

# FUELING PEOPLE. SERVING QUALITY. TAILORED FOR EVERY PLATE.

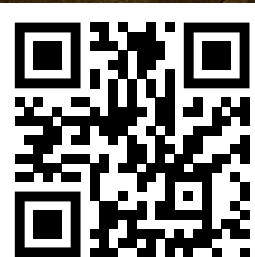


Expert Catering Solutions –  
Customized by Role, Culture,  
and Health Needs

## OLA Catering – Tailored Excellence

- ✓ Customized Menus by Role & Culture
- ✓ Full-Service Kitchens & Canteens
- ✓ Certified Hygiene & Safety Standards
- ✓ Reliable Delivery Across Saudi Arabia
- ✓ SPremium, Cost-Effective Meals

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more.



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# OLA CATERING DELIVERS SAFE, SATISFYING, AND FULLY TAILORED FOOD SERVICES ACROSS SAUDI ARABIA

From staff housing to hospitals, royal residences, and remote camps — our turnkey solutions meet specific dietary, cultural, and operational needs. We handle everything from meal prep to full canteen operations, ensuring top hygiene and professional service throughout.

## WHY OLA CATERING?

- Full-service catering – from small teams to mega sites
- Menus tailored by nationality, role & dietary needs
- On-site or central kitchen operations
- Complete canteen setup & staffing
- Reliable delivery with service monitoring
- Daily hygiene audits & quality control
- Nutritious, safe & cost-effective meals

## SECTORS WE SERVE

- Healthcare & Education
- Royal & VIP Residences
- Staff & Labor Accommodations
- Oil, Gas & Remote Camps
- Government & Military Sites
- Hotels, Events & Conferences
- Hajj, Ramadan & Seasonal Programs

## OUR TEAM UPHOLDS THE HIGHEST STANDARDS:

- Certified Food Handling – Trained chefs & compliant staff
- Sanitation Protocols – Shift-based daily cleaning
- SFDA-Approved Ingredients – Safe, quality sourcing
- Audited Practices – Regular checks for excellence
- Protective Gear – Full PPE for all staff
- Global Compliance – Local & international standards

## OUR SERVICES

### Comprehensive Catering Solutions

- On-Site & Off-Site Catering – End-to-end food service for any location
- Canteen Setup & Operations – Fully managed kitchen facilities with trained staff
- Custom Menu Planning – Tailored meals by job role, nationality & dietary needs
- VIP & Secure Food Services – Discreet and high-standard catering for sensitive sites

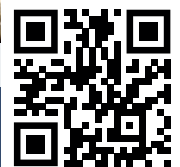
### Mobile & Remote Team Support

- Packed Meals for Mobile Teams – Fresh, safe meals delivered where needed
- Event & Seasonal Catering – Scalable solutions for occasions and peak periods
- Camp & Remote Site Catering – Reliable nutrition for staff in remote areas

### Operational Excellence & Hygiene

- Food Waste Management – Sustainable systems for minimal waste
- Hygiene Compliance – Strict adherence to safety and sanitation protocols
- Pantry & Dry Storage Management – Efficient inventory and stock control

## CERTIFICATES OF CONFORMITY AND KEY PARTNERS:



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