

VALUE-ADDED BUSINESS SOLUTIONS



FRESH PRODUCTS
FRESH SOLUTIONS
FRESH IDEAS
PRODUCTS
SOLUTIONS
IDEAS
PRODUCTS



COMMUNICATION & ENGAGEMENT

Van Eerden has a high-touch, people-first philosophy, where you will receive personal visits with your Sales Rep on a regular basis. Our Sales Reps are personally invested in the success of your business and will work with you to meet your goals.



MENU & BUSINESS ANALYSIS

Your Sales Rep will work collaboratively with you to analyze your menu. By identifying each item's profitability, popularity and operational complexity, your Rep will build a strategy to increase your margins and enhance customer satisfaction.



CULINARY & TEST KITCHEN RESOURCES

Van Eerden's Corporate Executive Chef, EJ Martin, is a valuable culinary resource. Her culinary training, vast product knowledge and insight on industry trends can help restaurants in a variety of capacities. Visit her at our state-of-the-art test kitchen or schedule a customer visit at your location.

- Recipe Engineering
- Menu Development
- Case Cuttings
- State-of-the-Art Test Kitchen
- Kitchen Efficiency Assessment
- How-To Demonstrations



ONLINE ORDERING & INVENTORY MANAGEMENT

Van Eerden's convenient web ordering platform is a mobile-friendly, one-stop-shop for managing your orders. Visit customer.vaneerden.com to see all capabilities.

- Check Delivery Status
- Online Bill Payment
- View Your Latest Invoice
- View Purchase History
- Build New Order Guides (Desktop Only)
- Manage Inventory with Custom PAR lists
- Create New Orders & Edit Current Orders
- Customized Reporting

FRESH IDEAS,
FRESH PRODUCTS,
& FRESH SOLUTIONS



GRAPHIC DESIGN & MENU ENGINEERING

Branding and menu design have a direct impact on consumer spending. Your Sales Rep can connect you with a third-party designer to build out your menu engineering strategy, while increasing profits.



PRINT PRODUCTION

Our third-party printing partners specialize in small & large format restaurant projects, from signage to menus. Their innovative, cost-effective solutions are specially designed to withstand high-traffic environments.



PHOTOGRAPHY & VIDEOGRAPHY

Van Eerden can provide you with simple tips to capture your restaurant photos on your mobile device or connect you with the experts. Our third-party photographers and videographers specialize in commercial food and property photography.



WEBSITE DEVELOPMENT

In today's digital age, it is crucial to have an online presence that accurately depicts your brand image, while allowing customers to easily search for information. Van Eerden has access to best-in-class web developers who specialize in restaurants.



HR & PAYROLL SUPPORT SERVICES

Your employees are the backbone of your business and keeping their information safe, secure and compliant can be a complicated task. Van Eerden works with outsourced HR providers who can simplify and systemize your HR processes, while ensuring all federal and local labor laws are being followed.



POS & CREDIT CARD PROCESSING SOLUTIONS

Van Eerden partners with national Point of Sale companies, allowing you to seamlessly take customer orders, accept payments, manage food inventory and more. Our credit card processing partners are PCI-compliant and have the highest standards of security when gathering customer payment information.



INNOVATIONS & TRENDS

The foodservice industry is in constant fluctuation and it is important to stay on top of innovations and trends. Van Eerden can help you navigate the industry and use actionable intelligence to improve your business. We provide our customers with:

- Commodity Market Reports
- Culinary Trends from Chef EJ
- Flyers Featuring New Items
- Annual Food Shows Featuring Innovations
- Regional Events Highlighting New Products
- 1 on 1 Interaction with Manufacturers