



Temple of Taste!



HELIOS
CATERING
— since 2004 —





*Temple
of Taste!*



About Helios

Helios Gastronomi located in Tirana, is the first Albanian enterprise that offers 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 Gastronomi 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.



ELIS BETTA FRANCHISE

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

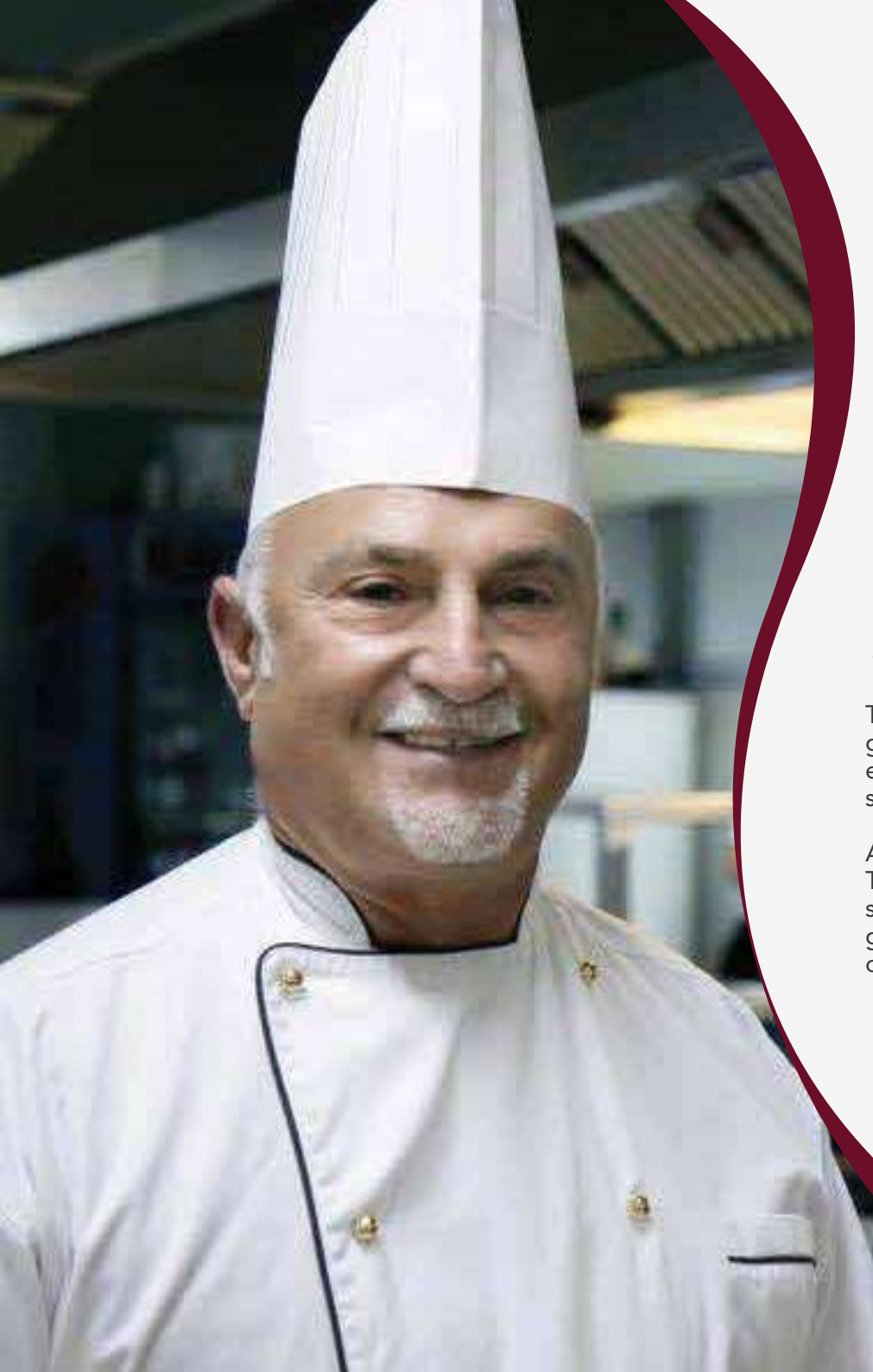
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- We will accomplish this successfully by consistently:
- Emphasizing quality above convenience in our service & food preparation.
 - Generating positive energy and respect with our clients and employees.
 - Exhibiting an enthusiasm to customize our services to our clients' needs.
 - Increasing our efforts to be community-minded and environmentally aware.
 - 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 protect from our relationship with the client, the events' success, the happiness and the their enjoyment because we believe in:

- We will accomplish this successfully by consistently:
- Integrity;
 - Honesty;
 - Perfect Service;
 - Hygiene;
 - Punctuality;
 - Respect for Clients and Ourselves;
 - Aspiration and Efforts for Reaching the Highest Quality Standards



CHEF SPARTAK GJKDHIMA

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

One of the most respected figures in the culinary industry, Spartak Gjikhima brings over 45 years of experience in gastronomy and hospitality. Since 2003, he has served as CEO and Director of Production at “Helios Gastronomy,” contributing significantly to the identity and evolution of the brand.

His professional journey includes advanced culinary training in countries such as Italy, France, Switzerland, and the United States. This international formation has allowed him to develop a refined understanding of global gastronomy, combining technique, creativity, and precision in every aspect of his work.

Through years of experience in renowned kitchens, as well as active participation in gastronomic events and professional seminars, he has built a strong culinary vision and expertise. His knowledge and maturity are reflected in the conception and creation of some of the most distinctive and memorable dishes offered 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.

1

PRIVATE CATERING

Tailored catering for private gatherings, anniversaries, and exclusive celebrations with refined cuisine and elegant service.

2

CORPORATE CATERING

Professional catering solutions for business lunches, meetings, conferences, product launches, and corporate events.

3

FEED YOUR TEAM

Fresh and balanced meal solutions for companies and teams, designed to support workplace wellbeing, productivity, and everyday convenience.

4

WEDDING CATERING

Elegant wedding catering tailored to each couple's vision, offering carefully curated menus and seamless service for unforgettable celebrations.

5

PARTY CATERING

Creative catering for birthdays, cocktail parties, and festive events, combining vibrant menus, stylish presentation, and a dynamic atmosphere.

6

DIFFERENT EVENTS CATERING

Flexible catering services for a wide range of events, including private receptions, cultural gatherings, exhibitions, and luxury celebrations.

7

CATERING EVENTS

Comprehensive catering management for events of every scale, ensuring smooth coordination, professional service, and a premium guest experience.



BUSINESS CATERING

At HELIOS GASTRONOMI, our **corporate catering** service is known for delivering diverse, creative, and high-quality culinary experiences tailored to every business occasion. We carefully combine fresh, nutritious, and seasonal ingredients to create menus that are both refined and practical, while always respecting your operational needs and set budgets.

From business lunches and conferences to corporate events and executive meetings, every detail is managed with professionalism and precision. All deliveries are handled through temperature-controlled vehicles to guarantee freshness, quality, and food safety at every stage.

Our team is specially trained in corporate hospitality, ensuring smooth service, professionalism, and a welcoming attitude on-site. With attention to detail and a commitment to excellence, we aim to create a catering experience that reflects the standards and image of your company.

- **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 a motivated and productive team is to every successful workplace. That is why we focus on creating catering solutions that support everyday wellbeing through fresh, balanced, and carefully prepared meals.

Our mission is to provide a catering service that is convenient, creative, and affordable, while offering healthy and varied menus that employees can genuinely enjoy. From daily office meals to customized workplace catering solutions, we combine quality ingredients, flexibility, and reliable service to create a positive dining experience for the entire team.



PRIVATE CATERING

Helios Gastronomi understands that every great celebration should create memories that last well beyond the event itself. With years of experience in private catering, we know how to transform every gathering into a unique culinary and hospitality experience, combining creativity, quality, and attention to detail in every aspect of the service.

We work closely with each client to understand the atmosphere, style, and vision behind the occasion, creating customized menus and concepts tailored specifically to the event. From elegant plated dinners and cocktail receptions to vibrant family-style experiences, our goal is to deliver flavors and presentations that bring people together and spark conversation.

Whether it is a wedding celebration, a milestone birthday, a private dinner, or an intimate evening with family and friends, our team is dedicated to making every moment seamless and memorable. For larger events, we are also pleased to organize tastings and site visits to carefully plan every detail and ensure a perfectly coordinated experience from beginning to end.

Our approach goes beyond simply serving food — we focus on creating an atmosphere where guests feel welcomed, relaxed, and fully immersed in the experience. Every detail, from presentation and service flow to menu balance and timing, is carefully considered to reflect the character and energy of your event.

At Helios Gastronomi, we believe that exceptional catering is built on passion, flexibility, and genuine hospitality. Whether your event is elegant and formal or warm and informal, our team adapts to your needs with professionalism and creativity, ensuring an experience that feels personal, refined, and truly unforgettable.





- **FAMILY GATHERING**
- **BIRTHDAYS**
- **KIDS EVENTS**
- **CELEBRATIONS**



THE WEDDING





Book your event in Helios Venue



CATERING EVENT

Fresh catering that adapts seamlessly to your environment. At Helios Gastronomi, every event is designed to reflect the atmosphere, style, and character of the occasion, combining refined cuisine with elegant presentation and professional service.

Whether it is a business dinner, a birthday celebration, a private reception, or an elegant gala evening, our team is committed to delivering an impressive catering experience wherever your event takes place. From menu creation to setup and service coordination, every detail is carefully planned to ensure quality, comfort, and a memorable guest experience.

Our strength lies in creating balanced and diverse menus that satisfy different tastes while maintaining a stylish and sophisticated presentation. The setup of every catering table is designed with attention to aesthetics, functionality, and the overall flow of the event, creating an atmosphere that feels welcoming and refined.

At Helios Gastronomi, we believe that catering is more than food — it is about creating moments that bring people together. With years of experience in events and contract catering, we continue to deliver first-class cuisine, combining creativity, professionalism, and high culinary standards in every event we serve.



EVENT VENUE

Combine place, ideas, and professional management to create an impressive event experience that truly delights your guests. At Helios Gastronomi, we focus on bringing together atmosphere, organization, and hospitality to ensure every event feels seamless, elegant, and memorable.

Our venue offers the flexibility to host everything from intimate private gatherings to large-scale celebrations for up to 250 guests. With spacious indoor and outdoor areas, as well as a specially designed environment for welcome cocktails and social moments, the space can be adapted to different event styles and concepts while maintaining comfort and sophistication throughout the experience.

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**







HELIOS





RESTAURANT

Helios Restaurant delights the senses with a refined “casual elegance” atmosphere, exceptional cuisine, and attentive service designed to create a memorable dining experience at both lunch and dinner. Every detail, from the ambiance to the presentation of each dish, reflects a balance between sophistication, comfort, and genuine hospitality.

Located just a few minutes from the center of Tirana, Helios is a vibrant and welcoming destination inspired by European culinary culture and contemporary Mediterranean gastronomy. The restaurant offers a carefully curated menu that combines fresh ingredients, modern techniques, and authentic flavors in a warm and elegant setting.

The Chef of Helios Restaurant brings extensive expertise in Mediterranean cuisine, skillfully combining classic Mediterranean dishes with selected Albanian flavors and traditions. The result is a menu that feels both contemporary and authentic, offering guests a unique culinary journey through taste, creativity, and quality.







HELIOS PASTRY

The art of Helios Gastronomi aims to bring sweetness, elegance, and creativity to every dining table. Our pastry selection is carefully crafted to create desserts that are not only visually refined, but also rich in flavor and quality.

Using fresh ingredients and carefully balanced recipes, we create a variety of pastries and desserts that combine tradition with contemporary presentation.

From delicate sweets and handcrafted cakes to elegant dessert concepts for events and celebrations, every creation is designed to offer a memorable tasting experience.

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







SOME OF OUR CLIENTS





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