

Treati

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Corporate Profile

Treat Gourmet is the creation of events industry professionals, with 10 years cumulative experience in catering, wedding planning and event styling. Our vision is to be an industry leader in the high-end catering market by providing complete and efficient event management solutions in the UAE.

The team is proud of its diversity as much as it is proud of each team member's experience, skills and competencies. Collectively, the key management has organized or participated in over 1000 events, for both private and corporate clients. From small private dinners, to luxury brand launches, and to Royal family weddings, the team has handled with high level of professionalism from the first point of contact all the way to set up and breakdown. Everything can be tailored according to the client's theme or brand guidelines – from the menu down to staff uniforms, no element is missed out on.

Our menus are varied featuring sensational flavours all presented with an eye for detail. Our chefs aim to use seasonal ingredients sourced from top suppliers. With a kitchen that is HACCP-certified from inception, Treat Gourmet guarantees fresh, flavourful food that is prepared with the highest standards of food safety and overall hygiene.

We also take pride in being the first catering company to offer in-house styling and equipment rental services. These strengths coupled with the strong relationships built with clients and suppliers empowers them to stand out in the UAE catering market and deliver impeccable events.



Wanda Faye Abadies – Director of Sales

Born and raised in Manila, Wanda's passion for food and travel was realized in the completion of her degree in International Hospitality Management from De La Salle University - College of Saint Benilde. During this time, she had a taste of Dubai through a study abroad program with The Emirates Academy of Hospitality Management, complemented with an internship in 5-star property Jumeirah Emirates Towers. Wanda loved it so much she continued on in Dubai post-graduation, first in Professional Training and Development at The Emirates Academy, then as Wedding Coordinator for Lafayette Weddings followed by a senior event manager role in one of the pioneering luxury catering companies in Dubai.

Wanda has a cumulative experience of 8 years in the events industry. This, coupled with her enthusiasm for fine food, creative event design and 5-star service, led her to setting up Treat Gourmet Catering and Events.



Elzana Ibragimova – General Manager

Elzana's family moved to Dubai from Samarkand, Uzbekistan in 2006. She pursued a Bachelor's degree in International Hospitality Management at The Emirates Academy of Hospitality and Management.

Elzana had always found delight in good food and event planning. While studying, she got events work experience from different 5-star hotels such as Shangri-la, Burj Al Arab, Madinat Jumeirah as well as Jumeirah Beach Hotel. She completed her internship at the prestigious business hotel, Jumeirah Emirates Towers.

After graduation Elzana joined one of Dubai's premium catering and events company as one of their Senior Event Coordinators. With over 5 years' experience under her belt, partnered with her commitment to excellence and entrepreneurial attitude led her to set up Treat Gourmet.



Mohamed Sabah Mahan – Event Coordinator

Mohamed came to Dubai from Aleppo, Syria in 2009 to study Hospitality Management at The Emirates Academy of Hospitality Management. While taking up his Bachelor's degree, he had been working on part-time basis for event management companies.

After graduating in 2012, Mohamed launched his career in one of the top catering companies in Dubai. He then continued his career growth when he progressed to a company that specialized in restaurants and events concept development.

Mohamed's passion in food and beverage and hospitality led him to join Treat Gourmet pre-opening team in 2018 bringing with him extensive experience in managing and operating events.



Tirion Gough-Walters – Assistant Operations Manager

Born to Welsh parents, Tirion was grown up in the UAE. In 2010 she went to pursue a degree in Photography, Bath, UK. She moved back to the UAE and began her professional career by working for one of the reputable high-end catering and event companies in the UAE. While she explored the travel and aviation industry for some time, Tirion's desire is to fully immerse herself in the events industry. This motivated her to join Treat Gourmet Catering and Events as part of their pre-opening team. Her role as Assistant Operations Manager is key to the cohesion of all departments. Tirion's photography skills, creativity and positive attitude makes her a great asset to the company.



OUR PRODUCTS

To download our menus, log on to www.treatgourmet.ae/menus

Canape menu

Fine dining menu

Live stations menu

Buffet menu

Grazing table and graze boxes

Desserts menu

Kids menu

Vegan menu

Set up and Styling

Equipment rental



Our Portfolio

Burberry

In-store events, campaign launches

Bottega Veneta

In-store events

Estee Lauder Group

In-store events, Annual staff events

HudaBeauty

Product launches, internal company events

Al Tayer Motors

Showroom events, product launches

PriceWaterhouseCoopers

Internal company events

Bloomberg

Internal and external events

OSN

Product launches, public viewing, annual staff iftars

Majid Al Futtaim Ventures

Annual staff party

Tory Burch

Brand activation

Damas

In-store events, factory tours

Dubai Ladies Club

Internal and external meetings

Xyoga

Event activation

Cartier

New collection launch

Yas Marina Circuit

Rolls Royce

Nexus Group

Internal staff events

Al Serkal Avenue

British Consulate Dubai

Christmas party

Volvo showrooms (Dubai & Abu Dhabi)

Launching new cars

FitRepublik Gym

Annual staff party

Majid Al Futtaim

Restaurant concept development (North 28)



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