



Excellent.

We cater more than
170,000 Meals per day



Who we Are

A reliable name in catering services, fast-growing to become one of Qatar's trusted supplier of professional chefs and hospitality specialists of the local industry. elegancia catering is committed to provide only the highest-quality standards, adopting a process that ensures that only the freshest products are sourced and purchased.

Unbeatable

Capabilities

Exceptional State of the Art Kitchens

elegancia catering brand new facilities are the newest and largest of their kind in Qatar, with a 5,000 sqm. kitchen capable to produce up to 170,000 meals per day.

Fresh Forward Thinking

A vigorous management team is leading and steering the company into great success, through a growing culture of teamwork, culinary excellence, and integrity.

elegancia catering holds itself at a high stature for its constant and consistent quality of delivering food, service, and value.





Elegancia Key Facts

+250
Clients

87%
Client Retention

+80,000 sqm
of factories

+30,000
Workforce

+30
Marine Units

+250,000
Meals/Day

2 Hospitals
with International
Affiliations

▶ elegancia group





▶ elegancia healthcare






▶ elegancia services

-  ▶ catering
-  ▶ facilities management
-  ▶ resources
-  ▶ gabro

▶ elegancia contracting

-  ▶ MEP
-  ▶ landscape
-  ▶ marine
-  ▶ fit-out
-  ▶ kitchens

▶ elegancia industries

-  ▶ steel
-  ▶ joinery
-  ▶ stones

Leadership

OWNERS



Moutaz Al-Khayyat
Chairman

An entrepreneur and businessman, striving to explore new business frontiers and provide clients with cutting edge solutions. He has grown his group of companies into a diverse business conglomerate. His leadership and business principles are honesty, hard work, attention to detail and assuring quality.



Ramez Al-Khayyat
Group Managing Director

A business leader with a wealth of experience in operations, risk management and development, Ramez Al-Khayyat is a Qatari businessman based in Doha. He is a second-generation entrepreneur with years of executive experience with his family's contracting company, a hands-on mentality and an eye for detail.

EXECUTIVE TEAM



Henrik Christiansen
Group CEO,
elegancia group

An accomplished leader with C-level experience in Europe and in the Middle East. He drives corporate leadership and strategy, operational management, corporate governance, change programs and building high performance teams, supported by his significant industry experience and strong academic background.



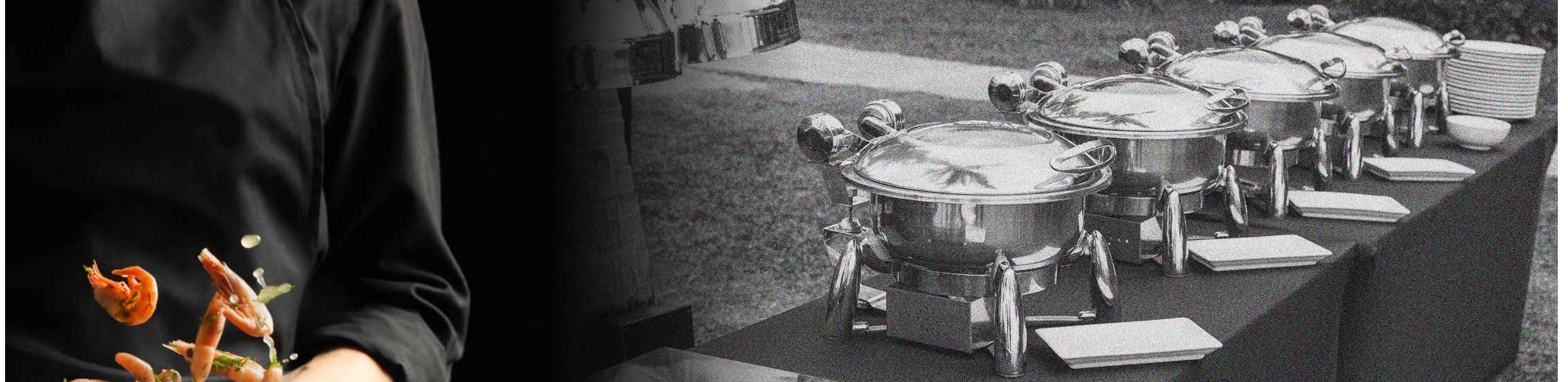
Abd Almunem Al-Sakka
Chief Executive Officer
elegancia services

Provides strategic leadership and management to ensure that the mission and core values of the company are put into practice



Ramy Sayah
General Manager,
elegancia catering

An innovative hotel management professional with over 20 years of expertise in delivering best results and maximizing revenues in catering, facility management and F&B management. He is highly competent in growing business, improving financial performance, monitoring operational and developing a strong management and target-driven team.



VISION

Creating a brighter future from Qatar to the world

MISSION

We add exceptional value to our customers through the skills and knowledge of our employees

VALUES

Leadership
Collaboration
Accountability
Quality
Resilience

Guiding Principles

Preserve Corporate Reputation
Corporate Social Responsibility
Develop Future Leaders
Promote Innovation
Inspire Trust
Improve Agility

Our People's Well-being

elegancia catering pays very close attention to employees' well-being to enable them to provide their best to elegancia catering customers with a quality service.

The well-being of our staff and our clients is paramount, and this is reflected by a commitment to standard practices in health and hygiene in every level of our operations.

Optimum employee management and the development of each person's talents are the corner stone of our strategy. elegancia catering is committed to encouraging the teams' motivation and continuous staff training, with respect for working conditions as fundamental principles.

We invest in our people through talent development and our diversified ongoing training programs, techniques and performance recognition Programs that boost productivity, innovation and employee satisfaction while developing a successful career.



What starts with **good people** ends with satisfied customers



Our Kitchen

We create custom menus for all our clients. We believe that great ingredients should speak for themselves. We source locally, support green practices and give back to our community.

Our chefs are masters of 15 cuisines, able to serve Oriental to Turkish, Asian, Filipino, European or American dishes, we have expert hands.

Quality Standards

Reliable Scientific Methodology

We believe in the vital importance of nutrition and healthy eating. Our qualified staff collaborates with our clients and develop diverse menus while respecting hygiene rules and food safety to the letter, continuous verification of all the food manufacturing processes ensures optimal quality. When we design our restaurants, our first priority is to make them as pleasant and convenient.

We believe that this aspect of our service expresses our ongoing passion for excellence about the standard of living.

Premium Quality Food Sourcing

As a commitment to the highest quality standards, we adopted a process that ensures only the freshest products are sourced and purchased. Each menu is created to cater to specific tastes and palates for a particular company, event or institution.



We are a HACCP ISO **22000 Certified**



Uncompromising Standards in Health, Safety and Hygiene

We are HACCP ISO 22000 certified by the Food Standards Agency and continuously reviews practices in line with regulations of Qatar Municipality and Environmental Health & Safety to ensure ongoing improvements, ensuring complete peace of mind for our team and our customers alike. Hygiene and Sanitation itself is a big issue that includes machinery, equipment and personnel, architecture of the kitchen, stocking and processing of food supplies, as well as cleaning and maintenance.



360 Degree Services

elegancia catering delivers bespoke, dependable and unconventional catering solutions to its clients. From menu design and culinary skills, logistic management, to on-board catering and hotel services, elegancia catering provides everything depending on the clients' needs.

From commercial catering, corporate events, and company meetings to private dinner parties, we produce up to 170,000 meals per day. elegancia catering promises to deliver the same exceptional service and attention to detail.

As a catering company, it is our duty to cater to every client's unique and personal taste. Our exceptional team of professionals' work on thoroughly understanding customers' requests and food preferences, to create a unique menu, no matter the size or nature of our client's requests.

Catering Services

- Business, Industry & Commercial Catering
- Accommodation Catering
- Corporate Hospitality and VIP Dining
- Corporate Events & Private Parties
- Hospitals & Healthcare

Consultation Services

- Kitchen and Food outlets design.
- Conceptualization and Brand Development.
- Franchising Development.
- Front Desk and BOH Management
- Business analysis and budget analysis.
- Remote site management.
- Staff training.

Catering Services

We are an active caterer in all catering and related hospitality segments in Qatar. Our services includes:



Corporate Hospitality and VIP Dining

Catering to hospitality and leisure facilities, all types of onsite meals production including food outlets in governmental and private entities, hospitals and healthcare venues, sports facilities, education facilities, and entertainment destinations.

Business, Industry & Commercial Catering

Catering to restaurants, coffee shops, school and colleges, industrial workforce, and manufacturing industries. airlines and tourist transportation



Accommodation Catering

Catering to labor camps, student camps, sports camps, and all types of staff accommodation.

Corporate Events & Private Parties

Catering to business meetings, conferences and forums, corporate staff gatherings, as well as private parties, cocktails and weddings.



Mobile Kitchens

A fast-track catering solution with advanced equipment and complete safety features, serving as a flexible kitchen for events and on-site catering



The Management

All strategic choices and major decisions are made by the members of the executive board, who are highly experienced and offer a wealth of versatile, complementary expertise.

The Team

We owe our success to our dynamic team of passionate, skillful, and innovative professionals. We pride ourselves in their commitment to quality, work, and ethics.

Over 1,500 talented and ambitious cooks, hospitality professionals and logistics specialists make up our company's first-class team, bringing with them a huge range of cultures, experience, and expertise.

Instilling confidence, empowerment and principles in our people is an integral component in creating the fun, creative and honest environment that exists within our kitchens and company overall.



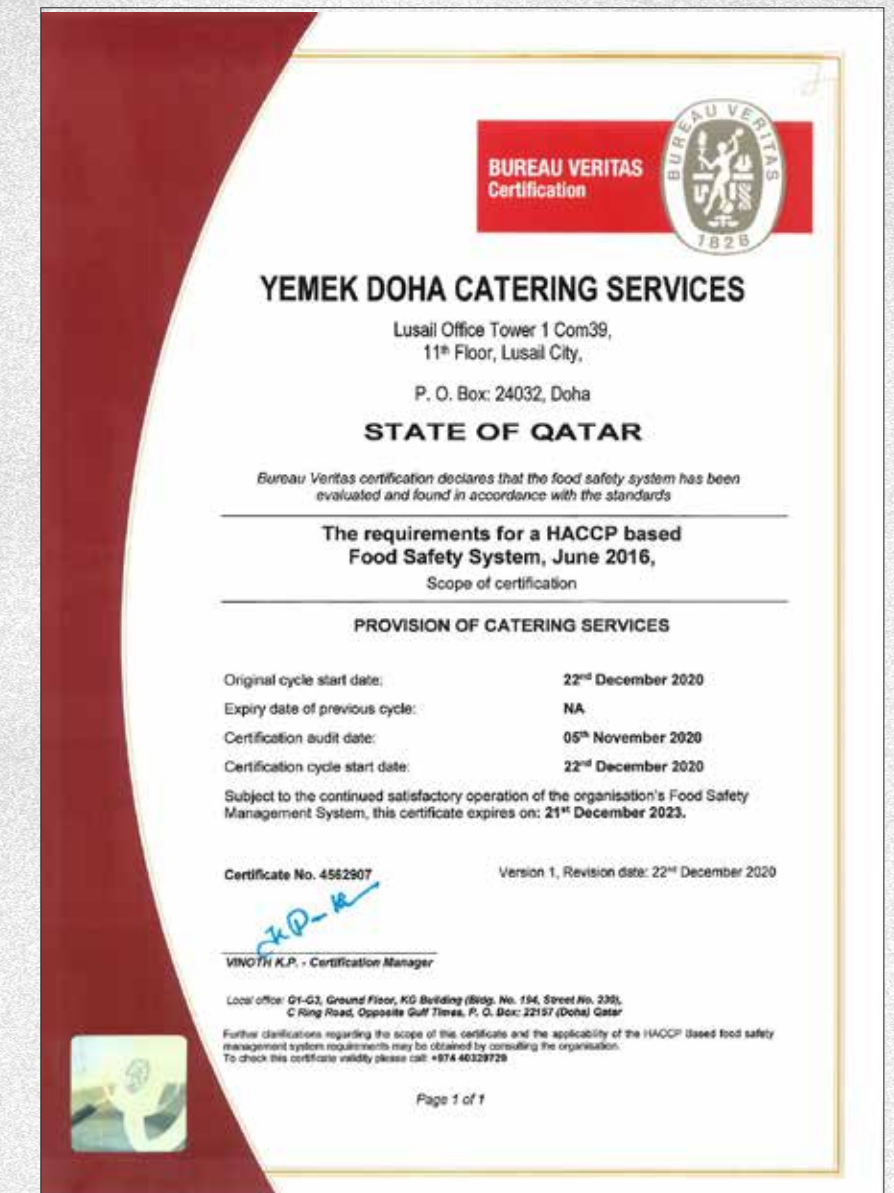
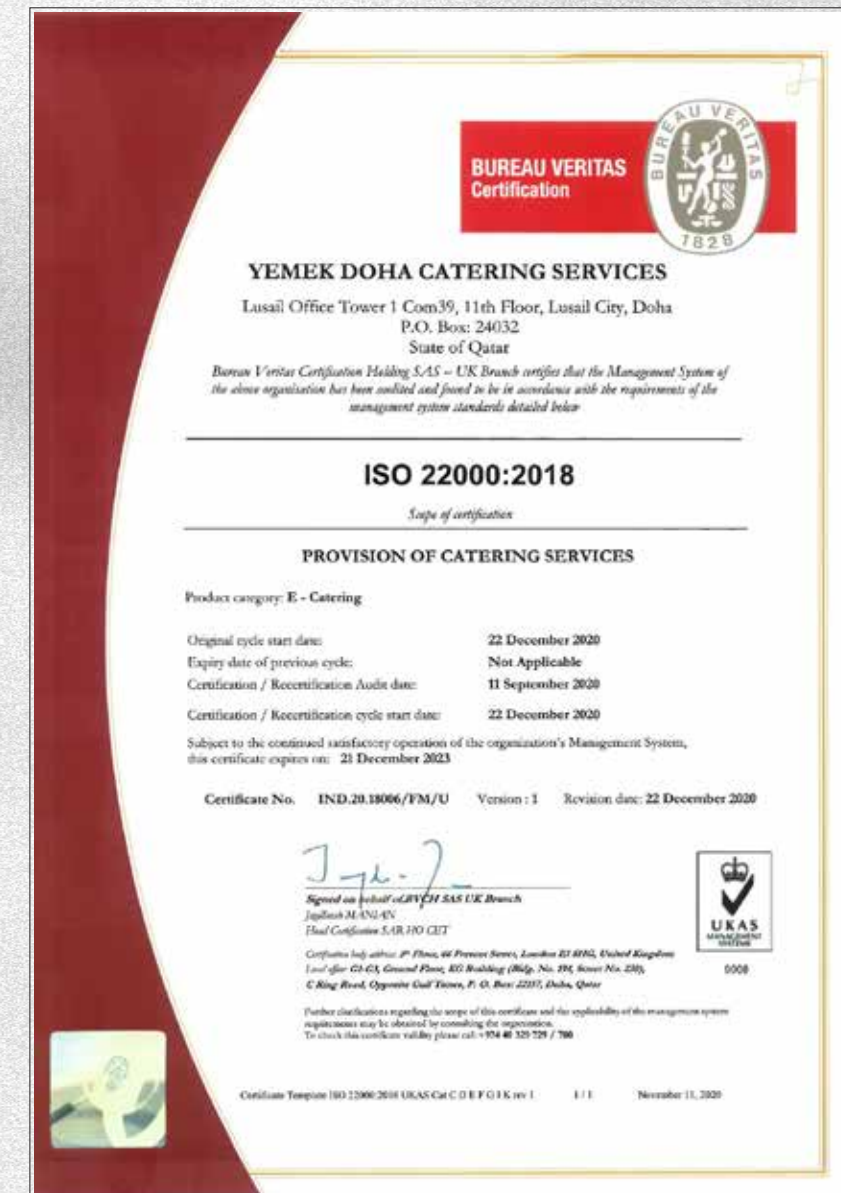
Qatar Clients Network



Turkish Clients Network



Certificates





elegancia
catering