

DRINKS

service | 2026





YOUR DRINKS SERVICE OPTIONS

Please feel free to speak to us if there is something additional you would like to include in your Drinks Service catering booking.

We're happy to be flexible and adapt to meet your event needs.

HOT DRINKS Price per person (plus 20% VAT)

Freshly brewed coffee.

Traditional black tea.

Fruit tea and herbal infusions.

Hot water.

Cows milk and plant-based milk.

Sugar and natural sweeteners.

Single Session e.g. upon arrival, or with lunch | £2.80 per person.

All day | £7.10 per person.

*Vintage mugs provided or alternatively, reusable brummie cups are available for larger or outdoor events.

SOFT DRINKS (Prices are plus 20% VAT)

100% Fruit Juice | Apple & Orange | £0.75 per serving.

Bottled Water, still or sparkling

Carafe | £5 per carafe.

Individual glass bottles | £1.50 per bottle.

Soft drinks, individual glass bottle | £2.50 per bottle.





ALCOHOLIC & ALTERNATIVES (Prices are plus 20% VAT)

Prosecco | £25-£35 per bottle.

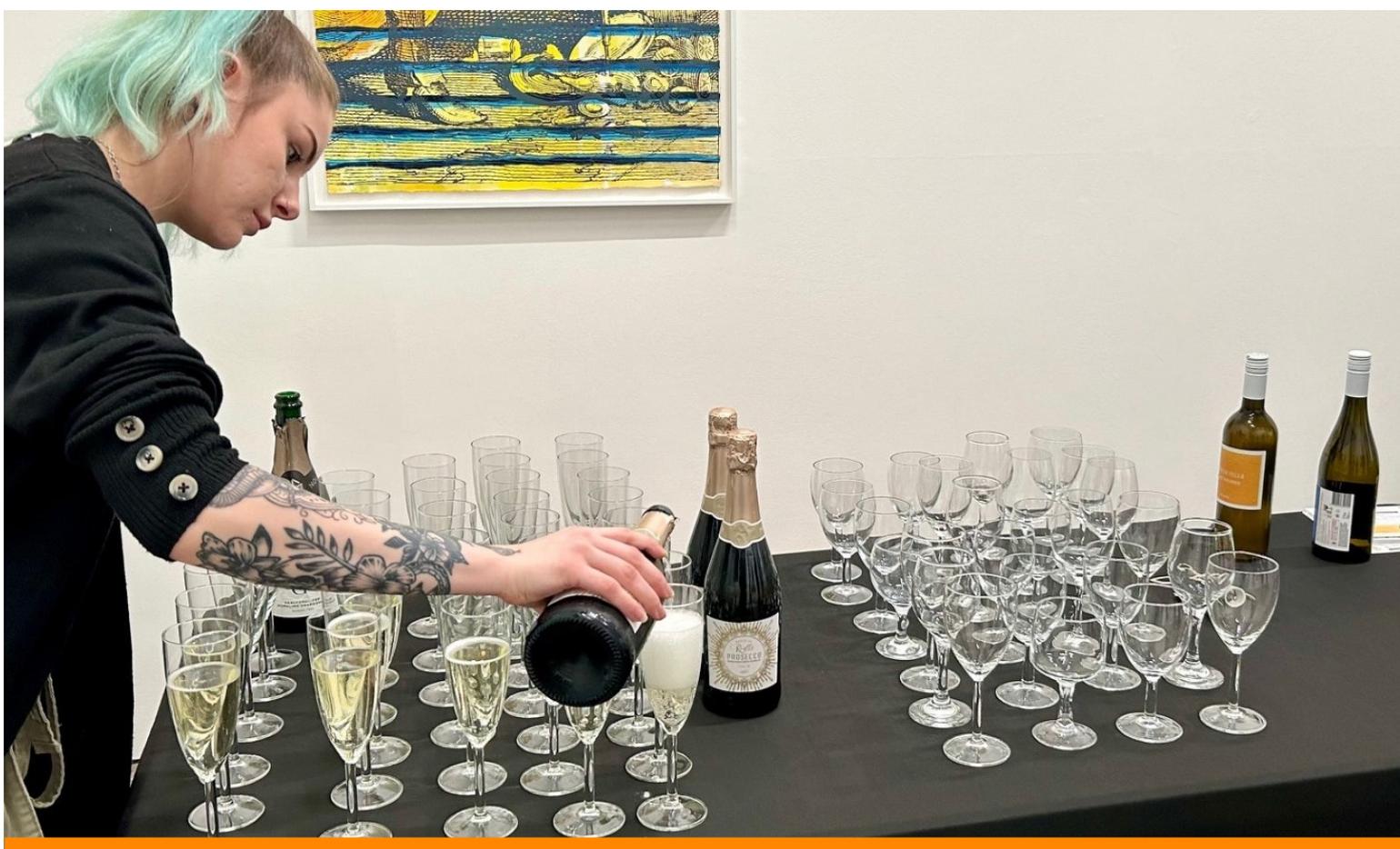
White or Red Wine | £19-£28 per bottle.

Alcohol-free Sparkling Wine | £18-£30 per bottle.

Alcohol-free White or Red Wine | £14-£23 per bottle.

Vegan and organic wine available on request.

For cocktails, other long drinks, or beer (alcohol or alcohol-free) please ask us.



PLEASE NOTE:

Minimum order for Drinks Service booking is 10 people.

We are proudly climate-conscious, and believe we are the only truly climate-friendly social enterprise caterer in the West Midlands. As a natural result of this commitment, all our food and beverages are 100% vegetarian, and halal. All our menus are freshly prepared with seasonal ingredients and there may be variations between menu items on the day. We proudly cater for many dietary requirements, such as vegan and gluten free, and are able to cater for almost any allergy. It is important you make us aware of all and any food allergies at time of booking. We cannot guarantee a nut-free environment. Where food is described as gluten-free, please be aware that these foods are made with Non-Gluten Containing Ingredients (NGCI) in an environment where gluten-containing products are handled. Hot food is delivered hot, in warm-keeping containers.

Prices given are subject to change and apply to lunch/day bookings. Evening events and private catering prices may vary. Delivery is charged on top of per head price. Service staff can be provided on request.

Please email us with your catering enquiry at hello@changeKitchen.co.uk

#CookingUpChange



OUR PURPOSE

As an award-winning social enterprise, ChangeKitchen CIC commit profits to achieving our social purpose combined with an environmental conscience.

This means we donate free homemade, plant-based, nutritious meals to those in need every time you book a catered event with us. We also deliver healthy eating workshops to community groups of all ages.

As 'caterers who care', environmentally friendly and ethically-based practices are embedded in all that we do - from crockery to packaging, food waste to buying local, being a Living Wage employer to open recruitment and providing a supportive, inclusive environment for our diverse and amazing team.

Thank you for being part of our social and food justice journey.



ChangeKitchen
Cooking up change

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