

Production Catering Pack

On-set crew catering for film and TV productions anywhere within 300 miles of Cornwall — the South West, Wales, London and the Midlands. Everything a line producer needs to brief a shoot — in one page to forward.

From **£30 +VAT per head** (unit of ~50) · quote in 48h · any crew size · hot-boxed or on-site cook

What the rate covers

A full shoot day from **£30 +VAT per head**, based on a unit of around 50, running from call-time breakfast through to wrap. Pricing is quote-based and scales with crew size, shoot days, locations and dietary spread — send a call sheet and we price against it.

- ✓ Hot breakfast and fresh pastries from call time
- ✓ Multi-course hot lunch on location
- ✓ Afternoon hot food and late-finish cover
- ✓ All-day craft station — filter coffee, teas, fruit, snacks, restocked
- ✓ All dietary requirements clearly labelled
- ✓ Disposable plates and cutlery included

See a full call-time-to-wrap example on the sample production menu.

Credentials & compliance

The booking checklist — documents sent to your production office on request.

£10M Public liability insurance

Plus employer liability. Certificates, risk assessments and HSE documentation sent direct to your production manager on request.

NCASS Accredited member

National Caterers Association — due-diligence system, food-safety management and legal compliance audited.

5★ Food hygiene rating

Rated by Cornwall Council. Allergy-aware, clearly-labelled processes across every service.

albert BAFTA albert-aligned

Per-event sustainability statement (PDF) for your production carbon report — named suppliers, packaging, vehicle movement, made-to-order policy.

How we service a shoot

Hot-boxed to set

Individually hot-boxed meals delivered direct to set or unit base — right for remote drops and split units.

Self-contained

Gas, charcoal, generators, water, waste and refrigeration all carried. No mains power or venue kitchen needed.

Mobile kitchen on location

Fully-equipped mobile kitchen set up on-site to cook and serve — call time through to wrap.

Any crew size

Documentary units to 60+ cast and crew daily. Unit base and second-unit drops coordinated to your call sheet.

Recent credit

ROSAMUNDE PILCHER · ZDF · 2026

2

back-to-back ZDF
feature films

42

shoot days catered, every
day

14

named Cornwall
locations

60

cast & crew fed at peak

Booked for both 2026 Rosamunde Pilcher films for ZDF — every day of both shoots catered on location, cast and crew dietary requirements managed by name from breakfast to wrap. Read the case study, or the full production credits (features, commercials and stills shoots).

Where we cover

Based in Redruth, unit catering travels to any set within 300 road miles of the kitchen — the whole South West and Wales, the South Coast and Sussex, Berkshire, Surrey, London and the Home Counties studios, and north as far as Birmingham and Leicester. Travel, and accommodation for multi-day shoots, is confirmed in the quote up front.

For shoots beyond day-trip range, our team bases up locally for the run and we source fresh produce, meat and bread through trusted suppliers near your unit base — same made-fresh food and craft service, short local supply runs, and a leaner production carbon report.

Sustainability you can report

Our kitchen is all-electric, run from an air-source heat pump, food is made to order to cut waste, and packaging is compostable. albert certifies productions, not caterers — so we give you a **per-event sustainability statement (PDF)** your coordinator drops straight into albert's carbon footprint calculator. The supply chain is named and Cornish: bread from Prima Bakeries, meat from RJ Trevarthen, dairy and fish from Westcountry Food, produce from Continental Fruit & Veg.

Send us your call sheet

Crew size, shoot dates and location — we will price against it and come back the same day during office hours.

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