CATERING

NAME

BY STREET

HISTORIAN

NAME

NOTE

WE ARE PASSIONATE, CREATIVE AND DEDICATED







TURNING THE ORDINARY INTO EXTRAORDINARY

Street Kitchen is a catering and event company with a $\frac{1}{2}$ fresh outlook on food and a unique flair. We are passionate, attentive to detail and aim to innovate constantly.

We strive to ensure all your culinary needs are met with the highest regard for the integrity of the ingredients.

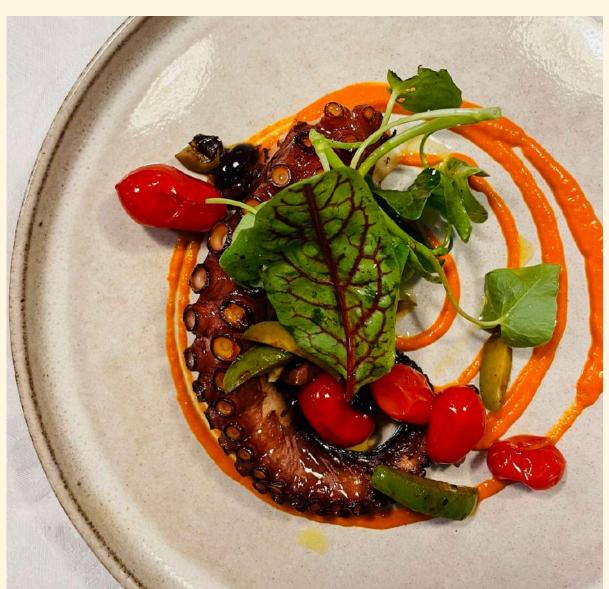






CRAFTED WITH LOVE. DRIVEN BY PASSION. INSPIRED BY YOU.

Our team is experienced and talented. No task is too big or small, we offer catering from small intimate dinners to large corporate functions. Our menus are tailored to your every need using only the best ingredients available.



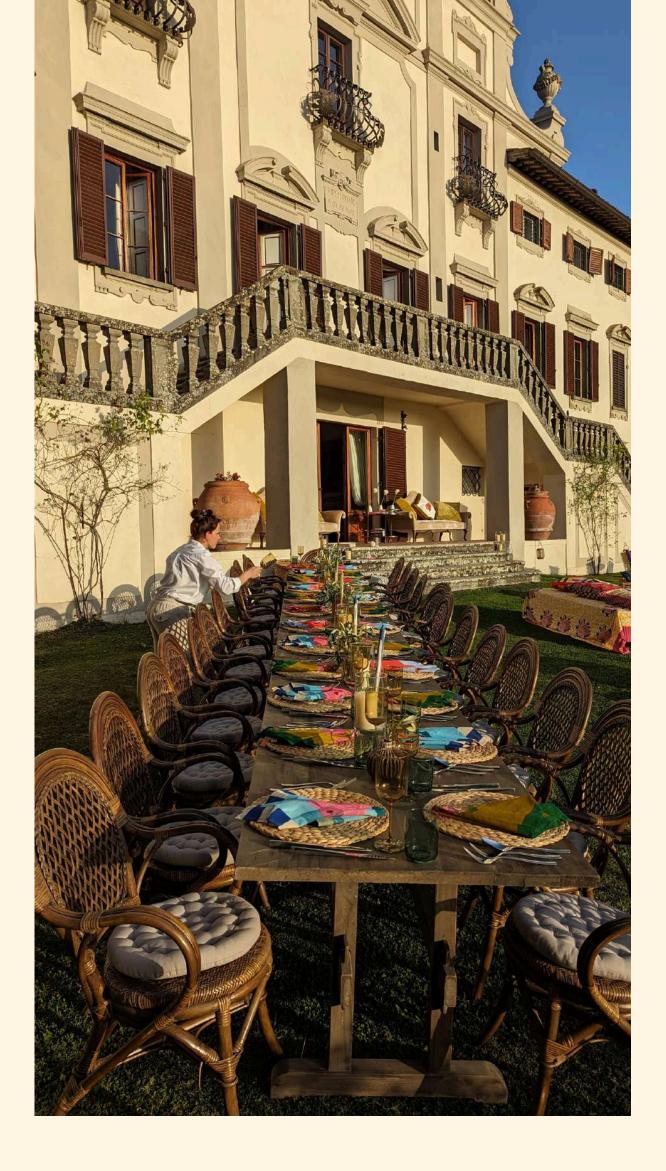












"WE DO NOT REMEMBER DAYS WE REMEMBER MOMENTS"

We offer event management from ideation to implementation. We partner with the best in the industry for decoration and entertainment. From special dinner, corporate events, themed parties, team - building events and workshops.









Get inspired by some of our past events, from parties to Science Forum, from summer open-air festival to a 7-day retreat in Italy.

MADRID

From spotting the uber-stylish modern EDITION hotel in the heart of Madrid to host our Client's event for 80 pax to implementing every bit of our concept through cocktail dinnatoire food service, light, and venue decoration. We created the Red Christmas party to celebrate the festive season with a vibe of passion and energy.

LONDON

To host the 600 pax Christmas party for the public aged on average 30+ y.o., who are partygoers and have seen it all, we found a rare and unexpected venue, Church in Spitalfields in central London location. Standing dinner in collaboration with legendary Social Pantry caterer under the twinkling chandeliers, DJ and live band and epic Glitter makeup bar. That was a one-off experience for our happy clients and us as professionals.

LAUSANNE

As Lausannois, we know how and where to party. There are no limitations in our creative minds. We transform a field into an open-air festival for 250 adults and their kids, creating separate but connected spaces. Food trucks and bars, kids playgrounds under professional supervision of babysitters, silent disco, huge tents, lounge zones... You name it and we can do it. Or re-dressing a classic business conference room of the 5-star Royal Savoy Hotel in the center of Lausanne into the nightclub with great food and entertainment zones? No problem, done within 12 hours.



SCIENCE FORUM in Fairmont Montreux 5*

The conference of science professionals and VIP speakers, 500 pax, came together to discuss the sustainability and science for the future of our planet. Sustainability as a mainline through a 3-day conference was at the core of all our engagements. We developed the menus for all days with locally sourced and seasonal ingredients, with a focus on plant-based dishes. We created 50 floral arrangements for Gala dinner tables from seasonal and local flowers. To celebrate our planet we created a Planet Pop closing event that transformed for a night a baroque-style venue into a journey in the galaxies through an immersive 3D mapping show.

Italy, TUSCANY retreat

For the leadership team of a high-profile Swiss-based global company (15-45 pax), we have organized a top-notch hospitality experience for their strategic workshop within a team of 10 multi-talented and multi-tasks people. Starting from organizing and managing guests' transfers and accommodation to hand-picking ingredients, cooking and serving 3 healthy meals per day, and coffee breaks, from massive decor transformation of the 17-century villa to outdoor dinners and parties. A complete reinvention of traditional business meetings. Ask for more details and we will be happy to share with you this journey.

GSTAAD, Huus Hotel

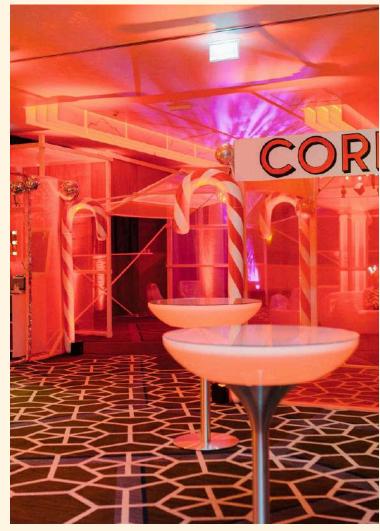
In partnership with HUUS Hotel and Client's internal communications team, we have mapped out and implemented the 5 day strategy and retreat workshop for 120 + employees in the beautiful settings of the Swiss Alps. For 5 days we have entirely redesigned the menu served at every course every day to provide the guests with nutritionally rich, healthy, and flavourful food for the brain and gut. We have accommodated all guests' diets and allergies keeping them worry-free and full. Being responsible for the experience and entertainment part, we have introduced the workshop participants to the retreat part. Hikes, yoga, functional workouts - different vibes to recharge the body and spirit. And of course, social gatherings and parties - we love it and know how to do it. Whether Swiss night at a chalet or a Halloween party everything is possible when the passion and creativity of our team are blended to create memories for our guests.



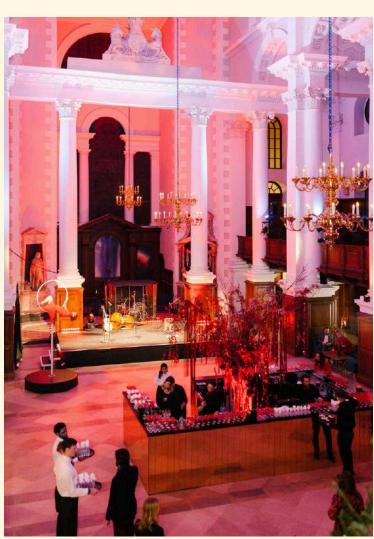
LAUSANNE







LONDON







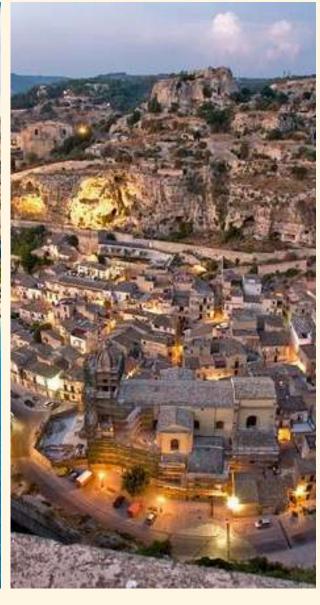
MADRID



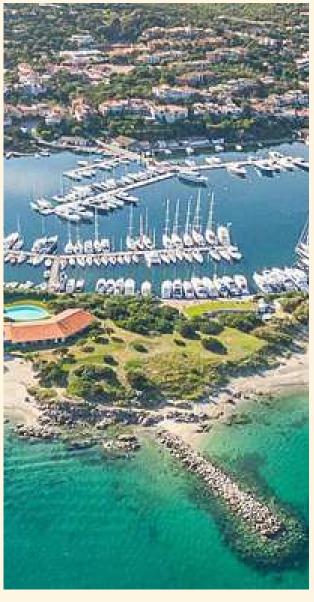


















YOU PICK THE DESTINATION AND WE WILL DO THE PLANNING.

Whether you are contemplating a weekend away, a vacation or just a quick business trip our team are ready to assist you.

Our team can offer you a fully detailed trip, we will book flights/private jets, villas, hotels, transfers and activities. We have experience in multiple destinations and connections with the best suppliers.







ADD MORE FLAVOUR AT HOME.

Being the food-ecstatic company that we are, we have dedicated a lot of time to developing a range of products for your home.

Our food is largely inspired by Asian flavours. These are the perfect flavour bombs to add to just about any dish.

Kimchi: Need we say more?

Peanut Rayu: Crunchy spicy deliciousness.

Black Bean Rayu: Add that little bit of umami to any dish.







































CUSTOMER REVIEWS

"We had the pleasure of trying out some of their food recently and couldn't think more highly of their mélange of different flavours and fresh ingredients."

-The Lausanne Guide

"I am writing to extend a heartfelt thank you to the Street Kitchen team for the exceptional catering service and impeccable event organization. Their flexibility and readiness to accommodate our requests, despite our stringent budget and tight deadlines, truly sets them apart. The professionalism displayed when interacting with the Leadership level is commendable, solidifying their competence. They have never failed to impress us with their punctuality, diverse and delightful menu choices, and an aesthetically pleasing venue setup. The ease of communication in working with the team has made them an integral part of our Frontiers family. A big thanks for their relentless pursuit of perfection and for delivering such an experience. Looking forward to our continued collaboration!"

-Yulia Milushova, Executive Assistant to the Executive Office Frontiers





GET IN TOUCH

Contact us for any information or to set up a one-on-one consultation regarding your catering and event needs.

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stkitchen.ch

Email

events@stkitchen.ch

Phone

Emma: +41 76 515 83 98 Toni: +41 76 560 37 35

