



UNIT CATERING

# CORPORATE CATERING SOLUTIONS

We're all about delicious!



# A TASTEFUL SOLUTION FOR YOUR OFFICE: CORPORATE CATERING BY UNIT CATERING

We're happy to welcome you and introduce our solution – Unit Catering's full-service corporate dining. Our goal is not only to provide delicious and varied meals, but also to turn lunchtime into a moment of relaxation and inspiration.

We understand how important quality food is for productivity, which is why we offer a full range of services – from setting up an on-site cafeteria to creating customized menus tailored to your team's preferences.

With us, you get more than just great meals – you gain peace of mind, knowing your employees' lunches will always be on point.







# ALL OUR SERVICES

Your trusted partner — from concept to execution



## Full-Cycle Canteens

Perfect for companies with a large number of employees. We provide a turnkey solution, organizing dining areas, serving lines, and full-scale food production (hot and cold kitchens, prep areas, full kitchen facilities).



## Finishing-Type Canteens

An ideal solution for medium-sized medical institutions with limited kitchen space. Main dishes are prepared at our central kitchen and undergo final thermal processing and serving on-site.



## Ready Meal Serving Lines

The optimal format for companies with limited space but a large staff. Meals are prepared at our central kitchen and served at the client's location via a staffed distribution line.



## Smart Fridges

Ideal for organizations without space for a canteen or café. All you need is 1 m<sup>2</sup> and an electrical outlet. We deliver fresh, delicious meals daily — ready for a quick, tasty lunch.



## Turnkey Cafeteria Setup

A great solution for high-traffic locations. Our team handles everything — from design and setup to daily operations — creating a fully functional and attractive cafeteria for your team or visitors.



# CORPORATE **CANTEEN** ORGANIZATION

**Focus on your business – we'll handle the rest. Unit Catering provides a full-cycle canteen solution so you can forget about non-core worries:**

- Full turnkey canteen setup and management – from menu design and cooking to daily service.
- Selection and supervision of trusted food suppliers.
- Recruitment and professional training of kitchen and service staff.
- Strict compliance with sanitary regulations and HACCP management system.
- Reinvestment of our own funds in facility renovation, equipment, utensils, and furniture upgrades.
- Implementation of specialized meal plans (vegetarian, dietary, etc.).





# COMPARISON OF CANTEEN TYPES

	Full cycle	Reheating type	Serving line
Required area	Production premises – from 100 sq.m	Production premises – from 50 sq.m	Premises – from 50 sq.m
Required power supply	Electric power supply – from 80 kW	Electric power supply – from 45 kW	Electric power supply – from 15 kW
Staff	On average: 20 staff members	On average: 7 staff members	On average: 3 staff members
Food preparation	All meals are cooked directly in the Client’s canteen	Main meals are pre-cooked in our central kitchen, and only reheated and served at the canteen	All meals are prepared in our kitchen and then transported to the serving area
Equipment	All necessary equipment for preparing various dishes, including specialized culinary machines	Usually limited to heating equipment such as microwaves or convection ovens	Equipment is usually limited to bain-maries and the serving line itself
Dining area	Based on 2.25 sq.m per one seat	Based on 2.25 sq.m per one seat	Based on 2.25 sq.m per one seat
Serving line	yes	yes	yes
Cash registers	yes	yes	yes
Time to launch	On average: 20 working days	On average: 12 working days	On average: 5 working days





# OUR IMPLEMENTED **PROJECTS:**

FULL-CYCLE CANTEEN



REHEATING-TYPE CANTEEN



FULL-CYCLE CANTEEN







## Dish Selection

At Unit Catering, we take pride in our wide selection of dishes that reflects our deep understanding of culinary preferences and the diverse needs of our clients. From traditional Ukrainian cuisine to modern culinary innovations, our menu is designed to satisfy even the most discerning tastes. Each recipe is crafted with attention to flavor sophistication and balance, allowing us to deliver an unforgettable dining experience.





## 01. Ingredient Quality

We select only the finest products. Our ingredients guarantee freshness and high quality – something you can taste in every bite.

## 02. Flavor

Our top priority is the exceptional taste of our meals. We dedicate great care to culinary excellence, ingredient selection, and cooking techniques. Our commitment to flavor is reflected in our motto: "We're all about taste!"

## 03. Service Innovation

We're constantly evolving – introducing smart solutions, chatbots, AI tools, and automated canteen management systems to make every lunch more convenient and enjoyable.



# OUR THREE CORE FOCUS AREAS



# SMART FRIDGE BY UNIT CATERING

An innovative solution for fast and effortless food service

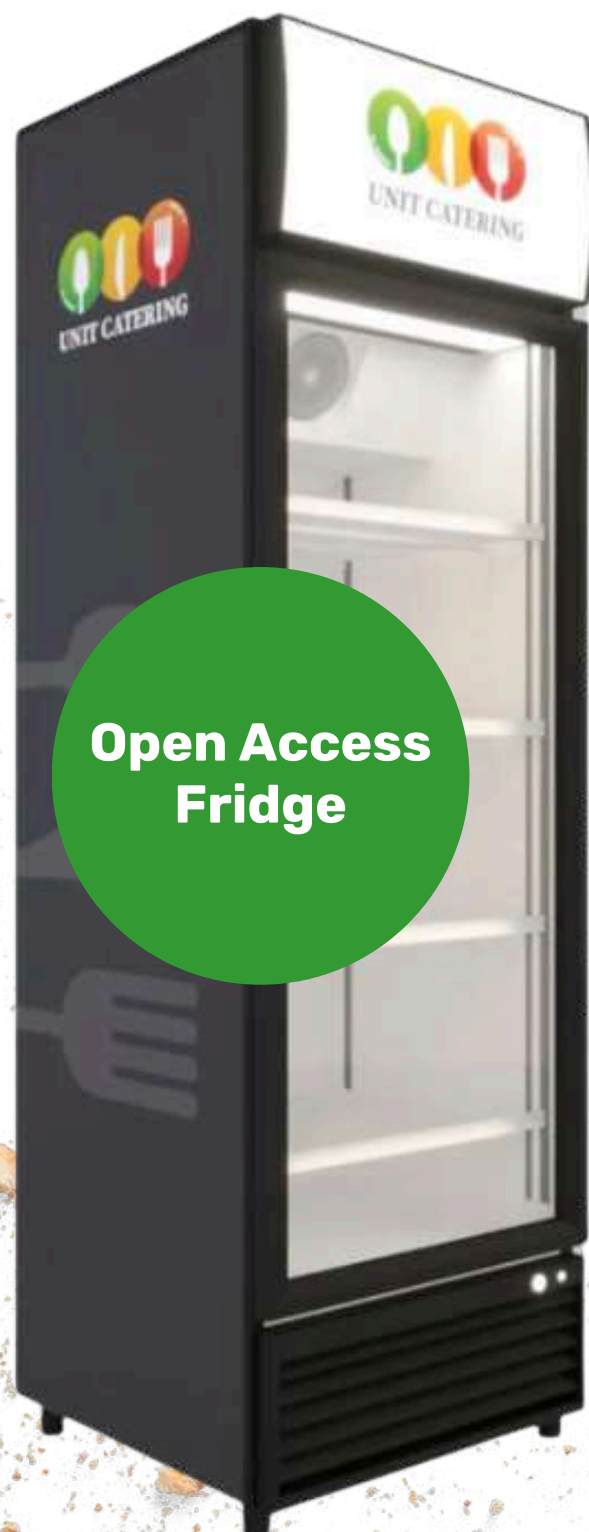
- Operates 24/7, no days off
- Over 100 diverse dishes: sandwiches, pastries, salads, side dishes, soups, mains, and bowls
- Requires only a few square meters of space
- Fresh, ready-to-eat meals delivered daily
- Smart Fridge design tailored to your interior and brand
- Menu customized to the preferences and needs of your team





# FRIDGE VARIANTS

Choose the optimal fridge for your business:



- **ACCESSIBILITY:** Free access allows users to choose meals without restrictions.
- **SECURITY & CONTROL:** Minimal control; users interact with the fridge freely.
- **PAYMENT:** Users scan a QR code on the door to access the payment page and manually enter the amount.
- **AUTOMATION:** None; payment requires manual input.
- **CONVENIENCE:** Easy to use, but transactions take more time.



- **ACCESSIBILITY:** Access is restricted and controlled via a special app that scans a QR code to unlock the fridge.
- **SECURITY & CONTROL:** High security with automated item tracking via identification systems.
- **PAYMENT:** Processed automatically through the app using RFID technology to detect selected items.
- **AUTOMATION:** Fully automated selection and payment process, ensuring efficiency and accuracy.
- **CONVENIENCE:** Highly convenient and fast; minimizes time spent on transactions.







Experience and Passion in Every Dish

# Our **Achievements** in Numbers



**12+**

## **Years of Experience**

With 12 years on the market, Unit Catering has proven its expertise and reliability in the field of corporate dining. Our story is one of culinary passion and relentless pursuit of improvement.

**8500+**

## **Dishes Served Daily**

Every day, we prepare and serve over 8,500 meals – a testament to the freshness and variety of our menus. This number reflects our ability to meet the diverse culinary needs of our clients.

**58**

## **Corporate Clients**

This figure demonstrates the ongoing trust in our services. Collaborating with such a wide range of companies proves our ability to meet varied requirements while delivering consistent quality.

**2250+**

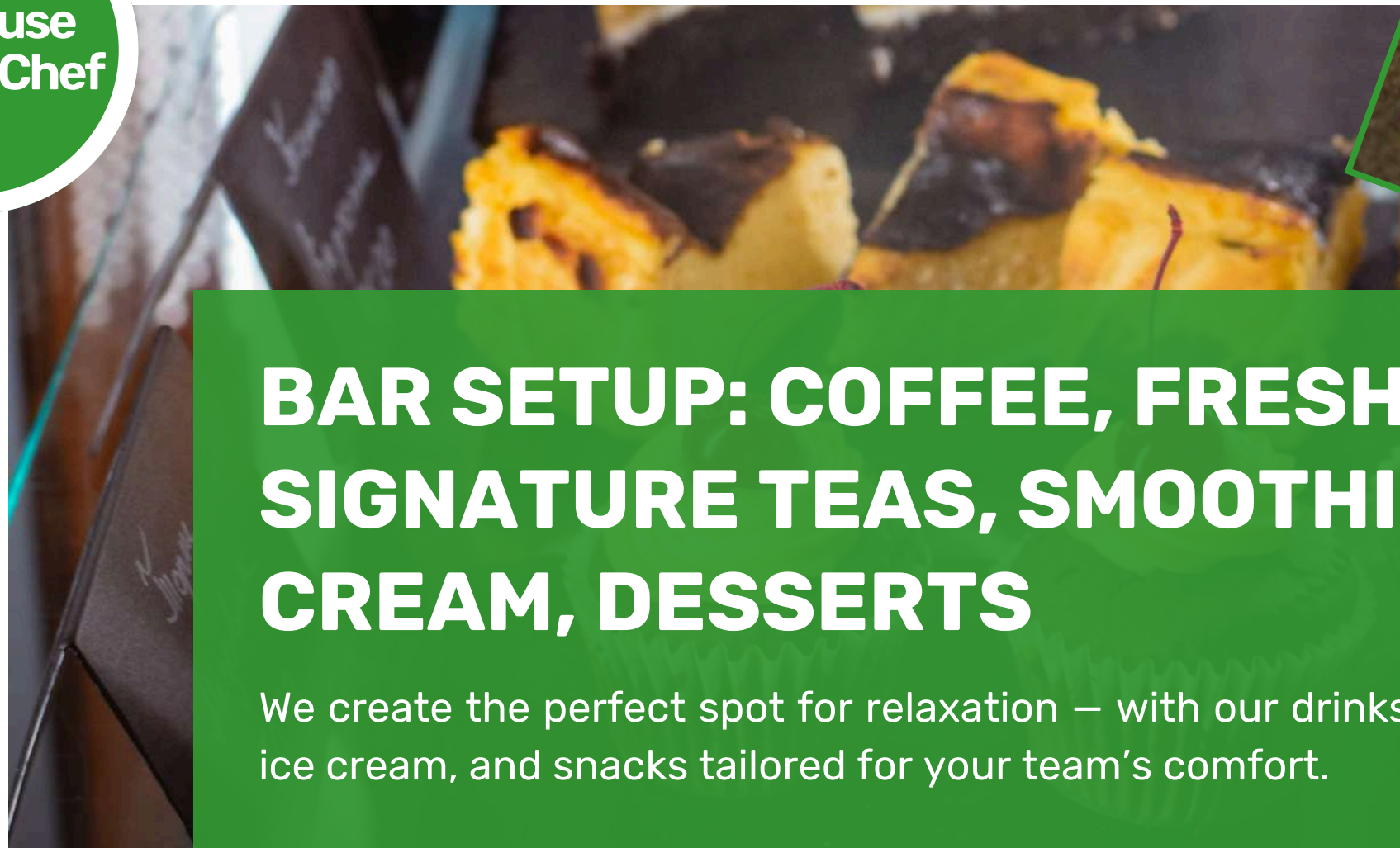
## **Customer Reviews**

With over 2,250 reviews from our clients, we strive to listen to every piece of feedback to improve our services. Your opinions are a valuable source of insight that helps us grow every day.





In-House  
Pastry Chef



# BAR SETUP: COFFEE, FRESH JUICES, SIGNATURE TEAS, SMOOTHIES, ICE CREAM, DESSERTS

We create the perfect spot for relaxation – with our drinks, pastries, ice cream, and snacks tailored for your team's comfort.





# DAILY MENU UPDATES

Custom menus created based on your team's preferences and needs.

- Daily menu announcements via email or messenger groups
- Regular updates on new items and special offers



[VIEW THE MENU](#)

СМАЧНОГО ДНЯ!		
UKRNAFTA		
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МЕНЮ 11.03.2025		
	Вихід	Ціна
СНІДАНКИ ( на 8:00)		
Яйце смажене	1шт	17,00
Сосиска відварна	1шт	25,00
Ковбаска лікарська смажена	100	35,00
Сирна зашканка зі сметаною та джемом	150/20	54,00
Сирники запечені зі сметаною або джемом	135/20	56,00
Омлет з томатами	150	60,00
Сирники солоні	120/20	68,00
Млинці з яблуками та корицею	150/20	67,00
Вареники з солодким сиром в сметанному соусі запечені	200/70	75,00
Зрази з грибами	180/20	75,00
Бендерики	150/20	85,00
САЛАТИ (з 8:00 до 9:00)		
Салат з курки та картоплі	100	45,00
Салат з шинки та картоплі	100	45,00
Салат з курки та картоплі	100	47,00
Салат з моркви	100	49,00
Салат з моркви	100	62,00
Салат з маринованих грибів	100	65,00
Салат з кадо та айзберг	150	77,00
Салат з кадо та айзберг	150	92,00
Салат з томатами	250	55,00
Салат з томатами	250	55,00
Салат з томатами	120	85,00
Салат з томатами	120	165,00
Салат з томатами	100	62,00
Салат з томатами	150/80	72,00
Салат з томатами	110	74,00
Салат з томатами	140	82,00
Салат з томатами	100	72,00
Салат з томатами	100	77,00
Салат з томатами	90/75	82,00
Салат з томатами	120	95,00
Салат з томатами	130	96,00
ГАРНІРИ		
Каша гречана з грибами	150	42,00
Булгур	150	42,00
Картопляне пюре	150	55,00
Спаржа з грибами	150	63,00
Морква бебі з селерою	150	65,00
Ванаш Закарпатський	210	68,00



# REGULAR PROMOTIONS, UPDATES & NEW ITEMS

**СПЕШЛ ТИЖНЯ**

**сезонні галети**

Вихід порції 60 г.

Галета зі сливою – 38 грн.

Галета з персиком – 38 грн.

Галета з абрикосами – 38 грн.

Галета з полуницею – 38 грн.

Галета з лохинною – 38 грн.



**Торт "Три шоколади"**

Ніжні вершки, фундук та фундучне праліне

Шоколад молочний, чорний та білий

**99 грн.**



**-30%**

**СУПЕРЗНИЖКА НА ВСЕ МОРОЗИВО**

до дня завершення сезону морозива 31.10.2024

**28 ГРН**

Встигніть завершити сезон на смачній ноті!



**САЛАТ З РЕДЬКИ ДАЙКОН**

з соусом з авокадо та апельсиновим соком

150 грам

**63,00**

**НОВИНКА**

СКЛАД - РЕДЬКА ДАЙКОН, МОРКВА, ПЕРЕЦЬ БОЛГАРСЬКИЙ, ЗАПРАВКА НА ОСНОВІ АВОКАДО ТА АПЕЛЬСИНОВОГО СОКУ ЗІ СПЕЦІЯМИ ТА КУНЖУТОМ



**ДОМАШНЄ МОРОЗИВО**

ПРОСТО СПРОБУЙТЕ!

**Страчателла**

Молоко ультрапастеризоване, вершки, цукор, декстроза, глюкоза, шоколадна крихта, молоко сухе знежирене, камедь ріжкового дерева, камедь гуарова, каррагенан.

**Тірамісу**

Молоко ультрапастеризоване, маскарпоне, цукор, жовток, кава натуральна, декстроза, глюкоза, молоко сухе знежирене, какао порошок, камедь ріжкового дерева, камедь гуарова, каррагенан.

**МОРОЗИВО, ЩО ДАРУЄ НАСОЛОДУ!**

**55 грн.**



**НА ЦЬОМУ ТИЖНІ**

Готуємо каву з Перу, натуральної обробки, 100% арабіка

Яскрава, насичена чашка з дескрипторами мигдалю, прянощів та чорного шоколаду

**ФІЛЬТР**

Зерно - Колумбія Супремо. В смаку зелене яблуко, виноград, кісточкові фрукти



**Баскський чізкейк**

Ніжніший крем сир

**99 грн.**

цукрова пудра



**Спешл тижня**

**солоні галети**

Вага - 130 г.

Галета "Рататуй" – 45 грн.

Галета з броколі – 55 грн.

Галета з козиным сиrom – 65 грн.

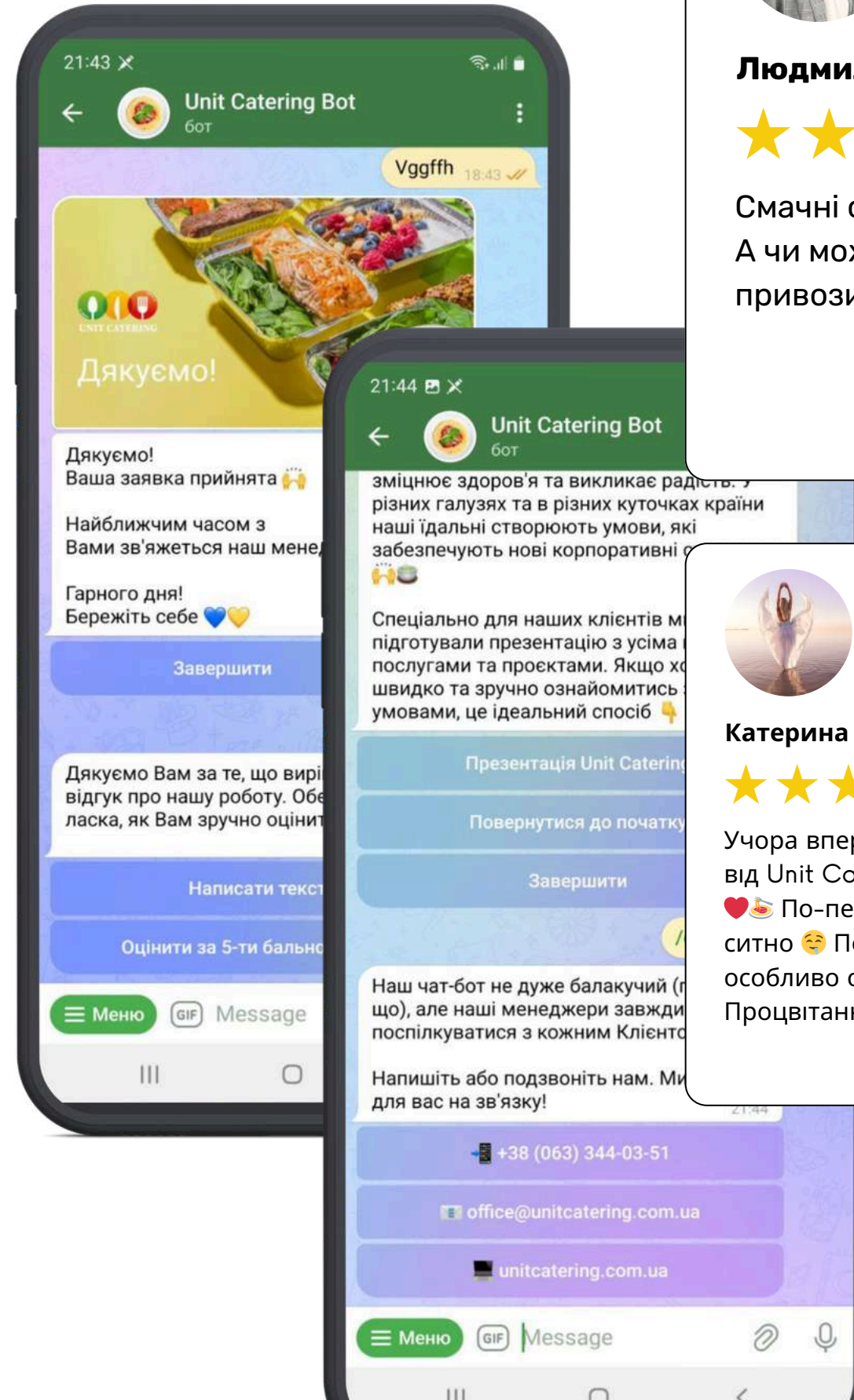




# UNIT CATERING TELEGRAM CHATBOT

Unit Catering Bot is a simple and efficient tool for gathering real-time customer feedback.

- Instant feedback – visitors can leave comments or suggestions about meals in just a few clicks
- Automated request handling – the bot instantly forwards messages to the appropriate department
- Meal rating – users can quickly evaluate food quality and service
- Suggestions collection – customers can propose changes to the menu or service directly through the bot



**Людмила**



Смачні страви, дякую  
А чи можна більше вареничків  
привозити з вишнями



**Анатолій**



Перший раз взяв пельмені і в захваті  
наскільки вони смачні. Прям реально  
домашні!!! 🍴👍👍👍👍👍👍👍👍👍  
І тісто тоненько, і  
начинки достатньо, і спеції ідеально.  
Дякую вашим кухарям!



**Валерія**



Дуже смачно, прошу повернути  
калорійність страви на упаковку.  
Дякую що видалили назву страви,  
жирним шрифтом.



**Катерина**



Учора вперше спробувала обід  
від Unit Catering з холодильника  
❤️🍴 По-перше це дуже смачно і  
ситно 😊 По-друге дуже зручно,  
особливо оплата по QR. Дякую!  
Процвітання!





# Quality Guarantee: Our Standards – Your Confidence



Unit Catering is a synonym for unwavering quality. Our commitment to the highest standards is reflected in every meal we serve. We don't just comply with international certifications like ISO 22000:2018, ISO 9001:2015, and ISO 14001:2015 – we live by them.

Every stage of our food management system – from sourcing ingredients to cooking – reflects our deep understanding of quality and environmental responsibility. We continuously invest in improvement and innovation to deliver services that exceed your expectations.







# Our Clients







# ALWAYS HERE FOR YOU!



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