



Banquet Planning Guide

GENERAL GUIDELINES FOR SPECIFYING BANQUET EQUIPMENT

BANQUET AREA GUIDELINES:

1. Allow 15 square feet per person in banquet areas. For example: 5000 square feet of space = banquet capacity of 333 people.
2. For break-down areas (other than the main ballroom), provide equipment capability for 1/3 of the total break down areas.
3. If remote dish-up is to be used, allow 10% of the total banquet area for dish up. For example: 5000 square feet of banquet area = 500 square feet of dish up area.
4. Supply staging areas with an ample number of 110v outlets. NEMA 5-15P plugs are used on most mobile banquet carts, refrigerator and freezer carts. NOTE: EnduraHeat® banquet carts require 20 amp service.



BANQUET CART SELECTION: Match the capacities of banquet carts to the average capacities of individual banquet rooms, not the overall capacity of the banquet hall. In a space that can be partitioned to serve several functions at one time or in several smaller banquet areas in the facility, smaller carts to serve individual areas generally work best. Conversely, if only large banquets are served, then large carts would take up less area than lots of little carts. Carter-Hoffmann offers five distinct series of banquet carts .

If space is limited, consider taller, narrower carts with a smaller footprint to use more vertical space instead of floor space. If there are narrow doorways, tight turns or small elevators, make sure the carts have dimensions to fit in small spaces.

Carter-Hoffmann offers carts for different types of meal service:



Models for plated meal service: BR96, BR120, BR150, BR1000, BB700, BB1100, BB1300, BB1600, BB1300XX, BB40, BB48, BB60, BB64, BB72, BB90, BB96, BB100, BB120, BB150, BB200D, BB96X, BB120X, BB150X, BB96XX, BB120XX, BB150XX, BB96E, BB120E, BB150E

Convertible models for plated and/or bulk food service: BB1824, BB1848, BB1864, BB1000, BB1200



Bulk food transport carts for buffet service: BHR144, PH125, PH128, PH129, PH1200, PH1215, PH1225, PH1250, PH1800, PH1825, PH1815, PH1835, PH185, PH181, PH1810, PH1830, PH1860, ST181, ST1811, ST188, ST1820, SR188, SR1820

This is intended to be used as a guide only. For kitchen and banquet design, we advise that you seek the services of a professional foodservice consultant: www.fcsi.org

Donley's Wild West Town has used Carter-Hoffmann banquet carts for both on-site events and off-site catering for more than 15 years and they continue to be trouble-free. "We've not just used those carts, we've abused them. They're used in our kitchen, and they're rolled to other locations on our very large property for banquets and company picnics. For offsite catering we roll the carts onto trucks, with Sterno® to keep them warm until we can plug them in at the location. The Carter-Hoffmann carts have never given us a bit of trouble."

*Mike Donley, Owner
Donley's Wild West Town / Village Hall Banquets, Union, IL*

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MOBILE REFRIGERATORS & FREEZERS: For holding and transport of salads and desserts. We recommend the use of one single-door refrigerator for every 75-100 guests or a two-door refrigerator for 100-150 guests, and one single-door freezer for every 280 guests. We offer refrigerators and freezers in two styles; one for sheet pans and the other for 12"x20", 18"x26" and Gastronorm pans.

QUEEN MARYS: Mobile utility/clean up cart used for set up and tear down of banquets, transport and storage of dishes, silverware, liquor, receiving of incoming food deliveries, etc. Allot one Queen Mary for every 150 persons. Carter-Hoffmann offers both stainless steel and aluminum Queen Marys.



CLEAN DISH TRANSPORTER: Mobile utility, clean up and storage cart used in a similar fashion as Queen Marys. However, these carts are enclosed and lockable for secure storage of valuable service items. Allot one transporter for every 150 persons.

MOBILE ENCLOSED ROTARY DISH CARTS: For clean dish storage under counters, use Carter-Hoffmann mobile enclosed rotary dish carts. Plates are stacked in four sections on a Lazy-Susan rotating platform. The carts heat plates for a more pleasing presentation. Two models for plates and one for soup bowls. Allot one dish cart for every 250 persons. Allot one bowl cart for every 160 persons.



UTILITY CABINETS & RACKS: For utility storage and transport of pans, these all-welded racks and cabinets in a variety of sizes and types—choose according to your operational needs. Carter-Hoffmann offers end-loading and side-loading bun pan racks, racks with universal slides for bun pans or steam table pans, oval tray racks, extruded side panel racks and enclosed aluminum cabinets. Use one oval tray storage rack for each banquet staging area.



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Banquet Carts—Which One to Choose?

Carter-Hoffmann offers **FOUR DISTINCT STYLES OF BANQUET CARTS** in a variety of capacities. Your choice depends on your operational requirements.

EnduraHeat®

OUR MOST INNOVATIVE BANQUET CART!

CHARGEABLE HEATING SYSTEM FOR TRANSPORT TO REMOTE LOCATIONS WITHOUT CANNED FUEL



ENDURAHEAT® CARTERS: Unplug your banquet service without the expense, hassle and risk of open flame in your carts. EnduraHeat® banquet carts keep food at serving temperature for two hours.

- Save money by eliminating canned fuel
- With no open flames, you can reduce fire and burn hazard
- Just the right amount of heat to maintain food temperatures properly... no more scorched food and plates
- Lighting and monitoring fuel cans are a thing of the past, saving money on labor
- Eliminate canned fuel fumes and preserve flavor

"They are durable, they hold heat extremely well during a plate-up, and they are a solid investment in our service."

*Chef Jeff Fredrickson
Tradewinds Resort & Conference Center
St. Petersburg Beach, FL*

EquaHeat

TRANSPORT TO REMOTE LOCATIONS WITH CANNED FUEL OR USE ELECTRIC HEAT WHERE OUTLETS ARE READILY ACCESSIBLE

EQUAHEAT CARTERS: If you prefer canned fuel, Carter-Hoffmann EquaHeat banquet carts are specifically designed for use with canned fuel. Precision engineered heat baffles allow equal performance, whether you use canned or electric heat. Equal heat throughout the cabinet assures that there are no hot and cold spots and no loss of capacity on the bottom shelf.



Classic Carters



STANDARD ALL-AROUND CARTS

CLASSIC CARTERS: Best in banquet operations where electric is readily available. These cabinets feature a superior heating system that offers fast heat-up and recovery and is easily removed for cleaning and service. Keep an extra heater or two on the shelf, and your carts will always be ready to go. We do not recommend the use of canned fuel in these carts. There are other carts that are better suited for use with canned fuel.

Banquet Carts - Which One to Choose?



Value Carters



CARTS FOR LOW-VOLUME OPERATIONS

VALUE CARTERS: Designed for budget-conscious low volume operations, these carts feature the all-welded turned-in seam construction of our Classic Carters. They feature the same superior heating system that offers fast heat-up and recovery and is easily removed for cleaning and service.

"The campus delivery business out of the student union has increased every year and this past spring was our busiest catering season ever. We have three Carter-Hoffmann banquet carts and they have worked well for the past 17 years. I like to say they take a beating and keep on heating."

*Jack Rahmann, Assoc. Director of Catering
Boise State University*



Convertible Carters

CARTS FOR SMALL SPACES OR DUAL DUTY AS BULK FOOD TRANSPORT CARTS

CONVERTIBLE CARTERS: These come in two basic styles and can adapt to either bulk or plated service.

SPACE-SAVERS: These cabinets have an upright compact design with a small footprint for tight spaces. They come with a full complement of pan slides and shelves for plated meals and/or bulk food service.

CONVERTIBLES FOR LARGE PLATES: These cabinets have larger dimensions to accept large plates. Pan racks for bulk food service are optional.

