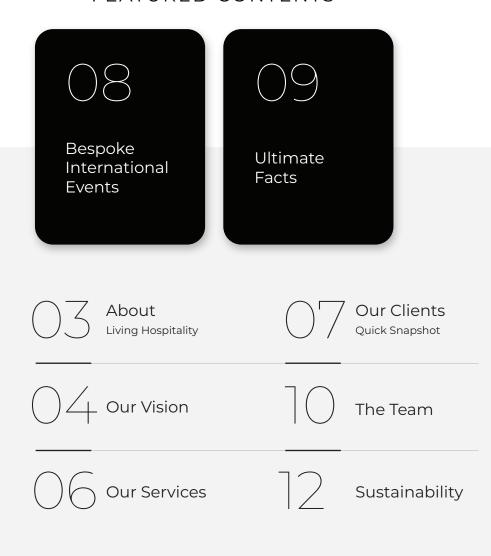


INTERNATIONAL CATERING
FOOD & BEVERAGE CONSULTANCY

Company Profile

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FEATURED CONTENTS



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."







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

























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

Expo Milano 2015

FIFA World Cup Brazil 2014

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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