

CBC Breakfast Profile

Information CBC needs about your hotel to help us design a breakfast presentation that will be the best in your marketplace.

Our Mission:

Creative Breakfast Concepts' mission is to help every hotel manager serve a continental breakfast that will increase guest satisfaction scores and justify charging more aggressive room rates.

Our 7 Step Plan for a Great Breakfast:

1. Complete this profile
2. Send us photos of your breakfast area (unless new construction)
3. Provide a credit card number or check for \$195 deposit**.
4. CBC designers will create a custom breakfast design for your hotel. Photos and a cost sheet will be sent for your approval.
5. A CBC designer will contact you to answer any questions you may have about the design created for you.
6. Call us with your approval and ship date.
7. CBC ships your breakfast.

**Note: Once you receive the photo and cost list of your breakfast design, you will have 90 days to make any changes or to give approval. If final approval is not made within 90 days, your \$195 deposit will be forfeited and retained as a design fee. As long as 75% or more of our completed design is approved for shipment, 100% of your deposit will be applied to your breakfast order.

Yes....Design me a great custom breakfast for absolutely FREE!

My \$195 deposit is enclosed_____

Please charge my design deposit to my credit card. Visa____ M/C____ AMX____

CC Number#_____Exp._____

Name on Card_____

I will need my designed breakfast by_____(date)

Contact_____

Hotel_____

Address_____

City_____State_____Zip_____

Phone_____Fax_____

Send to: Creative Breakfast Concepts
1401 South Leavitt Ave.
Orange City, FL 32763

Phone: 386-917-0035
Fax: 386-917-0019

1. How many rooms are in your hotel? _____
2. How many guests do you normally serve for breakfast each morning? _____
3. Tell us about your counter top. Material _____ Color _____
4. Are there cabinets above your counter? _____
 - a. if yes, how high off the counter are they? feet _____ inches _____
5. What colors would you like us to use in your design _____
6. Please describe the decor or theme of your hotel:

Traditional ___ Tropical ___ Country ___ Southwest ___ Modern ___ Seaside ___
 Contemporary ___ Other ___ Explain _____
7. Are there any CBC items you'd like us to use in your design? _____
 please list the item #'s _____
8. Do you have a budget? _____ How much? _____
9. Please draw the general shape of your breakfast counter in the box below.
 - a. Please include the length and width of the counter(s)
 - b. Please indicate where electrical outlets are located
 - c. Please show where machines are located (juice, milk, coffee)

10. Coffee/Tea:

- a. How many of each coffee do you serve?
 Regular ___ Decaf ___ Hot Water _____
- b. Are you serving coffee in airpots? YES ___ NO _____
- c. Do you need airpots? YES ___ NO _____
- d. Is your coffee machine located on your counter? YES ___ NO ___
 If YES, how wide is it? _____
- e. How do you serve cream? PC's ___ Packets ___ Bulk _____
- f. Do you serve tea? YES ___ NO ___ Do you serve lemon slices? YES ___ NO _____

11. Juice:

- a. How many different juices do you serve? _____
- b. Do you serve juice from a pitcher _____ or machine _____
 If you serve juice from a machine, how wide is it? _____

12. Bread/Pastry:

- a. White ___ Wheat ___ English Muffins ___ Bagels ___ Other _____
- b. Muffins ___ Danish ___ Donuts ___ Croissants ___ Other _____
- c. Do you prefer a 2-slice ___ or 4-slice ___ toaster?
 Would you like a commercial NSF toaster? YES ___ NO _____

13. Condiments:

- a. Butter ___ Margarine ___ Jelly ___ Cream Cheese ___ Honey ___
 Peanut Butter ___ Cinnamon Sugar ___ Other _____

14. Yogurt/Eggs:

- a. Do you serve yogurt? YES ___ NO ___
- b. Do you serve hard boiled eggs? YES ___ NO ___

15. **Waffles:**

- a. Will you offer "make your own" waffles? YES___NO___
- b. Will you serve syrup in PC's___ Bulk___
- c. Will you offer toppings? YES___NO___ If YES, how many COLD/WET___DRY___

16. **Fresh Fruit:**

- a. Apples___ Bananas___ Other_____
- b. Do you serve fruit compote? YES___NO___
- c. Do you serve sliced fruit? YES___NO___

17. **Cereal:**

- a. Do you serve cereal Bulk___Boxes___Bowl Packs___If you said bulk, how many varieties?_____
- b. Do you serve Oatmeal___Grits___Other___
Do you serve it Packets___Crock Pot___
- c. Will you offer toppings? YES___NO___ If YES, how many COLD/WET___DRY___

18. **Milk:**

- a. Do you serve milk from a Machine___Pitcher___
Half Pints___
- b. Do you offer 2%___Skim___Whole___

19. **Salt & Pepper:**

- a. Do you serve S&P in Pc's___Packets___

20. **Hot Foods:**

- a. Do you serve hot food? YES___NO___
If YES, do you prefer a Warmer___Chafer___ How many hot foods do you offer?_____

21. **Microwave:**

- a. Do you have a microwave on your counter? YES___NO___
If YES, what are the measurements?_____
If NO, would you like one? YES___NO___ (Ours measures 22" W x 19" D x 13" H)

22. **Health Codes:**

- a. Has your health inspector said "no ice" ? YES___NO___
- b. Any other health code requirements? (sneeze guard, stir stick dispenser)
Please list_____

23. **Refrigerator:**

- a. Do you have a refrigerator on your counter? YES___NO___
If YES, what are the dimensions_____
What do you put in the fridge_____
If NO, Would you like a fridge? YES___NO___

24. **Cart:**

- a. If you have small counter space, may we use a rolling cart in your design? YES___NO___ (cart measures 36" W x 24" D x 29" H)

25. **Social Room:**

- a. Are you interested in a coordinating a social room concept design?
Soups___Salads___Pizza___Drinks___

26. **Service ware:**

- a. Do you use paper and plastic ware? YES___NO___
- b. Do you use China___Glassware___Mugs___Silverware___

27. **Other:**

- a. Please list any items or comments we missed in this survey:
