



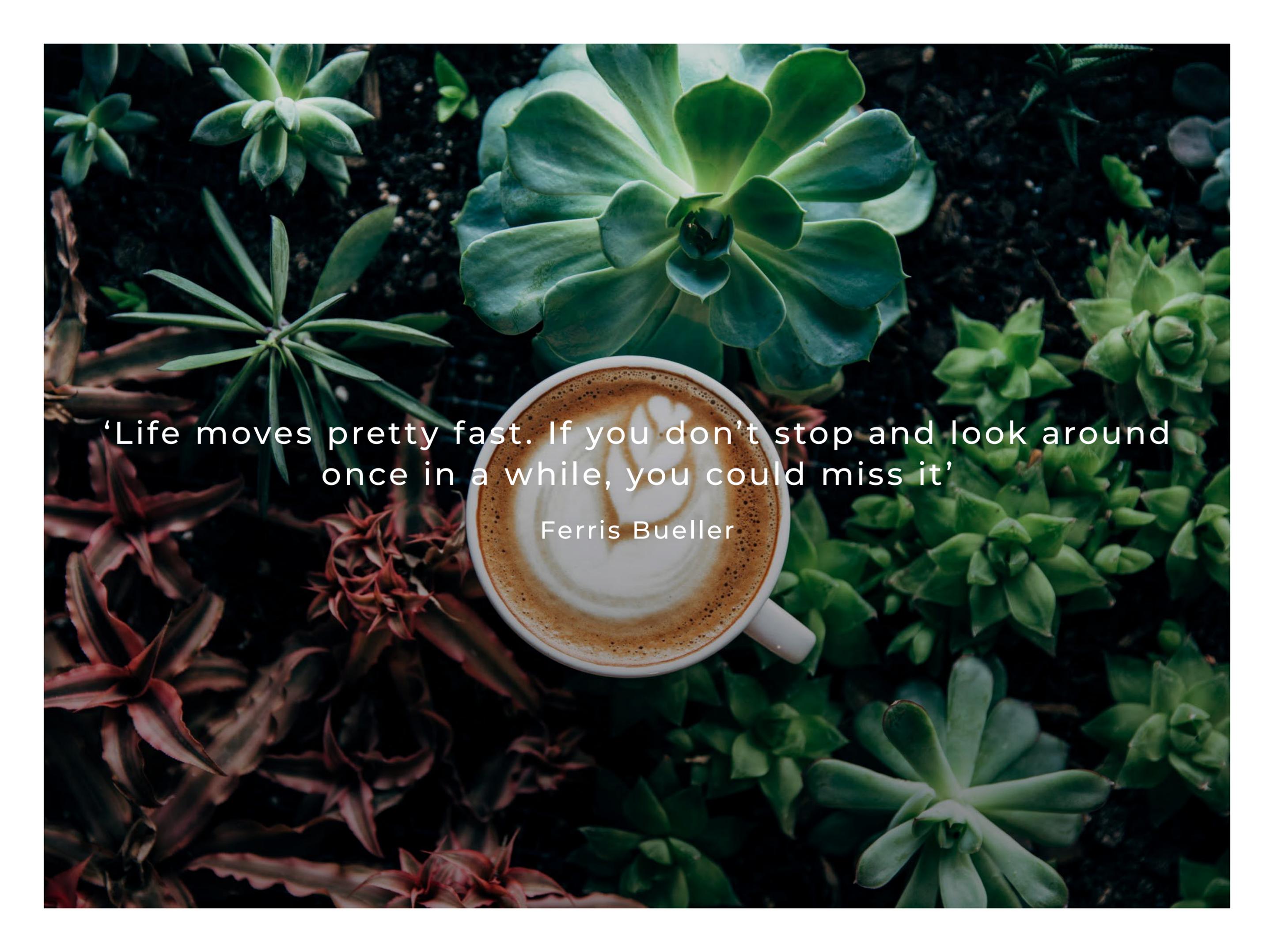
FOOD

SPACE

GROW

COOK

SERVE

A top-down view of a white coffee cup with latte art, surrounded by various succulent plants in a dark pot. The coffee has a heart-shaped latte art design. The plants include several green succulents and some with reddish-brown leaves. The background is dark, making the plants and coffee stand out.

'Life moves pretty fast. If you don't stop and look around
once in a while, you could miss it'

Ferris Bueller



WHO WE ARE

Our culture is based on the personalities of our entrepreneurial foodie leaders. Together, we have created a collaboration of like-minded people, who enjoy what they do every day!

We believe that our food should be as good as your favourite restaurant or café, that's why we source our ingredients from the very best local suppliers, and they are a match for any used in your favourite high end restaurant!

We also recognise the importance of value for money. We are a small agile team, working smart to develop solutions that reduce costs and use resources more smartly.



WHAT WE DO

We are an award-winning sustainable on-site food service & hospitality management company. Our business is built on partnerships with our clients, and we appreciate that every single one of them is different.

In collaboration, we create tailored experiences that bring people together around food.

WORKING FOR YOU

Workplace satisfaction comes from a number of things but essentially it's about keeping your staff engaged with the business so that it and they continue to thrive.

Providing great food is a two-pronged approach to perking up your greatest asset: it makes your teams feel appreciated, but it also increased productivity by boosting energy levels and decreasing time spent outside the office organising food.

Your staff are the cogs of your business so keeping them engaged, happy and satisfied is integral to business success.

GETTING THE BASICS RIGHT

- Create a bespoke customer journey
- Fantastic food: alive with flavour
- Seasonal, local & cooked from scratch... Always!
- Create a unique coffee experience - FairChain guest roasters - local & artisan
- Health & Wellness everyday at every meal
- Great marketing & comms
- Keep the offer fresh & live



WHAT WE WOULD DO DIFFERENTLY

OUR ZERO WASTE KITCHEN JOURNEY

Unique to every kitchen, using untapped food resources with House made Ferments, Vinegars, Cheeses, Pickles & Chutneys

BACK TO BASICS

Great cooking skills, from scratch always!
Team Training = engagement

BRING THE HIGH STREET IN

Support local food entrepreneurs,
keep on trend

GO LOCAL... GO GLOBAL

Eat the seasons, create excitement
with global influences





AWARDS & SUSTAINABILITY

We're a responsible company, and can help yours to be one, too. We are the first caterer to achieve the Sustainable Restaurant Association Three Star rating on the first go!

Proud winners of the 2018 Celebrate Local & Seasonal award at the annual Food Made Good awards by the SRA (Sustainable Restaurant Association)!

We provide our Chefs with the very best ingredients and this award showcases our 100% commitment to local and seasonal Irish food.

Sustainability is fundamentally important to our company and as a team, we take a lot of pride in all of the little things that we do together to help us to be kinder to our environment.



GROW
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SERVE
ENJOY

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