



T & G
P R E S S P A C K
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**Hotel, Restaurant
& Catering**

21-23 March 2022 | ExCeL London

STAND T505



TAKE A LOOK

TG-WOODWARE.COM

Whether it's front of house or back of house, table service or tools; T&G have an extensive range of products that are durable and easy to use. All T&G products have been designed here in the UK and manufactured with style, quality and function in mind.

Choose from a selection of sustainable natural wood serveware and presentation pieces, stands, mats and coasters, buffet and counter display, crates, baskets and bowls, menu, display and signs, table caddies, salt & pepper grinders, trays and accessories.

Think al fresco dining, café, fine dining, gastro pub, pizza and celebrations T&G has something for every hospitality occasion.

T&G can also produce bespoke and branded products to order; subject to minimum quantities and leadtimes.



■ SUSTAINABLE

Getting back to nature. Ideal accompaniments for your indoor or outdoor setting.



■ STANDS, MATS & COASTERS

An assortment of items to help you protect, present and serve.



■ AL FRESCO DINING

T&G's range of catering products shouldn't be kept hidden away indoors.



■ LASER ENGRAVING

With our in-house laser machine we can engrave your design, add your branding or text to our products.



■ BUFFET & COUNTER DISPLAY

Be creative and create your own individual look for your displays.



■ BREAKFAST BUFFET

Set your customers up right for the day, with beautiful breakfast buffet displays.



■ MENU, DISPLAY & SIGNS

From table markers to menu holders, perfect for setting the table.



■ TABLE CADDIES

Table caddies and storage for when you need that extra pair of hands.



■ TRAYS

Made to serve, whether it be room service or table service. These stylish trays will deliver.



■ CAFE CULTURE

Entice your customers in to sit down and relax with their favourite blend.



■ PIZZA

A selection of perfect boards for pizza, preparing, presenting and sharing.



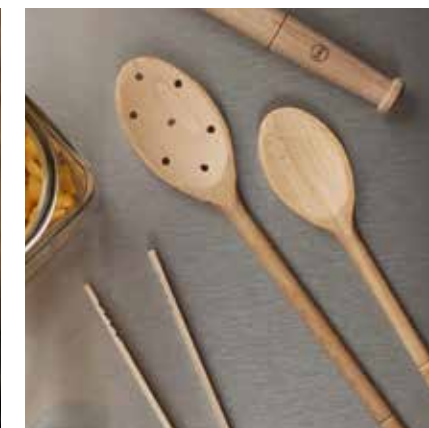
■ GLAMOROUS DINING

Add some glamour to your customers dining experience with gold and dark acacia wood.



■ SALT & PEPPER MILLS

T&G's mill catalogue contains everything you need for salt, pepper, spice mills and shakers.



■ UTENSILS

The understated essential for back of house preparation. You can never have enough spoons!



■ BESPOKE

Contact us for your bespoke design needs, from mills, boards, cork to utensils.



T&G are proud to sponsor Salon Culinaire for their new Commemorative Awards. T&G will be producing these unique pieces for all Best in Class and Chairman's Award winners this March at the Hotel, Restaurant & Catering show, ExCel, London.

This year's competition line-up, will have over 100 different competition classes. The hospitality sector has had to adapt in light of the pandemic and they've sought to include some exciting new live competitions with themes that reflect the challenges in today's hospitality sector, such as the emergence of the restaurant home meal kits, spurring A Restaurant Home Meal Kit Competition, and the importance of apprentice chefs in light of staffing pressures has inspired us to launch the Apprentice Challenge. We are also delighted to be launching our inaugural Pub Chef of the Year competition.

There are many different competitions for chefs of varying levels of skills and experience as well as adding new classes to the program. They have also brought back some of the most popular competitions from previous years, including the Mystery Basket Grand Prix, the Craft Guild of Chef's National Chef Team of the Year and, of course, our mainstay lamb, pasta and cheese challenges.

Good luck to all competitors, we hope that participating in International Salon Culinaire is both rewarding and enjoyable, and gives you an experience and a challenge that will motivate you to reach greater heights in your career, and for those that win, we hope you like your award!

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OUR SUSTAINABLE FUTURE

Discover our stylish and practical sustainable products from serving and preparation boards handcrafted from FSC® certified beech wood. Our unique glassware collections which combine elegant design and attractive textures, perfect for buffet and counter display. Our FSC® certified beech wood utensils include wooden spoons, spatulas, rolling pins and many more essential kitchen tools are perfect for a working kitchen and finally choose from a variety of FSC® certified beech wood salt and pepper mills, available in different shapes and sizes for the perfect seasoning choice, front or back of house.

Environmental concerns are central to T&G as our product range is predominantly wood. Our policy is to try to ensure that all T&G products are manufactured from timbers sourced from well-managed and sustainable forests and plantations.

'Timber is a precious resource in terms of both its own life and the diverse flora and fauna it supports. T&G pay particular attention to the products we manufacture and buy, their sustainability and suitability for our increasingly environmentally concerned customers and consumers.'

T&G have held FSC® certification since 1999, and the FSC® logo on our products provides the customer with an independent guarantee that the forest is managed according to agreed social, environmental and economic standards.

Today, over 80 of our products are certified according to the FSC® principles. Please look for the FSC® logo against certified products. FSC® is T&G's commitment to making a difference.



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T&G MAKE A DONATION
TO OCEAN GENERATION
FROM THE SALES
OF THE OCEAN RANGE

HELP MAKE A WAVE OF CHANGE

OUR SUSTAINABLE FUTURE

Ocean Generation is an inclusive global movement that exists to restore healthy relationship between humanity and the Ocean.

They see a world where the Ocean is freed from human threats within a generation.

How they do it?

- Empowering young people
- Enabling a global movement
- Investing in impact partnership

Since 2009, Plastic Oceans UK have been experts in ocean plastic pollution. Their award-winning documentary 'A Plastic Ocean' was named by Sir David Attenborough as "one of the most important films of our time" and ignited mass public awareness about the impact of plastic on our Ocean. Through various education programmes, they set out to increase Ocean literacy and stop plastic reaching the Ocean within a generation.

Ten years on, it's time for a change. And for a new energy to tackle a wider range of very real and immediate human actions threatening the Ocean. Serendipity came into play when they met the Ocean Generation Foundation team. This relatively new youth collective was breaking stereotypes by using popular culture like gaming, music and fashion to foster an inclusive approach to sustainability. Now embarking together on this bold and refreshing chapter, combining their disruptive energy with Plastic Ocean's years of experience of storytelling through science and film. As Plastic Oceans becomes Ocean Generation, they have a higher vision of the world. One where the Ocean is freed from human threats within a generation and where young people can be the catalyst for change.

Changing attitudes towards plastic is something that T&G felt strongly about contributing to. T&G make a donation to Ocean Generation from the sales of the 'Ocean' range to help support this important charity. You too can help support education and ocean sustainability programmes.

www.oceangeneration.org | 'Help make a wave of change'



BUFFET & COUNTER DISPLAY

T&G have inspirational and natural stylish food display solutions designed to enhance buffet service across the diverse sectors of the hospitality industry. T&G offers flexible, display concepts which are adaptable to large or small catering spaces including casual dining. The T&G Catering catalogue showcases our cross functional offering, demonstrating how materials and products from different ranges can work together to create great buffet and counter top solutions. By choosing multiple materials customers can create unique food displays that complement their food, space and overall style.

Choose a selection of buffet display for breakfast whether a classic, elegant hotel breakfast or a café or pub, even a modern, metropolitan office canteen. Superior breakfast offerings energise and excite diners, setting them up for the day ahead. By bringing height, texture and shape innovation to the buffet table, you can add a new dimension to the most important meal of the day

Create the ultimate food display for all types of catering events from breakfast buffet, contract catering, counter top, hot counter featuring our new gastronomy stand, modular space saving solutions using stacking risers, cubes and crates. Designed to work together, bringing height and texture, these front of house buffet solutions can create a variety of looks from elegant to casual for hotel, restaurants, pubs and cafes.



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SERVING & PRESENTATION

Only the best ingredients are used when designing and developing T&G products, with much of our designs coming from a casual dining inspiration. Here we showcase a selection of our latest natural wood boards perfect for serving and presenting food in a casual or more formal dining setting. Bringing ideas and inspiration to the pub or bar tabletop, restaurant, hotel or café; demonstrating how different shapes and the natural grain of wood can add value to the dining experience.

Nothing brings people together like good food, from sharing small boards of sophisticated tapas or a meat feast platter, burgers and chips, traditional fish and chips, a full English breakfast to giant boards for pizza with family and friends.

T&G's portfolio of serving and presentation boards offer creative solutions for sharers, healthy options, cakes and desserts served with tea and coffee and more, all sourced from well-managed and sustainable forests and plantations.



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T&G
CRUSHGRIND®
MILLS



DESIGN, FUNCTION, QUALITY

T&G's elegant and sophisticated range of CrushGrind® mills will not look out of place in a fine dining restaurant, gastro pub or cafe!

Unique and individual these salt, pepper and spice mills create the perfect seasoning choice.

All T&G CrushGrind® salt, pepper and spice mills contain the superior CrushGrind® ceramic mechanism which effortlessly grinds not only salt and pepper but also using the same grinders, whole dried herbs and spices. The ceramic mechanism/grinders fully adjustable with over 12 settings to grind from fine to coarse grain. This gives a better fragrance and releases a real burst of flavour.

None of the CrushGrind® mills contain a spindle so they are very easy to fill.



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T&G
CLASSIC
MILLS



CLASSIC SEASONING

With over 30 years' experience designing and producing mills, it is essential that every one of our mills look great, functions well and stands the test of time.

T&G's Classis mills are designed to reflect all tastes from the classic capstan design to the stylish acrylic, on trend copper and organic shaped wood mills, ideal for front of house.

Freshly ground salt and pepper delivers a more intense and true flavour and enhances the taste of food. With fully adjustable grinders, choose from a fine grind giving an even flavour and perfect for sauces, while a coarse grind is ideal for marinades or steaks. The choice is yours!

ALL T&G mills have ceramic mechanisms. This means no metal grinders to corrode and no plastic salt grinders to wear out!



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LASER ENGRAVING



YOUR DESIGN ON OUR PRODUCTS



LASER ENGRAVING SERVICE

HOW IT WORKS

With our in-house laser machine we can engrave your design, add branding or text to many of our products. Small quantities and a quick turn around are possible.



YOUR DESIGN - ON OUR PRODUCTS

Maybe you have a forthcoming event or promotion, then this service would be perfect for you. A great opportunity to promote your brand and a service that you can offer your customers too.



LASER EN GRAVING



YOUR
DESIGN
ON OUR
PRODUCTS

We can laser on boards, mats, mills, coasters and cork



ABOUT
T&G

ABOUT T&G

Established in 1975, T&G is a family run business, still managed by one of the founders (Patrick Gardner, MD) and based in Portishead, Bristol, United Kingdom.

T&G's mission is to design, produce and responsibly source, exceptional quality table top, serveware and seasoning products to a market that demands the best results from its products. All T&G items start from a blank sheet of paper, developing and creating every product to ensure that it is the best that it can be.

We redesigned the T&G curved wooden spatula in the 1990's and our CrushGrind® Apollo mill has won many awards. Our FSC® certified beech "TV boards" as used on many TV cookery programmes, have been an industry icon since 1979. All these products and many more have gone on to become design classics. With over 45 years in business, there aren't many kitchens that will not have one of our products!

We cannot emphasise enough how much care and attention goes into designing and manufacturing our products and how much we obsess about every detail. We are passionate about our brand and products.

T&G are delighted to be exhibiting at HRC 2022. We would be happy to provide digital images or samples of any of the products featured in this Press Pack.

For further information please contact:

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