



Concepts



#wearecatering

Unique, designer, stylish

IN CATERING Signature

Our new concept is not just about food, it's about the emotions you want to share with your guests. It's an original blend of modern design and meticulous attention to detail that elevates gastronomy to a new level. The concept is full of fresh ideas and opportunities to tailor every event precisely to your needs.



Originality, innovation, meticulous details, unique accents.
An experience your guests will fall in love with.

Revolutionary, magical, wow

Infinity Cloud

This unique concept brings your event an extraordinary, interactive, and unforgettable experience. Imagine a table where your appetizers or welcome drinks appear to float above the clouds. Infinity Cloud creates the illusion that food is levitating in the air, capturing the attention of every guest.



A guaranteed wow effect.

Modern, extraordinary

Cubex

You'll find elements of cubism in the furnishings, tableware, and even in the dishes themselves. The design and lighting features, inspired by cubism, enhance both the look and the atmosphere. The food is prepared in an open kitchen, right before your eyes.



A concept tailor-made for Cubex Centre Prague.

Pure, elegant, noble

Brevnov Monastery

A pure, noble concept that highlights the baroque beauty and historical value of the Břevnov Monastery. It lends every event elegance, dignity, and an unforgettable atmosphere.



Specially designed for the unique spaces of the Břevnov Monastery.

Diverse, fresh, multicultural

Street Food

Thanks to individual stations representing diverse destinations, you can travel around the world in just moments. Start in sunny Spain and finish in vibrant Bangkok. Everything is cooked right in front of you and served at peak freshness.



Enjoy world flavors anywhere.

Natural, sustainable, eco-friendly

Wood Concept

We'll bring you a piece of nature, wherever you wish. Elements of natural wood, stones, herbs, or flowers will brighten your event and transport you to a forest or a blooming meadow. You can also choose the eco option and join us in protecting the environment.



Food comes from nature, return to its roots.

Playful, spontaneous, unconventional

Eat & Play

We'll connect dishes with all your senses. Expect the unexpected and don't be afraid of difference and change. You won't know what to anticipate, but you'll feel an irresistible urge to find out. Let your sight, taste, smell, and touch uncover the yet undiscovered corners of gastronomy.



Combine food with fun and make the most of the element of surprise.

Distinctive, personalized, sophisticated

Chameleon

We'll tailor the catering to the color, mood, theme, or your line of business. Are you a construction company? We'll set up buffet tables from scaffolding pipes, serve canapés on trowels, hang desserts from a crane, and dress the staff in overalls.



What's close to you will become part of your event.

Modern, playful, dazzling

Light & Motion

A concept tailored for modern spaces, perfectly suited even for tech halls, warehouses, and other unconventional venues. Here we focus on modern food presentation, pushing both visual and flavor boundaries, creating a playful concept that captivates and entertains.



Brighten up your event and dazzle all the human senses.

Colorful, stylish, unifying

Share it

As we all know, food brings people together, and when you let your guests share it, that's doubly true. We'll serve all courses in porcelain dishes and place them among the guests so everyone can have a taste of each.



Take advantage of the variety of a buffet in a served meal. Share.

Social, entertaining

Ofyr Barbecue

We'll take the aroma and taste of grilled meat, fish, seafood, vegetables, or cheese to the next level. It's no longer just great food—thanks to Ofyr, it becomes a show and a social event. We'll enrich your occasion with grilling that has a truly distinctive style.



Discover the magic of an unconventional grill in both summer and winter.

Interactive, surprising, unforgettable

Impress & Taste

Enjoy an interactive, unconventional experience where each revealed box brings a moment of surprise. Savor tasting portions full of bold flavors and contrasting elements that draw you into the story and create an unforgettable impression.



Uncover a flavor that will surprise your senses.

Traditional, authentic

Live Pizza Station



A concept that combines authentic Italian pizza, the aroma of crackling wood, and a show performed right before your guests' eyes. Or try our novelty: bao pizza, an original fusion of fluffy bao buns and Italian pizza.

A traditional wood-fired oven, a great show for your guests.

Refreshing, festive, interactive

Prosecco Sorbet Bar

An ice cream cart where guests gather and watch the preparation. We pour prosecco over the sorbet right before their eyes, so dessert and toast merge into one moment. Classic ice cream and a non-alcoholic sorbet are available too.



Ice cream doesn't have to be just a dessert at the end of the menu.

Airy, striking, interactive

Edible Cloud

A light edible foam that floats in the air and guests catch it themselves. It draws attention, sparks conversation and loosens up even a formal room. Use it as a striking opening or an original close to the evening.



Surprise your guests with something they have never seen before.

Icy, colourful, photogenic

Granita Station



A welcome drink your guests photograph right away.

Japanese, fluffy, summery

Kakigori

Japanese shaved ice instead of the ice cream guests know from every party. A hand-cranked machine shaves a block of ice into a fluffy texture right in front of them. We add syrup and fresh fruit.



An unusual refreshment for your summer events.

Mobile, fiery, outdoor

Ofyr Trailer Grill

A trailer with an open fire pit that we tow to a yard, a car park or a terrace. The steel top is 150 cm across, wood burns underneath and the chefs grill in front of your guests. No gas, no electricity, and it works all year round.



A half-tonne steel grill, open fire and a great live cooking show.

Compact, juicy, unexpected

UFO Burger



A beef burger shaped like a flying saucer, sealed all the way around the edge so it holds together. Guests eat it with one hand, no plate and no cutlery, the other hand stays free for a glass. The sweet version comes with ice cream and fresh fruit.

A crisp bun, juicy beef and the shape of a flying saucer.

Sweet, striking, fresh

Premium Chocolate Bar

Tempered Belgian chocolate runs from a tap straight into a glass of fresh fruit. Our pastry chef pours it the moment a guest arrives, so nothing sits waiting on the counter. Guests carry the dessert in one hand, no plate or cutlery needed.

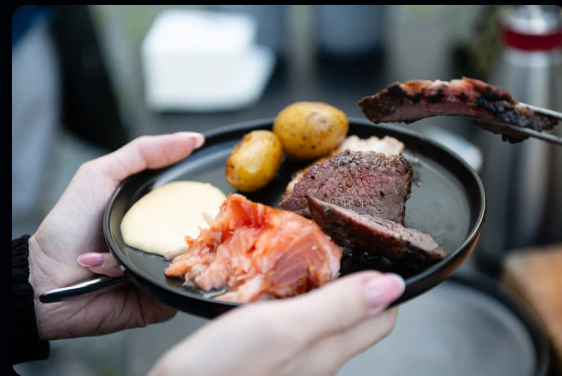


A dessert that takes shape in front of your guests.

Smoky, honest, informal

Butcher & Smoke

We bring a smoker to your venue and light the fire. Meat hangs for hours at a low temperature, other cuts go straight into the hot embers. The chef carves them on a board by the fire and guests come up for a portion.

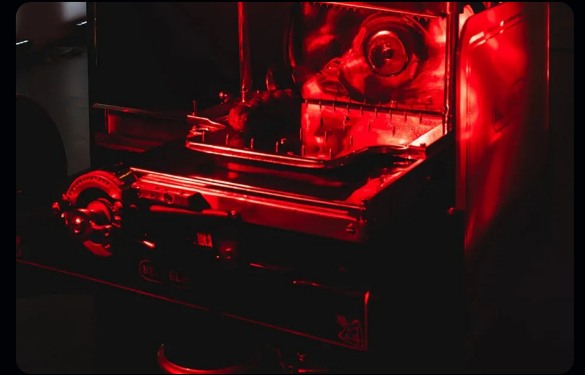
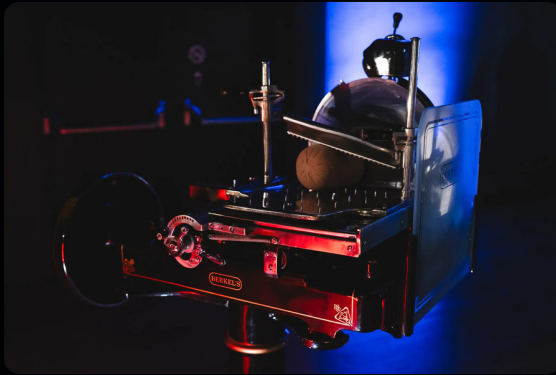


A smoker, an open fire and a chef carving in front of your guests.

Iconic, hand-cranked, precise

Berkel Slicer

A Berkel slicer built to an 1898 design, with a hand-cranked flywheel and a cut your guests follow from start to finish. The operator slices prosciutto San Daniele continuously, so every slice reaches the plate fresh. We serve it with cured meats, hard cheeses and hand-made grissini.



Every slice cut in front of your guest.

Fresh, colourful, interactive

Rolled Ice Cream

Our pastry chef pours the liquid base onto a deep-frozen plate, spreads it thin with spatulas and rolls it up. A full portion takes about two minutes and happens in front of the guest. Fruit, chocolate or nuts go in according to their choice.



A dessert made in two minutes in front of your guest.

We are part of the family

IN CATERING Group

We love food and gastronomy, and we've been on the market since 1995. In addition to our catering company IN CATERING, we run the Italian pizzeria Ristorante Fabiano, the modern pub SOU100 Žižkov, and the self-service restaurants il Bistro and Tácy at Pankrác. In August 2025, we became the operator of the bar in the new Spirála at Výstaviště.



Creativity, attention to detail, professionalism.

We love food





**Write to us and we'll
take care of the rest.**

Let's create something exceptional together.

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