



PROFESSIONAL SERVICE

**STARTS IN
Q KITCHEN**





Q Food & Beverage was established in 2013, drawing on the experience and more than 80 years of heritage of Atasay Holding.

With restaurant brands operating across a range of concepts, including Huqqa, The Market Bosphorus, HuQQabaz, Qurabiye, GAL and URLA, the group has built a strong and well-recognised presence both in Türkiye and international markets.

Within this structure, Q Catering is positioned as a distinguished brand in corporate catering services. For us, food is more than a basic need; it is an experience that enhances employee motivation, strengthens corporate culture and supports workplace productivity.





VISION

To become one of the strongest global players in the industry by combining the authentic flavours of Anatolia with world cuisine, presenting them through innovative concepts, delivering exceptional service and memorable experiences, and carrying our sector-leading approach into the markets we target.

MISSION

To contribute to the national economy and create lasting value through a strong corporate structure, a customer-focused approach, an innovative brand identity and a dynamic management philosophy within the food and beverage industry.



In compliance with the ISO 9001 Quality Management System and ISO 22000 Food Safety Management System, we provide centrally prepared and delivered meal services for clients without on-site kitchen facilities, as well as on-site production and service for clients with suitable kitchen infrastructure.



UNDER THE ASSURANCE OF ATASAY HOLDING

- ✓ Delivered meal services
- ✓ On-site food production services
- ✓ Corporate catering agreements
- ✓ Bespoke menus for private events
- ✓ Catering services for exhibitions and events
- ✓ Specialised catering services for educational and healthcare institutions

All our operational processes are managed by experienced and specialised teams. Our menus are carefully planned by dietitians and food engineers within our Quality and Food Safety Department, in line with established nutritional standards.

Drawing on the expertise gained through our own operations, we carefully monitor every stage of production while maintaining the highest standards of food safety, hygiene and taste. From procurement and production to delivery and service, quality and sustainability remain at the core of every process.

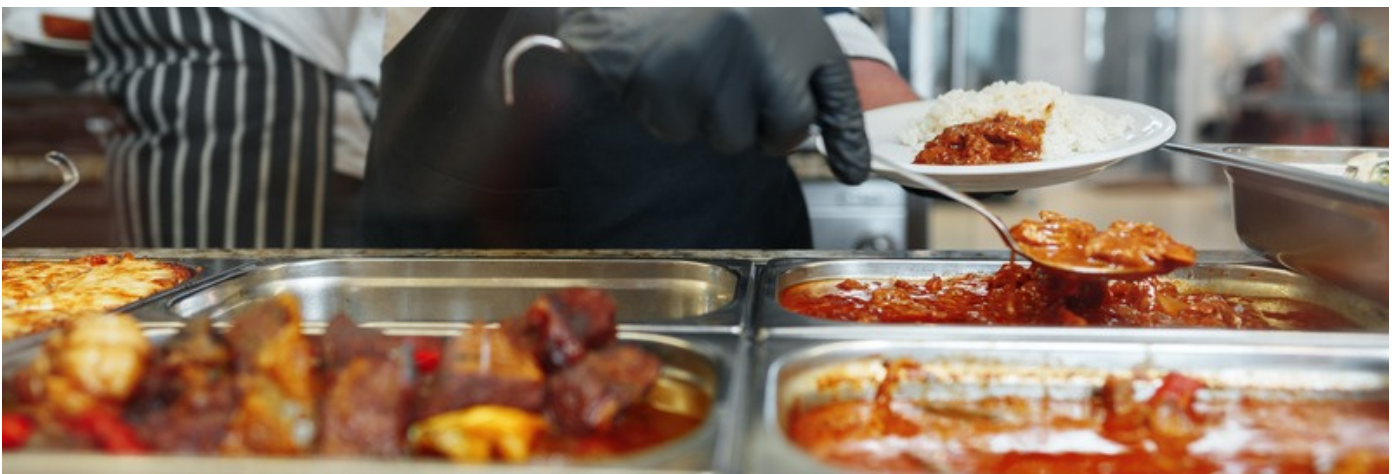
Our aim is to develop well-planned projects and high-standard production facilities, providing our clients with more than just a meal: an exceptional food and beverage experience.





DELIVERED MEAL SERVICE

- We prepare your meals at our production facility in full compliance with hygiene standards.
- We transport food in stainless-steel gastronorm containers and insulated Thermobox units.
- We manage the delivery process with our dedicated vehicles, ensuring meals arrive on time, hot and in an organised manner.
- Upon request, we provide service and presentation equipment support for your dining facility.
- We monitor the entire operation and ensure consistent service quality throughout the process.





ON-SITE CATERING SERVICE

- We design and implement a kitchen tailored to your organisation's premises and operational needs.
- We plan all equipment, infrastructure and operational processes from start to finish.
- We assign our experienced kitchen team and service staff to manage your on-site operation.
- With fresh daily production, we prepare meals on-site under controlled conditions and serve them hot.
- We create menus tailored to your requirements and in compliance with the Turkish Food Codex.
- We manage the supply chain and ensure the reliable procurement of raw materials.
- From production to service, we manage the entire process in accordance with quality, food safety and hygiene standards.
- We professionally manage your service, presentation and dining facility operations through a structured system.





EDUCATION & HEALTHCARE CATERING SERVICES

- For educational institutions, we provide balanced and nutritious menus developed under dietitian supervision, tailored to different age groups and designed to support students' healthy growth and development.
- For healthcare institutions, we prepare patient- and staff-focused menus under the supervision of qualified dietitians.
- From raw material acceptance through to final service, we manage every stage in accordance with quality and food safety standards.
- We develop a customised operational structure for your institution through either on-site production or delivered meal services.
- For educational institutions, we establish efficient systems for fast service and scheduled meal distribution.
- For hospitals, we provide uninterrupted and timely service aligned with shift-based working arrangements.
- We manage all kitchen and service operations with experienced and specialised teams.
- Through internal audits and periodic reporting, we continuously improve service quality.





BESPOKE MENU SERVICES FOR PRIVATE EVENTS

- We develop a customised catering concept tailored to your event.
- We plan cocktail receptions, coffee breaks, set menus and private dining menus according to your specific requirements.
- We coordinate the entire process from setup through to final service.
- We design presentation areas in line with your event concept and brand identity.
- We manage all equipment, serveware and logistics processes comprehensively and in compliance with quality and food safety standards.
- We monitor the operation in real time throughout your event to ensure maximum efficiency.





EXHIBITION & EVENT CATERING SERVICES

- For your exhibition participation, we provide food and beverage services and professional staff tailored to your stand requirements.
- With fast service and freshly prepared products, we deliver a professional catering experience that represents your brand to the highest standards.
- By planning our operations according to daily visitor volumes and foot traffic, we ensure seamless and uninterrupted refreshments for your guests.



OUR PRODUCTION INFRASTRUCTURE

We carry out our production processes in accordance with the ISO 9001 Quality Management System and ISO 22000 Food Safety Management System.

In compliance with the Turkish Food Codex, we provide our clients with detailed nutritional values and allergen information for our products.

From on-site production and delivered meal services to receptions, meetings and private events, we manage every process through a planned, controlled and sustainable operational structure.

With a service approach built around quality and food safety, we ensure consistent, balanced and professional delivery for organisations of every scale.

Q Catering simplifies your operational processes through a corporate service system that places customer satisfaction at the forefront.





Our Clean Kitchen Quarantee Quality and Food Safety are Our Top Priorities





CATERING



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