



Corporate Social Responsibility Policy

Company Number 3746817

Formed in 1993, Limoncello Catering is independently owned by Martin Sweeney, and has grown from a small delicatessen to a flourishing catering company providing for both private and corporate events - from small events of eight people to numbers in the thousands.

Our goal is to continuously deliver exceptional food, and superior service to all of our customers. Our team is always available to promptly respond to any inquiries and are delighted to create custom options and menus for requests that go beyond our standard packages. Our packages are designed with full transparency, clearly outlining the per person price, with all quotes and menus free from any hidden costs.

Our staff are always happy to discuss menu selections, prepare and provide cost estimates, or suggestions from our talented chefs to best suit the clients' requirements. We offer everything from simple office sandwiches to full event management, including arranging equipment, furniture rental, music, decorations, drinks service or mixologists, and, of course, the food and service. We work closely with our clients throughout every stage of the event, from initial inquiries and consultations, to site visits with food samples, ensuring the successful execution and completion of all events.

Limoncello are located centrally in Shoreditch, and border the Boroughs of Islington, Hackney and Tower Hamlets. We also operate from a second kitchen for certain jobs where necessary which is located in Southwark, close to London and Tower bridges, allowing us to dispatch deliveries from the nearest location, reducing both delivery time and fuel consumption.

At Limoncello, our core values centre around offering high-quality, reasonably priced food that is locally-sourced and ethically produced. We use small, locally-based suppliers, such as Kentas of London located in Smithfield Market, Sheringhams Fine Foods in Covent Garden Markets, and Grovers Greengrocer in Borough Market. In addition to supporting small businesses, this approach helps reduce delivery times and minimises environmental impact. We are committed to sourcing responsibly, purchasing products like Fairtrade sugar and cocoa, free-range chicken and eggs, and Rainforest Alliance-certified tea and coffee. Furthermore, all of our disposable kitchenware, including plates, cutlery, containers, and platters, is supplied by Vegware and FooGo Green, who specialise in compostable, plant-based products. In doing so, we additionally eliminate the need for post-event collection of crockery and cutlery.

At Limoncello, we prioritise hiring local staff, offering apprenticeship opportunities, and fostering an equal opportunities workplace. Our team is predominantly female, including our office and kitchen staff, as well as event personnel. All of our employees are long-term team members who regularly work our events and are well-versed in our menus, event types, and service standards. We avoid using agency staff, as we believe a cohesive team that are familiar with each other and with our operations ensures the best working environment and offering top-quality service for every event.

We focus on offering high-quality, customised menus at affordable prices. By regularly reviewing our suppliers, we ensure top-quality, responsibly-sourced products to align with our vision. Moreover, we continually optimise our delivery routes to reduce road time and minimise our carbon footprint.

Supporting charities is a significant aspect of Limoncello's mission, with most of our clientele consisting of charitable organisations. For instance, we are the preferred caterer for Amnesty International London and Greenpeace UK. Some of our past clients include Natcen, Family Action, Ethical Property, Macmillan Cancer Support, Children England, Global Dialogue, Nofas, and more. In addition to charities, we also cater to independent businesses and large organisations such as Jacobs and Barclays. We tailor our packages to best suit their needs, budgets and preferences for each unique event. We are highly attentive to all dietary requirements and are happy to accommodate allergies, medical needs and religious restrictions.

At Limoncello, we have an HACCP system in place in our kitchen, and our chefs are fully certified in food safety and hygiene. We proudly hold the Food for Health Gold Award from the London Borough of Tower Hamlets and maintain a 5-star hygiene rating. Our chefs adhere to strict protocols for food preparation, storage, cleaning, and delivery.

We conduct temperature checks on our food upon delivery, and all of our suppliers are food safety certified. Our fridges and freezers are monitored for temperature during cooking, and all foods are stored properly. For events where we provide staff, temperature checks are performed on-site and recorded. We keep food hot using chafing dishes, hot plates, and ovens where necessary, and aim to deliver our food as close to service time as possible to ensure it remains refrigerated until serving.

For all orders, our chefs supply Allergen sheets highlighting potential allergens, and vegetarian dishes are always stored separately from meat and fish dishes. Our staff brings menus to events to stay informed about all ingredients, and any special requirements are addressed separately as needed.

Limoncello uses Key Performance Indicators to track our progress and ensure the high quality of our products and services, as well as those from our suppliers. We regularly update our menu items to maximise efficiency and minimise waste.

Our goal is to enhance our policies to reduce our carbon footprint and increase the use of responsibly-sourced products. As we grow, we will continue to work with local suppliers, hire local staff, and offer apprenticeship and training opportunities for young community members. In the near future, we aim to switch solely to Fairtrade products, organic produce, and transition to newer, low-carbon delivery vehicles. We are committed to minimising food waste in our kitchens and paper waste in our office.

Limoncello prioritises regular communication with our customers and venues to ensure we provide top, relevant service. We welcome feedback after events, as we believe that continuous improvement through constructive criticism strengthens our team and helps us evolve as a business.