



[F O O D & M A M B O]

----- cooking your brand's values -----

Business name & Address

Food & Mambo S.L
Garbí 21, Pol. Ind. Can Pujades 08791
Sant Llorenç d'Hortons,, Barcelona, Spain

Foundation

2003

Annual Sales

> 5 M Euros

Fixed employees

48

Line of business

Catering / Hospitality Services / High End Gastronomy

[Our mission is to build long term relationships with our clients and projects and provide exceptional services by pursuing business through innovation, advanced technology and a human touch.]

ABOUT US

Food & Mambo is considered one of the leading suppliers of catering in Europe. Operating today in 9 countries: Spain, UK, France, Italy, Holland, Germany, Czech Republic, Austria and Belgium. Gastronomic Services Provider of the MotoGP World Championship. Proudly considered "Best Spanish Catering Company" 4 years in a row.



About Us

Food & Mambo is a catering company with 18 years of experience in the show, we have exceptional standards and provide catering at highly memorable catered events. Nowadays specialized in premium hospitality services.

Food & Mambo cooks to communicate. We design our experiences to power up the message of our clients, with every mouthful, you can taste the passion and creativity that goes into every plate. Catering at our company is not about delivering nutrients to a group of people, but to deliver event food design, creating visionary spectacles that engage and excite guests and delight clients.

Food & Mambo is considered one of the leading suppliers of catering in Europe. Operating today in 9 countries. We are the Gastronomic Services Provider for the MotoGP VIP Village and we have been considered the “Best Spanish Catering Company” more than 5 times by Eventoplus.

Our Lead Chef

Roger Aubets is Food & Mambo's executive chef. He has a long career in Gastronomy and has been part of successful projects like elBulli with Ferran Adria. Creative, energetic and down to earth is able to successfully manage his incredible gastronomic teams to deliver great and tasteful experiences for our clients.

As visionaries in our field, our talents lie not only in our creativity but in our attention to detail. Before your food reaches you, every member of staff will be checked, quizzed and rechecked.

Our diverse team of talented and dedicated staff ensures that we deliver every aspect of your event with the same level of excellence.



Cooking your brand's values

Core Values

Communication

We can help you convey that message to your audience and touch their emotions to create a long lasting memory.

Innovation

We grow through creativity, invention and innovation.

Integration

We integrate honesty, integrity and business ethics into all aspects of our business functioning.

Ecofriendly

We pursue a better world through ecofriendly designs.

Respect

We believe in treating our customers with respect and faith.



Case Studies and Impactful Experiences

Navigating Events

It has been 18 years since we set sail on this journey together, and the lessons learned and successes achieved throughout these adventures have been plentiful. We would like to share some of the most noteworthy with you.

MotoGP VIP Village: Official Catering Supplier since 2013 for the 13 European races. We have successfully delivered an exceptionally high-quality product, employing low-temperature and slow-cooking techniques, complemented by on-site regeneration utilizing the renowned Jospo Oven. This approach not only ensures exquisite taste but also significantly reduces reliance on electrical equipment, leading to minimized power consumption and reduced CO2 emissions, thus optimizing operational costs. Esteemed chefs have consistently praised the outstanding quality of our offerings, often expressing their genuine surprise and appreciation.

Sail GP: Hospitality service at the SailGP Adrenaline Lounge in Cadiz in 2022. We crafted an exclusive service tailored for esteemed guests and vital partners, including Rolex, who sought flawless personalized attention. A meticulously designed system ensured that upon arrival, guests were greeted with a tray of delectable dishes and beverages, guaranteeing a swift and impeccable gastronomic experience of the highest quality. The success extended beyond just our gastronomic offerings; the service provided by our waitstaff was truly outstanding. Each guest received personalized attention with a ratio of 1 waiter per every 8 guests, characterized by the highest standards of courtesy, friendliness, and professionalism that were demanded of us.

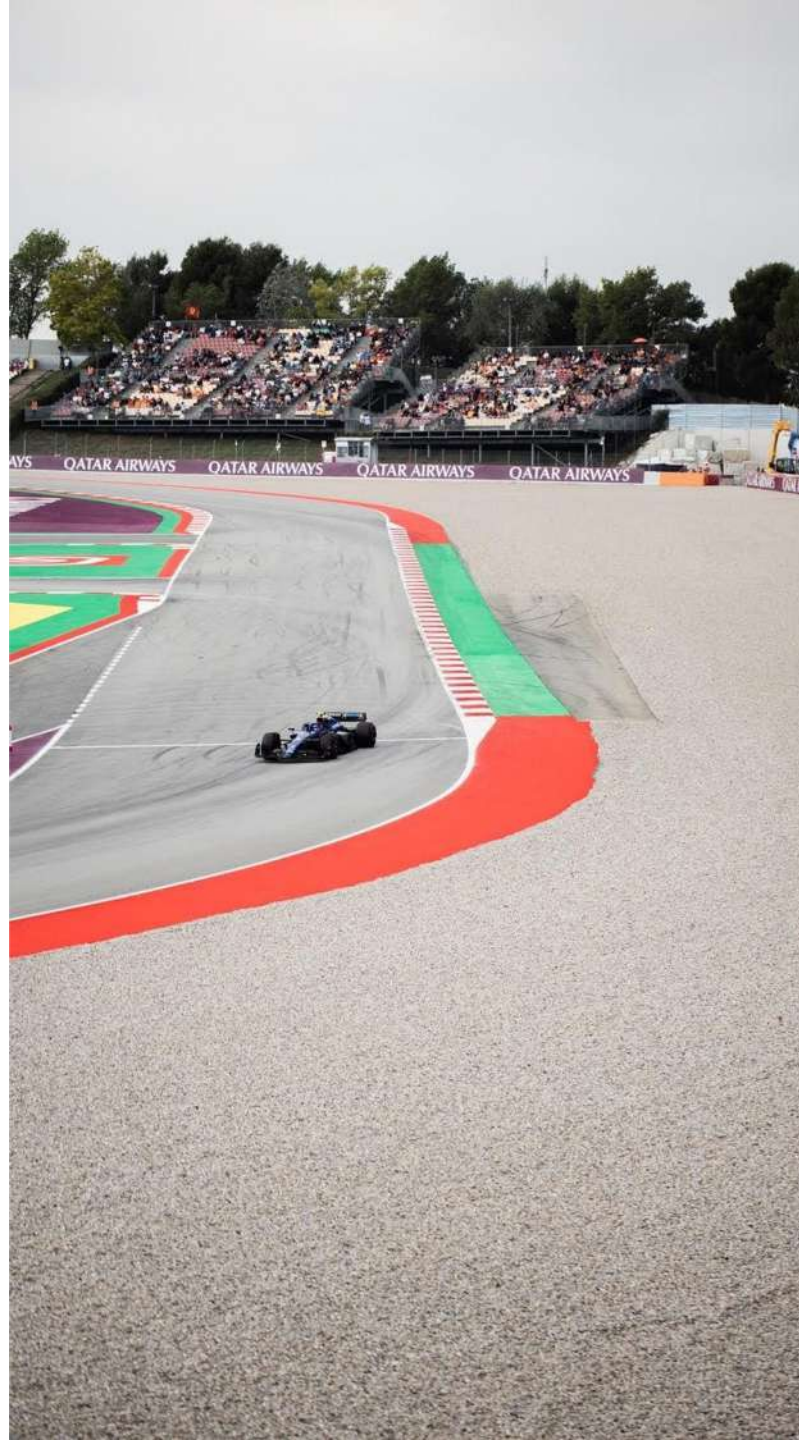
As we look ahead, we are diligently preparing our offerings for the 2023 event in Cadiz and extending our services to Taranto, Italy.

CXC: We take immense pride and joy in announcing a significant development. The esteemed chefs from Disfrutar, the second-ranked restaurant in the world for 2023, have extended an exclusive partnership proposal to F&M. This collaboration will mark the inception of a new catering line under their renowned names: Oriol Castro, Eduard Xatruch, and Mateu Casañas.



Formula 1 Circuit de Catalunya: We had the honor of catering the corporate lounges for the Circuit de Catalunya's 2022 season. Our challenge was to provide an exceptionally high-quality catering service at a competitive price point for a significant number of guests. Leveraging the expertise we gained from our involvement in MotoGP, we successfully scaled our operations to accommodate the larger guest numbers.

To ensure seamless coordination, we implemented a pyramidal organizational structure that oversaw all team members, including waitstaff and chefs. Our fleet of four refrigerated trailers allowed us to deliver food punctually and in pristine condition to over 42 distinct areas. Throughout the three-day event, we served a remarkable 7000 guests, with a staggering 3500 guests on Sunday's race day.



Formula 1 Experiences: We had the privilege of catering the hospitality area of the Champions Club for Formula 1 Experiences at Circuit de Catalunya in 2023. Over the course of three days, we welcomed 350 guests per day to a two-level chalet.

Our service was characterized by a unique approach, seamlessly blending convenience and luxury. We offered a combination of flying food to ensure guests didn't need to relocate, along with strategically placed stations around the area. These stations featured premium gastronomy that highlighted exceptional products and international cuisine.

Cannes Lions: One of the most sophisticated and exclusive events of the year took place in Cannes. Over four days, we delivered exquisite and premium gastronomy to clients on yachts at the historic port and luxury condos along the waterfront on the main avenue. Notably, some of our distinguished clients included Paramount Pictures, Accenture, 190/60 (Endeavor), and Index Exchange. The presence of The Wall Street Journal at one of our late-night events noted that they had never witnessed such a level of excellence in catering services before.

Paris Air Show: Due to Brexit, we have established a collaborative partnership with an English catering company for the execution of the Silverstone Grand Prix. From this collaboration arose the opportunity to provide services for their clients in this year's 2023 edition of the renowned Paris Air Show at Bourget Airport. We successfully executed the four days hospitality service in five chalets: Bell Textron, Thyssen Krupp, General Electric, Unison, and Spirit. English catering was highly surprised of the high quality of our food and service.

Mobile World Congress: The largest trade show in Barcelona comes with elevated expectations for hospitality services. Fira de Barcelona extended an invitation to F&M to become official catering supplier for GSMA. We provide top-tier hospitality services and organize exclusive late afternoon events for prominent booths such as Intel, Lenovo, Microsoft, HMD, Accenture, LG, CISCO, PWC, and more.



The Creative Concept

Visuals

WE COOK TO COMMUNICATE

We like to dream, we like colors, textures, emotions... we are intuitive and passionate.

Give us a word, a concept and let us transform it into Delicious gastronomy.

It's getting harder and harder to achieve the wow effect, but we're still getting there. We don't always have groundbreaking and eccentric ideas, but we ALWAYS vibrate with what we dream of.

We create gastronomy to communicate. We are people and colors. We are a bit of many things.





EDIBLE EXPRESSIONS





TASTE ARTISTRY





PRECISELY DESIGNED



Sustainability and **carbon footprint** has been one of the key goals within **Food&Mambo corporate strategy** over the last years. We enjoy setting challenges for ourselves, and to achieve them, we are focused on three key aspects:



Team awareness and consciousness

- Trainings and communication
- Lead by example and empowerment
- Metrics and actions



Focus on **local carbon footprint**

- Seasonal products in every menu design
- Local suppliers, aggregated purchasing policy and green values.
- Low energy-consumption machinery
- Truck's load and routes double checked



Constant improvement on **Green processes**

- Zero waste policy, circular economy and waste management actions.
- Reusable material and biodegradable food supports, and eco-packaging
- Central kitchen optimal production processes and plannings.



Metrics in our menus:

- Local suppliers: 80%
- Organic food: 40%
- Certificated ingredients: 80%
- DOP: 20-25%
- IGP: 10%

Being green

Our actions





Km0 Certification

Local sourcing and community support play a crucial role in mitigating our environmental impact and fostering sustainable practices, ultimately leading to a significantly reduced carbon footprint

Circular economy Certification

A firm commitment to the responsible use of sustainable resources, the continual reduction of waste through innovative techniques and the adoption of ethically responsible practices.



Biosphere Certification 2023-2024 (In progress)

Commitment in Sustainable Tourism in Barcelona & Catalunya.

Being green Certifications

Engaging with **environmental certifications** is the optimal approach to stay updated and to uphold the **highest sustainability achievable standards**. We like to keep green policies on track!!



before the event

Our goal is to select sustainable vendors who prioritize **eco-friendly packaging**, renewable energy and green business practices.

We aim to reduce environmental impact by buying local **seasonal ingredients** which supports local farmers and reduces greenhouse gas emissions.

Our team designs each venue with a focus on **food waste reduction strategies**, the use of eco-friendly materials and other operational actions to minimize our food print.



on-Site

We avoid single-use plastics by using reusable or compostable options and choose **100% biodegradable** serveware when disposable items are necessary.

We use portable air conditioning units to cool our event spaces instead of air conditioning units indoors to **improve air quality and ambiance at events**.

We encourage guests to enjoy by filtering tap water and providing reusable water bottles. **Learn and we believe that being environmentally conscious can be enjoyable!**




post Show

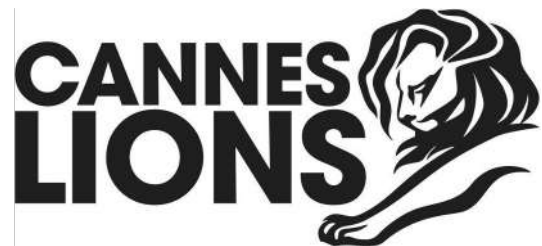
We strive to **minimize food waste** and to help parties report on our sustainability. Any leftovers are donated to local charitable organizations or food banks.

We keep a precise track of our disposable inventory post-event to **avoid excessive storage and unnecessary purchases**.

We provide on-site training and education on our staff on **sustainable practices** and encourage them to contribute meaningful ideas and solutions towards sustainability.

We provide numerous resources to staff to spot and recognize any possible **opportunity** to improve sustainable actions in future events.



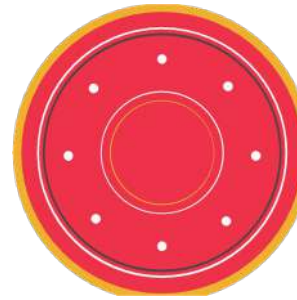
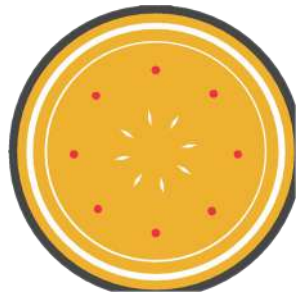


INTERNATIONAL
PARIS AIR SHOW



interlift





¡THANKS!

www.foodandmambo.es