



# The Social Food Project

FOOD EVENTS WITH A SOCIAL TWIST



# YOUR NEXT EVENT

Are you looking for an event that is informative, inspiring and delicious?

Our unique food events engage and inspire people that build and strengthen relationships.

People naturally gather, cook and eat - we immerse you in authentic paddock to plate experiences and use the power of food as a way to build connections.

Ethical dinners contribute to a more sustainable future - **we want to help you with that.**





# WHO WE ARE

The Social Food Project was founded in 2015 by chef and social entrepreneur Ben Mac. With over 11 years experience as a chef, Ben has first-hand experience in understanding the challenges and opportunities for food systems.

Ben has worked with numerous social initiatives and his work as a food educator has taken him all over Australia presenting at industry conferences and festivals.

Ben also works as a project-based sustainability consultant with organisations such as the City of Melbourne, RMIT University, and the UN Global Compact.





## WHAT WE DO

We host pop-up food events that have sustainability outcomes. Our events bring like-minded people together to eat, converse and enjoy good company.

We aim to contribute toward the sustainable food conversation in Australia and engage people with food in new and different ways.

Our unique food experiences promote a fair food system for all, and incorporate elements of education, storytelling and hands-on learning.

We think the best way to create change is by doing!

Let us help you curate your next event.







"We aim to create a more  
connected food system through  
interactive food events, which  
focus on sustainability, education  
and storytelling"



# CATERING

The Social Food Project has an experienced team of ethical chefs that can create the menu of your dreams.

From dinner parties at work to large-scale festivals, we can offer restaurant quality food that is tailored to your needs.

We specialise in share-style dining experiences, using locally sourced, ethically produced food that is good for those who eat it and those who produce it.

## Catering packages:

- The Basic (\$85 per person) - 3-course meal including entree, shared mains and dessert.
- The Local Foodie (\$110 per person) - 4-course meal, including 2 entrees, shared mains, dessert, and palate cleanser.
- The Deluxe (\$150 per person) - 4-course meal, including 2 entrees, shared mains, dessert, palate cleanser and 4 matching local wines.

We are always happy to give our guests some practical pointers about where they can find delicious local food that's been ethically produced, so they can create their own amazing meals at home







## DEMONSTRATIONS

Starting from \$300

We love talking about food and sustainability!

Having a guest speaker is a fun way to make your event both memorable and entertaining.

The Social Food Project team has presented at a range of corporate events, community dinners, business lunches and Q&A panels.



# WORKSHOPS

We offer workshops that focus on giving people the skills to prepare and cook healthy, affordable and culturally appropriate food. Cooking workshops might include:

- Basic cooking demo - learn the basics of preparing delicious, healthy and affordable meals.
- Cooking with leftovers - learn how to make the most of your food and reduce waste.
- Dish specific classes - learn to cook: curries, stir fries, slow cooking, hearty salads.
- Meal planning - learn to purchase and prepare food for the whole week to save money and eat well.

We can tailor any number of workshops that will suit your needs.





We are proud to have worked with a range of amazing organisations, including:







"Share a meal with  
friends and strangers,  
engage in interesting  
conversations, and open  
your mind to the future of  
sustainable eating"





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If you have a specific project or event in mind,  
we would love to talk to you!

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