

The Coexist Community Kitchen



WEDDING & SPECIAL EVENT CATERING

Our chefs put their heart and soul into creating dishes that will make your event unforgettable. From tasty seasonal bites to big feasts and cosy dinners, we've got you covered for any occasion – weddings, parties, work events, community gatherings, you name it!

Plus, every pound you spend goes back to the Coexist Community Kitchen, where we use food to support people experiencing social marginalisation in our society.



Who we are

Welcome to the Coexist Community Kitchen, a not-for-profit cooking school and caterer based in Easton, Bristol. Our aim is to use food as a vehicle to work with people in and around Bristol who experience social marginalisation, helping to build a stronger, healthier and more joyful society.

Our project is all about celebrating togetherness around food, something very simple yet incredibly powerful when it comes to creating connections, sharing skills and building resilience.

Our catering service not only helps fund our work in the community, it also gives us a chance to bring more people together – sharing spaces, stories, food and laughter.



What we do

We provide delicious, seasonal, colorful food. We have a small team with a wealth of experience and bags of creative vision to help you create your dream day.

We are a thoughtful organisation that cares about our environmental impact. We work hard to create relationships with local growers and makers, and are considered in how we create menus to lessen our waste.

This means our menus are seasonal and very weather dependent, so some parts of the menu need room for last minute creativity.

Not only is 90% of our menu locally grown & organic, so too are all the ingredients in our larder. We predominantly work as a veggie and vegan kitchen, with a touch of meat or fish if desired.



This charity is phenomenal. I had the most delicious food at a friend's wedding yesterday and having read about them and the work they do I feel overwhelmed with joy that I have heard about Coexist Kitchen and also sampled their delicious food.

Elin, Wedding Guest



Weddings



You're tying the knot – congratulations! We'd love to find out more about your plans for the big day and what would be on your dream menu. From light bites and feast-worthy platters, to those late-night party pleasers, we can do it all.

We're experienced working with a wide range of venues and requirements, such as street food stalls in brewery tap rooms, pop-up tents in remote locations, and elegant wedding breakfasts in quaint village halls.

With us as your caterers, you'll get your own personal chef who will develop the menu with you, plus we can take care of crockery, cutlery and waiting staff depending on what your venue provides.

We take a lot of care choosing where our food comes from, and cook with as much organic fruit and veg as possible. We're also proud to support local producers like Three Hares Farm, The Bristol Cheesemonger, Stream Farm, Field Bakery and Gothelney Farm.



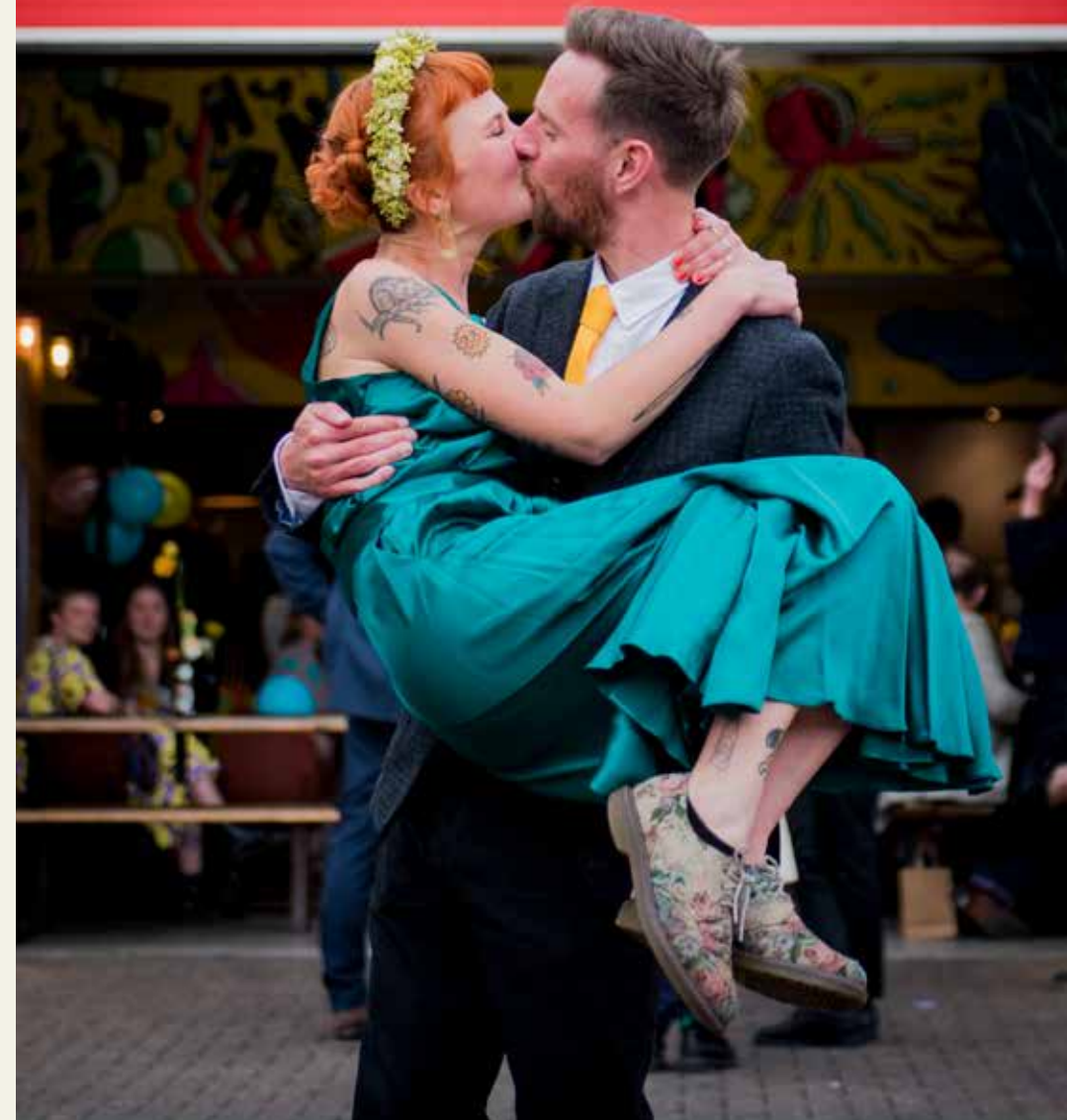
How to express perfection? Not only did the team design and cook the most beautiful and delicious food for our wedding feast, but they also brought an atmosphere of professional but friendly, calm but energetic teamwork that added so much to the day.

Their attention to detail and genuine care were beyond anything we could have imagined.

Arabella, Bride



Inclusivity is at the core of our ethos. We proudly support the LGBTQIA+ community, and we welcome and cater to all dietary and cultural needs, ensuring that everyone feels valued and respected.



Wedding Breakfast Options

On arrival

Light bites or bread & dips

From £4.50pp

In the evening

Cheeseboard platters or

World Street Food Boxes

From £10.00pp

The main event

Wedding buffet table or

Sharing platters served to the table

From £26.00pp

SAMPLE DISHES

Fig focaccia, rosemary & Ragstone cheese

Kohlrabi, buttermilk & fresh pickled crab

Papas arrugadas (Canary Island wrinkled potatoes) with aioli

Agretti, whipped salted cheese with mixed softened tomatoes

Fig leaf panna cotta with fennel & pistachio ricciarelli



The food was beautiful, plentiful and delicious. But it wasn't just what was provided, it was the way it was provided, that was so important. 140 people fed, with calmness and kindness and that was a key part of making it such a joyous event

Judith, Mother of the Bride



With a little help from our friends

We're proud to be one of **Bristol Beer Factory's** chosen community partners for 2024-25, which means we can offer you a very exclusive discount on their delicious beer for your event or wedding. Through the Brewed to Give project, you can access a whopping 30% discount on beer, and 100% of your sale will come back to the kitchen to support our outreach work.



Details: This offer applies to cases of beer (each with 12 cans of 440ml). Orders must be placed 4 weeks in advance of the event and are subject to Brewed to Give budget availability. Keg and cask beer can be purchased through the Sales team on shop@bristolbeerfactory.co.uk. or 07432 515934

THE BRISTOL

CHEESEMONGER



Also, for the cheese lovers out there – we would like to recommend the amazing team at Bristol Cheesemongers to you. They have been longstanding supporters of the kitchen and create bespoke celebration cakes that your guests will love. All local, and seasonal. Contact Jenny & Oli at wedding@bristol-cheese.co.uk





The Coexist Community Kitchen



Get in touch

Whether it's a wedding, a milestone celebration, or any special event that deserves deliciousness, we're here to help. You can give us a call, fill in an enquiry form, send an email or even pop into the kitchen for a chat. We look forward to hearing from you.

- ☎ 07592 470624
- ✉ coexistcommunitykitchen.org
- ✉ food@coexistuk.org
- 📱 [@coexistcommunitykitchen](https://www.instagram.com/coexistcommunitykitchen)