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**BE THE HOST WITH
THE MOST**

Welcome to yhangry!

This is a guide to everything you need to know before your first booking: who we are, what to expect and our favourite hosting tips.

We are Heinin and Siddhi, we met whilst working together on the trading floor at Barclays in Canary Wharf where Siddhi was trading subordinated bonds issued by financial institutions and Heinin was covering German institutional investors for credit products.

Needless to say, we were too busy (and too lazy) to cook.

But we grew up in China and India where hosting at home is the norm and we missed making memories with great company over great food in the comfort and exclusivity of home. What if we didn't have to do the cooking ourselves?

Voilà, this is how the idea for yhangry was born.

We launched in fall of 2020 and since then, you may have seen us on Dragons' Den and mentioned in the Times and other magazines.

Thank you for finding out about yhangry and for booking a chef for your special event. We hope to become your lifelong entertaining partner.

We are always grateful for your feedback, email us at founders@yhangry.com with thoughts, or suggestions you may have. If you're sharing snippets of your event on social media, we'd love for you tag @yhangry so we can get a glimpse of it too!

Heinin Zhang & Siddhi Mittal
Founders

THE MOST CHERISHED MOMENTS HAPPEN WHEN FRIENDS & FAMILY GET TOGETHER



WHAT TO EXPECT

First things first, the most essential information you'll need to know for your very first yhangry chef booking.

The chef usually arrives two hours before the selected time to start eating. But this depends on the chef, your chosen menu, and is confirmed by the chef before your event.

To help them hit the ground running, you could

1. Put pots, pans, and chopping boards out for them, as well as cleaning products, dishwasher tablets
2. Empty your dishwasher
3. Reconfirm dietary requirements, serving time and style - show the chef where to find the plates you'd like them to use
4. Leave them to it & enjoy your free time to get ready!

BESPOKE PRIVATE CHEF SERVICE

The beauty of booking a private chef is that it can be tailored according to your exact needs. Our 600+ chefs have experience ranging across every cuisine and they can create beautiful food for:

- Intimate six-course anniversary dinners
- Seated 30-person birthday dinners
- BBQ parties
- Standing 200-person parties
- Kids birthday parties
- Cooking classes for kids
- Michelin-level plating classes for aspiring chefs
- Weekly meal prep/batch cooking based on your exact dietary requirements and/or nutritionist's recipes

HOSTING HACK 1.0

See illustration below as a guide on how to set a formal table with crockery for multiple courses. If you just have 1 set of fork, knife and spoon that's totally fine. We dare to say that the majority of millennials do not own full sets of formal crockery. Most useful tips here:

- 1.The blade of the knife faces toward the plate.
- 2.Wine glasses are set outside of the water glass
- 3.Place your menu on the plate if you don't have napkins
- 4.Save the spoons for dessert if you don't have dessert spoons, this saves having to wash up cutlery before digging into dessert

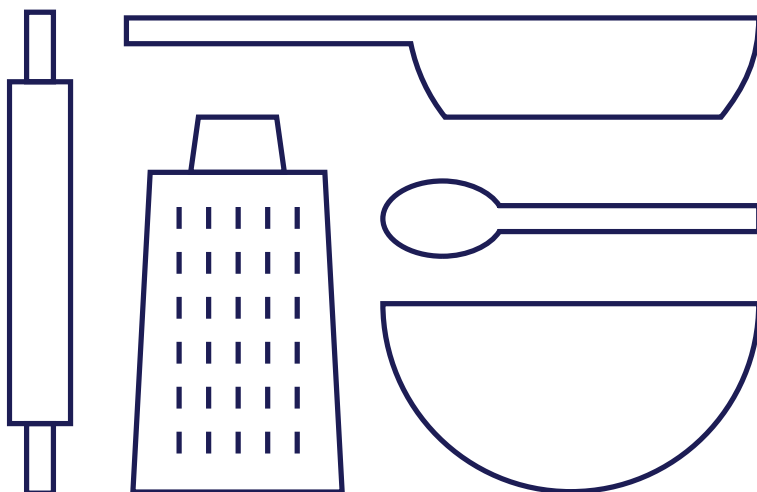


HOSTING HACK 2.0

Make your life a little easier with these tips allowing your guests to help you!

Below is a non-exhaustive list of all the little jobs that add together to make a night. It's a lot of work for one person but distributed they become fun little responsibilities. Write each one on a piece of paper and hand them out to your guests upon arrival, or let everyone draw their own responsibility like a raffle.

- Pour wine
- Keep water glasses full
- Manage the music
- Pass food around
- Bring empty glasses to the kitchen
- Get people to leave when the host is tired



MEET THE TEAM

We are a small but mighty and diverse yhangry team and in order of joining date, we have:

- Heinin & Siddhi - Co-Founders
- Bhawana - Chef Onboarding
- Moody - Developer
- Usman - Head of Operations
- Jordan - Tech Lead
- Akifa - Customer Happiness
- Joshua - Developer
- Dikshita - Customer Happiness
- Anna - Product
- Kreena - Social Media Manager
- Josh - Growth

We also work with more than 1000 chefs across the UK and this number is growing every day as more talented private chefs join yhangry in our mission to create unforgettable events for our clients.



**We hope that you have
a wonderful event!**

**Don't forget to tag @yhangry
so we can live vicariously
through you!!**

**DID WE MISS
SOMETHING?**

LET US KNOW!

info@yhangry.com