

Catering

Catering, Facility Management
Comprehensive Solutions



Who We Are

YEMEK Istanbul was established in Turkey 30 years ago. The company was launched in Doha, Qatar as YEMEK Doha Catering Services, offering private, corporate, and commercial catering services with excellent quality and incomparable value.

YEMEK Doha is now working with Qatar's leading entities, becoming a trusted supplier of professional chefs and hospitality specialists of the local industry.



We cater more than
100,000 Meals per day

Unbeatable Capabilities

Exceptional State of the Art Kitchens

YEMEK Doha's brand new facilities are the newest and largest of their kind in Qatar, with a 5,000 sqm. kitchen capable to produce up to 100,000 meals per day.

Fresh Forward Thinking

A vigorous management team is leading and steering the company into great success, through a growing culture of teamwork, culinary excellence, and integrity.

YEMEK Doha holds itself at a high stature for its constant and consistent quality of delivering food, service, and value.

Purpose

To add value to the society for a better lifestyle

Vision

To lead in every industry, we undertake

Mission

Thrive for sustainable value creation for the company's stakeholders through an efficient infrastructure based on innovation, technology, efficiency, specialization, and positive work culture aiming for excellence

Values

- Develop Future Leaders
- Health & Safety
- Social Responsibility
- Loyalty
- Customer Focus
- Exceed Expectations
- Quality
- Passion
- Accountability
- Innovation
- Agility
- Resilience
- Entrepreneurial Spirit
- Leadership
- Teamwork

The Partnership

With its partnership with YEMEK Istanbul, YEMEK Doha is becoming one of the country's biggest and most anticipated companies in the catering and facility management sector with several outlets and destinations operating at various upscale locations.

YEMEK Istanbul

YEMEK Istanbul dedicates over 30 years of experience in the catering sector offering a service at world class standards, with implementing a new system that brings big advantages to customers on price, quality and hygiene,

YEMEK Istanbul maintains its services based on superior ingredient quality, healthy production, and absolute customer satisfaction.

Our People Well-being

YEMEK Doha pays very close attention to employees' well-being to enable them to provide their best to YEMEK Doha's customers with a quality service.

The well-being of our staff and our clients is paramount, and this is reflected by a commitment to standard practices in health and hygiene in every level of our operations.

Optimum employee management and the development of each person's talents are the corner stone of our strategy. YEMEK Doha is committed to encouraging the teams' motivation and continuous staff training, with respect for working conditions as fundamental principles.

We invest in our people through talent development and our diversified ongoing training programs, techniques and performance recognition Programs that boost productivity, innovation and employee satisfaction while developing a successful career.

What starts with good people
ends with satisfied customers

Our Kitchen

We create custom menus for all our clients. We believe that great ingredients should speak for themselves. We source locally, support green practices and give back to our community.

We love crafting custom experiences for our clients and their guests. Our 600 professional chefs of global fame bring the best of the world to the platter right in front of you.

Our chefs are masters of 15 cuisines, able to serve Oriental to Turkish, Asian, Filipino, European or American dishes, we have expert hands.



Quality Standards

Reliable Scientific Methodology

YEMEK Doha believe in the vital importance of nutrition and healthy eating. Our qualified staff collaborates with our clients and develop diverse menus while respecting hygiene rules and food safety to the letter, continuous verification of all the food manufacturing processes ensures optimal quality. When we design our restaurants, our first priority is to make them as pleasant and convenient. We believe that this aspect of our service expresses our ongoing passion for excellence about the standard of living.



Premium Quality Food Sourcing

As a commitment to the highest quality standards, YEMEK Doha adopted a process that ensures only the freshest products are sourced and purchased. Each menu is created to cater to specific tastes and palates for a particular company, event or institution. The menu selection is rotational and is revitalized all year long with the freshest produce in order to offer an interesting variety.



We are a HACCP ISO 22000 Certified

Uncompromising Standards in Health, Safety and Hygiene

YEMEK Doha is a HACCP ISO 22000 certified by the Food Standards Agency and continuously reviews practices in line with regulations of Qatar Municipality and Environmental Health & Safety to ensure ongoing improvements, ensuring complete peace of mind for our team and our customers alike.

Hygiene and Sanitation itself is a big issue that includes machinery, equipment and personnel, architecture of the kitchen, stocking and processing of food supplies, as well as cleaning and maintenance.

360-Degree Services

YEMEK Doha delivers bespoke, dependable and unconventional catering solutions to its clients. From menu design and culinary skills, logistic management, to on-board catering and hotel services, YEMEK Doha provides everything depending on the clients' needs.

From commercial catering, corporate events, and company meetings to private dinner parties, we produce up to 100,000 meals per day. YEMEK Doha promises to deliver the same exceptional service and attention to detail.

As a catering company, it is our duty to cater to every client's unique and personal taste. Our exceptional team of professionals' work on thoroughly understanding customers' requests and food preferences, to create a unique menu, no matter the size or nature of our client's requests.



Catering Services

- Business, Industry & Commercial Catering
- Accommodation Catering
- Corporate Hospitality and VIP Dining
- Corporate Events & Private Parties
- Hospitals & Healthcare

Facility Management Services

- Hotel management and operations.
- Project management.
- Reception services.
- Clubs management.
- Cleaning and pest control.
- Waste management.
- Manpower, office waiters and staffing.

Consultation Services

- Kitchen and Food outlets design.
- Conceptualization and Brand Development.
- Franchising Development.
- Front Desk and BOH Management
- Business analysis and budget analysis.
- Remote site management.
- Staff training.



Catering Services

We are an active caterer in all catering and related hospitality segments in Qatar. Our services includes:



Business, Industry & Commercial Catering
Catering to restaurants, coffee shops, school and colleges, industrial workforce, and manufacturing industries. airlines and tourist transportation



Accommodation Catering
Catering to labor camps, student camps, sports camps, and all types of staff accommodation.

Corporate Hospitality and VIP Dining
Catering to hospitality and leisure facilities, all types of onsite meals production including food outlets in governmental and private entities, hospitals and healthcare venues, sports facilities, education facilities, and entertainment destinations.



Corporate Events & Private Parties
Catering to business meetings, conferences and forums, corporate staff gatherings, as well as private parties, cocktails and weddings.



Mobile Kitchens
A fast-track catering solution with advanced equipment and complete safety features, serving as a flexible kitchen for events and on-site catering

Facility Management Services

- Hotel management and operations: Management outsourcing services for independent and boutique hotels.
- Project management: Facility asset management to enhance operating performance and results, manage cash flow, optimize capital expenditure.
- Reception services: Front desk and BOH services for all facilities.
- Clubs management: Full-spectrum services including catering, cleaning, recreation, waste management, maintenance, leisure activities, coaching, lifeguards and watch guards.
- Cleaning and pest control: We offer commercial contract for comprehensive cleaning services that covers both internal and external areas, as well as suitable pest inspection and pest control solutions.
- Waste management: We implement recycling of all the organic Waste generated by its kitchens, cardboard, paper, plastics, tin and used kitchens oil.
- Manpower, office waiters and staffing: Cleaners, Pest Controller, Storekeeper, Janitor, Handy Man, Driver, Admin Clerks, Document Controller, Messenger, Timekeeper.

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We cater happy plates for every client

The Management

All strategic choices and major decisions are made by the members of the executive board, who are highly experienced and offer a wealth of versatile, complementary expertise.

The Team

We owe our success to our dynamic team of passionate, skillful, and innovative professionals. We pride ourselves in their commitment to quality, work, and ethics.

Over 1,500 talented and ambitious cooks, hospitality professionals and logistics specialists make up our company's first-class team, bringing with them a huge range of cultures, experience, and expertise.

Instilling confidence, empowerment and principles in our people is an integral component in creating the fun, creative and honest environment that exists within our kitchens and company overall.

We cater around the table and around the clock

Turkish Clients Network



Certificates



YEMEK
doha
Catering Services