

# Pistachio food



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LEAVE IT WITH US, WE BRING SOLUTIONS



Pistachio  
food





# ABOUT US.

At Pistachio food, we take pride in delivering **corporate hospitality solutions** that are as reliable as they are refined.

**We're a partner of the facilities team and our main goals are:**

- Save your time
- Increase efficiency
- Increase productivity

**To achieve these goals our talented team offer:**

- High-level corporate hospitality service plans including all food & drinks, plus management and supply
- High-quality healthy solutions.

At Pistachio Food, our motto, **“Leave it with us, we bring solutions,”** reflects our promise to elevate your companies success on the path to a healthier lifestyle.

**How does Pistachio Food make a difference?**



# THE FOUNDERS



With a law degree and a career that began as a corporate lawyer in Brazil, Natalia Feliciano is a dynamic force in the world of business and hospitality. Known for her innovative mindset, she excels at identifying operational gaps and developing tailored solutions that drive success. With her solution-based operational expertise, she ensures that **every aspect of service is executed flawlessly and efficiently.**



Charlie Marriott, founder of Marriott's fine dining boasts over 18 years of culinary experience. His innovative approach to cuisine ensures that every dish is delicious and nourishing and that each dish is **perfectly crafted to meet the needs of each individual team member.**

# WHAT MAKES US UNIQUE?

What sets Pistachio Food apart is our ability to deliver exceptional service without requiring an on-site kitchen. *We bring the entire catering experience directly to you*—complete with expertly crafted dishes, dedicated staff based in the local area, and all necessary supplies and equipment. This seamless, all-inclusive service allows corporate clients to enjoy gourmet dining without the hassle of investing in expensive equipment.

You also don't have to commit to a full 360 package with Pistachio. We can tailor everything to fit your budget and needs, no matter how big or small. Services could include:

- Fine dining
- Corporate events
- Clients events
- Bar experience
- Weekly sandwich drop-offs
- Weekly health breakfasts for staff members
- Daily lunch-time catering
- Operational coffee point/kitchen management



# OUR SECRET IS ...

## PARTNERSHIP

Every menu we design is thoughtfully curated to align with your company's values, ethics, and vision.

**Whether you're looking for fine dining, bowl foods, canapés, sandwiches, salads, or a full beverage service,**

We ensure that each option reflects the quality and standards that your business represents.



# HOW PISTACHIO FOOD MAKES A DIFFERENCE FOR YOU

**Nourishing:** Our selection of nutritious snacks are designed to complement your team's daily diet, providing the energy they need to stay sharp and perform at their best throughout the day.

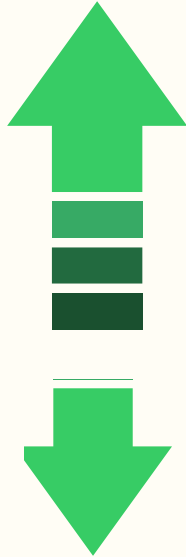
**Cost-Effective:** Effective management is the key to minimising waste and maintaining fresh inventory. With Pistachio Food, fruits, drinks, and snacks can be delivered fresh daily, ensuring optimal quality without excess. You may not need a larger budget—just the right expertise and specialised service. We're here to offer that.

**We're Partners:** We are pleased to work with part of your team and that is why monthly alignment meetings are a fundamental part of the process. With our front of house service we know and take note of the preferences of each member of your team and we are happy to accommodate each person's needs.

**Time-Efficient:** With Pistachio on your team, you are able to produce the best results without wasting materials, time or energy and also contribute to your company's ESG goals.

**SPEED  
QUALITY  
RESULTS**

**COSTS**



**How is this possible?**

# HOSPITALITY SOLUTIONS



## Staff dining



Our wholesome dishes are made using seasonal fruits and vegetables sourced locally. We can provide:

- Breakfasts
- Sandwiches
- Salad bowls
- Soups
- Pressed drinks



## Fine dining



We elevate corporate dining with refined, gourmet dishes crafted to impress. From exquisite presentation to carefully curated flavors, our fine dining experience brings sophistication and quality to every table.



## Corporate party



We can cater for staff parties, ensure that our foods are more health, vegan and halal conscious. We can also provide scrumptious hot and cold canapés and cocktails & mocktails



## Meeting room Service



Our front of house team is trained to:

- Prepare your meeting/training room
- Provide a world class service serving drinks, nuts and bakery options.



# MANAGEMENT SOLUTIONS



## Food and drink



Say goodbye to overspending **managing your operational aspects of catering.**

We supply everything to suit your budget, helping you deliver value without compromising on taste or presentation.



## Coffee points service



We are creative to get your staff excited about eating healthy every hour of the day.

Our selections of **snacks and drinks** will help you maintain the energy you need to complete your super productive day.



## Meeting Room agenda



The presentation of a meeting room needs to be thought out down to the smallest detail. From the simplest to the most important meeting of your day, it can be **prepared and served by our trained staff.**



## Event plan service



Whether you are planning a drinks reception, gala dinner or training, Pistachio will provide bespoke food and drink menus and crockery. We take care of every detail so you can **focus on what matters most—your business**, the rest leave with us.



“Pistachio’s commitment goes beyond delivering nutritious and delicious food. Each team member is carefully chosen for their shared vision of quality, sustainability, and integrity.

We ensure that every part of our ecosystem—suppliers, staff, and clients—benefits from socially and environmentally responsible business practices.”

# HEALTHY FOOD FOR STAFF

## WHY NUTRITIOUS & DELICIOUS FOOD MATTERS:

### **BOOSTS ENERGY LEVELS:**

Healthy, balanced meals fuels your team, keeping them energised and focused throughout the day.

### **SUPPORTS MENTAL CLARITY & PRODUCTIVITY**

Nutritious food promotes better cognitive function, helping your staff stay sharp and perform at their best.

### **ENHANCES WELL-BEING**

Prioritising health in your team sends a strong message that you care about the long-term well-being of your employees, reducing stress and fostering loyalty.



### **INCREASES ENGAGEMENT**

When employees feel nourished and cared for, it translates into higher engagement, more collaboration, and a positive work environment.

### **REDUCES ABSENTEEISM**

Healthy eating can improve immune function and overall health, contributing to fewer sick days and better attendance.





# OUR COMMITMENT

## ESG

- We prioritise **fresh, seasonal ingredients**, sourced by **local British suppliers**, ensuring less emission and moving the local economy
- Our carefully curated menus are designed to achieve **minimum waste from ingredients** and our **food preparation waste goes to the compost bin**
- Whether it's a hearty breakfast, a light salad or a fine gourmet dinner, each meal is designed to meet your team's dietary needs while impressing their taste buds with **healthier options for a better lifestyle**.
- We avoid single use service, but it is essential it is **100% biodegradable**.



# HOW OUR MANAGEMENT AND FRONT OF HOUSE MAKE DIFFERENCE

## 1 - MINDFUL MENU PLANNING

We collaborate closely with clients to assess the appropriate quantities based on your needs, ensuring you only order what's required.

## 2 - ON-SITE STAFF MANAGEMENT

Our dedicated team will be on-site throughout your day or event, managing everything from food setup to serving both internal and external guests. This enhances the experience and minimizes waste, as we ensure efficient food management while getting to know your guests and accommodating their individual needs—day in and day out, not just for events.

## 3 - WASTE REDUCTION THROUGH PRECISION

With our team managing inventory and service, we can minimise food waste based on overall consumption and individual preferences. This reduces the likelihood of food being discarded.

## 4 - POST-SERVICE CLEANUP

After your event, our team takes care of the cleanup, ensuring that any leftover food is managed responsibly, with an emphasis on recycling and composting wherever possible.





# **At Pistachio, we believe that**

exceptional catering is more than just great food—  
it's about creating a seamless, stress-free  
experience that leaves a lasting impression.



# Thank you

We would love to work with you



[www.pistachiofood.co.uk](http://www.pistachiofood.co.uk)



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