

OUR BIG KITCHEN'S PRIVATE FUNCTIONS

Many people are looking to celebrate special occasions in their lives by giving back. Our Big Kitchen offers a meaningful way of connecting with your family and friends for these occasions.

Some examples of functions we have hosted: special birthdays (21st, 30th, 40th, ... 90th), Hens Parties, Kitchen Teas, Graduations, Baby Showers, Special Bread (challah) bakes, weddings, or even just family/friend bonding and Meaningful Meditations. All our functions are centred on giving and doing good to help each other and the wider community.

OBK FUNCTIONS EMPOWER FRIENDS/ FAMILY TO:

- Connect and interact with each other in a meaningful way
- Make a tangible difference by giving back to the community together
- Engage in a wider community and connect to growing a community.
- Learn about giving, sharing, respect, love, kindness and gratitude
- Understand others and grow compassion and kindness
- Learn new cooking skills, and have fun.
- Demonstrates your commitment to helping the community together.

HOW THIS SUPPORTS OBK:

By cooking with large numbers of volunteers, or even smaller groups we are able to make more meals and support people in need. Last year OBK made over 80 000 meals which got distributed to disadvantaged Australians. Without individuals coming in and volunteering their time this amount of meals would not have been achieved.

Our belief is through giving we empower and connect people. We hope to build a larger community of givers and by more people participating we hope to spread this giving belief.

Running a large commercial kitchen and a charity does have costs. By having these programs it contributes to OBK's running costs. These programs are how we hope to stay sustainable as a charity and continue to grow.



PROGRAM 1: CHALLAH BAKES (JEWISH BREAD BAKES)

Duration: 3hrs long

The program includes:

- Arrive, snack on arrival
- Talk about OBK, Giving, the people OBK supports, and relevant stories, and talk about the function
- Braiding Premade Challah dough (learning different braiding techniques)
- Making Challah dough from scratch, focusing on meaning of each ingredient and blessing
- Take home challah
- Package challah with bespoke sticker “loaves of xx love”
- Closing Talk and photo

Cost: \$30 per person – minimum of 20 people

*Please refer to add on *food platter package*, for extras

*this is tax deductible as OBK is a registered charity

Dress: Please wear closed shoes, and long pants we do need to follow food safety rules.

Testimonial:

“In celebration of my daughter’s, forthcoming marriage, twenty of her favourite Sydney women came together at OBK to bake challah. With the guidance of Rebbetzin Laya, we kneaded and braided and learnt about the mitzvah of making and sharing challah. We also shared memories and stories of the bride-to-be. We laughed and cried and at the end of the night we all felt spiritually uplifted. Thank you so much Rabbi and Rebbetzin Slovin for the great work that you do at OBK uniting communities, big and small, through the preparation and sharing of food” - Shirley



PROGRAM 2: COOKING WITH FRIENDS

Duration: 2.5-3hrs long

The program includes:

- Arrive, snack on arrival
- Talk about OBK, team bonding, the people OBK supports, and relevant stories
- Cooking a hot meal
- Making a dessert
- Participants get to sample the meals prepared
- Package meal with bespoke sticker “honour of xx function”
- Closing Talk and photo

Cost: \$50 per person for under 20 people

*Please refer to add on *food platter package*, for extras

*this is tax deductible as OBK is a registered charity

Dress: Please wear closed shoes, and long pants we do need to follow food safety rules.

Testimonial:

“Had a fantastic night at OBK - thank you so much for the excellent party you put on. The team are incredible and the vibe of OBK is absolutely inspirational. Can't wait to come back!” - Amy



EXTRA FOOD PLATTERS

Finger foods –each platter feeds approx. 20-30 people:

- Home made Hummus dip with a selection of breads - \$50
- Crudit  platter of assorted vegetables and dips - \$70
- Fresh baked mini rolls with tuna and egg mayonnaise - \$90
- Chicken schnitzel sliders with guacamole and lemon aoli - \$110
- Assorted sushi and nigiri platter with dipping sauce - \$110
- Mini Pumpkin rosemary and caramelized onion quiche - \$120
- Corn and zucchini fritters with tomato relish - \$120
- Chocolate brownie slice - \$65
- Date and coconut protein balls - \$45
- Individual pavlovas with fresh fruits - \$80
- House baked fruit muffins - \$45
- Mixed seasonal fruit skewers with passionfruit cream (pareve) - \$55
- Chocolate snow cookie platter - \$30
- Homemade banana bread slice - \$30

