



**Coffee Shop Portfolio**  
Tabletop Inspiration for Café & Coffee Shops



# COFFEE SHOP PORTFOLIO

As consumers love of speciality coffee, premium tea and brunch continues to grow we turn to the humble local café or coffee shop as a meeting space for all occasions.

In urban areas coffee shops aren't just refreshment pitstops, they're community spaces for business meetings, remote workers and society meets.

The café experience is changing and growing along with the way we drink coffee and tea. Innovations in speciality coffee continue as independent roasters and baristas pursue perfection and tea moves from an inexpensive, everyday drink to a premium tipple.

Sustainability is a core topic for the hospitality industry and cafés are leading the way, working collaboratively to reduce waste, promote societal well being and support the local areas.

The coffee shop industry is continuously evolving, and with it so are the carefully chosen tableware pieces used to serve tea, coffee, breakfasts, lunches, countertop food displays and more. Use Churchill's Coffee Shop Portfolio to explore some of our latest innovations.



# SPECIALITY COFFEE

Consumers have become coffee connoisseurs and the industry is growing with artisan roasters and qualified baristas in stylish coffee shops.

More than just a drink, coffee has developed from an everyday necessity to a crafted beverage and artisan experience served in complementary beverageware pieces. The character of coffee itself is explored and appreciated, including the body, acidity, aroma and more.





80% of coffee  
consumption is at  
**BREAKFAST**

**Stonecast:** SDESPB251, SNMSPB251, SWHSSC121, SSASCSS 1, SDESSC101, SSASSM161 & SWHSCSS 1



**Menu Shades:** ZCSC12 1, ZCSSPOSM1, ZCSAC12 1, ZCSAPOS1  
**Professional Melamine:** ZPL HPDW1



**Inked Era:** ERAGCB281, ERAGCSS 1, ERAGVP651, ERAGCEB91, ERAGES 1 & ERAGVP581



**Inked Delta:** DELGCEB91 & DELGVP651



**Stonecast Patina:** PARETR9 1, PAREEV81, PARECB201, PARECSS1, PAIBCB201 & MOIBCSS 1

**As appreciation for high-quality coffee grows, coffee-related events like tastings and coffee festivals are becoming more popular.**

These events allow enthusiasts to explore various beans, roasting techniques and flavours in a social setting. Many cafés and roasters also offer barista workshops to help coffee lovers perfect their brewing skills. These experiences deepen consumers understanding of coffee and connect them to the craft and culture behind it.

Go to Churchill's website to explore our full range of coffee cups - [churchill1795.com](http://churchill1795.com)



# PREMIUM TEA

**Tea is served as a crafted beverage, hailed with health attributes and seen as a luxury indulgence.**

The premiumisation of tea sees creative loose leaf blends, botanical and natural flavours or spices from turmeric, cumin and more. The humble English Breakfast teabag now competes against exotic fusions of quality leaves, served brewed to perfection in stylish cups and teapots.



Over 1500 different types of  
**TEA EXIST** worldwide



**Viana:** WHVINUG41, WHVINT8 1, WHVINSM 1, WHVINE3 1, WHVINSS 1 & WHVINT151



**Stonecast:** SNMSCB281, SNMCCSS 1, SNTSSB151, SMSSSGR1, SPPSSB151, SNTSCEB91, SNTSESS 1, SPPSSJ4 1 & SMSSVM121



**Emerge:** EMGYEM2 1, EMBLEMTP1, EMGY10ECT & EMBL16SC1



**Stonecast Patina:** PAATCB281 & PAATCSS 1



**Isla:** WHISIT8 1, WHISM 1 & WHISIT151

**Sustainability is now a key focus in premium tea, with brands adopting ethical farming practices like organic cultivation and fair-trade certifications.**

Many tea farms are using innovative methods, such as agroforestry, to reduce their carbon footprint and protect ecosystems. As demand for ethically sourced tea grows, consumers are seeking not only exceptional flavour but also a deeper connection to the planet and its growers.

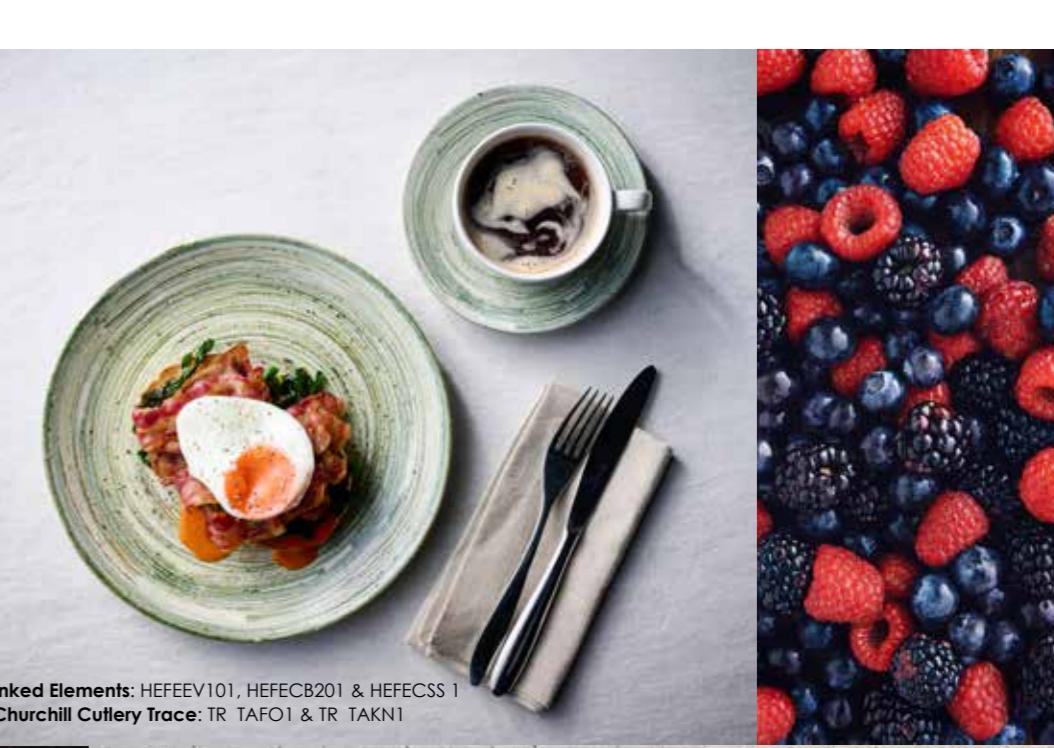
Learn about Churchill's sustainability journey at  
[Churchill1795.com/sustainability](http://Churchill1795.com/sustainability)



# BREAKFAST & BRUNCH

Indulgent weekend brunches or grab and go breakfasts, diners are eating out in the morning almost as often as they eat out for dinner.

Busy modern day lifestyles and increased business travel create a necessity for healthy, fresh breakfasts which are quick and convenient. Going out for brunch offers a family friendly alternative to dinner or an indulgent weekend treat with friends.





**MILLENNIALS**  
are driving the trend for eating out for  
**BREAKFAST & BRUNCH**

Studio Prints Homespun Accents: HAAMWP211 & HAJGWP261  
Studio Prints Homespun: SPSGCB201, SPSGCSS 1 & SPSGSB151



**Abstract:** APRDUTC81, APRDUCS61, APRDUUG51, APRDUE161 & APRDUP111

**Churchill Cutlery Stonecast:** ST TAFO1 & ST TAKNI



**Inked Era:** ERAGCEB91, ERAGESS 1, ERABEVP61, ERAGCB201, ERAGCSS 1 & ERABEVB71



**Studio Prints Raku:** RKTBE191, RKBQCB281, RKBQCSS 1, RKTBE221, RKBQJS4 1 & RKBQSB151



**Inked Lyra:** ILYPXO141, ILYBCB201, ILYBCSS 1, ILYBWOB11, ILYPCB91 & ILYPES1

**Alongside breakfast favourites like pancakes and eggs benedict, eateries now offer superfood smoothies, avocado toasts and protein bowls to fuel the day on colourful and stylish tableware.**

The focus is shifting from just a meal to a health-conscious experience, with many establishments sourcing fresh, organic, locally grown ingredients. This trend towards healthier, nutrient-dense breakfasts aligns with the growing demand for balanced, quick meals that support busy lifestyles.



# LUNCH BREAK

A café is more than a coffee shop, it's a workspace and meeting room, a spot for a catch up with friends, a place for club meet ups and more

Lunch is an essential element of a cafés offering, from healthy salad bars to home cooked classics or even grab and go sandwiches bought in from a local deli. Adding colour to tableware enhances the presentation of salads, soups, sandwiches and more.





Almost half of Brits  
**EAT OUT FOR LUNCH**  
once a week or more

Stonecast: SNMSPB251 & SNMSPLA31



**Beyond the food, a café's ambiance shapes the experience. Soft lighting, cosy seating, carefully chosen tableware and the right music can transform a lunch break into a moment of relaxation.**

Thoughtful design, with colourful murals or rustic furniture, encourages customers to linger and feel at home. Today, cafés are more than just places for coffee and food—they foster creativity, productivity and connection.



# SOMETHING SWEET

Displays of freshly baked pastries and cakes, heaped on coffee shop counters serve to tempt customers into treating themselves to something sweet.

Made locally and daily, cafés serve up baked goods just as artisan and crafted as their coffee. Special diets are catered for with gluten free and vegan options, and desserts are made a little healthier with natural sugars and sweeteners.



Dessert is increasingly seen as an  
**ANY TIME OCCASION**  
whether it's cake for breakfast or a  
late night sweet with a cocktail





**Stonecast:** SWHSLRKN1, SWHSSRK1, SNMSEVP81, SNTSEVP81, SNMSSJ4 1, SNTSCB281 & SNTSCSS 1



**Envisage Natural:** WH PO261  
**Inked Tide:** TDBKCB201 & TDBKCSS 1



**Studio Prints Kintsugi Reverse:** KRBKEV101



**Stonecast Canvas:** CSCLTRB91

**As coffee and baked goods gain popularity, many cafés now offer coffee and pastry pairings, similar to wine and cheese tastings.**

These pairings are designed to complement the flavours in both the coffee and pastry, such as pairing a dark espresso with a buttery croissant or a light roast with a lemon cake. This trend encourages customers to explore new combinations and allows cafés to showcase their creativity, enhancing the experience with colourful tableware.



# COUNTERTOP DISPLAY

Rustic and warm or minimal and fresh, countertop displays form an element of the overall interior design of a café, creating character and adding to the overall customer experience.

Versatile display pieces work across large scale deli set ups or small displays beside a till, creating height and adding colour.





**Stonecast Melamine:** ZPL STTB1 & ZPL STMB1  
**Professional Wood:** ZCAWLGST1 & ZCAWSRST1  
**Stonecast:** SWHSVB141, SPGSVB141, SWHSZE121 & SWHSPW161



Professional Wood: ZCAWLWCR1, ZCAWSMCR1, ZCAWLRS1 & ZCAWSRS1



Professional Wood: ZCAWRLNC1, ZCAWRMNC1 & ZCAWRNSC1



Professional Wood: ZCAWSSCR1  
Stonecast Hints Buffet: SHBIAS1 & SHWHART1



Professional Wood: ZCAWSSCR1  
Professional Melamine: ZPL OGGL1

**Many cafés enhance the customer experience with seasonal displays that change throughout the year.**

For example, autumn may feature pumpkins and cinnamon-spiced treats, while spring brings fresh flowers and pastel desserts. These displays capture the season's spirit, encourage customers to try new offerings and keep the café's atmosphere dynamic and exciting.



# CHURCHILL<sup>®</sup>

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