



**FOR IMMEDIATE RELEASE**

## **Gulf Hotels Group Expands Hospitality Portfolio with Launch of Gulf Catering**

New catering arm expands the Group's services into institutional, corporate and large-scale events

**Manama, Kingdom of Bahrain – 2 February 2026:** Gulf Hotels Group (GHG), Bahrain's leading hospitality group, has announced the launch of Gulf Catering, a dedicated hospitality and catering services company designed to deliver structured, scalable food and service solutions across institutional, corporate, and event-driven environments.

The launch marks a significant development in the Group's evolution, translating more than five decades of experience in premium hospitality and restaurant operations into a fully integrated catering and hospitality platform. Over the years, Gulf Hotels Group has built a strong reputation for service excellence and food quality among individual and corporate consumers. With Gulf Catering, the Group is extending that trusted standard to a wider range of sectors through a clearly defined operating model and disciplined service framework.

Gulf Catering will provide catering and hospitality services to schools, universities, hospitals, corporate offices, industrial facilities, and large-scale events, in addition to serving individuals and private functions. The company operates under unified quality standards and structured processes designed to ensure consistency, safety, and reliability across all points of service, while preserving the creativity, experience quality, and diverse culinary offering—spanning both local and international cuisine—that define Gulf Hotels Group's brands.

Central to Gulf Catering's operations is a newly developed Central Kitchen, purpose-built to support high-volume, multi-site delivery. Designed as an advanced production hub aligned with leading international catering operations, the facility operates under strict quality control and food safety standards and is equipped to support complex, large-scale service requirements.

A key component of the Central Kitchen is a dedicated Research & Development (R&D) kitchen, reflecting global best practice in large-scale catering and hospitality operations. The R&D kitchen enables structured menu development, testing, and refinement, supporting innovation, standardisation, and localisation of offerings in line with sector-specific needs. This approach mirrors established models used by major catering platforms internationally, where continuous product development and operational testing are integral to maintaining quality at scale.

The Central Kitchen has been developed with a forward-looking operational vision, incorporating modern service models, including cloud kitchen capabilities. This allows Gulf Catering to deliver consistent service



across multiple locations with speed, efficiency, and operational discipline, while remaining flexible to evolving market requirements.

Commenting on the launch, **Ahmed Janahi, Group Chief Executive Officer of Gulf Hotels Group**, said: “The launch of Gulf Catering represents a carefully considered step within a new vision for Gulf Hotels Group. Through this platform, we are translating more than five decades of experience in delivering premium food and hospitality into an integrated operating model that can function at scale and with higher operational efficiency. This initiative supports our strategy to diversify the Group’s business portfolio, strengthen our position in the hospitality sector, and deliver integrated solutions to institutions, corporates, and large-scale events.”

**Raed Mayoof, General Manager of Gulf Catering**, added: “Gulf Catering has been developed around an integrated operating model that prioritises food quality, safety, and service consistency across all operating locations. Supported by the Central Kitchen and a dedicated R&D capability, we are able to develop, test, and deliver menus that meet the operational and cultural needs of different sectors, while maintaining the service and food standards long associated with Gulf Hotels Group.”

The launch of Gulf Catering reinforces Gulf Hotels Group’s commitment to developing structured, future-ready operating models within the hospitality sector—models capable of meeting complex, multi-sector requirements while maintaining consistent quality, governance, and service delivery.

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**For more information, contact:**

Noor Alhayki  
Head of Corporate Communications and Marketing  
Gulf Hotels Group  
Tel: (+973) 17746333  
Mobile: (+973) 37911777  
[Noor.alhayki@gulfhotelsgroup.com](mailto:Noor.alhayki@gulfhotelsgroup.com)  
[www.gulfhotelsgroup.com](http://www.gulfhotelsgroup.com)

**About Gulf Hotels Group**

Gulf Hotels Group B.S.C. is a public limited liability company quoted on the Bahrain Stock Exchange incorporated in 1967, under the name of Bahrain Hotels Company. The Group is chaired by Mr. Fawzi Kanoo and is led by a Board of distinguished, well-established, and influential businessmen. The vision of the then Bahrain Hotels Company was to provide a standard of hospitality unrivalled on the Island, which was duly delivered with the opening of Bahrain’s first 5-star property, the Gulf Hotel. 59 years later, this philosophy remains the same although the Group has continually expanded and upgraded its services to meet the modern-day demands.

**About Gulf Catering**



Gulf Catering W.L.L. is the contract catering and food production arm of Gulf Hotels Group, delivering high-quality, safe, and efficient catering solutions across corporate, healthcare, education, retail, and events sectors. Operating from a modern Central Kitchen and guided by a hospitality-led service approach, the company combines operational discipline with culinary expertise to deliver consistent, scalable solutions that enhance everyday dining experiences.