

Beautiful Banquets

Banquet kitchen.

The Banquet kitchen is designed for the customer who is looking for savings in staff costs and efficiencies in the kitchen and raw materials but still requiring a high standard of product.

With this type of operation it is essential that the staff are well trained and continual training is provided by Hospitality Design, to ensure the food quality remains high.

The Incorporation of blast chillers and holding coolrooms provides a food bank to enable food to be stored in advance for weekends.

Our Banquet kitchen can provide meals for up to 250 with a minimum of staff



from **\$215,000+ gst**

