



## FOLIO & MENU

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## PASSION FOR FRESH, TASTY AND REAL FOOD, SOURCED LOCALLY AND SUSTAINABLY

### SACHA MEIER

Chef and owner Sacha Meier has been part of the Australian food industry for over 20 years, fuelled by a passion for fresh, tasty and real food, free of chemicals and additives, farmed and sourced locally from sustainable farms.

After a short time Sacha became well connected in the film industry providing local and interstate production companies fresh and nourishing food as well as private chef for a select A-list group. After discovering this niche, Sacha saw the need to create Reel Food Catering.

Sacha and his team understand the film industry and the need to be present, flexible and efficient so that the crew and team are given the fuel to enable long days on-set with maximum energy

**What we offer:** Private Chefs, Drop-Off Catering, On-Set Catering, Location Catering, Green Room, VIP, Canapé Service, Charcuterie Boards, Custom Pop Up Food Stall, Coffee & Fresh Juice Station.



## SUSTAINABLE CATERING

### The Heart Of What We Do

Reel Food Catering is committed to sustainable practices across all facets of our business. It is a green ethos developed to honour the natural environment from which we draw resources, whilst also providing our clients with fresh and nourishing food from the abundant local food bowl which surrounds us.

At the forefront of the local sustainability catering movement, we understand the importance of working with clients to create an ethically driven, exceptional experience, delivered efficiently and within budget.



## How it's achieved

Reel Food Catering's sustainable practices are designed to reduce our - and your - environmental footprint at every opportunity. This is achieved through:

- Reducing single use packaging
- Seeking out local free-range, organic, spray free produce when possible
- Working closely with suppliers to source local seasonal produce - a move which aims to reduce unnecessary transportation
- Combining efforts to seek out composting and recycling options
- Food banking excess food through collaboration with organisations such as OZHARVEST
- Offering a buffet service close to kitchen - another step which aims to reduce added transport emission.

There are many more possibilities to create a catering experience to be proud of. We are passionate about this and available to discuss your sustainable catering options in depth.

Contact us to develop a sustainable plan for your next event - a few small changes can make a world of difference.



## SAMPLE MENU

(Subject to menu season)

### Breakfast

Porridge  
Fried Eggs  
Boiled Eggs  
Scrambled Eggs  
Bacon  
Chipolata  
Chorizo  
Fried Rice  
Halloumi  
Pancakes  
Potato Bake  
Roasted Tomato  
Mushrooms  
Greens  
Beans  
B+E Rolls  
Croissants  
Burritos  
Bagel Melts  
Congee  
Waffles  
Shakshuka

### Lunch

Rotating menu with theme days

Middle Eastern, Korean, Chinese, roast days, Thai infused, Mexican, Italian, etc.

Fresh sandwich selection, salads, poke bowls & dietary friendly desserts

# MIDDLE EASTERN

## Spiced Roasted Chicken

w/ Quinoa, cous cous, fresh herbs, 5 beans, cauliflower, sweet potato, roasted turnips & hummus.

(CONTAINS GLUTEN, ONION, GARLIC, SESAME & NUTS)

## Spiced Roasted Pork

w/ Quinoa, cous cous, fresh herbs, 5 beans, cauliflower, sweet potato, roasted turnips, preserved lemon & olive relish.

(CONTAINS GLUTEN, ONION, GARLIC, SESAME & NUTS)

## Vegan Baharat Spiced Stuffed Zucchini

w/ Artichoke, tomato & confit garlic, side of hummus, cauliflower, sweet potato & roasted turnips.

(CONTAINS GLUTEN, ONION, GARLIC, SESAME & NUTS)

## Salads

Radicchio, slow cooked tomato, sow pea sprout, roasted almonds

Red Cabbage, Pearl Barley & Spices

(CONTAINS GLUTEN)

Sumac, Cucumber, Vinaigrette & Roasted Seeds

## Sandwich Selection

Pastrami, Pickled Carrots, Swiss Cheese, Tomato, Slaw, Mesclun & Mustard Mayo

Hummus, Roasted Capsicum, Onion, Alfalfa, Semi Dried Tomato, Beetroot & Mesclun

Goats Cheese, Roasted Capsicum, Onion, Bean Shoots, Semi Dried Tomato, Beetroot & Mesclun

Salami, Prosciutto, Parmesan, Semi Dried Tomato, Rocket, Parmesan & Mustard Mayo

## Desserts

Pear & Peach Crumble

(CONTAINS ALMONDS & GLUTEN)

Turkish Filo Roll w/ Pistachios & Apricots

(CONTAINS NUTS)

# ASIAN

## Lemongrass & Coconut Porchetta

w/ Soba Noodles, Sesame Carrots, Shallots, Water Chestnut, Bok Choy & Nam Jim Sauce

(CONTAINS GLUTEN, ONION, GARLIC, CHILLI, SESAME & FISH SAUCE)

## Grilled Barramundi

w/ Soba Noodles, Broccoli, Okra, Bok Choy & Nam Jim Sauce

(CONTAINS GLUTEN, ONION, GARLIC, CHILLI & FISH SAUCE)

## Turmeric & Ginger Chicken Curry

w/ Rice, Bok Choy, Okra & Broccoli

(CONTAINS CHILLI, ONION & GARLIC)

## Sesame Soy Tofu

w/ Soba Noodles, Sesame Carrots, Bok Choy & Okra

(CONTAINS GLUTEN, SESAME, CHILLI, ONION & GARLIC)

## Salads

Bean Shoots, Capsicum, Carrot & Green Papaya

Wombok, Shallots, Coriander & Capsicum Slaw

Cherry Tomato, Green Pea, Mint & Cucumber

## Sandwich Selection

GF Ham, Salami, Semi Dried Tomato, Mesclun, Mayo, Cheese & Cucumber

GF Vegan Semi Dried Tomato, Beetroot, Cheese, Mayo, Mesclun & Cucumber

BBQ Pork, Onions, Jalapeno, Cucumber, Mayo & Mesclun

Chicken, Mayo, Avocado, Salsa, Cucumber & Mesclun

## Dessert

Coconut Rice Pudding, Mango, Pineapple, Kiwi Fruit & Berries

(GF)(VEGAN)

# ITALIAN

Beef Lasagne

(CONTAINS ONION GARLIC DAIRY GLUTEN)

Chicken Cacciatore

(DF)(GF)

Spinach & Ricotta Cannelloni

Vegan Risotto

w/ Mushrooms, Green Pea & Baby Spinach

Sundried Tomato & Goats Cheese Arancini Balls

Mac & Cheese with Pangritata

Polenta with Rosemary

(GF)

Ratatouille

(VEGAN)(GF)

Steamed broccoli

## Salads

Italian Slaw

Radicchio Citrus Cucumber Salad

Rocket Parmesan Roast Capsicum Sundried Tomato

Mixed Leaf Salad

## Sandwich Selection

Tofu, Mayo, Pickles, Mesclun & Tomato

Pastrami, Pickled Carrots, Swiss Cheese & Tomato

Ham, Tomato, Cheese, Mesclun, Aioli & Avocado

Turkey, Cranberry, Lettuce, Aioli & Cheese

Salami, Tomato, Cheese, Mesclun & Aioli

Roasted Capsicum, Olives, Tomato, Onion, Mesclun & Aioli

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## Desserts

Chocolate Brownie

(CONTAINS DAIRY & GLUTEN)

Mixed Berry Almond Chocolate Sponge Cake

(CONTAINS DAIRY & GLUTEN)

Mixed Berry Lemon & Ricotta Cake

(CONTAINS DAIRY)(GF)

Date Cake

(GF)(VEGAN)

## Afternoon Tea

Soup of the Day

Salt & Pepper Spiced Tofu

w/ Crunchy Salad & Chive Mayo.

(SALAD CONTAINS CORIANDER & ONION) (GF)(VEGAN)

Selection of Fruit

Selection of Cookies

Selection of Donuts

Banana Bread

Dip Bowls

eg, Hummus, Guacamole, Baba Ghanoush

w/ Falafel or Crackers or Vegetable Sticks

Marinated Beef or Chicken Skewers

Nachos

(VG & V OPTIONS)

Toasties & Quesadilla

Sliders

Sushi/Rice Paper Rolls

Spring Rolls & Dumplings

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# REFERENCE

Tuesday 22 June 2021

To Whom It May Concern,

RE: REFERENCE

Reel Food Catering and chef Sacha Meier has been responsible for catering for my family, friends and I, as well as various productions such as Hugo Boss, National Geographic and Tag Heuer

Sacha and his team operate in a professional and discreet manner providing fresh healthy food for myself and for the various productions within the producer's requirements.

We are happy to offer this reference with confidence, that Reel Food Catering can support and produce high quality services in a professional manner.

Regards,



Christopher Hemsworth



## TV SERIES FEATURES FESTIVALS

Date	Production	Production Company	Line Producer	Type
13th Nov 2023 - 8th Feb 2024 Rehearsal and Main Unit	Eden	Servo Productions	Sharon Miller	Feature Film
8th Oct - 12th Oct 2023	Farmer Wants a Wife S14	Endemol Shine Australia	Justine Mossman	Reality TV Series
29th September 2023	Listen Out	Fuzzy Operations	Fernando Tellier Motti	Festival
18th Sept - 21st Sept 2023	Married at First Sight	Endemol Shine Australia	Lindy Dobson	Reality TV Series
July 13th - July 25th 2023	Splendour in the Grass	ABC, Live Nation, Splendour in the Grass & Secret Sounds	John Guy & Jade Skelly	Festival
26th June - 22nd Sept 2023	Tropo Season 2	EQ Media & Beyond Entertainment	Pam Collis	TV Series
29th May - 9th June 2023 (Partial)	Heartbreak High S2	Fremantle Media	Anna Molyneaux	TV Series
8th May - 23rd May (Partial)	Paper Dolls	Helium Pictures	Manuel Caracciolo	TV Series
14th April - 15th Dec 2023	Neighbours	Fremantle Media	Chris Donis	TV Series
6th March - 20th April 2023	Mother and Son	Arthur & Maggie Productions	Pam Collis	TV Series
18th Jan - 5th April 2023	One Night	Easy Tiger Productions	Harry Edwards	TV Series
Nov 7th - Dec 16th 2022	Sting	ABC	Lesley Parker	Feature Film
May - Nov 2022 (Main Unit)	Mad Max	Furiosa	Nicholas Copping	Feature Film
2022 (1.5 Weeks Pick-up)	Poker Face	Arclight Films	Drew Bailey	Feature Film
Feb - May 2022	Wellmania	Fremantle Media	Michelle Russell	TV Series
Mar - Apr 2022 (2 <sup>nd</sup> half of season, to end)	Significant Others	Fremantle Media	Nelson Khoury	TV Series
Jan - Feb 2022	The Secrets She Keeps (S2)	Lingo Pictures	Vanessa Brown	TV Series
Aug - Nov 2021	Darby & Joan	CJZ	Irene Dobson	TV Series
1 <sup>st</sup> & 2 <sup>nd</sup> Oct 2021 (Pick-up)	Seriously Red	Dollhouse Pictures	Lois Randall	Feature Film
Jul - Oct 2021	Tropo	EQ Media & Beyond Entertainment	Pam Collis	TV Series
July 2021 (Partial Mid to End of July)	Wolf Like Me (S1)	Made Up Stories	Anna Steel	TV Series
July 2021	Transfusion	Deepwater Films	Drew Bailey	Feature Film
2021	Byron Baes	Eureka Productions	Lyndal Murray	Reality TV Series
2018	Bosch & Rockit	Black Pearl Productions	Cathy Flannery	Feature Film

## DRAMA CREDITS

Date	Production	Production Company	Producer	Type
2020   2021	Hugo Boss	Artist Group	Camille Peck	Stills
Sep 2021	Google	Emotive	Madeleine Levins	TVC
Sep 2021	Kmart	Exit Films	Aimee Robertson	TVC
Sep 2021	Glad	Hub Productions	Julian V. Costanzo	TVC
2021	Origin Energy	Heckler	Drew Bailey	TVC

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