

REGISTER NOW for the next event

Date:Wednesday 5th October, 2016Times:10:00amLocation:Commercial Food Equipment47 Pailway Parade

ROCKLEA QLD 4106

RSVP: COB Friday 30h September, 2016 Contact Troy Brown on 07 3277 1100 or email cfe@bigpond.net.au



²Lincoln

COMCATER

odservice equipment

いVitamix MENUMASTER®





INVITATION

TRANSFORM YOUR CAFE

Experience how flexible cooking options can expand cafe menus, increase food production and profits.





ALL-DAY BREAKFAST

•Omelettes Scrambled Eggs •Vegetarian Frittata

CAFE FAVOURITES

 Pies & Pastries •Burgers Steak Sandwiches Chicken Winas

SPECIALS

•Mini Beef Burgers Lamb Cutlets •Sliders Freshly Baked Cookies

LIGHTER OPTIONS

 Dips & Salsas Quiche

DRINKS

•Fruit Smoothie Frappes Slushies

 French Toast •Croissants

- •Pizza •Paninis •Calzones Baked Potatoes
- •Warm Chicken Salad •Garlic Prawns
- •Muffins baked in store
- •Homemade Pumpkin Soup

•Soups Tapas

•Green Smoothie Milkshakes Cocktails

ls this your cafe menu? Implement an Express Cafe Solution and it could be.



Customers already come for the great coffee ... imagine the possibilities if they came for breakfast or lunch as well?

Experience an Express Cafe Solutions live event to see how smart equipment choices provide flexibility to expand your cafe menu to increase customer transaction spend and profitability.

Spend an hour and you'll see how easy it is to produce a wide range of meals guickly and consistently using equipment that only requires a relatively small footprint to produce big results.

Register now for the next live event and discover how Express Cafe Solutions can transform your cafe.

