

{ POP-UP KITCHENS }

We are looking for some delicious, fresh pop-up kitchens to take over our kitchen on a Friday evening alongside our Friday Night Residencies.

Sheaf St. is currently in hibernation as we have been adversely affected by local developments (Aire Park) and significant ongoing major road works, both of which have heavily reduced our footfall.

We remain open to the public on Friday Nights for resident DJ nights and hosting Pop-up Kitchens on these nights are a great opportunity to work with talented chefs and bring more people into Sheaf St.

This new program is a work in progress for us. We are always looking to improve and learn.

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{WHAT YOU GET}

Why host a pop-up at Sheaf St?

- Welcoming, safe, friendly and fun space near the City Centre
 - Well-equipped open kitchen - Full equipment list will be sent separately
 - Functioning professional bar to increase footfall
- Marketing support with posts on our social media pages
 - Extra footfall from fully paid-for professional DJ sets
- Opportunities for collaborative nights with DJs matching food and music
- Opportunitites for longer term kitchen residencies in the future

{HOW IT WORKS}

We keep it really simple - Sheaf St takes 15% of food sales and you keep the rest.

Confirm your Friday date with us at least 2 weeks ahead of time - we recommend longer so you have ample time to promote your pop up.

You'll get access to the kitchen from 4pm until 10pm on the day.

You (and your team if you bring one) are responsible for all cooking, cleaning and serving - however the Sheaf St team will take orders for you through our till system.

We'll send you a sales report after the weekend and you'll invoice us for the amount minus our 15%.





{WHAT WE NEED}

There are a few things we need to lock in your pop-up and ensure it's the best it can be.

- **A full list of menu items and prices at least 1 week before the agreed date - we'll have your menu on the till ready to roll when you arrive.**
- **Images of your food and a bit of copy for our social media at least 2 weeks in advance - if we don't have these we can't support you with advertising the pop-up.**
- **Proof of your Food Handler's or Level 2 Hygiene certificate.**

{HOW TO APPLY}

If you'd like to apply for pop-up kitchen slot at Sheaf St, fill out the enquiry form [here](#) and someone will get back to you.

