



Masters Catering

one to rule them all



ICE Kraków

MCK Katowice



this is where we control the catering universe

cooperation
this is our
motto



Masters Catering was established in 2014 with the idea: ALL in ONE.

Following this simple rule, we provide event organizers with a service comprehensive, which consists in offering all services in one place and at one time.

Cooperation with Masters Catering means access to the most modern catering equipment, support at every stage of implementation, speed reaction during the event, flexibility.

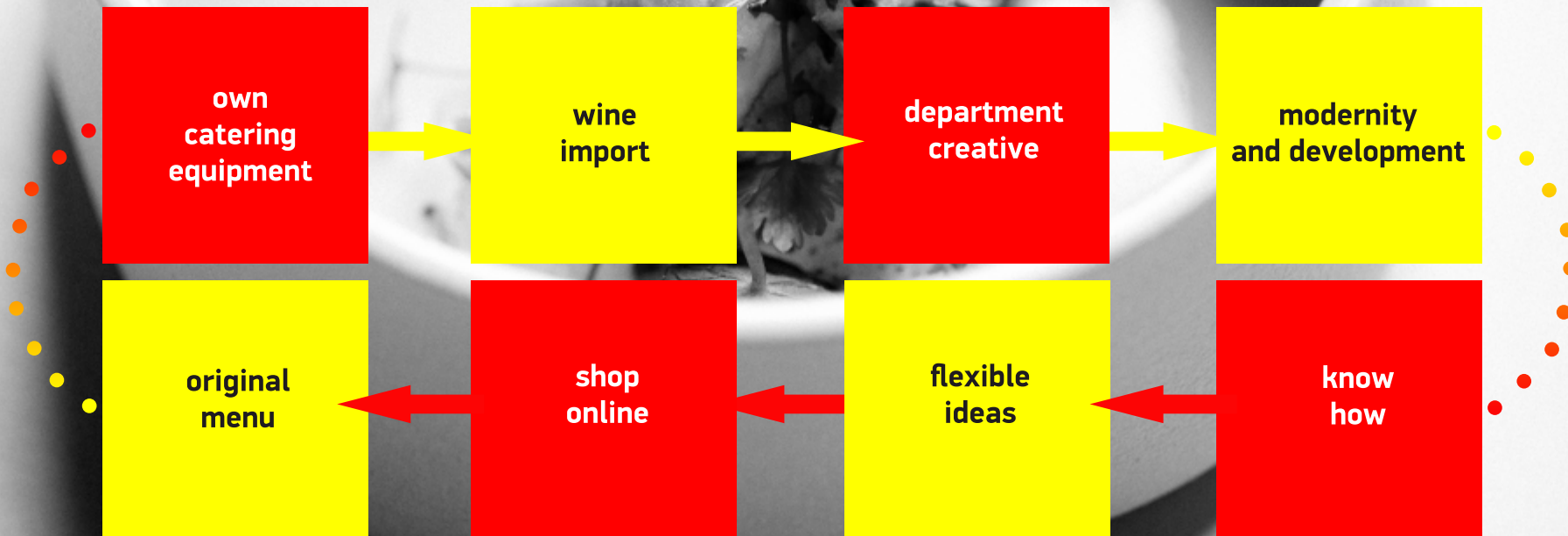
We go beyond the usual patterns and every event we treat individually.

We become your partner following in one, common towards unity and agreement with the organizers events.

professionalism, trust, aesthetics - this is our philosophy

what makes us **different**







realizations

500 people

classic uniform
French

white tables and chairs

double cover
tablecloths

minimalist
flower decoration

buffet banquet

elegance

realizations





700 people

classic uniform
French

white tables and chairs

double cover
tablecloths

Christmas decoration

banquet served

buffets





1200 people

modern uniform
waitress black

tables in black
gray chairs

floral decorations

banquet served

buffets

realizations





500 people

modern uniform
waitress black

tables in black
gray chairs

floral decorations

banquet served

menu printing

buffets

realizations





600 people

modern uniform
waitress black

tables in white
chairs in white

floral decorations

on the TABleda table

banquet served

buffets

realizations





350 people

modern uniform
waitress black and white

gray tables
chairs in black
white cotton tablecloth

floral decorations
ball

buffet banquet

realizations



350 people

modern uniform
waitress black

velor tablecloths
navy blue and steel
transparent chairs

cotton tablecloth
black

floral decorations

golden underplates
gold cutlery

buffet banquet

realizations



1000 people

modern uniform
waitress black

rectangular tables
feast

black and white tablecloths

gray chairs

cotton tablecloth
White

floral decorations

buffet banquet

Masters Catering presentation

realizations





400 people

modern uniform
waitress black

stretch white tables

gray chairs

cotton tablecloth
White

floral decorations

led tab

buffet banquet

realizations





350 people

modern uniform
waitress black plus white
apron

stretch white tables

white and black chairs
chessboard

cotton tablecloth
White

floral decorations
illuminated

buffets plus dinner
served

waiter show

Masters Catering presentation

realizations



400 people

modern uniform
waiter's white
(shirt and apron)

black tables in stretch

transparent chairs

cotton tablecloth
gray / can also be black

floral decorations

buffets plus dinner
served

printed menu





500 people

modern uniform
waitress black

stretch white tables

gray chairs

cotton tablecloth
white / can also be grey

floral decorations
mini

buffets

printed menu

glowing balls

realizations







MASTERS
CATERING



Food
show





uniforms

black pants + white apron
+ black shirt + bow tie or without





uniforms

black pants + black apron
+ black shirt



uniforms

black pants + white apron
+ white shirt + bow tie
+ waistcoat (French costume)



uniforms

black pants + white shirt
+ black elegant apron
+ bow tie (different colors)



uniforms

black pants + white apron
+ black shirt + regional motifs
(Cracow cap, beads, wreaths, belt)



uniforms

black/blue jeans or other trousers
+ natural linen apron
+ cotton, natural long sleeve

modernity, nature





how we create catering?



brainstorming | idea

guidelines

meet



verification

opportunity analysis

budget analysis

optimization

cost estimation



agreement and negotiations

signing a contract

define the scope of implementation

determine the method of decoration



preparation

planning

staff selection

equipment order

logistics arrangement



implementation realization

assembly

time and risk management

close cooperation with the organizer

flexibility to change
during implementation

down
load

offer



what we have?

banquet buffet	grill and picnic	lunch package	welcome drink aperitiff
welcome reception	finger food	live cooking	coffee breaks
drinks alcohol lemonade slow food juices	plated lunch	buffet lunch	culinary workshops
open bar	gala dinner	buffets supper	events with sommelier



MASTERS
CATERING

CONTACT

winner of the
MP POWER AWARDS 2018
award in the catering supplier category

Our sales and consulting department
is always ready for action.

let's meet up



Marcin Cieřlikowski
mc@masterscatering.com.pl
+48 530290880