

**ALL
NEW**



Delice To Go - we're pleased to bring you our new complete food to go concept. Offer hot, chilled and bakery products throughout the day, featuring a daypart menu to cater for breakfast, lunch, and afternoon menu. A great concept for caterers and retailers alike. Developed with convenience in mind, all products require minimal preparation, all served to your customers as grab & go. So what could be easier, let's Delice to Go.

So why choose Delice to Go?



GRAB & GO CONCEPT

Offers the benefits of speed, choice and convenience.



QUALITY PRODUCTS

All products offer great delice quality.



INSTORE BAKING

Benefit from the feature of baking products instore – the Smell!!.



MARKET GROWTH

The UK £23bn Food to Go market is set to grow 3.5% in 2024 and beyond.



CONVENIENCE GROWTH

Strong growth predicted in convenience store grab & go food.



LOCAL CONVENIENCE

Consumers move from the high street to local convenience food to go.



DAYPART MENU

Benefit from the right products at the right time.



COMPLETE MENU

Sweet Bakery, Hot Food, Chilled Sandwiches and Coffee.

FULLY SUPPORTED CONCEPT

Delice to Go is a modular & fully supported concept, we help you get it right first time; staff training, product planograms, come partner with Delice!



THE COMPLETE GRAB AND GO CONCEPT

The Delice to go concept offers everything you'd expect and more, here are key features of the concept, all to ensure a successful offer within your business.



COMPLETE PRODUCT RANGE; BAKERY, HOT FOOD, CHILLED SANDWICHES & COFFEE



MODULAR EQUIPMENT OPTIONS TO SUIT PRODUCT & AVAILABLE STORE SPACE



EXTENSIVE STAFF TRAINING TO SUPPORT THROUGHOUT YOUR FOOD TO GO LAUNCH & BEYOND



CATEGORY MANAGED APPROACH TO PRODUCT, SUPPORTED BY TIME-OF-DAY PRODUCT PLANOGRAMS



MARKETING & POINT OF SALE, BRANDED FACIA, SHELF EDGE LABELS



SUPPORTED CUSTOMER DIGITAL SCREEN TO PROMOTE TIME OF DAY MENU & MEAL DEAL SELECTION



A DETAILED & STRUCTURED 12 WEEK TIMELINE FOR INSTALLATION

DAY PART MENU

Fully Supported by the comprehensive range of quality Delice products.

SWEET BAKERY

Feature a core range of sweet bakery products, all products require a short bake or simply defrost.



Sweet pastries for breakfast.



Danish pastries for lunch, through to cookies & muffins for afternoon.



Add in our wrapped cake bars to maintain availability throughout the day.

CHILLED SANDWICHES

Our chilled range offers options for every daypart.



Sandwiches - 8 core best selling flavours, hand-crafted with a square cut for a premium look.



Salads - 3 core salads, hand-assembled, presented in a wide base salad bowl for maximum visibility, includes vegan, vegetarian options.



Heat to Eat Sandwiches - core range of 5 heat to eat sandwiches: panini, toastie and wrap, with a vegetarian options.

HOT FOOD TO GO

Offer daypart menu covering; breakfast and lunchtime/ afternoon menu.



Breakfast – core selection of savoury pastries; Sausage & bean melt, Bacon & cheese turnover, complemented with bacon, sausage breakfast rolls.



Lunchtime – offering a selection of savoury slices, sausage rolls, beef or chicken burgers, alongside seasoned potato wedges.



All-day - Heat to Eat sandwiches: panini, toastie and wrap, with a vegetarian option.

COFFEE

Bean to cup coffee – offer fresh coffee throughout the day.

- 100% Arabica coffee
- Use fresh milk, automated machine
- Full range of products supplied by Delice
- Biodegradable PLA coated coffee cups and compostable PLA coffee cup lids
- Meal Deals - Links as a meal to deal to products throughout the day


café delice

EQUIPMENT

The Delice to Go concept offers the options for sweet bakery, chilled and hot food to go, and a bean to cup coffee offer all within a fully branded fascia. All equipment options are modular, available in 600, 900 & 1200mm sizes.



PREPARATION AREA

Advice on your back of house preparation area to suit product offer.

MARKETING SUPPORT

We'll provide all the marketing support required to provide clear communication of products and daypart menu offer throughout the day.

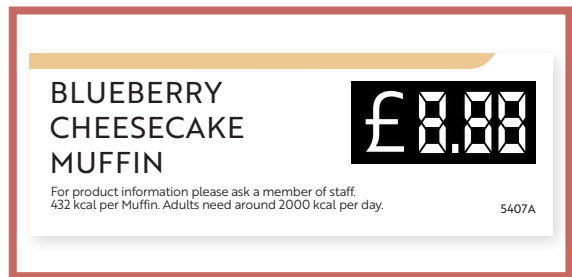
Digital Menu Screens

Promote time of day menu and meal deals, with changes throughout the day on key products.



Labelling

Complete labelling solution and Flash stickers to provide a professional and stand out on shelf for all product.



LAUNCH SUPPORT



Location & Range - The Delice team will advise on the right location within your store and agree the range of products that are right for your customer base.



Staff Training – Initial training at our Academy with our chef team, & further onsite training before & after launch, supported with 'How to' guides & instore documentation.



Ongoing Support – Follow up visits to check on progress and provide ongoing support & review.