



BERBER [&] Q

• EVENTS •

Fire, Food, Celebration





THE BEST CELEBRATIONS HAPPEN AROUND FIRE.

At Berber & Q Events we believe the best celebrations happen around fire. The glow of embers, the sound of flames, the smell of food slowly cooking in the open. It is elemental, it is generous, and it sets the stage for moments people remember.

We bring this spirit to every event we cook for. Weddings, private parties, corporate gatherings or brand launches, whatever the occasion, our food and our fire create atmosphere, theatre and abundance. This is more than catering. It is a feast, designed to be shared, experienced, and talked about long after the night ends.

THIS IS MORE THAN CATERING. IT 'S A FEAST, DESIGNED TO BE SHARED AND REMEMBERED.

Fire is not just how we cook, it is the heart of what we do. Whole cuts of meat slow-roasted until they fall apart at the table. Fish laid on cedar planks to take on smoke and spice. Vegetables charred over coals until sweet and smoky, finished with herbs, dressings and spice blends. Flatbreads baked and served warm, straight from the grill.

There is theatre in it. Guests watching chefs at the fire, food prepared in full view, flames rising as the night goes on. It brings energy, movement and a rhythm that runs through the whole event.





Berber & Q Events is led by Josh Katz, founder of Berber & Q and a chef who has dedicated his career to exploring the flavours of the Middle East and Mediterranean. His food is rooted in generosity, with tables filled with colour, mezze that invite sharing, meats carved for the table, and plates that feel celebratory.

Josh and the team bring the same approach to events as they do to the restaurant. Careful sourcing, thoughtful planning, food that feels abundant and alive. Every event is personal, and our role is to make it feel unique, seamless and unforgettable.

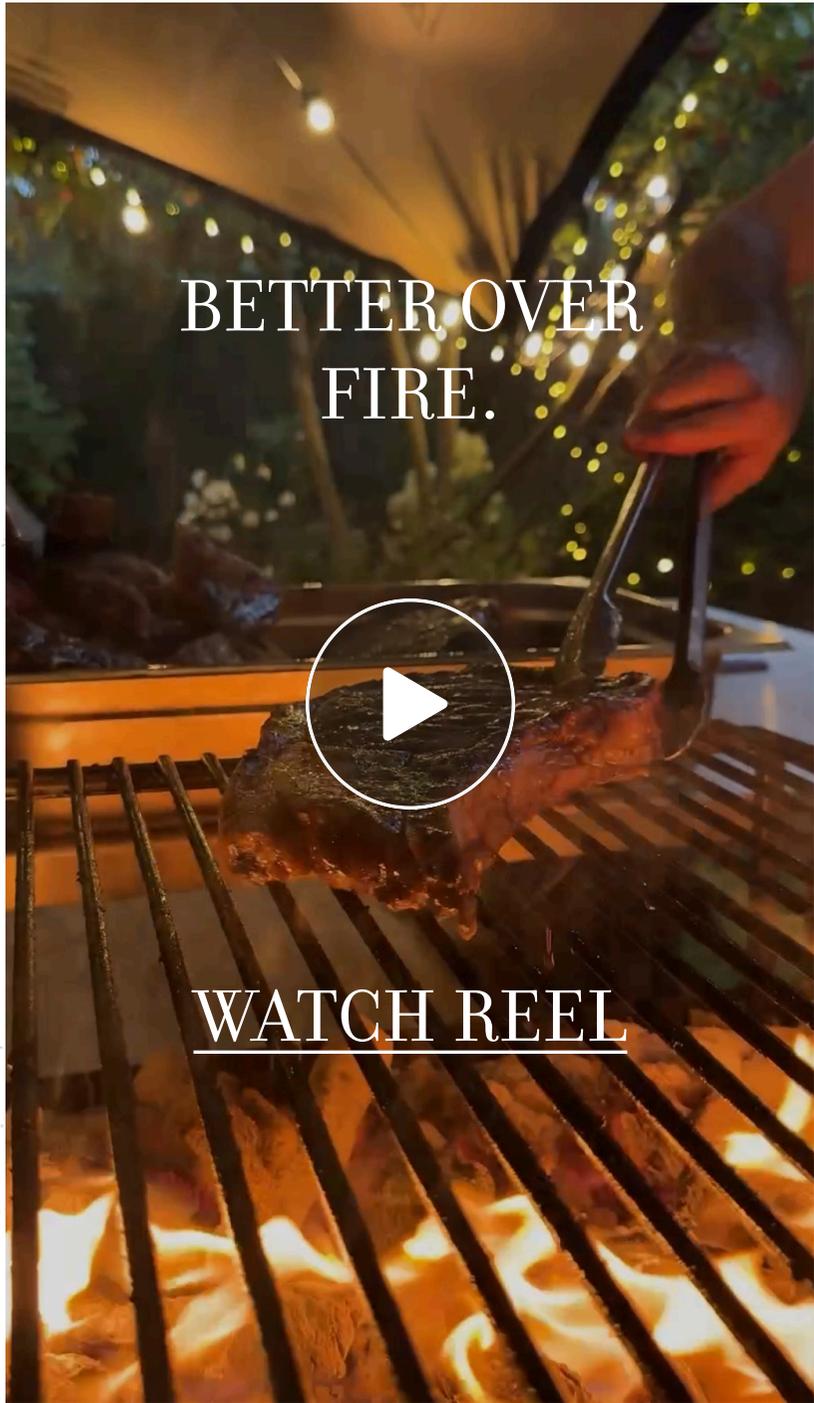






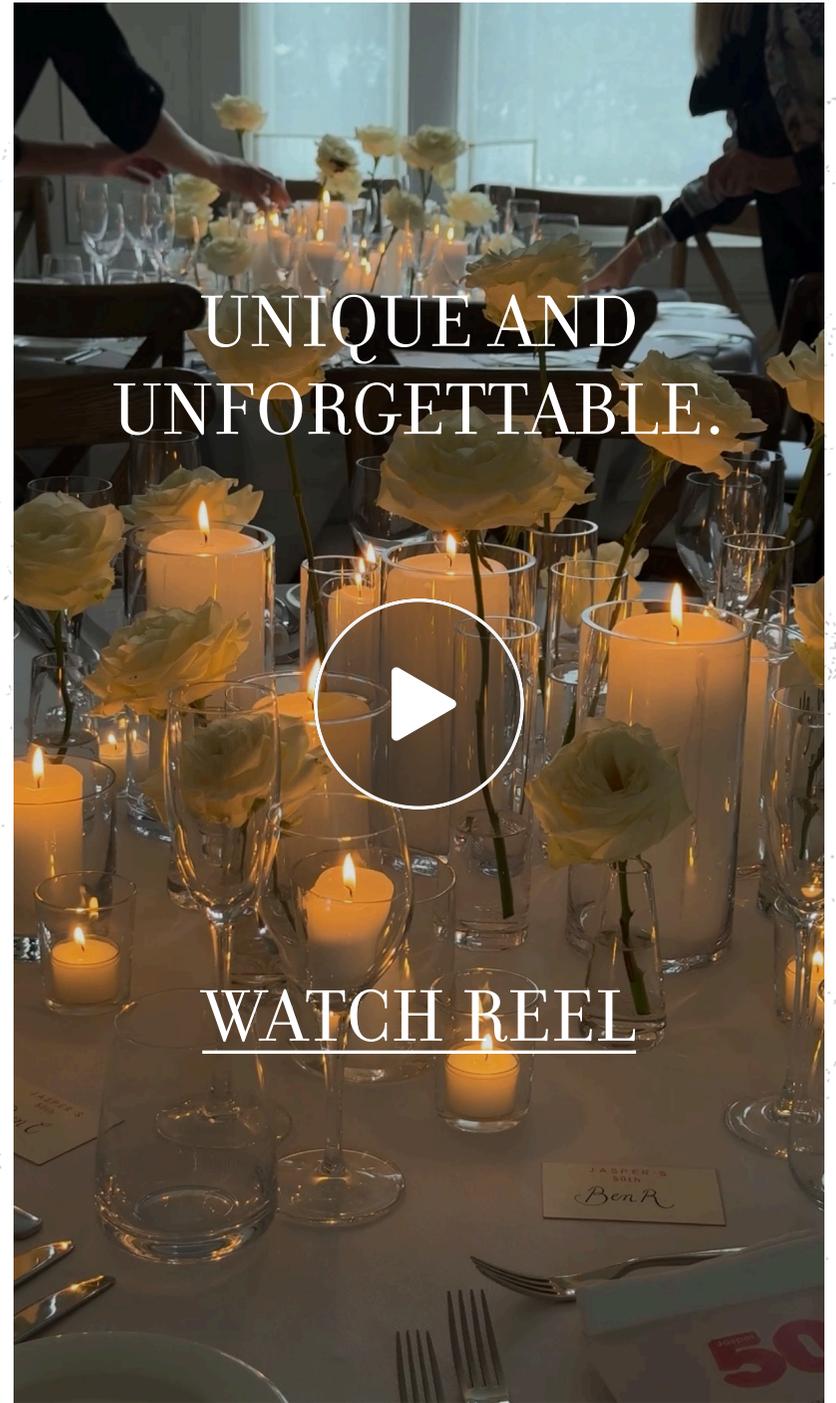
EVERY EVENT IS PERSONAL...

OUR ROLE IS TO MAKE IT FEEL
UNIQUE AND UNFORGETTABLE.



BETTER OVER
FIRE.

WATCH REEL



UNIQUE AND
UNFORGETTABLE.

WATCH REEL



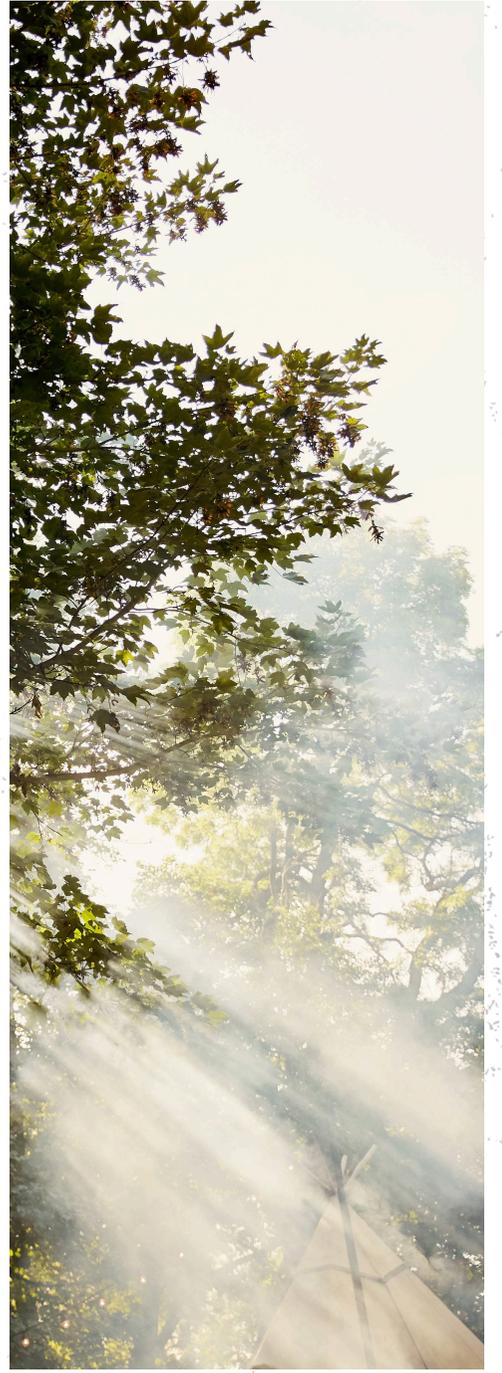
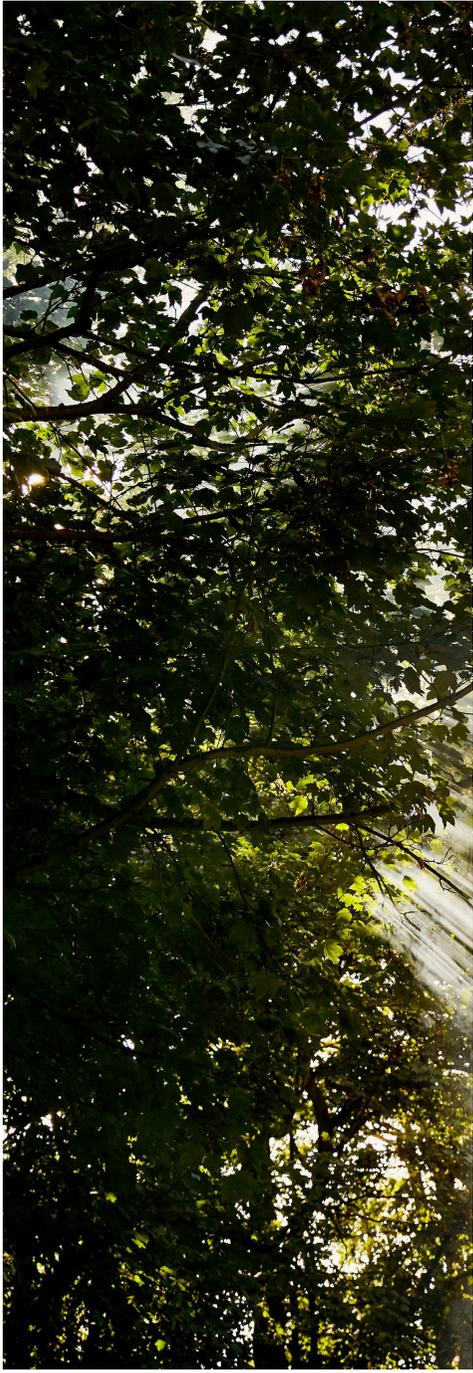
BEYOND THE FOOD

Alongside the food, we can support with the wider look and feel of your event.

We work closely with planners, venues and trusted partners to help shape the overall atmosphere, from table styling and layout to lighting, décor and theming.

Whether you're after something understated or more immersive, we approach production in the same way we approach food: considered, cohesive and rooted in the setting.

Always tailored to the space, the season and the occasion.







MENUS BUILT AROUND FIRE AND SHARING

Our menus are designed to be generous, flexible and seasonal.

Rather than fixed packages, each event is built from a small number of core elements, allowing us to shape the food around the setting, the flow of the event and the time of year.

Food is cooked live, finished over fire, and served to share.





A SIMPLE STRUCTURE, SHAPED TO YOUR EVENT

- Canapés to open the celebration
- Mezze and small plates for the table
- Fire-cooked mains served to share
- Seasonal salads and vegetable sides
- Desserts to finish

Menus are always adapted to suit the occasion.



WE WORK WITH
FARMERS, FISHERMEN
AND GROWERS WHO
SHARE OUR VALUES OF
QUALITY AND
SUSTAINABILITY.





EXPLORE OUR MENUS

Our current event menus are available to view below, including seasonal options and example menu structures.

Menus are always tailored to suit your event, location and guest numbers.

[VIEW CANAPÉS MENU](#)

[VIEW FIRE & FEAST MENU](#)

[VIEW FOOD STATIONS & ENHANCEMENTS](#)

Dietary requirements and bespoke menus available on request.







WATCH VIDEO



THANK YOU.