



W8 Catering opened in 2000 after purchasing 3 Abingdon Road from Hamlins Deli. It is owned by Trailfinders travel group providing the daily lunches for their 500 London based staff.

We have provided lunches for the Maria Montessori Schools at Notting Hill, Bayswater and West Hampstead since January 2016.

We create weekly menus for the children, ensuring they are very tasty as well as healthy. We focus on food that keeps their energy levels balanced and minds too.

Our lunches always include gluten free, dairy free & vegan options to ensure everyone is catered for.

Taste, nutrition and value

We source only the best produce from our trusted independent suppliers.

Select family butchers – we have always used their meat which is all British and the animal welfare and quality assured.

RAO fish suppliers – have supplied W8 with fresh fish daily since 2005.

Elwy Valley Farm – their lamb is the best and they also supply us with free range eggs and yoghurts.

West Green Food – fresh & seasonal fruit & veg arrives daily from New Covent Garden Market.

Albion Fine Foods – supplier of high quality dry store foods plus cheeses and organic milk.

Vegetables are mostly seasonal, served raw or steamed to retain all the nutrients. We use carrots, garden peas, broccoli, tomato and cucumber which are full of fibre, proteins, Vitamin C, Vitamin B, zinc, iron, potassium and magnesium.

We use lean meat as this is a good source of protein with a lower fat content. The fish is generally steamed or poached as this allows them to stew in their own juices and retain all their natural goodness. The chicken is baked or roasted to keep the tenderness & flavour.

We only use brown rice & baked potatoes, all our products are gluten & dairy free.

Only Extra Virgin olive oil is used for cooking.

Our gravy is freshly made daily. Starting from scratch roasting the fresh onion, carrots and celery. The water comes from boiling vegetables like sugar snaps, broccoli, mange tout & carrots, which is then added to the roasted vegetables. The vegetable stock is used for meat & veggie dishes and is slow cooked for around 4hrs. This process ensures all the nutrients are kept in.

For puddings we use natural, low or zero fat yoghurts, fresh fruits or cakes. For our cakes we use mainly carrots, apple, banana or chocolate, and we substitute sugar with honey, apple sauce, bananas and we also use coconut oil.

Team W8 pride ourselves on delivering consistently good food together with excellent service.

It is the dedication, hard work and passion of our chefs who create the food that makes W8 the success it is today.

Staff Training

All employees are fully & regularly trained in Food Hygiene Level 2 within the standard Catering Sector. We have also completed the training for Health & Safety at Work, Food Allergens Awareness & First Aid at Work.

We excel in meeting the highest standard level of Food, Hygiene & Cleaning in the Catering Industry – W8 has been awarded the top 5* rating in Food Hygiene, authorised by Environmental Health, Royal Borough of Kensington & Chelsea.

No more plastic!

As we supply around 500 lunches a day for Trailfinders, we have started a new project of reusable plastic containers, as well as reusable plastic bottles, bags and other containers. We aim to reduce waste and recycle everything possible. The majority of our packaging is fully compostable.

Our commitment to you...

We will strive to consistently meet your expectations regarding the children's meals provided by W8 Catering. We also hope this report satisfies you with the overall knowledge, skills & experience of our team.

Team W8

We are proud that five of our team have worked at W8 for over 10 years.

Fiona Gooley – Director 18 years

Fiona brings her passion for cooking, unique concepts and dedication to client satisfaction.

Justine – 11 years

I am the General Manager who is responsible for overseeing the administrative functions of the business, staff training, creating the menus, planning & managing all events and much more...

Ousman – 11 years

Ozzy brings a wealth of experience to the business from working for 10 years with Tom Conran at Tom's Deli and The Cow Dining Room in Westbourne Park Road. Ozzy maintains an extremely high standard of cooking & service. Trained at Demuth Advanced Vegan School and Patisserie de base de L' Ecole Le Cordon Bleu 2012 he also makes the best cakes and puddings!

Stan– 10 years

Our Sous Chef Stan trained at Leith's School in Essential Professional Patisserie skills and Accredited Nutrition's in Practice. Stan is a very creative & multi skilled Chef with a huge passion for cooking new dishes.

Lukas – 11 years

Awarded a Chef de partie in NVQ Level 3, Lukas started as a Kitchen Porter with W8 more than 10 years ago and through hard work and dedication is now our Chef de partie, playing an important role alongside the Head Chef.

Piotr – 5 years

Kitchen Assistant who is responsible for looking after the meal preparations for Trailfinders. Piotr also assists with the delivery of school lunches.

Roberto – 5 years

Kitchen Porter who is responsible for the tidiness of the kitchen & washing up!

Emilia 4 years & **Olga** 2 years

Shop assistants who provide excellent service to our customers and are also responsible for running events.

Sid - 18 years

The longest working member of the company for over 18 years. We think that Sid prepares the best sandwiches in Kensington - he has probably made over a million sandwiches, baguettes and wraps over his 18 years!

Steve –delivers all the delicious school lunches with a smile!