



DAMOO

KITCHEN & EVENT SDN BHD

THE RISING CATERING PROVIDER



WITH OVER 10 YEARS OF EXPERIENCE AND A STRONG COMMITMENT TO QUALITY, DAMOO KITCHEN HAS CARVED A NICHE FOR ITSELF BY OFFERING A DIVERSE RANGE OF DELECTABLE CUISINES AND IMPECCABLE SERVICE. THEIR DEDICATION TO CUSTOMER SATISFACTION AND ATTENTION TO DETAIL HAS EARNED THEM NUMEROUS ACCOLADES AND A LOYAL FOLLOWING.

In the bustling Klang Valley of Malaysia, amidst the challenges of the COVID-19 pandemic and the nationwide lock-down known as the Movement Control Order (MCO), one catering service has emerged as a true beacon of resilience and innovation. Damoo Kitchen & Event, founded by a determined young couple, has not only weathered the storm but has risen as a shining star in the industry.

Starting a business is never easy, especially during challenging times. The founders of Damoo Kitchen & Event faced financial constraints and a shortage of staff during their early days. However, their determination and innovative approach allowed them to overcome these obstacles. With supportive friends and word-of-mouth referrals, Damoo Kitchen & Event gained traction and began to establish a foothold in the catering industry.



BRAND HIGHLIGHTS



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EXQUISITE CATERER

The husband, a former Japanese fine dining chef is responsible for menu renovating and creating new menu. Meanwhile, the wife, responsible for marketing and customer relations, ensures that every client receives personalized attention and care. From the initial consultation to the event execution, the team is patient, sincere, and dedicated to surpassing expectations. They work closely with clients to understand their vision, budget, and requirements, tailoring the menu accordingly. By placing themselves in the shoes of their clients rather than profit maximization, Damoo Kitchen & Event creates an environment where clients feel valued, heard, and involved in the menu creation process.



Damoo Kitchen's commitment to genuine service and continuous communication ensures that every aspect of the catering experience is thoughtfully curated and flawlessly executed. From the quality of food and food packaging to food plating and taste, Damoo Kitchen & Event ensures that every aspect of the catering process is flawless. The whole catering process has been demonstrated and tested many times to make sure nothing is wrong before presented to the client. All food is meticulously prepared using fresh ingredients, and frozen food is never used.

Recognizing the importance of satiating guests, Damoo Kitchen & Event ensures generous portion sizes that leave attendees fully satisfied. Cutlery is individually packed for hygiene purposes, accompanied by wet tissues for convenient post-meal cleaning. The cutlery is made of high-quality material that does not break easily. Moreover, Damoo Kitchen's attention to detail extends beyond the food itself. The team takes pride in providing a complete catering solution, including beautiful decorations that complement each unique menu. Whether it's a Japanese-themed event or any other style, the ambiance created by Damoo Kitchen adds an extra touch of elegance and comfort, enhancing the overall dining experience.