



**SAMOVAR  
CATERING**

*samovarcatering.com.au*

**“FLEXIBLE AND PROFESSIONAL  
MOBILE CATERING SOLUTION”**

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*Samovar Catering Pty Ltd*

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## *Our Values and Ethic statement*

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### **OUR VOCATION:**

To guaranty the comfort and delight of our guests on a day to day basis and in any conditions. Especially in the filming and television industry, Large festival, Artists' tours, Gala events, sports events.

### **OUR VALUES:**

To bring a high quality of food and catering services for each event.  
Having a strong understanding and respect for confidentiality.

### **OUR METHOD:**

Creating a personalised service proposal adapted to your needs and expectations.  
Having a team of professionals, specializing in the events logistic at your service for the whole duration of your event.  
Integrate a concept of conviviality, reactivity and rigour in the respect of the good practices of hygiene and food safety.



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## OUR REFERENCES

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### FRANCE AND EUROPE:

GRADUATED FROM THE INSTITUT PAUL BOCUSE,  
Lyon, France in 2004

### TELEVISION AND CINEMA

Émergence : “Université d’été du cinéma”.

Pan Européenne : “Mariage, Camping à la ferme”.

Flash Film : “La vie est à nous”.

Élé Film : “Un fil à la patte”.

France Télévisions : “Alice s’en va, Rock and Roll  
Attitude”.

TF1 VCF: French Formula One GP.

France Télévisions: French Football Cup, French  
Football League, Gymnastics International Tournament.

Canal+ Events : Tennis GP - Lyon.

M6 : “Alerte à la Météo” (Gang Film), “Kaamelott” (Calt).



TF1, EUROSPORT: Rugby World Cup.

VCF: Evian Masters Golf

**FESTIVALS:**

“Les Invites de Villeurbanne”.

“Les Nuits de Fourvière”.

“Les Francofolies”.

“Foire de Colmar”.

“Festival de Luthiers St-Chartier”.

**MOTOR SPORT ACTIVITIES:**

Motorbike: Set Up Racing.

Formula One Management (FOM).

Lyon-Charbonnières Rally.

World Rally Championship (WRC): Citroën Racing,

Kronos Racing,

Bozian Team & Catering services for Officials &VIPs.

F1 World Championship: Michelin. European F1 tests for Michelin.

ULM France Tour & French Championship.



Fun Cup.

Andros Trophy.

World Series by Renault.

24 hours of Le Mans: Luc Alphand Aventures,

**OTHER ACTIVITIES:**

Monaco GP catering terraces.

Cycling French Tour (France Television).

Olympic & Sporting Rhône committee.

Ligier Cars (Paris & Milan Motorhows).

Lyon-Gerland Sport Exhibition Center agent.

All French League 1, football for Orange/Visual.



## WORLDWIDE:

Le Bec Fin - French hatted restaurant  
-Philadelphia USA

Intercontinental hotels - Tashkent -  
Uzbekistan

Sheraton Hotel Tashkent - Uzbekistan

Burj-Al-Arab – Dubai UAE

Bab-Al-Shams – Dubai UAE

Service for the Royal family in Dubai

In-flight Chef services for first class and VIP passengers on Etihad airways



## AUSTRALIA:

We have developed our own Catering company in Australia and brought along our wide expertise from overseas.

Since November 2017, We have been catering for Citroen Racing Team in Coffs Harbour and will do so again this year for the third time in a row as well as catering for the whole Media WRC Crew;

We've been subcontracted to cater for the Mini Pacific Games in Vanuatu 2017 through Pacific Catering Vanuatu.

We participated in the organisation and catering of several Russian festivals and been invited to participated in The Melbourne Russian Festival 2018 and 2019.

We have caterer for international VIP jet airlines as well as VIP Yacht party on-board

Samovar Catering has delivered its services for Amateur boxing events between 2017 and 2018.

**SOME OF OUR CATERING MEDIA EVENT:**

FOXTEL NETWORK AUSTRALIA

Aisha Grace 0403 500 554

PANDORA FILMS

Jessica Choi 0451 005 418

OGILVY GROUP

Leilani Tomaszewski 0413 086 699

ENDEMOL SHINE AUSTRALIA

Alice Wootton 0406 509 628

SERGEANT MAJOR (overnight)

KATE RICHIE 0412 752 952



More and more production companies around Sydney are entrusting us with catering for their crew; They know we provide delicious fresh food, in a timely manner and in a wide variety of flavours to satisfy everyone eating with us.

Samovar Catering has received great reviews from all our clients; We take pride in what we do and food is our passion. Every meal is an experience and good food makes up for great mood.

We feel the importance of a successful meal break for each and every crew, that is why we like to work closely with our clients to respond to their expectations to the best of our ability.

AQUARIUS FILMS  
BRAND AND STORY  
BRILLIANT FILMS PRODUCTION  
CHANNEL 9  
CHIMNEY GROUP  
FOXTEL  
JUNGLE ENTERTAINMENT  
MIDWINTER FILMS  
OGILVY GROUP  
PANDORRA  
PLAYTIME  
PLAZA FILMS  
REVOLVER  
SALT AND PEPPER PRODUCTION  
SCOUNDREL  
SERGEANT MAJOR  
THE DOG COLLECTIVE  
THE POOL COLLECTIVE  
VERSUS MEDIA



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## OUR EQUIPMENT

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**Our fully equipped and food-safe mobile kitchens** gives us the flexibility to respond to any type of event, for several hours, days or even weeks at a time. Our catering trucks are designed to be self-sufficient (Electricity, Gas, Water, Solar Panels) with commercial grade kitchen equipment and complying with The Health Department Guidelines\*.

We can cater for all occasions around NSW, QUEENSLAND, VICTORIA and SOUTH AUSTRALIA. Our equipment allows us to serve up to 500 meals per service under either Our marquee with fully set up dining room or in an existing structure of your choice.

### OUR TRUCKS:

12T Hino truck 2017 – fully fitted with commercial grade kitchen and walk-in cool room.

2.5T Kitchen Trailer 2018 – our kitchen “outlet” to ensure quality of food and service in all areas.



A Cool Room trailer, to add to our truck if required

\*We are committed to respecting the health and safety rules in force.

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## EVENT SPECIFICATIONS

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**We bring our European and Worldwide experience to you.**

**New day, new place** - We follow you wherever you go, anytime, anywhere, with a service tailored to your daily requirements.

**Time management** - focus on what is important for your organisation, we do the catering for you. We respect and support you

**Intelligent and flexible logistic** that adapts to your needs before, during and after the event.

**A varied menu** of appetisers, salads, main courses and desserts from which you can select to individualise meals. Quality and freshness of the products are our priority.

**Integrity and reliability** - A catering and event team capable to ensure that your guests will be looked after for the whole duration of the event; with a same high level of professionalism throughout.

**An optimized service and food quality;** created on the basis of a maximised sustainable development and within respect of a budget. Using almost exclusively fresh products and where possible organic, sourced



from the local and seasonal agriculture. We're proud to be part of the "Buy Local" trend that supports local businesses and reduces transportation costs and carbon footprint.

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## *MENU SAMPLES*

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Our menus are a suggestion only and will be adapted to your request, including any dietary requirements.

### **BREAKFAST BUFFET sample:**

Eggs one way: Frittata or Scrambled or Poached or Sunny side up

Baked hash brown

Sausages or Bacon

Grilled tomatoes

Sautéed mushrooms

French toast or waffle or pancakes with condiments

Bread rolls and danishes selection

Granola parfait

Fresh fruit platter

Fresh orange juice

Tea and fresh brewed coffee



## **BUFFET sample (Lunch/Dinner):**

### **ENTREES:**

Your "Salad Bar", create your own.

(We offer different variety of leaves and condiments for each service)

with rockets leaves, crisp romaine lettuce leaves and baby spinach

Cherry tomatoes, cucumbers, pickled Spanish onions, herbed croutons, carrot julienne, Kalamata olives, roasted beetroot, baked pumpkin. Capsicum, Grilled chicken, bacon bits, smoked salmon, prawns, ham

Parmesan shavings, Bocconcini mozzarella, Greek feta cheese,

Tri-color quinoa, black rice, flax seed, pumpkin seeds, pine nuts, homemade dukkha

Lemon Vinaigrette dressing, Ranch dressing, Caesar dressing, Honey and Balsamic reduction dressing

Freshly baked mini quiche ham/cheese and spinach/feta cheese

Charcutier board

with pickled cucumber Australian and imported cold cut, house made chicken liver parfait, sourdough toasts, mustard "à l'ancienne"

### **MAIN:**

Crisp skin salmon with wilted baby spinach and saffron beurre blanc sauce

Black angus beef medallion, port wine jus and brown button mushrooms

Gratin Dauphinois – French style layered potato gratin, garlic and creme fraiche

Mediterranean ratatouille, chargrilled eggplants and zucchini, bellpepper, garlic confit in fresh made tomato coulis

### **DESSERT:**

Seasonal fruit platter

Croque-en-bouche, vanilla cream or chocolate mousse filling

Cheese board, with local and imported cheeses selection, nuts and dried fruits, lavosh and crackers



**OPEN BAR: (morning tea/afternoon tea)**  
Tea and infusion selection  
Freshly brewed coffee  
Cookies Jar  
Cold Soft drinks  
Mint, lemon and cucumber Infused water fountain  
Fresh orange juice station (morning tea only)

We also offer more options such as GOURMET SANDWICH PLATTER; CANAPES and COCKTAIL EVENTS; ALTERNATE DROP PLATE UP; DROP OFF



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PICTURES PORTFOLIO

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FOOD  
& HOSPITALITY  
RESEARCH

INSTITUT  
PAUL  
BOCUSE

École de Management  
Hôtellerie  
Restauration  
& Arts Culinaires













