

INTERNAL – PRIVATE & CONFIDENTIAL

LUXEbuffettes Setup

Food Production / Banqueting Guide

Version: 21.06.24

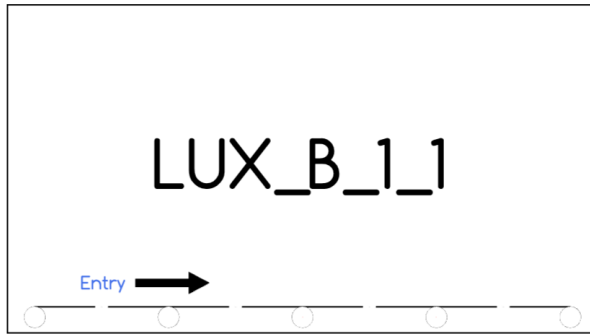
Overview

1. This guide should be used by FP / BQT when setting LUXEbuffettes
2. All LUXEbuffette setups will be defined in the floorplan by the Sales Managers
3. Floorplans will denote a simplified LUXEbuffette layout. FP / BQT should use this guide to determine the actual items required in the setup
4. There is only 1 component for each LUXEbuffette.

FLOORPLAN – LUXEbuffettes

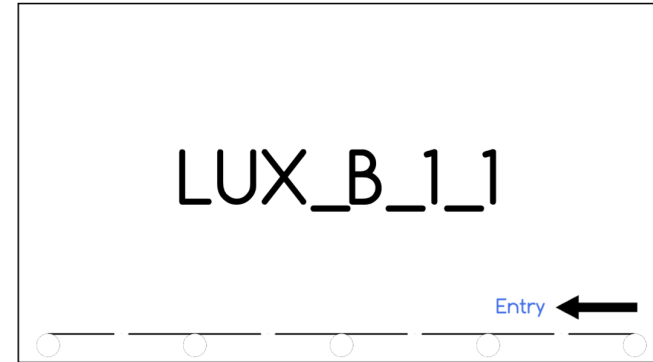
Component 1 of 1 – LUXEbuffettes

The below layout shows the combo pack for LUXEbuffettes:

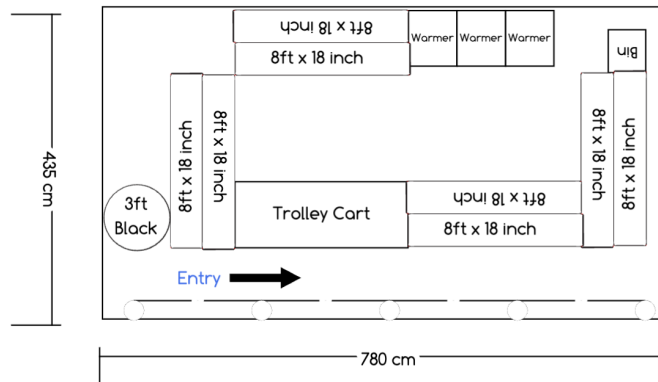


Component 1 of 1 – LUXEbuffettes [Reverse Flow]

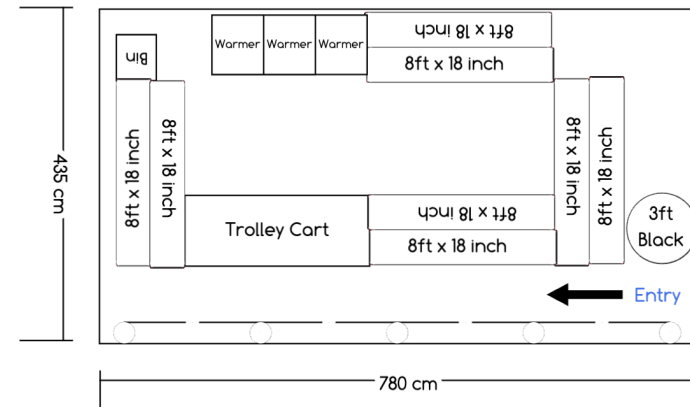
The below layout shows the combo pack for LUXEbuffettes:



The below layout is the detailed layout that should be used by LSU for setup:



The below layout is the detailed layout that should be used by LSU for setup:



FP / BQT INVENTORY- LUXEbuffettes

Component 1 of 1 - LUXEbuffettes [Per Station]

COMBO-SET NAME: [LUXEbuffettes]	
FLOORPLAN THUMBNAIL: LUX_B_1-1	
Cart Trolley	1
A4 Dietary Sign with Start & End Time	1
Warmer	2
Step Bin	1
Dinner Plate	200
Napkin	200
Cutlery Set	200
Décor Set	1

INTERNAL - CONFIDENTIAL

OVERALL REFERENCE PHOTO - LUXEbuffettes

[LUX_B_1-1]



INTERNAL – PRIVATE & CONFIDENTIAL

SIGNAGE - [LUXEbuffettes]

> Each LUXEbuffettes will have the following signage displayed:



A3 Stand on Clipped on Queue Pole:
To be placed on the queue pole at the start of each LUXEbuffettes line
SIGN DEPLOYED BY LSU



A4 Acrylic Stand:
To be placed at the start of each LUXEbuffettes line
SIGN DEPLOYED BY FP



A3 Stand on Clipped on Queue Pole:
To be placed on the queue pole at the start of each LUXEbuffettes line
SIGN DEPLOYED BY LSU