

Catering
that runs
smoothly



No love is greater than the love of food...

Concept Catering is made of people who bring events to life. We believe in the power of simple things: attention to detail, great taste, clean execution, and respect for every moment.

What we create is not the result of technology, but of attitude.

We are united by a pursuit of harmony — between form and meaning, between idea and execution. But behind that harmony stands a precise system — an architecture of processes where every detail, moment, and movement is carefully designed in advance.

That is why the emotions feel natural, and the result is reliably clear.



Concept Catering is...



The quality of the culinary team

We pay close attention to flavor, presentation, and consistency. Every menu item is designed for events and maintains its quality when served to large groups of guests.



Clear organization

An event requires precise logistics. The Concept Catering team coordinates the kitchen, service, and venue so that every stage of the event runs smoothly and without disruption.



Understanding of the client's vision

Every event has its own purpose, format, and audience. The Concept Catering team shapes the culinary experience to match the event's character and meet guests' expectations.

Formats for any event



Banquet

A banquet is a precise tuning of the entire event system. We plan everything — from kitchen logistics to the rhythm of service and food delivery. Every element is built into a single flow. As a result, a banquet can be of any scale, yet it always remains controlled and elegant.



Buffet

A buffet is a format of movement and connection. Rhythm, ease, and seamless teamwork matter most here. We structure the process so that kitchen, service, and space work in sync — without pauses or rush. Guests move freely, and the event unfolds naturally and effortlessly.



Coffee break

A coffee break is not a pause, but a continuation of the event's rhythm. It is built into the flow to create space for conversation and reset. From drinks and snacks to timing and service, everything is structured with precision. We create a sense of clarity and balance, where everything happens on time and effortlessly.

Our events

Each Concept Catering project is a unique event story, where cuisine, service, and atmosphere come together as one.



The 50th anniversary of the "Burgas" boarding house

Date	Place	Guests	Format	Budget
Oct 18, 2024	"Burgas" boarding house, Sochi	100	Banquet	2 000 000 ₺

Event concept and scenography

The gala dinner was built around the official evening program: speeches by the management, invited guests, and a concert featuring popular performers. We synchronized the culinary rhythm with the event's direction — the food service was not meant to interrupt the program, but to enhance it.

Lighting, stage design, LED screens, and live music — the kitchen operated in precise coordination with production. Hot courses and key moments were served at carefully planned timings.

This was not just a banquet, but an integral part of the overall performance.

Two gastronomic zones

The highlight of the evening was a two-zone concept.

On the open terrace, guests gathered before the official program and returned during intermissions. This area featured a welcome zone: a ham carving station with live slicing, a cheese selection with aged varieties, a raw bar with oysters and mussels on ice, and cocktail service throughout.

Banquet service and live plating shows

The main part of the evening was held as a gala dinner with table service. Dramatic hot-course presentations were executed in coordination with the evening program.

The finale was a celebratory anniversary cake marking the 50th year of the boarding house — striking and symbolic.

The project included a significant scope of additional services: an extended service team, outdoor gastro logistics, and equipment. It was a fully integrated project requiring precise synchronization across all departments.



The 50th anniversary of the "Burgas" boarding house



A corporate event for "City Construction"

Date	Place	Guests	Format	Budget
Mar 19, 2019	Royal Studio, Moscow	40	Buffet	150 000 ₺

About

An intimate client event for "City Construction" was designed as a business cocktail reception, with a focus on aesthetics, precision of service, and guest comfort. The event featured speeches from the management and informal networking among partners.

The space and culinary structure were arranged to support a natural flow of conversation while maintaining a light, refined visual atmosphere.

Event structure

We built a two-stage culinary format: a welcome coffee break followed by the main cocktail reception. This structure allowed guests to arrive and settle in smoothly, then transition naturally into the main part of the program.

Buffet line setup

A balanced selection of cold and hot appetizers, salads, and desserts was developed to match the event format.

Each item was served in a mini format with clean geometry and precise presentation, ensuring guest comfort and a cohesive visual layout of the buffet.

Menu

Welcome coffee break: fresh croissants with assorted fillings, French macarons, petit fours selection, mini lime cream éclairs, fruit mix, tea, and coffee.

Cold appetizers: guinea fowl terrine, mini salmon and asparagus rolls, soft cheese balls with fig, roasted beef with tomato jelly.

Spoon appetizers: melon with Brie cheese and sauce, duck parfait on honey spice cake.

Assorted bruschetta: with chorizo and sun-dried tomatoes, salmon soufflé, smoked eel.

Salads: langoustine with celery remoulade, "Stracetti" with veal and Parmesan crisps.

Hot appetizers: trout rolls, skewered free-range poultry breast, "Primavera" vegetables, baby potatoes with rosemary.

Beverages: sparkling wine, homemade lemonades and fruit drinks, tea, coffee, and mineral water.



A corporate event for "City Construction"

[Gallery]



Tegola Picnic – live cooking stations and a gourmet route for guests

Date	Place	Guests	Format	Budget
Sep 13, 2023	Volynskoye Park, Moscow	500	Buffet	1 880 000 ₺

Concept of the event

We created a "gastro street" so guests wouldn't line up at a single point, but instead spread out according to their interests: some for pizza, some for prosciutto, others for BBQ.

This eliminated queues, added movement, and made the event feel more dynamic and alive.

Live cooking stations

We launched several immersive live stations: prosciutto and porchetta carved in front of guests, Roman-style pizza, a cheese display, and a BBQ station.

At these stations, people stay not just for the food — but for the experience.

Operations and service

We handled logistics, setup and breakdown, staff coordination, and all consumables. The result is a format that feels effortless — because behind it stands precise planning and discipline.

Menu

Welcome and cocktail reception: bruschettas with roast beef, salmon, and shrimp, salads, pastrami, BBQ wings, fruit and cheese platters.

Live cooking stations: Roman-style pizza ("Four Cheese," "Margherita," "Pepperoni"), focaccia, assorted cheeses with berries, honey, and grissini.

Meat stations: prosciutto crudo with melon, porchetta with roasted potatoes, a giant BBQ pan with steaks, sausages, and vegetables.

Desserts and beverages: mini pastries, brownies, ice cream, coffee, and water.

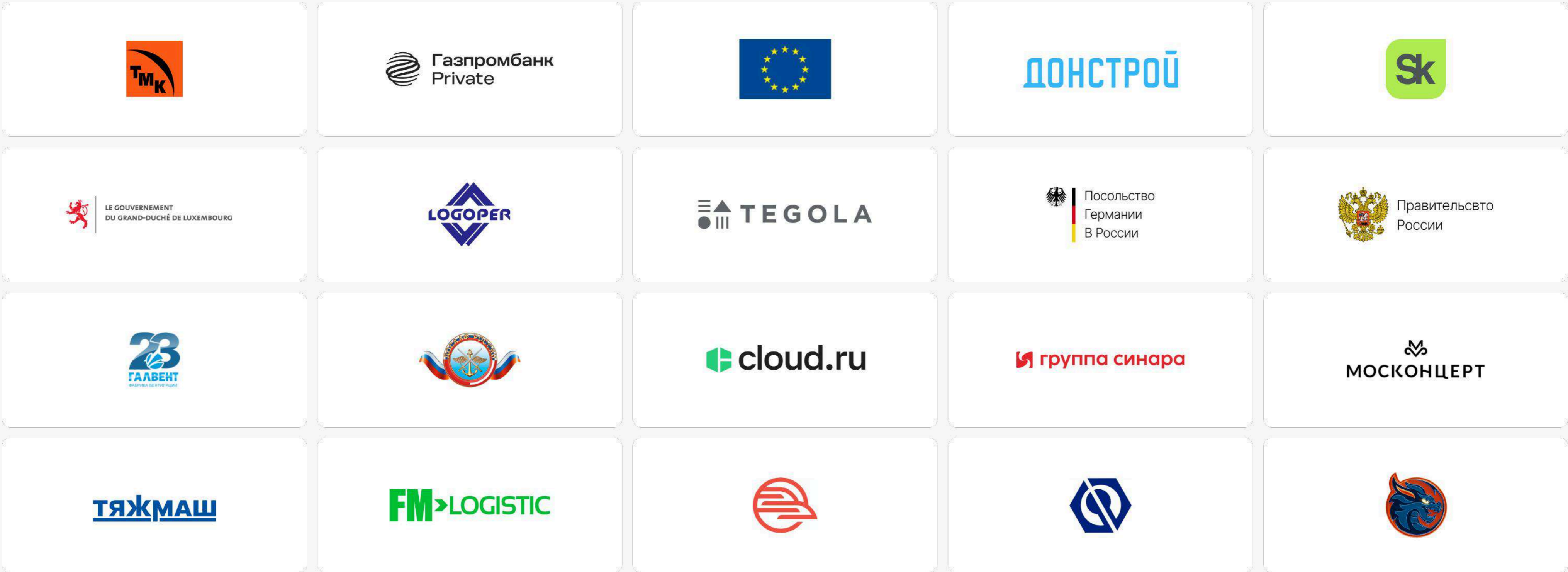


Tegola Picnic – live cooking stations and a gourmet route for guests

[Gallery]



Clients who trust us a lot



Appreciation letters for Concept Catering





Catering that runs smoothly

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