



Moni Leipniker, M&M Catering and Concierge Service GmbH

Catering Business Leader of the Year - Switzerland

M&M Catering and Concierge Service GmbH is a Davos-based catering company, providing delicious and outstanding food as well as a first-class service for all occasions. CEO Moni Leipniker talks us over how far the firm has come since its inception to become a key player in the region's luxury catering market.

Established in 2015 to offer very small private but high-class catering events for royal families, politicians or top athletes around the world, M&M Catering has since flourished.

Today the firm caters for events and functions of all shapes and sizes, providing award-winning service that is unrivalled. In 2017 the firm branched out and opened its own restaurant, Yama Restaurant Alte Post, which is already one of the top restaurants in the region.

Led by Moni, the firm has rapidly outperformed its competitors and achieved incredible success for such a relatively young firm. Moni explores her career to date and how this has helped her to achieve the success she now enjoys.

"Prior to working for M&M Catering I studied Business Management and Economy in Budapest, Hungary, Hospitality Management in Sydney, Australia and Gastronomy in Switzerland.

"In 2003 I started to travel around the world looking for new challenges. I worked on ocean cruise liners where I met my husband, a professional chef and nutritionist. Ever since we have been travelling together as an expert team, working together in the yachting industry, managed private villas and chalets for several years.

"Throughout my career I have undertaken a variety of roles and risen from being assistant waiter on Disney Cruise Line to villa manager in St Tropez. Through this I gained experience in professional and personal level, which helps me oversee

my current operation, as I have to effectively deal with our clients as well as our staff."

Thanks to this extensive industry expertise Moni has the experience and knowledge to effectively drive her company to success. She explores her leadership style in detail and outlines how she works collaboratively to ensure every team member understands and implements her client-focused vision.

"As a business leader, I try to be a good role model by actively participating in every operation. I work to communicate effectively with everyone. At M&M Catering we continuously training our staff to make sure they understand how important all the small details can be, and I lead by example, supporting them and showing them how everything should be done.

"In the hospitality market the most important part of our approach is to listen and analyse carefully the clients wishes. We try to be very flexible and fulfil every need as much as possible. As such, I am always working with my team to find the perfect way to make our clients happy and satisfied with our catering service."

Over the coming years, Moni and her team are keen to drive M&M Catering to even greater success, as she explains in her concluding comments.

"With regards to the future, we are keen to expand both Yama Restaurant Alte Post and M&M Catering to ensure we support as many clients as possible and provide them with our delicious food and exceptional service. Specifically with regards to the catering, we are incredibly keen to expand, especially during the World Economic Forum. This development and others will help us to put our name out there and grow our brand."

Company: M&M Catering and Concierge Service GmbH
Name: Moni Leipniker
Address: Landwasserstrasse 24., 7276 Davos Frauenkirch, Switzerland
Telephone: 0041 79 419 06 34
Web: www.mnmchef.com

