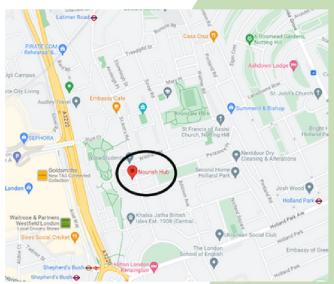
Nourish Hub is operated by the charity UKHarvest who are on a mission to prevent food waste and food insecurity by enriching and educating communities.

Nourish Hub is a community food hub in Shepherds Bush - from the sociable nature of sharing

food to training opportunities delivered through the training and education programmes, the hub provides a space for our community to come together, eat well and learn essential skills for life.

#### Find Us

The Nourish Hub is within walking distance of Shepherd's Bush, Holland Park and Latimer Road train stations, serviced by the Central, Circle, Hammersmith & City and the Overground. We are conveniently located on St Ann's Road which is also serviced by many bus routes; x.



#### Why book with us?

In our downtime when our training facility is not being used to feed, educate and inspire, it is available to hire. Whether you're looking to hire the space to deliver your cookery sessions, product launch or as a test kitchen, Nourish Hub is the perfect, bright, modern and accessible space for you to enjoy. By booking with us, you are supporting our mission to nourish the nation, with all fees reinvested into the charitable services we offer to the community.

### Venue Availability

A member of the Nourish Hub team will be present during your time of hire to support and assist with any needs; these costs are factored into the hire prices below. Should your event take place outside of the hours of 9am - 5pm, or on the weekend, an additional £15 per hour will be added.

Nourish Hub meeting room is available to hire between the hours of 9:00am and 5:00pm Monday - Friday.

Our Main Space & Training Kitchen is not available to hire between 11:30am and 3:30pm due to our Community Lunch that operates. It is therefore available...

- Monday to Friday from 9:00am to 11:30am and 3:30pm to 10:00 pm
- Weekend 9:00am to 10:00pm

If you are a not for profit organisation, please ask about a discounted rate.





# Meeting Room Booking Prices

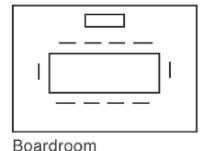
The meeting room can accommodate up to 16 people.

The cost of hire includes;

- High-speed WIFI
- Private entrance
- TV screen with HDMI connection
- Staff on hand to support you
- Air-conditioning and heating
- Unlimited access to water

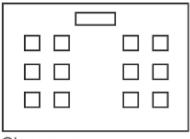
Tables and chairs can be rearranged to suit your requirements, common layouts outlined below;



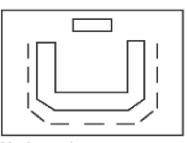


Boardroom





Classroom



U-shaped

Classroom

U-Shaped

All proceeds from the hire fees are used to support our community projects.

Meeting Room	Rates
Seats 14-16	£50 per hour

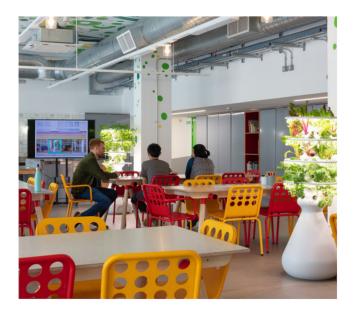




## Main Space

Nourish Hub has won several architectural awards! The main space is colourful, warm and most importantly the perfect spacious and welcoming environment for your next event.

The space can be adapted to suit your needs. Seven banquet style trestle tables seat eight people each, seating a maximum of 56 people. Should you wish to have a standing event, the space can hold up to 110 people.





This package includes the use of main space of the Nourish Hub only, unlimited access to water, a TV screen with HDMI connection and access to Wi-Fi. Tables and chairs can be rearranged to suit your requirements.

Rate

Main
Space
£112 per hour





# Training Kitchen

Our state of the art training kitchen houses a large community cooking island with 5 hobs and 6 ovens. We regularly host cookery sessions for a maximum of 12 people. You will have full access to the equipment in the kitchen which you can find on the following page.

You will also have access to the main space to sit and enjoy the dishes you have created.





This package includes the main space and training kitchen (including fridge, kettle, water glasses and cutlery), full cookery school equipment, unlimited access to water, a TV screen with HDMI connection and access to Wi-Fi.

Rate

Training

Kitchen

£140 per hour





# Training Kitchen Equipment List

### **Electrical Equipment**

- 5 x Electric Bosch Ovens
- 6 x 4 ring Bosch induction hobs
- 1 x Bosch fridge
- 1 x kettle
- 1 x blender

#### Cookware & Bakeware

- 12 x plastic chopping boards
- 3 x electric scales Eono
- 6 x measuring jugs

### Crockery & Cutlery

- 50 x plates
- 50 x bowls
- 50 x sets of cutlery

#### **Knives**

- 12 x Victorinox, Paring knife
- 12 x Victorinox Cooks/Chefs Knife
- 10 x Hygiplas 6cm blade knife
- 6 x ProCook 10 cm blade knife

### Cooking utensils

- 8 x small wooden spoons
- 10 x medium wooden spoons
- 16 x rubber spatula/spoons
- 10 x wooden rolling pins
- 12 x wooden pastry brushes
- 6 x black plastic spoons
- 7 x large metal serving spoons
- 8 x metal egg spoons
- 2 x pizza slice
- 8 x metal ladle
- 7 x fish slice
- 10 x metal thongs
- 4 x potato masher
- 4 x lemon squeezer
- 1 x garlic press
- 3 x can openers
- 1 x Anpro

## Pot-washing facilities

Please note that our training kitchen does not allow access to our pot washing facility in our industrial kitchen. Should you need to use this, we will need to provide an additional staff member at a rate of  $\mathfrak{L}15$  per hour.





# Nourish Hub Catering

Order catering in advance for stress-free food and refreshments throughout your day. To help us run a smooth event for you, please let us know what time you would like your food and drink breaks.

Refreshments	Price
Tea (English Breakfast, Peppermint, Herbal and more)	£2.00
Coffee (Americano, Cappuccino, Latte or Flat White)	£2.50
Unlimited Tea and Filter Coffee station (Recommended for 6+ people)	£3.00

Milk options available include cow's milk and oat milk.

Snacks	Price
Examples include croissants, banana bread, chocolate cookies, muffins or fruit.	£3.00

Main Meal	Price
Examples include: - Roasted Vegetable Quinoa with Salsa Verde - Vegetable pastry and salad - Selection of salads - Lentil Daal with rice - Vegetable pasta	£9.50

The above are examples of our offering and will be dependent on the season and food we receive. Prices listed are per person, per serving and exclusive of VAT. We cater for all dietary requirements. If you or any of your delegates has allergies or dietary requirements, please let us know ahead of the meeting.

Final catering numbers to be confirmed 72 hours prior to your event.



