



HELIOS

GASTRONOMI

— since 2004 —

ABOUT HELIOS

Helios Gastronomi located in Tirana, is the first Albanian enterprise that offer professional services in the Culinary Art – Catering & Bar Restaurant.

Our company was founded several years ago by talented and passionate food professionals. Since then, the business has taken off with great success through word of mouth. This strong growth is a reflection of this commitment and devotion to customer service and excellence in the care given to every client and now we have almost 50 employees that are part of this big family.

We have been serving for 16 years in the events such as: weddings, birthdays, company inaugurations, etc, turning them into unforgettable moments. The founders, father & daughter of this company possess a long experience in the food & hospitality industry. Some families are brought together by faith, they were brought together by food. Their experience and professionalism is felt in every detail of the work process and in the services that Helios Gastronomy offer.

ISO-s CERTIFICATES

In accordance to the many years of experience, Helios Gastronomi has earned and deserved ISO-s certificates as below:

- ISO 22000, is a Food Safety Management System that shows the customers that Helios Gastronomy have a food safety management system in place.
- ISO 9001, is focused on meeting customer expectations and delivering customer satisfaction, that more focus can be served to the customer.
- ISO 140001, is the international standard that specifies requirements for an effective environmental management system (EMS).
- OHSAS 18001, Occupational Health and Safety management systems.
- UNI 10854, certification promotes the integration of self-control systems for hygiene and sanitation with the ISO 9001 quality certification standard. This service offer Helios Gastronomi, reliable control over production processes, also in compliance with the latest national and EU regulations and shows the work standardization, which guaranties a product and service at a completely in a professional level.





Anxhela Koka
Administrator

OUR PHILOSOPHY

Imagination, craft and inspiration lie at the center of The Helios Gastronomi People's vision of honoring food traditions while embracing new tastes and techniques. Our spirit is rooted in a commitment to the environment through composting, recycling and continually seeking greener ways to work. Our interactions with each other, open, honest communication and teamwork are hallmarks of how we operate — creating not just an event, but a bonding experience for individuals, families, businesses and communities.

OUR MISSION

Is to create unforgettable events by exceeding the expectations with innovative cuisine, exceptional service and creative presentation. We do not compromise on quality and our signature guarantees. Your health matters, so we always take care of using only local products, which are controlled, no preservatives and unconventional in harmony with nature.

We will accomplish this successfully by consistently:

1. Emphasizing quality above convenience in our service & food preparation.
2. Generating positive energy and respect with our clients and employees.
3. Exhibiting an enthusiasm to customize our services to our clients' needs.
4. Increasing our efforts to be community-minded and environmentally aware.
5. Maintaining a fundamentally sound business dedicated to growth and financial stability

OUR VISION

"To create and inspire". We encourage our staff to think outside the box, to be creative, to be unafraid to suggest the unfamiliar, we make food the way it was intended to be served. We profit from our relationship with the client, the events' success, the happiness and the their enjoyment because we believe in:

- Integrity;
- Honesty;
- Perfect Service;
- Hygiene;
- Punctuality;
- Respect for Clients and Ourselves;
- Aspiration and Efforts for Reaching the Highest Quality Standards.



CHEF SPARTAK GJIKDHIMA

One of the more respected figures with 45 years of experience, Spartak Gjikhima is CEO and Director of Production at "Helios Gastronomy" since 2003. With an outstanding professional training in the culinary field, in countries such as Italy, France, Switzerland, and The United States, his participation in events and gastronomic seminars, as well as the long years of presence in well-known kitchens have given him the experience and the deserved maturity in the conception and creation of some of the most special dishes that you will find at Helios.

After finishing his studies, at the end of the 70s, at the Institution of Food Science and Technology, Chef Gjikhima lines up some very unique experiences as a Top Chef in some of the nationally well-known kitchens. The high professionalism right at the start, guaranteed him the position of Executive Chef at Tirana International Hotel, and later on at Butrinti Hotel, in Saranda.

Chef Gjikhima was also a member of the selected jury for the degustation and valuation of cooks in the semifinals of the Master Chef Albania 3 competition in 2015.

His mastery and many years of experience set Chef Gjikhima apart ranking him among the top five Executive Chefs in Albania. He is also one of the members with the longest career in the National & International Association of Chefs, as well as in the Albanian Food & Welfare Association. Such recognition provides added value to Helios Gastronomy, and to Albania beyond its borders.

HELIOS CATERING

WE ARE HERE TO HELP YOU PLAN YOUR
EVENT AND MAKE IT EASIER.
Helios Gastronomi brings to you all the
necessary Set-up.





Helios Gastronomi is a leading Albanian events and contract catering company that delivers first-class food every time. We know how to have fun with food, from the hob, to the job, and we want to bring the party to you. We cater for every occasion, from corporate business lunches to lively company parties, client entertaining, to engagement and wedding parties, to anniversary celebrations.

- PRIVATE CATERING
- CORPORATE CATERING
- FEED YOUR TEAM
- WEDDING CATERING
- PARTY CATERING
- DIFFERENT EVENTS CATERING
- CATERING EVENTS



BUSINESS CATERING

At HELIOS GASTRONOMI, our corporate catering service is famous for delivering the most diverse and creative food options using quality, nutritious and seasonal produce, at the same time working to your set budgets. We always deliver in temperature-controlled vehicles and have staff available if you need them. All our team have been trained in corporate hospitality and arrive on-site with plenty of smiles and a great attitude.

- ANNIVERSARY
- INAUGURATION
- DIFFERENT COMPANIES
- CONFERENCES
- BOARD ROOM MEETINGS
- DIRECTORS DINING
- PRODUCT LAUNCHES
- HOSPITALITY DAYS

INDUSTRIAL CATERING

FEED YOUR TEAM

At HELIOS GASTRONOMI we understand how important it is to have a productive team, and that is why we ensure we cater for their every need....Our mission is to deliver a catering service that is convenient, creative and affordable, providing healthy and balanced meals, yet varied and fun, for the whole team in the workplace.



PRIVATE CATERING

Helios Gastronomi knows you want your party to be talked about the next days. Years of experience in private catering mean we know exactly how to do that. We will bring our creativity to provide you with a totally unique service. Tell us your plans and we will go to the ideas kitchen to create a menu experience for your event. We will deliver bites that spark conversation and bring people together. Whatever your occasion, be it a wedding, a big birthday, or just that evening with family and friends you've been meaning to do for months, we are there for you. We are happy to bring our ideas to your home and put a face to our business. For large events we would also love to arrange a tasting and a site visit to go over the plan of action.



- FAMILY GATHERING
- BIRTHDAYS
- KIDS EVENTS
- CELEBRATIONS







Book your event in Helios Venue



CATERING EVENT

Fresh catering comes close to your environment. Special cooking to fit the décor. Business dinner, a birthday party, or an elegant gala, our staff is committed to providing you with an impressive service and a delicious menu wherever your party is. Our sweet spot is the combination of menus to satisfy all the tastes and stylish set up of the catering table. We cater for every detail so that you can enjoy your party. We keep high standards of cooking. Helios Gastronomi is a leading Albanian events and contract catering company that delivers first-class food every time. We know how to have fun with food, from the hob, to the job, and we want to bring the party to you.



EVENT VENUE

Combine place, ideas and management to provide an impressive event that delights your guests. Our venue has the flexibility to welcome everything from small parties to big ones fitted for 250 people with open space and special environment to organize welcome cocktails.



IF YOU WOULD LIKE TO PLAN A DIFFERENT EVENT WITH SPECIAL DETAILS, THEN AT
HELIOS GASTRONOMI YOU WILL FIND THE RIGHT PEOPLE AND THE RIGHT PLACE TO DO IT.



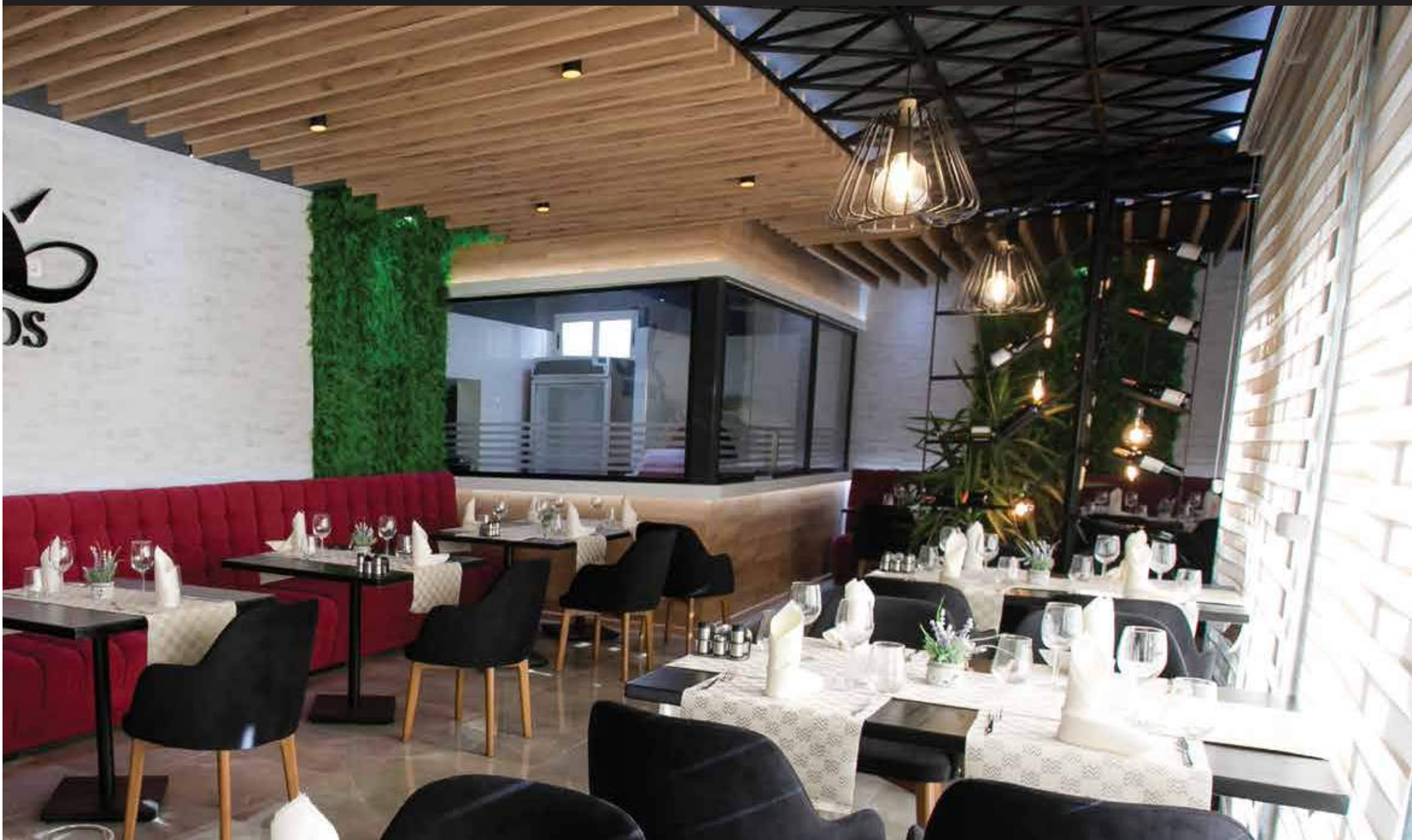
- BUSINESS EVENT
- PRIVATE EVENT
- KID'S BIRTHDAY PARTY
- WEDDINGS
- DIFFERENT EVENTS

RESTAURANT

Helios Restaurant will delight your senses at lunch or dinner with a “casual elegance” atmosphere, an exceptional cuisine and attentive service.

Helios is a lively restaurant, located just a few minutes away from the center of Tirana. Influenced by European food and culture, Helios Restaurant, will enable you to travel through the tastes of contemporary Mediterranean cuisine. The Chef of Helios Restaurant is an expert of typical Mediterranean dishes combined with tasty Albanian recipes.













HELIOS PASTRY

The art of Helios Gastronomi aims to add sweetness at your dining table. A variety of pastries where the taste is mixed with fresh ingredients.

- EVENT'S DESSERT & CAKES
- DELICIOUS DESSERTS FOR YOU
- SWEET TREATS FOR YOU

SOME OF OUR CLIENTS





CONTACTS



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