

MOCCA / COFFEE SAUCER

Creative Use Guide

ROYALMONT COLLECTION

Product Overview

The Royalmont Mocca / Coffee Saucer represents the essential foundation for complete beverage service presentations, offering two perfectly proportioned sizes that coordinate seamlessly with multiple cup styles from the Royalmont collection. These versatile saucers transform simple beverage service into refined dining moments while providing the multi-purpose functionality that maximizes equipment utility across diverse operational contexts.

Item Numbers:

302-60S

302-80S

Sizes:

- 302-60S: 5 inch diameter (Fits 302-60C, 76C) | 12 Dozen Per Case (144 units)
- 302-80S: 6 inch diameter (Fits 302-78C, 80C) | 1 Dozen Per Case (12 units)

Crafted from premium vitrified china with brilliant white glaze, these elegant saucers deliver the commercial-grade durability that professional operations demand while maintaining the refined aesthetic that distinguishes quality presentations. The classic round design with subtle well provides secure cup placement while the stable base ensures confident service handling.

The thoughtful sizing addresses diverse service needs from espresso presentations to standard coffee and tea service, enabling operations to build comprehensive beverage

programs with coordinated presentation aesthetics. The versatile design extends beyond traditional beverage service to accommodate creative applications from small bite presentations to dessert service, demonstrating the multi-purpose functionality that justifies equipment investment.

Features & Benefits

TWO SIZE OPTIONS (5 INCH AND 6 INCH)

The versatile sizing addresses diverse service needs from espresso accompaniment to standard coffee and tea presentations, enabling operations to select appropriate saucer for specific cup styles and service applications. The 5-inch option coordinates with 3.5 oz cups while the 6-inch size accommodates 8 oz cups, creating complete beverage service presentations with coordinated collection aesthetics. This thoughtful sizing enables operations to build comprehensive beverage programs while maintaining consistent presentation standards across all service categories. The dual size approach maximizes operational flexibility while the coordinated design creates cohesive presentations that demonstrate attention to detail and commitment to quality service.

COORDINATING SAUCER FOR MULTIPLE CUP STYLES

The carefully designed proportions ensure perfect compatibility with both stackable and non-stackable cup styles from the Royalmont collection, creating comprehensive beverage service solutions with coordinated aesthetics. The 5-inch saucer fits 302-60C (Stackable Coffee Cup) and 302-76C (Mocca Cup Non-Stackable), while the 6-inch accommodates 302-78C (Mocca Cup Non-Stackable) and 302-80C (Stackable Coffee Cup). This versatile compatibility simplifies inventory management while ensuring appropriate saucer selection for diverse cup styles. The coordinated design demonstrates operational sophistication and attention to service detail that distinguishes quality operations.

CLASSIC ROUND DESIGN WITH WELL

The timeless round silhouette with subtle well provides secure cup placement that prevents sliding during service and transport, addressing practical service realities while maintaining refined aesthetic. The well creates natural positioning guide that ensures consistent presentations while providing convenient space for spoons, sugar

cubes, or small accompaniments. This classic design requires no explanation for guest or staff use, ensuring smooth service execution across diverse operational contexts. The elegant proportions create visual appeal that enhances table presentations while the substantial construction conveys quality and permanence that justifies equipment investment.

VERSATILE PRESENTATION PLATFORM

The thoughtful design addresses multiple service needs beyond traditional beverage accompaniment, from small bite presentations to dessert service, creating multi-purpose serving pieces that maximize equipment utility. This versatile functionality simplifies inventory management, reduces storage requirements, and maximizes equipment utility across diverse operational contexts. The appropriate sizing and classic design ensure these saucers remain relevant across menu changes and service style evolutions, protecting long-term equipment investment while supporting operational flexibility. The versatile platform enables creative applications that demonstrate culinary innovation and menu diversity.

PREMIUM VITRIFIED CHINA CONSTRUCTION

Advanced vitrification technology creates exceptionally dense, non-porous ceramic that resists staining, chipping, and crazing throughout extended commercial use. This high-temperature firing process produces china that maintains brilliant appearance through thousands of service cycles and intensive commercial dishwashing, delivering superior return on investment and consistent brand presentation. The vitrified body provides structural integrity necessary for reliable performance with demanding service handling, while maintaining the refined aesthetic that distinguishes quality service ware from merely functional alternatives.

BRILLIANT WHITE GLAZE

The pristine white glaze creates the perfect neutral canvas that allows beverage and food presentations to become the visual focus while maintaining sophisticated service aesthetics. This brilliant surface reflects ambient light to enhance presentations, photographs beautifully for marketing and social media applications, and maintains its lustrous appearance through repeated commercial washing cycles. The classic white finish ensures seamless integration with diverse décor styles and complementary service ware collections, from casual bistros to upscale fine dining establishments.

COMMERCIAL-GRADE DURABILITY

Engineered specifically for the demands of professional hospitality environments, these saucers withstand high-volume service, frequent handling, and intensive commercial dishwashing without performance degradation. The robust construction resists thermal shock from hot beverage temperatures, mechanical stress from service handling, and chemical exposure from commercial detergents. This exceptional durability ensures reliable performance throughout extended operational lifecycles, justifying equipment investment and reducing replacement costs that impact operational profitability.

STABLE, BALANCED BASE

The carefully engineered base provides exceptional stability that prevents tipping during service and transport, reducing spillage incidents and maintaining professional presentation standards. The balanced proportions ensure secure placement on various table surfaces and service stations, while the substantial construction creates confidence-inspiring stability when supporting filled cups. This fundamental stability addresses practical service realities while enabling staff to transport and position saucers confidently without concern for tipping incidents that compromise presentations and create service disruptions.

ROYALMONT COLLECTION DESIGN

As integral components of the distinguished Royalmont collection, these saucers coordinate seamlessly with complementary pieces to create cohesive service presentations and comprehensive table settings. The collection's refined aesthetic and consistent quality standards ensure harmonious integration across all service categories, from individual place settings to buffet presentations. This design coordination enables operations to build comprehensive service ware programs that maintain visual consistency while addressing diverse functional requirements.

MULTI-PURPOSE SERVING PIECE

The thoughtful design addresses multiple service needs with coordinated pieces, from beverage accompaniment to small plate presentations, formal service to casual dining. This multi-purpose functionality simplifies inventory management, reduces storage requirements, and maximizes equipment utility across diverse operational contexts. The appropriate sizing and classic design ensure these saucers remain

relevant across menu changes and service style evolutions, protecting long-term equipment investment while supporting operational flexibility.

Traditional Applications

ESPRESSO AND MOCCA CUP SERVICE (5 INCH)

The primary application for the smaller saucer delivers complete espresso service presentations with appropriate accompaniment that honors coffee traditions. The 5-inch diameter provides perfect proportions for 3.5 oz cups while creating space for spoons and sugar service. This traditional service approach demonstrates commitment to authentic coffee culture and appeals to espresso enthusiasts seeking quality presentations.

COFFEE AND TEA CUP SERVICE (6 INCH)

The standard saucer serves traditional coffee and tea service needs across diverse operational contexts from breakfast through dinner service. The 6-inch diameter accommodates 8 oz cups while providing appropriate space for spoons and accompaniments. This versatile application addresses fundamental beverage service requirements while the elegant saucer elevates standard service to refined dining experiences.

COMPLETE BEVERAGE PRESENTATIONS (BOTH SIZES)

Professional beverage service relies on complete presentations that include appropriate saucers, creating refined service standards that distinguish quality operations. The coordinated saucers complete beverage service with appropriate accompaniment that demonstrates attention to detail and commitment to upscale presentations. This comprehensive approach creates memorable service experiences that justify premium pricing and build guest loyalty.

ROOM SERVICE PRESENTATIONS (BOTH SIZES)

Hotel operations depend on complete beverage service for in-room dining, utilizing appropriate saucers that maintain luxury hotel standards. The elegant saucers complete room service presentations while preventing spills during transport and creating refined in-room dining experiences. This essential application addresses hotel

service requirements while the commercial durability withstands room service handling demands.

CATERING AND BANQUET SERVICE (BOTH SIZES)

Event service incorporates appropriate saucers for complete beverage presentations across diverse event types from casual gatherings to formal celebrations. The versatile saucers create professional presentations while the commercial durability withstands event service handling. This essential application addresses catering service requirements while the refined design adapts to various event styles.

FINE DINING PRESENTATIONS (BOTH SIZES)

Upscale dining establishments rely on complete beverage service that includes appropriate saucers, demonstrating attention to service detail that distinguishes fine dining operations. The elegant saucers complete refined presentations while providing practical functionality for spoon placement and accompaniment service. This sophisticated application demonstrates operational excellence and appeals to discerning guests seeking quality service experiences.

ALL-DAY CAFÉ AND DINER SERVICE (BOTH SIZES)

Casual dining operations depend on reliable saucers for all-day beverage service that withstands high-volume demands. The appropriate sizing serves diverse beverage needs while the commercial durability ensures consistent performance throughout demanding service periods. This workhorse application addresses practical operational needs while the refined presentation maintains quality service standards.

BAR AND LOUNGE SERVICE (5 INCH)

Contemporary bar operations incorporate small saucers for specialty coffee service and creative beverage presentations, creating refined bar service standards. The compact 5-inch size provides appropriate accompaniment for espresso-based cocktails and specialty coffee drinks while the elegant design maintains upscale bar aesthetics. This versatile application demonstrates bar program sophistication and appeals to guests seeking quality beverage experiences.

Creative Applications

SMALL BITE AND AMUSE-BOUCHE SERVICE (5 INCH)

Contemporary dining transforms the 5-inch saucer into elegant platform for amuse-bouche presentations, creating memorable first impressions that signal culinary sophistication. The compact size presents appropriate portions while the refined vessel maintains fine dining presentation standards. This creative application demonstrates menu innovation and creates memorable dining experiences that generate positive reviews.

DESSERT AND PASTRY SERVICE (6 INCH)

Sweet applications utilize the 6-inch saucer for individual dessert and pastry presentations, from petit fours to cookies, creating refined dessert service. The appropriate sizing presents satisfying portions while the refined vessel maintains upscale presentation standards. This creative application demonstrates menu versatility and expands saucer utility beyond beverage service.

APPETIZER AND SMALL PLATE SERVICE (6 INCH)

Contemporary dining incorporates the 6-inch saucer for appetizer and small plate presentations, creating refined first course service. The appropriate sizing presents satisfying portions while the elegant vessel maintains upscale presentation standards. This creative application demonstrates menu innovation and creates memorable dining experiences.

INDIVIDUAL BUTTER PAT SERVICE (5 INCH)

Traditional service utilizes the 5-inch saucer for individual butter presentations, creating refined accompaniment service that demonstrates attention to detail. The compact size presents appropriate portions while the refined vessel maintains upscale presentation standards. This thoughtful application enhances bread service and creates memorable dining experiences.

CONDIMENT AND SAUCE SERVICE (5 INCH)

Contemporary plating incorporates the 5-inch saucer for individual condiment and sauce presentations, enabling guests to customize preparations according to preference. The compact capacity creates appropriate portions while the refined

vessel maintains fine dining presentation standards. This creative application demonstrates plating innovation and creates interactive dining experiences.

BREAD AND BUTTER PLATE SERVICE (6 INCH)

Traditional service transforms the 6-inch saucer into elegant bread and butter plate, creating refined accompaniment service. The appropriate sizing accommodates bread portions and butter service while the refined vessel maintains upscale presentation standards. This versatile application demonstrates operational flexibility and maximizes saucer utility.

SIDE DISH AND ACCOMPANIMENT SERVICE (6 INCH)

Contemporary dining utilizes the 6-inch saucer for side dish presentations from fruit to vegetables, creating refined accompaniment service. The appropriate sizing presents satisfying portions while the elegant vessel maintains upscale presentation standards. This creative application demonstrates menu versatility and expands saucer utility beyond traditional applications.

TASTING MENU PRESENTATIONS (5 INCH)

Progressive dining incorporates the 5-inch saucer for tasting menu courses, creating refined multi-course presentations. The compact size presents appropriate tasting portions while the refined vessel maintains fine dining presentation standards. This sophisticated application demonstrates culinary innovation and creates memorable tasting experiences.

BUFFET AND CATERING PRESENTATIONS (BOTH SIZES)

Event service transforms saucers into versatile serving pieces for buffet presentations, from individual portions to accompaniment service. The appropriate sizing creates convenient portions while the refined vessels maintain upscale event standards. This flexible application demonstrates operational versatility and addresses diverse catering needs.

HOT AND COLD PRESENTATIONS (BOTH SIZES)

Versatile service programs utilize saucers for comprehensive hot and cold presentations, from warm accompaniments to chilled preparations. The appropriate sizing accommodates diverse applications while the refined presentation maintains

consistent service standards. This flexible application demonstrates operational versatility and addresses evolving menu trends.

Signature Service Techniques

COMPLETE BEVERAGE SERVICE

Create professional presentations by coordinating saucers with appropriate cups from the Royalmont collection. Position cups carefully on saucers, provide appropriate accompaniments like spoons or biscotti, and maintain consistent collection aesthetics throughout table settings. This systematic approach demonstrates operational sophistication and attention to service detail.

PROPER SAUCER SELECTION

Implement systematic protocols that ensure appropriate saucer selection for specific cup styles. Train staff to recognize proper cup-saucer pairings, maintain organized storage that facilitates correct selection, and verify appropriate coordination before service. These standards create reliable service experiences that build guest confidence and loyalty.

COORDINATED ACCOMPANIMENTS

Enhance presentations by providing appropriate accompaniments on saucers from sugar cubes to small cookies, creating complete service experiences. Position accompaniments thoughtfully, maintain consistent presentation standards, and train staff to describe offerings. This attention to detail demonstrates operational sophistication and creates memorable service moments.

STAFF TRAINING PROGRAMS

Develop comprehensive training that educates staff about proper saucer use, cup coordination, and presentation standards. Enable servers to create refined presentations, handle saucers confidently, and deliver professional service that enhances guest experiences. This knowledge creates confident staff who enhance dining experiences through informed service execution.

PRESENTATION STANDARDS

Implement consistent presentation protocols that ensure saucers arrive at tables in pristine condition with appropriate cup placement. Train staff to position saucers with care, maintain clean presentations that signal quality, and address any issues promptly. These standards create reliable service experiences that build guest confidence and loyalty.

Professional Applications

FINE DINING RESTAURANTS

Upscale dining establishments rely on complete beverage service that includes appropriate saucers, demonstrating attention to detail that distinguishes fine dining operations. The elegant saucers complete refined presentations while the commercial durability withstands demanding service standards. The versatile sizing adapts to diverse beverage offerings from espresso through standard coffee and tea service.

SPECIALTY COFFEE SHOPS

Contemporary coffee operations depend on appropriate saucers for complete beverage presentations that demonstrate craft and quality. The coordinated saucers complete coffee service with refined accompaniment while the appropriate sizing serves diverse offerings from espresso to standard coffee. The refined design appeals to coffee enthusiasts seeking quality presentations.

HOTEL DINING OPERATIONS

Upscale hotel restaurants and room service operations utilize refined saucers for complete beverage service that maintains luxury hotel standards. The elegant saucers complement upscale hotel environments while the appropriate sizing serves diverse guest needs efficiently. The Royalmont collection coordination ensures consistent presentation across multiple hotel dining venues.

CONTEMPORARY BISTROS

Casual-upscale dining concepts incorporate refined saucers for complete beverage service that defines contemporary dining trends. The versatile sizing and elegant aesthetic support the approachable sophistication that characterizes successful bistro operations while the commercial durability withstands high-volume service demands.

CATERING OPERATIONS

Off-premise event service incorporates refined saucers for complete beverage presentations that maintain upscale service standards across diverse venues. The robust construction withstands catering transport demands while the refined design adapts to various event styles from casual gatherings to formal celebrations.

COUNTRY CLUB DINING

Leisure hospitality operations utilize refined saucers for complete member dining and special event service. The elegant aesthetic complements upscale club environments while the versatile sizing serves diverse dining contexts efficiently. The Royalmont collection coordination ensures consistent presentation across multiple club dining venues.

Seasonal Applications

SPRING SERVICE

Spring menus celebrate renewal with light beverage offerings from herbal teas to iced coffee preparations, creating opportunities for complete presentations with coordinated saucers. The refined saucers showcase spring's bright flavors while creative applications explore seasonal accompaniments from fresh fruit to light pastries. The elegant vessels honor seasonal ingredients while maintaining refined presentation standards.

SUMMER PRESENTATIONS

Warm weather dining emphasizes refreshing beverage offerings that benefit from complete presentations with coordinated saucers. The versatile saucers adapt to summer's diverse offerings while the refined design maintains upscale aesthetics appropriate for outdoor dining and casual summer service. Creative applications explore seasonal accompaniments and light desserts.

AUTUMN OFFERINGS

Fall menus feature warming beverage preparations that benefit from complete presentations with refined saucers. The elegant saucers showcase autumn's comforting flavors while creative applications explore seasonal accompaniments from

spiced cookies to autumn pastries. The refined presentations honor autumn's rich ingredients and create cozy dining atmospheres.

WINTER PRESENTATIONS

Cold weather dining features warming beverage offerings that benefit from complete presentations with coordinated saucers. The refined saucers maintain optimal service standards for hot preparations while the elegant presentation creates cozy winter dining atmospheres. Creative applications explore festive accompaniments and holiday-themed presentations.

Care & Maintenance

DAILY CLEANING PROTOCOLS

Maintain saucer appearance and hygiene through systematic cleaning after each service period. Remove all residues promptly, wash thoroughly in commercial dishwashers using appropriate cycles and detergents, and inspect for any staining or damage. The smooth surfaces facilitate efficient cleaning while the commercial-grade construction withstands intensive washing without degradation.

STAIN PREVENTION

Prevent staining from coffee, tea, and food residues through prompt cleaning after each use. Avoid prolonged exposure to staining substances, and address any discoloration immediately with appropriate cleaning agents. Regular inspection and proactive maintenance preserve the brilliant white appearance that defines quality presentation standards.

CHIP AND CRACK INSPECTION

Pay special attention to edges and surfaces during cleaning and inspection, as these areas experience significant stress during service. Inspect saucers regularly for chips or cracks, remove any damaged pieces from service immediately, and maintain inventory of replacement saucers. These maintenance practices ensure guest safety and maintain consistent presentation quality.

THERMAL SHOCK PREVENTION

Avoid extreme temperature changes that could cause thermal shock and damage. Warm saucers gradually if needed for hot service, avoid placing hot items on cold saucers, and allow saucers to cool naturally before washing. These handling practices extend product life and reduce replacement costs.

STORAGE RECOMMENDATIONS

Store saucers in organized, protected environments that prevent damage and maintain ready availability for service. Use appropriate shelving with adequate spacing, stack carefully to prevent chipping, and organize by size for efficient access during service preparation. Proper storage practices extend product life and ensure consistent presentation quality.

Storage Recommendations

ORGANIZED INVENTORY SYSTEMS

Implement systematic storage organization that ensures efficient access and inventory management. Designate specific storage areas for each size, maintain adequate stock levels for operational demands, and organize for rapid deployment during high-volume service periods.

PROTECTIVE STORAGE METHODS

Protect saucers during storage through appropriate shelving and organization. Use stable shelving that prevents tipping or falling, ensure adequate spacing that prevents contact damage, and maintain clean storage environments that protect hygiene. These protective measures preserve product condition and reduce replacement costs.

SIZE SEPARATION

Maintain clear separation between 5-inch and 6-inch saucers to prevent service confusion and ensure appropriate saucer selection. Use labeled storage areas, implement visual identification systems, and train staff in proper size recognition. This organizational approach ensures correct saucer selection and maintains service standards.

CLIMATE-CONTROLLED ENVIRONMENTS

Store saucers in climate-controlled areas that prevent thermal stress and moisture exposure. Avoid storage near heat sources or in areas with extreme temperature fluctuations, maintain moderate humidity levels, and ensure adequate air circulation. These environmental controls protect product condition and maintain operational readiness.

Conclusion

The Royalmont Mocca / Coffee Saucer represents essential service pieces that complete beverage presentations and transform simple coffee and tea service into refined dining moments. The two size options provide versatile accompaniment that addresses diverse service needs from espresso presentations to standard coffee and tea service that distinguishes quality operations.

The classic round design with subtle well delivers the practical functionality that addresses service realities while the refined white china maintains the elegant appearance that elevates presentations. Premium vitrified china construction and brilliant white glaze deliver the lasting beauty and reliable performance that justify equipment investment and support operational excellence.

Whether serving traditional beverage accompaniment, creative small bite presentations, or versatile dessert service, these essential saucers elevate every service moment while addressing the practical realities of professional hospitality operations. The classic design enables refined presentations while the commercial durability ensures reliable performance throughout demanding service cycles.

Investment in quality serving pieces like the Royalmont Mocca / Coffee Saucer demonstrates commitment to the complete presentations that create lasting impressions and build loyal guest following. These essential pieces support beverage program development, enhance brand presentation, and deliver the lasting value that characterizes successful hospitality operations.

Imagine the Possibilities

Picture your beverage service transformed by complete presentations featuring coordinated saucers, each placement creating visual appeal that signals quality and

attention to detail. Imagine servers delivering perfect espresso service, the refined saucer completing the presentation with elegant accompaniment—the complete service becomes more than beverage delivery, it becomes demonstration of operational sophistication. The coordinated presentation that maintains consistent standards throughout service becomes brand statement, creating the refined experiences that justify premium pricing and build reputation.

Envision your fine dining operation distinguished by complete beverage presentations that demonstrate attention to every service detail. Picture guests appreciating the refined saucer beneath their coffee cup, the thoughtful accompaniment of a small cookie or sugar cube, creating the attentive service that distinguishes upscale operations—the complete presentation becomes more than functional necessity, it becomes symbol of quality and commitment to excellence. The elegant saucer that completes each beverage service becomes expression of operational philosophy, demonstrating the attention to detail that distinguishes your establishment and appeals to discerning guests.

Imagine your contemporary café elevated by professional beverage presentations featuring coordinated saucers. Picture baristas crafting perfect espresso drinks, servers delivering complete presentations with refined accompaniment, the versatile saucers accommodating evolving beverage trends while maintaining consistent presentation aesthetics. The elegant vessels that adapt to changing beverage preferences become expression of operational flexibility, demonstrating the attention to detail that distinguishes your café and appeals to quality-conscious guests.

Consider your creative applications expanded by versatile saucers that transition seamlessly from beverage accompaniment to small plate service. Picture elegant amuse-bouche presentations, refined dessert service, creative appetizer displays—all presented on vessels that maintain fine dining standards while demonstrating menu creativity. The versatile saucer that serves multiple functions becomes tool for culinary expression, creating the memorable presentations that generate social media buzz and positive reviews.

The Royalmont Mocca / Coffee Saucer invites you to reimagine beverage service as opportunity for complete presentation, to recognize that every service detail directly impacts perceived value and guest satisfaction. Every coffee served, every tea presented, every creative application becomes a chance to demonstrate attention to detail, to create the refined moments that transform routine beverage service into memorable dining experiences. **What will you serve?**