



Creating and Maintaining Your Breakfast Buffet

Calculate your available space in linear feet to determine the products that best meet your needs.

On average, 100-150 room hotels should range between 15-25 linear feet, 150-200 room hotels should range between 20-30 linear feet.

Peak serving hours are generally between 7:00-8:30 a.m.

Ensure you have the right proportion of food on display based on room occupancy to prevent unnecessary waste.

Accommodate 20-30 minutes of straight service during your busiest period to avoid having to replenish during high traffic times.

Presentation is as important as the breakfast items offered. The fixtures should compliment the food and décor of your property.

Displays should be well stocked. When displays are almost empty, they look less appealing.

Back-up food supply should be located in a pantry near the buffet for your service attendant to replenish quickly.

Trash receptacles of sufficient size should be provided to ensure they are never overfilled. Trash receptacles with lids are recommended to provide a sanitary environment.

Find a convenient area for one or more trash receptacles for guests to discard items both during and after the service process. These should be located away from the serving and dining areas.



Arranging Your Breakfast Buffet

Make it easy for guests to identify the beginning of the line. Cutlery, plates, napkins and condiments are typically placed at the beginning of the serving area or next to the respective food or beverage to prevent “back-tracking”.

Allow enough space for guests to set down their plate and drinkware while moving throughout the buffet.

To eliminate congestion and prevent “bottleneck areas”, place the toaster, microwave and waffle iron towards the end of the serving area, or place them in a separate area where flow won’t be disrupted.

Beverage Service should be located at the end of the serving area or on an island to maintain smooth traffic flow.

Create height and depth by adding risers and tiered displays to provide additional selections or where space is limited.

Once the set up is completed, monitor your guests to identify areas of confusion relating to where the line starts and where to find specific items.

Watch for “bottlenecks” and challenges such as how to use the waffle iron, microwave and conveyor toasters. Make improvements or add instructional signage where needed.