

INFORMATION FOR EXTERNAL CATERERS

Please find below some information on our kitchen and our requirements for external caterers.

ABOUT OUR KITCHEN

- Size is around 3m x 5m
- 3 steel worktops (approx. 1.5m each) for plating space and gantry shelves.
- Extraction in the kitchen is limited. We have a small hood extractor that re-circulates the air and so some thought should be given to the style of food cooked in the kitchen. Some windows can be opened to help with the heat.
- Access directly to the street for loading/unloading. Loading bay directly outside the kitchen.
- Whilst we do have some outside space, any cooking outside must be pre-agreed with us. Any cooking that produces smoke (wood, charcoal) cannot be used due to proximity to neighbours. Gas is possible, but again must be agreed in advance).
- **We strongly recommend arranging a visit of our kitchen prior to the event.**

DOCUMENTATION REQUIRED

We require all caterers to provide a copy of:

1. a current hygiene level 2 (or above) certificate from at least 1 of the kitchen staff
2. A copy of their current liability insurance
3. A signed copy of our Kitchen Hire Terms & Conditions

These documents should be sent to hugo@hackneycoffee.co in advance of the event date.

CLEANING

Unless otherwise agreed, the caterer must provide a Kitchen Porter (or clean themselves) and leave the Kitchen in a clean state at the end of the night.

All crockery, cutlery, equipment etc must be cleaned prior to leaving the premises. Failure to do so will result in the client being charged a cleaning fee of £200.

You must check with the Duty Manager prior to leaving the premises that the kitchen has been left in a satisfactory state.



EQUIPMENT AVAILABLE

Fridges

- Large double-door Fridge (you would have half of this available)
- Triple undercounter fridge (all of this would be available)

Ovens

- 6 shelf Rationale Oven (steam function is not currently in use, so convection only)
- 4 Shelf Falcon convection oven (available with advance notice)
- Several gastro trays are available.

Hobs

- 1 x double induction hob, 1 Falcon induction hob (3 hobs in total, all induction)
- Selection of large and small induction pans

Deep Fat Fryers

- Two portable/tabletop caterlite deep fat fryers available (available on request as these are not kept out in the kitchen. Oil not supplied. They must be emptied and cleaned prior to leaving, with the oil taken away).

Washing

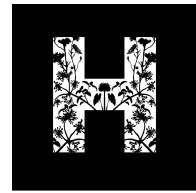
- Sink, Caterwash Hood Dishwasher

Other

- Set of chopping boards
- Small selection of knives (recommend bringing your own)
- Small selection of utensils (recommend bringing what you need)
- Bain marie (holds 1 x Gastro 1/1 or 3 x gastro 1/3)

Crockery

- White Large Plate 26cm x 80
- White Small Plate 21cm x 80
- White Coupe Bowl x 80
- White Soup Bowl x 80
- Rustic Large Plate x 80
- Rustic Small Plate x 80



THE HACKNEY

- Rustic Coupe Bowl x 80
- Rustic Soup Bowl x 80
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- Silver Main Fork x 80
- Silver Main Knife x 80
- Silver Starter Fork x 80
- Silver Starter Knife x 80
- Silver Dessert Spoon x 80

Glassware

We have a range of Wine, Flute, Coupe, High Ball and Rocks glasses available.