

MARK	DATE	DESCRIPTION
ISSUE	11-14-2013	
MAKE		CONSTRUCTION
PROJECT TITLE		

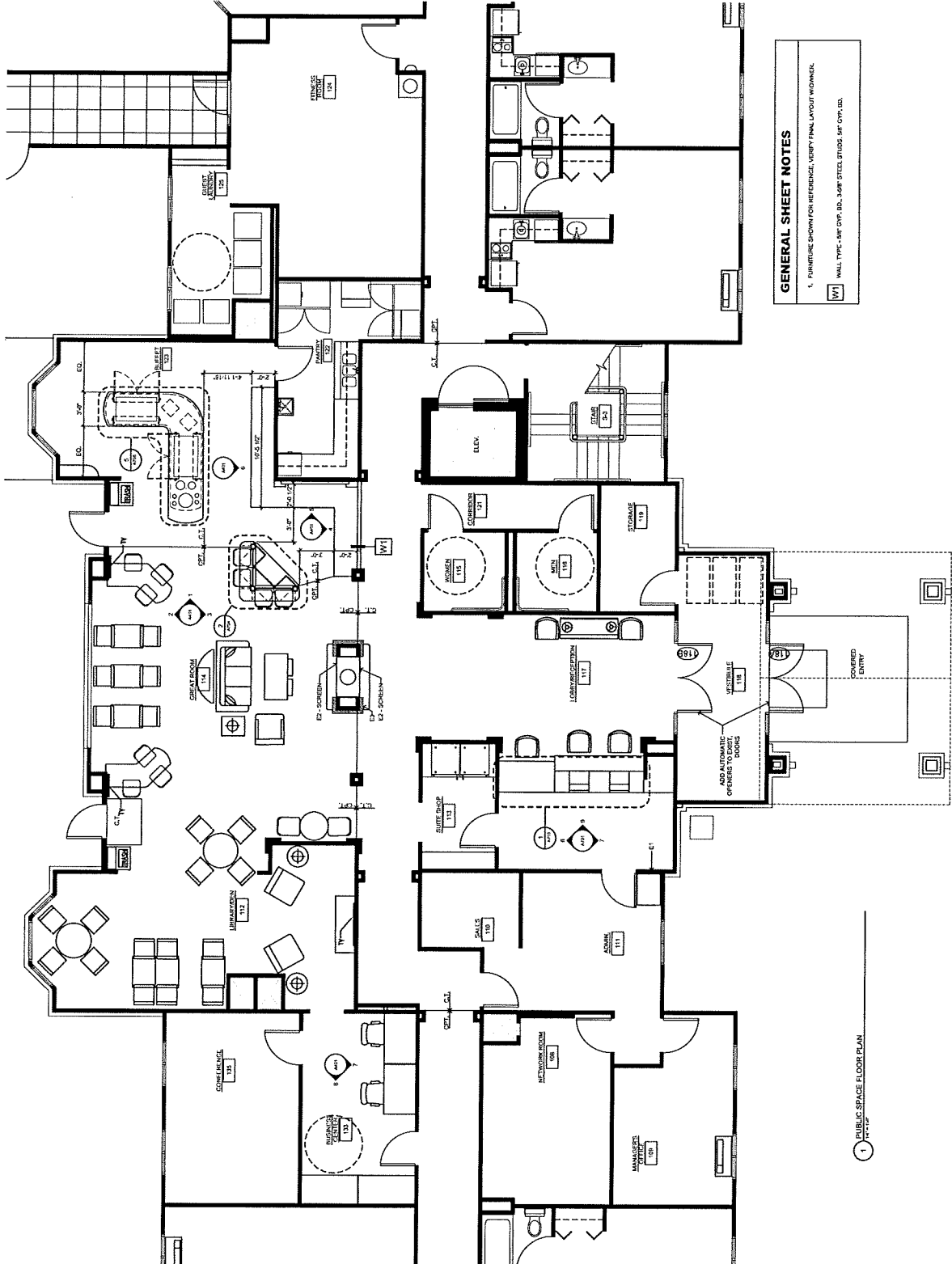
STAYBRIDGE PIP

PROJECT OWNER: JANKO HOSPITALITY	PROJECT LOCATION: MADISON, WI
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PUBLIC SPACE
FLOOR PLAN

SCALE:
AS NOTED

PROJECT NUMBER	025479
SHEET	A101



GENERAL SHEET NOTES

1. FURNITURE SHOWN FOR REFERENCE, VERIFY FINAL LAYOUT W/OWNER.

1 WALL TYPE - 5/8" CYP. DD_ 3-6/8" STEEL STUDS. 5/8" CYP. DD.

1 PUBLIC SPACE FLOOR PLAN
1/4" = 1'-0"

Complimentary Breakfast Buffet

All specific food and beverage requirements have been included in the Food & Beverage Guidebook. For up-to-date specifications after the publication of this manual, go to itgmerlin.com > Brand Central > Brand Standards.

The Food & Beverage specifications are divided into stations to allow for easy implementation.

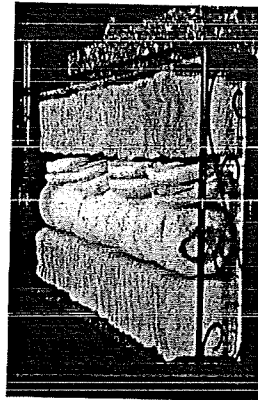
Bakery and Bread Station - Non-Sweet

A total of four (4) non-sweet breads are required on the Complimentary Breakfast Buffet. Three (3) of the four (4) are required items. Choose and rotate one (1) bread from the optional list.

Non-traditional loaf breads are strongly encouraged (non-standard loaf breads).

One multi or whole grain bread is required.

Category	Station	Item	Status	MFG	Notes
Bakery - Non-Sweet	Bread	White	Required	Local	Traditional White Loaf
		Wheat, Multigrain	Required	Local	
		Whole Grain	Required	Local	
		Bagel, one (1) sweet, one (1) plain daily, 3-4 oz approximate	Required	Local	Purchasing from a local bakery or grocery store is allowed
		Artisan Breads - Multiple varieties exist (Sourdough, Whole Grain, Rye)	Required	Local	Suggest Pepperidge Farm® or Sara Lee Brands
		English Muffins	Optional	Local	Purchase from local retail grocer
		Biscuit	Optional	Local	Suggest Thomas® Brand
		Regionally specific bread	Optional	Local	Suggest Pillsbury® (must be pre-baked)



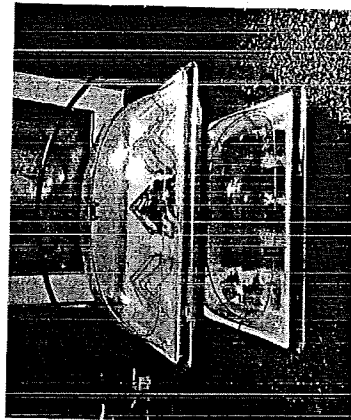
7

Complimentary Breakfast Buffet

Bakery and Bread Station - Sweet

Two (2) Otis Spunkmeyer products are required daily. Apple Cinnamon Coffee Cake is required every day. Choose one (1) or two (2) others from this list. Rotate for guest satisfaction. See the appendix for required manufacturer product numbers.

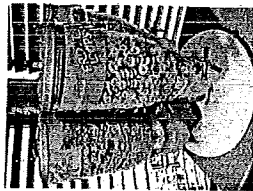
Category	Station	Item	Status	MFG	Notes
Bakery - Sweet	Bread	Apple Cinnamon Coffee Cake	Required Daily	Otis Spunkmeyer	
		Variety Loaf (includes Pound Cake, Lemon Poppy, Chocolate Marble)	Rotation	Otis Spunkmeyer	
		Muffin Variety Pack (includes two (2) trays Blueberry, one (1) Banana Nut, one (1) Chocolate Chip)	Rotation	Otis Spunkmeyer	
		Harvest Bran Muffin	Rotation	Otis Spunkmeyer	



9

Complimentary Breakfast Buffet

Cold Cereals

Category	Station	Item	Status	MFG	Notes
Cereals, hot and cold	Breakfast Buffet				
		 Cold Cereal Kellogg's® Bulk Cereals are the only approved cereals to be placed in the cereal dispenser. Four (4) types required daily. Choose from: • Kash® • Heart to Heart® • Raisin Bran® • Low Fat Granola with Raisins® • Smart Start® • Frosted Mini-Wheats® - Original • Special K® Red Berries® • Fruit Loops®	Required	Kellogg's	Serve in Bulk Cereal Dispenser(s) with Kellogg's branded labels. Labels available from Hubert as a separate product item. All cereal must be served in the Rosetto dispenser, available from Hubert. Hotels with the generation I model of this dispenser do not need to purchase the new model, provided their model is in good working order.

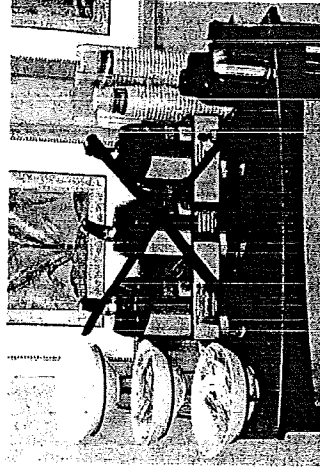
Optional Hot Cereals

Category	Station	Item	Status	MFG	Notes
Hot Cereal	Breakfast Buffet	Grits, bulk	Optional	Varies	This may require an additional purchase of equipment and the installation of additional electricity. Instant grits not allowed.
Hot Cereal Toppings	Breakfast	Cheese, shredded cheddar	Required if grits are offered	Varies	
Hot Cereal Toppings	Breakfast	Butter, PC	Required if grits are offered	Varies	

Complimentary Breakfast Buffet

Remote Coffee Station* - Great Room Area

Category	Station	Item	Status	MFG	Notes
Hot Beverages	Coffee				
		Two (2) regular coffees and one (1) decaffeinated coffee are required daily at your breakfast.			
		Regular Coffee	Required	Wolfgang Puck Coffee	See coffee section
		Decaffeinated Coffee	Required	Wolfgang Puck Coffee	See coffee section
		Creamer, Bulk	Required	Local	Stainless steel insulated thermos
		• Milk, 2%			
		Creamer, non-dairy liquid shelf stable PC	Required	Strongly suggested brand: Land O'Lakes - Mini Pico	
		Sweeteners	Required		Utilize trade names where indicated
		• Sugar, granulated			
		• Sugar in the Raw			
		• Sweet 'n Low			
		• Equal			
		• Splenda			
		Creamer, flavored non-dairy PC	Optional	CoffeeMate® liquid creamer/pump dispenser. Three (3) varieties available	



*Remote coffee station is required for hotels with limited space in their breakfast buffet area.

Complimentary Breakfast Buffet

Category	Station	Item	Status	MFG	Notes
Fruit Juices	Minimum three (3) head juice machine required. Orange juice is mandatory at all hotels.	• Orange	Required	Minute Maid®	Machine included with purchase of Minute Maid product.
		• Apple			
		• Grapefruit	Optional		Grapefruit juice is a very slow mover and not recommended unless you have demand.
		• Tomato			
		• Veg*	Varies		Hotels can choose to offer additional juices in addition to Minute Maid products. Optional juices should be served in PC containers in sizes between six (6) and twelve (12) ounces. It is not required to display these items; have them available from a back of the house refrigerator.
		• Other			

"On the Go™" Breakfast

Category	Station	Item	Status	MFG	Notes
"On the Go" Breakfast	Available for guests upon request	All hotels must provide "On the Go" breakfast bags for guests, Monday through Friday (excluding holidays).			
		The approved breakfast bags must be available upon request and must be kept in the kitchen.			

Complimentary Breakfast Buffet

Menu Rotation – Complimentary Breakfast Buffet

Bakery Option - Unsweet	Required: Artisan breads - three (3) selections. Purchase from local grocery store or wholesale club. Pepperidge Farms® or Sara Lee® suggested						
	Selections can include: 100% Whole Wheat, 9 Grain, Oatmeal, Stone Ground Wheat, Rye, Sourdough, Buttermilk. Selections will vary by location						
	Required: Traditional white loaf bread. Wheat bread optional, if wheat product is offered in Artisan selection						
	Required: Bagels – two (2) selections to include plain plus one (1) additional flavor						
Bakery Option - Sweet	Strong flavors like onion and garlic are not recommended						
	Required: Otis Spunkmeyer Variety Loaf breads and Otis Spunkmeyer Apple Cinnamon Coffee Cake served daily. Rotate in Danish and muffins						
	Optional: Raisin Bread						
	Apples, oranges and bananas served daily						
Whole Fresh Fruit	Hard-cooked eggs, Danmon or Yoplait® Yogurt and sliced fresh fruit served daily						
Cold Items	Cottage Cheese is required						
Griddle	Belgian waffles						
Cereal	Syrup, Butter, Fruit Topping, Rainbow Sprinkles served daily						
	Freshly prepared oatmeal served with brown sugar, unsalted nut (pecans or walnuts, no peanuts) and dried fruit (raisins, cranberries, etc.)						
Beverages	Kellogg's cold cereal (four (4) selections minimum) and cereal condiments served daily						
	Regular Coffee; two (2) selections						
	Decaffeinated Coffee, Tea; three (3) selections						
	Hot Cocoa						
	Coffee Creamers: Bulk served in thermos Coffee Creamers, Coffee-mate flavored						
	Sweeteners: Sugar, Splenda, Equal, Sugar in the Raw, Sweet n' Low, Honey, Lemon Wedges						
	Milk: Skim, Whole, 2%, Chocolate optional						
	Fountain Soft Drinks						
	Juice: Orange and two (2) other selections						
	Ice Water (non-carbonated valve on soft drink fountain)						
	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
Entrée	Scrambled Eggs	Egg Omelet with cheese	Western Omelet	Scrambled Eggs	Egg Omelet with cheese	Scrambled Eggs	Scrambled Eggs
Breakfast Pizza	Serve a hot breakfast pizza to add variety. Serve the breakfast pizza on the Hatco Heating Tray						
"Build Your Own" toppings	-Sliced tomato	-Sliced red onion	-Sliced red onion	-Sliced red onion	-Sliced red onion	-Sliced red onion	-Sliced red onion
Meat	Bacon	Sausage	Ham	Sausage	Ham	Sausage	Ham
Breakfast condiments	-Cheddar cheese	-Diced red onion	-Silba	-Tabasco	-Ketchup		

Complimentary Breakfast Buffet

Required General Condiments

Category	Station	Item	Status	MFG	Notes
Condiments, other	Breakfast Buffet	The following condiments are required daily.			
		Ketchup	Required	Heinz Hunt's	Food service distributors - Sysco, US Food, etc. are not allowed
		 Salt and Pepper shakers on guest dining table	Required	See equipment spec in equipment guide. Buy any brand salt and pepper from food service distributor.	Salt and pepper shakers should only be on the table during the Complimentary Breakfast Buffet and The Social hours
		Hot Sauce	Required	• Tabasco • Texas Pete • Cholula® Sauces	Choose two (2) - three (3) sauces based on customer requests. Other local sauces are acceptable selections All sauces must be served in restaurant table sized bottles

Complimentary Breakfast Buffet

Cold Beverages

Category	Station	Item	Status	MFG	Notes
Cold Beverages	Dairy	A minimum of two (2) varieties of milk are required as noted below. Milk machines are acceptable, but not recommended due to health department requirements.			
		A minimum 1/2 pint (8 ounces) is required for PC milk portion. Chocolate milk should be offered in hotels with large concentrations of families and children.			
		Milk, Skim	Required	Local	
		Milk, 2%	Required	Local	
		Milk, Whole	Optional	Local	
		Milk, PC Chocolate	Optional	Local	
		Milk, PC,	Optional	Local	
		Chocolate low fat	Optional	Local	
		Milk, Soy Professional Labeling required	Optional	Local - suggest local grocer	May require a health authority approved iced vessel to keep the milk at a food safe serving temperature Professional Labeling required
		Milk, Almond	Optional	Local - suggest local grocer	May require a health authority approved iced vessel to keep the milk at a food safe serving temperature Professional Labeling required
Cold Beverages	Soft Drinks	The following soft drinks are required. It is recommended that all soft drinks be served from a six-head fountain machine			
		Offerings:			
		• Cola			
		• Diet Cola			
		• Lemon/Lime			
		• Non-carbonated (lemonade)			
		• Hotel choice of one (1) to two (2) (root beer plus one)			
		Soft drinks are required during the Complimentary Breakfast Buffet and The Social			
		Coca-Cola® products are strongly preferred, but not required			
		One non-carbonated selection with a water valve is required			

Complimentary Breakfast Buffet

Hot Beverages

Category	Station	Item	Status	MFG	Notes
Hot Beverages	Coffee	Two (2) regular coffees and one (1) decaffeinated coffee are required daily at your breakfast. Hot water is also required in your airport rack.			
		Regular Coffee	Required	Wolfgang Puck Coffee	See coffee section
		Decaffeinated Coffee	Required	Wolfgang Puck Coffee	See coffee section
		Tea	Minimum three (3) varieties, Earl Grey is required	Suggest Tetley® and Bigelow® brands.	Must be in single use pre-wrapped tea bag
		Hot Cocoa Individual PC Packet	Required	Suggest CarNation® or Nestle®	
		Creamer, Bulk • half n' half • Milk, 2%	Required	Local	Stainless Steel Insulated thermos
		Creamer, non-dairy liquid shelf stable PC	Required	Strongly suggested brand: Land O' Lakes® - Mini Moo	
		Sweeteners • Sugar, granulated • Sugar in the Raw® • Sweet 'n Low® • Equal® • Splenda®	Required	Utilize trade names where indicated	
		Lemon Wedges	Required	Local	Serve in small white bowl in ice well under sneeze guard
		Creamer, flavored non-dairy PC	Optional	Coffeemate® liquid creamer/pump dispenser	3 varieties available



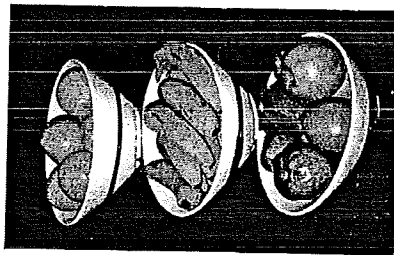
We recommend stainless steel thermoses for half n' half and milk for coffee creamers. Place empty thermos in freezer at end of breakfast for use the next day. Discard cream in thermos at the end of breakfast.

Complimentary Breakfast Buffet

Whole Fresh Fruit Station

A minimum of three (3) varieties of whole fresh fruit are required. All whole fresh fruits must be washed, rinsed and air dried according to local health authority requirements prior to service.

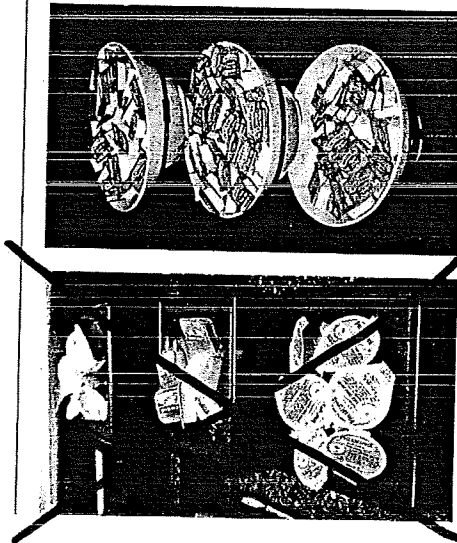
Category	Station	Item	Status	MFG	Notes
Whole Fresh Fruit		Apples, 88 ct or larger red or green	Required	Local	
		Oranges, 88 ct or larger Navel	Required	Local, seedless when available	
		Bananas, approximately 6" yellow. Overly brown or green not permitted	Required	Local	
		Regionally specific item	Required	Local	Suggest peaches, pears, tangerines and seedless grapes when in season



Apples must be bagged

Complimentary Breakfast Buffet

Category	Station	Item	Status	MFG	Notes
Bakery - Condiments	Bread	Butter, PC*	Required	Local	
		Butter Substitute, PC	Required	Local	
		Cream Cheese, PC	Required	Local	Suggest Philadelphia Brand
		Regular and Low Fat	Required	Local	
		Jams & Jellies, PC, three (3) flavors minimum	Required	Local	Suggest Smucker's for US and Kraft for Canada
		Honey, PC	Optional	Local	Suggest Smucker's for US and Kraft for Canada
		Biscuit	Optional	Local	Suggest Pillsbury (must be pre-baked)
		Peanut Butter, PC	Required	Local	Suggest Smucker's for US and Kraft for Canada



Must be temp controlled - 41°F - 55°F

*Portion Control