

COOUTURE

*On Location*

## Stage & Location Catering



Couture, the on-site caterers at Pinewood Studios, have now started providing excellent quality stage and location catering for a range of productions both at the studios and on location.

Catering for large-scale events on a weekly basis at Pinewood, as well as running the studio's staff canteen, coffee shop, fine-dining restaurant and public bar, Couture are well accustomed to the requirements and high-

standards demanded by the top film and TV companies that use the studios.

Our food ethos is essentially simple – good, classic British food, superb ingredients and excellent service, at value for money prices. We concentrate on delivering menus that can be made fresh and that champion products sourced from fantastic local suppliers whose emphasis is on sustainability, animal welfare, low food miles and great taste! As we have a large production kitchen at the studios already (unlike any other on location caterer) we can ensure our food is always freshly prepared and cooked to order on the day of the shoot.

Menus are tailor-made for each of our clients and therefore fit their remit perfectly, enabling productions to select the most appropriate catering solution for each and every shoot.



Our current clients include film, TV, advertising and music video production companies and we have consistently achieved repeat business. Our unrivalled expertise will provide your production with the very best location catering, allowing you to focus on what you do best, knowing we will be doing the same. Our priority is to provide those hard working crews with tasty and nutritious meals, cooked fresh with as many locally sourced ingredients as practical.



Whether it's catering for your crew on location, arranging a longer term unit to cater large numbers on-site at the studios, or supplying craft service pods to feed your team all day long, we will look after your every need from the very start to the very end of your shoot.

## Vehicle Fleet

Couture have partnered with MSL Global, the company renowned for their provision of first class hospitality units at Formula 1, and can now offer a fully comprehensive one stop shop for any stage or location shoot.

Forget about hiring a location caterer and then sourcing a dining bus separately – Couture can provide an all in one service with catering units available to seat up to 300 crew members in any location.



Through MSL Global, we now have access to a fleet of nine state-of-the-art mobile catering units, designed and built specifically for crew catering.

Having provided crew-catering facilities all over the world for over 27 years, MSL have the support equipment, experienced staff and management expertise to create self-efficient, temporary hospitality facilities in almost any location.

Each capable of comfortably seating up to 300 crew at one time, MSL's units are suitable for short and long term productions, creating a more compact and professional looking solution. This is far more practical and space-saving than the sprawling areas of catering trucks and dining buses usually seen on location or at the studios.

Container based pod catering outlets (similar to those seen at most railway stations, see right) can also be strategically positioned around the Pinewood site to handle the needs of smaller production companies renting studio space on a daily or weekly basis. The pods could offer a selection of hot and cold snacks (soup, sandwiches, toasties, jacket potatoes, etc), as well as tea and coffee served throughout the day.



## *Example Menu*

Our standard food offer, available from **£15 per person**, consists of breakfast, elevenses, lunch and an afternoon snack. Evening meals and overnight snacks can also be accommodated.

Our lunch choice would always be at least three hot meals (one vegetarian) with a full range of complementary side dishes and delicious choice of hot deserts. We serve lunch with a range of freshly prepared salads.

### *Breakfast*

- Full English
- Eggs Florentine
- Portobello rarebit
- Croissant, porridge, cereals, smoothies, juice

### *Elevenses*

- Coffee and walnut cup cake
- Red Leicester and spring onion muffin
- Raspberry milkshake and raspberry milkshake cookie

### *Lunch (choice of up to four dishes)*

- 24 hour slow-roasted pork belly with spring onion mash and roasted carrots
- Seared salmon on crushed potatoes with pea puree
- Steak and ale pie with horseradish mash and roasted root vegetables
- Salmon & pollock fish pie with a cheesy mash topping and sautéed greens
- Cumberland sausage with a wholegrain mustard mash and fried leeks
- Homemade beef and horseradish burger with hand cut chips
- Wild mushroom and leek roly poly with wilted spinach
- Spring vegetable cobbler
- *Salad Bar Choice* – Potato salad; Coleslaw; Tossed salad; Greek salad; Chicken Caesar; Tuna Nicoise

### *Pudding*

- Bread and Butter pudding with custard
- Treacle tart with clotted cream
- Hot chocolate brownie with ice cream

### *Afternoon Snack*

- Toasted teacake
- Homemade crumpets
- Keens cheddar and walnut scones

## *Contact Us*

On hiring COUTURE to look after your shoot, you can feel assured that we will take care of everything - from chefs to catering equipment and dining areas to delicious food, let us make sure your crew are a well fed and happy crew!

For further details please contact our sales team on 01753 651 126 or email [anna@trulydifferent.com](mailto:anna@trulydifferent.com)