



AUSTIN, TEXAS

ST. DAVID'S MEDICAL CENTER

OPENING DATE
March 2013

EQUIPMENT COST
\$1,225,000

PEAK RETAIL MEAL VOLUME
850-950

OCCUPIED BEDS
415

SCOPE
Physicians Dining
Retail Renovation
Dishroom Renovation

This newly renovated space replaces a cafeteria that had become too congested over the lunch hour and was in need of a new design to serve its high volume of customers. Everything needed to be done within the existing space under a short timeline, with the goals of eliminating the institutional look, improving traffic flow and increasing variety through new retail stations and more display cooking. The Cafe at Barclay Park expects to see a 25-30% increase over their current 715 transaction volume and now seats 175 diners in a calm and relaxing environment.

The new stations include: hot food, grill, chef's special, deli, pizza oven/Italian, grab-and-go, beverages and a self-service island with salad bar & daily specials. The chef's special features interchangeable equipment which provides menu variety, transitioning from a wok station to sauté station and adds the ability to quickly adapt as new menu items are developed. The special's bar is designed for flexibility to serve as an appetizer bar, taco bar or make-your-own sandwich.

To increase display merchandising, we added deli display cases, open air screen refrigerators, a round grab 'n go merchandiser and built in display doors in the face of the porcelain tile walk-in. The pots and pans were moved from the kitchen to the dishroom for more efficient scrapping and dishwashing.

The 17-year-old physicians' dining was transformed from an institutional area into an upscale dining space. Diverse menu offerings are provided through a self-service buffet with new cold counters and state-of-the-art induction warmers that display hot food, soup, salad and desserts. Food is prepared in the main kitchen and transported to the dining area. They serve up to 200 physicians per day.