

INTRODUCTION

PERSONALISED CATERING SOLUTIONS

Awaken your senses with Bijoux Catering, offering you all the refinement of international cuisine. Whether for private jets, commercial flights, private or corporate events or business meals, Bijoux offers a range of tailor-made services for a specific and professional clientele.

Our customised catering service works to boost your brand's recognition and reputation for aviation with the delivery of Catering to lounges, private jets and commercial flights.

Our young and dynamic company adapts to the demands and expectations of a hugely diverse range of customers. Our strength lies in our personalisation of menus featuring quality products and creative recipes.

Place your trust in Bijoux Catering to take care of every last detail and to remain attentive to your needs.





BIJOUX CATERING

THE HISTORY

• 2021

Bijoux Catering is proud and honored to have been awarded a 3-years contract by Etihad Airways, based at Zurich Airport. Inflight Catering start-up for Swiss airline Helvetic Airways in Basel and Bern airport.

New contract with the German leisure airline Condor Airlines, Condor Airlines will start to serve the most popular holiday destinations out of Zurich for the first time.

Bijoux Catering re-awarded a VIP corporate catering contract for Zurich Film Festival 2021

• 2020

Bijoux Catering awarded a new corporate catering contract for Zurich Film Festival

Launching staffing service for Airport lounges & Events Online store for private customers

Start new Operation in Geneva for VIP flights and corporate Events

Landed the contract for the sale on board concept for Chair Airlines.

Became an exclusive caterer of Bern Airport and launched its own bistro - Charly Bistro and Lounge.

Bijoux Catering got awarded to operate Turkish Airlines in two stations - Basel and Zurich

• 2019

Up to 1 million CHF investment on infrastructures Launching Duty free service for private jets & commercial airlines

Customs bonded warehouse

Bijoux Catering awarded a new corporate catering contract for Bühler AG

• 2018

Increase production and wharehouse area to 3'000 m² Start new partnerships with airlines Application for operation out of BSL-MLH

• 2017

Operations start for Niki and Turkish Airlines Airport VIP Lounge ZRH Partnership with DO&CO Regulated Supplier for Inflight Supplies

• 2016

Opening of catering location at the airport Zurich with 400 m² Partnering with Jet Aviation for VIP Jet Catering Registering the company as GmbH (Ltd)

• 2015

Corporate Events for luxury Brands
Private Chef for Swiss Industry top leaders

• 2014

Start of Bijoux Catering by Rachid Ben boudy as Private Chef for VIP catering



BIJOUX CATERING

THE COMPANY



YOU WISH - WE SERVE

FOR US THE SKY IS NOT THE LIMIT, BUT THE PLACE TO BE.

- Located at Zurich & Bern & Basel-MLH Airports
- Regulated Supplier for Inflight
 Supplies (Approval CH/RS/00010-01)
- Specialized in catering for:
 - Commercial Airlines
 - Luxury Private Jets
 - Airport VIP Lounges
 - Corporate VIP Events

THE STRENGTH TO SERVE

- Airport Lounge services
- VIP catering for private aviation
- 12'000 meals a day, freshly produced
- First and Business Class Quality
- Competitive pricing
- Flexibility on orders
- Fast processing and delivery
- Full Inflight Catering Services
- Galley Belly change
- Laundry Services
- Boutique handling (Sales on Board)
- Comprehensive administrative and IT management of duty-free loads
- Warehouse management



CATERING SERVICES FOR LOUNGES

- Daily delivery to VIP lounges
- Diverse, customised menus
- Express service with orders taken up to 3 hours before delivery
- Creation of integrated concepts for lounges

Bijoux Catering Zurich offers a daily delivery and service to lounges in Zurich and Basel Airport with the promise of menus to match your taste and your dietary preferences. We respond to all requests, regardless of the menu type.

The efficiency of our logistics and the responsiveness of our team allow us to supply our on-site staff on a daily basis, meaning we take care of everything from preparation, reception to service.

A seal of quality in both service and food.

CATERING SERVICE FOR PRIVATE JETS



CATERING SERVICE FOR COMMERCIAL FLIGHT

Bijoux Catering offers efficient service with precise timing to guarantee high-quality catering. We can deliver to you 365 days per year through our high-tech equipment and our proven logistics. Our fleet of advanced vehicles and lift trucks allow our experienced professionals to deliver meals directly to air planes thereby ensuring quick, complete service. In addition, our ability to adapt and our availability enable us to meet all our your needs and ensure extended operating hours throughout the entire year.

In a concerted effort to meet the needs of each client, we adapt to special requests, including kosher requests, halal products and vegetarian menus.

- High-performing delivery catering service delivery direct to aircraft
- •Fleet of cutting-edge vehicles: vans and highloaders
- Storage warehousesLaundry
- Trolley maintenance and cleaning
- Back-up catering
- Offloading
- "Belly to Galley" services
- Customs service

Our services include a product sale service on board flights to provide you with all the necessary comfort. We prepare, deliver and manage the logistics of trolleys for the sale of food on commercial flights and low-cost airlines. From the reception of goods to the post-flight inventory, including the preparation of the trolley and the delivery, we have the entire administrative management of the load covered.



OUR STAFFING SERVICE



Building on its expertise in providing elegance, refinement and personalised luxury services, our team ensures the perfect solution for your events and projects, to turn them into memorable moments.

Our staffing solution is built on several services, which combine to meet our clients' expectations and requirements.

Do you need charming and professional hosts and hostesses for an auto show or to highlight your brand? We orchestrate all of your requests in order to deliver an impeccable service, whether it's for an event reception, assistance during a show, a tasting, flyer distribution at venues, or a product launch. Models

- Exhibition staff / Hosts and hostesses for presentations
- Promotions
- Events
- Tastings
- Catering staff
- Sampling and flyer distribution
- Whether you are a company, an event planner or an advertising firm, our ambition is to provide you with first-class staff for your event. More than staffing, we invite you to discover and share an experience and an art of living.

Corporate and private events caterer in switzerland



Bijoux Catering Zurich can offer you customised, turnkey solutions adapted to your needs. Format, (seated meals, buffets, cocktail receptions, business breakfasts, corporate evening events, etc.), number of guests, reception location, menus, date... We give you our full attention from start to finish and carefully organise each event.

We also provide attentive service with our staff on hand throughout your event.

Decoration, table centrepieces, activities and entertainment, team building: Bijoux Catering works in close cooperation with several different quality partners who can create unforgettable moments at your event.

To learn more or request an estimate, please contact us.

Bijoux Catering's philosophy is centred on the values of excellence, creativity and discipline.

Our team takes each event very seriously and makes the satisfaction of your desires a point of honour.



OPERATIONAL STRUCTURE AND ORGANIZATION

CONTACTS

Management bcmanagement@bijouxcatering.ch

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- Human Ressources hr@bijouxcatering.ch
- Quality Control & Security
 quality_control_security@bijouxcatering.ch

- Accounting
 accounting@bijouxcatering.ch
- Administration admin@bijouxcatering.ch
- Sales sales@bijouxcatering.ch
- Warehouse bcwarehouse@bijouxcatering.ch
- Transport
 transport@bijouxcatering.ch
- Production
 cuisine@bijouxcatering.ch

Bijoux Catering Switzerland Unit Space

Equipment Washing and Cleaning - amount of m ²	200
Decanting / F&B receiving - amount of m ²	100
Wardrobe & Cafeteria - amount of m ²	100
Office - amount of m ²	100
Production : cold/hot kitchen + Tray set up - amount of m^2	500
Dispatching - amount of m ²	300
Dry Store Packing / SOB Duty Free Packing - amount of m ²	200
Airline equipment Warehouse - amount of m ²	500

Fact Sheet

Regulated supplier of in-flight supplies

Bonded Warehouse

HACCP plans and systems concept in place to ensure food safety Personalized Inflight solution for Catering & Sales on Board and lounges



PARTNERS & CUSTOMERS

SUCCESSFUL RELATIONS





































































