

OPEN KITCHEN



OPEN KITCHEN SERVICES 2023

WHO ARE WE?

Open Kitchen is a sustainable and ethical, food and drink social enterprise. We work with a huge range of food businesses to intercept perfectly edible food that will otherwise go to waste. This helps to reduce Greater Manchester's carbon footprint. A large portion of our intercepted goods also go towards combating the UK's ongoing issue with food poverty. All of our profits, fuel our social mission. We support people in crisis with grocery parcels, nutritious meals and other basic supplies. With the goods we buy, we support the food future we want to see - local, independent, sustainably produced, and ethically sourced. We use this ever changing mix of ingredients to create great food that is not only delicious, but also doing good for people and planet.



WHY CHOOSE US?

Stamping out food waste

Sustainable ingredients

Social enterprise

Profits supporting people in crisis

Expert chef team: a true foodie experience



OPEN KITCHEN CATERING

Offering a full range of catering services for corporate meetings, workshops, conferences, networking functions, private parties, weddings, formal dining events and more.



GET IN TOUCH!

Bookings@Openkitchenmcr.co.uk

Or Request A Quote [HERE](#) >



BESPOKE MENUS JUST FOR YOU!

Our team are happy to create bespoke menus and offers. We can start discussing from a certain theme or cuisine; Mexican, Spanish tapas, Mediterranean hearty mains and much more!

EVENTS CATERING SERVICES

- Refreshments
- Healthy & traditional breakfast menus
- Sandwich platters
- A range of lunch menus
- Grazing boards
- Canapés & fizz
- Cakes & desserts
- Refreshments
- Bespoke menus
- And lots more!*



Check out our full range of menus [here](#)



DIETARIES & ALLERGIES

We offer vegan, veggie and non gluten containing options. Our team are also happy to create entire menus or single meals to accommodate any allergies or intolerances.

OTHER SERVICES

TALKS & WORKSHOPS

Open Kitchen offer a range of talks and workshops on topics including food waste, sustainable diets, our global food system, and more. Talks can range from 10 minute intros to more detailed 30 - 50 sustainable food workshops.

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LUNCH & LEARN

Why not combine a learning event with a delicious sustainable lunch for your company or organisation? We offer a range of workshop style talks that can range from 10 minutes to 40 minutes, with lots of time for questions and debate over lunch.

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TEAM BUILDING ACTIVITIES

Open Kitchen offer a range of activities and experiences for your company or organisation including sustainable wine tasting evenings, kimchi and fermented food workshops, food waste reducing cookery demos and classes, and more.

101

CITY CENTRE VENUE

We operate a city centre cafe and bar in partnership with People's History Museum. Our Spinningfields venue with riverside terrace is available for private hire for evening events and is a great location for networking events and celebrations.

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VOLUNTEERING OPPORTUNITIES

Our catering team offer individual and group volunteering opportunities that can help your team to connect with issues around food sustainability and communities in need in a really practical way.

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COMMUNITY WORK

Our purpose has always been rooted in using our resources to help individuals and families in need. Over the past few years we've been able to be involved in a number of projects that help redistribute produce and meals to struggling people.

23



TALKS, WORKSHOPS & LEARNING

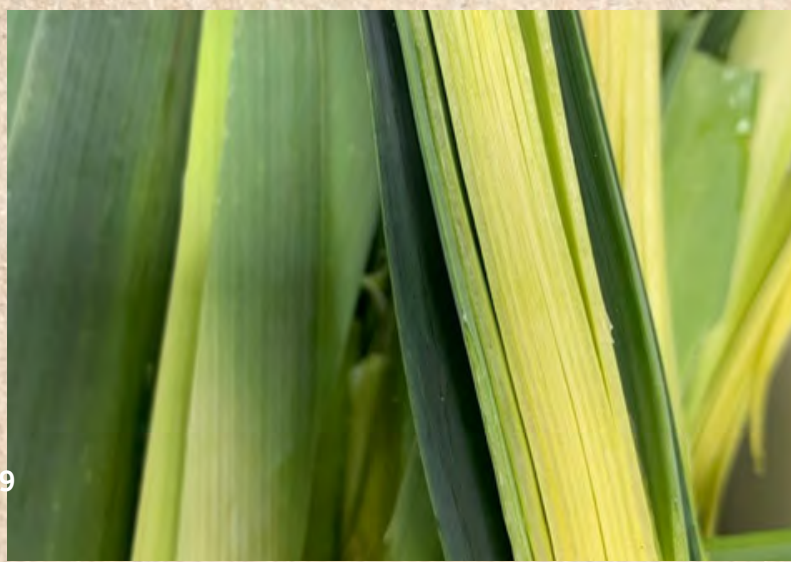
TALKS & WORKSHOPS

Open Kitchen offer a range of talks and workshops to provoke and inspire. The exact content of each talk is tailored to the group depending on current level of knowledge, industry / sector, age, and area of interest.

Talks and workshops range from 10 minute "introductions" to food sustainability issues, to one hour detailed workshops. The length of the talk can also be tailored to the group or event.

Areas and issues covered include;

- Food waste
- What does a sustainable food future look like?
- Food choices
 - how to move towards a more sustainable diet
- Food waste and food poverty
 - false links and real solutions
- Packaging and plastic free living
- Beyond the carbon footprint
 - a holistic approach to a more positive food system



LUNCH & LEARN

At Open Kitchen, We spend a huge amount of time researching issues like; food waste, sustainable production of food, the carbon footprint of various food choices, food packaging and much more.

Why not combine a learning event for your team or guests with a great meal? Choose your catering, select a topic you'd like to learn about, pick a date, and we'll do the rest.



PRICES

Short talks and workshops start from £50, with longer workshops or more specific content requests starting from £100.

Lunch and Learn prices depend on the catering package ordered, but range from £50 - £150.

GET IN TOUCH TO BOOK



BOOKINGS@
OPENKITCHEN
MCR.CO.UK
TEL: 07851080342

TESTIMONIAL

'Open Kitchen provided a brilliant service – we were so impressed with the quality of the food, it was delicious. We hosted a 'Lunch & Learn' on food waste, local produce and sustainability. Corin spoke amazingly – she was educational and engaging. It was a real success and we are so grateful to Fran, Corin and the wider Open Kitchen team for all their efforts. We will be using Open Kitchen again.'

- BRABNERS,
Expert Solicitors,
B corp certified company







Open Kitchen offer a range of workshops, activities and experiences that are fun, social, and all include a core of sustainability and ethics.



SUSTAINABLE WINE TASTING EVENINGS

In partnership with our lovely friends at C&O Wines, we offer a range of wine tasting and wine pairing events that can be tailored to your group. All of our events promote minimal intervention and sustainable land management wineries.

Prices start from £24 per person



CHUTNEYS, PICKLES & PRESERVES WORKSHOP



A great way to reduce food waste, and make super tasty, long lasting and healthy accompaniments to a host of dishes. The workshop includes all ingredients and takes the group through the process of making your own jar of preserves (i.e. kimchi, preserved lemons, sauerkraut, berry compote...). This can be combined with a light lunch or evening meal that includes food pairings.

Prices start from £27 per person

GET IN TOUCH TO BOOK NOW!
 Bookings@openkitchenmcr.co.uk
 Phone: 07851080342
 or fill out our enquiry form [HERE](#)>



FOOD WASTE REDUCING RECIPE DEMONSTRATIONS & COOKERY WORKSHOPS



Cooking with zero-waste is the backbone of our culinary practice. Cauliflower greens soup, Wilted herb pesto, Onion and garlic skin seasoning powder, homemade paneer curry.... our chefs have adapted and invented some great recipes to get the most out of every ingredient.

Our waste reducing demos and workshops focus on using recipes as frameworks, and understanding the role each element plays in a dish. which can then help you to adapt any recipe to use what you have, or what's local and seasonal.

Demos from £17 per person

Workshops & more active cookery lessons from £35 per person



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MANCHESTER CITY CENTRE VENUE

OPEN KITCHEN CAFE & BAR

Visit our beautiful city centre cafe and bar. Our Spinningfields venue with riverside terrace is a prime spot within Manchester city centre, close to various transport links and is available for private hire for evening events, networking and celebrations! Our team can provide bespoke food, tailored drinks menus, and event staff to complete your experience!



If you need a combination of spaces that would better fulfill your vision, or a larger space for a bigger event, we can also liaise with our event associates at the People's History Museum.



ENQUIRE NOW!

via ~~Online~~ form

Or email Phmbookings@openkitchenmcr.co.uk



COMMUNITY WORK

VOLUNTEERING

We have a lovely network of regular volunteers and are always looking to welcome people who share our values and want to support our community and food waste mission! There are always plenty of jobs that need doing; prepping and sorting bulk intercepted vegetables and fruit, driving to pick up intercepted goods from various local businesses, packaging meals and grocery bags for our community partners amongst many more.

No experience is needed as our lovely team will be there to guide you and answer your queries if need be, and you will always be supervised by our catering chefs!

If you are interested please fill out our volunteer application form on our [website](#), along with your availability and we will get back to you as soon as possible!

**SIGN UP
HERE TO
VOLUNTEER! >**



SUPPORTING LOCAL COMMUNITIES



All income generated by our talks, workshops and learning events subsidises Open Kitchen's not-for-profit work, providing grocery parcels and nutritious meals for individuals and families affected by the cost of living crisis. Our purpose has always been rooted in championing people. Here are some examples of what projects we have been involved in in 2022.

Manchester COVID Emergency Food Response: In early 2022, Open Kitchen was still supporting Manchester residents affected by COVID. Between January and April 2022 Open Kitchen provided groceries for 297 adults and 195 children, who together made up 211 different families.

Refugee & Asylum Seeker support for those with no recourse to public funds: Open Kitchen support an emergency food project based in South Manchester. We provide cooked, chilled, and labelled nutritious meals that can be easily reheated in a microwave. These meals are given to refugee and asylum seeker families who have no recourse to public funds, and very few cooking facilities. In 2022, 708 cooked and chilled meals were provided to refugee and asylum seeker families in South Manchester.



Emmeline's Pantry: A women only food bank providing food, clothes, toiletries and baby items to women in need and their families. Open Kitchen regularly share food and any other supplies we can with this amazing project who help thousands of families every year. In 2022, we shared 9.96 tonnes of produce!

Holiday Activity Fund: This project with Communitree supports children who get free school meals during term time with school holiday activities and a nutritious lunch as part of the day. Open Kitchen provide lunches for children all over Greater Manchester as part of this project. In 2022, 1224 meals were provided for children from low income families during school holidays.



Coverdale church: This ongoing partnership with Coverdale church provides their local families with grocery bags consisting of nutritious food, toiletries/ household items and ready meals each week. In 2022, we shared 2.95 tonnes of produce!



BOOK OR ENQUIRE NOW!

Email: Bookings@openkitchenmcr.co.uk

Phone: 07851080342

Or fill out our [online form](#);

www.openkitchenmcr.co.uk/

request-a-quote

ALL PRICES EXCLUDE VAT AT 20%