

**OPEN
KITCHEN**

WEDDINGS WITH OPEN KITCHEN

2024 MENU & PRICING

Sustainability and ethics are at the heart of everything we do.

Open Kitchen work with a range of local, independent, sustainable, and ethical suppliers to source ingredients that are good for the planet and support ethical trading practices (good for people).

Your wedding menu will be created using seasonal, organic, and sustainably produced ingredients, grown and reared by people with a real passion for what they do. We also work with a range of food businesses to stop beautiful food from being wasted, helping to lower Greater Manchester's carbon footprint.

Open Kitchen is a social enterprise, with all profits subsidising our community focused work supporting people experiencing food insecurity.

Our experienced Chefs create unique, delicious and thoughtful menus that echo our values, so that you can enjoy your special day knowing that you helped local people, and made our city a little bit more sustainable.

Every food and drink package we create is bespoke to the wedding couple. Our suggested wedding packages and pricing are a starting point, from which our events team will develop the menu, service style, drinks, desserts, and more, to perfectly complement your event and your guests.



SHARED SELF-SERVE MENUS

Shared menus set out for your guests to help themselves can be hot, cold or mixed. Shared self-serve menus can incorporate more traditional main courses with a range of sides, or can take on a more modern tone, with a mezze or grazing board theme. Menus can be created around a culinary theme, or couples can ask our chefs to design a menu around seasonal and local produce.

These "buffet" style feasts can also be offered served by our friendly front of house team from food and drink stations set up in your event room.



**Prices start from £28.75 per adult
& £15 per child**

All dietary requirements catered for including vegetarian, vegan & non-gluten-containing ingredients.

Prices include food service (staffing), but do not include drinks.

A range of alcoholic and non-alcoholic drinks packages are available.

Prices are inclusive of VAT.

FAMILY STYLE SHARING DISHES

A range of dishes are served to guests at the table on sharing plates for groups of up to 10. Guests help themselves from sharing plates. Dishes are served in staggered groups (i.e. 2-3 dishes at a time). This is a lovely informal way to serve a celebration feast, and can help guests who don't know each other to spark a conversation.



**Prices start from £41.50 per adult
& £21 per child**

All dietary requirements catered for including vegetarian, vegan & non-gluten-containing ingredients.

Prices include food service (staffing), but do not include drinks.

A range of alcoholic and non-alcoholic drinks packages are available.

Prices are inclusive of VAT.

THREE COURSE

A more traditional starter, main and dessert served to guests at the table.

Prices start from £48 per adult



FIVE COURSE

A great option for foodies who want a more modern restaurant style of dining.

Prices start from £68 per adult



All dietary requirements catered for including vegetarian, vegan & non-gluten-containing ingredients.

Prices include food service (staffing), but do not include drinks.

A range of alcoholic and non-alcoholic drinks packages are available.

Prices are inclusive of VAT.

SEVEN COURSE

The modern "foodie" taster menu for those who want to really spoil their guests. Five smaller savoury courses and two sweet courses (or one sweet course followed by a cheese course).



Prices start from £88 per adult

All dietary requirements catered for including vegetarian, vegan & non-gluten-containing ingredients.

Prices include food service (staffing), but do not include drinks.

A range of alcoholic and non-alcoholic drinks packages are available.

Prices are inclusive of VAT.

EVENING MENU OPTIONS

Moving into the evening, Open Kitchen has a range of options to help keep the party going on your special day.

Evening options include;

- Canapes from £10.50 per guest
- Grazing board & mezze platters (individual or shared) from £15.50 per guest
- Self serve shared "buffet style" menus (hot, cold or mixed) from £20 per guest

Bespoke menus and bonkers ideas welcome

It's your wedding, and it should reflect you. Throughout this document, we list some of our most popular menu styles. However, we welcome you to tell us about the food you love, and we'll work with you to create a menu and service style that suits you. If you and your guests are happy, there's no wrong way of doing it.



All dietary requirements catered for including vegetarian, vegan & non-gluten-containing ingredients.

Prices include food service (staffing), but do not include drinks.

A range of alcoholic and non-alcoholic drinks packages are available.

Prices are inclusive of VAT.

DRINKS PACKAGES

Open Kitchen offer a range of drinks packages. In line with our values and ethics, all of our wine and fizz are sourced from smaller family-owned or cooperative-owned vineyards. Our beers are sourced from local, independent breweries. We stock a range of ethically sourced spirits including "Fair Vodka", and locally produced gin and rum.

Drinks package options;

- Wine to accompany wedding breakfast from £22.50 per bottle
- Prosecco from £26 per bottle
- Prosecco toasts from £7.00 per glass
- Draft beers from £5.50 per pint
- Canned beers from £5.50 per can
- Ethically sourced soft drinks available from £2.25 per can
- Bespoke cocktail and mocktail lists available



Prices are inclusive of VAT.

Additional service charges may apply dependent on drinks service arrangements.

