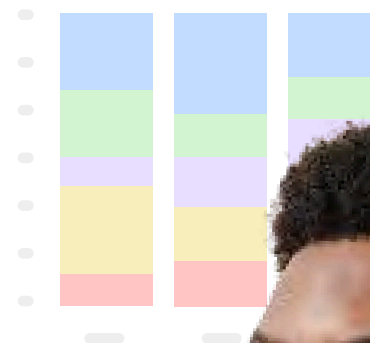


2026 EDITION

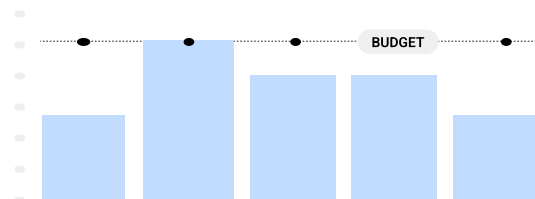
The Ultimate Guide to Office Pantry Budgeting

A strategic framework for precise planning, smarter spending, and greater impact.

Weekly Spend



Budget Tracking



Total Budget
\$11,300

Cost/Person/Day
\$7.51



A Quick Message From Our CEO

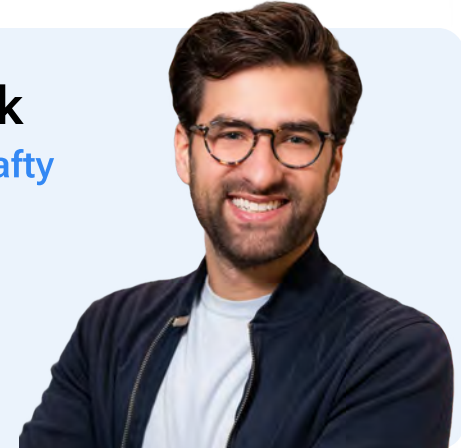
If 2026 taught business leaders anything, it's that change isn't slowing down. Markets continue to shift, the goalpost keeps moving, and AI is reshaping how companies operate. Throughout all that, leaders are being asked to move faster, operate leaner, and make smarter decisions with less room for error. That means being much more intentional about where to invest and what to expect in return.

Connection matters more than ever as AI reshapes how we work. But while technology has made us more connected digitally, creating meaningful connection in real life continues to be a challenge, especially as workplace leaders face tighter resources and higher expectations. The office has to deliver real value, every dollar has to count, and every program has to perform.

The pantry is one of the few parts of the office employees rely on every day, throughout the day. It creates connection, provides real financial relief, and quite literally fuels the people driving the company forward. But delivering on all of that requires more than throwing products on shelves. It takes the right strategy, tooling, and data to deliver precisely what teams need within the budget you have to work with.

Sure, you can pluck a number out of thin air and build a pantry around it. But the smartest workplace leaders work in reverse: they start with the performance they want the program to drive, understand what will the pantry can do to enable that performance, and then build the budget to deliver it. The real challenge is making sure every dollar is aligned to the experience and outcomes you're trying to create.

Nate Rosenstock
CEO & Co-Founder, Crafty



Favorite Snack:
Hummus

When those two things fall out of alignment, you get what Crafty calls the Perk Paradox: the tension between prioritizing experience and costs.

The Perk Paradox: The tension between the desires to enrich the office experience to attract and retain talent, while wanting to yield to economic pressures to curtail expenses.

Spend too much in the wrong places and you're wasting budget. Cut too far and you undermine the very experience you're investing in.

Breaking that cycle requires building from the bottom up:

1. Benchmark against your peers to gain a starting point
2. Design your budget around the experience you want to create
3. Use data to understand where to invest and where to pull back
4. Leverage historical data to accurately forecast for the future

The power of a bottom-up budget is precision. It gives workplace leaders the intelligence to invest in what employees value, cut what they don't, and adapt as needs change. More importantly, it provides the framework to advocate for the resources they need and prove the impact.

This report is a step-by-step guide to building, optimizing, and forecasting a bottom-up pantry budget, showing how to translate the experience you want into the investment required to deliver it.

STEP 1

Benchmark

- **Start with the data.**
Establish a data-backed baseline.
- **See where you stand.**
Compare against companies competing for the same talent.
- **Set your goals.**
Decide how much you want to stand out.

STEP 4

Forecast

- **Look back.**
Use historical performance to spot recurring patterns.
- **Read the patterns.**
Track attendance, headcount, seasonality, and consumption.
- **Plan ahead.**
Anticipate demand and adjust before needs change.

STEP 2

Build

- **Start with consumption.**
Estimate what an employee uses each day.
- **Scale by headcount.**
Build that cost into a monthly budget.
- **Set your variety.**
Determine what your budget can support.

STEP 3

Optimize

- **Set your targets.**
Keep spend aligned at the order level.
- **Read the signals.**
Spot opportunities with usage, feedback, and market data.
- **Pull the right lever.**
Adjust products, categories, and merchandising.

Building a Smarter Budget

Table of Contents

KNOW WHERE YOU STAND

Benchmark Your Pantry Spend

05

DEFINE THE EXPERIENCE

Budget Around Your Team

09

OPTIMIZE FOR IMPACT

Maximize Every Dollar

16

ANTICIPATE WHAT'S NEXT

Plan for Change

20

MANAGE WITH PRECISION

Turn Your Budget Into Action

24

Benchmark Against Your Peers

As AI reshapes the skills companies need, the competition for talent is changing with it. Employers increasingly need people who bring deep industry expertise alongside technical fluency. That combination makes the right talent harder to find, develop, and keep, raising the stakes for the full employee package, from compensation to the experience people have at work.

Pantry benchmarks help put a number behind that experience. Comparing pantry performance metrics against your peers gives you a starting point for what the market looks like, how your program may stack up against the competition, and how aggressively you want to invest to attract and retain the people you need to succeed.



Pantry Performance

In 2025, pantry spend moved more noticeably month to month as companies navigated shifting priorities, rapid AI adoption, and an increasingly competitive talent market. In 2026, that volatility is starting to settle. Seasonality still creates natural peaks and dips, but overall pantry investment is holding much more consistently.

Employee-level spend tells that story best. Average investment moved from \$10.94 per employee per day in Q1 to \$10.74 in Q2. Even as attendance and seasonality continue to shift, companies are maintaining a relatively consistent level of investment in the daily employee experience.

That’s what makes employee-level spend such a powerful benchmark. Office budgets naturally rise and fall with headcount, but spend per employee gives us a common denominator for understanding how highly companies are valuing the pantry experience for each person.

The national average is only the starting point. The more meaningful comparison is against companies competing for the same talent. Looking at investment by industry and company type gives you a deeper view into what it takes to attract, retain, and engage the people your business needs.

Next, we’ll break down employee-level spend to see how investment shifts by industry and company type.

The avg. pantry spend per office per month

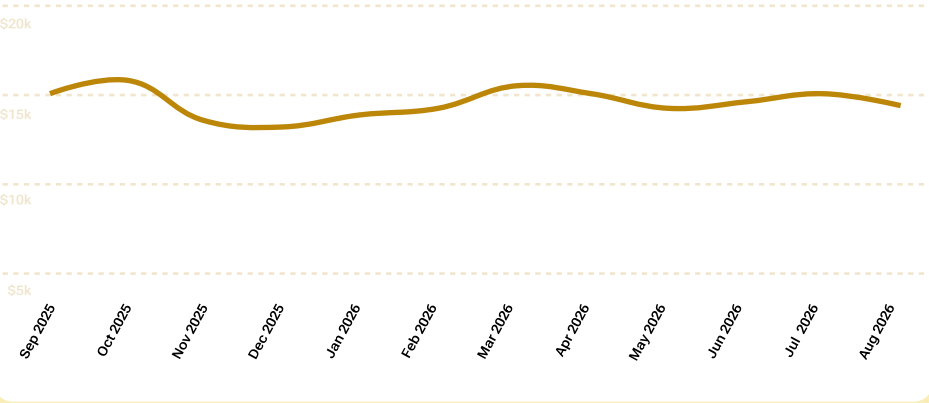
\$15,088

The avg. pantry spends

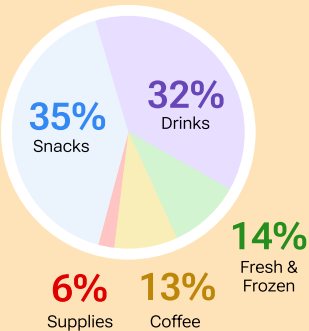
\$10.85

per employee per day

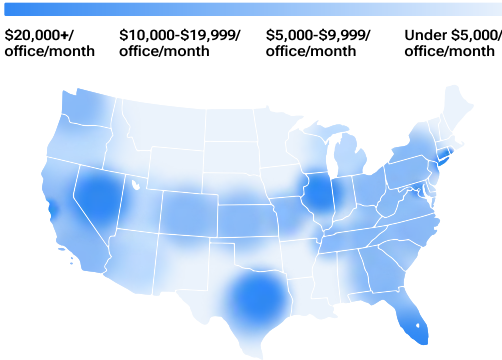
Pantry Spend Over 12 Months



Category Breakdown



Avg. pantry spend per office per month



Employee-Level Spend by Industry

Financial Services Averages	\$12.79/person/day
Banking & Advisory Companies that provide banking, lending, or financial guidance.	\$7.00/person/day
FinTech Companies that deliver financial products through innovative technology.	\$11.14/person/day
Insurance Companies that underwrite, price, and manage insurance risk.	\$9.91/person/day
Investment Firms Companies that invest capital and manage financial portfolios.	\$14.71/person/day
Markets & Trading Companies that trade assets or provide market access services.	\$19.50/person/day

Technology Averages	\$10.52/person/day
AI & Data Companies that build AI, analytics, or data platforms.	\$8.73/person/day
BioTech Companies that develop biological or life-science technologies.	\$9.16/person/day
Consumer Platform Companies that operate consumer-facing digital platforms.	\$11.68/person/day
SaaS Companies that deliver cloud-based business software platforms.	\$11.39/person/day

Professional Services Averages	\$7.92/person/day
Advisory & Consulting Companies that provide businesses with strategic or operational expertise.	\$6.84/person/day
Architecture & Engineering Companies that design buildings and engineering systems.	\$6.81/person/day
Associations Organizations that represent members and shared industry interests.	\$4.83/person/day
Legal Companies that provide legal advice and regulatory services.	\$9.63/person/day
Marketing & Advertising Companies that deliver advertising and customer acquisition services.	\$3.23/person/day

Entertainment & Media Averages	\$7.78/person/day
Gaming & Media Technology Companies that build gaming or interactive media technology.	\$5.87/person/day
Sports Companies that operate professional sports teams or leagues.	\$9.27/person/day
Streaming & Content Companies that create or distribute digital media and content.	\$9.09/person/day

Consumer Goods Averages	\$8.25/person/day
Food & Beverage Companies that produce, distribute, or sell food and drinks.	\$7.95/person/day
Home & Lifestyle Companies that create products for everyday living and home use.	\$9.49/person/day
Personal Care Companies that develop or sell beauty and personal care products.	\$7.83/person/day

Built Infrastructure & Environment Averages	\$15.10/person/day
Clean Energy Companies that develop renewable and low-carbon energy solutions.	\$8.48/person/day
Construction Companies that build, renovate, or manage physical structures.	\$6.78/person/day
Energy & Utilities Companies that generate, distribute, or manage utility services.	\$6.85/person/day
Real Estate Companies that own, develop, invest in, or operate property assets.	\$18.58/person/day

Logistics & Supply Chain Averages	\$8.01/person/day
Logistics & Freight Services Companies that move goods through shipping networks.	\$6.22/person/day
Supply Chain Infrastructure Companies that support sourcing, warehousing, and distribution.	\$11.60/person/day



See what your investment position means for your budget, employee experience, and next move.

meets

Turn your baseline into leverage.

Meeting the benchmark shows your investment is keeping pace with the market. You have a strong foundation and the resources to deliver an experience that aligns with what comparable companies offer.

Now you have a choice: maintain that position or raise the bar. Use the benchmark to keep advocating for the resources needed to deliver that baseline, or build the case for more investment to amplify what's working, strengthen the employee experience, and sharpen your competitive position.

TALK TRACK

Our investment trails peers, creating a gap employees feel and competitors can capitalize on. To win and retain high-performing talent, our workplace experience needs to match their caliber.

TALK TRACK

We're right in line with the market today. We need to protect the investment that keeps us competitive, then identify where investing further could give us an edge with the talent we need most.

TALK TRACK

We've built an experience that sets us apart. Now we need to protect the resources behind it and keep evolving so our advantage grows as expectations and the talent market shift.

above

Turn your lead into a lasting advantage.

Being above the benchmark puts you in a position to set the standard for what a great workplace experience looks like. The opportunity is to ensure you have what you need to remain there.

Pair benchmark data with other pantry performance metrics to show that every dollar is being allocated with precision to deliver the greatest impact. When employees consistently use and value what you provide, you have the proof that higher investment is translating into a valuable employee experience.

As expectations rise, continued investment gives you room to evolve the experience and stay ahead in the fight for talent. Pull back, and you risk giving competitors the ground you've gained.

below

Turn the gap into a case for investment.

Use that gap to move the conversation from "we want more" to what it will take to compete. Show leadership where your investment sits against companies vying for the same talent, then connect additional resources to the specific experience you need to create.

STEP 2

Build Your Budget From the Ground Up

Once you know how your investment compares to the market, the next step is turning that benchmark into a budget built around the experience you want to create. Start from the ground up with what employees will actually consume each day, then translate that into a per-person cost that scales with your headcount.

From there, the budget starts to take shape. Equipment, product mix, quality, and variety all influence what that investment can deliver. Build those decisions into a monthly budget, then break it down into order-level targets that make the plan actionable day to day.



Build It Up to Break It Down

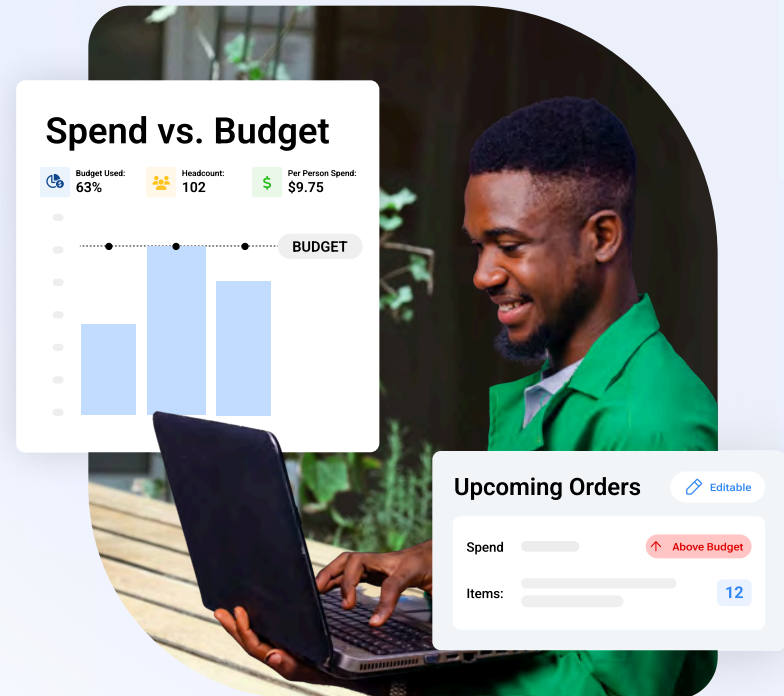
Budgeting gets complicated when the number comes first and the experience has to fit around it. Teams end up stretching dollars in the wrong places, which can lead to empty shelves, excess inventory, or a pantry that simply doesn't reflect what employees actually need.

Start with what you want each employee to consume daily, then use average unit costs to build a per-person, per-day budget.

Building from the bottom up aligns your investment with the experience from the start. Once you know what you want employees to have access to each day, you can scale that cost by headcount to build your monthly budget, then break it down into order-level targets that keep spending on track.

The same budget can create very different pantry experiences depending on how you allocate it. Before building your product lineup, consider the choices that will have the biggest impact on where your dollars go:

- Do you prioritize quantity, quality, or a balance of both?
- Think through employee preferences, dietary needs, or brand values.
- What equipment does the experience require?



STEP 1

Cost per Person per Day

Build It Up

x Avg. Headcount

x Working Days

= YOUR TOTAL BUDGET

STEP 2

Your Budget

Break It Down

÷ 12 Months

÷ Delivery Days per Month

= ORDER SPEND TARGET

Start with Equipment

Start with the physical foundation of your pantry: equipment and products. Equipment comes first because what you choose determines what products you'll need to support it.

Example: If you choose a bean-to-cup espresso machine, here's what that means:

- ☞ You need to buy whole-bean coffee.
- ☞ You may need offer multiple roasts per machine.
- ☞ You may need milk and dairy-free options.
- ☞ You may need sweeteners and syrups.
- ☞ You don't need single-serve coffee options.

Every equipment choice comes with its own product requirements and costs. The right setup depends on your budget, available space, employee preferences, and how people actually use the pantry. Getting those decisions right upfront gives you a much more accurate foundation before you start selecting products.

Next, we'll look at how to build the product lineup that brings your experience to life.

Drip

Ground Coffee
Frac Packs
Milk & Alts
Sweeteners
Supplies



Pod

Pods
Milk & Alts
Sweeteners
Supplies



Bean-to-Cup

Whole Beans
Milk & Alts
Sweeteners
Supplies



Kegeators

Kegs
Gas
Milk & Alts
Sweeteners
Supplies



Hot Water

Tea
Milk & Alts
Sweeteners
Supplies



Cold Water

Flavor Refills
Gas
Supplies



Bulk Snack

Snacks
Supplies



Fridge

Drinks
Perishables



The Anatomy of a Product Lineup

Every pantry lineup starts with four core categories, regardless of the size of your budget:

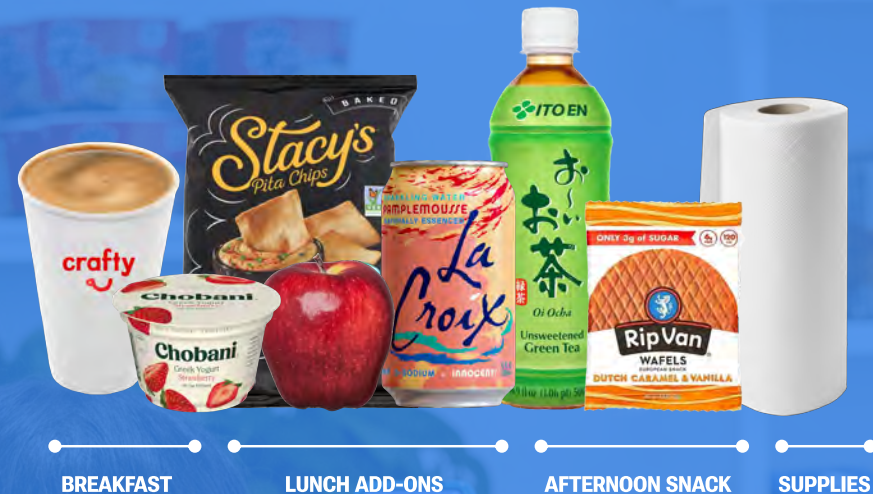
1. Breakfast
2. Lunch Add-On
3. Afternoon Snack
4. Supplies

Together, these categories cover the essentials employees rely on throughout the day. Your budget determines how you build within them, from the quality of the products you choose to the amount of variety you can offer.

The biggest factor is consumption. More products, more variety, and fuller shelves all increase spend, so decide what you want your budget to prioritize:

- **Quantity:** More options and fuller shelves throughout the day.
- **Quality:** Higher-end products with more intentional limits on quantity and variety.
- **Everything:** Premium products, broad variety, and fuller shelves, with the budget to support it.

The next step is putting a number behind what that looks like for each employee, each day.



Breakfast

- Coffee
- Milk
- Sweeteners
- Creamers
- Juice
- Bread
- Breakfast Foods
- Protein Drinks
- Bars

Lunch Add-On

- Frozen Foods
- Deli Products
- Canned Products
- Dry Snacks
- Produce
- Sodas
- Water Varieties
- Condiments

Afternoon Snack

- Sweets/Candy
- Nuts/Trail Mix
- Jerky
- Protein Bars
- Chips
- Energy Drinks
- Kombucha
- Tea
- Cocoa

Supplies

- Plates
- Utensils
- Cups
- Straws
- Napkins
- Serveware
- Cleaning Products
- Personal Care

Calculate Your Cost Per Person

Once you’ve mapped out a typical day in the pantry, the next step is putting a price behind it. Add up the average cost of what an employee might consume each day to estimate your cost per person. Higher consumption and more premium products will naturally push that number up.

Your cost-per-person tier sets the quality of the experience, while your headcount determines how much category and flavor variety you can build around it. As your team grows, you can support a broader lineup without changing your level of investment per employee.

Coffee	\$1
Cereal	\$1
Chips	\$2
Soda	\$1
Bar	\$2
Cost/Person/Day	\$7



ESSENTIAL

\$5 - \$7.50

A reliable experience with **foundational** products to fuel your team.



ELEVATED

\$7.50 - \$10

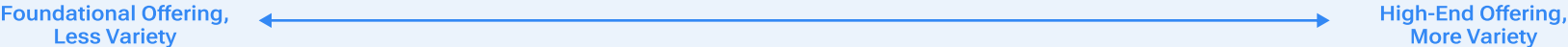
An enhanced experience with a **wider range** of categories, flavors, and products.



PREMIUM

\$10+

A premium experience that includes **high-end** products with vast categories, flavors, and products.



Scale Variety With Your Budget

Now that you’ve nailed down your cost per person per day, you can start scaling that number by headcount and working days to build your monthly and annual budget.

Cost/Person/Day x Headcount x Working Days = Budget

Not every employee will choose the same thing every day. Employees want options that fit their tastes, dietary needs, and preferences, so the question becomes how much variety your budget can support.

The table to the right provides a baseline for how much variety you can offer across different monthly budget tiers. As your budget increases, the number of varieties you can offer increases. From there, you can prioritize the categories your employees care about most.

For example, if employees value protein bars over jerky, you can offer more bar varieties and fewer jerky options. As you scale your lineup, keep an eye on price per unit to make sure that added variety stays aligned with your budget.

Once you’ve built your monthly budget, break it down into order-level targets so your team knows exactly what they can spend to stay on track.

Subcategory Varieties	<\$5,000 per month	<\$15,000 per month	<\$50,000 per month	50,000+ per month
Coffee & Coffee Beans	2	3	4	7
Cold Brew & Iced Coffee	2	2	2	3
Pods, Capsules & Instant	3	4	4	6
Milk & Alternatives	5	7	8	11
Sweeteners & Creamers	5	6	8	14
Juices & Mixers	2	2	3	6
Sports & Protein Drinks	2	2	3	6
Breads	2	2	3	3
Breakfast	3	4	7	9
Bars	5	7	10	13
Deli	2	3	3	3
Frozen	4	5	5	7
Produce	4	4	5	10
Flavored & Infused Water	3	3	3	3
Sodas	4	5	6	12
BiBs	5	5	8	8
Still & Sparkling Water	5	6	7	10
Canned & Packaged	2	2	3	3
Chips & Crackers	4	4	6	8
Popcorn & Pretzels	2	2	2	2
Condiments & Spreads	5	6	10	10
Sweets & Candy	4	5	8	13
Jerky	1	2	2	2
Trail Mix & Nuts	2	2	3	3
Energy Drinks	2	3	3	5
Kombucha	1	1	2	2
Tea & Cocoa	7	8	10	17
Serving Products	12	14	18	20
Cleaning Products	10	12	16	18
Misc.	2	4	8	9

Breakfast Lunch Add-On Afternoon Snack Supplies

Break It Down at the Order Level

Benjamin Franklin once said, "By failing to prepare, you are preparing to fail." It's a bit of a downer, but it's not incorrect.

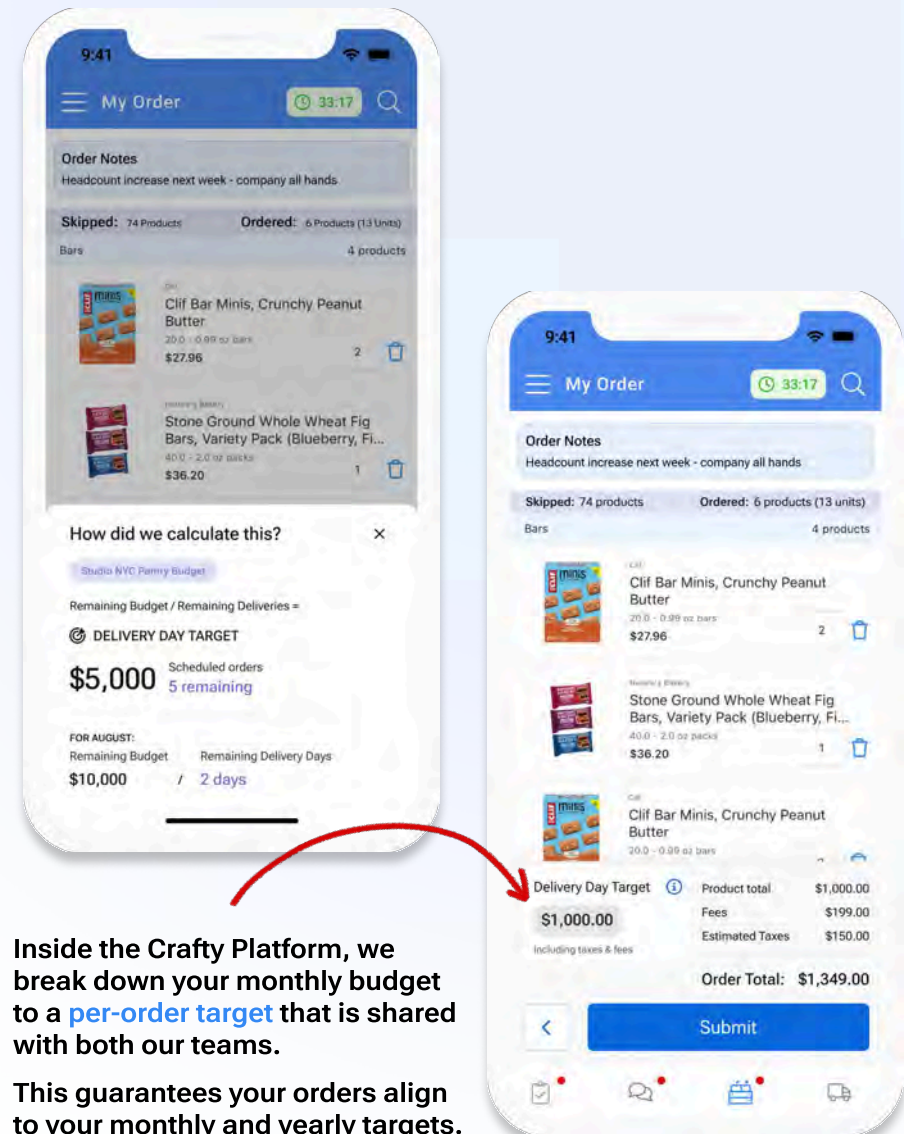
An order-level target gives your team a clear number to work toward every time they stock the pantry. One order running high won't derail the budget, but consistently overspending will. Keeping that target visible at the point of decision makes it easier to adjust before small overages add up.

Budget
 $\div 12$ Months
 $\div$ Monthly Delivery Days
= Order Budget

The key is putting that target where ordering decisions actually happen. When budget information is siloed away from the people placing orders, it's easy for overages to add up before anyone notices.

Give your team visibility into how much they have to spend as they take inventory, select products, and place each order so they can make adjustments in real time.

With those guardrails in place, the next step is using performance data to optimize where those dollars go.



Inside the Crafty Platform, we break down your monthly budget to a **per-order target** that is shared with both our teams.

This guarantees your orders align to your monthly and yearly targets.

STEP 3

Optimize Spend for More Impact

Once your budget is built and order-level targets are in place, the focus shifts from planning to performance. Consumption rarely follows the plan perfectly, so the key is being able to read what the data is telling you, spot shifts in spend, feedback, and trends early, and act quickly.

That starts with choosing a clear budget strategy and making sure everyone managing the program understands the priorities behind it. Your team should know which levers they can pull when adjustments are needed, with the tools and visibility to make those changes at the point of decision.



Set a Budget Strategy

Once your pantry is up and running, your team needs more than a budget number. They need clear guidance for how that budget should be managed when real-world consumption starts to shift.

Start by defining the priority. Should your team keep shelves full even if spend runs slightly high? Use every available dollar without going over? Or actively look for opportunities to save? A clear strategy gives everyone managing the program the same rules to work from.

Crafty's Pantry Budget Management Strategies:

- **Stock It:** Full shelves are the priority
- **Optimize It:** Maximizing every dollar is the priority
- **Save It:** Saving money is the priority

Once your strategy is clear, make sure your team knows how to problem-solve against it. Give them a clear understanding of where they have flexibility, what they can adjust, and how to respond when performance starts to shift. Then, make sure they have the tools, reporting, and enablement to spot those shifts and take action quickly while staying aligned with the priorities you've set.

Next, we'll look at how to turn common pantry challenges into clear action, giving your team the levers to respond quickly and keep performance aligned with your strategy.

Stock It

Can go ~10% over budget to fully stock shelves.

Your budget is flexible and you prioritize the employee experience over everything else. If consumption outpaces the budget, you want to keep stocking the shelves.

Optimize It

Never exceed budget, but make the most impact.

Your budget needs to be used or you lose it. You want to ensure every dollar is spent wisely, but are willing to make concessions to ensure spend never goes over budget.

Save It

Stay ~10% under budget with experience intact.

You want to look for ways to refine your program to save money while maintaining a good experience, but are willing to make sacrifices to stay under budget.

Design for Continuous Optimization

The best time to optimize your budget is before the money is spent. That means building visibility and intelligence directly into the points where decisions are made, from placing an order to choosing a product or adjusting a lineup.

Once the program is running, consumption rarely follows the plan perfectly. Certain products move faster, categories take up more of the budget, and employee preferences change. The earlier you can see those shifts, the more options you have to respond.

The key is matching the adjustment to what the data is telling you. Product swaps, category adjustments, merchandising, and bulk formats each solve a different problem and can change spend without requiring you to rethink the entire program.

Treat optimization as a continuous part of managing the budget. Watch what changes, understand what's driving it, and pull the right lever before a small variance becomes a bigger budget problem.

Let's see how Crafty experts have tackled these challenges and the adjustments they've made to keep their clients' budgets on track.

ITEM EATING UP SPEND

Swap the Product

Swap in a comparable option at a lower cost or only put out that product at a certain time.

SURGE IN CATEGORY

Adjust Inventory Mix

Reduce variety in one area to create more room for categories employees value more.

HIGH VOLUME USAGE

Go Bulk

Convert items like cold coffee, sparkling water, nuts, and cereal to bulk to cut waste and cost.

PRODUCTS SITTING

Cut the Slow Movers

Scale back on quantities or remove and redirect dollars toward what employees consume.

ITEMS MOVING TOO FAST

Rethink Placement

Move products away from eye level or to the corners to slow consumption.

SPEND IS AHEAD OF PLAN

Trim the Lineup

Pause select varieties, trim quantities, or swap in lower-cost options to get back on track.

Learn from Experts in the Field

PRODUCT SWAPS

Monica Diaz, Strategic Account Director

A leading technology company had a pantry employees loved, but a handful of products kept pushing spend over budget.

Rather than cut the favorites, we looked at what was sitting and swapped out slower movers for lower-cost options. Small changes brought the budget back in line without changing the experience.



MERCHANDISING

Hector Avelar, Strategic Account Director

A national financial services company had premium protein drinks disappearing almost as quickly as we stocked them.

Instead of removing them, we changed where they were placed and limited restocks to certain times of day. They could keep the products employees loved while keeping consumption at bay.



GOING BULK

Eloise Sewall, Sr. Market Ops Manager

One entertainment company was spending heavily on single-serve cold coffee cans.

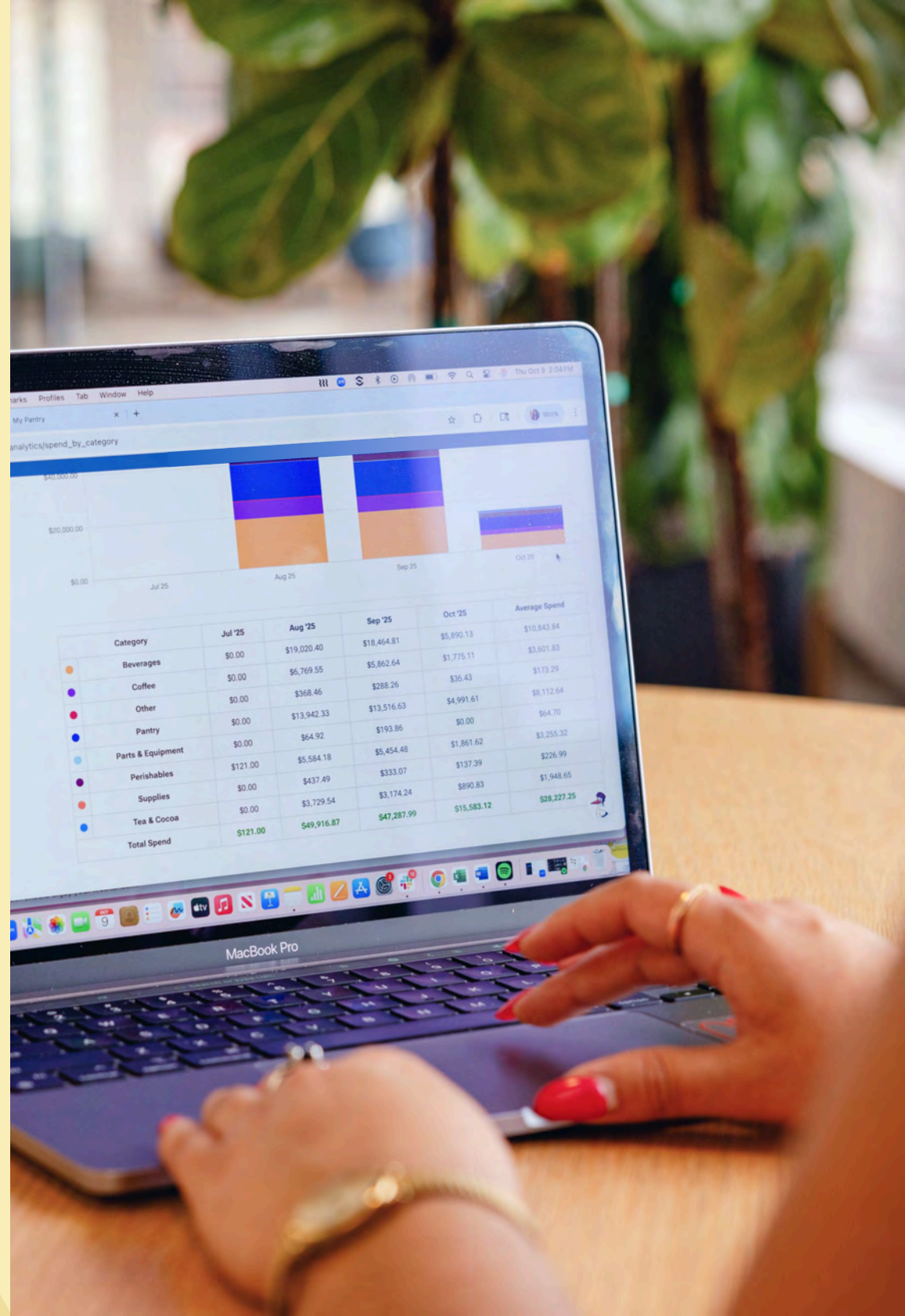
We looked at their subcategory spend and saw an opportunity to move to a keg. They kept cold coffee in the pantry while reducing single-use waste and bringing the cost per serving down.



Turn Your History Into Foresight

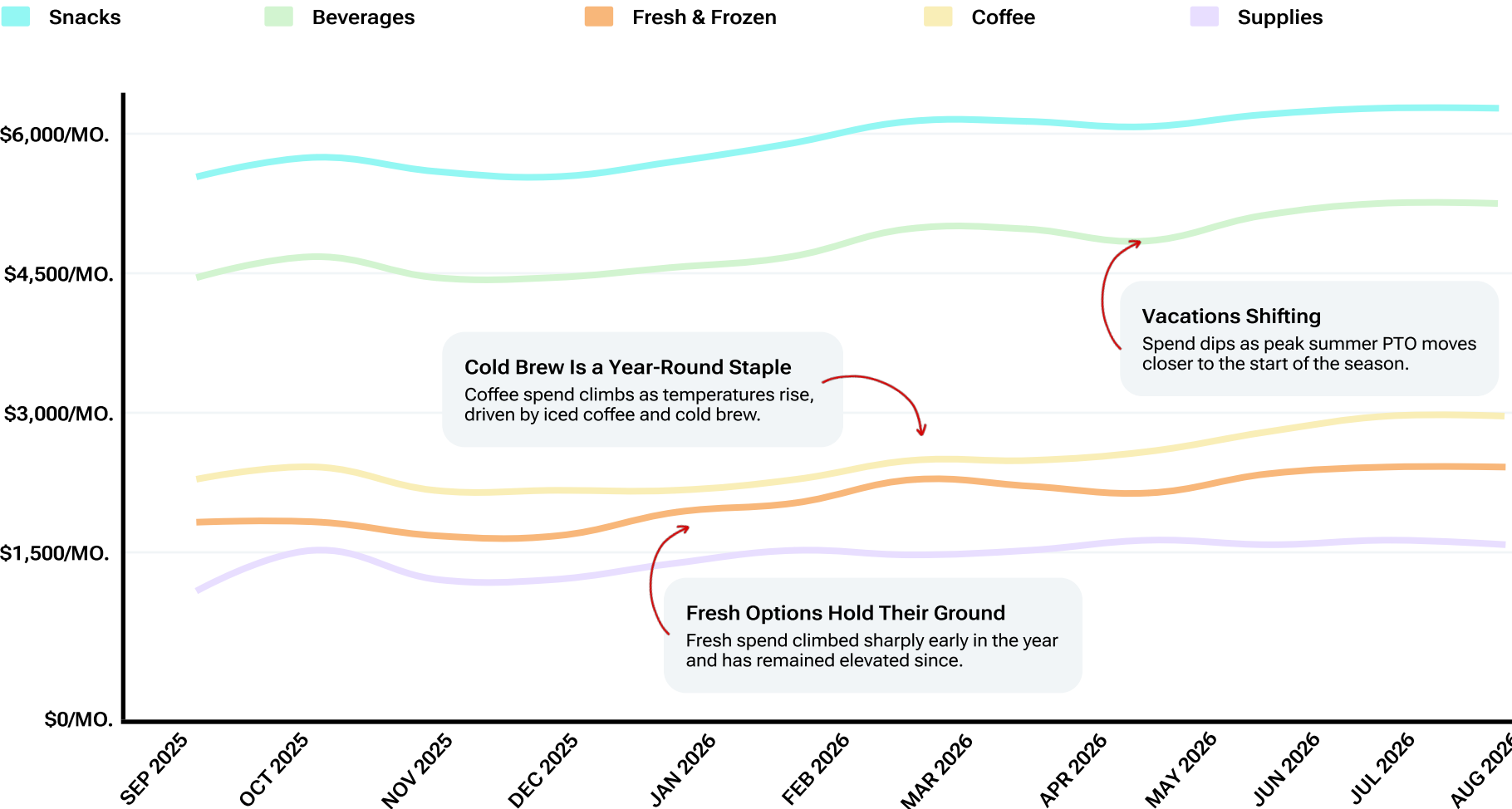
Your pantry won't perform the same way every month, so your budget shouldn't assume it will. Attendance changes, headcount shifts, and seasonal preferences all affect consumption. Looking back at historical performance helps you identify those patterns and understand when and where demand is likely to change.

Forecasting turns those patterns into a more informed plan for what's ahead. Instead of treating your budget as a fixed number, you can account for how demand changes over time and plan accordingly. The more patterns you can anticipate, the more accurately you can put budget in the right place at the right time.



Use Patterns to Anticipate What's Next

This chart looks at average office pantry product spend by category over the last 12 months to understand how consumption shifts throughout the year. Across categories, we see consistent peaks and valleys, but the size and timing of those shifts vary. Use these patterns to anticipate when demand will rise or fall, then adjust your product and category allocations ahead of those shifts to keep spend aligned with how employees actually consume.



Use Last Year to Plan Ahead

Historical reporting gives you a head start on your next budget. Start by looking at monthly spend and consumption from the previous year to find the peaks, dips, and category shifts that happened throughout the year. Then look underneath those changes to understand what was driving them.

Headcount is one of the biggest variables. A spike in spend may line up with intern season or an all-hands, while a dip may reflect summer vacations or the holidays. Comparing headcount and spend helps separate a true change in consumption from simply having more or fewer people in the office.

Next, look at how the mix changed. Employees don't consume the same products at the same rate year-round. Beverage spend can climb heading into summer, while colder months can shift more consumption toward rich and seasonal flavors. Category-level reporting helps you see when those changes actually started.

Use those patterns as your baseline, then layer in what you already know about the year ahead. If intern headcount is growing, an all-hands moved to a different month, or attendance expectations changed, adjust the forecast accordingly. Last year gives you the pattern. This year's plans tell you where to flex it.

Office Traffic

Plan for how attendance changes pantry demand.

- **Holidays:** Expect dips as employees take time off.
- **Intern season:** Account for temporary increases in headcount.
- **All-hands:** Prepare for short-term spikes in office traffic.
- **Team events:** Adjust for days that bring more employees onsite.

Seasonal Shifts

Plan for how temperature changes what employees crave.

- **Spring:** Lighter berry, floral, and herbal flavors.
- **Summer:** Cool, refreshing citrus and tropical flavors.
- **Fall:** Warm, spice-forward flavors like cinnamon and apple.
- **Winter:** Rich, indulgent flavors like peppermint, caramel, chocolate, and warm baking spices.

Smart Swaps

Plan product refreshes without changing the budget.

- **Same product:** Rotate to a new flavor at a similar unit cost.
- **Same category:** Swap comparable products within the same price range.
- **Seasonal:** Trade existing items for seasonal options.
- **New products:** Test something new by replacing a slow mover.

Financial Accountability

The conversation around office snacks has shifted from culture to compliance. As new tax regulations took effect in 2026, food and beverage programs will no longer qualify as deductible expenses. But just because you're no longer writing them off doesn't mean you should write them off your strategy.

Without the tax cushion, every dollar has to earn its place. If you can't break down your spend at every level, it's difficult to optimize for impact, making it challenging to justify the cost. Workplaces will require smarter programs, sharper decisions, and real-time visibility into what's driving spend, what's delivering value, and what's missing the mark.

Accountability starts with clarity. The companies that will win are the ones treating their pantry like any other core business function: measured, managed, and aligned to outcomes.

As markets shift and conditions tighten, the margin for error is smaller but the potential for impact is greater. Reporting becomes the lever that separates high-performing programs from high-cost guesswork.

Category	Deductible in 2026
Kitchen Supplies	✔ Deductible
Office Supplies	✔ Deductible
Cleaning Supplies	✔ Deductible
Snacks	✗ Not Deductible
Coffee	✗ Not Deductible
Drinks	✗ Not Deductible
Catering	✗ Not Deductible

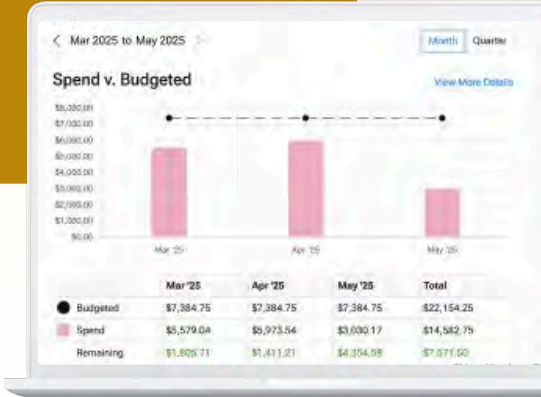
Essential Reports for Your Finance Team

Invoice Center: A central place for invoices with real-time payment statuses and detailed breakdowns.

Spend vs. Budget: Tracks spend against budget in real time to stay on target and avoid surprises.

Subcategory Spend: Shows spend by subcategory to take advantage of any opportunities.

Account Spend: Shows monthly spend by office to give a clear picture of spending trends.



TAKEAWAYS

Build a Budget That Performs

A strong pantry budget gives you more than a number to spend against. It gives you a system for deciding where to invest, how to respond when needs change, and how to keep the employee experience aligned with the resources you have available.

The process comes down to four moves: benchmark against the market, build from employee-level consumption, optimize based on real performance, and forecast using the patterns you see over time. Together, they give you the intelligence to make better decisions today while building a stronger case for the investment you'll need tomorrow.



Make Every Dollar Work Harder

A pantry budget is only as strong as the decisions made against it. The number gives you a plan, but performance comes from knowing how to manage that investment as your workplace, employees, and priorities change.

That requires visibility at every stage. You need context for how to invest, a clear understanding of what that investment should deliver, and the right information to know when performance starts moving away from the plan.

It also requires action. The strongest programs give the people managing them clear priorities, useful guardrails, and the tools to make informed decisions quickly rather than waiting until the end of the month to see what happened.

That's what brings the four steps together. Each one gives you a different layer of intelligence to make your budget more precise, more adaptable, and easier to manage throughout the year.

1. Benchmark with a Purpose

Compare your investment against companies competing for the same talent to understand where you stand and what the market looks like around you.

Then decide what you want that position to mean. Use the benchmark to protect the investment you have, make the case for more resources, or determine where additional investment could strengthen your competitive position.



2. Build From Consumption

Work backward from daily employee consumption. Calculate the cost per person, scale by headcount, then set order-level targets to keep spend on track.



3. Optimize Continuously

Performance will shift once the pantry is running. Use spend, consumption, and employee feedback to spot changes early, then give your team the tools and flexibility to pull the right lever and stay aligned.



4. Forecast with Foresight

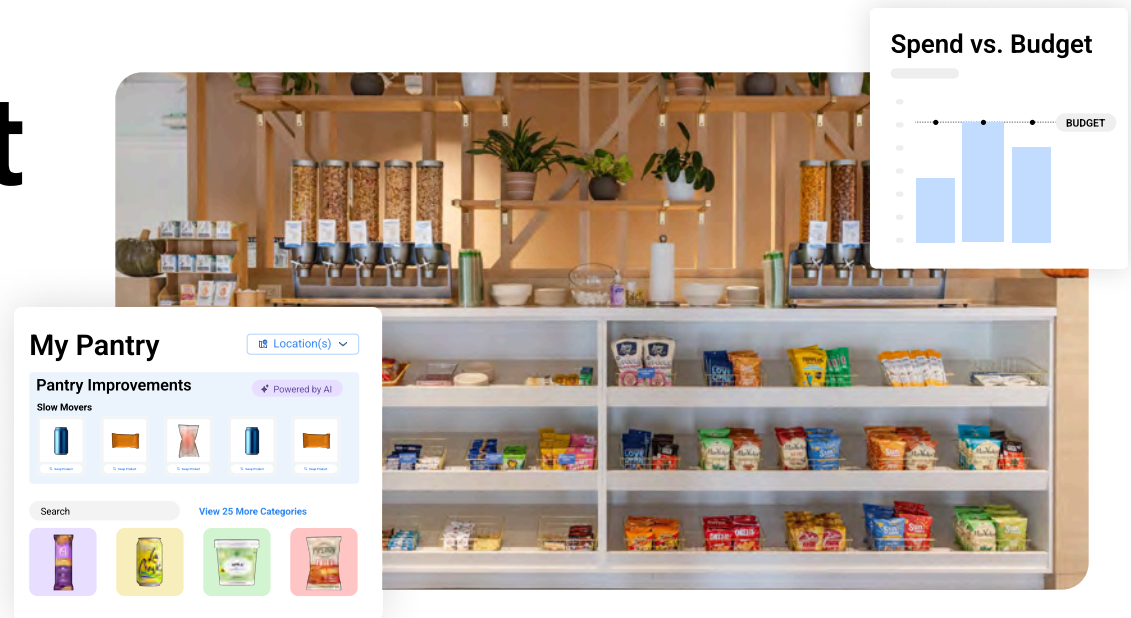
History gives you a pattern, but the year ahead gives you context. Look at how spend and consumption shifted with attendance, headcount, seasonality, and changing employee preferences.

Then layer in what you already know is coming. Use upcoming events, workforce changes, and seasonal shifts to anticipate demand and adjust your product and category allocations before needs change.



The Smartest Way to Run Your Pantry

[CHAT WITH OUR TEAM](#)



Single-Office

Streamline your pantry program with curated offerings, expert operations, and real-time visibility.

Your Program Includes:

- Tailored snacks, beverages, coffee, and equipment
- Crafty Platform access to track spend, orders, and reports
- Expert onsite service for inventory, stocking, and upkeep
- Same-day responses for support and troubleshooting

Multi-Office

Upgrade your pantry experience with a consistent pantry program that caters to each location.

Everything in Single-Office, PLUS:

- A flexible, customizable pantry framework for every location
- Dedicated management across locations
- Operational visibility across every office
- Consolidated invoicing and reporting to manage spend

National

Unify your pantry program across regions with a strategic partner who scales with you.

Everything in Multi-Office, PLUS:

- National program governance aligned with your business goals
- Strategic account management to optimize your program
- Nationwide transparency inside the Crafty Platform
- Ability to request out-of-catalog products and equipment

Legal Jargon

Please don't share this book, content, imagery, or any of this material without crediting Crafty and linking back to our website.

Disclaimer: Some employees, companies, or brands mentioned may not currently work with Crafty. Opinions expressed are Crafty's own and may not necessarily reflect the views of Crafty clients or employees.

Written and Designed by: Rebecca Ross

Edited by: Sarah Berger

Crafty Contributors: Nate Rosenstock

You've got the Qs, and we've got the As!
Contact us at friends@craftydelivers.com



If you liked what you saw, check out our [insights](#) for more office pantry data, tips, and trends.