

BM Caterers launches latest offsite kitchen as part of London expansion plans

11 months ago



BM Caterers has opened a third offsite kitchen at the City of London Corporation's Guildhall to service its clients across the Square Mile.

This latest 'Atelier' kitchen gives BM another central base, boosting its capacity and reducing logistic complexity and travel time, adding to its existing Atelier kitchens in Millbank and Canary Wharf. As part of Atelier, BM provides a dedicated chef to each contract that is serviced through the offsite kitchens.

The kitchen and its brigade of 16 chefs at the Guildhall site will initially produce around 500 main meals and 2,000 hospitality covers per day, with the possibility to double this capacity later in the year. It is part of the group's wider plans to have a total of five offsite kitchens across London to boost capacity.

The approximately 4,000sq ft site already has a functioning kitchen, and BM has invested £40,000 in further improving the infrastructure. It will be overseen by Ljiljana Pavicevic, head of operations, executive chef Adam Jemal, and commercial account director Nick Wallace Jones.

BM launched its first Atelier offsite kitchen in Millbank in January 2023. By having dedicated chefs to each contract, menus are tailored to the needs of clients by a chef who knows their culture and preferences, and can build a strong relationship with both the client and customers by attending client sites and events.

The increasing demand BM has seen in the capital reflects growth in jobs in the City, with 678,000 people now working in the City of London and more than 25% increase in jobs in the City recorded between 2019 and 2023. BM's new Atelier kitchens not only cater to this increase in demand, but are creating new jobs for chefs and foodservice professionals in the heart of London.

Angus Brydon, MD of BM Caterers, said: “Our Atelier concept stands out, as evidenced by the launch of our third Atelier kitchen, with plans to expand to five by the end of 2025. As a boutique caterer, BM takes pride in offering bespoke, tailored solutions. Assigning a dedicated chef to each client location ensures a seamless and top-quality staff dining and hospitality service. The possibilities are limitless, and we are excited to introduce our fourth kitchen in St Paul’s to meet the high demand.”