



BOOK PRIVATE CHEF

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.



PRIVATE CHEFFE

Experience the luxury and convenience of a private cheffe in the comfort of your own home. Our private cheffe service is designed to provide you with a bespoke culinary experience tailored to your tastes and preferences.

What we offer:

- Sur mesure personalized menus: Our chef will work with you to create a customized menu that reflects your tastes, dietary requirements, and the theme of your event.
- Fresh and high-quality ingredients: We use only the freshest and highest quality ingredients, sourced from trusted suppliers, to create dishes that are both delicious and visually stunning.
- Complete culinary experience: Our chef handles everything from menu planning and grocery shopping to meal preparation and presentation. We take care of every detail, allowing you to relax and enjoy your event.
- Professional service: Our chef provides professional and attentive service, ensuring that every aspect of your dining experience is perfect. From plating to clean-up, we make sure you and your guests are taken care of.

Why choose us:

- Turnkey service: The Chef will take care of all the stages from preparation to the realization of your event: ...
- Tailored culinary experiences: Our service is designed to be as unique as you are. We create experiences that cater to your specific tastes and preferences, making every meal memorable.
- Special occasions: Whether it's a romantic dinner, a birthday celebration, or a family gathering, our private chef service adds a touch of elegance and sophistication to any occasion.

How it works:

1. Consultation: We start with a consultation to understand your needs, preferences, and dietary requirements.
2. Menu or buffet creation: Our chef designs a personalized menu based on your input.
3. Event preparation: On the day of the event, our chef arrives at your home with all the necessary ingredients and equipment.
4. Culinary experience: Enjoy a beautifully prepared meal, served with professional and attentive service.
5. Clean-up: After the meal, our chef takes care of the clean-up, leaving your kitchen spotless.

Indulge in a unique culinary journey with our private chef at home service.
Contact our team Cheffe d'Oeuvre to plan your next extraordinary dining experience.

Feel free to adjust any details to better fit your specific offerings and style!



PRIVATE CHEFFE

A preliminary meeting with the cheffe: The cheffe comes to your home for an hour or so a few days before your dinner to gather all the information.

Scouting the premises: the cheffe will check the layout of her workspace, and may bring in equipment if your kitchen is not functional.

Type of event:

1.Plated presentation : Requires preparation and cooking on site Minimum 12 Prs
Maximum 20 people.

To create a unique, made-to-measure moment, this service will enchant your guests. The Cheffe will take the time to create a menu based on your wishes and dietary constraints.

Price per person according to your wishes and needs.

Price for the cheffe's services on site, from preparation to the end of the event depend to your wishes and needs.

2. Buffet set-up : tailor-made buffet for a minimum of 8 people

Buffet set-up for a special event or any other occasion.

Customization of your event: Buffet set-up, floral arrangements, waiter services.

Price per person according to your wishes and needs.

On-site cheffe service: 250 AED per hour

For these two types of service, waiter services, serving on a plate or buffet as well as the floral composition and art de la table will be included Turnkey. The same applies to the cleaning of the dressage area or dining table.



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