

WORKS HOW IT FOOD OUR

OUR VALUE

OUR SERVICE



OUR WORKSPACES ARE MORE FAST-PACED, FLEXIBLE AND FORWARD-THINKING THAN EVER, SO WHY AREN'T OUR FOOD SOLUTIONS?





Customisable + modular design to suit your space. Standard fridge unit 686 W x 623 D X 1998 H mm.

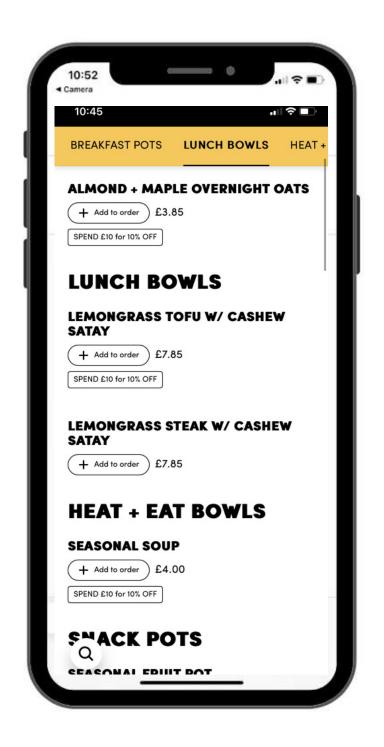
MEET CANTEEN KIOSK

The innovative new way to provide food in your workplace. No expensive facility or catering outlay. Just fresh, delicious food made available around the clock. A full on-site service so you and your people can concentrate on what matters most, your core business.

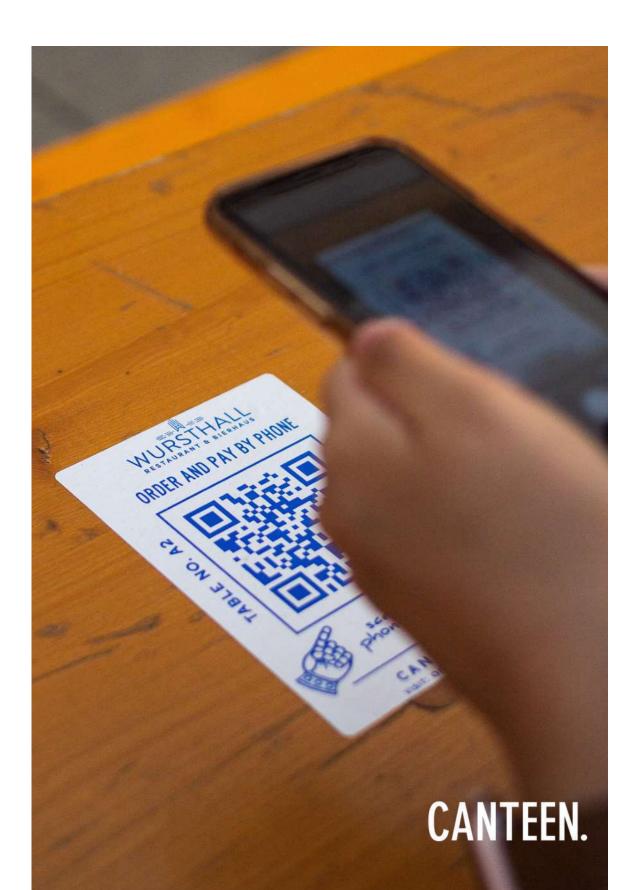
- chef-prepared meals delivered daily
- available 24/7 to suit all schedules
- low cost + quick set-up

THE HONESTY KIOSK

We take direct payment in seconds with an instant scan QR code. Simply scan the code on the kiosk and hit pay. An honesty payment system that is quick, easy, hygienic and completely contactless.







SUITABLE FOR ANY SPACE









You have an eGift card!

CANTEEN.

£20.00

Current Balance

INTEGRATED SUBSIDIES

Optional eGifting to subsidise your team's meals, reward internal achievements or gift to celebrate milestones. A seamless plug-in to your employee incentive scheme.

- subsidise meals and snacks with a monthly allowance
- reward employee targets + utilise to gift
- easy to control and bulk reloading

WHY KIOSK?

Good food in the workplace is about so much more than convenience. It's about creating a nourishing environment that supports the needs of your people and the planet.



Enrich the workspace experience

Incentivise time spent on-site

Transform your social spaces



PEOPLE

Support healthy food decisions

Attract and retain talent

Improve morale and culture



Empower sustainable eating

Support local suppliers

Reduce your building's food miles

HOW IT WORKS



INSTALL

We install your KIOSK in the desired location.



MAINTAIN

We keep your KIOSK stocked and running smoothly.



ENJOY

Your people can access nutritious food 24/7.





"THE CANTEEN KIOSK HAS BEEN A FANTASTIC ADDITION TO BONNINGTON BOND!"

Lesley, Building Manager
Pure Offices Bonnington Bond

"WE REALLY LOVE HAVING YOU HERE!"

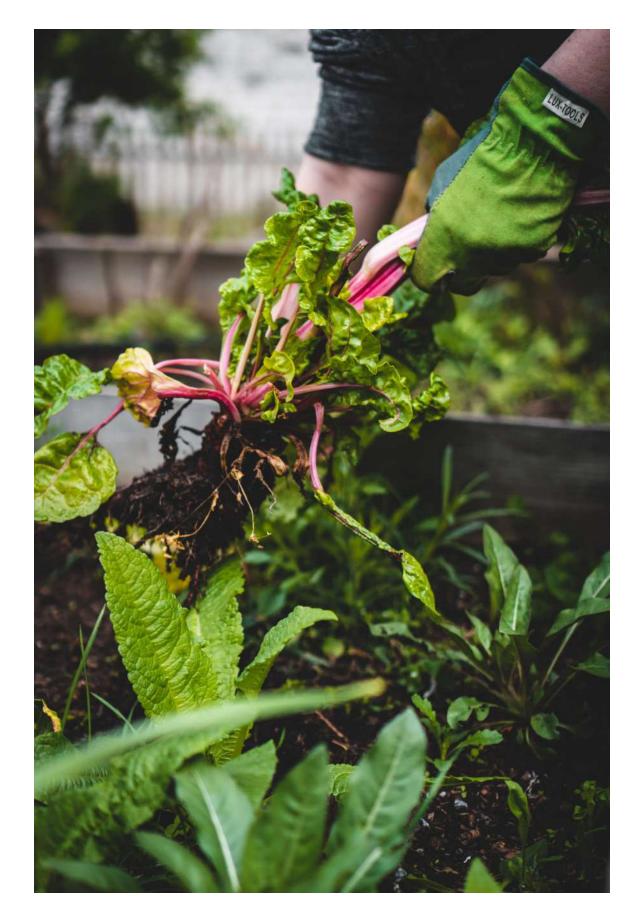
Occupant

Pure Offices Bonnington Bond

THE SUSTAINABLE SOLUTION

Our kiosks offer a plug-in service aligned with your sustainability goals.

- Fully recyclable + compostable packaging
- Energy efficient refrigeration
- Waste mitigation with redistribution through local charities
- Sustainably sourced ingredients
- Mindful portion sizing
- Sustainable kiosk building materials
- Optional Vegware composting service







VIBRANT + VARIED

Our dishes draw influence from a range of global cuisines, with options to suit your people's varied preferences and dietary requirements.

Every menu item is nutritionally-balanced, mindfully portioned, designed to retain freshness and packed full of the best ingredients, locally sourced whenever possible.



FRIDGE FILLS THAT FUEL YOUR PEOPLE

BREAKFAST POTS

£3.00-£4.50

SPICED PLUM COMPOTE, GREEK YOGURT, PISTACHIO

Stewed cardamom + cinnamon honey plums, Greek yogurt, orange zest, homemade oat granola, crushed pistachios (vg)

SPINACH + PEPPER SHAKSHUKA W/ FETA

Lightly spiced tomato shakshuka with roasted peppers, onions, tomatoes, spinach, egg, black pepper, feta + evoo (vg/gf)

BANANA + DATE OVERNIGHT OATS, FLAKED ALMONDS

Creamy overnight oats, chia seeds, almond milk, maple syrup, cinnamon, banana, medjool dates, toasted flaked almonds (v/vg)

BOWLS £7.00-£9.00

MISO AUBERGINE W/ SESAME + GINGER DRESSING

Miso-glazed aubergine, sushi rice, red cabbage, edamame beans, pickled ginger, cucumber, sesame + ginger dressing, furikake, red chilli (v/vg/gf)

CHICKEN SHAWARMA W/ LEMON + TAHINI DRIZZLE

Shawarma-spiced chicken thigh, lemon couscous, crunchy Lebanese slaw, chickpea + tomato salad, sumac onions, mint, pomegranate, lemon + tahini drizzle

LEMONGRASS CHICKEN W/ NUOC CHAM

Tamari + lemongrass marinated chicken thigh, vermicelli noodles, lettuce, carrot, cucumber, sugar snaps, mint, coriander, red chilli, Nuoc Cham, salted peanuts (gf)

WRAPS + POTS £4.50-£6.50

PAD THAI NOODLE POT W/ CORIANDER + CHILLI

Thick rice noodles, rich soy, tamarind + lime sauce, shredded spring cabbage, pepper, carrot, sugar snaps, lime, chilli + coriander (v/vg/gf)

CUMIN LAMB WRAP W/ CRUNCHY SLAW + SPICY MAYO

Cumin-spiced lamb steak, crunchy cabbage + carrot slaw, leaves, red onion, hot sauce mayonnaise, flatbread wrap

PEA, HERB + MASCAPONE PASTA POT W/ PEA SHOOTS

Rigatoni, pea, basil, mascapone + lemon sauce, cherry tomatoes, asparagus, pea shoots, lemon, chillli (vg)

SIDES + SNACKS £3.00-£4.50

BUTTERBEAN HUMMUS W/ SEASONAL CRUDITES

crunchy crudités, butterbean & miso hummus, za'atar (v/vg/gf)

SUMAC STRAWBERRIES W/ HONEY-WHIPPED RICOTTA

sumac roasted strawberries, honeywhipped ricotta, sea salt, pistachio (vg/gf)

CITRUS SALAD W/ STEM GINGER DRESSING

grapefruit, clementine, pomegranate, stem ginger + lime dressing (v/vg/gf)



LUNCHING LOCAL

From the ingredients in our meals to the charities we donate our surplus lunches to, we prioritise local partnerships from end to end.

By feeding your team, you're fuelling local organisations and supporting the local economy.

90%



OF WORKSPACES THAT PROVIDE FOOD OBSERVE INCREASED ATTENDANCE

7.7%



HIGHER RENT RATES PER SQUARE FOOT OF OFFICE SPACE

£4.17 ↑

RETURN ON EVERY £1 SPENT ON WORKPLACE HEALTH INITIATIVES



MAKING A HEALTHY INVESTMENT

In the new era of the office, investing in the health and wellbeing credentials of your workspace is business critical.

Organisations benefit from improved productivity, reduced absenteeism and the attraction and retention of top talent, while commercial buildings benefit from increased occupancy, higher rent premiums and more satisfied tenants.

² Health at Work: Economic evidence report for workplace health, ERS Research & Consultancy

³ The Financial Impact of Healthy Buildings, MIT

A PREMIUM PLUG-IN TO YOUR BENEFITS

FRESH + HEALTHY

stocked with vibrant meals + nourishing snack pots

SUSTAINABLE

fully recyclable packaging + cargo bike couriering

FAST + EASY

quick service + instant-scan QR code payment

HYGIENIC + SAFE

all pre-packaged dishes with clear ingredient + allergen labelling

FLEXIBLE + FUTURE-PROOF

stocked to suit a fluctuating headcount

SPACE-EFFICIENT + SCALABLE

modular + easy to increase to meet usage





OUR SERVICE

Because we charge directly for our meals, we're the ultimate low-cost workplace food solution. All we charge is a monthly host fee to keep your kiosk running smoothly.

- → Kiosk install + rental
- Daily delivery + restocking
- Surplus food redistribution
- Ongoing maintenance + cleaning
- Full cover for call outs + repairs
- Dedicated account management

WHAT'S NEXT?



SITE VISIT

Get in touch and we'll come out to visit your workspace and answer any questions.



PROPOSAL

We'll create a bespoke proposal to suit your requirements.



INSTALL

Once your happy, we'll arrange an installation date and get your KIOSK up and running.



JOINTHE LUNCH REVOLUTION!

Ready to get started?

Email us on hello@canteen.work



WWW.CANTEEN.WORK