M Y O

MYO EVENTS
AUTUMN/WINTER 2024

HOW TO ORDER

NOTICE

We kindly request a minimum of:

- 48 working hours' notice on all functions, sandwich lunches and finger food
- 1 week notice on all canape events
- 2 weeks on all pop-up requests.

Please book in as early as possible. We run on a capacity system and cannot guarantee late-notice request.

CANCELLATION

We appreciate there will be times when you must cancel at short notice. To avoid cancellation charges, please make us aware within 48 working hours for standard hospitality, 78 working hours for larger events.

MYO EVENTS 3

IMPORTANT INFO

ALLERGENS

If you require allergen information for any dish or item, please ask our Allergen Ambassador or a member of the catering team.

Please note: 14 allergens are required to be identified and we use all in our kitchen, therefore we cannot guarantee there will be no cross-contamination.

CALORIE DECLARATION

All adults require an average of 2000 kcals per day.

Law dictates that all items within are presented with calories per individual portion as sold, detailed in a measurement of kilo calories (kcals) per portion.

Should a brochure be required without kcal information, please request this via your hospitality team.

DIETARY CHOICES

All vegetarian options are marked with a (V) and all vegan options are marked with a (VE).



4

BREAKFAST

Start your day with a delightful breakfast selection, thoughtfully crafted to energise and inspire.

LIGHT BREAKFAST

Selection of mini-Danish

- Raspberry & almond crown (150kcal)
- Cinnamon whirl (164 kcal)
- Maple & pecan plate (206kcal)
- Apple & almond crown (144kcal)
- Vanilla & almond crown (169kcal)

Fresh seasonal fruit platter (117kcal)

Flawsome! cold pressed juices

£19.50 per person (minimum 4)

CONTINENTAL BREAKFAST

Selection of breakfast pots: yoghurt, bircher, chia seed

Below are example fillings, these may vary due to seasonality:

- Chia seed with pineapple & passionfruit (VE) (156kcal)
- Blackberry, almond & oat bircher (V) (216kcal)
- Greek yoghurt with raspberry granola (V) (295kcal)

Fresh seasonal fruit platter (V) (117kcal)

All-butter croissant (252kcal)

Flawsome! cold pressed juices (VE)

£22.95 per person (minimum 4)

GOURMET BREAKFAST

Smoked salmon cream cheese on pumpernickel with chive and lemon (251kcal)

Kentish ham and Barbers cheddar filled mini croissant (349kcal)

British pea guacamole, sundried tomatoes and feta mini croissant (V) (349kcal)

Individual 'shakshuka' egg frittata muffin (V) (264kcal)

Indulgent mixed berry muffin (V) (392kcal)

Flawsome! cold pressed juice (VE)

£24.70 per person (minimum 4)

VITALITY BREAKFAST

Smoked salmon cream cheese on pumpernickel with chive and lemon (251kcal)

British pea guacamole, sundried tomatoes and feta mini croissant (V) (349kcal)

Granola bar with dried fruits and super seeds (V) (360kcal)

Smashed avocado open bagel with black bean salsa (VE) (265kcal)

Fresh seasonal fruit platter (V) (117kcal)

Flawsome! cold pressed juice (VE)

£27.00 per person (minimum 4)

HOT BAPS

Smoked Gloucester Old Spot back bacon sandwich

Traditional Cumberland sausage sandwich

Scrambled egg with chives and chillispiced cream cheese brioche bun (V)

£5.15 per bap (minimum order 4)

BREAKFAST ADDITIONS

Smoked salmon cream cheese on pumpernickel with chive and lemon (251kcal)

Kentish ham and barbers cheddar filled croissant (349kcal)

British pea guacamole, sundried tomatoes and feta croissants (V) (349kcal)

Individual 'shakshuka' egg frittata muffins (V) (264kcal)

Indulgent mixed berry muffins (V) (392kcal)

Marmite and parmesan scones with chive cream cheese and red onion (V) 401kcal)

Granola bar with dried fruits and super seeds (V) (360kcal)

Smashed avocado open bagel with black bean salsa (VE) (265kcal)

£4.30 per item (minimum order 8 of each item)

A typical adult needs approximately 2000kcals a day.

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WORKING LUNCH

Enjoy a well-balanced working lunch that combines great taste and nutrition to keep you focused and productive.

SANDWICH WORKING LUNCH

Selection of sandwiches; 1.5 rounds per person with a combination of flavours.

- Egg salad florentine on wholemeal (V) (101kcal)
- Chicken, bacon and avocado on white (154kcal)
- Vegan cheddar cheese and salad on wholemeal (VE) (93kcal)
- Falafel, pickles, beetroot hummus and wild rocket wrap (VE) (112kcal)
- Ham, Branston pickle and tomato on white (68kcal)
- Smoked salmon, caper and dill cream cheese and cucumber (108kcal)

Served with a seasonal fresh fruit platter (117kcal)

£14.35 per person (minimum 4)

GOURMET WORKING LUNCH

Selection of wraps and baguettes; 3 pieces per person with a combination of flavours.

- Smoked salmon, caper and dill cream cheese on cucumber baguette (137kcal)
- Prosciutto, baby leaves, parmesan and tomato on baguette (164kcal)
- Falafel, pickles, beetroot hummus and wild rocket wrap (VE) (139kcal)
- Classic chicken club wrap (147kcal)
- Tuna wrap with jalapeno and cheese (142kcal)
- Mozzarella, spinach and marinated pepper baguette (V) (179kcal)

Served with a seasonal fresh fruit platter (117kcal) and your choice of three finger foods.

£25.85 per person (minimum 4)

A typical adult needs approximately 2000kcals a day.





SHARING SALADS

Savour a variety of vibrant, fresh salads designed for sharing—perfect for bringing people together.

Choose from our freshly-made seasonal salad selection.

- Roast sprouting broccoli with water chestnuts, roast kohlrabi, pickled chilli, peanut and ginger dressing (VE) (186kcal)
- Roast butternut squash, glazed balsamic beetroot, feta cheese, rocket and pumpkin seeds (V) (156kcal)
- Moroccan spiced cauliflower with chickpeas, baby spinach, coriander, pomegranate and mango dressing (VE) (121kcal)
- Rainbow chicory with poached pears, stilton, toasted walnuts, thyme and honey dressing (V) (235kcal)
- Cauliflower 'rice' tabbouleh with red quinoa, almonds, lemon, tomatoes, cucumber and herbs (VE) (149kcal)
- Baby new potatoes with shaved fennel, caramelised fennel, dill, roast chestnuts, mustard and maple dressing (VE) (169kcal)

- Roast broccoli, baby spinach, radish, capers, hazelnuts and a lemon chilli dressing (VE) (184kcal)
- Roasted kale 'Caesar salad' with 'bacon' bits, shaved parmesan, baby gem, croutons and Caesar dressing (V) (167kcal)
- Super bean salad with green beans, kidney, edamame and cannellini, red onions, celery, chives and French dressing (VE) (164kcal)
- Rainbow carrots, pickled carrots, carrot top pesto, crispy chickpeas, watercress and radish (VE) (180kcal)
- Miso aubergine with marinated seaweed, sesame, Chinese leaves, pickled daikon radish and soy sriracha dressing (VE) (123kcal)
- Quinoa with fresh apple, cranberries, red onion, pecans and white cabbage, parsley and lemon dressing (VE) (304kcal)

£8.00 per person (minimum 4)

A typical adult needs approximately 2000kcals a day.

MYO EVENTS 11

COLD BUFFET

Delight in a seasonal cold buffet, featuring a diverse range of dishes ideal for casual gatherings and celebrations.

STANDARD

Choose three standard proteins:

- Balsamic and Italian herb chicken breast (100kcal)
- Korean gochujang and sesame chicken breast (110kcal)
- Sriracha glazed salmon supreme (229kcal)
- Lime and maple glazed tuna loin (142kcal)
- Smoked mackerel fillet with lemon (204kcal)
- Grilled halloumi with sumac and mint (V) (346kcal)
- Tandoori spiced panner mint yoghurt (V) (364kcal)
- Leek, spring onion and Barbers cheddar quiche (V) (337kcal)
- BBQ jackfruit and chickpea en croute (VE) (307kcal)

Choose three sharing salads from the previous menu (117kcal).

Served with seasonal green leaves.

£21.25 per person (minimum 4)

Add a seasonal fruit platter

+ £5.15 per person (minimum 4)

PREMIUM

Choose three premium proteins

- Teriyaki fillet of beef with sesame crust (140kcal)
- Cornfed chicken stuffed with spinach, lemon and ricotta (186kcal)
- Cajun marinated grilled swordfish loin salsa verde (163kcal)
- Moroccan monkfish tail with chickpea dressing (139kcal)
- Ashlynn truffle goats cheese tart, smoked 'bacon' and caramelised red onion (V) (386kcal)
- Stuffed portobello mushroom, smoked rosemary cream and cashew crumb (VE) (175kcal)

Choose three sharing salads from the previous menu (117kcal).

Served with seasonal green leaves.

£22.95 per person (minimum 4)

Add a seasonal fruit platter

£5.15 per person (minimum 4)

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12

DAY DELEGATE PACKAGES

Our day delegate packages are designed to meet all your meeting needs, ensuring a productive and enjoyable experience.

LIGHT

A combination of:

- Light breakfast
- Sandwich working lunch with one sharing salad
- Selection of soft drinks, afternoon cakes and bakes

£47.75 per person

CLASSIC

A combination of:

- Light breakfast
- Gourmet lunch
- Selection of soft drinks, afternoon cakes and bakes

£51.15 per person

WHOLESOME

A combination of:

- Vitality breakfast
- Seasonal fork buffet
- Selection of soft drinks, afternoon cakes and bakes

£55.80 per person





GRAZING BOARDS

Indulge in a tempting grazing board filled with artisanal cheeses, charcuterie, and seasonal treats for relaxed snacking.

Vegan available on request

VEGETARIAN ANTIPASTI

914kcals per grazing board, serves 4

- Vegan available on request
- Red pepper hummus with pitta (V)
- Spinach and kale falafel with sundried pesto tomato (V)
- Grilled artichokes, marinated olives (VE)
- Stuffed mini peppers (V)
- Stuffed vine leaves (V)
- Crispy stuffed jalapeno peppers (V)
- Mozzarella bocconcini, tomato and basil (VE)
- Baby watercress (VE)

ARTISAN BRITISH

1078kcals per grazing board, serves 4

- Wookey Hole cave-aged cheddar
- Oxford baby blue wedge
- Croxton Manor Sussex brie
- Rosary Ash goats cheese log
- Fresh grapes, tomato chutney, celery sticks and radish (VE)
- Selection of water biscuits (V)
- Baby watercress (VE)

CHARCUTERIE

1147kcals per grazing board, serves 4

- Sliced salami Milano
- Sliced Spanish chorizo
- Sliced Italiano prosciutto
- Mediterranean olives and pickles
- Spaccatini bread sticks (V)

All grazing boards £16.05 per person (min. 4)

A typical adult needs approximately 2000kcals a day.

MYO EVENTS 17

FINGER FOOD

Choose from a delicious assortment of finger foods, expertly prepared for easy dining and socialising.

VEGETARIAN

- Vegan popcorn chicken with hickory BBQ (VE) (131kcal)
- Butternut squash, sage and pumpkin seed arancini (VE) (123kcal)
- Kale falafel with lime tahini yoghurt and black sesame (VE) (99kcal)
- Caribbean spicy vegetable patties with guacamole (VE) (122kcal)
- Crispy jalapeños stuffed with cheese served with red pepper salsa (V) (92kcal)
- Feta and spinach samosa with mint yoghurt dip (V) (81kcal)
- Broccoli and stilton mini tart (V) (179kcal)
- Tamarind halloumi and squash brochette with coriander pesto (V) (187kcal)

18

MEAT

- Southern fried chicken tenders with buffalo mayo (157kcal)
- Chicken peanut satay skewers with peanut satay dip and spring onion (99kcal)
- Pulled chicken, date and herb croquette with truffle mayo (185kcal)
- Mini Yorkshire puddings with roast beef and horseradish sauce and chives (105kcal)
- Beef fillet teriyaki skewer with wasabi mayo and sesame (101kcal)
- Cranberry and thyme sausage roll with cranberry sauce (161kcal)
- Smoked bacon, leek and Barbers cheddar quiche (193kcal)
- Lamb kofta mini kebab with sumac lemon hummus (174kcal)

FISH

- Tempura king prawns with sweet chilli dip (132kcal)
- Beetroot cured salmon, grape mustard crème fraiche and dill (71kcal)
- Yuzu salmon fishcakes with pickled ginger mayo and furikake (146kcal)
- Hot smoked salmon en croute with horseradish and tarragon (97kcal)

£3.30 per item (minimum. 6 pax ordered)

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CAKES

Treat yourself to a selection of delicious cakes, perfect for any celebration or a lovely afternoon treat.

Choose from individual cake portions:

- Dark cherry, almond, pistachio and marzipan slice (VE) (155kcal)
- Islands chocolate salted caramel brownie (V) (195kcal)
- Lemon drizzle (V) (143kcal)
- Sticky toffee Biscoff (VE) (160kcal)
- Chocolate orange truffle (VE)
- Almond and pistachio fix (VE) (164kcal)
- Dark and fruity flapjack (VE) (133kcal)
- Sir Choc-a-lot (VE) (181kcal)

20

£2.90 per portion per person (minimum 4)

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BOWL FOOD

Our bowlfood events are the perfect premium food offer for team gatherings and networking. Available as an evening event with a staffing surcharge. Please enquire via Spoonfed.

This is a sample menu and is subject to change due to seasonality.

MEAT

Slow cooked short rib with an English mustard bechemel and buckwheat (321kcal)

Roasted duck leg with a thick soy sauce, spring onions and pickled cucumbers (325kcal)

Chicken Caesar with a baby gem and pancetta crumb (336kcal)

FISH

Monkfish with coconut, chilli and coriander (267kcal)

Pan-fried prawns with orzotto, semi dried tomato and shoots (251kcal)

Hot smoked wild halibut 'Nicoisestyle' (258kcal)

VEGETARIAN

Globe artichoke spelt risotto, preserved roasted peppers and shoots (235kcal)

Grilled aubergine with pine nut praline, feta and herbs (255kcal)

DESSERT

Lychee, lemon cream, buckwheat crumble (295kcal)

Pear crumble, elderberry, tonka custard (311kcal)

£22.95 for three bowls per person (min. 20) £40.25 for five bowls per person (min. 20)

A typical adult needs approximately 2000kcals a day.

CANAPÉS

Impress your guests with a selection of refined canapés that add a touch of sophistication to your event.

This is a sample menu and is subject to change due to seasonality

Served in a presentation box, our seasonal canape menu changes regularly. Please check Spoonfed for our latest offering.

MEAT

Crispy ham hock terrine with apple calvados puree (45kcal)

Sage, onion and Cumberland sausage roll with burnt apple puree (91kcal)

Parma ham rose and blue cheese crostini (26kcal)

Mini smoked chicken bagel (28kcal)

Peking duck with sesame seed on dried apricot (25kcal)

VEGETARIAN

Vegetable and lentil dahl samosa with curried banana puree (195kcal)

Baby vegetable and sun-blush tomato tartlet (23kcal)

Stilton mousse, pecan nut and fig puree blini (35kcal)

Tomato tapenade with roasted pepper (31kcal)

FISH

Seared sesame tuna on a rice cracker (175kcal)

Thai fishcakes with sweet chilli, lime and coriander (76kcal)

Seared seabass with Thai vegetables on focaccia (20kcal)

Forman's wasabi royale salmon fillet, crème fraiche, pickled ginger and sesame (81kcal)

Crayfish tail, crab mousseline tartlet and avruga caviar and chervil (26kcal)

SWEET

Islands chocolate salted caramel brownie (195kcal)

Lemon and red pepper pastilla (89kcal)

Fresh seasonal fruit tart with Madagascan vanilla custard (252kcal)

Sticky toffee pudding (120kcal)

£3.75 per item (minimum 20 pax ordered)



A typical adult needs approximately 2000kcals a day.

DRINKS

Refresh your guests with an excellent selection of drinks, thoughtfully chosen to complement any occasion. £100 minimum spend.

COLD BEVERAGES	SERVING	
Bottled water – still or sparkling, 750ml	£2.90	
Canned Coca Cola, Diet Cola, Sprite Zero, Fanta Zero, 330ml	£1.65	
Canned San Pellegrino soft drink, 330ml	£2.25	
Flawsome! cold pressed juice, 250ml	£3.95	
Dash sparkling fruit drink, 330ml	£2.50	
Fix 8 Kombucha, 250ml	£3.50	
BEER	BOTTLE	
Peroni	£4.75	
SPARKLING WINE	BOTTLE	
Prosecco Portanova This delicious Prosecco is easy drinking, light, fruity and clean	£25.00	
Prosecco Superiore Valdobbiadene Brut, Cantine Bortolotti Elegant, fresh and lively with rounded apple, pear and white flowers	£36.00	
Classic Cuvée Hindleap, Bluebell Vineyards, East Sussex Bottle-fermented with the Champagne grape varieties	£69.00	
Vauban Frères Brut, Champagne Lenoble A classic Champagne blended from equal parts Pinot Noir & Chardonnay	£75.00	
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WHITE WINE	BOTTLE
Sauvignon Blanc 'La Petite Abbaye', Val de Loire, France A fresh, zippy, super clean Sauvignon made in the Sancerre style	£22.00
Gavi di Gavi 'Ca da Bosio', Vite Colte, Piemonte, Italy Think green apple and Iemon – crisp and refreshing	£27.00
Albarino 2022, Noelia Bebelia, Rias Baixas, Spain A rich, exotic and zingy Albarino with plenty of fresh stone fruit flavours	£45.00
RED WINE	BOTTLE
Casa do Lago Tinto, Dao, Portugal Ripe, spicy and rich - a delicious red on its own or with food - easy drinking	£22.00
Fleurie 'Poncie', Domaine Patrick Tranchand Super classy Beaujolais, light and elegant with delicious cherry and plum no	£25.00
Mount Difficulty 'Roaring Meg' 2022, Central Otago NZ A delicious Pinot Noir 'Kiwi-style' - spicy with strawberry, red cherry fruit	£29.00
ROSE WINE	BOTTLE
Carignan Rosé 'La Loupe', Pays d'Oc, France Coral pink, fresh, dry and fruity - very Provencal in style	£20.00
Chateau Paradis Rosé, Côtes de Provence Classic Provence, light in colour with crisp strawberry and peach fruit	£29.00
Moschofilero Little Ark Rosé, Greece A wonderful rosé – pale, bone dry and ultra gluggable	£35.00

EVENING PACKAGES

. Enhance your evening events with carefully curated evening packages for a memorable dining experience.

All packages are subject to a minimum 20 PAX.

Drinks reception (1-2 hours, 3 drinks PP) £38

Drinks reception (2 hours +, 5 drinks PP) £57

*Price fully inclusive of service, equipment and clearing.

*If increased quantities are requested, these will be charged on a consumption basis. Pre-approval required from booker.

Drinks & nibbles (1-2 hours, 3 drinks & nibbles PP) £42

Drinks & nibbles (2 hours +, 5 drinks and nibbles PP) £61

*Price fully inclusive of service, equipment and clearing.

*If increased quantities are requested, these will be charged on a consumption basis. Pre-approval required from booker.

Drinks & canapes (1-2 hours, 3 drinks & choose 5 canapes PP) £73

Drinks & canapes (2 hours +, 5 drinks & choose 6 canapes PP) £99

*Price fully inclusive of service, equipment and clearing.

*If increased quantities are requested, these will be charged on a consumption basis. Pre-approval required from booker.

Drinks & bowls (1-2 hours, 3 drinks & choose 3 bowls PP) £82

Drinks & bowls (2 hours +, 5 drinks & choose 5 bowls PP) £130

*Price fully inclusive of service, equipment and clearing.

*If increased quantities are requested, these will be charged on a consumption basis. Pre-approval required from booker.

Add nibbles £4.95 per person

Drinks selection:

Prosecco Portenova 125ml

Sauvignon Blanc 'La Petite Abbaye', Val de Loire, France 175ml

Casa do Lago Tinto, Dao, Portugal 175ml

Carignan Rosé 'La Loupe', Pays d'Oc, France 175ml

Peroni 330ml

Soft drinks 330ml



POP-UPS & MASTERCLASSES

Engage your guests with interactive culinary pop-ups and masterclasses that inspire creativity and foster connections through food.

PASSIONATE ABOUT BREWING?

- Coffee tasting with Santo and Soppexcca
- The art of home-brewing
- Latte art
- Hot and cold chocolate with Islands
- Mastering matcha
- Birchall tea mocktails
- Espresso martini masterclass

From £20.50 per person (minimum 60)

POP-UP EXPERIENCES

- Brick Lane BBQ
- Bangkok BBQ
- Peace. Love. Poke
- Roma Go Go
- Katsu...ooh!
- Ramen on the Run

From £20.50 per person (minimum 60)

POP-UP PIONEERS

- John Clarke, 'The Expert'
- Klaudia Sledak, 'The Travelling Chef'
- Sandor Kovacs, 'The Chimney Baker'
- Job Cedric Caserne, 'The Mauritanian'
- Will Rose, 'The Wing Man'
- Chef Uma, 'Chennai with love'
- Djanita Bitca, 'Macaron-ist'

From £20.50 per person (minimum 60)

BM



28

MICHELIN-STARRED DINING

FINE DINING & SIGNATURE DRINKS

Delicious Michelin-level dining with Adam Byatt and Mark Kempson.

Engage with Adam or Mark to curate your special menu, or book them in for half a day to cook an exclusive menu for your event. Adam and Mark are also available to host client masterclasses, including exploring premium suppliers and sustainable sourcing.

ADAM BYATT, TRINITY

Raised in Rainham, Essex, Adam Byatt was born into a family of food lovers, with a professionally trained chef for a mother and an army cook for a grandfather. Always proud of his working-class roots, Adam was instilled with a love of food but also an appreciation for the value of hard work. Trinity is his privately-owned Michelin star neighbourhood restaurant situated in the heart of Clapham Old Town. When he started out, way back in 2006, his self-set mission was to serve great food. It had to be seasonal, inspirational and above all delicious.

MARK KEMPSON, KITCHEN W8

Michelin-starred chef, Mark has a drive and passion for food that started in his early teens. Having worked alongside talented chefs at The Square and The Vineyard, modern, seasonal British ingredients are at the heart of his approach to cooking. Mark has been head chef at Kitchen W8 since it opened in 2009. Winning a coveted Michelin star in 2011, Mark's food is packed with flavour, delivering approachable, relaxed and deceptively simple plates of food.

For Michelin-starred dining, all pricing is bespoke and available upon request. Please contact our team via Spoonfed for further details.



LET'S TALK SUSTAINABILITY

Dear Guest,

Our hospitality puts the planet front and centre. Environmental responsibility is woven throughout every aspect of our business: from using seasonal, locally sourced ingredients to cutting carbon emissions in the kitchen, looking after our team, and taking part in community initiatives. Our mission is to share knowledge and inspire change.

Wendy Bartlett MBE FIH Founder, BM Caterers

WHOLE

JOURNEY TO NET ZERO

As food production releases CO2e into the atmosphere, we are determined to reduce our food waste. Every year we undertake SBTi carbon emission reporting to support our journey to achieve net zero. Chefs take part in farm to fork culinary workshops, so nothing is wasted. Pete Redman. BM's Chef Director, is a Guardians of Grub ambassador. We weigh all our waste and set targets to reduce it. Our surplus food is redistributed to the community by Olio. We're the first workplace caterer to carbon badge our dishes. Our initiatives mean that guests can always Eat with the Earth in Mind.

DRINKS THAT TASTE GOOD & DO GOOD

Perkee coffee is Fairtrade and sourced from a female cooperative in Nicaragua and direct trade Organic from Henrique Sloper's farm in Brazil. Our coffee roasting is carbon neutral. Our premium tea is from a British tea company with a rich heritage dating back five generations. Their factory is solar powered making the tea carbon neutral. Islands Chocolate cocoa is grown slavery free in St. Vincent, is fairly traded and contains no artificial flavours or preservatives.

FOOD THAT DOESN'T COST THE EARTH

Sustainable and ethical food practices are in place with our farmer and supplier partners. Our chefs use seasonal ingredients sourced as locally as possible. Cooking with high welfare meat, poultry and dairy produce helps combat animal cruelty. We only serve fish from Marine Conservation Society's 'Good Fish Guide'. All our oils are recycled via Ollecco and turned into biofuel.

HEALTHIER PLANET

From growing crops to processing, transporting, selling, storing and throwing away food, everything we eat has an impact on the environment and the climate. These are some of the ways we are making a difference. Cleaning with plant-based products from B Corpcertified Delphis Eco containing no nasty chemicals. Using our own compost to fertilise veggies and herbs in our market gardens. Closed loop recycling ensures our sustainable packaging solutions can be used again, and again.

COMMITTED TO OUR COMMUNITY

We empower our teams to work together and give back to the community on our Freedom Fridays. We partner with charities and social enterprises, including the Felix Project, to redistribute food to the homeless, and Unity Works to support people with learning disabilities. Our unique BM Inc. business incubator for start-ups gives entrepreneurs an exciting launch and feedback platform.

HAPPY TEAMS DELIVER GREAT SERVICE

We are committed to being a great company to work for and fun people to work with. Our engaged teams are recognised with awards for excellence in equality, diversity and inclusivity, and health and wellbeing. We remain on Best Companies' Best Places to Work list, and have been for the last 13 years. We have the highest industry sector rating on Glassdoor, the employee review website.



SCAN THE QR CODE OR VISIT BMCATERERS.CO.UK TO SEE HOW WE MAKE A DIFFERENCE.

