







## SETTING THE NEW STANDARD FOR GUEST SATISFACTION

<p><b>COFFEE AND TEA</b></p> 	<p><b>COFFEE LABEL</b>          100% Arabica Coffee          2 Regular, 1 Decaf          (1) Hot Water          (2) Types of Tea          Dairy and Non-Dairy          Creamer, Sugar          (2) Types of Sweetener          (1 pink or blue          and 1 yellow or green)</p>	<p>(2) Types of Yogurt          • recommend Greek,          regular and light options          • If bulk, Perfect Parfait          dispenser should          be used          • Glass front refrigerator</p>	<p><b>YOGURT</b></p> 
<p><b>FRUIT</b></p> 	<p>Three fruits,          one should be fresh</p>	<p><b>JUICE LABEL</b>          Minimum of (2) Juices          • One Should be Orange          Juice machine required</p>	<p><b>JUICE</b></p> 
<p><b>CEREAL</b></p> 	<p>(3) Types of Cereal          • One should be Raisin Bran  <b>MILK(S) LABEL</b>          (2) Types of Milk          - i.e. Skim, 2%, Whole          Hot Cereal          - i.e. Oatmeal, Grits          See additional requirement          under Healthy Option</p>	<p>(2) Types of Sliced Bread          - i.e. White, Wheat,          Rye, Sourdough          (2) Sweet Breads          - i.e. Muffin, Danish, Cinnamon          Roll, Specialty Bread          (1) Choice of          Bagel, English Muffin,          Croissant or Biscuit          • If bagel is offered, cream          cheese should be offered          Butter or Margarine, Jelly</p>	<p><b>BREAD</b></p> 
<p><b>EGG &amp; MEAT</b></p> 	<p><b>EGG LABEL</b>          Hot Egg          i.e. scrambled,          omelet, patty, etc.  <b>MEAT LABEL</b>          Bacon, Sausage,          Turkey Bacon, etc.</p>	<p>Choice of (1)          French Toast,          Waffle, Pancake          or Crepe</p>	<p><b>HOT ITEM</b></p> 

**GRAB AND GO**



**APPROVED SIGNAGE REQUIRED**

Should be available Monday - Friday one hour prior to breakfast until breakfast service begins, unless hotel offers 24-hour room service

- Bottled Water
- Whole Fruit
- Breakfast Bar - i.e. granola bar, Belvita, Special K, etc.

White bag and approved sticker

**APPROVED SIGNAGE REQUIRED**

(1) Non-Dairy Milk - i.e. Almond, Soy, Coconut, Rice

(1) Gluten-free item - i.e. Chex cereal, Gluten-free Cheerios, Gluten-free Rice Krispies (Canada only), gluten-free oatmeal, granola, etc.

**HEALTHY OPTION**



\*Your gluten-free cereal offering does NOT count towards the minimum previous requirement of 3 cereals. The gluten-free cereal, Raisin Bran plus two others is required. (a total of 4)

**BUILD YOUR OWN OPTIONS:**

Select 3 Options and 9 condiments: APPROVED SIGNAGE REQUIRED FOR ALL  
All condiments should be displayed in a glass jar with lid and appropriate serving spoon.

<p><b>YOGURT PARFAIT with a Minimum of Three (3) Condiment Choices</b></p> <p>suggested toppings: granola, chocolate or peanut butter chips, crushed oreo, dried fruit such as Craisins or pineapple, local honey, shredded coconut, nut slivers or pieces, fruit compote</p>
<p><b>OATMEAL with a Minimum of Three (3) Condiment Choices</b></p> <p>suggested toppings: granola, chocolate or peanut butter chips, crushed oreo, dried fruit such as Craisins or pineapple, local honey, shredded coconut, nut slivers or pieces, fruit compote</p>
<p><b>BREAKFAST SANDWICH with a Minimum of Three (3) Condiment Choices</b></p> <p>suggested toppings: cheese, salsa, ketchup, local hot sauce</p>
<p><b>WAFFLE, PANCAKE, CREPE or FRENCH TOAST with a Minimum of Three (3) Condiment Choices</b></p> <p>suggested toppings: whipped cream, fruit compote, chocolate or peanut butter chips, crushed oreo, mini M&amp;Ms, Nutella, peanut butter, sprinkles, flavored syrups (blueberry, strawberry, pecan, etc), local honey</p>
<p><b>OMELET with a Minimum of Three (3) Condiment Choices</b></p> <p>suggested toppings: cheese choices, meats, vegetables, salsa, local hot sauce</p>

**Questions?** Contact your Regional Service Manager for more information

**IN THE U.S.**

<b>SIGNAGE</b> Hotel Signs	1.888.273.8726
<b>DISPLAY ITEMS</b> Hubert	1.800.543.7374
<b>Grab &amp; Go Stickers</b> Prisma	1.800.379.5777

**IN CANADA**

<b>SIGNAGE</b> Wayside	1.855.501.2374
<b>DISPLAY ITEMS</b> Hubert	1.888.835.7929
<b>Grab &amp; Go Stickers</b> Wayside	1.855.501.2374

**FOR FOOD ITEMS, PLEASE CONTACT YOUR PREFERRED FOOD DISTRIBUTOR**



## PRESENTING BREAKFAST

### COFFEE STATION



**Coffee must be presented** in air pots or through an approved liquid dispenser • **SIGNAGE REQUIRED**  
Air pots must be in a display rack with drip trays  
10oz hot beverage double walled insulated cups If an insulated cup is not used, hot beverage sleeves, are required  
Beverage napkins in a commercial-grade, coordinating napkin holder  
Stir sticks or spoons  
Commercial-grade, coordinating, condiment holder  
If bulk creamer is used, cream must be in a thermal beverage server • **SIGNAGE REQUIRED**

### JUICE STATION



Minimum 8 oz. disposable polyethylene "PETE/PET" plastic or paper juice cup must be presented.  
8oz. juice glass may also be used and displayed on the breakfast buffet.  
Electric, refrigerated juice machine, dispensing a minimum of two types of juice • **SIGNAGE REQUIRED**

### FRUIT



**Whole fresh fruit** must be presented in a commercial-grade, coordinating wire, stainless, melamine or glass display  
**Fresh cut fruit** may be displayed in a chilled unit with a lid  
**Individual fruit cups** may be displayed in a glass front refrigerator

### YOGURT



P/C yogurt may be displayed in a glass front refrigerator  
**Bulk yogurt** must be dispensed from a Perfect Parfait unit, and accompanied by a "PETE" or "PET" cup and lid  
Toppings for BYO must be in a glass jar with lids and individual spoons or P/C units  
**APPROVED SIGNAGE REQUIRED FOR BYO**

### CEREAL



**Bulk cereal** must be presented in a turn-style or pull handle dispenser. No more than 60oz of one cereal should be presented at any given time  
**P/C cereal** must be displayed in a wire, stainless or similar display unit. Freshly made **hot cereals** must be displayed in a commercial-grade warmer such as the Quaker warmer or similar  
**Hot cereal** packets or P/C units must be displayed in a coordinating, commercial grade display  
Toppings for BYO must be in a glass jar with lids and individual spoons or P/C units  
**APPROVED SIGNAGE REQUIRED FOR BYO**  
**Bulk milk** must be displayed in a cold beverage pitcher or dispenser with an ice core or in a restaurant style electric cooler (cow) • **SIGNAGE REQUIRED**  
**P/C units of milk** may be used and must be displayed in a glass front refrigerator

### BREAD



Covered, commercial-grade, coordinating display, where the product is visible  
Wooden or commercial-grade, front of the house, tongs with a melamine utensil rest  
Condiments must be in a commercial-grade coordinating, rack system  
Butter and/or cream cheese must be kept chilled in one of the following manners:  
Cold pan inserts, housed in a commercial-grade coordinating housing unit or in the glass front refrigerator

## EGG



**Hard boiled eggs**, if offered, should be kept in the glass front refrigerator in an egg tray or in a chiller dome

**Hot egg products** must be displayed in a commercial-grade induction unit (preferred) or chafer • **SIGNAGE REQUIRED**

## MEAT



**Meats** must be displayed in a commercial-grade induction unit (preferred) or chafer • **SIGNAGE REQUIRED**

## HOT ITEM



**Waffle**: dispenser and iron from an approved Best Western supplier

**Pancake**: approved machine or commercial grade induction chafer (preferred) or chafer

**French toast**: commercial-grade induction chafer (preferred) or chafer

Toppings for BYO must be in a glass jar with lids and individual spoons or P/C units  
**APPROVED SIGNAGE REQUIRED FOR BYO**

## ● ● ● GENERAL

**All equipment must be commercial-grade, coordinating and in good repair**

**Commercial-grade, appropriate signage must be used**

**A glass front refrigerator is required, and may be placed on or below the counter top**

**A commercial-grade microwave is required at the breakfast bar**

**Plastic cutlery (spoons, forks and knives) must be a minimum commercial-grade medium weight polystyrene**

**Bowls must be a minimum of 6.5oz commercial-grade medium weight paper/plastic**

**Bread plates must be a minimum of 6" commercial-grade medium weight paper/plastic**

**Minimum of 9" commercial-grade, medium weight paper/plastic plates for eggs, meats and hot items**

**Minimum 4"X8" commercial-grade, medium weight paper napkin in a commercial grade, coordinating holder**

**Pop-up napkin dispenser may be used; stainless steel napkin dispensers with budget napkins are not permitted**

**Bulk items such as peanut butter, margarine, butter, jelly, etc. are not permitted**

**Restaurant style condiments may be used i.e. ketchup, Tabasco, etc.**

**Sugar-free or flavored syrups may be presented in original containers**

**Styrofoam of any kind is not allowed**

**Vending style items are not allowed i.e. Honey Buns, Pop Tarts, etc.**

**No original cardboard delivery boxes or bread bags may be presented**

**All service ware must be coordinating (glasses, plates, and flatware)**

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## MINIMUM BREAKFAST PRESENTATION REQUIREMENTS