

themfilmlocationcaterers

33 amesbury crescent, hove, east sussex, bn3 5rd

bookings with Wizzo on 0207 437 2055

them film location caterers is an established and experienced film location catering company with over 2000 jobs already under there belt.

Whether on location or studio, our commitment to providing both excellent food and friendly service has been relied upon for years.

We are equipped to travel throughout the United Kingdom and beyond, catering for up to 150 persons. Larger crews can be serviced given a weeks notice.

We provide a comprehensive “start to finish” service, which includes hot and cold beverages on arrival, followed by full breakfast, lunch, afternoon tea, supper and late night snacks.

Our menu selections are varied and delicious using only the highest quality ingredients. A vegetarian choice is always available.

Breakfast

Fried, Scrambled or Poached Free Range Farm Fresh Eggs

Organic Speciality Sausages and Bacon

Toast or Fried Bread

Grilled Tomatoes seasoned with Herb de Provence

Hash Browns

Fried Mushrooms

Baked Beans

Black Pudding

Porridge when it's cold

From the Cold Table

Selection of cereals, Fresh Fruit

Yoghurts, Croissants, Jams

Biscuits

Lunch

Hot Selection

We tailor our menu to suit the season and weather conditions. In cold weather hot stews and curries are created to sustain person's warmth and comfort whilst working. In summer we create lighter foods such as grilled seafood and meats, which can be consumed and digested with ease. Sample Menus to follow.

Cold Selection

Three or four seasonal and fresh salads.

Savoury dips with warm pitta bread.

A cold meat platter of delicious salamis and hams.

Cheese board

Hot and cold beverages

Specials

Weather permitting; we do a superb BBQ of delicious marinated meats and seafoods.

Menu

(Example 1)

Roast Belly of organic Pork
on a bed of Root Vegetable Mash,
drenched in a rich red wine gravy
served with Spiced Red Cabbage and Peas

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Thai Green King Prawn and Vegetable

Curry
on a bed of Basmati Rice

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A Cherry Tomato and Pesto Tart
drizzled with balsamic vinegar

^^

A Chocolate and Orange Bread and Butter Pudding

^^

Fruits of the forest individual cheesecakes

^^

Cream or Custard

[Menu](#)
(Example 2)

Roasted Organic Lamb Shank with Saffron and Moroccan Spices
on a bed of couscous with North African Ginger Curry

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Luxury Fish Pie with a creamed potato topping
served with Steamed Broccoli and Carrots

^^

A Spanish Spinach and sweet potato Tortilla
with a fresh tomato Salsa

^^

Apple Crumble Tart

^^

Death by Chocolate

Menu
(Example 3)

Roast Leg of organic Lamb, Dauphinoise potatoes,
Courgettes Provencale and Steamed Carrots
served with lashings of delicious gravy

^^

Seared Tuna Steak with a Salsa Verde, New Potatoes
Mange Tout and steamed carrots

^^

Parsnip and Cashew Nut Roast topped with
Mango Salsa

^^

Spotted Dick

^^

Profiteroles

^^

Cream or Custard

Prices

Cover Charge per Person: £30.00 (includes Breakfast, Lunch and Afternoon Tea) 10 hour working day

Overtime: £75 per hour after 10 hours and before midnight, thereafter and on Saturdays and Sundays £120 per hour

Early Starts: £50 per hour before 4.30 a.m.

Sunday Surchage: £500

Cancellation: £800

Mileage

Kitchen: £1.00 per mile

Support: £0.80 per mile

Night Shoot: Same rate as above + Rest day @ £800

Sandwich break: £4.50 per person

Hot Hand Held: £6.50 per person

Full Supper Break: £9.75 per person

Other Prices on Request

Prices based on a minimum crew of 35, for larger crews, please ask for discount.

