



Corporate Opportunities

Volunteer Time, Support your Staff Wellbeing and Donate to a Local Charity!



All income generated from our corporate programmes directly funds free cookery session and meals for local residents.

About Us



UKHarvest is a national food charity which is on a mission to reduce food waste, reduce food insecurity and reduce social isolation through our food rescue operation and education programmes.

We...

- **Rescue** quality edible food destined for landfill, partnering with farms, hospitality and food manufacturers.
- **Redistribute** rescued food to charities, schools and food banks.
- Operate award winning **community hubs** including the London Nourish Hub and Bognor Regis Nourish Cafe.
- Educate and engage communities on topics of food waste and healthy eating in our **NOURISHed** education programme.
- Run thriving **volunteer programmes**, promoting resident's employment opportunities and social cohesion.

The **Nourish Hub** is a community food space within the Edward Woods Estate in Hammersmith & Fulham. Our primary operations are our community lunch, serving a delicious and nutritious three course meal for £3, and our free community cookery school.

Food is a medium for broadening pathways into careers and entrepreneurship, while also unlocking ambitions and aspirations. From the sociable nature of sharing food, to the formal training opportunities afforded via our training kitchen and education programme, Nourish Hub builds the capacity of the local community. It is a space for the whole community to come together, eat well, and learn essential skills for life.

Nourish Hub a year in statistics (24/25):

- 641 tonnes of food rescued and redistributed
- 44,544 healthy and affordable meals
- 1805 education attendances
- 113 community and cultural events



[Scan the QR code to watch a video on the Nourish Hub.](#)



Brochure Overview

Opportunity	Cost starting from	Participants / Numbers
Wellbeing Talks and Workshops	£120	flexible
Cooking for a Cause	£840	12
Catering	£12 per person	minimum order of 20
Space Hire	£40 per hour	16-56 seated 100+ standing
Donate	bespoke	bespoke

Corporate Wellbeing Workshops

Our educational talks help large groups to learn more about food waste, the environment, and healthy lifestyles. Developed and delivered by nutritionists, a variety of topics are available including;

- Understanding the Eat Well Guide & Healthy Eating
- Eating for Heart Health / Brain Health
- Reducing Food Waste and Eating Sustainably
- Meal Planning and Stretching the Budget

Duration; 50 minutes + questions

Participant Numbers; 20 +

Delivery format; online or face-to-face

Cost;

- £120 for 20 participants
- £160 for over 20 participants (additional cost as two facilitators required)



Cooking for a Cause

Our team 'Cooking for a Cause' sessions are a great day out for all! Participants are led by our engaging education team as they chop, chat, slice, dice, stir and whisk their way through this hands-on experience, preparing food for those in need. Participants across 3 hours will explore the issue of food waste, and food rescue and pick up some handy tips and tricks. Our session inspired by MasterChef also includes a series of foodie challenges and finishes with your team coming together to enjoy a meal you have prepared. What's more is you'll be using ingredients that would otherwise have gone to waste, so you'll be tackling food waste as you go!

There is no set 'menu' for these events. Following our 'zero waste' philosophy, up to 12 of your group will create something for the community, a nutritious meal for themselves and learn to use every part of the rescued ingredients available on the day. Colleagues work together to strengthen their teams, become food waste prevention champions and provide much appreciated food for those in need.

Duration; 3 hours

Participant Numbers; 12

Delivery format; In-person

Delivery Staff; Nutritionist & Chef

Inclusions; all food

Cost;

- £840



External Catering



Nourish Hub's external catering offer is a social enterprise arm of our project - with all funds contributing directly to the long term sustainability of our charity.

All our dishes are based on quality ingredients we rescue, food which is perfectly edible but due to cosmetic or labelling quality control supermarkets and grocers cannot sell them to the public.

Prices are inclusive of VAT.

Vegetarian buffets starting at £12 per head.

Pre-packaged individual lunch boxes (delivered by electric cargo bike) starting at £14.40.

Meeting food platters (bespoke offer), can only be ordered in units of 20 portion.



Space Hire

In our down time, when our training kitchen, main space and meeting room isn't used to feed, educate and inspire residents, it is available to rent either by the hour or per day. Whether you're looking to hire the space to deliver workshops, strategy meetings or as a product launch or 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.

Meeting Room:

Available weekdays between 9am - 5pm

Includes use of TV screen with HDMI connection and wifi.

Cost: £40 per hour, or a discounted rate of £250 per day.

Main Space:

Available weekdays 9am-11:30am and 3:30-10pm.

Available weekends 9am-10pm for a minimum 4 hour booking.

Includes use of TV screen with HDMI connection and wifi.

Cost: £100 per hour.

Training Kitchen:

Available weekdays 9am-11:30am and 3:30-10pm.

Included equipment and use of fridge/oven/hobs.

Cost: £120 per hour.



Hot drinks station and internal catering can be provided at extra costs: with the hot drinks station providing unlimited teas and coffees costing £3 per person, and a main meal costing £9.50 per person.

Donate services or equipment

If you are looking to support a charity with your expertise or equipment that would help our operations from kitchen goods to warehouse items, please reach out and have a chat with one of the team.

“Supporting Nourish Hub aligns with our commitment to giving back to the communities where we work. Seeing the direct impact on local residents makes this partnership incredibly meaningful for our team.” A spokes person for Grosvenor Services who organised the donation of a van for Nourish Hub and UKHarvest.



Hear what previous organisations have to say...



“Educational, informative, fun and inspiring. Really well organised and a brilliant team. Thank you for a great morning! Highly recommend.”

Pfizer’s Cooking for a Cause session, September 2024



“The team were amazing. We walked into a beautiful space that had been decorated with care and attention. We were given a very warm welcome and given full information about the menu and we had an absolutely wonderful time. The food was extremely high quality. We couldn’t have chosen a better venue for our party.”

Chiswick House and Garden’s Space Hire and Catering, January 2026

Contact us

Whether it’s a specific dish you are wanting to learn how to make, or a particular cohort you would like to reach, we have experience delivering a wide variety of courses, working with a broad range of cuisines and people of various ability. What’s better is that all costs from our education courses go directly into the running of the Nourish Hub and allow us to deliver more free cookery sessions to local residents and provide meals to those in need.

Email info@nourishhub.org.uk or call **02 078 671 302** to meet with a team member to discuss which offer best suit your needs and budget. You can also visit our website www.nourishhub.org.uk to view upcoming events as well as read more about past courses.



Nourishing Our Nation

