatherings of many kinds—from showers and birthday parties to networking events and holiday get-togethers.

"I'm here to help you dial in the details. Let's make this event as unhurried as a Saturday morning." -Kimberly

- **Events Coordinator & Manager:** Kimberly Fabrizio
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- **Visit Us:** 922 Merchant Street, Ambridge, PA 15003
- **Website:** www.merchantcoffee15003.com
- **Instagram:** @merchantcoffeeco15003

Photo Gallery







922 Merchant Street, Ambridge, Pa 15003 | www.merchantcoffee15003.com | [@merchantcoffeeco15003](https://www.instagram.com/merchantcoffeeco15003)