



HOST

HOSPITALITY



INTRODUCING HOST HOSPITALITY



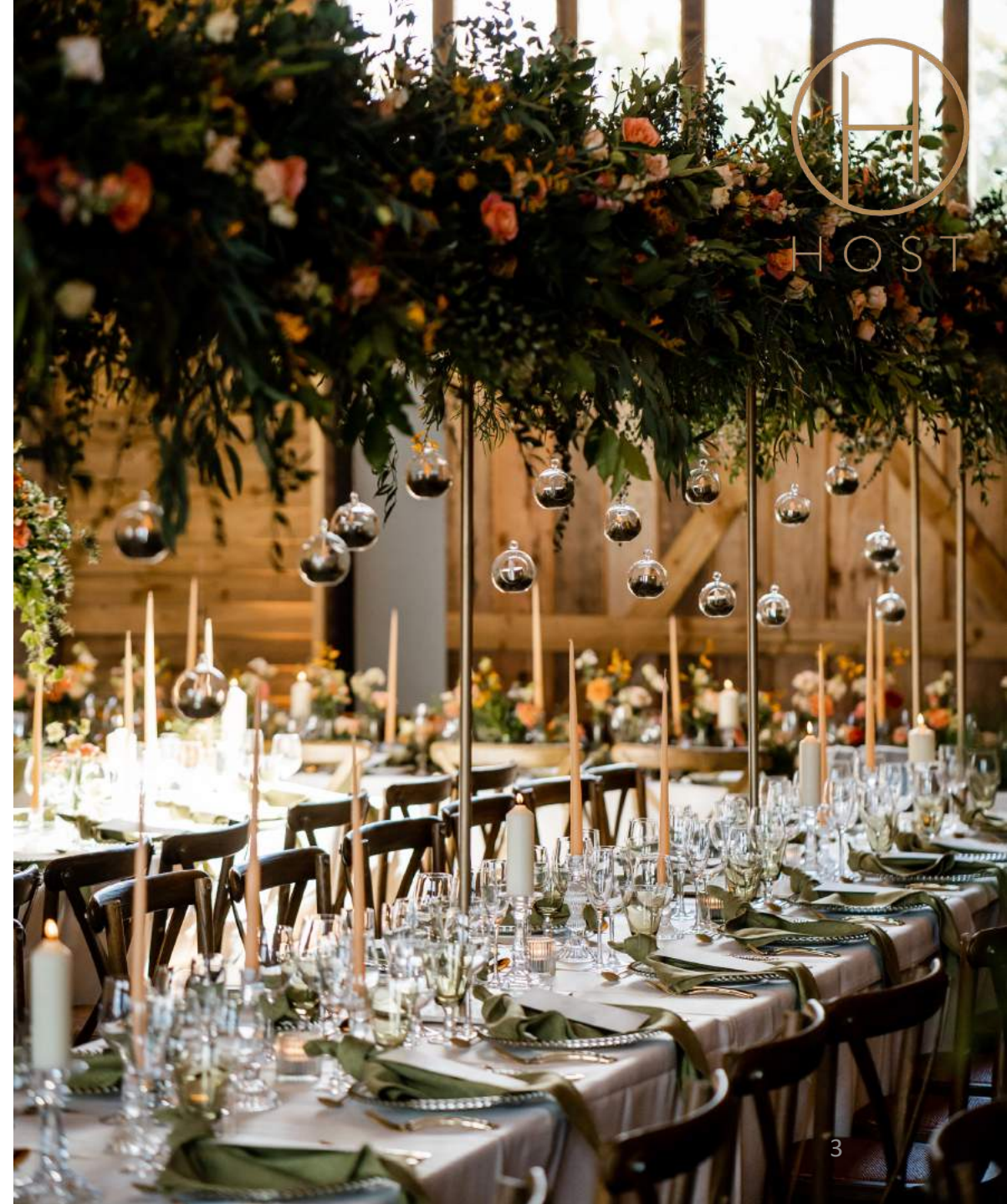
ABOUT HOST

Founded in 2020 by Joshua Stanzl, Host Hospitality is a creative event and wedding catering business covering London and the home counties.

Client journey is everything to us! From a bespoke tasting, to planning every detail of the our events, we assure our client we are with them every step of the way.

What sets us apart is our innovation, attention to detail and our ability to tailor our services around our clients' needs.

Let us “host” you!



CANAPES





JOSHUA STANZL



HOST

Josh, Managing Director and Founder of Host Hospitality has over 15 years experience in the events and catering industry. Working at the highest level across Michelin star restaurants, 5* hotels and London's top event caterers including Rhubarb and overseeing nine hospitality businesses at group level within the Eventist Group. Josh has created and directed spectacular events at prestigious venues such as Hampton Court Palace, Tower of London and the Natural History Museum.

He has now taken that experience and created what he believes to be one of the most creative caterers in London.



DINNERS



CREATIVE CONCEPTS AND OPERATIONAL EXCELLENCE

We believe food should excite and challenge the senses, adding experiences that will be etched in your memory. We pride ourselves on creating bespoke concepts such as food stations, innovative canapes and of course unique showmanship.

We understand the importance of a slick operation within event delivery, specifically in prestigious venues where rules and regulations must be taken into account. We are proud of our operational skills and producing events which run seamlessly portraying operational excellence, allowing peace of mind for everyone involved.





TABLE SETTINGS





WHAT WE OFFER



We will provide a luxury offering alongside a close, personal and altogether bespoke service. We pride ourselves on punctuality, presentation and originality but also work to form personal relationships with our clients, planners and fellow suppliers. We believe that only by fully understanding the vision and how to deliver this within the parameters of the operation, can we really take an event brief to outstanding levels and produce something truly amazing.



FOOD STATIONS



SUSTAINABILITY

Our sustainability mission is to adopt business practices so far as it is reasonably practicable that have a positive impact on protecting and enhancing the environment.

As caterers we know that we generate waste products; main causes are food packaging materials and food waste (vegetable peelings, excess fat or bones from meat etc) produced during the preparation of our products including delivery food cartons and boxes.

However as we strive for excellence in every aspect of our business we are committed to minimising the environmental impacts of the business operation.

Our aims are:

- to continuously reduce our impact on the environment by reusing and recycling all material i.e., bottles, jars, cardboard, plastics, paper.
- where possible we will use recycled or ecologically friendly paper, food containers, boxes etc.
- manage waste generated from business operations according to the principles of reduction, re-use and recycling and sourcing ethical sustainable alternatives.
- recycle ink and/or toner cartridges and oils.
- comply as a minimum with all relevant environmental legislation and requirements that go beyond.







OUR STAFF

OUR CLIENTS

BUCHERER
FINE JEWELLERY

MOSCHINO



SWAROVSKI




SELFRIDGES & CO

Cartier


ROLEX


TUDOR

Harrods


HUBLOT





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