



— CATERING & EVENTS · MARRAKECH

Catering & Events

Generous Moroccan tables, cooked by the women we train. The celebration is yours — the future it funds belongs to them.

AMAL WOMEN'S TRAINING CENTER • TARGA HUB · MARRAKECH

Most caterers feed a room. We feed a future.

Every dish that leaves our kitchen is cooked by women earning a livelihood, a diploma and a fresh start — so the table you set in Marrakech becomes a turning point in someone's life. Same generous Moroccan spreads, same polished service. The difference is where the money goes.

100% REINVESTED IN THE MISSION	~400 WOMEN TRAINED SINCE 2012	~90% EMPLOYED IN CULINARY	100 GUESTS · PRO KITCHEN
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100% REINVESTED

Catering with a conscience

100% of what you spend is reinvested into the mission — a free 10-month culinary training, a monthly stipend and a real job for women who came to us with no diploma and no experience. There are no shareholders to pay, only women to lift. Your celebration quietly funds someone's independence.

~400 TRAINED · ~90% EMPLOYED

Cooked by the women we train

Your menu is prepared by our trainees and graduates, mentored by professional chefs in a working teaching kitchen. Since 2012 we've trained around 400 women, and about 9 in 10 go on to work in Morocco's culinary sector. You taste the training in every plate — and help write its next chapter.

UP TO 100 GUESTS

Pro kitchen, in-house

Garden dinners, weddings, workshops, charity galas, corporate evenings — we cater all of them with our own professional equipment for up to 100 guests. Generous buffets, glowing dessert towers and live mint-tea service, delivered with the calm of a team that once cooked 7,500 relief meals. Capacity you can trust.

SIGN LANGUAGE CAFÉ OPTION

Inclusive service, by design

Through our Sign Language Café, your event can be hosted by our trained deaf team — warm, attentive, fully professional service that widens who gets a seat at the table and a place in the workforce. An optional touch that says something true about your celebration.



A social enterprise of the Amal Women's Training Center, Marrakech. Pricing is tailored per event — every dirham reinvested in training, employment and dignity for our women.

Four ways to gather at our table

Every menu is cooked from scratch by our women and graduates, and shaped to your guests, your season and your celebration.



01 The Marrakchi Feast

PLATED · SEATED

Golden chicken-and-almond pastilla dusted with cinnamon; lamb tagine with prunes and toasted sesame; chicken tagine with preserved lemon and olives; slow-roasted mechoui lamb that pulls apart at the fork; couscous royal crowned with seven vegetables; warm fresh-baked khobz and msemen; saffron-orange salad to finish.

02 Garden Buffet

BUFFET · SELF-SERVE

A generous spread of Moroccan mezze: zaalouk, taktouka and silky baba ghanoush; charred seasonal vegetables in argan and honey; herbed grain and lentil salads; marinated olives and house pickles; a daily tagine kept warm at the table; stacks of fresh bread, msemen and harcha straight from the oven.

03 Canapé Reception

STANDING · PASSED

Bite-size Moroccan-French canapés passed warm: mini chicken pastilla parcels; merguez en croûte; preserved-lemon chicken on baghrir blinis; goat cheese, fig and argan tartlets; spiced cauliflower fritters with harissa aioli; smoked aubergine and mint crostini; date and almond bites.

04 The Sweet Table & Dessert Tower

SWEET · MINT-TEA

Our glowing tiered dessert tower: honey-soaked chebakia, kaab el ghazal and almond briouats; flaky cornes de gazelle; orange-blossom mille-feuille; baghrir with honey and argan; seasonal fruit and dates; and mint tea poured high and frothy at every table.

Menus are samples and fully adaptable — vegetarian, vegan and allergy-friendly options on request. Final selections are tailored with you for groups up to 100 guests. Every plate served helps train and employ a woman in Marrakech.

Little touches, long memories

— SIGNATURE

The glowing dessert tower

Tiered chebakia, kaab el ghazal, cornes de gazelle and almond briouats, finished with mint tea poured high and frothy — the centrepiece guests photograph for an hour. Add-ons and extras turn a good table into a night people talk about; mix and match, or tell us the feeling you're after and we'll build it.

Live mint-tea & pastry station

A woman in an Amal apron pours tea high and frothy the proper Moroccan way, beside a tower of warm cornes de gazelle, briouats and almond sweets. Theatre, scent and a sweet finish, all at once.

FROM 45 MAD / GUEST

Mechoui & live grill station

Slow-roasted lamb carved to order, or skewers and kefta seared over coals in front of your guests. Smoke, sizzle and a centrepiece that anchors the whole spread.

FROM 120 MAD / GUEST

Floral & table styling

Seasonal blooms, candlelight, linens and hand-thrown tableware dressed to your palette, from an intimate garden table to a full banquet run. We style it; you just walk in.

ON REQUEST

Service team & rentals

Professional servers, chefs and barbacks in Amal whites, plus our in-house kit, glassware, chafing dishes, tables and linens for gatherings of up to 100. Everything handled, nothing to chase.

FROM 350 MAD / STAFF

Inclusive service · Sign Language Café

Welcome and table service led by our deaf team, who communicate in sign with warmth and grace. A quiet, generous kind of hospitality that guests remember, and a celebration that widens its circle.

ON REQUEST

A few words & a kitchen tour

A graduate shares her story for a few minutes, or your guests step behind the scenes to meet the women cooking their meal. The moment the evening stops being only about food.

COMPLIMENTARY

Where most tables begin

Every Amal event is quoted to fit your table, but here is where most gatherings start. Whichever you choose, the price feeds the same mission: free training, a stipend and a real job for women in our kitchen.

Garden Lunch

from 250 MAD

≈ €23 per guest

A relaxed daytime spread for intimate gatherings, workshops and team lunches. Seasonal Moroccan salads, a generous main tagine or couscous, fresh bread, fruit and pastries, and our pouring mint-tea service. Buffet or family-style, set up in your garden or ours.

Celebration Buffet

from 420 MAD

≈ €38 per guest

Our most-loved package for birthdays, baptisms and gatherings up to 100. A full mezze of cold and warm starters, two mains, a carving or showpiece dish, the signature glowing dessert tower, mint tea and trained service staff. In-house china, linen and equipment included.

MOST LOVED

Signature Wedding

from 650 MAD

≈ €59 per guest

The full Marrakchi feast. A grand mezze, a procession of mains, a tiered dessert tower and sweet table, late-night bites, full crockery, glassware and linen, and a complete service brigade. Menu tasting and a dedicated event lead included, with optional Sign Language Café service.

Bespoke & Large Events

Price on request

Galas, corporate & 100+ guests

Charity galas, corporate evenings and anything beyond 100 guests, built from scratch with you. From plated dinners to stations and live cooking, drawing on the team that once cooked 7,500 relief meals. Tell us the date, the venue and the vision, and we'll design and quote it to match.

Indicative prices — every event is quoted to fit your guest count, menu and venue. €1 ≈ 11 MAD.

Recent gatherings, real impact

A few recent gatherings we've had the honour of feeding. Every one of them put our women to work, and put dignity on the menu.



WEDDING · 80 GUESTS · 2024

A Garden Wedding in the Palmeraie

Eighty guests under the olive trees, a slow-cooked Marrakchi feast carried out course by course, and a glowing dessert tower of msemen, sellou and orange-blossom sweets that drew the whole party to its feet. Mint tea poured till midnight, the women in the kitchen as proud as the couple.



CORPORATE · 60 GUESTS · 2025

The Atlas Lights CSR Dinner

A Casablanca firm brought its leadership to Marrakech and asked us to cater a dinner with meaning. We served a generous family-style spread for sixty and told them, between the tagine and the tea, exactly whose hands had made it. They left having booked us for three more.



CHARITY GALA · 100 GUESTS · 2025

A Charity Gala for the Foundation

One hundred guests, a full buffet of Moroccan classics and a sit-down service our team executed without a single plate out of place. The proceeds funded scholarships; the food, made by women who once needed them, made the cause impossible to forget.



WORKSHOP & LAUNCH · 25 GUESTS · 2024

A Hands-On Tagine Workshop & Brand Launch

A skincare brand launching in the souk wanted something its guests would taste and remember. Twenty-five people rolled up their sleeves with our chefs, learned to build a tagine from the spice up, and ate the result around one long table in the courtyard.

Past events shown for illustration. Each booking is tailored to your guest count, venue and season.

Long after the last glass of mint tea

Gardens, galas and boardrooms — here is what hosts remember long after the tables were cleared.



We wanted our wedding to feel like Marrakech, and Amal gave us exactly that — tagines that perfumed the whole garden, a dessert tower our guests photographed for an hour, and mint tea poured from a height as everyone applauded. Knowing every plate helped train the women serving us made the night feel bigger than ours.

— **Yasmine** BRIDE · GARDEN WEDDING, 2024



We've hosted a lot of corporate dinners; none landed like this one. The spread was generous and genuinely Moroccan — slow-cooked lamb, warm khobz, salads that disappeared fast — and the team ran the room flawlessly for ninety guests. When I told the table that their meal funds a real culinary career, the conversation changed completely.

— **Karim** OPERATIONS DIRECTOR · CORPORATE DINNER



For our annual fundraiser we needed catering that matched the cause, and Amal was the cause on a plate. The service was warm and quietly professional, the briouats and pastilla were the talk of the evening, and one of the chefs spoke about her training. Half the room was in tears, then back in line for seconds.

— **Sofia** FOUNDATION CHAIR · CHARITY GALA, 2023

Client names shown for the mockup; real testimonials to be supplied by Amal.



— BOOK US

Let's set a table that **changes a life.**

Tell us your date, your venue and your vision. We'll design a menu, quote it to fit your guest count, and put the women of Amal to work creating a celebration your guests won't forget.

EMAIL

contact@amalnonprofit.org

PHONE

+212 5 24 49 37 76

VISIT

Targa Center

Marrakech, Morocco

ONLINE

amalnonprofit.org

Every event you host with us funds a woman's training, a stipend and a real job. **Your celebration becomes her fresh start.**

AMAL WOMEN'S
TRAINING CENTER
MARRAKECH