

Film & TV Production Menus

Crew catering by the shoot day — call time to wrap

- Prices are per head and quoted +VAT. Production catering is B2B and productions reclaim it, unlike the per-head prices elsewhere on this site, which include VAT.
- Based on a unit of around 50. Billed per day on the call sheet's actual headcount, never a flat average — a 38-crew day is charged as 38.
- Multi-day shoots are invoiced weekly, against each day's real count.
- Every dietary requirement is covered and clearly labelled, at no extra charge.
- Menus are seasonal and built per production. Send your call sheet and we price against it.

THE FULL SHOOT DAY

One rate covers the whole shoot day, from the catering pre-call before unit call through to wrap. This is the rate we have actually charged across 42 billed shoot days, not a starting point that moves once you enquire.

The Full Production Day

£30.00 pp

- Hot breakfast service from call time
- Mid-morning craft table, restocked through the morning
- Multi-course hot lunch, cooked on location
- Afternoon break — cream tea, savoury board and traybakes
- All-day standby table — craft service, hot drinks and cold drinks from pre-call to wrap
- Self-contained mobile kitchen — own power, water and refrigeration, no infrastructure needed at the unit base

WHAT'S SERVED, AND WHEN

A representative shoot day. Dishes rotate across a block and are built around the production — these are the actual services inside the £30 +VAT day rate, not add-ons.

Breakfast Call — from 7:00am

Included in the day rate

- Local Cornish Sausage & Fried Egg
- Smoked Back Bacon
- Vegan Sausage & Grilled Tomato (VG)
- Scrambled Free-Range Eggs (V, GF)
- Hash Browns (VG, GF)
- Baked Beans (VG, GF)
- Grilled Mushrooms & Tomatoes (VG, GF)
- Freshly Baked Croissants & Cornish-Made Pastries (V)
- Cornish Yoghurt Pots with Berry Compote & Granola (V)
- Seasonal Fresh Fruit Platter (VG, GF)

Mid-Morning Craft — 11:00am

Included in the day rate

- Selection of Homemade Muffins (V) & Warm Cookies (V)
- Mini Sausage Rolls & Vegan "Sausage" Rolls (V / VG)
- Basket of Fresh Whole Fruits (VG, GF) & Energy Bars

Hot Lunch — 1:00pm

Included in the day rate

- Lemon & Thyme Roasted Chicken Supreme with White Wine Cream Sauce (GF)
- Sweet Potato, Spinach & Chickpea Curry with Coconut Milk (VG, GF)
- Steamed Basmati Rice (VG, GF)
- Roasted Cornish New Potatoes with Rosemary & Garlic (VG, GF)
- Medley of Steamed Seasonal Vegetables (VG, GF)
- The Salt Wind Catering Salad Bar: mixed leaves, fresh vegetables, seeds & dressings
- Rich Chocolate Brownie (V, GF option available)
- Fresh Fruit Platter (VG, GF)

Afternoon Break — 4:00pm

Included in the day rate

- Classic Cornish Cream Tea: Freshly Baked Scones, Strawberry Jam & Cornish Clotted Cream (V)
- Savoury Board: Local Cornish Cheeses, Crackers & Chutney (V)
- Vegetable Crudités with Homemade Hummus (VG, GF)
- Assorted Homemade Traybakes — Flapjacks, Tiffin

All-Day Standby Table — craft & hot drinks

Included in the day rate

- Premium Filter Coffee & extensive selection of Teas
- Hot Chocolate with Cream & Marshmallows
- Dairy, Oat, Soya, and Almond Milks
- Chilled Still & Sparkling Water with Fresh Lemon
- Cans of Soft Drinks & Local Cornish Juices
- Constantly replenished basket of fresh fruits, biscuits, crisps & sweets

READY TO BOOK?

Call **01209 206255** — Email info@saltwind.catering

37 Fore Street, Redruth, TR15 2AE — Cornwall and Devon

<https://www.saltwind.catering>