

GREAT FOOD.
GREAT SPACE.
GREATER PURPOSE.

BEYOND FOOD
The Enriching Kitchen

A STRIKING CITY VENUE FOR AN UNFORGETTABLE EVENT.

BEYOND FOOD - THE ENRICHING KITCHEN

ONE VENUE.
ANY OCCASION.

- CORPORATE DINING
- PRIVATE PARTIES
- CLIENT ENTERTAINING
- TEAM BUILDING
- CELEBRATIONS
- WEDDING RECEPTIONS
- BRAND PRODUCT LAUNCHES
- FUNDRAISERS
- AWARDS & RECOGNITIONS
- PRESENTATION AND MEETINGS
- RESTAURANT TAKEOVERS
- EXTERNAL EVENTS AVAILABLE



BEYOND FOOD

events@beyondfood.org.uk beyondfood.org.uk



AN EXCEPTIONAL LONDON VENUE

AN EVENT YOUR TEAM WILL REMEMBER.

- UP TO 160 STANDING
- UP TO 120 SEATED
- 1 MINUTE FROM MOORGATE
- LICENSED UNTIL 11:30PM
- EXCEPTIONAL SEASONAL BRITISH FOOD
- PRIVATE / EXCLUSIVE HIRE
- FULLY EQUIPPED WITH AV

"Beyond Food Foundation is an absolutely incredible charity, and The Enriching Kitchen, completely blows you away! They don't just meet expectations - they constantly over-deliver with world-class hospitality. Every single time I attend an event here, I meet inspiring people who are actively changing their lives through the power of food - where you witness transformation first-hand. I always leave feeling an overwhelming sense of positivity and purpose. It is so much more than just a meal; it's an unforgettable experience of changing lives through hosting." **Hazel Destiny The Royal Foundation**

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THE BEYOND FOOD ENRICHING KITCHEN MANIFESTO

A DELICIOUS FORCE FOR GOOD.



"Food brings people to the table, but, preparation brings people back to themselves. In our kitchens, chaos finds rhythm. Isolation finds team. Self-doubt finds skill. We work with those who have unravelled, not to soften life, but to strengthen it.

You show up. You commit. You learn. You grow.

We raise funds not to maintain dependency, but to create independence. Because when you put structure around heat and pressure, you don't just cook a meal. You rebuild a life.

This is Beyond Food. The Enriching Kitchen."

SIMON BOYLE, FOUNDER & CEO

Simon Boyle is a multi-award-winning Chef, Fellow of the Royal Academy of Culinary Arts and Founder of the Beyond Food Foundation. Whilst working as Unilever's global culinary ambassador he volunteered in Sri Lanka following the 2004 tsunami, which fuelled his passion for helping others. Simon appeared on BBC's Dragon's Den in 2008.

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BEYOND FOOD

Graduates leave with a City & Guilds Qualification, The Enriching Kitchen Certificate, Food Safety expertise, the Beyond Food Work Experience Reference, and, for many, direct routes into employment with our hospitality partners.



A SERIOUS SOCIAL ENTERPRISE

YOUR EVENT SUPPORTS EXTRAORDINARY SOCIAL IMPACT.

Your booking creates purposeful hospitality training for people rebuilding their lives.

15 years running Brigade Bar & Kitchen

3000+ people trained through our programmes

600,000+ meals served to vulnerable people

86% graduates in employment a year on

BEYOND FOOD

EVERY EVENT HELPS REBUILD A LIFE

YOUR EVENT.
YOUR IMPACT.

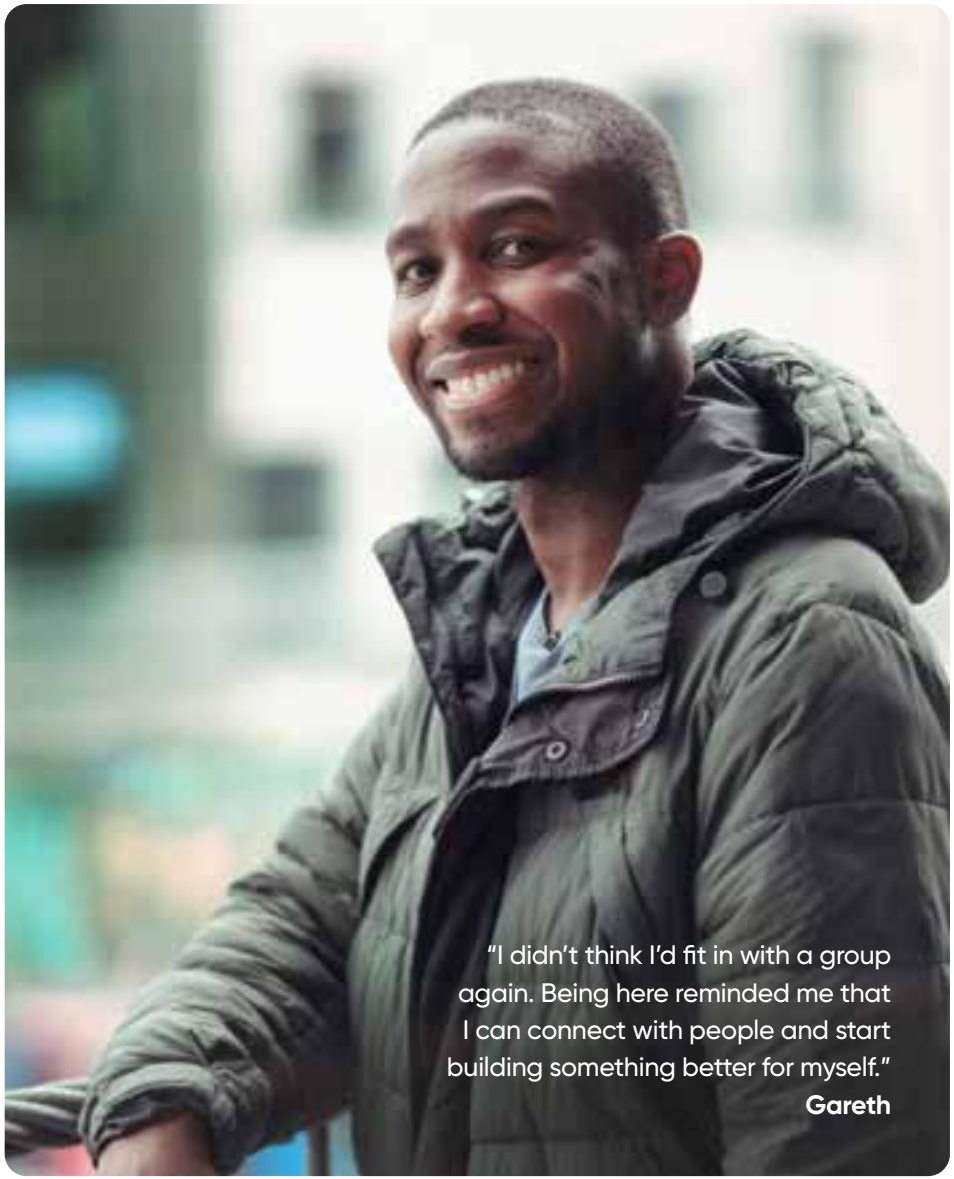
Professional kitchens run on timing, teamwork, pressure and discipline. For someone whose life has come apart through mental health struggles, homelessness, abuse or addiction, this structure is exactly what starts putting their lives back together.

Through structure, standards and shared purpose, The Enriching Kitchen from Beyond Food rebuilds rhythm, confidence and self-belief.

Our home at Citypoint brings this belief into a striking private events venue in the City, for corporate dining, celebrations and unforgettable events.

Beyond Food Events is 100% owned by the Beyond Food Foundation. This means every single pound of profit goes straight into funding life-changing purposeful hospitality training for people facing trauma and unravellment.

Every booking contributes towards a place on our training programme.



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LIFE ON A PLATE

MODERN. SEASONAL. EXCEPTIONAL FOOD.

A tasting menu built from real journeys, cooked by the people whose lives have been transformed.

Every dish on this menu began the same way any great dish does - with technique, patience and repetition. What makes it different is who created it. Our trainees learn to cook the way any professional chef does - by mastering something difficult: patience with dough, balance in a sauce, precision with plating.

What they find along the way is that the kitchen teaches you about yourself at the same time. This tasting menu traces five of those journeys, one course at a time. The quality of food stands on its own. The story behind it makes the experience unforgettable.

BEYOND FOOD



Dragon's Den Bread

WHIPPED UMAMI BROWN BUTTER, OLIVES & SMOKED ALMONDS

Kevin's Life on a Plate: Kevin arrived at Beyond Food at the edge of burn-out, in the standard routine that follows release from prison. He'd become a hard, defensive person. In the kitchen, he learned the slow patience of shaping bread dough, whipping brown butter and roasting almonds - and found that warmth takes time to build. The rough outer edges gave way to a rich, comforting foundation, exactly what he'd always hoped to find in his life. That foundation is echoed on the plate.

LIFE ON A PLATE



Burrata & Smoked Chestnut

CREAMY BURRATA, SMOKED CHESTNUT CRUMB, PICKLED GOLDEN RAISINS, PISTACHIO OIL

Dawn's Life on a Plate: Dawn arrived guarded. Years in harsh environments had forced a cold exterior, built to block out so many bad memories. In the kitchen, she learned to work with delicate burrata and discovered the strength that comes from vulnerability - that underneath a tough outer layer can lie a soft, generous spirit, ready to open up. This dish reflects Dawn's story, plated.



Mackerel & Pomegranate

PAN-SEARED MACKEREL, WHIPPED HORSERADISH POTATO, POMEGRANATE DRESSING

Grant's Life on a Plate: Grant arrived carrying sharp family friction and overwhelming noise. In the kitchen, he learned to balance the intense heat of horseradish with the smooth grounding of whipped potato and found that life's sharper edges can be softened into harmony, with the right support. The dish reflects that inner harmony.

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LIFE ON A PLATE



Simon's Shepherd's Pie

PINK-GRILLED LAMB LOIN, SLOW-BAKED SHOULDER, TOPPED WITH POTATO

Simon's Life on a Plate: Simon arrived overwhelmed by school and college pressure, needing to master the basics before anything else. In the kitchen, he learned to pair a humble, slow-baked shoulder with modern lamb loin - honouring simple origins while building clean, confident skills for the future. The result shows how far Simon has come.



Chocolate & Cardamon

DARK CHOCOLATE GANACHE BAR, CARDAMON CRÉMEUX, PINK GRAPEFRUIT SALSA

Sonny's Life on a Plate: Sonny arrived carrying heavy, dark moods that often felt unavoidable. In the kitchen, he learned to cut through dense chocolate ganache with a bright pink grapefruit salsa, and found that dark moments can be broken up by a fresh perspective and new energy. This dessert shows what breaking through tastes like.

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BEYOND FOOD

FLEXIBLE PACKAGES & PRICING

CHOOSE YOUR EXPERIENCE.

A private dining space suitable for seated dinners, innovative board meeting, corporate or social celebrations and even wedding receptions.

EXPERIENCE	NO OF GUESTS	BEST FOR	INCLUDES	PRICE PER GUEST
EXCLUSIVE VENUE HIRE	Up to 160 standing / seated	Parties / Receptions/ Corporate Events	Canapés, Bowl Food, Food Stall, Private Dining options	from £55
PRIVATE DINING EXPERIENCE	Up to 120	Client Entertaining, Dinners, Celebrations	Multi-course lunch or dinner curated by Chef Simon Boyle	from £95
CULINARY TEAM BUILDING	Up to 45	Team away-days & incentives	Up to 45 cooking challenges led by our chefs and programme trainees	from £195
ENRICHING KITCHEN TAKEOVER ~ THE ULTIMATE TEAM BUILD	Up to 25 team build / 120 sit-down	Large scale corporate experiences	Your team run the restaurant for the night with our team. 25+ 'Team Build' dinner for 120 including 4 courses, food preparation, mixology bar, hospitality service, DJ mixing. All run by your team along with ours, whilst raising funds for Beyond Food.	from £250
EXTERNAL EVENTS	Up to 500	Event catering & private dining	Canapés, Bowl Food, Food Stall, Private Dining, Exclusive Event options	POA

EXPERIENCE UPGRADES
Keynote address by Chef Simon Boyle £530
Cocktail masterclass £65 (incl 2 drinks)
Branded Keepsakes from £25
Feast Book £65
Premium beverage packages available

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Note minimum spends may apply Prices exclude drinks, VAT and service charge.

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A COLLABORATIVE FOOD EXPERIENCE

CREATED SPECIALLY FOR YOU.

The Enriching Kitchen combines exceptional hospitality, thought-provoking food and transformative training into its service. These experiences foster socialisation and encourage innovative working and corporate hospitality.

The Culinary Team experience offers exceptional:

- Culinary team-building interaction for up to 45 guests
- Exclusive and immersive private dining up to 120
- Exciting, innovative stand-up & presentation events up to 160

KEY DETAILS

Cost: From £55 per guest

Impact: Benefiting the Beyond Food Foundation

Every **Beyond Food Enriching Kitchen** event raises funds, projects your social impact whilst you provide unique hospitality to your guests.



BEYOND FOOD

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THE ENRICHING KITCHEN TAKE-OVER

THE ULTIMATE CORPORATE TAKEOVER.

Transform your next corporate event from a passive dinner into a high-stakes, purpose-driven culinary experience. Beyond Food Foundation offers an exclusive opportunity for corporate bookers to take over our premium kitchen venue, build unbreakable team bonds, and host an unforgettable evening for your clients.

FIND OUT MORE >

BEYOND FOOD

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THE ENRICHING KITCHEN TAKE-OVER

HOW IT WORKS

- **DAYTIME TRAINING:** Up to 25 team members or VIP clients learn to run our restaurant. Guided by professional chefs, your team will mix cocktails, prep fine food, and even DJ to set the perfect atmosphere.
- **EVENING SERVICE:** Your newly trained team takes over the restaurant to cook for, host, and serve up to 120 of your own sit-down guests.

WHY EVENT BOOKERS CHOOSE THIS

- **RADICAL CLIENT ENGAGEMENT:** Move away from boring corporate dinners. Engage your clients in a completely unique, active environment they will talk about for years.
- **VISIBLE SOCIAL IMPACT:** Project your company's values directly to your guests. Work side-by-side with Beyond Food program beneficiaries, creating genuine, life-changing employment opportunities.
- **100% PURPOSE-DRIVEN:** Every single penny of your booking goes directly to the Beyond Food Foundation to create meaningful change for people whose lives have unravelled.

KEY DETAILS

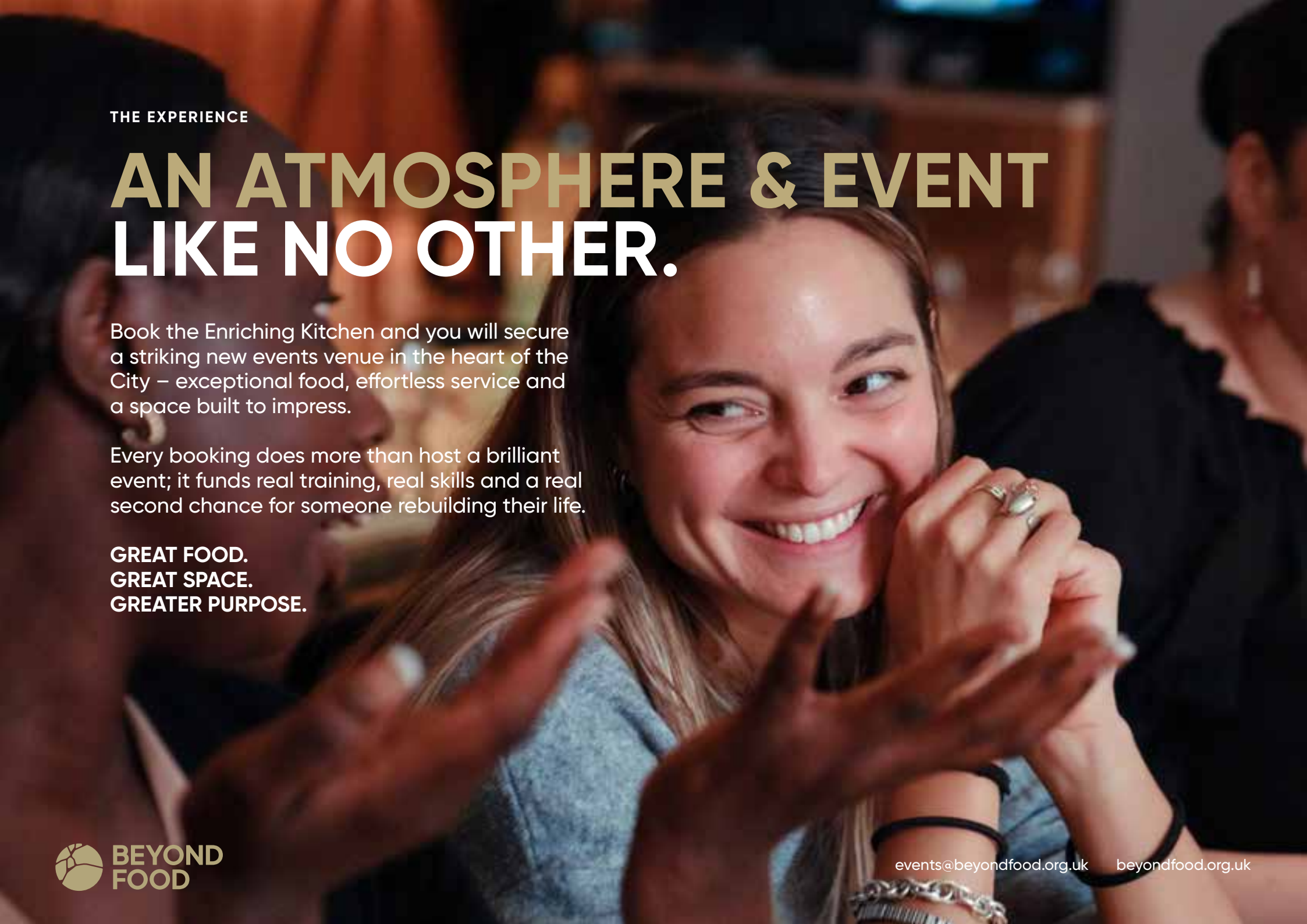
Day Capacity:	Up to 25 team builders
Night Capacity:	Up to 120 sit-down guests
Cost:	£250 per guest



BEYOND FOOD

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THE EXPERIENCE

AN ATMOSPHERE & EVENT LIKE NO OTHER.

Book the Enriching Kitchen and you will secure a striking new events venue in the heart of the City – exceptional food, effortless service and a space built to impress.

Every booking does more than host a brilliant event; it funds real training, real skills and a real second chance for someone rebuilding their life.

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HERE'S THE PROOF

DON'T JUST TAKE OUR WORD FOR IT.

"Beyond Food having The Enriching Kitchen as an ecolab for beneficiaries to secure hands-on training and support, enables the charity to stay close to their learning and progression and immediately address the persistent barriers to work progression."
David Adair Director of Community Engagement, PwC

"Collaborating with Beyond Food since 2020 has had a profound impact on the culture of our business. Witnessing the remarkable influence Beyond Food has on so many lives has been fulfilling and uplifting for all of us. This valuable experience benefits everyone involved, instilling knowledge and wisdom in all of us with every session we hold together."
Duncan Kendal Corporate Partnerships Director, Extract Coffee

"We have had the privilege of working with the Beyond Food team since 2019- helping them create social impact team building events and creating training opportunities for their participants! The work they do is life changing, and we are so lucky to witness some of the magic that takes place there."
Philip Pearson, Public Sector Director, Computacenter

"As a company, we are committed to acting with a social purpose and we understand the important role food can play as a catalyst for change in the community. The team has been very proud to support Beyond Food over the years, and has already raised thousands of pounds through Google Takeovers. We are honoured to be able to contribute to their success and help the important work of the Foundation and also experience the positive impact of social enterprise first hand."
Lyndon Bedford, Technical Event Director, Google Cloud

SUPPORTED BY COMPANIES INCLUDING

BEYOND FOOD

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IN THE HEART OF THE CITY

READY TO BOOK?

3 SIMPLE STEPS TO BOOK

1 SHARE YOUR DETAILS

Click the QR code or email **events@beyondfood.org.uk**
Tell us your preferred dates and guest numbers.
If you prefer to talk to us, we will happily call you!

2 TASTE THE MENU

Visit our venue, tour the space, and sample the food for yourself.

3 LOCK IT IN

We will finalise the terms and secure your date, promptly with no fuss.

GETTING HERE

Citypoint, 1 Ropemaker Street,
London EC2Y 9HT

A one minute walk from Moorgate Station
500m from Liverpool Street Station



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FLEXIBLE EVENT SPACE

YOUR EVENT.
YOUR SPACE.

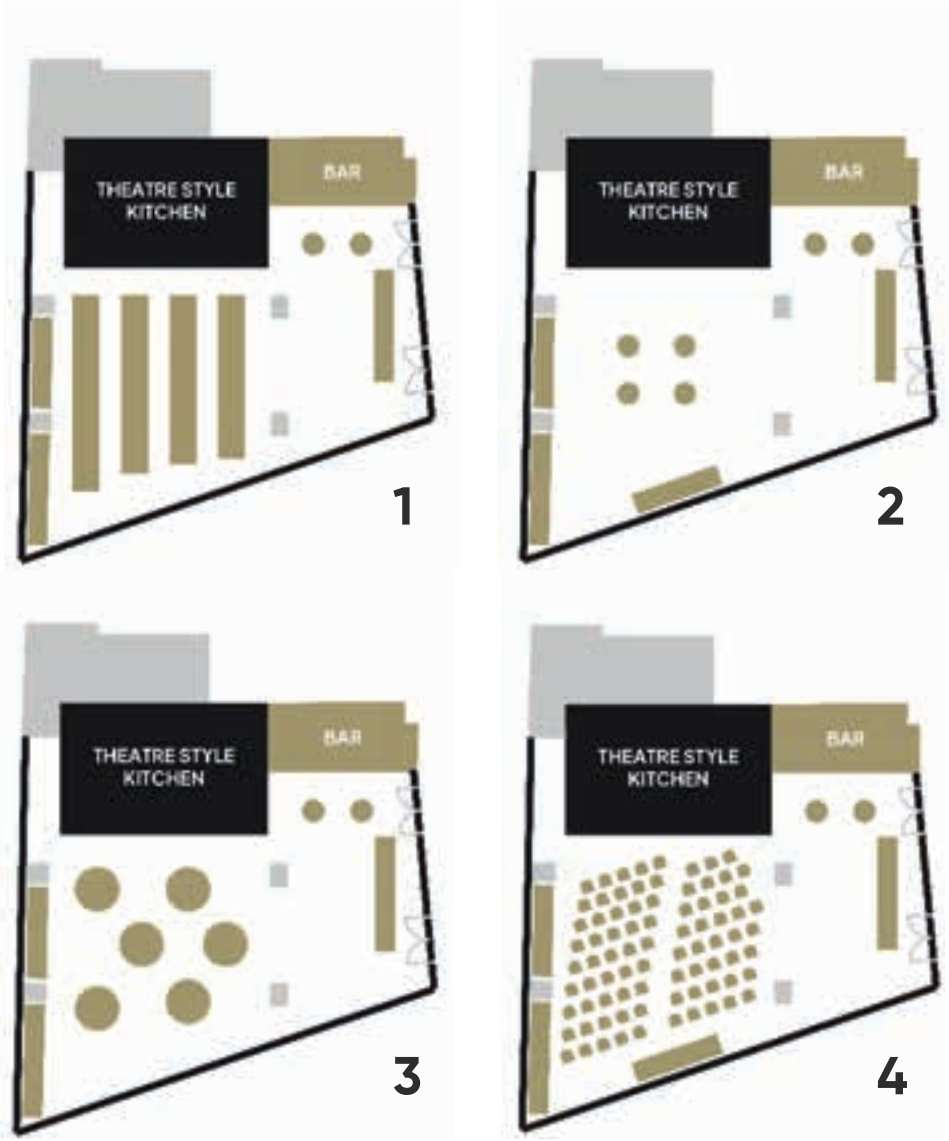
Step inside and the event begins. A lively bar and welcoming chefs greet your guests, and the room opens out to the restaurant floor with the open kitchen beyond. Whether it's a standing party, a seated dinner, hands-on team building or a presentation, the space adapts to your needs.

1. DINNER & LIVE CANAPÉS · UP TO 120 GUESTS
Drinks at the bar, canapés cooked live at the chef servery, then dinner on round or long supper-club tables.

2. EXCLUSIVE HIRE · UP TO 160 GUESTS, STANDING
The venue as one fluid space, bar and restaurant together.

3. TEAM BUILDING & SUPPER · UP TO 45 GUESTS
Cook alongside our chefs in the kitchen and bar, then sit down to an intimate supper-club dinner.

4. PRESENTATION · UP TO 100 GUESTS
Arrivals drinks at the bar, then theatre-style seating facing the screen, stage and lectern.



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Beyond Food is a results-driven charity and social enterprise that rebuilds unravelled lives through the structure, standards and shared purpose of professional kitchens.

We help people rebuild confidence, develop skills and move towards sustainable employment.

Food brings people to the table. But preparation brings people back to themselves.

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