



BIJOUX CATERING

Inflight

PARIS • GENEVA • ZÜRICH



INTRODUCTION

Personalised Catering Solutions

Awaken your senses with Bijoux Catering, offering all the refinement of international cuisine. Whether for private or commercial aviation, Events and Restaurant, Bijoux Catering offers a range of tailor-made services for a specific clientele.

Our customised catering services work to boost brand's recognition with the delivery of Premium Catering to airlines, private and business aviation, corporate & private events, lounges and restaurant.

Our young and dynamic company adapts to the demands and expectations of a hugely diverse range of customers. Our strength relies on our entrepreneur flair, high-end menus featuring quality products and creative recipes.

Place your trust in Bijoux Catering to take care of every detail and to gain a unique culinary experience.



BIJOUX CATERING HISTORY

- 2014** ● Creation of Bijoux Catering by Rachid Benboudy as Private Chef for VIP catering in Zurich, Switzerland.
- 2015** ● Premium Corporate Events for luxury Brands Private Chef for Swiss Industry top leaders.
- 2016** ● Creation of a 400m2 catering facilities at Zurich airport / Partnership with top leader handling Jet Aviation for VIP inflight Catering / Registration of the company Bijoux Catering as GmbH (Ltd).
- 2017** ● Inflight catering startup for Niki Airlines and Turkish airlines at Zurich Airport / Partnership with top leader handling Jet Aviation for VIP inflight Catering / Registration of the company Bijoux Catering as GmbH (Ltd).
- 2018** ● Extension of production and warehouse facilities area up to 3,000 m2 by investing 1 million CHF on infrastructures / Increase of VIP & Commercial inflight catering production capacity by 3,000 meals per day.
- 2019** ● Creation of Duty-free services for private & commercial airlines / Acquisition of the Customs bonded warehouse certification.
- 2020** ● Startup of daily catering inflight operations for Turkish Airlines at Basel airport / Award of a premium catering three years contract for the Zurich Film Festival / Startup of the VIP catering inflight operations for VIP aviation at Geneva airport / Award to become the exclusive caterer of Bern airport.
- 2021** ● Startup of daily catering inflight operations for Etihad Airways at Zurich airport / Inflight Catering start-up for Swiss airline Helvetic Airways at Basel & Bern airports / Startup of daily catering inflight operations for Condor Airlines at Zurich airport.
- 2022** ● Acquisition of a fully new Halal and Western catering and warehouse facilities Airside at Zurich Airport of 3,000m2 / Continuous and strong collaboration with our VIP partners.
- 2023** ● Adaption of a 800m2 catering facility close to Paris CDG and Le Bourget airports. Startup of daily catering inflight operations for Etihad Airways and Air India at CDG Airport in Paris / Startup of VIP operations at Le Bourget Airport / Startup catering operations at Budapest Airport for Emirates / Change of catering facility to airside at Zurich Airport
- 2024** ● Building of a logistic catering facility site of 2,700m2 close to Roissy- CDG Airport and adaption of the 800m2 catering facility to food production kitchen only. Startup of A-380 operations at CDG for Etihad
- 2025** ● Opening of a new catering facility at Geneva airport. Startup of daily inflight catering operations for Turkish Airlines. 2 daily flights for Etihad & Air India supplied at CDG.



BIJOUX CATERING
www.bijouxcatering.com

BIJOUX CATERING
www.bijouxcatering.com





LOCATIONS

- **Paris** (Charles de Gaulle - Le Bourget - Orly)
- **Zurich** (Bern - Basel)
- **Geneva** (Lyon)

Specialized Premium Caterer for:

- Commercial Airlines
- Luxury Private Jet
- Airport VIP Lounges
- Corporate VIP Events
- Restaurant



CATERING SERVICES

for Commercial Flights

Bijoux Catering offers efficient services with precise timing to guarantee high-quality catering.

Our 24/7 operations through our high-tech equipment and our proven logistics, our fleet of advanced vehicles and lift trucks allows Bijoux Catering to deliver meals directly to airplanes thereby ensuring efficient and complete service. In addition, our adaptability and flexibility enable Bijoux Catering to meet the requirements and ensure extended operating hours.

In a concerted effort to meet the needs of the client, we adapt to special requests, including kosher, western and halal premium catering solutions.

- High-quality inflight catering food services for all type of aircraft
- Fleet of chilled ramp car, ramp vans and highloaders (including A380)
- Equipment storage and customs warehousing
- Laundry services
- Equipment washing and cleaning
- "Belly to Galley" services
- Customs service





CATERING SERVICES

Catering services for private jets

We can tailor our dishes to suit your flight schedule and the number of passengers. Every detail is painstakingly worked out, including easy-to-serve dishes, high-quality produce with full freshness locked in, creation of high-end meals, and much more.

Leveraging their experience of working in the most prestigious establishments, the chef and his team offer luxury culinary delights for all your VIP jet trips.

Whatever the time of day or the flight duration, our meals are the perfect solution. With a wide range of sweet and savoury flavours, paired with the ideal wine, treat your passengers to a unique experience at an altitude of over 12,000 m.



CATERING SERVICES

Corporate & Private events

Bijoux Catering offers events catering solutions adapted to client needs. Format, (seated meals, buffets, cocktails, business breakfasts, corporate evening events, etc.), number of guests, reception location, menus, date... We give our full attention from start to end and carefully organise the most unforgettable culinary experience.

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

Decoration, table centerpieces, culinary show and entertainment, team building: Bijoux Catering works in close cooperation with several different quality partners who can create the most high-end experience for the guests.





CATERING SERVICES

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 offers a daily delivery and service to lounges 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.

YOUR JOURNEY IS OUR MISSION

- Competitive prices
- Dishes prepared with passion by Bijoux's Chefs
- High quality and fresh product meals
- Guaranteed on-time delivery and orders flexibility
- Efficient services from Bijoux Customer representatives
- Complete inflight services solutions
- Full gourmet lounge and event services solution



PARTNERS & CUSTOMERS



ZURICH Switzerland T:
+41 435 531 207
info@bijouxcatering.ch

PARIS France T:
+33 1 39 35 20 17
info@bijouxcatering.com

BASEL- MULHOUSE
Switzerland T:
+41 44 830 91 21
info@bijouxcatering.ch

BERN Switzerland T:
+41 44 830 91 21
info@bijouxcatering.ch

GENEVA Switzerland T:
+41 435 531 207
info@bijouxcatering.ch
www.bijouxcatering.com

