



KARGO MKT

MEET · EAT · SHARE

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

Powered By **blend.** THE TEAM BEHIND **Cutlery Works** × **BRITISH ST. FOOD AWARDS** BEST FOODHALL 2022

Welcome to Kargo MKT

Kargo MKT launches this summer as part of Central Bay, Salford Quays' latest development bringing together independent food providers, local artists and exciting new community spaces.

Kargo MKT 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 Salford, Manchester and the North of England.

We're recruiting new Food Partners now!



WHAT YOU'LL FIND AT KARGO MKT ↓

● 12 KITCHENS

Representing a range of authentic global cuisine.

● OUTDOOR SEATING DECK

250 covers, south facing on the waterfront.

● INDOOR SEATING

450 covers with a variety of seating styles.

● A BAR

Keeping guests refreshed all day and night.

● 6 SHIPPING CONTAINERS

Operating as incubators for emerging talent.

● A SHOP

Stocked with a broad range of local products.



Cook With us at Kargo MKT

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

ETHICALLY SOURCING FOOD

EXPERIENCED IN FAST PACED ENVIRONMENTS

RESPONSIBLE EMPLOYERS OF STAFF

CAPABLE OF SERVING 150 GUESTS PER DAY

PRODUCERS OF AUTHENTIC CUISINE

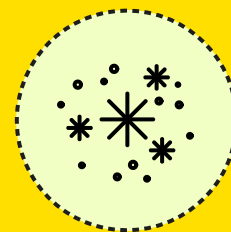


Supporting Growth & Innovation

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

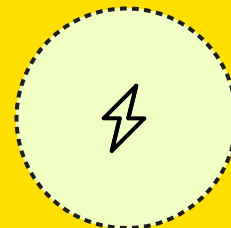
We know from personal experience how daunting your first steps into the industry can be - but we love ambitious people who are willing to give it a go. Nothing makes us prouder than watching food start ups flourish in our venues.

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 growing and learning with each other.



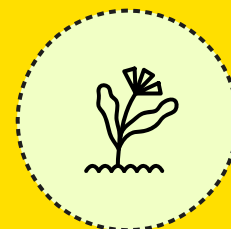
Fresh Start

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



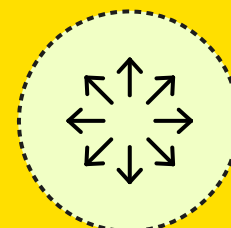
Refine

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.



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 a 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!

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](#)

FINDING KARGO MKT



Unit G32 - 34,
Quayside MediaCityUK,
The Quays, Salford,
M50 3AH

[Click here to view Kargo
MKT on Google Maps](#)

If you're interested in getting involved with Kargo MKT as a Food Partner, we'd love to hear from you:

foodpartners@blend.family