

ABOUT US



NOURISHING LIVES, FEEDING FUTURES a profit for purpose social enterprise

JOIN OUR MISSION

Our mission is to help **everyone** have access to good, healthy, nutritious and delicious food, made from scratch. We are aware of the barriers many face when accessing food, whether that be: nutrition knowledge, cooking confidence, disability, budget, fuel costs and access to kitchen equipment. Every session we host is formulated with this in-mind, so that **no one** is left behind when it comes to accessing good food.

WHY BOOK US?

- **Support your community** - a minimum of **15%** of your booking fee contributes directly to our community outreach initiatives
- **Everything from scratch** - All our food is homemade, whether it's made in our certified home-kitchen or one of our partner community kitchens
- **Nutritious & delicious international dishes!** - Every recipe has been chosen and hand-crafted by our in-house AfN certified Nutritionist. Every dish supports a nutritious and healthy diet with slow-release energy to keep your team fueled for the whole day!
- **Largely plant-based** - For inclusivity, sustainability and in support of a healthy, balanced diet with a few meat and fish options. We are also dietary and allergen friendly.
- **For the environment** - Reduced carbon delivery, soon deliveries will be completed using our e-bike. We are also aware of sustainability which is why we are constantly researching plastic-free, recyclable packaging options and also offer the use of our reusable crockery/plates provided by our Kitchen Kit Community Shop.



CRACKING GOOD CATERING

MENU PRICING

STAFFED EVENT - HOT CATERING OR SMALL PLATES

30 Guests - £530
40 Guests - £680
50 Guests - £840
60 Guests - £970
70 Guests - £1,100
80 Guests - £1,225
90 Guests - £1,350
100 Guests - £1,480

100+ Guests - Please contact Molly via email
molly@crackinggoodfood.org

DROP OFF CATERING (ONLY SMALL PLATES)

30 Guests - £480
40 Guests - £640
50 Guests - £790
60 Guests - £930
70 Guests - £1,025
80 Guests - £1,150
90 Guests - £1,275
100 Guests - £1,400

100+ Guests - Please contact Molly via email
molly@crackinggoodfood.org



ADDITIONAL COSTS

Menu items containing meat - £1/head
Pre-loved kitchen kit plates and cutlery - £3/head
Pre-loved kitchen cups (with tea and coffee) - £2.50/head
Tea and coffee (Disposable cups) - £2/head
Additional dishes - £2/head



MORE THAN FOOD



CONNECT YOUR TEAM WITH MORE THAN FOOD

We believe in the power food has to unite, forge community and create long-lasting connections. Boost your team's wellbeing as we support them to cook nutritious meals together as a team! Bring far-reaching teams together or support pre-existing team-building skills.

We offer this to you whilst also supporting those at-risk of food poverty and low nutrition through the following initiatives.



BUSINESS LUNCH/SUPPER

- **Cook together** - Have your team cook and eat their lunch together - there's no better way to connect than chopping, cooking and eating around a table. 2 hours up to 30 people.

COOK, SHARE & CARE

- **Cook & Share** - Unite your team as you cook your lunch, creating surplus for those at-risk of hunger. Make up to 100 meals. 4 hours up to 30 people.

CARNIVAL/ FESTIVE COOK-UP!

- **Cook-Up** - Join the party! As you come together with over 100 corporate volunteers to network and make 2000+ meals for homeless communities using food saved from waste



COOKERY SCHOOL

- Cultural or Nutrition-led Cookery Classes - After-work class taught by those at the heart of the culture or specific nutritional need.

BE A VOLUNTEER

- £30 per person to volunteer to support our work. Whether helping at a community cooking session or sorting out items in our Kitchen Kit Community Shop.

