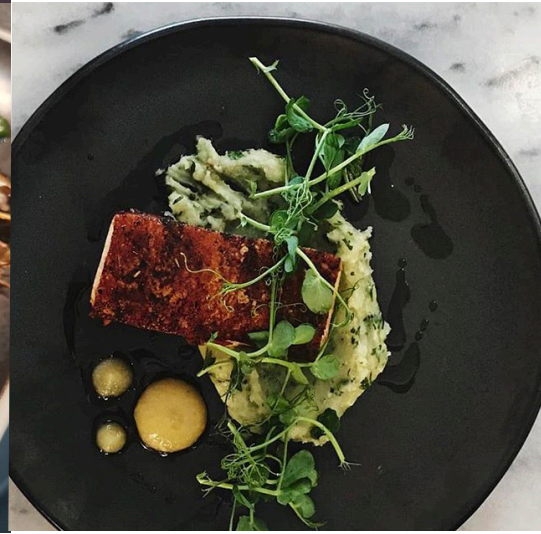


Tableware solutions to complement new Greek menu



Unique ceramics for the catering industry



Images courtesy of The Olive Tree

What was needed:



We first met the team from The Olive Tree at the Restaurant Show 17. They were impressed with our products ranges and our unique ability to create bespoke crockery and as a result, arranged a visit to come and see us at our site in Surrey.

The Olive Tree is a traditional Greek restaurant based in Berkhamsted. Run by John Klappas and family, the team were looking for new plates, tapas dishes and dipping pots for a new menu they were launching in the Spring of 2018. The plates needed to compliment their Greek themed restaurant and cuisine and have a quick turnaround pending the launch of their new menu.

The Olive Tree had previously been using a tableware supplier in Greece, and despite their love for the products, lead times were too long. The Olive Tree needed a supplier that could provide a shorter turnaround.

What we did:

After our initial meeting, we invited John Klappas, his son Georgeios and one of their chefs to visit us at our premises in Grayshott, Surrey. We began by showing the team from The Olive Tree our complete range of plates, to which they chose the designs they felt were most suitable for their traditional Greek Cuisine.

The items the team from The Olive Tree chose were codes 224, 322, NO7, 831, 832, 660 and 233CD. This was a mix of traditional plate styles and more modern shapes.

the
OliveTree

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After visiting their production line and seeing how each individual plate is hand-crafted, dyed and finished, we couldn't have walked away without an order!

Thank you guys so much!

Georgeios Klappas, Chef at The Olive Tree, Berkhamsted

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From there, we showed the team our extensive range of glazes and finishes. With over 30 finishes to choose from, the process of narrowing down took some time before the team decided on a striking combination of three glazes which would best suit their Greek themed restaurant. The glazes Georgeios and team chose were Delhi Black, Sandstorm and Denim blue; with some of the items having a wax rim to enhance and show off the natural fired clay underneath.

After our meeting, we put together a personalised price list including a full list of all products and glazes chosen at the initial meeting. The Olive Tree were advised of the turnaround time and although this was just after when they had initially planned to launch their new menu, they were happy to wait to ensure they could launch with tableware that would complement their dishes and as such, placed an order for 15-80 pieces of each style.

6 weeks after the order was placed, we dispatched a near complete order, with a balance of four items sent soon after the original dispatch.

Georgeios Klappas, chef at The Olive Tree, said: "Absolutely chuffed with our new custom-made plates from Surrey Ceramics. After visiting their production line and seeing how each individual plate is hand-crafted, dyed and finished, we couldn't have walked away without an order! Thank you guys so much!"

The results:

- A full order of 260 products, bar 4 items, was delivered in an agreed time frame of 6 weeks
- The Olive Tree team were delighted with their order and would be happy to work with Surrey Ceramics again
- A new menu launched with complimenting tableware



Contact us now to discuss your individual requirements

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