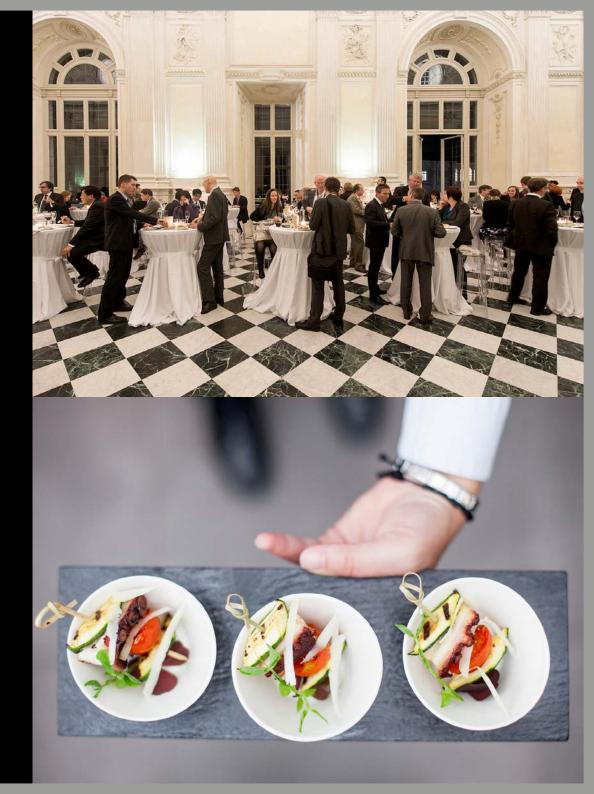
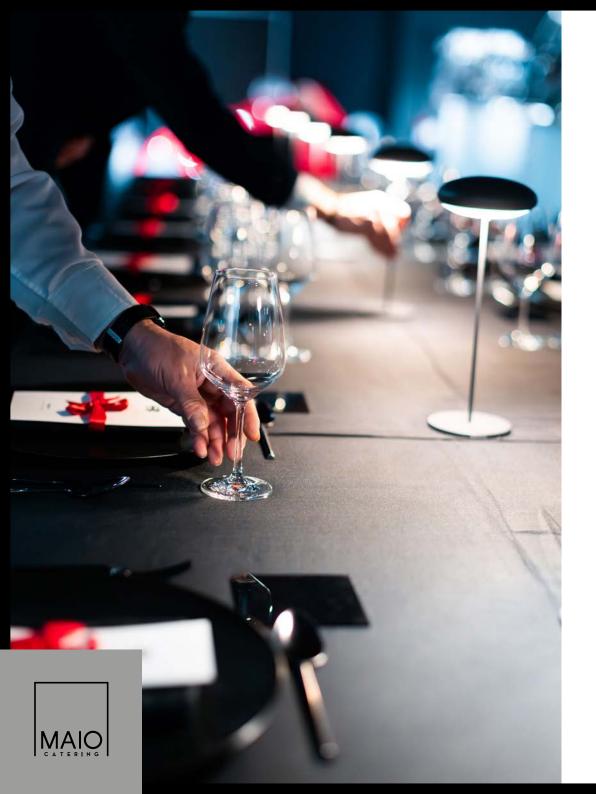


AMBASSADOR of ITALIAN GOOD taste

MAIOGROUP FOOD & HOSPITALITY PASSION SINCE 1976







Index
MAIO CATERING 03
Heritage O4
Maio Group 05
SERVICES 07
FOOD EXPERIENCE 11
LOCATION 13
SUSTAINABILITY 16
CLIENTS 17

The commitment to excellence

MAIO CATERING: YOUR GUARANTEE TO TURN EVERY EVENT INTO A SUCCESS. WE REDEFINE THE CATERING WORLD BY OFFERING UNMATCHED CULINARY EXPERIENCES THAT SURPASS ALL EXPECTATIONS.

Menus tailored to every need, careful selection of ingredients, and the value of experience make MAIO Catering the **perfect partner** for creating unique taste experiences. A seasoned organization that **professionally caters** to both small and large events with personalized solutions.







Alessandro and Massimo Maio, From 1976, a family passion.

With over 40 years of culinary experience and a passion for high-level gastronomy, we continue a **tradition of excellence** in the culinary industry, inherited from our parents and passed down from generation to generation.

la Jamiglia Maio

Maio Group, a leading figure in exclusive settings

Maio Group situates itself in some of the most iconic locations, offering its distinctive and refined cuisine: with a view of the majestic Duomo for MAIO Restaurant Milano, and showcasing awe-inspiring vistas of the Eternal City at MAIO Restaurant & Rooftop Roma.

DRAWING UPON EXTENSIVE CULINARY EXPERTISE AND DECADES OF EXPERIENCE IN HAUTE CUISINE, MAIO SEAMLESSLY INTEGRATES PROFESSIONALISM AND CREATIVITY INTO ITS CATERING SERVICES.

MAIOGROUP

FOOD & HOSPITALITY PASSION SINCE 1976

maiogroup.org

MAIO RESTAURANT HAUTE CUISINE maiorestaurant.com COOKING BOX

ECOMMERCE GOURMET

maiocookingbox.com

CATERING
FOOD ENTERTAINMENT
maiocatering.com

more than 900 catering services a year

300 employees

100% family owned

+13.000 record of covers served

in a single service

clients served every month







YOUR IDEAL PARTNER FOR FOOD ENTERTAINMENT ACTIVITIES

In the kitchen facilities of Carisio (VC), Arese (MI), and Rome, the culinary preparations of MAIO Group's executive chef Eugenio Moreni come to life.

Thanks to a solid and reliable logistics department, MAIO Catering operates throughout the national territory, with numerous services also provided abroad in Switzerland, France, and Germany.



SERVICE & food experience

WE OFFER A WIDE RANGE OF CATERING SERVICES
THAT COVER EVERY ASPECT OF YOUR EVENTS,
FROM COFFEE BREAKS AND LIGHT LUNCHES
TO BUSINESS DINNERS AND MICE EVENTS.

THE SEAL OF GUARANTEE IS THE EXPERTISE GAINED BY MAIO OVER MORE THAN 40 YEARS OF EXPERIENCE IN THE FIELD AND THE PASSION FOR HIGH-LEVEL GASTRONOMY.





Services



gala dinners

High-quality culinary experiences, combining refined dishes, impeccable service, and an elegant atmosphere.



company events

A reliable partner in catering conception and management, boasting an in-depth understanding of the dynamics of the business sector.



large events

Maio Catering specializes in managing large-scale events, offering tailor-made solutions to meet the needs of every occasion.



location management

MAIO Catering stands out for its specialization in creating and managing formats for bars and restaurants.

With meticulous attention to detail and extensive experience in the industry, we provide tailor-made solutions to meet the most specific needs. From design to operational management and staff training, we take care of every aspect to ensure its success.









wedding specialist

Quality meets success. With Maio Catering, your wedding banquet transforms into a true masterpiece from the very first taste. We provide impeccable and personalized service, ensuring that the most significant celebration of your life becomes an unforgettable success.











A food experience that engages all the senses.

CULINARY EXCELLENCE

Our cuisine stands out for its sophistication and creativity, offering dishes that blend traditional flavors with innovative gastronomic interpretations.

CUSTOMIZATION

Every event is unique and tailored to the client's needs. We are committed to creating unforgettable culinary experiences that reflect the client's style and vision.







LOCATION of excellence

UNCONVENTIONAL STORYTELLING SOLUTIONS MAKE US PROTAGONISTS IN LONG-TERM COLLABORATIONS WITH IMPORTANT VENUES

IN EVERY PROJECT, WE AIM TO TRANSFER THE VALUES AND EXPERTISE WE HAVE CULTIVATED, BLENDING TRADITION AND INNOVATION, LIGHTNESS AND TASTE, PASSION AND WARMTH, IN A WAY THAT OFFERS OUR CLIENTS A CONSISTENTLY SURPRISING SENSORY EXPERIENCE.





MAIO Catering: Exclusive locations

Here are some of our exclusive catering partnership locations.

Maio Restaurant Milano



RINASCENTE / MILANO 370 mq up to 220 6 STANDING / 170 6 PLACÈ

Maio Restaurant Roma



RINASCENTE / ROMA 600 mq up to 450 m STANDING / 300 m PLACÈ

Alfa Romeo Museum



ARESE / MILANO over 5000 mq up to 500 th STANDING / 400 th PLACE

Gessi Space



MILANO 300 mq up to 200 6 STANDING / 150 6 PLACE up to 1200 6 STANDING / 700 6 PLACE

Prinicipato di Lucedio



TRINO (VC) over 5000 mg

Tenuta Castello Cerrione



CERRIONE (BI) over 2000 mg up to 450 th STANDING / 400 th PLACE

Borgo San Cristoforo



OLEGGIO (NO) over 2000 mg up to **350** 🐃 STANDING / **275** 🐃 PLACÈ



Exibhition Specialist MAIO Catering

For decades, we have been collaborating with major trade fair organizations in Italy and Europe, where we provide a variety of services for clients and secretariats, ranging from hospitality to gala dinners and cocktail parties.

Messe Dusseldorf



GERMANY / DUSSELDORF

NürnbergMesse



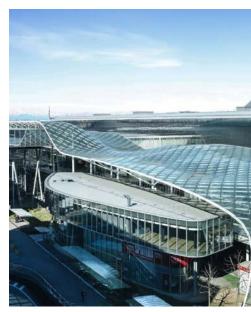
GERMANY / NORIMBERGA

Palais Du Festival



FRANCE / CANNES

Polo Fieristico Rho Fiera



MILAN / ITALY



Commitment & Sustainability

We are aware of the importance of adopting sustainable practices in the catering industry and are committed to minimizing the environmental impact of our operations.

SOURCING RESPONSIBILITY

We prioritize local, seasonal, and organic products, promoting sustainable agricultural practices.

MINIMIZING FOOD WASTE

We minimize food waste and reduce environmental impact through efficient portion management and the use of innovative conservation and reuse techniques.

USE OF ECO-FRIENDLY MATERIALS

We use biodegradable and compostable materials to serve our dishes, reducing the use of single-use plastics and promoting sustainable alternatives.

ENERGETIC EFFICIENCY

We optimize energy use with low-consumption appliances and energy-saving practices.

EDUCATION AND AWARENESS

We promote environmental awareness among our team and clients, offering suggestions to reduce environmental impact and encouraging sustainable practices.

OUR COMMITMENT TO SUSTAINABILITY IS NOT ONLY A DUTY TOWARDS THE ENVIRONMENT BUT ALSO AN OPPORTUNITY TO INNOVATE AND DISTINGUISH OURSELVES IN THE CATERING INDUSTRY, OFFERING HIGH-QUALITY GASTRONOMIC EXPERIENCES THAT RESPECT THE PLANET AND FUTURE GENERATIONS.









clients

We had the pleasure of working with:



Ermenegildo Zegna



BVLGARI





























































































DIOR





DRIES VAN NOTEN











THANK YOU

We are here to collaborate with you in creating memorable events, offering an unparalleled culinary experience that reflects the excellence and attention to detail that distinguishes Maio Catering.

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info@maiocatering.com wedding@maiocatering.com





