

COMMERCIAL KITCHENS AND BARS

Project Return Brief

Date:

Caterlink Rep:

Contact Detail		
Contact/s:		
Email:	Contact Number:	
Site Contact/s:		
Email:	Contact Number:	

Project Information									
Project Name:									
Budget for Kitche	en: \$ Budget for Bar: \$								
Nominated Archi	tect	& Builder:							
Site Address:									
Suburb:				State:			Post Code:		

Project Drawings							
Do you require Caterlink drawings?	Yes	No	Unsure		Not App	licable	
Caterlink drawing requirement:	Concept Only	Service Drawings	Council Submissio	n		For Construction	
Will site plans be provided to Caterlink?	Yes	No	Unsure		Not App	blicable	
Site plan drawing type?	Auto CAD	Sketch Up	PDF		Other:		

Site Information							
Site/ premise information:	New Site	Existing	Single Story	Mu Stor		Level:	
Site inspection available?	Yes	No	Other:				
Is your lease finalised?	Yes	No	Required opening/ commencement da				
Is Caterlink project management required?	Yes	No	Unsure	Not	Applicable		

Operational & Foodservice Information

Type of venue? (e.g. Cafe., Bar, Restaurant, School, Aged Care, Hospital, Mine Site)

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Type of Cuisine? (e.g. Café, It Production, Modern Australian)	alian, Asian	, Indian,					
F & B Concept:							
Will it be an open style kitchen?	Yes		No	Is there a sample menu? (please provide)	Yes	No	
Seating capacity:				Number of covers per day?			
Notes:							
Is food prepared from raw on site?	Yes		No	Will you be purchasing pre- prepared foods?	Yes	No	
Frozen storage required?	Yes		No	Dry storage required?	Yes	No	
Blast chilling/ freezing required?	Yes		No	Chemical storage required?	Yes	No	
Notes:							

Cooking Equipment Requirements									
Cooking equipment preference:	Free-Standir	^{\g} □	Counter	т Тор	Other:				
Free-standing equipment connection type?	Gas (NG)			Gas (LPG)			Elec	ctric	
Equipment preference:	New			Existing			Sec	ond Hand	
Stainless steel preference:	New		Existing		Modular	C	ו	Custom	
Preferred kitchen equipment brands?									
Bench top food preparatio equipment required? (e.g. su Food Processors)		Yes] N		Provide list if known:				
Specialty equipment requirements?									

Bar & Beverage Requirements										
Is a bar required?	Yes		No		Required bar type?	Service		Dispe	ense Only	
Bar stations required:										
Describe bar offer (If known – e.g. Tap Beer with Cocktails etc.)										
Is sparkling and chilled water on tap required?	Yes		No		Is boiling water on tap required?		Yes [No	

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Other/ Notes:

Refrigeration Equipment Requirements												
Refrigeration preference?	Integi Comp	ral pressor		Remo Comp	ressor [R290 Refri) igerant	Glycol Refrige	rant	Unsure	
Walk-in cool room requirements? (Quantity required)								freezer room ments? (Quantit				
Cool/ freezer rooms required to be provided by Caterlink?]	Other:				

Exhaust Canopy Requirements								
Exhaust canopy required?	Yes		No		Unsure		Not Applicable	
Special exhaust or air treatment requirements?	Yes		No		Unsure		Not Applicable	
Mechanical contractor engaged? (If known)								

Please Note; Caterlink Typically Do Not Provide Mechanical Services Required for Exhaust Systems (Duct, Fans, Air Supply etc.

Delivery and Installation Requirements									
Delivery/ install requirements:	Collect			Delivery	1		Del	ivery and Installation	
Delivery access point:	Street			Service Lift			Loading Dock		
Delivery Via:	Stairs			Regular	Lift		Otł	ner:	
After-hours delivery/ installation required?	Yes		No		Unsure]	Not Applicable	
Equipment connections required to be provided by Caterlink? (Gas, Water, Electrical)	Yes		No		Other:				
Notes:									

Finance Option				
Have you finalised finance?	Yes	No	If yes, which company?	
Would you like to discuss options?				



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How did you find us?		
 Chef's Club Word of Mouth Caterlink website 	 Existing customer Business Development Google 	 SMS Newsletter Industry Recommendations

Notes