

FLX

Catering Solutions

A FLEXIBLE, BESPOKE CATERING SOLUTION TO
SUIT ALL INDIVIDUAL REQUIREMENTS

FLX was created to facilitate a new way of providing workplace catering.

Understanding how the workplace has dramatically changed over the last few years, and more importantly, adjusting to what the future of work will become is the basis of FLx.

It's flexible, individual and innovative.



The FLx Catering Solution – flexible, individual and innovative, this is a completely adaptable offer to provide catering as part of your return-to-work programme, or facilitate fluctuating occupancy levels in your business. This removes the traditional model of signing up to long-term contracts and fixed service levels at times of uncertainty.

FLEXIBLE, INDIVIDUAL & INNOVATIVE

Based on a fully flexible and fit-for purpose service, we have developed a fresh approach to the traditional long term contract catering model.

Our FLx service offers a 'Pick and Mix' type service agreement whereby you design your service according to your office catering requirements.

As businesses prepare more and more for hybrid and flexible working, making team members feel safe and connected in the workplace means that each business will rethink their individual needs and best offer. FLx is designed to provide this best offer with a flexible, affordable solution.

We are all missing the social aspects of the workplace and food and drink are at the very heart of the social experience. Catching up with colleagues over a great coffee, collaborating & planning over lunch with a well-deserved afternoon cake treat towards the end of the working day. These have all been missing from our lives. Bringing these workplace experiences back into our every day will play an enormous part in smoothing the transition from flexible, home working and time back at the office.



A modern cafe interior with a counter, shelves, and a menu board. The space is bright and clean, with wooden floors and white walls. A menu board is visible in the background, and a person is working behind the counter. The overall atmosphere is professional and organized.

1

QUARTERLY OR BIENNIAL CONTRACTS

2

3, 4 OR 5 DAY A WEEK SERVICE OFFERING

3

VARIABLE SERVICE LEVELS
TO ACCOMMODATE CHANGING HEAD COUNTS

4

FIXED OVERHEAD OPERATING COSTS

5

FLEXIBLE PAYMENT TERMS

6

REDUCED SERVICE OR ANNUAL CLOSURES
OVER SUMMER AND CHRISTMAS BREAKS

HOW FLx CAN WORK FOR

You



1

FLEXIBLE

INITIAL ASSESSMENT

We initially conduct a site survey and gather site information;

- Catering equipment
- Serving counter space & locations
- Storage space
- Dining environment
- Existing marketing & promotional material
- Population
- Shift patterns
- Customer demographic

We will work with your brief and create a bespoke proposal to your specifications.

3

INNOVATION

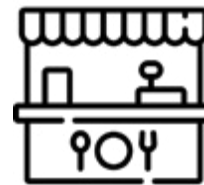
INNOVATION OPTIONS

We offer special events, lunch and learns, employee engagements on top of your catering operation. They can include the following:

They can include the following:

- Nutritional workshops
- 'Green' sustainability road shows
- Chef master-classes
- Reception services
- Day janitor cleaning team
- Hospitality for team events or fine dining
- Well-being workshops

On top of your basic service, we also offer innovation enhancements at a fixed daily rate.



2

INDIVIDUAL

PROPOSAL

This will outline your individual requirements, which includes;

- Menu and tariff
- Opening hours
- Catering team requirements
- Equipment hires or purchase costs
- Marketing costs
- Fixed price to cover the term specified

We will work with our quality specialist suppliers to support the service with fresh seasonal ingredients.



LIKE TO KNOW MORE ?

Get in touch today for the best workplace solution for you!

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FLx will help organisations provide an essential food offer to their people while being completely flexible in terms of contracts and head count. It offers companies a pick n mix of requirements to fit their individual needs.

We've supported our clients through the pandemic and we will continue to do all we can to facilitate a cost-effective return to the workplace.



PROVIDING EXQUISITE CATERING AS PART OF THE RETURN-TO-WORKPLACE PLAN WILL REDUCE THE NEED FOR PEOPLE TO GO TO EXTERNAL FOOD OUTLETS WHICH REDUCES RISK, WHILE **ENABLING THE MUCH-NEEDED COLLABORATION WITH COLLEAGUES IN A SAFE SPACE.**

**Paul Bates, co-founder and managing director of
Talkington Bates**





TALKINGTON 25
BATES *established 1997*

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