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ΜΠΕΓΝΗΣ

CATERING



## An amazing journey to the pleasure of tastes

The «Begnis» firm was founded in 1985 in Salamina, and started initially as a bakery and a patisserie.

After several years of success, the company decided to broaden its horizons and engage in the sector of mass catering.

Well, today, thanks to our multiannual experience, our professionalism and our proven reliability, we are established as the name- synonym of the successful events, characterised by the fine tastes, the quality and the high standards esthetic. Our main purpose is to satisfy completely your desires and your goals

Together we create unique tasteful suggestions and the ideal atmosphere for you, combining delicate luxury, high standards aesthetic and mainly quality.



## High standards corporate events!

In Begnis Catering we know very well that in the professional sector, nothing should go wrong.

Every event demands right planning and excellent organization. These specific values we develop in order to be capable today to offer you the best solutions for your corporate events.

Thanks to our know how we can organize every of your corporate events, even the most demanding one, from a simple presentation to an open corporate event of many guests.



## Our Services

Either it is a firm event, or something very special, Begnis Catering can guarantee the absolute success of it.

- Corporate events  
Conferences / Presentations/ Special events / VIP Services/ Openings/ Lunches
- Private events – Social Events:  
VIP Dinners / Gala / Birthday Parties/ Wedding/ Baptism



## We are offering

In Begnis Catering we plan very carefully every step of your event, and we are offering a completely successful service:

- Catering Services in open and covered spaces
- Decoration & Styling
- Special menus from all of the world
- Great variety of drinks



## Art de la table by Begnis Catering

At Begnis Catering we are offering multiple set up choices and as well a variety of textiles and equipment.

- Porcelain plates German Schönwald
- Inox cutlery Ανοξείδωτα German Hepp Exclusive
- Spiegelau crystal glasses
- Porcelain plates with platin line in various forms
- Silver cutlery
- Coloured glasses
- Linen and silk tableware
- Chairs Napoleon decape
- Chairs plian with white cover

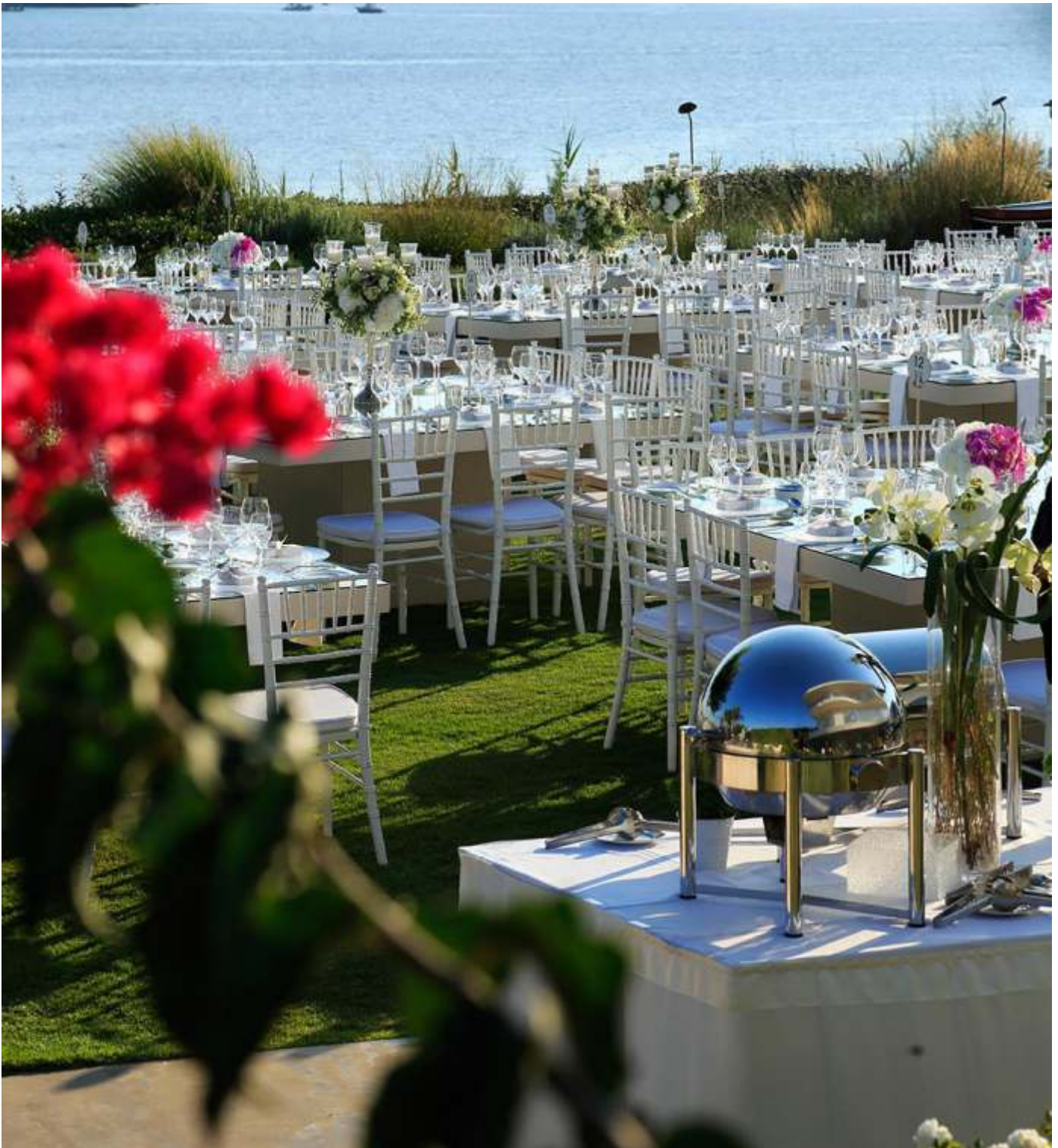


## Our staff

Our staff composed by specialized members, each of them very successful, take care of accomplishing every desire of yours but also of giving you special advice by proposing you ideas and solutions which fit to your demands.

Our staff is always willing and very well informed in order to offering you the best services, contributing actively to the success of your event.

Begniss Catering is engaging of transferring all the products to the event halls in safety, in order for you to have the chance to taste our freshly cooked courses. In addition, we can dispose you all the necessary equipment, so as to be able to prepare your meals on site



In Begnis Catering we collaborate with luxury hall events presenting great architecture and multifunctional venues, which promote the best of every kind of event.

## Collaborating Venues:

MUSEUM OF CYCLADIC ART- SNFCC- – AMALIAS 36 IMAGE GALLERY – EVGENIDIO FOUNDATION - ZAPPEION- GALLERY ZOBOULAKI – CAR MUSEUM – GREGOU ESTATE -PAPAGIANAKOS WINERY – MELISSOURGOS TOWER - EXOTICA – INOTRIA GI – ARISTI ESTATE- MEROPIO FOUNDATION – LAED – VARKIZA RESORT / YABANAKI - BLUE WATER - LOLOU MULTISPACE- ESTATE ARGITHEA – ESTATE RIVIERA – MANDARIN – EVDOMOS No 101 EVENTS - BIKINI BEACH BAR – MOJITO BAY - REEF - ART FACTORY – LALAOUNI MUSEUM – AKTAIA VENUE – FILIPPIKON ESTATE





## MUSEUM OF CYCLADIC ART

**An excellent option for successful corporate events is the Museum of Cycladic Art and its halls at Kolonaki, where History and modern comforts are combined.**

The estate of the P.E. of the Museum (4, Neof. Douka str.), apart from the “Cycladic Cafe, which is under the direction of Begnis Catering, offering tastes from the contemporary greek and international cuisine, offers at your disposal venues of high luxury aesthetic.

- The Auditorium which provides audiovisual system
- The Private Gallery, ideal for events with a specific number of guests
- The ground floor (Foyer), where lunch and dinner are offered.

For special events, the ground floor of the wonderful Stathatos Mansion, with the impressive decoration and profile, offers to the guests an exceptional experience.



## Cycladic Café

The café-restaurant of the Museum of Cycladic Art operates under the direction of Begnis Catering, offering tasteful menus from the Greek and international cuisine serving an especially demanding public.

The well known luminous garden with the impressive airy shelter-sculpture of Stelios Kois enrich its suggestions for breakfast, brunch or lunch, creating an unexpected oasis of civilization and taste in the heart of the city.

It consist an excellent option for the organization of successful corporate events where History and contemporary Gastronomy go together. Begnis Catering and Cycladic Café has started collaborations with famous and awarded Greek and foreign chefs in the context of special events and curated dinners of the Museum.

# We catered:

AIR LIQUIDE  
ALL SEAS MARINE  
ALLIED SHIPS  
AMERICAN EXPRESS  
ARION NAYTILIAKH  
ARVAL HELLAS  
ASSET OGILVY  
ATHENS CVB  
AVON COSMETICS  
BAYER HELLAS  
BEIERSDORF HELLAS  
BLUE HOUSE CAPITAL  
BMW HELLAS  
BOSCH & SIEMENS  
BRAINSTORM  
BRILLIANT PR  
BUSY BUILDING  
CAPITAL EKΔOTIKH  
CASS TECHNAVA  
CELESTIAL CRUISES  
CENTRAL MARE  
CHRISTIAN DIOR  
CITIBANK  
CIVITAS  
CLINIQUE  
COCKTAILS & DREAMS  
COGNITY  
COMMUNICATION EFFECT  
COSMOPOLITAN  
COSMOTE  
DAY6  
DEALS  
DIANEOSIS  
DOMESTICA  
EL PEDISON  
ERA  
ERMENEGILDO ZEGNA  
ESTEE LAUDER  
EUROBANK  
EUROLIFE  
EVENT PLUS  
EVEREST TRAVEL  
FOCUS ON HEALTH  
FOLLI FOLLIE  
FOR YOUR EVENT  
FREI HELLAS  
GAGOSIAN GALLERY  
GALENICA  
GALLERIE DE BEAUTE  
GILEAD  
GLAXOSMITHKLINE  
GRATIA EKΔOTIKH  
GROUPAMA ΑΣΦΑΛΙΣΤΙΚΗ  
HAGER HELLAS  
HELLENIC INITIATIVE  
HELLENIC MANAGEMENT CENTER  
HOLLISTER  
HONDOS CENTER  
HRG  
HSBC  
IMAGINE CONGRESS AND TRAVEL  
IMERYS  
INTRALOT  
KK JEWELRY  
KORRES  
KPMG  
LA MER  
LAMDA STAR – MERCEDES  
LANCOME  
LAVIFARM  
LIGHTSHIP  
LOREAL  
LOULIS GROUP  
LUISA  
LUXOTTICA  
MAC  
MANESSIS TRAVEL  
MARCADOOR  
MARIE CLAIRE  
MARINE TOURS  
MARS HELLAS  
MDA HELLAS  
MEDIA MARKT  
MEDIFIL  
MENARINI GROUP  
MENDOR  
MIELE HELLAS  
MSPS  
NEON ENERGY  
NEWTON  
NOVARTIS  
NUTRAMEDICA  
ONE TEAM  
ORIGINAL SENSES  
OTE GROUP  
PHARMASEPT  
PHARMATHEN  
PIERRE FABRE  
PRAKTIKER  
QATAR AIRWAYS  
ROLEX HELLAS  
RONTIS HELLAS  
SAMSUNG  
SARKK ABEE  
SAXO BANK  
SIKA HELLAS  
SIVA TRAVEL  
SOLID HELLAS  
SOLIDARITY NOW  
SQE MARINE  
TOP PROPERTIES  
TOP TARGET MARINE  
TOPCUT MODIANO  
TOPSHIPS  
TOUCH POINT STRATEGIES  
TRIP TO TASTE  
TRITON  
UNILEVER  
V+O  
VISTA EVENTS  
VODAFONE  
WEBER SHANDWICK  
ZZDOT PROXIMITY  
TEMES S.A.  
ΑΘΗΝΑΙΚΗ ΖΥΘΟΠΟΙΑ  
ΑΚΤΩΡ ΑΤΕ  
ΑΜΒΥΞ  
ΑΜΕΡΙΚΑΝΙΚΟΣ ΝΗΟΓΝΩΜΟΝΑΣ  
ΑΤΤΙΚΕΣ ΕΚΔΟΣΕΙΣ  
ΒΙΟΙΑΤΡΙΚΗ  
ΓΕΩΠΟΝΙΚΟ ΠΑΝΕΠΙΣΤΗΜΙΟ  
ΓΥΝΑΙΚΕΣ ΣΤΗΝ ΟΓΚΟΛΟΓΙΑ  
ΕΔΑ ΑΤΤΙΚΗΣ  
ΕΘΝΙΚΗ ΤΡΑΠΕΖΑ  
ΕΚΔΟΣΕΙΣ ΑΓΡΙΜΑΝΑΚΗ  
ΕΛΒΑΛ  
ΕΛΕΠΑΠ  
ΕΝΩΣΗ ΑΣΦ. ΕΤΑΙΡΙΩΝ ΕΛΛΑΔΟΣ  
ΕΝΩΣΗ ΕΦΟΠΛΙΣΤΩΝ ΕΛΛΑΔΟΣ  
ΕΟΤ  
ΕΠΙΣΤ. ΕΝΩΣΗ ΕΥΑΓΓΕΛΙΣΜΟΥ  
ΙΔΡΥΜΑ ΔΕΣΤΕ  
ΙΔΡΥΜΑ ΣΤΑΥΡΟΣ ΝΙΑΡΧΟΣ  
ΙΠΠΙΚΟΣ ΟΜΙΛΟΣ ΓΕΡΑΚΑ  
ΚΑΒΑ ΟΑΚ  
ΚΑΠΕ  
ΚΑΡΟΥΛΙΑΣ  
ΚΕΝΤΡΟ ΠΟΛΙΤΙΣΜΟΥ ΙΔΡΥΜΑ ΣΤ. ΝΙΑΡΧΟΣ  
ΜΑΖΙ ΓΙΑ ΤΟ ΠΑΙΔΙ  
ΜΠΙΣΚΟΤΑ ΠΑΠΑΔΟΠΟΥΛΟΥ  
ΝΑΥΤΙΚΑ ΧΡΟΝΙΚΑ  
ΟΛΠ  
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ΠΡΕΣΒΕΙΑ ΗΝ. ΑΡΑΒ. ΕΜΙΡΑΤΩΝ  
ΠΡΕΣΒΕΙΑ ΙΡΛΑΝΔΙΑΣ  
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ΣΕΒ  
ΣΥΛΛΟΓΟΣ ΧΑΡΑ  
ΤΡΑΠΕΖΑ ΠΕΙΡΑΙΩΣ  
ΦΙΛΟΙ ΤΟΥ ΠΑΙΔΙΟΥ  
ΧΑΡΟΚΟΠΕΙΟ ΠΑΝΕΠΙΣΤΗΜΙΟ



## Certified quality and security

In Begnis Catering we know very well that the high gastronomy is provided by the quality of the first material and the controlled production.

For that reason we have created a specific unity for the production of our menus and also an internal department of Quality Control, responsible to examine in every detail all the steps of the procedure of the production, in order to be sure that all the rules of safety and hygiene are respected.

Our Company applies the  
SYSTEM OF SAFETY OF FOODS ACCORDING TO THE DEMANDS OF THE ISO 22000:2005.

Begniscatering is engaging of transferring all the products to the event halls in safety, in order for you to have the  
Chance to taste our freshly cooked courses.

**Catering** Skoufa 24A, 10673 Athens, Greece T. +30 210 68 15 555, +30 210 68 15 025

**Pastry Store** Zoodohou Pigis 1, 18900 Salamina, Greece T. +30 210 46 56 100, +30 210 46 50 100

E. [info@begniscatering.gr](mailto:info@begniscatering.gr) [www.begniscatering.gr](http://www.begniscatering.gr)



Φορέας Πιστοποίησης & Ελέγχου

# ΠΙΣΤΟΠΟΙΗΤΙΚΟ

Ο φορέας Πιστοποίησης & Ελέγχου  
EQA HELLAS A.E.  
πιστοποιεί ότι η εταιρεία

## ΑΝΔΡΕΑΣ ΑΘΑΝ. ΜΠΕΓΝΗΣ

ΖΩΟΔΟΧΟΥ ΠΗΓΗΣ 1, Τ.Κ. 189 00 ΣΑΛΑΜΙΝΑ

έχει αναπτύξει και εφαρμόζει Σύστημα Διαχείρισης της Ασφάλειας Τροφίμων - Απαιτήσεις για τους οργανισμούς της αλυσίδας τροφίμων το οποίο ανταποκρίνεται στις απαιτήσεις του:

### ΕΛΟΤ EN ISO 22000:2005

(Σύστημα Διαχείρισης της Ασφάλειας Τροφίμων)  
με πεδίο εφαρμογής

ΠΑΡΑΓΩΓΗ & ΔΙΑΘΕΣΗ ΦΑΓΗΤΩΝ ΖΕΣΤΗΣ & ΚΡΥΑΣ ΚΟΥΖΙΝΑΣ  
(CATERING)

Κατηγορία / Υποκατηγορία: E - Catering

Αριθμός Πιστοποιητικού:

**ΣΔΑΤ 6716/18**

Ημερομηνία Έκδοσης Πιστοποιητικού:

**21 Ιανουαρίου 2019**

Ημερομηνία Λήξης Ισχύος Πιστοποιητικού:

**20 Ιανουαρίου 2022**

ΓΙΑ ΤΗΝ ΕΤΑΙΡΕΙΑ  
ΧΑΡΑΔΑΜΠΟΣ ΠΑΝ. ΓΑΛΑΤΣΑΝΟΣ

Το παρόν, πιστοποιητικό, ισχύει υπό την προϋπόθεση διενέργειας των απαιτούμενων ετήσιων, εντός δωδεκαμήνου από την ημερομηνία έκδοσης, επιθεωρήσεων επιτήρησης και υπόκειται στους κανονισμούς της EQA HELLAS A.E.



ΑΡ. ΠΙΣΤΟΠ. 193  
ΠΙΣΤΟΠΟΙΗΣΗ ΣΔ

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[www.eqa.gr](http://www.eqa.gr)

\*Παρακαλούμε ενημερώστε μας για οποιοδήποτε παράνομο σχετικό με τον συγκεκριμένο πιστοποιημένο πελάτη

