



THP CORPORATE CATERING®

THP CORPORATE CATERING ON SITE FOOD REWARDS

FOR STAFF REWARDS, SHIFT TEAMS &
MULTI-SHIFT ENGAGEMENT

PROFESSIONAL. RELIABLE. **ON SITE.**

A CATERING PARTNER THAT UNDERSTANDS OPERATIONAL SITES

Having supported some of the UK's leading manufacturers, logistics operators and corporate employers, THP Corporate Catering understands what it takes to deliver successful staff food events with minimal disruption to operations.

From one-off employee appreciation days to planned annual reward programmes, we can provide consistent catering solutions across single or multi-site organisations.



PROFESSIONAL. EQUIPPED. EXPERIENCED.

Trained Team

Our events are delivered by experienced, trained staff who understand the importance of punctuality, presentation, food safety, allergen awareness and efficient service on busy operational sites.

Equipment & Vehicles

We operate a range of mobile catering vehicles, food stations and professional service equipment, allowing us to tailor the setup to each site, headcount, service window and location.

Proven Experience

With over 10 years' experience in large-scale event catering, we regularly support workplaces, manufacturers, logistics sites and corporate teams with reliable, high-volume food service.

10+ Years Experience
1000s+ Events Delivered

Compliance & Professional Standards

- ✓ Food Hygiene Rating: 5
- ✓ £10m Public Liability Insurance
- ✓ Trained event and catering staff
- ✓ Risk assessments and planning documentation available
- ✓ Allergen information and food safety procedures in place
- ✓ Experienced in controlled-access and operational sites
- ✓ Established contacts across similar corporate and industrial businesses



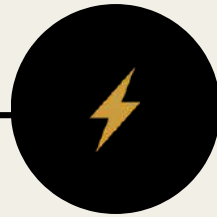
A trusted, practical catering solution for busy teams.

WHY **OPERATIONAL** SITES CHOOSE THP



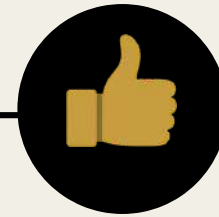
RELIABLE ARRIVAL

On-time setup with experienced event teams, every time. Your staff won't be kept waiting.



FAST HIGH- VOLUME SERVICE

Capable of serving hundreds of employees efficiently within restricted break periods.



FOOD TEAMS ENJOY

Popular menus that work across diverse workforces, from hot classics to street food favourites.

EXISTING WORKPLACE EXPERIENCE

THP Corporate Catering regularly supports busy workplaces where reliability, high-volume service and operational awareness are essential.

Our experience includes manufacturing facilities, distribution centres, logistics operations and corporate workplaces, delivering catering across day shifts, night shifts and multi-shift environments.



TRUSTED BY LEADING UK EMPLOYERS

Sysco

Greencore

amazon

GXO

dpd group

müller Milk & Ingredients

THP CORPORATE CATERING ON SITE FOOD REWARDS

A flexible catering programme designed to help sites plan staff food events more strategically throughout the year.

Ideal For:

- Staff appreciation days
- Shift rewards & team treats
- Production milestone celebrations
- Summer and winter events
- Multi-site HR initiatives

Sites can book one-off events or build a planned annual programme around shift patterns, budgets and seasonal engagement priorities.



Simplified pre-agreed menu and pricing framework for repeat bookings
and group consistency

THP CORPORATE MENUS



HOT FOODS

Fish & Chips, Burgers,
Loaded Fries, Loaded
Jacket Potatoes, Sausage
& Mash, Stone-Baked
Pizza, Loaded Flatbreads,
Greek Gyros Wraps,
Mexican Nachos and
more.



SWEET TREATS

Ice Cream, Mini Donuts,
Churros, Dessert Pots,
Sweet Treat Stations
with Toppings



BREAKFAST BOOST

Breakfast Bagels,
Breakfast Baps, Loaded
Hash Brown Bowls,
Pastries, Breakfast
Boxes



SEASONAL EVENTS

Easter treats, Pancakes,
Themed hot chocolate,
Christmas menus,
Winter Warmer Soups,
Bespoke Packages



THP Corporate Catering delivers flexible on-site service designed around your operational schedule — day shifts, nights, weekends and split breaks.

BUILT AROUND **SHIFT** PATTERNS

A practical solution for busy sites that need dependable service.

Service can be planned around day shifts, night shifts, weekends, split services and multiple break windows.

Our operational flexibility includes multiple service windows in a single day, high-throughput catering for large teams with minimal waiting, and access across multiple buildings or entry points — including factory and warehouse environments.

OUR PARTNER PRICING

Pre-agreed pricing tiers for multi-site roll-outs.

Example Menus	2026 Price From Exc VAT
• Core Hot Food	From £6.50 per head
• Premium Streetfood	From £8.75 per head
• Signature Menus	From £9.50 per head
• Breakfast/Sweet/Christmas / Seasonal	On Request

Prices are example partner rates based on agreed headcounts, location, access, service windows and final menu selection. VAT charged where applicable.



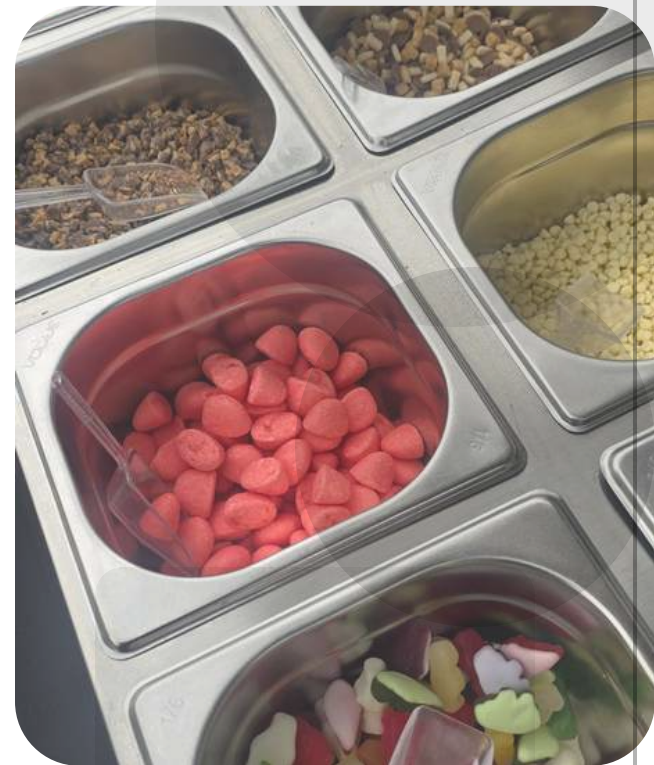
MULTI-SITE PLANNING

Sites can book individually, or several locations can be planned as part of a wider staff engagement calendar.

This allows HR and site teams to coordinate menus, budgets and dates in advance while keeping delivery simple at site level.

Benefits of Multi-Site Planning:

- ✓ Coordinated menus across locations
- ✓ Centralised budget management
- ✓ Advance date planning
- ✓ Simple delivery at site level
- ✓ Consistent service standards
- ✓ Single point of contact



PRIORITY BOOKING COMMITMENT

For sites planning in advance, THP Corporate Catering will prioritise availability across our fleet and staffing schedule wherever sufficient notice is provided.



This helps sites secure preferred dates for staff food events, including **multi-shift** and **multi-site bookings**.

WHAT THIS MEANS FOR YOU

- ✓ Priority access to available dates with advance notice
- ✓ Dedicated planning for fleet and staffing
- ✓ Multi-shift coverage arranged in advance
- ✓ Multi-site coordination support
- ✓ Reduced last-minute booking pressure



SUGGESTED **SITE** ANNUAL CALENDAR

Sites can book one-off events or build an annual calendar of staff food days.

PERIOD	THEME	MENU IDEAS
Jan-Feb	Winter Warmers	Loaded Jacket Potatoes · Hot Food Bowls · Pancake Day Treats
Mar-Apr	Spring Thank You	Easter Desserts · Fish & Chips · Street Food Bowls
May-Jun	Summer Starts Here	Ice Cream & Toppings · Dessert Stations · Burgers & Chips · Stone-Baked Pizza
Jul-Aug	Summer Rewards	·Luxury Whippy · BBQ-Style Menu · Loaded Fries · Waffles or Mini Donuts
Sep-Oct	Shift Treats & Milestones	Breakfast Bagels · Pie & Mash · Churros / Sweet Treats
Nov-Dec	Festive Food Rewards	Fireworks Loaded Potatoes · Christmas Dinners · Christmas Baps / Loaded Roast Potatoes



WHY ANNUAL PLANNING BENEFITS YOU

A structured approach to staff catering that speaks to HR and procurement teams.

- ✓ Better availability
- ✓ Consistent pricing
- ✓ Reduced admin
- ✓ Easier budget planning
- ✓ Fairer access for night shifts
- ✓ Less last-minute pressure
- ✓ Ability to coordinate sites
- ✓ Known supplier and process

NEXT STEPS

We would welcome the opportunity to discuss a site-wide or regional catering arrangement, including partner pricing, annual planning and priority booking support for participating sites.

Get In Touch:

Georgina Lee-Price
THP Corporate Catering
07768 922037
www.thpcorporate.co.uk

PROFESSIONAL. RELIABLE. **ON SITE.**

1 **Discuss Sites**

2 **Agree Menus**

3 **Plan Dates**



THP CORPORATE CATERING ON SITE
FOOD REWARDS

**PLAN AHEAD.
BOOK WITH
CONFIDENCE.**

THP CORPORATE CATERING®

07768 922037
WWW.THPCORPORATE.CO.UK
PROFESSIONAL. RELIABLE. **ON SITE.**