



## Business Dining Specialists

### **Elevate quality. Drive revenue. Impact your bottom line.**

It's more than 'just food' with Unidine. We go above and beyond the expected to deliver a restaurant-quality dining experience that will boost employee and tenant satisfaction and drive revenue through your cafeteria—all while making a substantial impact on your bottom line.

Our seasoned professionals bring their passion for great food and decades of management and culinary expertise to your table. We partner with you to create a customized dining experience that features delicious, made-from-scratch meals using the freshest ingredients. It's the best of both worlds when you team with Unidine: unmatched management and culinary expertise, providing a dining experience that's second to none.

### **Maximize every aspect of your dining program.**

It's anything but the same-old trip to the cafeteria with Unidine. We transform your cafeteria into a café—a dining destination for all your employees, tenants and guests. Our experienced, on-site management team becomes a part of your organization, working with your staff to craft a dining program that serves fresh, delicious food; reduces operational costs; and drives traffic and revenue through your cafeteria.

### **Bottom line, you'll get outside-the-box thinking from Unidine that maximizes every aspect of your dining service operation.**

- **Increase patronage and revenue.** Everything we do is designed to make your café the 'first choice' destination dining location. Our restaurant-style dining provides choice options and great value for employees and tenants—to increase revenue for you.
- **Boost employee productivity.** Every day, we provide your employees with a variety of creative, delicious menu options to choose from, all made from the freshest ingredients. Our restaurant-quality food gives your business a competitive advantage, encouraging more employees to stay on-site for lunch and minimizing down time.
- **Enhance your work environment.** Unidine's monthly themed events and creative promotions 'wow' employees and add excitement to café dining. Vending and office refreshment services are provided for variety and to satisfy employee needs.
- **Maximize occupancy and tenant retention.** For multi-tenant property managers, a restaurant-quality dining service program can help maximize building occupancy, increase market value and resale potential and improve tenant retention.





- **Capture your catering revenue.** The need—and expense—of hiring an outside caterer is eliminated, providing a revenue stream that can reduce your subsidy. Customized catering programs, offering everything from continental breakfasts to formal dinners, can be served for groups of five to 5,000.

### **Guaranteed financial results. A very palatable advantage.**

We do more than promise an exceptional dining experience at Unidine. We guarantee financial results.

By implementing Unidine's proprietary 'Diamond Standards'—our proven operational systems and procedures—we provide disciplined budgetary controls that bring quality up and costs down. At the same time, our dedicated, on-site management team will seamlessly integrate into your organization to effectively oversee all functional aspects of your dining operation, including finance and accounting, IT, human resources, training, culinary, and procurement.

You benefit from our expertise, and our buying power, when you team with Unidine.

### **We're not a vendor at Unidine, we're your partner.**

Only Unidine will give you the personal service and one-on-one attention needed to create a unique, restaurant-quality *dining experience* that will boost quality and drive revenue. All at a cost that is comfortable to you.

To learn how Unidine can improve the quality and bottom line of your dining services, contact **1.877.UNIDINE** (1.877.864.3463) or visit **www.unidine.com** today.

**At Unidine, we'll put our expertise on the table every single day for you.**

