

Before you choose the venue , ensure quality Catering! The food can seem a small detail of the event , however, is of utmost importance as it is the most direct way of making your guests . Each visitor will form a personal opinion about care received during the event. Therefore , the gastronomic pleasure of guests, implies a positive attitude towards the event in general. It is necessary to have a vegetarian menu or to know if you will attend those with food allergies , religious or special diets . In this case you need to know in advance who and how many will attend to prepare accordingly and menu . The power is a reflection of the entire event and when is meticulous , and certainly gives a good impression on the guest. Every event , from a business lunch to a large banquet five -course consists of a series of factors that determine success. However , if only one of these components is of poor quality may be compromised throughout the event's success !

Organization .

Our technology today provides many useful tools for planning a perfect event. With the help of the computer , it becomes possible to design an entire room from the buffet and seats until the decoration .

So our staff knows exactly where to put everything , literally following the plans of the organizer . Therefore , with the help of computer programs enable a better exploitation of space (internal and external) of an event . In addition , it can also serve as a database with recipes and lists of customers and suppliers . Therefore , through technology ensures speed and perfection , as the event can be planned to the last detail , minimizing the likelihood of unpleasant surprises .

Fantasy .

However , no matter how well organized and is the process of feeding , if the food is not liked, we fail.

The good food is always welcome and certainly plays an important role in shaping the image of the public for the event. The good food combined with original ideas , the right choice of menu for each event , is for us an irresistible combination ! Fantasy menu , smart food combinations and modern utensils make for a special experience for your guests . First need some classic menu items (choice of safe solutions) to ensure the satisfaction of the majority of the public and the other needs a dose of fantasy dishes that are beyond the ordinary and to gain the impressions of the most demanding .