



CV

CONTACT

Phone: 0491 115 021

Email: hello@reelfoodcatering.com.au

BOOKING AGENTS

Top Techs Management +61 2 9958 1611

Essential Crew +61 410 643 538

Freelancers +61 3 9682 2722



TV SERIES AND FEATURES

Service Dates	Production	Production Company	Contact	Type
18th - 24th & 31st Jan, 13th, 15th, 28th Feb, 10th - 18th March 2025	Anaconda MU and partial 2U	Sony Pictures Entertainment	Samantha McGrady (PM)	Feature Film
20th Nov- 10th Dec 2024	You, Always	Jaggi Entertainment	Kylie Mascord (LP)	Feature Film
9th September - 12th November	War Machine	Lionsgate	Naomi Cleaver (LP)	Feature Film
2nd September - 30th October 2024	Naked and Afraid Last One Standing S3	Battle Beat Productions	Joseph Trozera (LP)	TV Series
16th September - 19th September 2024	Married at First Sight S11	Endemol Shine Australia	Suzanne DeZeeuw (LP)	TV Series
15th July - 21st August 2024	Beast of War	Pictures in Paradise & Bronte Pictures	Annie Kinnane (PM)	Feature Film
14th May - 30th May 2024	A Vintage Christmas	Jaggi Entertainment	Kyle Pascoe (Producer)	Feature Film
5th April - 16th May 2024	Primitive War	Sparke Films	Carmel Imrie (Producer)	Feature Film
3rd April - 7th April 2024	Limitless S2	Nutopia	Emma Thompson (Snr LP)	TV Series
25th March - 26th June 2024	Good Cop Bad Cop	Jungle Entertainment	Kevin Greene (LP)	TV Series
26th Feb - 8th March 2024 (Partial)	Rock Island Mysteries - Series 3	Fremantle Media	Heather Macfarlane (LP)	TV Series
13th Nov 2023 - 8th Feb 2024 Rehearsal Shot, MU & 2U	Eden	Servo Productions	Sharon Miller (LP)	Feature Film
8th Oct - 12th Oct 2023	Farmer Wants a Wife S14	Eureka Productions	Justine Mossman (LP)	Reality TV Series
18th Sept - 21st Sept 2023	Married at First Sight S10	Endemol Shine Australia	Lindy Dobson (LP)	Reality TV Series
29th May - 9th June 2023 (Partial)	Heartbreak High S2	Fremantle Media	Anna Molyneaux (LP)	TV Series
8th May - 23rd May (Partial)	Paper Dolls	Helium Pictures	Manuel Caracciolo (LP)	TV Series
2023 - 2025	Neighbours	Fremantle Media	Chris Donis/Lisa Embleton (LP)	TV Series
6th March - 20th April 2023	Mother and Son	Arthur & Maggie Productions	Pam Collis (LP)	TV Series
6th Feb - 29th March 2023	The Artful Dodger	Beach Road Pictures	Naomi Mulholland (LP)	TV Series
18th Jan - 5th April 2023	One Night	Easy Tiger Productions	Harry Edwards (LP)	TV Series
Nov 7th - Dec 16th 2022	Sting	ABC	Lesley Parker (LP)	Feature Film
Oct 17th - Oct 21st 2022 (Partial)	Fall Guy	87North Productions & Universal Pictures	Anne Bruning (UPM)	Feature Film
May - Nov 2022 (Main Unit)	Mad Max Furiosa	Warner Bros	Nicholas Copping (UPM) Marilyn Cook (UPM)	Feature Film
2022 (1.5 Weeks Pick-up)	Poker Face	Arclight Films	Drew Bailey (LP)	Feature Film
Feb - May 2022	Wellmania	Fremantle Media	Michelle Russell (LP)	TV Series
Mar - Apr 2022 (2nd half of season, to end)	Significant Others	Fremantle Media	Nelson Khoury (LP)	TV Series
Jan - Feb 2022	The Secrets She Keeps (S2)	Lingo Pictures	Vanessa Brown (LP)	TV Series
Jan 2022	The Voice, Generations S11	ITV Studios Australia	Garth Wince (LP)	Reality TV Series
Aug - Nov 2021	Darby & Joan S1	CJZ	Irene Dobson (LP)	TV Series
1st & 2nd Oct 2021 (Pick-up)	Seriously Red	Dollhouse Pictures	Lois Randall (Co-producer)	Feature Film
Jul - Oct 2021	Tropo S1 and S2	EQ Media & Beyond Entertainment	Pam Collis (LP)	TV Series
26th June - 22nd Sept 2023				
July 2021	Wolf Like Me (S1)	Made Up Stories	Anna Steel (LP)	TV Series
(Partial Mid to End of July)	Transfusion	Deepwater Films	Drew Bailey (LP)	Feature Film
July 2021				
2021	Byron Baes	Eureka Productions	Lyndal Murray (LP)	Reality TV Series
2021	Bosch & Rockit	Black Pearl Productions	Cathy Flannery (Producer)	Feature Film

P 0493 607 100 or 0491 115 021

E sacha@reelfoodcatering.com.au

Booking Agents Top Techs Management 02 9958 1611

Freelancers 03 9682 2722

Essential Crew +61 410 643 538





TVC 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

FESTIVALS

Date	Production	Production Company	Event Manager	Type
29th September 2023	Listen Out crew/artist	Fuzzy Operations	Fernando Tellier Motti	Festival
July 13th - July 25th 2023	Splendour in the Grass 10,000 meals crew/artist	ABC, Live Nation, Splendour in the Grass & Secret Sounds	John Guy & Jade Skelly	Festival

SPORTING EVENTS

Date	Production	Production Company	Event Manager	Type
24th April to 4th May Crew, Participants and Media Catering	World Surf League 2024	WSL and APAC	Ryan Jones	Surfing Competition





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

SACHA MEIER

Chef and owner Sacha Meier brings over 20 years of experience in the Australian food industry, driven by a genuine passion for creating fresh, delicious, and wholesome food—free from chemicals and additives, and sourced locally from sustainable farms.

Driven by his passion for quality produce, Sacha quickly established strong connections within the film industry, providing nourishing meals to local and interstate production companies, as well as offering ATL and private chef services. Recognising the increasing demand for this specialised service, Sacha launched Reel Food Catering. With his deep understanding of the film industry, Sacha and his team are committed to being present, flexible, and efficient ensuring the crew and cast receive the fuel they need to power through long days on set with optimal energy.

Reel Food Catering offer:

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

P 0493 607 100 or 0491 115 021

E sacha@reelfoodcatering.com.au

Booking Agents Top Techs Management 02 9958 1611

Freelancers 03 9682 2722

Essential Crew +61 410 643 538





SAMPLE BUFFET AND BOXED SERVICE MENU

SUSTAINABLE CATERING

The Heart f 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.

61 410 643 538 | Freelancers +61 3 9682 2722





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.

P 0493 607 100 or 0491 115 021

E sacha@reelfoodcatering.com.au

Booking Agents Top Techs Management 02 9958 1611

Freelancers 03 9682 2722

Essential Crew +61 410 643 538





SAMPLE MENU

(Subject to menu season)

GF= Gluten Free, **DF**= Dairy Free, **V**= Vegetarian, **VG**= Vegan, **NF**= Nut Free

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
House made Paleo Granola
House made Chia Pudding (**VG**)
Fruit Salad
Selection of Cereals
Greek Yogurt and Coconut Yogurt
Toast (**GF Available**)

Selection of Condiments such as Avocado, Jam, Peanut Butter, Butter, Vegemite,
Tomato Sauce, BBQ Sauce.





THEMED LUNCH MENU SELECTION SAMPLE

LUNCH 1

Char Siu Pork -Cantonese-style BBQ Pork

DF/NF (CONTAINS GLUTEN)

Sweet and Sour Chicken Garnished with Grilled Pineapple and Capsicum

GF/ DF/ NF (CONTAINS CAPSICUM IN GARNISH)

Stir Fried Tofu with King Mushroom, Zucchini and Carrot and a Light Soy Sauce

GF/VG/NF

Sides

Steamed Rice

GF/VG/NF

Asian Greens

GF/VG/NF

Salad

Smashed Cucumber with Edamame, Green Peas and Ginger

GF/VG/NF

Wombok Slaw with Sesame Dressing

GF/VG/NF (CONTAINS CAPSICUM)

Dessert

Charred Mint and Lime Lychee Pineapple Pots with Coconut Yoghurt

GF/VG/NF (CONTAINS COCONUT)





LUNCH 2

Golden Curry Chicken Katsu
DF/NF (CONTAINS GLUTEN, EGG, COCONUT)

Steamed Ginger Shallot Barramundi
GF/DF/NF

Tofu Katsu Strips
GF/VG/NF

Sides
Steamed Mixed Vegetable Panache
GF/DF/NF

Steamed Rice
GF/DF/NF

Salad
Yuzu Mixed Leaf Salad
GF/DF/NF (CONTAINS RED ONION)

Asian Slaw with Sesame Dressing
GF/DF/NF

Dessert
Green Tea Panna Cotta with Papaya and Lime Salsa
GF/VG/NF (CONTAINS COCONUT)





LUNCH 3

Lamb Kofta with Grilled Onion

GF/DF/NF

Lemon and Oregano Infused Chicken with Zucchini

GF/DF/NF

Quinoa Filled Zucchini in Tomato Sauce

GF/VG/NF (CONTAINS TOMATO)

Sides

Roasted Potato Chunks with Parsley and Confit Garlic

GF/VG/NF

Paprika Roasted Mini Trees (Cauliflower & Broccoli)

GF/VG/NF

Garlic Mayonnaise

GF/VG/NF

Salad

Fattoush Salad with Pomegranate Dressing

GF/VG/NF (CONTAINS TOMATO)

Lentil Roasted Eggplant with Pickles Onion, Dill and Lemon Tahini Dressing

GF/VG/NF

Dessert

Sfouf Semolina Turmeric Cake

VG/NF (CONTAINS GLUTEN AND COCONUT)

Lime Tea Cake

GF OPTION

GF/ DF/ NF (CONTAINS EGG)





LUNCH 4

Chilli Con Carne with Roasted Capsicum Strips and Beans
GF/DF/NF (CONTAINS TOMATO)

Chicken Fajita (MILD SPICE)
GF/DF/NF

Chipotle Infused Tofu (MILD SPICE)
GF/VG/NF

Sides
Pillaf Rice with Grilled Onion, Peas and Corn
GF/VG/NF

Tortilla
GF/NF (CONTAINS GLUTEN)
GF Option Available

Roast Pumpkin with Smashed Seeds and Sherry Vinaigrette
GF/VG/NF

Maple Soy Roasted Zucchini, Carrots and Edamame
GF/VG/NF

Salad
Rocket and Fennel, Radicchio and Feta Salad with Orange Dressing
GF/NF (VEGAN FETA ON THE SIDE)

Avocado and Tomato Iceberg Lettuce Salad
GF/VG/NF (CONTAINS TOMATO)

Dessert
Jam Donuts with Chocolate Dipping Sauce
VG/NF (CONTAINS GLUTEN)
Fruit Pot
GF OPTION GF/VG/NF





LUNCH 5

Grill Day Bangers Selection

Pork Sausage Beef Sausage Chicken Sausage
Mushroom & Dukka Crusted Sausage

GF/DF

None dukka crust available VG/GF/DF

Sides

Olive Oil Crushed Potatoes

GF/DF

Roasted Pumpkin

GF/DF

Peas & Corn

Salad

Zucchini Sesame Seeds & Mint Vinaigrette

GF/DF

Seasoned Coleslaw

GF/DF

Dessert

Golden Syrup Dumplings and Custard

GF

VG/GF/DF option with coconut cream

Turkish Filo Roll w/ Pistachios & Apricots

(CONTAINS NUTS)





AFTERNOON TEA/CRAFT SELECTION

House made Smoked Baba Ghanoush Dip with Celery and Carrot Sticks

VG/GF/DF

Fresh Salad Wrap with Slaw, Cucumber, Tomato and Zesty Lemon Dressing

VG/DF (Contains Gluten)

Tuna Salad Wrap

DF (Contains Gluten)

Cauliflower Soup with Crunchy Croutons

VG/DF/GF

Pastrami and Cheese Toastie with Tomato Relish and Mayonnaise

DF (Contains Gluten)

Vegan Cheese, Grilled Eggplant and Tomato Toastie

DF/GF/VG





AFTERNOON TEA/CRAFT SELECTION

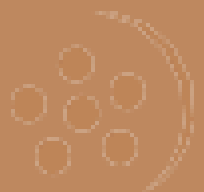
Pumpkin Arancini
w/ Home-Made Tomato Sauce.
GF/VG

Smoked Paprika Chicken Wrap
w/ Hummus, Slaw & Greek Yogurt.
(Contains Gluten & Dairy)

Vegetarian Paprika Wrap
w/ Spinach, Pumpkin, Mushroom, Slaw and Greek Yogurt.
V (Contains Gluten & Dairy)

Coconut Protein Balls
GF/VG (Contains all Nuts)

Chocolate and Coconut Fudge
GF/VG (Contains Maple Syrup)





REFERENCE

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

