OFF THE GRID CATERING

2021 Services & Capabilities

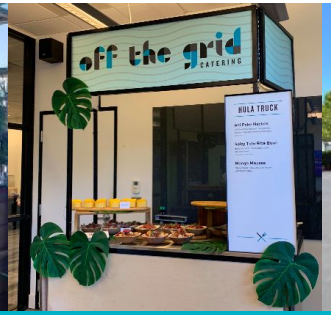
BORN AND RAISED IN THE BAY AREA

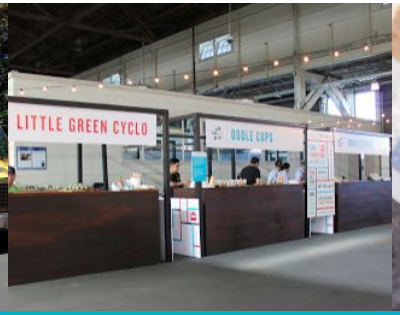
A mobile food platform empowering food Creators, public organizations and community partners to achieve their service goals:

We create authentic experiences that unlock the value of placemaking, while elevating brand value for our clients and partners through a suite of services that deliver vibrant, exciting events to over 4 million guests a year.

Off the Grid (OTG) was born in 2010 as a direct response to the challenges inherent in creating temporary event experiences. Our first public marketspace, Off the Grid: Fort Mason Center, remains one of San Francisco's premier destinations for 200,000+ locals and tourists alike.

More recently, with a period that has especially called attention to a lack of organizations that are prepared to respond quickly with turnkey solutions for emergency relief food programs, we have launched a new business line: Off the Grid Community Care.





OTG CATERING LEARNED A LOT FROM 2020

Outdoor First

Social Distancing

Support Local Community

Packaged Experiences

Safety Signage

WHY WORK WITH US?

From ideation to execution, we create one-of-a-kind events, no matter the scope:

Do you have a small private gathering or a large virtual event coming up? Or are you interested in showing your appreciation to employees for their hard work this year? We can provide premier catering services for your guests **at home** or **in-person—safely** and **socially distant**.

How have we adjusted for COVID?

The safety of our guests, Creators, and employees are our top priority. We continue to implement best practices for COVID-19 safety and take every precaution to ensure that we can provide food and beverage distribution services to those who need it most. We're able to minimize human interaction, maximize cleanliness, and ensure safe social distancing.

FOOD & BEVERAGE: HYPERLOCAL FIRST

OTG Catering provides delicious, customizable food & beverage options through local partner networks in various US regions.

WHAT WE OFFER:

- An unparalleled selection of cuisines that make it easy to customize (300+ third-party mobile vendors in Bay Area)
- Diversity that caters to menu preferences and dietary restrictions
- Capacity to serve larger groups in a short period of time
- An opportunity to support local businesses

RETAIL BEEF CUTS

COVID SAFETY

Food Plating & Packaging Solutions

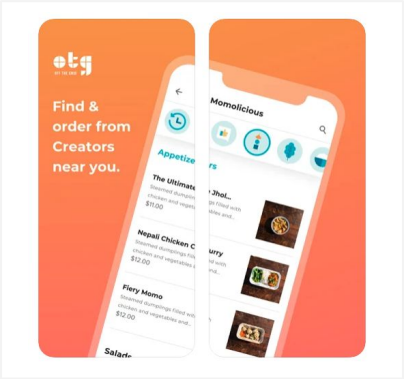
- Menus offering pre-made options
- Grab & Go options minimizing interaction time
- Individually packaged meals
- Food delivery time and temperature stamps

Partner & Employee Protocols

- Tape demarcating 6 feet of separation to ensure distancing
- Off the Grid employees supervising distribution to enforce adherence to precautions

Food Preparation Standards

- Foodservice staff utilizing personal protective equipment: masks, gloves, and hand sanitizer at all times
- Maintenance of 6 feet of separation in preparation zones
- Cleanliness and sterilization of preparation surfaces and environments



Digitalized

Contactless pickup and order ahead made easy with the Off the Grid mobile Experience App

OUTDOOR SERVICE FORMATS

off the grid CATERING

Off the Grid designs and manufactures hardware food systems.
Combining health and safety guidelines—in addition to an efficient and workable space—requires hardware expertise & experience. We offer multiple flexible Site and Serving Formats.

TRUCK

Guest's favorite food creations, prepped and served right from the truck. Ideal for outdoor events, parking lots, and curbsides.

CUBERT

A cube-shaped, metal-based unit creates a permanent food stall or lounge feel in a temporary space. It's a self-contained unit, providing great protection and enclosed space to rollout Covid-related safety procedures.

CART

Specialty carts, best for sweet or savory offerings that don't require onsite cooking, offer a ready-to-serve options.

THE WAFFLE ROOST

Coletta
GELATO
LITTLE GREEN CYCLO
BONITO POKE
DOUGHP
Coletta
GELATO
We create our gelato by hand, from scratch. We pasteurize our own base, craft our own infusions. This is how artisanal gelato should be made, this is how artisanal gelato should taste.
try our freshly made gelato at
685 Harrison Street
San Francisco, CA
- we cater -
@colettagelato
www.colettagelato.com

SCALABLE CATERING OPTIONS
CURATED MENUS
off the grid CATERING
BONITO POKE
CURBSIDE
INSIDE OR OUTSIDE
INNOVATE
300
MOBILE
FOOD
CREATORS
DISCOVER
& Excite
off the grid CATERING
6,000
PEOPLE
SERVED
IN ONE
JOIN THE MOVEMENT!
#OTGCATERS

Serving Delicious Vietnamese Street Food Curb Cue

ONSITE PRODUCTION

An Off the Grid Producer is your planning and on-the-ground contact to help make your vision happen.

LET US HELP YOU

An OTG Catering Producer is your one point of contact to manage your event from planning to execution. They can assist with:

- Vendor communication and booking
- Event load-in, service, and load-out of all vendors
- Vendor payment processing

ASSISTANCE WITH FOOD & BEV PERMITTING

With more than 10 years of experience navigating private and public permitting, Off the Grid is the leading provider to guide you through the process with ease.

EVENT PERMITTING MADE EASY

- Properly permitted vendors that operate in your event location
- OTG management of documentation gathering and maintenance

WASTE MANAGEMENT

Waste management services, equipment, and support staff keep your event looking sharp.

WASTE MANAGEMENT THAT WORKS

- Waste management services at each catering event to optimize your event aesthetic
- Bins and other equipment, support staff for sweeping, and hauling labor

CURRENT MOST COMMON SERVICES

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SOCIALLY DISTANCED OUTDOOR EVENT

One off & Always on Truck / Cart / & More

Socially connected—at a distance.

We have developed a multi-tiered approach to ensure social distancing and safety compliance for all of our outdoor service formats.

VIRTUAL EVENT/CELEBRATION FOOD SERVICE

Nationwide

Select from one of our drop-off at home themes or create your own. Host a lunch or happy hour and enjoy your food with colleagues or friends over a virtual conference.

VIRTUAL CONFERENCE RECORDING CREW MEALS

Nationwide

In light of more virtual events, we launched a new service to feed filming crews on site, in addition to our drop-off at home option for attendees.

DROP-OFF MEALS @WORK & @HOME

One off & Always on

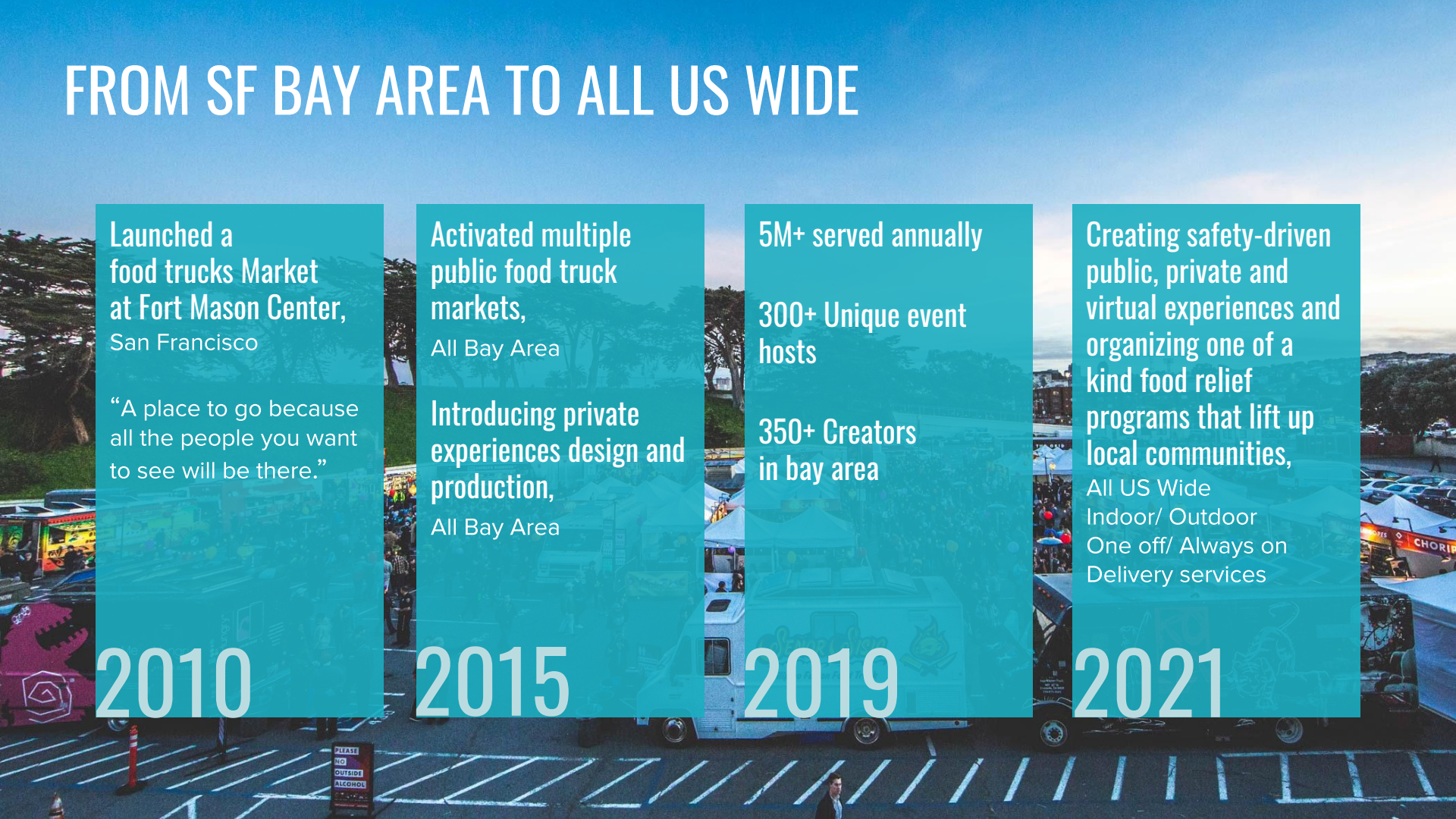
We design one-time or recurring boxed meal catering programs for your folks, with @work and @home deliveries.

APARTMENT COMPLEXES MEALS

Nationwide

With most restaurants closed or at limited capacity, apartment complex residents are missing their biggest perks. To keep them well fed and happy, we're offering one offs and recurring food spots, leveraging a diverse selection of local eateries and food truck options.

FROM SF BAY AREA TO ALL US WIDE



Launched a food trucks Market at Fort Mason Center,
San Francisco

"A place to go because all the people you want to see will be there."

2010

Activated multiple public food truck markets,
All Bay Area

Introducing private experiences design and production,
All Bay Area

2015

5M+ served annually

300+ Unique event hosts

350+ Creators in bay area

2019

Creating safety-driven public, private and virtual experiences and organizing one of a kind food relief programs that lift up local communities,
All US Wide
Indoor/ Outdoor
One off/ Always on
Delivery services

2021

SHELF STABLE OPTIONS AVAILABLE

NATIONWIDE SHIPPING

Examples:

Bake at Home kits (Cinnamon roll, cookies,)
Macarons
Local oakland sake
Cocktail box
Local Bay Area craft beers
Cookies
Hot Sauce / Sauce box + dry rubs
Vietnamese canned coffee & coffee brew kits
Frozen vegan meals
Churros
Empanadas
Alfajores (Peruvian cookies)
Chicha morada (peruvian juice drink)

PRICING AND MINIMUMS

Off the Grid Catering is a great option for events that need 2 to 20+ vendors.
Our vendor minimums typically start at $1000.

For 300+ people, you can anticipate a range of:

- **$25-$75+** per person for a breakfast or lunch service
- **$50-$200+** per person for a dinner, picnic, or other party
- **$150-$350+** per person for all-inclusive conference catering

CREATIVE FUNDING

off the grid CATERING

HR

Reach out to HR to see if they have budget to help with their **recruitment and retention**

EX

Employee Experience teams may have budget to help with **improving morale and annual celebrations**

TEAM LEAD

Many departments have a team budget for **team building, gifts and recognition**

CFO

Employers that qualify are allowed a **50% deduction for meals**

HEALS Act may allow businesses to write off up to **100% of the cost of meals**

HOW TO WORK WITH US?

QUOTE & CONTRACTING

Quote your event and book your OTG Catering services

We ask for a **14-day lead time** if possible please!

VENDOR BOOKING & MENUS

Select your vendors collaboratively with your OTG Catering Producer

Usually takes **7-10 days to confirm your vendors** and menus.

EVENT EXECUTION

Enjoy your event!

The OTG Team is typically onsite **1-2 hours before your event** and often gone within an hour after.

You are at:
Lido Deck
Ahead:
Captain's Quarters
Main:
Registration & Concierge
Restrooms
off the gri

HAVE MORE QUESTIONS?

Contact us! A dedicated Off the Grid Producer will help you plan and manage all the details of your upcoming event.

WEBFORM

EMAIL (chantal.call@offthegridsf.com)