

FunTimes

funtimescoffee.com



**Locally roasted
specialty coffee
New York**





Our Coffee

FunTimes Blend – Medium Roast 100% Arabica – 100% Natural

We meticulously developed this blend through extensive effort and numerous cuppings and tastings, all with one goal in mind: versatility.

Our aim was to create a blend that seamlessly performs on both the espresso machine and the Fetco, for the best experience. This blend is designed to shine whether enjoyed on its own or with milk, and we're thrilled to present it to you.

The espresso is truly remarkable, and the drip coffee is equally exceptional. Perfect for pouring the finest Espresso, Americano, Latte, Cappuccino, Flat White, Magic and Macchiato. It also delivers an outstanding drip coffee experience, with or without milk, making it a truly modernized blend.

Explore a sample along with its recipes and tasting notes, and let the coffee itself speak to the quality. Enjoy the journey.



15% Brazil (Cerrado)

A creamy, crema rich and sweet addition to the blend that's typical to Brazilian regions. Bringing chocolatey and hazelnutty tasting notes to the front palate and creating caramel scents.

25% Brazil (Mogiána)

Also creamy and crema rich, this addition to the blend brings citrus (orange skin) tasting notes to the back palate.

30% Honduras (Copán)

A sweet scented addition to the blend, bringing caramel and more chocolate tasting notes to the front palate.

30% Colombia (Huila)

Added to the blend for strength, it also brings unique dark berries tasting notes to the back palate.

Tasting notes

There is a red earthy-colored crema, unseen in any other blends, with a distinct fragrance that's both floral and caramel-infused.

On the front palate:

Chocolate, hazelnut, and caramel notes.

On the back palate:

Citrus (orange skin) and berry (dark berries) notes.

The espresso is easy to drink, soft, and well-balanced. Honeycomb notes surface when adding good-quality milk on the Espresso for a Latte, Flat White, Magic, or Cappuccino, making the FunTimes Blend unique and versatile.



A NYC company with international provenance in specialty coffee.

Our founders contribute a long and rich history of sharing their joys of the perfect cup of coffee with their communities.

We have supplied incredible coffee to inspiring cafes across the globe, expanding our family and love for our industry in supportive partnerships.

We ensure our partners have access to the best knowledge in the world when it comes to coffee equipment, barista training, final product delivery and experience, operations and venue design.

Roasting incredible coffee paired with delivering a unique service driven by our dedicated involvement, experience and skill is our ethos.



Our Involvement

We take a lot of pride in the journey of our coffee, from berry to cup.

At FunTimes Coffee, we roast a truly modernized blend using the world's best greens and top of the line roasting equipment. Our Single Origins are equally impressive.

Complementing this, our team has some of the best baristas in the world, bringing their expertise to ensure the very best coffee experience.

With a track record of successfully creating and running a coffee company in Melbourne, Australia, and overseeing cafe and restaurant operations across Australia, Asia, and the US, the FunTimes Coffee team understands what it takes to keep those customers coming back.

We offer comprehensive support, assisting in developing procedures and training schedules designed especially for each coffee shop.

Our team collaborates closely with clients and their baristas, ensuring that every cup of FunTimes Coffee meets the highest standards. We ensure a smooth and effortless transition.

Additionally, we provide regular equipment servicing and training for your baristas. Our team will guide them in programming the machines and dialing in the grinders for consistently perfect extractions.

By making the switch to FunTimes, you'll receive a special perk – one of our incredible baristas will be placed at your cafe for up to two weeks. This ensures a seamless transition, elevating your baristas' skills and increasing coffee volume at your establishment.

We only recall our barista once we're confident that 10/10 coffee is being served every day. Your success is our commitment.





Espresso Recipe

Machine temp
198°F

Dose
21.5g

Extraction
26 sec

Yield
40g

Brew ratio
1:1.8



A modernised and versatile
four origin blend.
Created to work perfectly
for espresso and filter.



The New York Times

A Long-Awaited Return to Eating at Beloved Restaurants



REGGIE NELSON 14/04/21

This morning I had coffee, as usual, at Ground Support, a cafe on West Broadway just south of Spring Street. My shakerato (an Italian-style blend of espresso and ice) went perfectly with my breakfast salad (avocado, arugula and a slice of mortadella). The place was crowded – so much so that the almond croissants were almost gone – and the owner, Davide Drummond, was smiling as always, greeting locals and their dogs and wiping down the outdoor tables. He has hung on tirelessly. When the city was shut down last spring, he regularly biked the six miles from his home in Brooklyn at dawn to make sure SoHo was caffeinated.

Niccolo featured in The New York Times, April 2021.



Article Feature August 2021

BAZAAR^{Harper's}

ESPRESSO EXPRESS

Brazilian-born entrepreneur stands out creating and serving high-quality coffees all over the world.



UDO NERY AUGUST 2021

Those who knew Davide Drummond as street skater in Brazil, surfing on the beaches of Australia or leading the Bad Boys Batucada band across world stages, couldn't imagine that he had yet another talent: being an award-winning barista. "I started working with coffee when I was 18, at band's manager suggestion. He wanted to see me out of trouble on tour breaks. So I've worked with chefs and baristas from the best bars, cafes and restaurants in Australia. When our band broke up, I opened my own cafes and then launched the Niccolo Coffee, with a group of friends and investors," he explains.

Today, he runs Niccolo's production, manages his cafes in Australia, provides products to more than 100 clients, and has just seen his newest project - Ground Support Cafe - receive a long article in The New York Times and be chosen as "Top 50 Cafes" in United States. If you think Davide is going to end up here, you are sorely mistaken. He still finds time in his schedule to plan the realisation of an old dream, expand his business to homeland. "Brazilians love a cup of coffee and I love to serve good coffee. There is no such perfect harmony", he concludes.

Photos by Christian Rocchi.

Niccolo featured in Harper's Bazaar Australia, August 2021.





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The Third Place

Celebrating 50 of the nation's best coffee shops and tea houses, and the stories of the owners behind them

Ground Support

399 W Broadway, New York, NY

"I started working with coffee as an 18 year old musician back home in Australia. I recorded 5 albums with my band and toured the world for 10 years. At the very beginning, my music manager made me get a job at a coffee shop, just to stay out of trouble during the week when there were no shows. At that point, I was already a retired professional street skater (due to injury), so I knew how to get into trouble back then. The plan worked! The entire time I played with my band, I was also part of an incredible hospitality scene in Melbourne, and worked in awesome restaurants, bars, and cafes. After the band broke up, I opened coffee shops with royalty money before starting Niccolo Coffee with some friends and investors. We operated in Australia, and decided to expand to the U.S. in 2014."

"Ground Support is a Soho institution that opened back in 2009. The original owners paid a lot of attention to specialty coffee and being the best they could be by serving some of the best coffee in NYC. They also created a culture of being always there for their community and would stay open through hurricanes and snowstorms. As the new owners since 2019, we decided to stay open throughout the pandemic, and ensured the highest level of hygiene, even making sure all team members had bicycles to ride to work everyday. The Soho locals loved that we stayed open, and are family to us now more than ever."

As the new owners and a coffee company at our core, we wanted to make the coffee even better here. We upgraded the equipment to the very best in the world, and invested a lot of training time with all our baristas, showing them the importance of meticulously-made coffee and brilliantly-presented latte art in awesome ACME cups. We're also offering single origin espressos and single origin filters from the best farms/crops all over the globe. We're proud owners of 5 cafes in Melbourne, Australia, so good food is just as important to us. Our head chef Taryn Black created an awesome menu with vegan and gluten free options, as well as terrific salads, sandwiches, and bagels that are made to order with deli meats and bread from some of the best delis and bakeries in NYC."

David Drummond, Co-founder
Niccolo Coffee

Niccolo featured in The Third Place, December 2021.

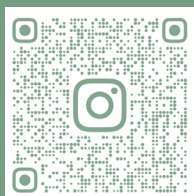


"Great for an early morning working session or a socially distanced meeting. Also great for people-watching, now that they have a bunch of tables outside. Great coffee, of course."

Ana Andjelic, Ex-Chief Brand Officer,
Banana Republic







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