



SPRING SUMMER 2025

OPEN KITCHEN EVENTS CATERING

We work with local, independent and ethical suppliers to purchase the most sustainable ingredients on offer.

We also work with a huge range of food businesses to stop beautiful food from going to waste. The result?

Ever-changing menus that offer the lowest carbon catering possible, while maintaining excellent quality and flavour.

HOW WE WORK

Our chefs create bespoke menus every single day using our unique mix of ethically and sustainably sourced ingredients and beautiful food stopped from going to waste. The framework of each menu remains the same, while the specific fillings and flavours change regularly to reflect sustainability and the seasons.

ALL DIETARY REQUIREMENTS CATERED FOR

Whether your group is 100% vegan, vegetarian, or confirmed carnivores, our chefs will develop a menu to suit your guests.

Menus that are free of gluten containing ingredients are also available, and a range of menu styles from traditional to modern can be created. Speak to our lovely bookings team today.

SUSTAINABLE - ETHICAL - DELICIOUS



BREAKFAST MENUS

PASTRY SELECTION

£3.50

Selection of freshly baked sweet and savoury pastries including; croissant, pain au chocolat, almond croissant, pain au raisin, cinnamon bun

SIMPLE BREAKFAST MENU

£6.50

A mix of breakfast favourites including;

- Breakfast bakes
- Granola yoghurt pots
- Overnight oats
- Fresh fruit platter

Portion size = 2 of the above options per person. Mix of options may vary unless specified.

PREMIUM BREAKFAST MENU

£8.50

A mix of breakfast favourites including;

- Breakfast bakes
- Pastries
- Granola yoghurt pots
- Overnight oats, seeds & nuts
- Fresh fruit platter
- Hummus and crudités
- Savoury filled croissants
- Frittata
- Almond chia pudding pot
- Shakshuka toast

Portion size = 2 of the above options per person. Mix of options may vary unless specified.

BOOST YOUR BREAKFAST:

- ADD whole fruit selection **£1.50**
- ADD mixed fruit platter **£3.50**
- ADD 250ml fruit juice **£3.00**

All prices are per person unless otherwise stated. Minimum order 10 people. All prices exclude VAT at 20%



REFRESHMENTS & CAKES

HOT REFRESHMENTS £3.50

Selection of teas, freshly brewed coffee, milks and sugar (includes 100% compostable disposable cups and spoons)

**Go more sustainable with reusable lightweight cups and spoons +£1*

COLD REFRESHMENTS

UK Natural Spring Water **£1.75**
 Still (330ml can)
 Sparkling (330ml can)

Fruit Juice (ethically sourced) **£3.00**
 Orange juice in glass bottle 250ml
 Apple juice in glass bottle 250ml

Soft Drinks (ethically sourced UK company) **£2.00**
 330ml can
 Options include; Lemonade, rhubarb, ginger beer, elderflower, cherry, peach soda, Karma cola, Karma cola (sugar free)

CAKES

Mixed Cake Box (serves 10) **£35**
 A selection of cake bites, examples include;
 Brownie, banana cake, root veg cake, cookies etc.

Speciality cake selections

VEGAN	Banana and walnut cake (serves 8) - £29
VEGAN	Chocolate chip brownie (serves 10) - £40
NO GLUTEN (NGCI)	Triple chocolate brownie with organic cocoa and Belgian chocolate (serves 10) - £40

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COLD LUNCH MENUS

SIMPLE SANDWICH PLATTER **£6**

Freshly prepared sandwiches with a minimum of 3 fillings on classic sandwich breads.

PREMIUM SANDWICH PLATTER **£7.75**

Freshly prepared sandwiches with a minimum of 3 fillings on a selection of premium breads such as sourdough, wraps, farm house white etc.

INDIVIDUAL BUDDHA AND POKE (STYLE) BOWLS **£8.50**

Individual lunch bowls consisting of a portion of protein such as chicken, vegan beef, falafel etc, a carb base and a veg based salad served in compostable bowl with recyclable clear lid.

SHARED WORKING LUNCH **£10.50**

A shared buffet consisting of a delicious sandwich platter, a mixture of carb based salads and seasonal vegetable based salads and slaws.

SHARED "BUILD YOUR OWN" LUNCH **£12**

Deconstructed selection of premium breads, sandwich fillings, carb salads and seasonal vegetable salads.

PREMIUM SHARED WORKING LUNCH **£16.50**

A shared buffet consisting of a premium sandwich platter, an increased mixture of carb based salads and seasonal vegetable based salads and slaws.

MEZZE BOX **£14.50**

Shared style grazing boxes for a lighter option. Mezze includes a range of boxes that combine to create a grazing table for the group. Example menu elements may include mini salad cups, bites (eg, falafel, pakora, bhaji), hummus, tzatziki, breads, crudité's.

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HOT LUNCH & DINNER MENUS

SIMPLE HEARTY HELPINGS

£14.50

Option 1: Indian theme, e.g. chicken balti curry/ vegan balti curry, mixture of bites (e.g bhaji, pakora, chappati), seasonal vegetable salad and rice.

Option 2: South African & Portuguese fusion, e.g. piri piri chicken/ vegan alternative, pickled slaw, spicy rice, wings, paprika potatoes.

PREMIUM HEARTY HELPINGS

£16

A wider menu offering more variety for meetings, events or celebrations, day time or evening;

A satisfying main course paired with a street food snack, served alongside a dish such as rice, wedges or pasta and a vegetable based salad. Choose from a variety of themes such as Mexican, Mediterranean, British, etc.

BUILD YOUR OWN

Burritos or taco bowls

£13

We provide all the fresh ingredients to build your own perfect taco/burrito, unique to you.

Summer BBQ

£16

We provide a BBQ menu delivered to you ready to eat. Examples may include jerk chicken, BBQ chicken, kofta, chicken wings, kebabs, breads, potato salad, coleslaw, tomato salad.

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EVENTS PACKAGES

Corporate Lunch Package (serves 10) £90

Mixed sandwich box (mixed dietaries only), bags of ethically sourced crisps, cans of ethically sourced drinks - £90

Alcoholic Drinks Package £195

Package includes;

24 cans of Brightside Helles lager

3 bottles of Chateau Haut-Garriga Bistro Rosé

3 bottles of Vinicola Serena 'Saluti' Vino Bianco

48 total drinks

Glasses are not included

330ml cans of lager & 750ml bottles of wine

Canapés and drinks package (serves 24) £475

Package includes;

A mix of simple canapés - chefs choice (4 x canapés per person)

24 cans of Brightside Helles lager

3 bottles of Chateau Haut-Garriga Bistro Rosé

3 bottles of Vinicola Serena 'Saluti' Vino Bianco

48 total drinks

Glasses are not included

330ml cans of lager & 750ml bottles of wine



BOOST YOUR BUFFET

ADD ANY OF THESE EXTRAS TO YOUR CATERING TO CREATE YOUR PERFECT LUNCH OR EVENING MENU

- Mixed leaf salad (salad dressing) - serves 8 - £12
- Mixed grain salad - serves 8 - £14
- Mediterranean salad - serves 8 - £14
- Pesto pasta salad - serves 8 - £14
- Tikka rice - serves 8 - £14
- Potato salad - serves 8 - £14
- Coleslaw - serves 8 - £12
- Vegan coleslaw - serves 8 - £14
- Pickled slaw - serves 8 - £12
- Asian noodle salad - serves 8 - £12
- Vegan Asian noodle salad - serves 8 - £12
- Hummus and crudités box - serves 8 - £14
- Tzatziki and breads box - serves 8 - £12

Bites Box

- Falafel bites - serves 8 - £18
- Root veg bhajis - serves 8 - £18
- Vegan pakoras - serves 8 - £18
- Chicken wings - choice of BBQ, Piri Piri, blue cheese, Mexican, or roasted with sea salt - serves 8 - £18
- Chicken tikka samosas - serves 8 - £18
- Vegan kofta skewers - serves 8 - £18
- Vegan nduja skewers - serves 8 - £18

- Individual bags of crisps - £1.50 each
- Whole fruit selection - £1.50 per person
- Mixed fruit platter - £3.50 per person

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EVENING EVENTS & BESPOKE MENUS

SIMPLE CANAPÉS

£10.50

A selection of four canapés or small bites. Choose any four;

- Frittata, caramelised onion
- Root veg bhaji, curry mayo
- Falafel, hummus
- Thai fishcake, fish mousse
- Pressed terrine of the week
- Korean BBQ chicken skewer
- Pakora, pickle

PREMIUM CANAPÉS

£12

A selection of canapés and/or small bites to suit the style of your event and dietary requirements of your guests.

FORMAL DINING OPTIONS

Open Kitchen offer a range of menu and service styles to suit any occasion or celebration.

- Self-serve menu - from £22
- Three course menu - from £45
- Five course menu - from £75

ALCOHOLIC DRINKS LIST

Open Kitchen offer a range of sustainably sourced and vegan alcoholic and non-alcoholic drinks. Bespoke packages are available on request to suit a range of event styles and budgets.

- House red - £18.50 (750ml bottle, serves 4)
- House white - £18.50 (750ml bottle, serves 4)
- Prosecco - £22 (750ml bottle, serves 6)
- Track Brewing Co. Arosa helles £7 lager 440ml
- Track Brewing Co. Half Dome pale ale £7.50 440ml

Quoted prices do not include food and drinks service charge. Glass hire available. For a full quote contact our helpful team - bookings@openkitchenmcr.co.uk



CROCKERY & CUTLERY

REUSABLE £2.00 **(OUR MOST SUSTAINABLE OPTION)**

Our team will provide lightweight reusable enamel plates, bowls and metal cutlery to accompany your catering. Napkins are 100% compostable paper, recycled and unbleached. Losses chargeable. Also incurs a one-off fee for collection of crockery and cutlery (one fee per order for all reusables used).

100% COMPOSTABLE DISPOSABLE

100% compostable plates, bowls, cutlery & napkins	£1
Plate and napkin	80p
Individually wrapped cutlery and napkin	80p

UP YOUR SUSTAINABILITY GAME, BOX UP THOSE LEFTOVERS!

Get full value from your catering, reduce food waste and increase sustainability by providing compostable take away boxes and encouraging your guests to take away any leftovers.

Pack of 10 take-away boxes with signage	£5
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MORE FORMAL EVENTS

A range of crockery, cutlery, linen and glassware options are available for more formal occasions.

Speak to our bookings team for a bespoke quote.

DELIVERY

Standard catering delivery charge. Price may vary for larger events.	£14.95
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Additional fee for delivery or collection of reusable crockery or equipment.	£14.95
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All prices exclude VAT at 20%



**OPEN
KITCHEN**

SUSTAINABLE

Everything we buy supports the positive food future we want to see. We buy local, sustainably produced food and drink from independent suppliers, and support a lot of organic, Fairtrade, and social enterprise producers.

In the UK around 15 million tonnes of food is wasted every year. Around 30% of the UK's carbon footprint is related to food and food waste. That's where we come in! We intercept fresh, nutritious food that would otherwise go to waste and turn it into delicious meals.

ETHICAL

As a social enterprise, profits from our cafe & catering operations subsidise our community focused work, providing meals and grocery parcels to people across Greater Manchester who are struggling with the cost of living.

OUR CHEFS

Our kitchen operations are run by experienced and qualified chefs. Our menus are constantly changing to incorporate local, seasonal produce, and to use the beautiful ingredients that we stop from going to waste. Our menus are freshly prepared, and made from scratch.

OUR ETHOS



ALLERGY DECLARATION

If you or a member of your party have a food allergy or special dietary requirement, please inform a member of our team as part of your booking process.

Please note that while we make every effort to meet our customers' dietary requirements, our food is prepared in kitchens where allergenic ingredients may be present. Some of our ingredients are produced by manufacturers where allergens may be present in the production kitchen. This means we cannot guarantee our products to be completely free from any traces of any allergens.

GET IN TOUCH

Check out our website:
www.openkitchenmcr.co.uk

Email: bookings@openkitchenmcr.co.uk

Call: 07851 080 342

Follow us on socials and tag us in all your foodie photos



@openkitchenmcr