



BEEETROOT, SALMON & TAPIOCA CRISP CANAPES

CATERING FROM

THE
CLINK
EVENTS

Changing attitudes, transforming lives and creating second chances



WE'RE NOT JUST ANOTHER CORPORATE CATERER, WE'RE FAR MORE THAN THAT

Clink Events not only offers high quality catering for private events but gives businesses the chance to contribute to and build their corporate social responsibility.

Food is prepared by serving prisoners training in our central production kitchen at HMP Downview and delivered to events in refrigerated vehicles.

Clink Events works in partnership with other like-minded social enterprises such as Centrepont – the UK's leading charity for homeless young people – to staff the event.

Service staff, made up of graduates of The Clink's training scheme and young disadvantaged people, are given intensive training and support in order to achieve a City & Guild's Level 1 NVQ in Hospitality. This education and work-based experience equips them with self-confidence along with the skills and ability to serve guests efficiently and professionally.

"The Clink is a newcomer to Guildhall events and it took a considerable leap of faith for the City Food Lecture committee to commit to them – after all, we run an event for up to 600 covers with royalty present. We need not have worried – truly professional, focussed on excellence, easy to deal with and providing fabulous food. The Clink is the most exciting catering organisation to deal with today and they are right up there with the more well-established names. We will definitely be using them next year."

JEFF MASON, MAJOR GENERAL, THE CLERK, WORSHIPFUL COMPANY OF BUTCHERS

CHICKEN DINNER CANAPES



“The Clink Events are catering with a unique angle. ESI Live used them to cater the Evening Standard Business Awards in June 2018 and were impressed with the quality and creativity of their food. The team was a pleasure to work with throughout and their level of communication and attention to detail was excellent. The event was black tie and so all of our suppliers were expected to present a very high standard of delivery and product. I wouldn't hesitate to use The Clink again for more of our events”

EMMA MERCER, EVENTS MANAGER, EVENING STANDARD



EVENING STANDARD
BUSINESS AWARDS 2018

EVENT EXPERIENCE

Rolls Royce – Bowl Food Reception at Rolls Royce Head Office for 150 guests

City Food Lecture – Dinner buffet at Guildhall for 600 guests

Social Enterprise UK Awards – Awards Dinner at Guildhall for 450 guests

Longford Lecture – Canape Reception at Church House for 600 guests

Colt Group – Food Stations at Colt Group Head Office for 550 guests

Sustainable Restaurant Association Awards – Awards Dinner at Royal Horticultural Halls for 450 guests

Evening Standard Business Awards – Awards Dinner at Guildhall for 350 guests

Housing Finance Corporation – Bowl Food Reception at LSO St Luke's for 500 guests

Parliament Choir – Canape Reception at Westminster Palace for 200 guests

City of London Girls School – Fundraising Dinner at Guildhall for 600 guests

Koestler Trust – Canape Reception at Southbank Centre for 150 guests

Trinity House – Canape Reception at Trinity House for 150 guests

Grosvenor Estate – Canape Reception at 70 Grosvenor Street for 150 guests

Clink Events is eligible to work at many London venues, including but not limited to:

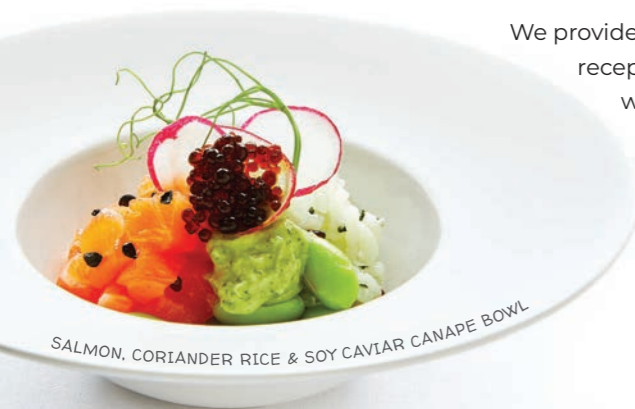


THE FOOD

Clink Events takes a modern approach to event catering, creating delicious food made from fresh, local ingredients. Menus can be tailored to meet specific needs of individual clients and when in season, Clink Events uses ingredients grown in the Clink Gardens at HMP High Down and HMP Send.

We provide a wide range of delicious menus from canapé receptions to formal dinners and buffets for conferences or working lunches.

The food produced in our state of the art production kitchen at HMP Downview is of the same high standards as served in our award-winning restaurants, offering stylish and sophisticated event catering that gives something back to society.



The Clink Gardens at HMP High Down and HMP Send have glasshouses and polytunnels for growing produce. The prisoners working at The Clink Gardens grow, cultivate and harvest crops and rear free-range organically-fed chickens for their eggs. Seasonal fruit, speciality and heritage vegetables and salad items are then transported to the Clink Events' kitchen where they are used to create fresh, seasonal dishes by our kitchen trainees.

EVENT STAFFING, EQUIPMENT HIRE AND BEVERAGES ARE CHARGED SEPARATELY.





WHY BOOK CLINK EVENTS?

The Clink Charity rehabilitates prisoners and dramatically reduces reoffending rates in the UK. We train prisoners in food preparation and front of house service, following nationally recognised City & Guilds NVQ curriculums, and help prisoners secure full-time employment upon their release.

As well as contributing to your company's corporate social responsibility, using Clink Events also provides prisoners and vulnerable young adults with valuable real-life experience in high quality event catering. By choosing Clink Events you are supporting the charity and helping to encourage trainees to pursue a career in hospitality and ultimately reduce reoffending.



WORKING TOGETHER

Clink Events supports and works alongside other work-based prisoner training projects and charities who improve the lives of vulnerable people. Here's just a few of the great initiatives we are working with...

- **HMP Downview** – *sausages made from New Forest rare breed pigs*
- **Rough Stuff at HMP Mount** – *wooden serving boards*
- **The Clink Gardens at HMP Send** – *fresh and seasonal fruit and vegetables and free range eggs*
- **Centrepoin** – *UK's leading charity for homeless young people – to staff the event*
- **Toast Ale** – *Brewed with surplus bread, all profits to charity to end food waste*
- **Brewgooder** – *Brewed by Brew Dog, all profits go to fresh water charities*
- **Belu Water** – *British spring water, all profits go to fresh water charities*
- **The London College of Fashion workshop at HMP Holloway** – *aprons and service cloths*
- **San Patrignano (Italy)** – *a recovery community for the young, who have lost their way, producing wine, cheese, salami and olive oil*



WHY REHABILITATION?

The Clink Charity works in partnership with HMPPS to deliver training projects within prisons in England and Wales.

All projects utilise our Five Step Programme (Recruit, Train, Support, Employ, Mentor) to ensure prisoners receive the support they need, not only whilst they are in prison, but also post release.



WHAT PEOPLE SAY ABOUT US

“Thank you so much to you and the rest of The Clink Events team for all your hard work at our recent annual awards. Everyone was so helpful, professional and hardworking. The feedback from our clients has been great too and you and your team brought a really positive energy to the whole day. We honestly couldn't have done it without all of your help. It was a real pleasure to work with you all and we look forward to working with you again next year, if not before.

EMMA MARCH, SUSTAINABLE RESTAURANT ASSOCIATION

Many thanks for last night; it was a pleasure to work with you and the wider team. I thought all the staff were great and very professional. I have also had lots of great feedback about the menu, thank you for everything.

CAROLINE FREEDMAN, PROJECT COORDINATOR TO THE GOVERNMENT RELATIONS TEAM ROLLS ROYCE

I just wanted to say well done and thank you for last week. The feedback we have had so far has been great, I thought the food was delicious, the service was exceptional and that all the staff looked and acted as though they really wanted to be there, to be part of the evening and to do all they could to ensure that all guests were well looked after.

FIONA YOUNG, HEAD OF MEDIA & COMMUNICATIONS, SEUK

Clink Events were great to work with. They created a fantastic array of mini dishes for our annual Ultimate Pub Quiz to an excellent standard. The staff were enthusiastic and flexible. We would definitely recommend working with them on your event.”

LUCY WATSON, CENTREPOINT





THE CLINK EVENTS

GET IN TOUCH

Clink Events

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 @TheClinkEvents

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www.theclinkcharity.org

We are committed to being as sustainable and environmentally friendly as possible and we are proud to be a Founder Member of the Sustainable Restaurant Association (SRA). All of The Clink Restaurants have also been awarded three star ratings from the SRA for their continued dedication to sustainability.

Photos courtesy of Matt Chung, Hannah Hughes, Social Enterprise UK and Landsec