



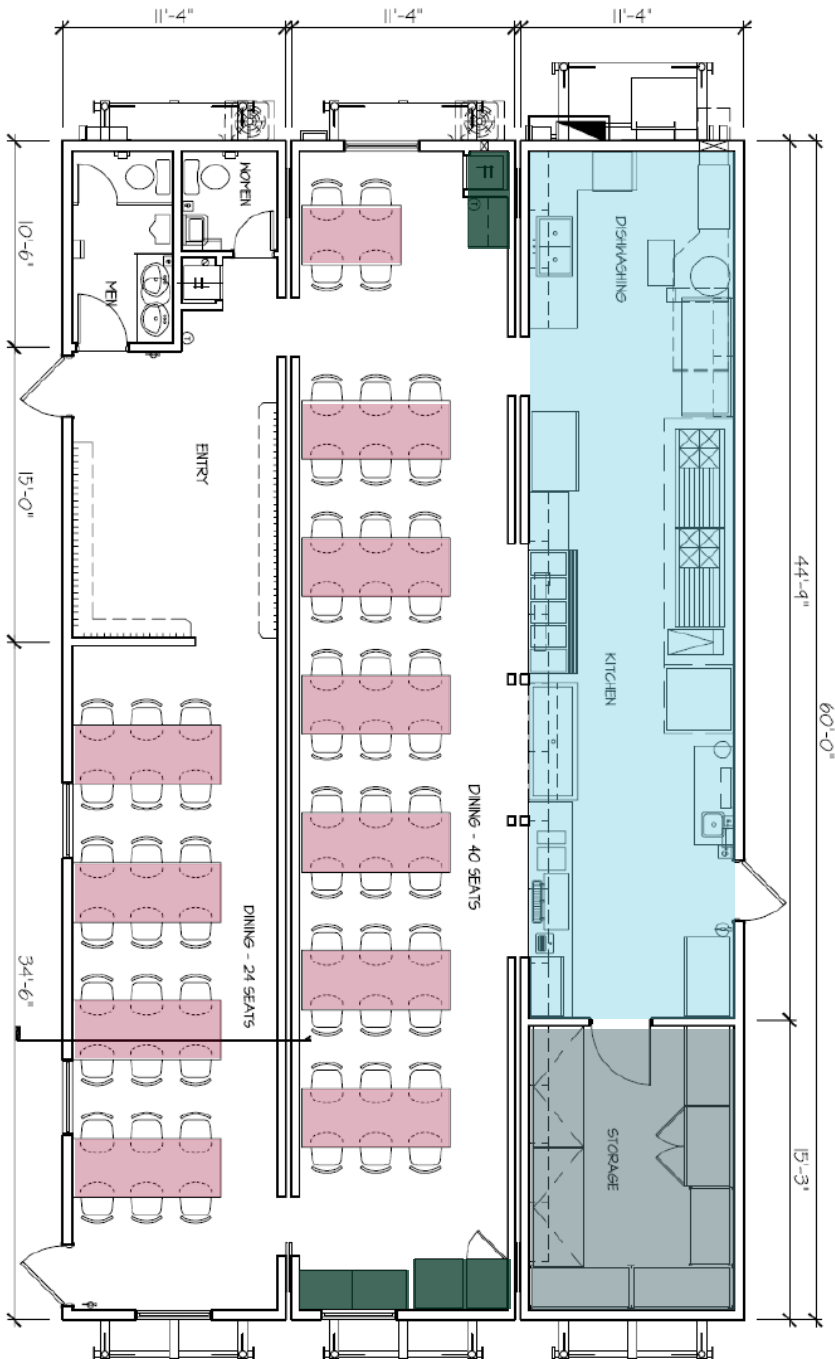
KITCHEN & DINING FACILITIES

Whether it's a sit down meal to unwind after a long day on the job, or a quick lunch to go, our kitchens offer a large variety of healthy and satisfying meal choices to keep your workers fueled to get the job done. Thoughtfully designed diners include hot and themed meal stations as well as bagged lunch pick-ups.



3-UNIT KITCHEN

OPEN FLOOR PLAN | CLIMATE CONTROLLED | SALAD BAR | HOT SERVING LINES |
ALL DAY SOUP & SANDWICH BAR | SEATING FOR 64 GUESTS



SEATING

Our 3-Unit Kitchen can comfortably accommodate 64 seated guests

KITCHEN AREA

The heart of the operation, where hot food is prepared. It includes stoves, ovens, grills, and other cooking appliances, typically arranged in a line to optimize workflow and efficiency. A dish washing station rounds out the layout.

STORAGE

A room or area where non-perishable food items and other essentials like disposables, canned goods, and bulk ingredients are stored, typically on shelving units at room temperature.

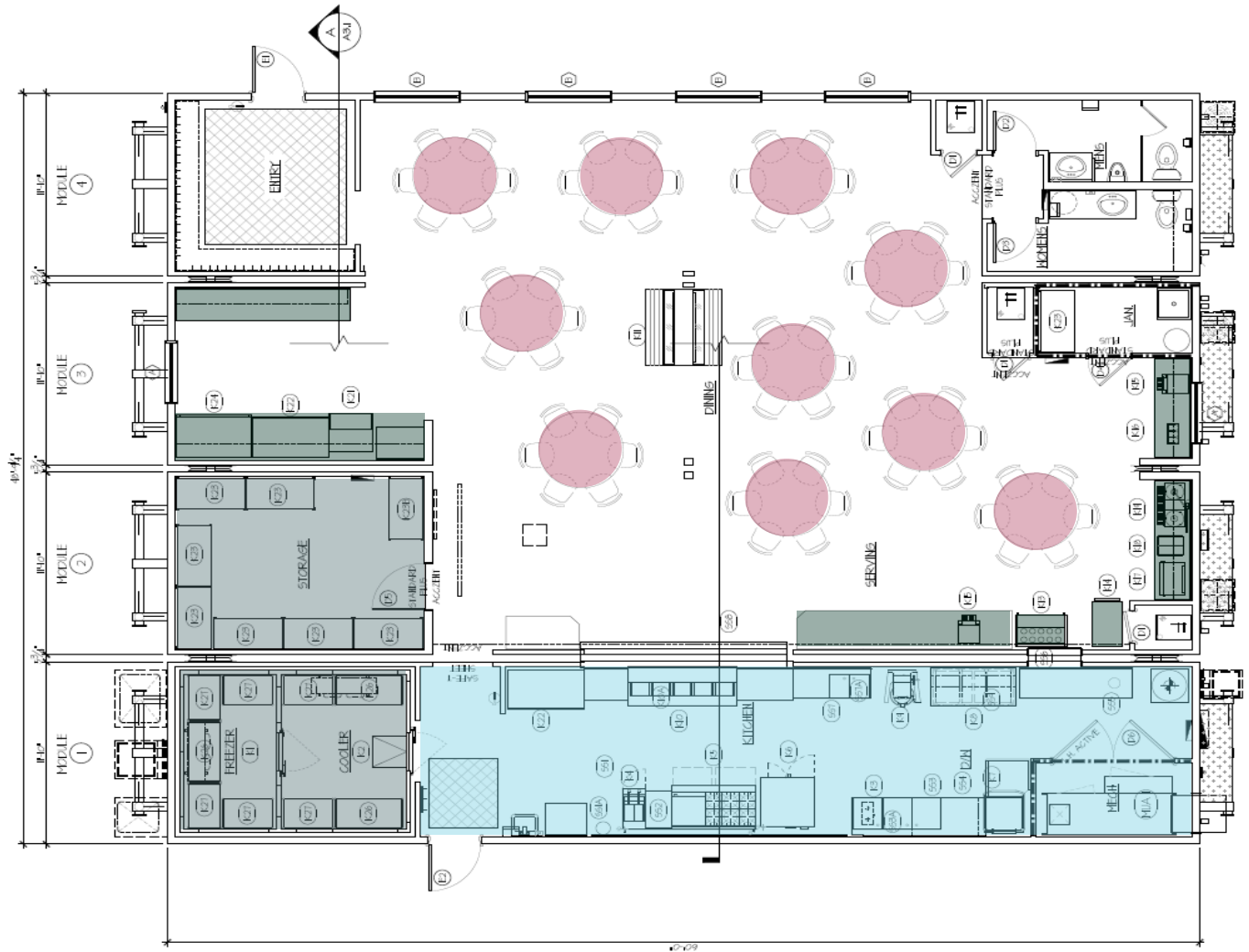
BEVERAGES & LUNCH PICK UP AREAS

A section dedicated to drinks, which includes coffee machines, soda fountains, juice dispensers, and a water station. Grab-and-go lunches are available for pick up in this section.

LEARN MORE AT
BLACKDIAMONDLODGING.COM

4-UNIT KITCHEN

OPEN FLOOR PLAN | CLIMATE CONTROLLED | SALAD BAR | HOT FOOD SERVING LINES | ALL DAY SOUP & SANDWICH BAR | SEATING FOR 60 GUESTS



SEATING

Our 4-Unit Kitchen can comfortably accommodate 60 seated guests

KITCHEN AREA

The heart of the operation, where food is prepared. It includes stoves, ovens, grills, and other cooking appliances, typically arranged in a line to optimize workflow and efficiency.

STORAGE

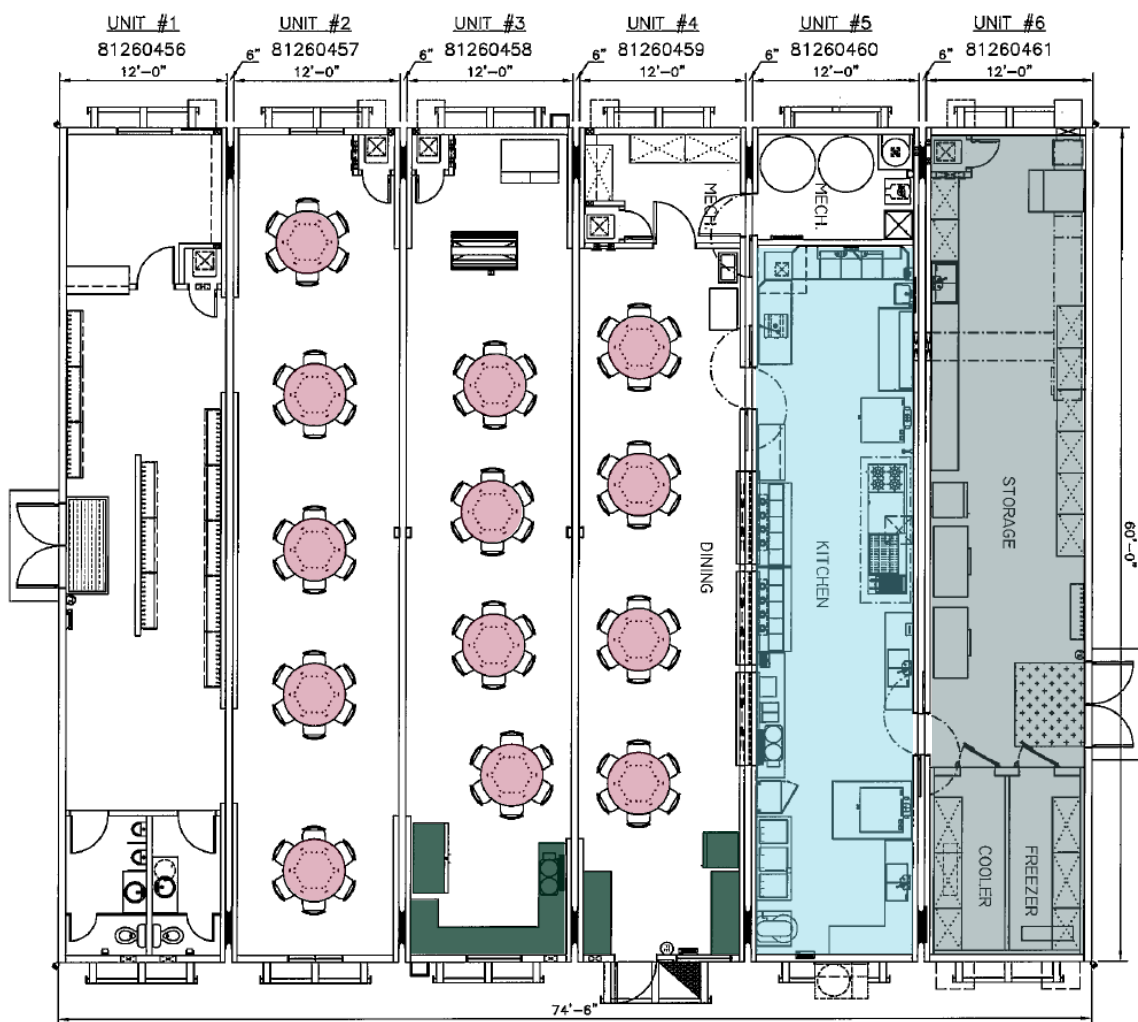
A room or area where non-perishable food items and other essentials like disposables, canned goods, and bulk ingredients are stored, typically on shelving units at room temperature.

BEVERAGES & NOVELTY ITEMS

A section dedicated to drinks, which includes coffee machines, soda fountains, juice dispensers, and a water station. Grab-and-go lunches are available for pick up in this section.

6-UNIT KITCHEN

OPEN FLOOR PLAN | CLIMATE CONTROLLED | SALAD BAR | HOT FOOD SERVING LINES |
ALL DAY SOUP & SANDWICH BAR | SEATING FOR 78 GUESTS



SEATING

Our 3-Unit Kitchen can comfortably accommodate 78 seated guests

KITCHEN AREA

The heart of the operation, where food is prepared. It includes stoves, ovens, grills, and other cooking appliances, typically arranged in a line to optimize workflow and efficiency.

STORAGE

A room or area where non-perishable food items and other essentials like disposables, canned goods, and bulk ingredients are stored, typically on shelving units at room temperature.

BEVERAGES & NOVELTY ITEMS

A section dedicated to drinks, which includes coffee machines, soda fountains, juice dispensers, and a water station. Grab-and-go lunches are available for pick up in this section.