

BRING A SPECIALTY COFFEE CULTURE TO YOUR BUIDLING

A Turnkey Lobby Coffee Cart by Apothecary Coffee
- Specialty Operators Since 2016

- Provides a 'cafe-ready' experience without construction
- Professionally managed, consistent, long-term operation
- Self-contained setup requiring minimal building services

BOOK A LOBBY ASSESSMENT

hello@apothecarycoffee.com.au

1300 1 COFFEE

WHO WE ARE

Apothecary Coffee operates premium specialty coffee carts designed specifically for corporate lobbies. Our Coffee Cart set up has been operating since 2022 supporting early-stage fit-outs to temporary amenity gaps, providing tenants a café-quality experience without needing a full café installation.

Our carts offer a professionally operated, long-term solution that keeps tenants happy while you finalise your permanent plans.

WHAT WE SERVE

Specialty Coffee

Precision-measured espresso & filter, In-house brewed chai, Swiss hot chocolates and mochas

Handcrafted Drinks

Cold-pressed juices and artisan teas

Workday Gourmet

Artisan pastries, sourdough toast, gourmet sandwiches / toasties

COFFEE CULTURE, RIGHT IN YOUR LOBBY

A turnkey coffee amenity for modern lobby

Apothecary Coffee brings a polished, café-quality experience to buildings during transitional phases, from late-stage construction to vacancy periods. Our long-term coffee cart solution elevates lobby appeal, supports tenant satisfaction, and adds instant value without requiring capital works.

Immediate Amenity	Instant lobby activation during cafe planning
Tenant-focused Experience	Reliable, high-quality coffee that encourages tenants to stay onsite
Minimal Footprint	Compact and self-contained, with minimal service needs
Professional Operations	Certified food safety, council-registered, compliant & insured
Boost Leasing	Helps attract and retain tenants with an early-stage on-site amenity



HOW IT WORKS

01 Designed for Corporate Environment

We integrate the cart within the lobby to enhance the original design intent and daily flow. Our equipment and workflows are selected for speed, consistency and low visual impact, ensuring a polished presence during peak periods. (Technical specs can be tailored to your building services during a site assessment.)

02 Tenant-first Service

Our baristas are trained on quality, speed, consistency and adapt to office rhythms — fast when tenants are rushing, relaxed when they're recharging. We regularly audit standards and gather feedback to keep service sharp.

03 Long-Term Amenity & Culture Support

The cart provides an ongoing café presence to support tenant retention and building activation while permanent retail spaces are being completed or leased. This long-term engagement strengthens community feel and enhances the building's overall value.



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