

# cra'ster

















Business, Industry & Leisure Offering

2023

cra'ster



# Solutions Overview

FUNCTIONS	Conferencing	Working Lunches & Meetings	Breakout Refreshments	Whole Day Options	Events	Fine Dining
F&B DISPLAY						
MOBILE PRESENTATION						
EVENTS TABLES						
CONFERENCE TABLES						
CASE STUDIES						

# Conferencing

Modern conferencing is about creating incomparable moments of unity and inspiration, crafting an atmosphere that can't be replicated digitally.

Craster offers a set of agile and intelligently-designed set of solutions for conference spaces that promote a residential aesthetic over a clinical look:

- Linenless conference and banqueting tables
- Multi-purpose events tables and mobile trolleys
- Durable, elegant solutions for warm, cool, and ambient F&B display

## Featured product range – Line Table

From intimate meeting spaces to full-scale conferences, Line offers a contemporary aesthetic to fit discreetly into any environment.

The linenless table, available in a variety of premium finishes, folds down to just 43mm when stored and can be enhanced with power supply accessories and modesty panels.

[Explore the Line Table.](#)



# Working Lunches & Meetings

Craster trolleys and display productions can be used in tandem to provide nimble “roll-in” lunches with a variety of finishes and functions that can adapt to meeting spaces:

- Agile gueridon and catering trolleys
- Stackable bento and single-serve distribution systems
- Locking tray and stand to provide additional dining space in any environment

## Featured product range – Fare Trolley

A configurable distribution and display system, the new Fare trolley operates with discretion in multiple catering scenarios from morning to night.

The Fare trolley can be used in conjunction with the [Flow range](#) to serve as a bento box distribution point.

[Explore the Fare Trolley.](#)





# Breakout Refreshments

Breakout refreshments can power groups through productive and creative sessions. From the station itself to the display and service equipment, the Craster collection was designed to suite a range of environments:

- Foldable tables and mobile carts for breakout displays
- Coverable F&B display pieces
- Modular systems that can be reconfigured and re-used throughout the day

## Featured product range – Tilt

Comprised of cylindrical metal frames compatible with a variety of serving solutions, the Tilt range provides a versatile toolkit to display a wide range of refreshments.

Tilt provides dishwasher-friendly options in glass, ceramic, and powder-coated stainless steel.

[Explore the Tilt range.](#)



# Product Focus Hospitality Trolleys

Craster's classic hospitality service trolleys provide a flexible mobile presentation and distribution point. Available in natural oak and black lacquer, the trolleys feature easy-glide castors for maneuvering and a discreet rubber bumper to protect your skirting boards.

## Service Tray Trolley

A robust solution for caterers that is designed with a secure metal leg structure, this trolley is available with or without the folding sides that doubles the presentation surface.

[Explore the Service Tray Trolley.](#)



## Modern Tray Trolley

This deceptively simple and agile trolley features locking castors, rubber bumpers, and a brushed stainless steel handle for easy maneuvering.

[Explore the Modern Tray Trolley.](#)



# Whole Day Options

Efficient all-day dining is at the heart of the Craster collection, with modular buffet and furniture systems that work hard to elevate the experience for staff and event attendees:

- Warming plates, induction units, and cooling trays that are aesthetically consistent with the Flow buffet range
- Easy-to-use lids and covers for display pieces
- Mix-and-match compatible frames that can stay in service throughout the day

## Featured product range – Flow

Flow is a versatile modular display system, based around a gastronorm footprint, offering solutions for ambient, hot and cold set ups.

The sleek metal frames, available in stainless steel and black, are compatible with all the trays and platters of the same size for easy set-up, replenishment, and breakdown.

[Explore the Flow range.](#)





# Case Study Westfield London

Exceptional public spaces require intelligent products. Craster's Wave Tray discreetly enables **Westfield** to make every dining experience on-brand.

With a bespoke suede texture and branded corner, Craster's Wave Tray helps Westfield's London properties deliver premier experiences in food court environments. With its high-grade ABS base and anti-slip top, each Wave Tray gently grips tableware and cutlery for secure carriage while providing a timeless aesthetic and reliable performance.

**Area** Food Courts and Public Spaces

**Product Range** Wave Tray  
Bespoke Solutions

**Materials** ABS plastic and rubber liner

*"We have used the Wave Tray for the past 13 years in our Balcony Café Court, which is a 1200 seat dining venue at the heart of our centre. The Balcony Café Court is home to 16 different F&B operators who all use the Wave Trays, which are cleaned centrally by Westfield."*

*At any one time we have nearly 3000 trays in operation, all of which are Westfield branded. The Wave Trays are incredibly durable with a premium look and feel and are perfect for our operation."*

*- Louisa Burlumi, Retail Relations Manager*





# Events

Events equipment needs to be familiar yet adaptable, and the Craster collection enables venues to create unique displays and table layouts with a core set of intelligently-designed equipment:

- Buffet, cocktail, and poseur tables that fold away and can be stored compactly on transportation trolleys
- Dining trays and distribution carts
- Mobile action stations for banquets

## Featured product range – Link Table

Forged to support full F&B services, seated presentations or lingering points, the Link table range has been designed to complement our Line system for a seamless aesthetic across spaces.

With various heights available, the Link table supports a range of functions for events.

[Explore the Link table.](#)



# Fine Dining

Staging a fine dining experience in a flexible space requires products that are both beautiful and operationally long-lasting, an intersection that Craster thrives within.

For corporate and private dining needs, our offering includes:

- Eco-friendly and sleek linenless dining tables (customised solutions available)
- Porcelain, marble, and solid hardwood tableware

## Featured product range – Line Table

A stylish and green alternative to table linens, the Line table can provide a portable dining solution with a residential feel.

The powder-coated table legs and laminate tops can be customized according to your specification. Please reach out to your account manager to learn more

[Explore the Line Table.](#)



# Case Study RMD Events - Huntress

RMD Group Events is at the heart of the hospitality scene in San Diego's bustling Gaslamp Quarter. Their upscale steakhouse – **Huntress** – was designed foremost as a destination for memorable gatherings in a historic Victorian-style building.

<b>Area</b>	Private Dining & Events Space
<b>Product Range</b>	Line Table Rise Table
<b>Materials</b>	Black Steel legs, Black Marble Line table tops, Grey Glass Rise table tops

The venue's third level is home to the Grand Pacific Room, named after the historic Victorian-style building that Huntress now occupies. This sophisticated space required a suitable table solution that accommodated a range of functions from seated celebratory banquets to classroom-style presentations. The Line and Rise table systems stood out for their alignment with the goal of functionality without compromising the aesthetic.

The Line 1800 Rectangle series helps the Huntress team make the most of the space, offering operational efficiency and the ability to set up several private dining and meeting and scenarios. In luxurious black marble, the HPL tabletops serve an inversion of the striking white marble bar in the main dining area.

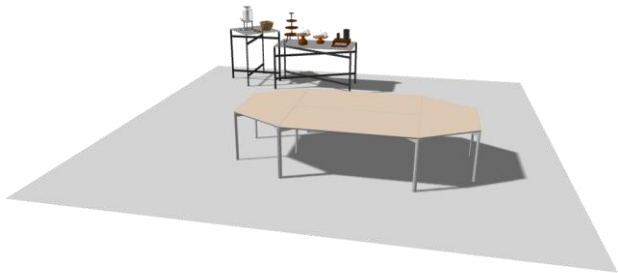




# PLAN Tool

The Craster PLAN tool offers the ability to curate Craster product in real time, with 2D and 3D interior layout tools to help you plan out event and dining spaces

This tool is currently available for use through our sales team and offers easy set up and reconfiguration for F&B and table layouts.



## COLLECTIONS

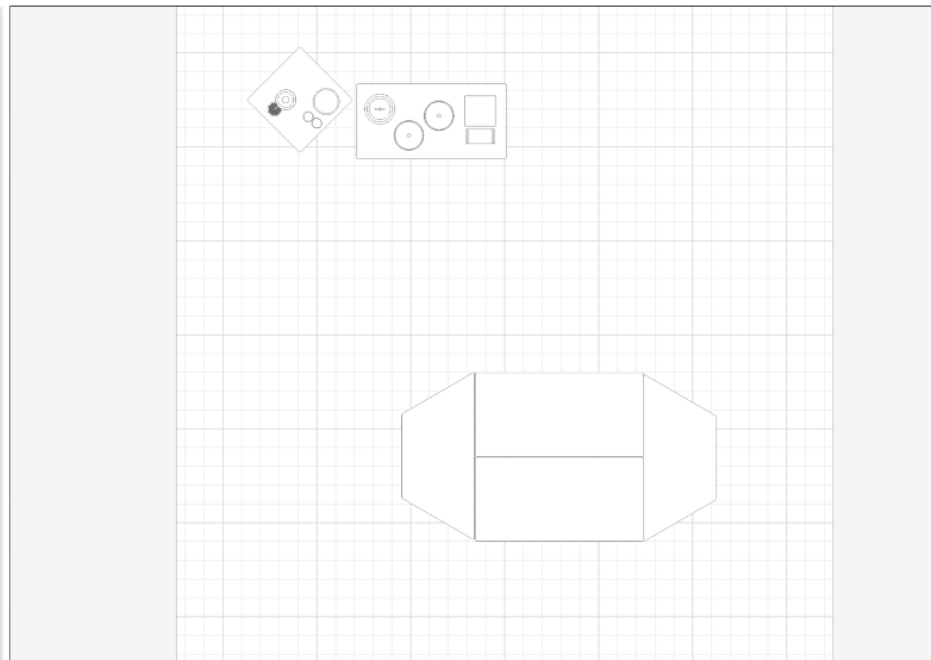
### RANGE

- ☒ ALL RANGES
- ☐ Flow
- ☐ Fare
- ☐ Tilt
- ☐ Alto
- ☐ Rustic
- ☐ Shaker
- ☐ Service Trolleys
- ☐ Boards
- ☐ Canape Plinths
- ☐ Chip Pots
- ☐ Olive Wood
- ☐ Patisserie
- ☐ Porcelain
- ☐ Table Top
- ☐ Line
- ☐ Link
- ☐ Rise

### PRODUCT TYPE

- ☒ Trays
- ☐ Bento
- ☐ Heating and Cooling
- ☐ Drinks Service
- ☐ Bread Display
- ☐ Lids and Liners
- ☐ Cloche
- ☐ Bowls
- ☐ Jars
- ☐ Plinths
- ☐ Boards
- ☐ Frames
- ☐ Pots
- ☐ Condiment Set
- ☐ Amuse Bouche
- ☐ Labelling
- ☐ Troughs
- ☐ Stands
- ☐ Trolleys
- ☐ Tables
- ☐ Risers
- ☐ Cake Stands
- ☐ Bread Basket

### FINISH



AREA: 700 x 700cm

— ZOOM +

MEASURE

SAVE

LOAD

SEND

PRINT

RESET

UNDO



BU\_FR006 •  
Tray 1.1 Tall  
Oak



BU\_FR001 •  
Tray 1.1  
Oak



BU\_FR007 •  
Tray 1.2 Tall  
Oak



BU\_FR002 •  
Tray 1.2 Tall  
Oak



BU\_FR008 •  
Tray 1.4 Tall  
Oak



BU\_FR003 •  
Tray 1.4  
Oak



BU\_FR022 •  
Tray 2.4 Tall  
Oak

# Design Studio

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## Bespoke Products

The Craster Design Studio is a collective of experienced designers project managers focusing on product creation for the catering industry.

In close partnership with our clients, we draw on our extensive design experience, category knowledge and market awareness to create bespoke products tailored to specification.

## Manufacturing and Supplier

Once the concept is approved, the Craster Design Studio executes a product sample which will then proceed through a rigorous quality control procedure to ensure the best solution.

Upon joint approval, the product will progress to full production and delivery.



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