

SAVOR...

PROFILE:

Museums



Museums – whether art, science, history or technology – share many of the same operating needs and objectives. The SAVOR Museum Program is designed to address them through retail and catering food and beverage services that appeal to patrons and visitors of all ages.

- **Retail Options**

SAVOR has experience in all levels of retail food services, including new construction of a restaurant or café and transition of existing ones. We have successfully originated and developed custom-branded restaurants as well as partnered with well-known regional and national brand franchises to bring your visitors the foods and beverages they prefer. Whatever the requirement, SAVOR is skilled at ramping up quickly to optimize revenue.

- **Destination Dining Spot**

Whether your restaurant or café is a dining destination in itself or an integrated feature of your museum, our professional chefs make regional and seasonal favorites a part of the menu.

- **Flexible Dining Program**

To handle crowds during peak periods, we have designed a flexible dining program to maximize throughput in our cafes. We can also open up additional food kiosks as the demand arises.





• **Special Catered Events**

Not only do we work with your museum team to book special events for your facility, we recognize the importance of meeting internal catering needs to help promote membership, special openings and foundation board events.

• **Scheduling**

SAVOR maintains a highly trained and dedicated staff to expand service as needed during busy holidays and weekends and for blockbuster shows.

• **Farm-to-Table Freshness**

SAVOR uses only the freshest and most flavorful ingredients, preferably from local suppliers to assure farm-to-table just-picked quality and to support the local economy.

• **School Meal Program**

For student field trips, schools can pre-order from our menu of boxed meals and pick them up when they arrive.

• **Connecting with the Community**

SAVOR works closely with the chamber of commerce, visitors' bureau, fraternal and trade organizations, event planners and local groups to attract in-conjunction convention bookings as well as fill-in open slots with local business.

• **Professional Chefs**

SAVOR chefs turn catered museum events into a festive occasion that your patrons won't want to miss. We also work with regional celebrity chefs to create signature dishes especially for your facility.

• **SAVOR... Earth**

Sustainability is at the heart of all of our facility management practices. We have partnered with Earth Pledge to develop a program that minimizes environmental impact. All of our facilities use compostable or recyclable ware where appropriate, abide by sustainable seafood guidelines, work with environmentally friendly vendors, capture all organic food waste materials for composting, and recycle.

Previous Page

Top: Chopped salad with spicy dressing

Bottom Left: SAVOR server

Bottom Right: Roast bell pepper with gouda soup

This Page

Top Left: Outdoor catered affair

Top Right: Full-service dining

Middle: On-site SAVOR chef

Bottom: Banquet set-up

SAVOR...

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