



Batavia

ilParticolare
banqueting & events

OLYMPIC CATERING

BUSINESS PRESENTATION



About Us

Welcome to the world of haute cuisine with Nicola Batavia, the Chef who has transformed his passion for gastronomy into art, and ilPartycolare Catering & Banqueting, a company with the aim of bringing its idea of catering to the highest levels.

The meeting between Chef Batavia and ilPartycolare gives rise to exceptional events only. It's all thanks to the creativity and experience in the kitchen of the Chef, capable of creating any type of menu, which combines with the consistency in the service and the impeccable execution of a catering and banqueting of highest quality, just like ilPartycolare.

www.nicolabatavia.com

www.ilpartycolare.it





Nicola Batavia

Nicola Batavia, renowned for his incredible skill in the kitchen, has conquered the gastronomic world with his culinary audacity and dedication to excellence.

The Chef doesn't simply offer a catering service, but he creates unforgettable culinary experiences. Each menu is studied on the needs of the customer. Unique location and mise en place.

ilPartycolare

A true laboratory of taste and elegance. Starting from the search for raw materials, to the creation of personalized menus and the preparation of dishes, that will constitute the heart of the catering service, and up to the study of the mise en place, nothing is left to chance.





Show Cooking

We can do more, we can go beyond the expectations of the most demanding guest, thanks to our show cooking shows. These are real performances created by Chef Nicola Batavia, a television face, capable of creating spectacular dishes to the sight and taste.

The Olympic History with Nike and Visa

Torino 2006

After his first experience at “Casa Italia”, during the 2002 Winter Olympics in Salt Lake City, Chef Nicola Batavia returned 4 years later to Turin, home of his famous starred restaurant Birichin, opened on March 4th, 1993, and of the new project The EGG Bistrot. Nike noticed him and wanted him for its Vip House. Also “Casa Visa”, the official sponsor of the event, chose him as a caterer.

Pechino 2008

The success achieved led to the confirmation with Nike for the prestigious Beijing 2008 edition. The Chef's cuisine is perfect for a sporting event of this magnitude: imaginative and nutritious, light and healthy.

Londra 2012

The year 2012 brings the Chef back to London where, at the that time, he had the Casa Batavia restaurant in Notting Hill Gate: again for the Olympics, again for Nike. An intense, tough but rewarding experience. There, serving 10,000 people and 500 meals per day, Nicola Batavia faces hundreds of athletes once again.

Our Mission

Nicola Batavia had the honor of bringing his culinary art to high-profile events around the world, collaborating with world famous brands and creating exquisite dishes that have enthralled illustrious guests.



Our Collaborations



Semplicemente per passione





Thank You