

Pitch.

MENU DEVELOPMENT
CONCEPT DEVELOPMENT
MANAGEMENT SYSTEMS
IMPLEMENTATION
OPENING SUPPORT

Manchester September 2025



DESIGN

Insight Hospitality was instructed to design a kitchen and bar within a defined budget allowing operationally to service the venue on a daily basis and to flex up to 300 guests for events. Working alongside the interior design team and the kitchen supplier, we created an efficient back of house with the minimum footprint requirement.

MENU DEVELOPMENT

Insight Hospitality was tasked with conceptualising a food and beverage offer that could be produced, with the minimum amount of skilled labour, low food costs and high gross profit. We created a new Asian-influenced menu, introduced processes, and trained the staff accordingly.

OPERATING SYSTEMS

Insight Hospitality set up all operating systems to ensure the venue was compliant in health and safety, food safety, and have all the cost control processes for an effective operational management.

TRAINING

Insight Hospitality trained all front and back of house for 2 weeks prior to opening and one week post opening on hard and soft skills. We delivered a full operation manual and training program for all new employees. Ensuring a high level of operational excellence and guest satisfaction for the client.









CONTACT US

LONDON

EMAIL info@insighthospitality.net
WEB insighthospitality.net
DES +44 (0)7712 624825
OLIVIER +44 (0)7595 326461


DUBAI

EMAIL info@insighthospitality.ae
WEB insighthospitality.ae
PRABS +971 (0)58 502 5190

LATAM

EMAIL melissa@insighthospitality.net
WEB insighthospitality.co
MELISSA +57 350 3493 874

 insight.hospitality

 insight-hospitality-llp

