

Buyers guide to buffet equipment



An introduction to buffets

Top Shelf Concepts has devised a short document to provide a helping hand. A buyers guide to setting up a buffet, containing a series of tips and suggestions to ensure you make an informed, headache free purchasing decision. Of course, if you need any further information, remember we are here to answer any questions – big or small.

In today's competitive market place, a basic buffet is not giving businesses the edge anymore. Buffets need to be streamlined, kept at the right temperature, and there needs to be a focus on less shrinkage by using airtight solutions. We have looked at advanced solutions to help the hospitality industry stay ahead with their food presentation and serving, using equipment that is versatile. We have the tools, tips and techniques to help you provide stylish, smart and sophisticated services, and use a solution that can be set up in minutes, with the benefits of better quality presentation and customer interaction.

- A buffet style meal allows guests to line up and choose which foods they would like to eat as they move from one end of the serving station to the other. The following are the basic guidelines that will help you set up a buffet with a profit.
- Buffets are used every day in major hotels, conference centres and stadiums. These may be themed around a particular meal period, special occasion, holiday, or ethnic presentation. The event's theme is typically the starting point for developing a plan for the buffet itself. Another fundamental decision is a menu that is developed around a theme.
- The season, weather and the guests' comfort and expectations hold together the theme. They have a direct impact upon the specific dishes selected for the buffet as well as the ways they are presented. When a buffet is part of a special event or celebration, the food should set the mood and enhance the occasion without overshadowing the occasion itself.
- When the concept or theme is maintained throughout the buffet presentation, guests can easily recognize it as the concept or theme. At each stage of buffet work, from the development of the menu through to replenishing the platters during the event, the theme or concept guides you to the best choice for the particular situation.
- Buffets are integral to many special events. Buffets can be part of a fundraiser or a gala, or part of an opening reception for a new business, product launch, or an exhibit at a gallery. Buffets are a part of many meetings, conferences, conventions, and similar corporate events. Buffets that are planned around a special event such as a fundraiser, gala, or wedding are generally planned with the client and must be tailored to their needs and budget.
- A featured-concept buffet is designed to attract guests to the restaurant in a hotel. Examples include Sunday brunches, pasta, or seafood buffets as well as "quick service" breakfast or lunch menus. The chef chooses foods for these buffets that have wide appeal and that work to improve the operation's bottom line. One popular example of a "featured-concept" buffet is the ubiquitous breakfast buffet. Operations that regularly present breakfast bars include hotels, motels, resorts, casinos, and restaurants. A smaller version of a breakfast buffet might include muffins, croissant and danish, fresh fruit, bagels, toast and jam, coffee, orange juice, and milk and cereal. This type of breakfast buffet, when featured at a hotel or motel, may be included in the price of the hotel stay in order to give the customer a "value-added" experience.
- A menu from a more extensive breakfast buffet might include several action stations such as a carving station for hams or roasts, an omelette station that creates omelettes to order, or a crêpe station making filled crêpes. These stations would be in operation where a person is alongside an extensive buffet that would include many breakfast items such as scrambled eggs, bacon, waffles, hash browns, quiche, and the above-mentioned muffins, bagels, toast, and fruit.



The objective for a successful buffet

- Improve buffet and presentation for food and beverage team, that is fresh, clean and creative and improve the quality of the entire customer experience
- Make buffet streamline, so people can easily move on but not so busy that the service is clogged
- A sequenced arrangement of food, easy to see, easy to reach, and easy to serve
- Build rapport and trust for customers, to keep coming back with attractive, fresh appealing displays
- Fast, easy setup, with a quiet service, making replenishing easy.
- Visual Impact, with cost effectiveness
- Control costs by limiting wasted food
- Ability to set up a buffet in any configuration fully customizable, flexible for budget and size of event



What the banqueting and food and beverage team can expect to benefit

- Gain instant rapport and trust with customers
- The serving of food and making their choice a 'no brainer'
- World class equipment that can be adapted to the occasion
- Best ways to use equipment for buffet, conferencing and catered events.
- How to quickly set up a buffet and any other structure to meet the objectives required
- How to make a streamline, quiet service
- How to save money, with no wastage
- Reputation to be built instantly in the world of conferencing
- Instant confidence to present any food for any size group
- The ability to present food quickly
- Greater use of space — smaller footprint, with an elevation of food
- Project the business brand in an expert manner
- More contracts will be won and company sales will increase



Why do businesses have a strong emphasis on food presentation?

- Customer service improves as a result of professional food presentation
- Impress clients and prospects with structured buffets and food stations
- To avoid fines and penalties from health authorities
- To save costs on food going stale
- Makes cleanliness and maintenance a breeze for your client and their staff.
- Ensures food is displayed attractively as well as functional
- Creates a point of difference
- People eat with their eyes



Why should you choose a buffet?

Benefits of buffets

- Waiting-on-the-table duties are reduced for the host
- Larger number of guests can be accommodated
- Less labour, space and tableware required
- Profitable as many served in a shorter span of time
- Variety of foods and cuisines featured
- Gives wider choice to diners
- Creates informal, friendly atmosphere
- Control possible use of portions, with proper ladles and limited assisted service required
- Scope for imaginative, visual presentation of food.



Types of buffets



Fork & sit-down buffet



Smorgasboard buffet



Single point buffet



Meal period buffet



Scrambled buffet



Action station buffet

Buffet styles and concepts

Buffets are generally faster and more efficient than table service, using multiple buffet lines to accommodate the guests quickly and efficiently.

3 Reasons for popularity of buffets:



Visual appeal



Efficiency



Adaptability

Sit down buffet

- Less limitation on menu items
- Comfort for diners
- Can serve wine and spirits with ease
- Proper table layout and aesthetic presentation
- Several courses and cuisines can be offered for variety
- Entertainment can be coupled with meal service
- Create elegance
- Offer the appeal of quick service
- Decrease monotony
- Stimulate menu planner

Meal periods for buffets

- Breakfast
- Lunch
- Brunch
- In between reception or conferences e.g. Morning tea / Afternoon tea
- Dinner
- Cocktail events
- Product launch
- Corporate events

Types of buffet set ups

- Two sides straight line buffet
- Centralised buffet set up
- 2 sided breakfast bar buffet
- Circular

Buffet service and staff

- Comparison of staff skills
- Number of pax
- One waiter should handle 5-7 items

Buffet attendants should have thorough knowledge of:

- Food and ingredients.
Solution - use buffet signs
- Utensils and service ware to facilitate portion size.
Solution - use disposable portioned vessels
- Presentation technique/ service method.
Solution - use equipment to make this a 'walk in the park'

A successful buffet is reliant on keeping it fresh and replenished. You always need product on the buffet — even at slow operating periods. For example, your salad station looks best when packed full of a variety of fresh items. No one likes to get the last item on the counter.

Be sure to allow enough circulation space for guests to comfortably move around within the buffet zone. Try to allow for six feet of walking space in front of all counters.

With the right equipment and the proper space allocated, you are ready to 'wow' your guests with a great buffet!

Buffets add excitement by offering creative salads and appetizers, hot and cold dishes. They can be transformed into interactive stations.

Whether you just want to spice up your existing buffet, conference centre, stadium or banqueting set up, or have plans to tear it all out, and install a brand new one – it needs to be compliant with food standards, whilst catching the eye, and should bring in repeat business.

Buffet and serving equipment represents a significant investment for any business; therefore it is crucial that the longevity of this valuable asset is

maximised. One of the key ways to do this is to ensure you have equipment that is easy and fast to set up.

Purchase a system that offers 'unparalleled functionality' and the most effective approach to elevating food. Offering a quiet streamlined flow for small groups, or a full event booked out for larger numbers. When it comes to food service, ease of use is very important, and presentation is everything!

What is your buffet?

Different spaces, different events all have varied serving requirements.

- Modular and customisable — chefs love buffets, as it's like lego for them.
- Building centrepieces, or small to large stations? Change the colours of surfaces for different events or times of day.
- Some functions and events, for instance, may require cooling solutions, or a multi chef to provide warming to ensure right temperatures. It's important to meet regulatory requirements to avoid any penalties from the authorities.
- A clean buffet speaks volumes about the pride that the organization takes in its day-to-day operations. This can have reputational benefits too.
- Breads, pastries, fruits or continental meats may require airtight covers to keep them within the food standards and regulations. Be it a breakfast buffet, conference, catered lunch, or cocktail evening. The needs are all different, but using the right equipment will allow you to serve all these events with ease, because of its versatility. Costs can be cut with fewer turnovers of bread and cereal by using airtight bakery cases and drawers, dispensers for cereals, beverage dispensers — this allows you to buy and serve in bulk. Buying product in bulk helps save money. Using cereal dispensers keeps the cereal fresh. Beverages being served in dispensers requires less replenishing from staff members.

Look to the future

When working through this checklist of points to consider, it is important to note the various factors that will influence the purchasing decisions. To maximize the return investment from buffet and conferencing equipment, it is important to think about how your food presentation requirements may evolve over the next two to three years.

What surface area do you have for your buffet?

Modular, flexible buffet equipment will be required for a vast area. On the other hand organisations located in smaller premises benefit from our space saving risers, and surfaces. Make a note of the dimensions of your buffet, table, or conferencing area, so that this factor can be considered when deciding what equipment you need.

If your space is tight, more compact buffet equipment will be beneficial. Manoeuvrability may also play a key part in your final choice. The provision to store the equipment is another advantage.

Having equipment that is easy to set up, by your changing hospitality team, makes life a lot easier. You don't need complex configurations.

Our buffet systems feature flexible, modular, multi-level configurations that are easily adaptable for any space.

Know your environment

If the outside environment is by the salt water, you need equipment that will last the distance. High grade stainless steel will last forever and with its special finish to stop finger marks, it's a breeze to keep clean.



Decide on a budget

Budget with the finance team. Begin planning your buffet table months before your event. This will enable you to get it into the CAPEX Budget, or get a piece added to your OPEX budget every month. This will ensure you are not making last minute decisions and preparations.

In difficult times it is understandable that organisations want to try and save money. But investing in cheaper equipment that is ineffective, poorly constructed, or that utilizes more cleaning chemicals, is simply false economy. It will cost the businesses more in the long run as the equipment has to be replaced and the quality of the buffet process will be adversely affected. The buffet equipment has to be prematurely replaced, which is something no organization can afford.

AS ZIG ZIGLAR SAYS

"I'D RATHER EXPLAIN PRICE ONCE THAN APOLOGISE FOR QUALITY FOREVER"

It is important that the budgeting process is realistic, if cash flow or upfront capital expenditure is a concern, many offer flexi end of term options, following a finance period of 1–5 years.

The beauty of some buffet systems is that they are modular, so you can build pieces gradually one by one into your monthly budget, and still be able to use them until the next piece arrives!

Safety first

Whatever the nature of your business — from food management to restaurants, hotels to offices, buffet equipment can help uphold your duty of care to provide a clean, safe and

hygienic environment. Serving of food can also play a crucial role in the control of health. It is important, therefore to invest in machinery that can proficiently carry out the work it is intended to do.

Buffet equipment should be easy, and safe to set up. Also, being streamline lessens the chance of trips or falls, which is especially important with passing 'traffic' and during daytime services.

Noise

Being a quiet service, can improve the quality of your venue. Noise can disturb personnel or spoil the atmosphere in a customer-facing business. Indeed, noise is an especially unwelcomed intrusion in many settings, such as healthcare when patients need rest and recuperation and education when concentration is crucial.

Hygiene / food standards

Top buffet contaminators:

- Flies and insects
- Unwanted smells
- Unhealthy guests (cold/flu)
- Air conditioning systems
- Guests touching and putting food back
- Cross contamination of products
- Too high temperatures for chilled products
- Dirty utensils
- Unclean storage
- Hand hygiene

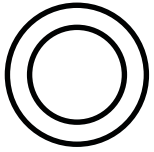


Talk to the experts

Buffet equipment providers have a wealth of knowledge and experience that will prove incredibly helpful during the process of researching, shortlisting and purchasing the right equipment for your space. The more professional organisations will offer a no-obligation consultancy service whereby they digest your specific requirements and provide guidance and recommendations accordingly. Make best use of this advice, remember not to be swayed by a sales pitch — remain focused on your own buying criteria.

Buffet setup guide

Recommended breakfast buffet set up



1 Plates



2 Juice



3 Yoghurt



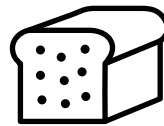
4 Fruit



5 Cereal



6 Hot foods



7 Bread & butter



8 Preserves & honey



9 Flatware



10 Napkins



11 Hot beverages



12 Danishes & Pastry



Recommended lunch buffet set up



1 Plates



2 Main courses



3 Hot foods



4 Cold foods



5 Salad



6 Bread rolls



7 Butter dish



8 Flatware



9 Napkins



10 Beverages

Let us help you easily comply with all the regulations

Successful buffets from Top Shelf Concepts are faster, quieter, and make replenishing stress-free. You can control costs through portion control, limiting food waste, with the ability to have any configuration fully customisable – totally flexible for your specific needs for any budget and event size!

Streamlining your buffet

You don't want a slow moving buffet, and it needs to be in the correct order for your patrons. There is a psychology behind a buffet. You don't have guests back tracking. You must avoid obstacles and bottlenecks. It needs to be visible, clear, and easy to reach. Plan your traffic flow so it's comfortable and harmonious.



Arrange the room for the best flow

Decide if you wish to set up individual serving stations, accessible by one side, or both sides. What is the best design and traffic flow of the buffet stations? This will keep the line moving quickly.

- Stations or a full buffet? Do you want to plan a separate table for beverages? Is it practical for the beverage table to be far away from the food table? (This gives your guests a chance to choose their food and put the plate down before pouring a drink, minimizing spills). This is another way to ensure you don't have bottle necks.
- Consider the number of guests. What is the best seating plan with the space available and the layout and dimensions of the venue?
- What time is allocated for service?
- Sequence of buffet food — dry then moist, bland then spicy, savoury and then sweet.
- For ease of service equipment, and the need for less labour, use buffet signs

Buffet layout

- A smooth traffic flow at breakfast is key for creating a harmonious atmosphere.
- It is of great importance that the logistics are planned well, both in the dining room and at the buffet.
- If the buffet layout is well managed, costs per guest will come down as guest satisfaction goes up!

Simple layout & overview

When a guest comes into the breakfast room it must be easy to get a quick overview of the breakfast and see where it starts. Design buffet layout from your guest's viewpoint. Start with the layout plan of the dining room and, as you consider the placement of various items, take into account the effect this has on the overall flow of your buffet. The right flow will have a positive effect on the guests, staff and breakfast costs.

Guests should always see a well filled buffet. When accommodating families, consider establishing a special children's buffet.

Guest communication

Long lasting stainless steel sign holders offer an easy and effective way of communicating with your customers on the buffet lines.

Lighting

Consider the use of LED lighting, candles, floral bushes and arrangements.



Make it streamline

Here are our tips for minimizing pile-up and maximizing enjoyment at the buffet table:



Beginning and end table

Use the plates, napkins and utensils to mark the start of the buffet line, so guests can flow down the table in an orderly way. Stack paper napkins with their seam facing outwards, to make them easier to pick up quickly. If you are planning an event with a lot of people, it is a good idea to set up a buffet with multiple stacks of plates.



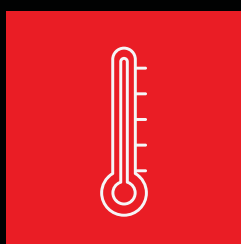
Smaller plates

People tend to fill their plates, so smaller plates mean smaller portions and less likelihood that guests will take more than they can eat. Those who didn't get enough the first time around can always go back for seconds.



Big ticket foods

Foods that are served in greater quantity, like salad and bread, should be placed toward the beginning of the buffet, while the more expensive foods that are served in smaller amounts, like meat or fish, should be closer to the end, where guests are less likely to overfill their plates.



Temperature

The first stop on the food line should be the cold foods. The hot foods, which are usually the main dishes, should be at the end of the table. This way, your guests won't be dining on cold main courses when they find their seats.



Pre-portioning food

Pre-portioning food helps the line move, and more importantly, is easy to style attractively.



Waste

Make sure you have plenty of outlets for waste bins, particularly if you are serving in disposable vessels or plates.

Portion and cost control

Create flexible menus

Having a complex menu requires more ingredients, more time and higher costs in training and greater organization. Think of menus that can generate multiple dishes using the same ingredients. You still can be creative without changing a menu daily.

Serve smaller pre-plated portions

Desserts, sushi, pastas and salads have become a popular pre-plated item for buffets. Pre-plating is a great way for chefs to take more control of the servings. Pre-plate more expensive items, this can also be a subtle food-cost control measure to help reduce waste and over production and provides a touch of elegance.

Reduce size of serving spoons

Using large serving utensils can result in a customer taking more food than necessary and increasing the portion size per person. This will ultimately increase the food cost.

Line up food according to cost

Starting the line with starch, vegetables and salad choices also helps fill the plate and encourages reasonable portions of salmon or beef. Put the most plentiful or cheapest types of food at the beginning; push the scarcest or most expensive to the end. Keep an eye on the food within the first hour, and switch it in the line, according to your availability of food. It works!

Serve food on smaller trays and platters

Food served on smaller trays and platters may have to be replaced more frequently, but it does convey the message that there is not an endless supply and will guide the guest to take only one or two selections rather than over-fill their plates. Serving food in smaller serving vessels also provides the opportunity for more variety.

Maximize leftovers

Maximize leftovers if possible by using it the next day or having it for staff meals. The amount of leftover food at some buffets can be astonishing. Feed your staff leftovers or see what can be used the next day before throwing it away. If an item has been sitting there for a long time, more than likely it cannot be used the next day.

Weigh and record any food wastage

Calculate and keep track of the amount of food thrown away each day. This will allow you to decide whether a certain item should be removed from the menu or modified.

Develop a strategy to undermine the customer

This method sounds harsh, but may be the difference of losing or earning a profit. Examples of outsmarting the diner could mean offering larger glasses of water so diners fill up faster. Another method is offering bread once customers are seated.

Control costs and production carefully to cut waste and ensure profit.

Seeing is believing — invest in quality modular, versatile buffet equipment — It's the chef's lego!

Once a shortlist has been drawn up of what you need for your buffet, arrange to see some product demonstrations. Do not simply rely on a supplier's company literature or marketing claims. Insist that the equipment provider set up, and show you how it works in your space. Remember you can use buffet equipment for many and varied events. Ease of use, and fast set up is a must.





Design

First and foremost design is key. It's the overall aesthetic appeal. It's all about versatile equipment that will fit different environment styles, and space limitations, with beautiful products in unified themes.

Adaptable square, rectangle, round and hexagonal systems are available that feature multi-level and side connectivity.

This allows users to create stations on any size or type of space, whether a round table, or a long banquet table, a narrow area or a wide one, and more.

By changing colours of surfaces, different looks can be achieved quickly. Using the same bases for morning, afternoon, and evening!

Quality

Quality does not come cheap. You are best to pay a little bit extra, but the quality will be over-the-top premium and is built to last for a very long time.

Hospitality is robust, fast and never ending. Events happen one after another, and set up and dismantling has to be fast and easy. It's paramount that buffet equipment is durable. Equipment must be very sturdy, designed to be used for a very long time, to always look fresh and inviting, and not fall apart after several uses.

Top quality brushed metals like Stainless steel 304 is recommended, and even 309 for warmer grill tops, in heavy duty thick gauges, and also if welding. Ensure there is a lifetime-guaranteed welding, so that weld spots are small and clean but very strong. When purchasing stainless steel, be sure that there is a special coating used to make your equipment fingerprint-proof, helping it look extra fresh after many years.

Crystal clear high-grade acrylics, strong vacuum-formed / moulded accessories are all to be looked for too.

Attention to quality means your buffet equipment can be expanded, not replaced. If you don't have a budget, buy a starter kit first. Start with a small quantity, doing a mix and match. As your business grows, or you expand to wider stations or larger events, you can add. For example; start with risers, then add more of the same risers, or start with coolers, then add beverage dispensers and warmers.

Functionality

It's all about creating practical solutions that maximize space and allow for creativity. The importance of a streamline buffet, with no backtracking. The success of a buffet is the flow of the patrons. It is about making versatile pieces that can fulfil several different purposes, just by changing the accessories.

Investing in some unique ranges, with the right accessories, you can use the basic product as a warmer, chafer, cooler, or riser — whatever the current set up calls for.

HAND IN HAND WITH THE CONCEPT OF FUNCTION IS INTEGRATION.

Having a system that allows for integration across the entire line: Risers – Beverage Dispensers – Bakery Cases / Bakery Drawers – Warmers – Coolers. Separate pieces that answer to each of these functions that relate seamlessly as well. The flexibility in purpose, and this ability to integrate different pieces across a wide range of functions, is a very strong advantage that you will have over competitors. You will encourage repeat customers, as they appreciate a simple layout, clean and inviting.



Buffet categories



Risers

Risers answer current trends that call for multi-dimensional, elevated presentations. Flat, single-level presentation is something that we steer customers away from. Multi-level risers are a way to maximize space, allowing more food to be displayed, in a unique way. They have slots on the side that have consistent heights across the board, and come in various finishes/materials, at several price points.

It doesn't stop at presentation, but also in the storage and transportation. If your banquet hall is 15 minutes away from the storage room, a cart to store and move your buffet, is a perfect way to speed things up for your employees. So for easier, more practical setting up and disassembly processes, be sure to have a cart that has designated spaces for the square risers, and the best-selling surfaces — because beautiful as they are, you don't want to be stacking them and causing scratches.



Cereal dispensers

In breakfast buffets and dessert stations, clients are able to present their cereals, granolas, oats, chocolate chips, and other ice cream topping offerings. This concept of self-service, customization, mix-your-own option that cereal dispensers facilitate is especially popular with millennial travellers.

Designed to keep the product fresh:

- We recommend a dispenser that is designed so that 2 sides of the portion wheel are touching the opening at any given time. This prevents the air from coming inside, protecting the product from exposure, keeping it fresh for a long time (up to 30 days in non-humid places). Additionally, our models facilitate FIFO dispensing, which keep contents fresh and moving (instead of the product staying in the bottom longer like the way that it does in a scoop bin).
- Better inventory management is more achievable, since clients are able to forecast in measurable portions.
- Health inspectors all over the world love dispensers. There is no risk of cross-contamination, like when people use spoons, for example, to put toppings on ice cream or worse, when people dig their hands in bowls to grab some peanuts. The possibility of germ transference is eliminated when our dispensers are used. No one touches the food!
- It's important to purchase dispenser models that are very easy to take apart and clean.



Surfaces

Surfaces are the key to maximizing the versatility of the Rosseto® products. They come in a wide variety of colours, materials, shapes, and sizes. Surfaces go hand in hand with our risers, warmers, coolers, bakery cases and beverage dispensers, connecting them from station to station, adding levels wherein foods can be displayed.

Look out for a product that extends from cooler and chiller, to centrepiece and riser, to warmer. We sell the shallow ice baths and the exclusively textured tray; the deeper ice tub and dome cover. We also have a beverage dispenser in this shape that complements the line. With the grill top and a burner holder, it can also function as a warmer. With risers available in 2 different finishes, 3 different sizes, and a wide array of accessories — these are, by far, the most creative, unique, and economical food presentation option!



Beverage dispensers

Choose a beverage dispenser that has a self-chilling mechanism, or with a unique floating ice chamber that keeps the beverage cool and tasting fresh, even as the ice melts. Different capacities and shapes are available, depending on the shape, material, or theme of the display. They can be dressed up according to design goals (bamboo, black gloss, stainless steel bases, square or pyramid-shaped, also comes with round tower option). Popular sizes for beverage dispensers are 3.7L, 7.5L or 15L. It's crucial that these are made with crystal clear acrylic panels, with a solid, heavy-set lid and an NSF-certified faucet. A bonus if you can connect to other pieces, making it easy to build a beautiful, complete station.

You need:

Easy to clean: You need products that not only look good, but are easy to maintain. Minimal parts helps you keep your customers safe, and health inspections worry-free

Connectability: All Rosseto products are designed to work together – choose from a range of materials, sizes to create endless combinations of display designs. Building buffets has never been so easy!

Stackability: Keep products looking new longer. Stackable design makes storage easy.

Portion control technology: Control food cost and save money.



Buffet categories

Continued



Bakery cases / bakery draws

Look for elegant-but-durable display cases with crystal clear panels, where you can encase mouth-watering breads, muffins, and pastries for breakfast or dessert stations. It's so handy to have small footprints, but display as much product as possible. Check out the option of combining with other functional items such as condiment trays. This is flexibility and modularity at its finest: you get to create your own station by putting one drawer on top or beside another, topping it with a condiment tray where you can place butter, fruit jams, and napkins.

Warmers

Consistently at the very top spot is the warmers category. What we try to do is provide hot food presentation pieces in place of the standard, unexciting chafing dish. These alternatives are more aesthetically pleasing — and of course reliable, durable and made with premium materials. Some systems can be connected with other risers, or more warmers. The grill accessories are made of solid stainless steel. Other square and round warmers are also available, as well as hexagonal shaped warmers. Its important to have thick-gauge grill tops in the highest quality stainless steel (called 309, which means they are not bendable, even when exposed to high heat); with frames available in at least 3 heights and 2 finishes. Perfect for action stations, which are the newest trend.





Coolers

Cooler solutions are an elegant way to present cheeses, sushi, individual beverage servings, fruits, and other similar cold foods. And again, all the options that you see here can be integrated easily into the look of the rest of the buffet.

Look for a product that can be used in at least 4 ways:

1. The frame on its own as a riser;
2. With the ice bath as a cooler for packed beverages or seafood;
3. A cold surface with ice under the exclusively textured tray
4. And with a lid, to serve as a sneeze-guard or just to keep food even fresher. With a lot of the other pieces in this category, we offer 3 different accessory depths that answer different needs.

Liteware

Lastly, an elegant line of disposable cups, bowls, and unique catering solutions. This is especially perfect for the trend of small portions. For a sophisticated event look, without breakable glass, these classy, unique solutions are easy to set up and to dispose of quickly. These are high-quality, single-use, elegant-looking disposable beverage ware and mini-dishes.

To highlight some main points, you need:

- The best value for money: versatile, durable pieces that are built to be expanded, not replaced
- The advantage of multiple functions and constant innovation: that adds to the functionality of a given item.
- Products for all standard sections of food service
- A wide range of buffet equipment that speak the same design language
- Multiple finishes and materials that allow for various price points and countless creative possibilities.

Summary

It is important to remember that no two organisations are the same. The criteria influencing one buffet equipment purchase is therefore likely to differ from company to company. Specialist advice should be sought from industry peers, trade journals, and equipment providers, but the key thing is to invest in the right long lasting equipment for you, and your business!

View your provider as a hospitality food presentation partner that can support your business as you continue to grow and evolve. The more responsible suppliers will seek to develop long-term, value adding relationships with customers, which continue long after the initial procurement. They will play a crucial role in enabling the flexibility of your food presentation approach, which will ensure you constantly achieve the highest possible standards, and stay at the front of the pack!

Freshness, presentation, reputation

We know how busy a breakfast buffet, corporate lunch, evening cocktails, or any function and event can be. Buffet equipment technology makes cleanliness and maintenance a breeze for you and your staff. Elegant systems display food attractively whilst still being highly functional and efficient.

Food and serving presentation is extremely flexible without compromising on quality.

It is the entire experience that people enjoy from the moment they walk in the door, see the buffet and start serving with ease. With so many buffet choices, consistency and hygiene is an essential part of creating a memorable experience that will lead to recommendations and repeat business.



Additional support

Don't forget that serving food needs consumables such as pine food boats, disposable cutlery, beverage ware, and of course toothpicks, and wax food paper. Assess what look you are designing. Also consider the longevity of a product. If you buy quality, you won't need to continually replace. Invest in a unique serving system of interchangeable pieces, that will turn an ordinary buffet table from bland to amazing.

Look for the following:

1

Easily connect a shelving surface to a riser, cooler, warmer or beverage dispenser and instantly create countless action stations.

5

Expandable collection

2

Ability to change and connect into countless configurations (always has a fresh and new look).

6

Durable and solid construction, yet light expression, with protective coating for commercial use.

3

Choice of materials, finishes and heights

7

Support your buffet and display system with our variety of options that free up your table space by holding plates, silverware, condiments and more in an organised and stylish fashion.

4

Choices for individual budgets and space — go the extra mile to take advantage of your table space.





EASY STEPS TO ORDER



Contact

Contact us by phone, email or website enquiry. We are easy to find on the internet, just search Top Shelf Concepts or order online at TopShelfConcepts.com.au

Order Online



Consult

Your Top Shelf Concept's consultant can meet you on site or in our showroom to gain a full understanding of your requirements and objectives. We will then provide recommendations tailored to your business.



Proposal

We always endeavour to provide you with an itemised written proposal within 24 hours. Once you are ready to approve your estimate, just email, phone, or fax our office, or submit a Purchase Order for account clients. If changes are needed we can adapt your proposal as required.



Fulfill

We will despatch your goods.