



BOOK BRAND & CORPORATE

CHEF(FE) D'OEUVRE

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At Cheffe d'Œuvre, we've redefined the conventional “**dark kitchen**” concept.

Marion envisioned a place that breaks away from the anonymous, hidden spaces often associated with catering and ghost kitchens. Instead, she crafted an atelier that is not only visually **captivating** but **inviting**—an inspiring setting that welcomes clients and engages them in the heart of our **culinary vision**.

This beautiful space serves as both a backdrop for our photoshoots and a welcoming environment where clients can experience **Marion's passion** firsthand. Here, we invite guests as we would into our own home, fostering a warm, personal connection. As we discuss their upcoming events, they'll feel the essence of Marion's approach to cooking—an art that celebrates aesthetics and an intense **dedication to detail**. Our atelier is more than a workspace; it's a place where culinary dreams are shaped, experiences are shared, and our **clients feel truly valued**.



ABOUT US



Chef(fe) d'Oeuvre, led by **Marion** and her husband, **Xavier**, who serve as co-founders, is primarily a high-end catering and takeaway.

Marion is the driving force behind the company, embodying the vision and **leadership** of Cheffe d'Oeuvre, while her husband plays a key role in managing the teams. Marion boasts a impressive **22-year professional** background in the culinary industry.

They have contributed to the **success** of three previous ventures in south in **France** , Bottega Da Verri , including catering shop, pasta manufacturing and pizza restaurants.

One of these establishments, specializing in Mediterranean cuisine, continues to thrive in France as a restaurant and **catering service**.

Before having opened her private catering company, she has worked for a Rikas Group, she was the **head cheffe** of the Blue Box cafe, Tiffany & Co in the Dubai Mall.

Primary **motivation** for Marion and Xavier is to export their culinary expertise to **Dubai**, where they intend to establish their business. Their entrepreneurial ambition extends beyond this initial step. They aspire to expand their presence to other Gulf countries, sharing their **passion for cuisine** with an international audience.

Chef(fe) d'Oeuvre has emerged from their shared desire to create an **exceptional culinary** experience in Dubai, drawing on their professional backgrounds, commitment to quality, and **love for food**.

They aim to become a prominent player in the region's culinary scene, satisfying the discerning tastes of their customers.



CORPORATE SERVICE



**For your professional corporate events.
Our boxes are available in an individual or shared format.**

LUNCH BOX for meeting & individual:

Box individual: Creation of individual box (see the options in the listing platters if you need in individual format)

- Breakfast meeting box :each months, we create a news box
- Business lunch box : each months, we create a new box

For sharing during your meeting: 12 or 24 verrines per box customization of the trays

Meeting box salt:

- Selection of cold meats and cheeses: Mix of cold meats and cheeses, fresh and dried fruit of the moment, crackers.
- Green : Dips of your choice (1. Cream of peas with roasted pine nut pesto , olive, parmesan 2. Hummus with coriander, olive oil, roasted almonds 3. Hummus with beetroot, beetroot, white sesame & Chai orange zest) with an assortment of seasonal raw vegetables.

Meeting box sweet:

- Seasonal Fruit salad , Edible flowers, Crunchy chocolate.
- Classic tiramisu & Tiramisu creation.
- Selection of sweets: Cannelé, Macaron, Madeleine, Chocolate, coconut saffron balls, seasonal fruits & edible flowers.

Personnal BRANDING BOXES:

For a unique event, Studio Team Marketing will create and personalize all your projects, by creating a tailor-made platform, completely redesigned to reflect the identity of your brand.

Master Classe:

- Creation of a platter with a choice of salty or sweet
- Creation of floral arrangements with the shades of your choice
- Cake design workshop
- We will adapt to all diets & allergy



QUESTIONNAIRE FOR EVENT SERVICE



LET'S TALK ABOUT YOUR EVENT

Get in touch with our team for your next project. Please allow us up to 48 hours to get back to you

Please note that we are able to give you high-level conceptual ideas in the first instance & once a deposit is secured, we can offer a detailed breakdown of design & contents.

CONTACT US

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www.cheffedoeuvre.com