# PLATED SERVICE MODIFICATION: PRE-SET BEVERAGE CARAFES 

## PRE-SET CARAFE TABLE WATER GUEST SELF-SERVICE




FILTERED SPARKLING \& STILL

OFFERING CAPABILITIES



GLASS CARAFES/ BOTTLES OFFER AN ELEVATED LOOK WITH TABLESCAPE


ICE-FREE, PRE-BOTTLED WATER AIDS IN LABOR REDUCTION AND FASTER SERVICE

## PRE-SET CARAFE TABLE TEA

GUEST SELF-SERVICE


CUSTOM MADE AND
PROPRIETARY SELECTIONS FOR CLIENTS


CURATED, STEEPED,
AND CHILLED
IN-HOUSE FOR A
PREMIUM EXPERIENCE


TREND: THE GLOBAL ICE TEA MARKET IS ANTICIPATED TO ADD 2X VALUE BY 2030

UPSELL OPPORTUNITIES
WITH VARIETY IN OFFERINGS AND FLAVORINGS

## WHY ELIMINATE ICE... RESEARCH, DATA, TRENDS

It takes more time for service staff to fill water glasses/ pitchers with ice

Water glasses and pitchers need to be refilled more frequently because the ice takes up so much space. Therefor, increasing labor with replenishing

## FILTERING

The trend in mid-high restaurants these days is towards filtered water service

Ice is not filtered.... so it negates the intention when serving a filtered water option

Room temperature water assists in the digesting process after eating

PHYSICAL REACTIONS

It is also more effective at preventing you from feeling thirsty

It boosts your metabolism
Guests with sensitive teeth are unable to drink ice water

Considerable energy is required to "extract" heat from water and produce ice cubes

## SUSTAINABILITY

The production of the energy to make the ice cube also has an environmental impact, most commonly carbon dioxide emissions

SPILLS \& SAFETY

Ice can cause spills when service staff or patrons try to refill water glasses

Condensation often forms on glassware / carafes making them harder to set by staff/hold by guests

