

Fresh rules!



revive
food naturally



Fresh food and fresh thinking – from a fresh catering company

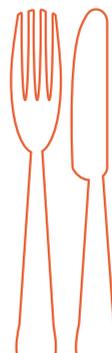
At Revive, we believe that good food is one of life's great pleasures. You and your staff should expect only the very best from your caterer – and that's exactly what we offer.

We are passionate about food and fresh local produce. In fact, every day 90% of all our food is cooked from fresh by our chefs across all locations where we operate. Only the finest ingredients and produce make the grade.

90%

of all our food is cooked from

fresh



Bringing a world of difference to your catering

We want your catering to stand out from the crowd. That's why we set great store by really understanding your needs and priorities and moving quickly to meet them – every time. As a company, we ensure that we are always ahead of trends. It's about being both responsive and innovative, bringing you the best quality and choice.

In tune with the high street

Eating habits are constantly changing. We are always scanning the horizon for the latest developments in consumer behaviour. We're in tune with the latest high street eating experiences and can operate high street coffee chains such as Starbucks and Costa Coffee, integrating them with our food and drink offerings. Working with high street brands means we can add them to our selection at just 60% of their high street prices. It all adds up to the best of both worlds for our customers.

high street brands at
60%
of high street prices





A world of food – a world of choice

Food choices at Revive restaurants are almost limitless. Whether you are looking for a 'grab and go' high street snack or a special occasion lunch or dinner, we can deliver every time. And we don't forget that people often want or need to work unsocial hours, which is why we have taken a fresh look at vending too and developed our own high quality version, offering fresh and satisfying food around the clock.



Right food, right place, right time – and right price

Good food tastes even better when it's served in a welcoming and inviting restaurant. It's all about creating the right ambience for people, getting every detail right – from perfect ingredients and dishes to the lighting and signage, and, critically, the service. That's why we train our staff in the latest hospitality skills so they can 'read' exactly the type of service that each customer requires.

Business and pleasure

Our restaurants are places where people want to eat and meet their friends. They are places where business and pleasure can go hand in hand. This means not only improved profitability and reduced costs in your restaurant, but also happier and more productive staff who want to stay on site longer, rather than leaving for other off-site restaurants and cafés.

Good food, at the right price and time, is quite simply good business sense and a winning formula...



It's a matter of taste.... and everyone's tastes are different

In everything we do, we believe in being flexible and adaptable. We champion healthy eating and we work with the Scottish Government's Healthyliving Award, but we are not prescriptive and we're certainly not preachy!

Creating real choice

It all comes down to personal lifestyle choices that people wish to make for themselves – and we can help people with that, whether in terms of food labelling and providing full nutritional information, or even establishing healthy eating 'clubs'. Our approach to food contains a world of possibilities and caters for all tastes; so you'll find healthy eating treats and indulgent treats in all our restaurants.

The choice is always yours....

world
of possibilities

Let's hear it for good food!

Producing great food is one thing, but you have to communicate this to customers and keep them coming back for more! Fortunately, we have our own marketing team to do just this – looking at everything from ever-changing offers and special events to scintillating branding to match the 'zing' of our food. We value customer loyalty and work hard to earn and keep it through the quality of our food and service, backed up with customer loyalty schemes.

We consult our customers all the time, responding to their changing requirements and using our own retail data to ensure that our menus are constantly changing to surprise and delight people.





Innovating for customers

Eating habits have changed almost beyond recognition over the past few years. New ways of working have accelerated change, and home life is now very different too.

At Revive, we have moved quickly to develop our food and services ahead of such trends. We do this all the time, using our own customer focus groups and industry consumer insight. We are light-years away from the traditional three-meals-a-day groove, offering instead a food service that incorporates deli and salad bars, fantastic coffee, teas and pastries, and 'grab and go' food as well as a full-service restaurant.

Useful technology

We believe in using technology to help deliver our services more effectively and to make our customers' lives easier, enabling them, for example, to order their lunch or food for meetings directly from their smart phones or tablets. Cards can be credited online or via smart phone apps.

Measuring success

As a company, we operate our own management and performance framework so we can track our work consistently, spotting trends and moving swiftly to anticipate them. Performance for us is not just about continuous improvement in service and in systems, but, especially, in terms of people.

Developing people – people matter

The best systems are only as good as the people overseeing them. We work with our staff to develop their skills and gather their ideas so we can improve our performance as a company all the time. We have an ongoing staff development programme that provides access to training and courses for all our employees, something that benefits all of us.

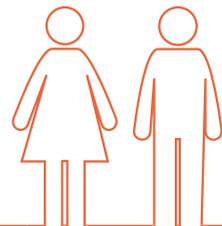
Taking a fresh look beyond the kitchen

Our innovation extends beyond the kitchen to our financial systems. We operate an open book system, which will tell you exactly how things stand; in fact, we will even let you see our supplier agreements. The software we use is state-of-the-art, allowing us to give you a complete overview of everything so you are always in control of your business.

We don't like food additives

Unlike many other caterers we do not work on supplier discounts, which are often negotiated behind the scenes and not passed on to the client. Instead, we believe in buying our products at net cost and in allowing you to have a complete overview of everything that we do. We hope you will find that as refreshing as our food...

**refreshing
food & costs**



Offering great value & service

As business people we understand the importance of offering not just great food and service, but also real and quantifiable value for money that can be seen on a spreadsheet, and experienced and tasted in any of our restaurants.

All the right ingredients

Our approach to all our clients is based on having an honest working relationship that will develop as your business grows. We are exactly the same with our own suppliers, treating them as valued partners who work with us in our quest for excellence in food and service. Working with selected local suppliers means we can offer improved supply, increased flexibility and reduced costs, as well as great-tasting food made from the freshest, tastiest ingredients.

Saving money & the environment

Effective cost-control is essential in running and developing a successful business. Nowhere is this truer than in catering. We apply the principle to everything we do.

It's why we are committed to energy efficiency, for example. It's good for business and the right thing to do. We work to reduce energy and water consumption in our kitchens, and recycle everything possible, sourcing products that have been produced and packaged in an environmentally-friendly way, and always avoiding unnecessary 'food miles'.

We hate waste and love savings



What's on offer from **revive** *food naturally*

Here's a quick overview of our menu and what we can offer

We make the difference for our clients and our customers by:

- Offering fresh food that stands out from the crowd – in terms of quality, taste and presentation
- Delivering on service in every aspect of our operations, working to annual plans agreed with you as the client
- Innovating in terms of food and service - all the time
- Developing straightforward working partnerships with our clients and long-term relationships with our customers
- Communicating continually with our clients, our suppliers, our customers and our staff
- Helping our clients meet their business objectives
- Maintaining fixed low costs thanks to our audited purchasing systems and strong relationships with local producers and suppliers
- Using our food expertise to motivate your staff, helping to make the work environment enjoyable and, ultimately, more productive



value
from spreadsheet
to restaurant



We'd love to hear from you

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