



LIVING HOSPITALITY

INTERNATIONAL CATERING
FOOD & BEVERAGE CONSULTANCY

Company Profile

Table of Contents

FEATURED CONTENTS

08

Bespoke
International
Events

09

Ultimate
Facts

03

About
Living Hospitality

07

Our Clients
Quick Snapshot

04

Our Vision

10

The Team

06

Our Services

12

Sustainability

About Living Hospitality

At Living Hospitality, we believe that every event is a canvas for creating unforgettable memories. Our philosophy revolves around crafting bespoke experiences that are as unique as our clients. We meticulously curate culinary journeys that transcend the ordinary, paying attention to every detail. From menu selection to presentation, we understand that each event is a reflection of your distinct style and vision.

Our commitment to customization ensures that each bite and every moment is a harmonious blend of your individual preferences and our culinary expertise. We offer catering and events that can transform any location into a memorable experience.

Whether it's on private jets, boats, in gardens, in the mountains, or on the beach, we bring exceptional dining and event planning to you, wherever you are.



Our Vision

"To be the world's premier hospitality provider, renowned for our exceptional ability to deliver unforgettable experiences that cater to the unique desires of every client, from the most discerning luxury connoisseurs to the casual dining enthusiast."





Our Services



Luxury Catering

We cater to events of all sizes, from intimate gatherings to grand international occasions

Food & Beverage Consultancy

Our expertise extends to providing comprehensive food and beverage consulting services

Concept Development

We specialize in creating innovative dining concepts, including coffee shops and street food services

QUICK SNAPSHOT

Our Clients



VISA



BRIDGESTONE



SAMSUNG



INTERNATIONAL
OLYMPIC
COMMITTEE



Bespoke International Events

Paris 2024 Summer Olympics

Vancouver 2010 Winter Olympics

London 2012 Summer Olympics

Sochi 2014 Winter Olympics

Rio 2016 Summer Olympics, Brazil

Pyeongchang 2018 Winter Olympics

FIFA World Cup Brazil 2014

Expo Milano 2015

Expo China 2018

Expo Dubai 2020



Ultimate Facts

20+

Years of Experience

Over 20 years of expertise in the food and beverage industry

180+

Experienced Professionals

The living Hospitality team consist of 180 experienced international professionals, and 60 well trained local staff

25+

Catered Events

Providing bespoke dining experiences for all occasions, from elegant events to casual dining

16

Countries of Presence

Our strengths lie in our global operational expertise and our worldwide partners network



The Team



Philipp Mosimann

Joined Mosimann's in 2007 after serving as Deputy COO for Moevenpick Restaurants in Switzerland and working at the Equinox Complex in Raffles City.

He graduated from Lausanne Hotel School in 2000 and was named "Alumnus of the Year 2015." Philipp has worked at Hotel Nassauerhof, Hotel Crillon, Villa Principe Leopoldo, and Mandarin Oriental



Mark Mosimann

An International Business Executive specializing in Food & Beverage Operations, delivering services to exclusive dining clubs, the Olympics, Premier League VIP clubs, and Royal Events.

A multilingual Managing Director skilled in driving growth and exceeding client expectations. Proven track record in delivering complex projects and enhancing brand visibility



Robert Grandison

An esteemed Group Executive Chef, bringing a wealth of culinary expertise and a passion for excellence to our team.

With over 20 years of experience in the food and beverage industry, Robert has honed his skills in some of the world's most prestigious kitchens and has a proven track record of delivering exceptional dining experiences



Karim Mansour

A highly Accomplished & Results- oriented Food and Beverage Leader. Karim brings extensive experience in orchestrating operations within the global hospitality industry.

With a proven history of spearheading successful initiatives from managing prestigious events like Expo Dubai 2020 and the Olympic Games to Launching innovative F&B concepts

EXCESS FOOD & WASTE

Sustainability

With a strong commitment to sustainability, we strive to minimize our carbon footprint, maximize the use of local ingredients, and reduce waste overall

In particular, our food practices include: collaborating closely with suppliers to optimize order quantities and reduce food waste, following precise recipes to prevent overproduction, utilizing vegetable trimmings and peelings to create flavorful juices, and repurposing fish and meat scraps for canapes where applicable







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