

# DISCOVER DELIVERED CATERING



## A FRIENDLY, FLEXIBLE AND TASTY 360° SERVICE

There has been a sea change in workplaces over the last few years. The office is no longer the only place where work happens. Companies are now focused on creating spaces that facilitate collaboration and accommodate a hybrid way of working. So why not shake up your catering offer too?

Our delivered-in catering is adapted to the new way of work. We've pioneered delivered-in catering since 2005. We cook meals from scratch, in a central production kitchen, drive it straight to your office, just as if it was cooked right there! While the food is cooked in a large central production kitchen, our chefs and on site teams add that special 'home cooked' vibe to all our menus.

With Fooditude, you will be able to avoid the huge fixed costs associated with traditional on site kitchens and the pitfalls of managing multiple deliveries through modern food delivery apps. We keep things deliciously simple and easily adapt to your daily fluctuating headcounts. And our fantastic on-site crew is carefully selected to really 'get' you and your team!



## So what makes us a 360° catering service?

We offer everything food and drink related that a workplace would need. Want breakfast one day and lunch the next? We can do it. Want to set up a killer coffee offer to rival your neighbourhood cafe? You got it. Or maybe you need help managing your snack and drink purchasing, running your meeting room hospitality, or even designing your canteen and coffee bars. You name it - we've got you.

**GET IN  
TOUCH**

# HOW WE ADD VALUE:



## Workplace wellbeing

We make food good enough to tempt your employees from their desks to enjoy a sit-down meal. Our chefs develop menus that are packed with flavour, whilst upholding freshness and nutrition.



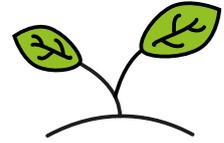
## Boost your company culture

We bring the feel-good factor to the workplace, with a friendly front-of-house (selected to match your workplace culture) and food that's bang on trend and gets colleagues talking.



## Bringing the fun

In the era of hybrid working, our catering can turn your workplace into the 'must-be' destination, with menus for international festivals and street food pop-ups to liven up the office calendar.



## Focus on sustainability

We'll cater for your teams in an environmentally responsible way - from reducing food waste on-site, eliminating single use plastics and cooking with sustainably-sourced ingredients.

**READ OUR  
SUSTAINABILITY  
MISSION**



[fooditude.co.uk](http://fooditude.co.uk) | [@wearefooditude](https://www.instagram.com/wearefooditude)

Get in touch with Cristina for more info. Email [ccovello@fooditude.co.uk](mailto:ccovello@fooditude.co.uk) or call 07739 046518