

LOCATION

catering | 2026





YOUR LOCATION CATERING OPTIONS

Please feel free to speak to us if there is something additional you would like to include in your Location Catering booking.

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

BREAKFAST £8.50 per head (plus 20% VAT)

Warm baps with a choice of fillings including mushrooms, scrambled egg, veggie 'bacon', veggie sausages.

Fruit juice.

Fresh fruit.

Breakfast extras

Warm pastries | £3.20 per serving.

Fruit and Granola Yoghurt Bowls | £3.75 per serving.

Freshly made smoothie | £4 per serving.

Yoghurt | £1.50 per serving.

HOT DRINKS Price per person (plus 20% VAT)

Single Session e.g. upon arrival, or with a food service | £2.90 per person.

All day | £7.40 per person.

Freshly brewed coffee.

Traditional black tea.

Fruit tea and herbal infusions.

Hot water.

Cows milk and plant-based milk.

Sugar and natural sweeteners.

*Reusable brummie cups are available for larger or outdoor events.





LUNCH £19 or £23.50 per head (plus 20% VAT)

Choose from two mains at £19 per head OR three mains at £23.50 per head, with 3 salads plus 2 dessert options.

Mains options

Spinach and Mushroom Lasagne | Thai Vegetable Curry with Butternut Squash and Rice | Homemade Homity Pie | Frittata | 3 Bean Chilli | Sri Lankan Curry with Mushrooms and Spinach with Rice | Gnocchi Alla Sorrentina.

Salad options

Our salads are made with fresh seasonal ingredients and are likely to include:

Mixed Green Salad with ChangeKitchen CIC's vinaigrette dressing,
Bavarian Green Bean Salad,
Thai Edamame Bean,
Homemade Coleslaw.

Dessert options

Cakes | Assorted cupcakes, Flapjacks, Banana Bread.
Sweets | Chocolate mousse, Mango Fool.

AFTERNOON TEA from £18.50 per head (plus 20% VAT)

Selection of freshly prepared Sandwiches & Rolls.

ChangeKitchen CIC's famous Sausage Rolls.

Vegetable Samosas.

Crudités and a selection of homemade fresh Dips.

Selection of homemade Cakes.

ADDITIONAL SIDES (All prices are plus 20% VAT)

Seasonal Soup of the Day (proudly made with surplus produce) | £3 per serving.

Warm pastries | £3 per serving (stand alone price).

Fruit and Granola Yoghurt Bowls | £4 per serving (stand alone price).

Freshly made smoothie | £4 per serving (stand alone price).



Polestar



LUKE JACKSON
Production + Locations





We are proud of the companies we've worked with and the teams we've kept fuelled while on location around Birmingham and the West Midlands. Feel free to talk to us about location testimonials and we're happy to provide these for you.



PLEASE NOTE:

Minimum order for Location Catering booking is 20 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@changeekitchen.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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