



CAMBRIDGE
STREET ^{S1}
COLLECTIVE

SHEFFIELD'S NEW HUB OF AUTHENTIC GLOBAL FLAVOURS
NOW RECRUITING FOOD PARTNERS

Powered By
blend.

THE TEAM BEHIND

Cutlery
Works



BEST
FOODHALL
2022

WELCOME TO CAMBRIDGE ST. COLLECTIVE

Cambridge St. Collective launches this autumn as part of Sheffield's new Heart of the City regeneration, bringing together independent food providers, local artists and exciting new community spaces.

CSC is the latest venture from the award-winning food hall curators at Blend. We aim to provide a platform for talented chefs to bring authentic global cuisine to the diverse communities of Sheffield, South Yorkshire and the North of England.

We're recruiting new Food Partners now!



WHAT YOU'LL FIND AT CAMBRIDGE ST. COLLECTIVE ↓ ↓ ↓

24 KITCHENS

Showcasing authentic cuisine from around the world.

SCHOOL OF COOKING

Providing theatre, demonstrations and lessons.

ASIAN FLOOR

An entire floor dedicated to Asian cuisine.

3 BARS

Craft beer, cocktails & an Asian inspired bar.

POP UP KITCHENS

Operating as spaces to incubate fresh talent.

2 ROOF TERRACES

Providing an exclusive venue and exceptional views.



COOK WITH US AT CAMBRIDGE ST. COLLECTIVE

We're looking for a diverse set of food partners to claim their space in our newest food hall. Our goal is to bring together a community of talented chefs representing a broad range of cuisine - offering guests a trip around the globe, one authentic dish at a time. If this opportunity sounds up your street, we'd love to hear from you!

WE'RE LOOKING FOR FOOD PARTNERS WHO ARE



**INNOVATIVE &
VISIONARY**

**PRODUCERS
OF AUTHENTIC
CUISINE**

**RESPONSIBLE
EMPLOYERS
OF STAFF**

**ETHICALLY
SOURCING FOOD**

**CAPABLE OF
SERVING 150
GUESTS PER DAY**

**EXPERIENCED
IN FAST PACED
ENVIRONMENTS**

SUPPORTING INNOVATION & GROWTH

CAMBRIDGE
STREET
COLLECTIVE

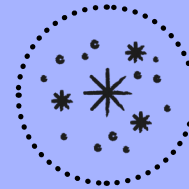


Matt & Nina are the founders of Blend. Since opening their first food hall in 2018, Cutlery Works, they've been committed to helping food businesses thrive.

We know from personal experience how daunting your first steps into the industry can be - but we love ambitious people who are willing to give it a go. Nothing makes us prouder than watching food start ups flourish in our venues.

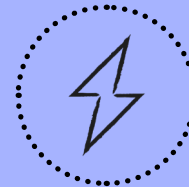
That's why our model focusses on guiding you through those first steps to alleviate some of the stress, so you can focus on growing and thriving. We offer the invaluable experience of working alongside other food partners at different stages of their journey - all developing and learning with each other.

THE BLEND PATHWAY



FRESH START

A platform for you to focus on your craft without the responsibility of your own bricks and mortar.



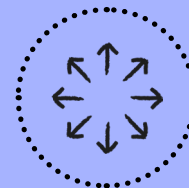
REFINE

Mentoring to establish good business practice and healthy operating systems.



GROW

Coaching in building a brand and developing a strong marketing presence.



EXPAND

Opportunities to expand into our other venues.



The Blend design team worked with Motto to create a brand, whilst our marketing team helped promote and demystify the concept to those unfamiliar:

HOW TO TANG IN 4 SIMPLE STEPS

MEET MOTTO

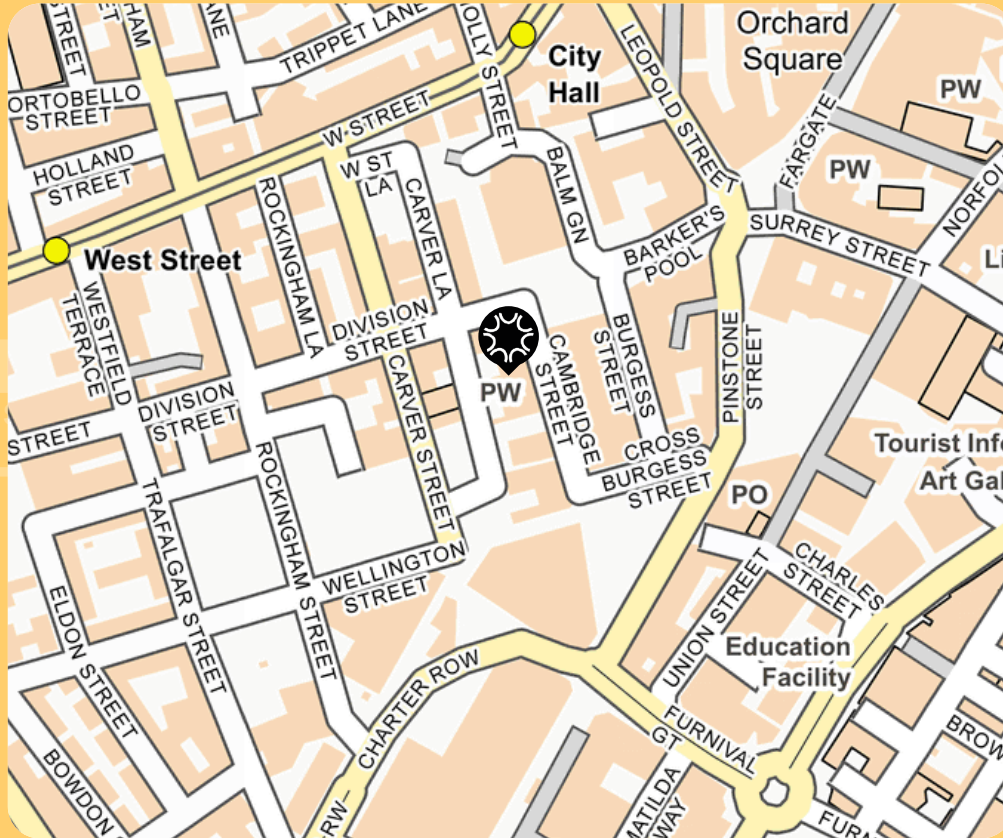
Motto joined the Blend family working for another food provider. We spotted his talent and soon he was taking bold steps towards opening his own kitchen, Tang, in our Liverpool food hall. Tang now serves up taste of the Sichuan Streets, bringing Malatang to Merseyside.

Since opening less than a year ago, Motto is already preparing to open his 2nd and 3rd Tang kitchens in our Sheffield and Manchester venues.

Motto & Tang's story embodies the spirit and mission of Blend - empowering talented chefs to make authentic cuisine accessible to the wider public.

He now runs one of our fastest growing kitchens, with weekly sales growing from £1k to £5k within the space of only four months.

FINDING CAMBRIDGE ST. COLLECTIVE



CAMBRIDGE STREET,
SHEFFIELD CITY CENTRE,
S1 4HP

[Click here to view
Cambridge St. Collective
on Google Maps.](#)

GET IN TOUCH

If you're interested in getting involved with Cambridge St. Collective, we'd love to hear from you:

FOODPARTNERS@BLEND.FAMILY

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*Find out more about Cambridge Street Collective
& The Heart of the City regeneration here.*