



Prepped-out Coffee Station Shopping List

This list may seem exhaustive, but as an Interior Designer, my goal is to help my readers create a ready to use coffee & drink station, in a short amount of time. Whether you're preparing for guests, or pampering yourself, once you've decided you want this, why not make it happen?

First, you will want to identify the location of and storage for your coffee station—see details below. Convenience counts and more than likely, you already have a coffee machine or hot water pot in a logical place. Some of you have ample room in your kitchen. If not, no worries—a unique, or second-hand piece of furniture, with some storage in it, will do the trick. You will also need to decide on the design style you want. A few things to consider are: do I want it to have the same style and colors, as the room it will be in? Or, do I want it to be an accent, a focal point? If you're intimidated by design decisions, consider keeping the foundation pieces neutral, adding color and pattern through smaller items, like mugs and napkins.



The foundation

- Identify a convenient location, based on your lifestyle and space. If you grab your morning drink as you walk out the door for work, that's an important variable. But, if you love to entertain and want to make the drink station crowd friendly, you will need a bit more space and that may determine location.
- Using a vintage furniture piece, for refreshments, can bring exceptional warmth, even amidst modern design. Perhaps you inherited Granny's buffet, or your neighbor placed a small chest at the curb on trash day, these are brilliant options for a coffee station. Please be sure to clean it thoroughly and make needed repairs—check for sharp edges, splinters, and metal hazards. Also, if a piece of furniture smells odd, don't even bring it into your house.
- You'll need at least a 24-inch width of counter, or furniture space that won't be damaged if it gets wet. You could simply run to your favorite charity thrift shop and buy a large framed mirror, a large piece of framed art with glass, or a vintage tray. Use one of these to protect your surface and add a design element.
- Access to a GFCI outlet, because most countertop appliances have short cords. If you need to use an extension cord, make sure it has the appropriate three-pronged plug and is rated for appliance use. As you add more appliances to the station, consider purchasing a heavy-duty multi-plug



- strip, for three-pronged appliances, with surge protection built in. Place it where it will not get wet. Personally, I leave all my small appliances unplugged, when they aren't in use.
- A water source, preferably nearby. Or, keep a basket full of purified water bottles and a covered recycling container in the vicinity. Another option is to add a pretty drink pitcher to your station, to use for fresh water transfer—never use old water. We will be discussing water filters at the blog.
 - The appliances—a coffee brewing machine and an electric hot water pot, to begin with. This will allow you to serve coffee and tea, as well as drink mixes for chai, ciders and hot chocolates. As soon as you are able, consider adding a coffee bean grinder and a specialty brewer such as a French press, cappuccino, espresso, or iced coffee maker. Take a look at the ones I've selected for the [Prepperista Shop](#); they are affiliate links to my very own wish list items.
 - A trash bin with a step-on pedal, because your hands will be full and all trash bins should have a lid.

The food and paraphernalia

- Coffee, of course. Depending on your machine(s), stock coffee beans, ground coffee, individual pods, or all three. It's best to buy beans and ground unflavored, allowing guests to add their own preferred flavors via syrups or creamers. Having pods in a variety of drinks is helpful. Try to have some decaf.



- Tea can be loose, bagged, or in pods. Again, be sure to have unflavored for the purists, allowing them to add what they want. Rotate flavored teas by season and stock some decaf too.
- Filters for all machines that require them.
- Containers for the coffee and tea—vacuum-sealed for most, baskets or carousels for pods.
- Purified water bottles for those who don't do coffee or tea.
- A few powdered individual drink mixes, to flavor water bottles and a basket or container to hold them.
- Measuring spoons and scoops, where needed.
- A thermal carafe, with a stainless interior, is perfect for keeping drinks hot and fresh. You can also use it to serve guests at the table. My preference is a coffee maker that brews directly into a thermal carafe—you will find my favorites in the [Prepperista Shop](#).
- Handheld milk frother. Keep backup batteries for it, stored out of children's reach.
- A variety of sweeteners. At our house, I keep sugar cubes in a pretty jar and individual packets of stevia in a glass server. However, inside the cupboard, I stock all three brands of the sugar free stuff, since I'd hate to ruin a guest's morning ritual.
- Flavored coffee syrups. There are so many to choose from, start with one or two, including a sugar free, then go wild and play barista.

- Creamers—this is where there are more choices than you could ever hope to use. Try to have a variety, depending on your personal taste. In the fridge, keep coconut milk based creamer for your dairy-free guests and half-n-half, or real cream for others. The flavored refrigerated ones are usually preferred. You can find shelf-stable cream at some stores, which may last a bit longer prior to opening. Dry powders will keep practically forever and come in lots of flavors. I do recommend stocking some of the powdered, unflavored type, in case you run out of the fresh.
- If you like chocolate drinks, keep a can of whip in the fridge. Otherwise, the brands in a tub, last well in the freezer.
- Spoons—your style preferences should dictate here. Consider buying a batch of metal flatware spoons at a discount store. Select a pattern different than what you use for meals. This way, when unloading the dishwasher, you'll know exactly where each should go.
- Spoon rest—changed out for a clean one frequently.
- Serving dishes/storage containers for sweeteners, creamers, and spoons.
- Tea strainers and infusers—depending on the type of tea.
- Shakers filled with cinnamon, brown sugar, cocoa, etc. Tailor them to your drink options.
- Trendy add-ins—there will always be something new to try.

The fabulous

- Mugs—this is the fun part! Buy mugs prior to selecting a mug rack or shelf, in case size is an issue. These should reflect your coffee station style: all white, brightly colored, oversized, mixed sizes, or porcelain teacups and saucers.
- Mug rack or shelf for display—you don't have to place all of your mugs on display. But a few elevated to eye level are so welcoming. Just make sure to take a mug with you, when shopping, to verify size.
- Travel mugs—make sure they fit most auto cup holders. Look for stainless steel inside. Also, we keep ours separated for coffee or tea, due to flavor transfer.
- Foam covered, paper, disposable cups, with lids. Keep a stash of these in the cupboard, to prevent houseguests from leaving town with your favorite travel mug.
- Napkins—paper cocktail sized are perfect for a shower or party. Fabric is lovely for an intimate dinner party, or to prevent a blurry-eyed houseguest from dripping coffee on your floor at 6am. Purchase in a color or pattern that coordinates with your style.
- A basket or container for the napkins.
- A serving dish or two, to coordinate with your drink station. For those times you add cookies or breakfast goodies to the station. Footed cake plates actually help with space, because other items can be placed just under the edge.



- Dessert-sized plates in a stack, or container, for the cookies and breakfast goodies. Be sure to add a pretty container of forks, on those occasions.
- Décor! This could include a chalkboard for scripture or daily inspirations, wall art that makes you smile, or a pin board holding fine art made by precious hands. Fabric covered items, shelves, photos, even knick-knacks, depending on space. If there is wall space behind your drink station, claim it and decorate it. If your station is floating, consider hanging items from the ceiling, ceiling hooks can help you swag overhead.
- Lighting—if the area is dark, add a small table lamp, or a tall floor lamp. You might even have a plugged-in accent lamp, on a chain, hung from a ceiling hook.
- Enjoy—the final step.

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