



Murooj Al Alia
مروج العلياء

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CATERING AT ITS BEST



We let our metrics talk on our behalf!

Unequalled service, unrelenting support to offer the best services for you

2000
Meals a day

1500
Happy
Customers

20
Locations
across Oman

OUR CREDENTIALS

YOUR SATISFACTION
Is what matters to us

Best Catering Services in **OMAN**

ABOUT Us



Murooj Al Alia is a renowned name as the best catering company in Oman. We cater to companies in Muscat, Sur, Salalah and many other locations across Oman. Murooj Al Alia has established a national reputation for exceptional food and presentation combined with outstanding service.

In 2017, three brothers launched Murooj Al Alia with the hope of delivering the best service to the people of Oman. From humble beginnings, Murooj Al Alia has grown to be a most sought after organization in the field of catering. Attuned to the changing tastes and trends in food and presentation, Murooj Al Alia continually develops new offerings to satisfy even the most demanding of palettes.

WHAT MAKES Us DIFFERENT

Be it your VIP guests requiring the most exquisite meal, or 10,000 workers on-site having lunch, or coffee breaks for offices, our chefs are able to deliver a wide range of cuisines and menus. We offer buffets, live stations, sit down meals and high-end banqueting. Working from our central kitchens, or kitchens on site, Murooj Al Alia has a proven track record for delivering volume meals even at hard-to-reach locations.





ALL THE RIGHT INGREDIENTS

Whether we are dropping off food for your VIP guests or serving a full service menu for your staffs, no event is too big or too small or too complex for Murooj Al Alia to handle.

- Customer focused event coordinators for all your catering needs
- Highly-skilled, professionally-trained culinary team
- Highest quality, freshest products delivered daily
- On-time deliveries from a dedicated team
- State-of-the-art kitchen with temperature control

The outcome is a fantastically designed meal set before you for you to relax and enjoy.

OUR CAPABILITIES



Industrial Catering



Corporate Catering



College/ School Catering



Boardroom VIP Catering



Construction/ Mine site Catering



OUR COMMITMENT TO QUALITY

We operate within all the policies, systems and food safety operating manuals, reducing the risks of foodborne diseases. Our clients have confidence in the quality of the food we serve.

We consistently monitor and improve our Quality Control, Health, Safety and Environmental (QHSE) management systems and processes, in order to provide a safe and healthy workplace for employees and partners.

Our principle and commitment to quality, health, safety and environment is set down in our QHSE policy. This policy guides our day-to-day operations and actions and serves as an important benchmark for evaluating and improving our performances

Culture of continuous improvement

Our management team pays continuous attention to our QHSE policies. They are regularly assessed, revised and improved, and training programs are a forefront of our HR efforts.



OUR GREEN PHILOSOPHY

We feel it's our responsibility to take a close look at our impact on the environment and do our part to protect our planet and the Omani community. Murooj Al Alia doesn't just "go green" but actually lives green, everyday. We divert organic waste from our kitchens to be recycled! Instead of taking up space in a landfill, these leftovers will be recycled into high-quality compost for landscaping.

We believe in



OUR MENU PALETTES



ARABIC

CONTINENTAL

INDIAN

CHINESE

ITALIAN

AMERICAN

Saud Bahwan Group

OUR PRESENCE



Operating catering services

A. Breakfast, Lunch and Hot Beverages for the entire Group

B. In-house food preparation

C. Operating for the group all over Oman



Sur University College Canteen

Operating for Student & Academic canteen

- A. 1700 Student Male and Female (Approximately)
- B. 350 Girls hostel
- C. 60 inhouse Family accommodation
- D. 200 Staff Academic and Admiration (Approximately)



Eco-Vision Catering Services

Operating catering services

A. 250 Pax for Breakfast, Lunch and Dinner

B. In-house food preparation

C. Buffet for full meal period



OUR PRESENCE

Dawood contracting to Catering Services

Operating catering services

A. 90 Pax for Breakfast, Lunch and Dinner

B. In-house food preparation

C. Buffet for full meal period



We infuse care and love in the food that we prepare for you. Have a look at our Covid-19 Protocols that we follow for prevention.

Covid-19 PROTOCOLS

Food Preparation

- Ongoing education to all employees on safety and best practices
- Closely monitoring symptoms of employees via temperature checks and daily health screening
- All kitchen and warehouse employees wear masks covering mouth and nose
- All kitchen and warehouse employees wear non-latex disposable gloves at all times with frequent replacement
- Constant cleaning of kitchen surfaces with alcohol-based products
- Frequent hand washing throughout the day at contact-free hand washing stations in kitchen and warehouse with antibacterial soap and alcohol-based hand sanitizer
- No outside vendors allowed in building – deliveries will be made curbside and received outside by our employees
- No outside visitors and internal staff are allowed in the food production areas

Food Delivery

- We Maintain time and temperature controls

Food On-site

- All service locations (stations, coat check etc.) will have hand sanitizer and additional gloves available for all employees

Finest Catering Services



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