



Cabij · European touring hospitality

Korean Artist Meal Coordination Across Europe

One brief. One contact. Multiple European cities.

<https://cabij.co> · hello@cabij.co

Editorial image. Not a client-project claim.

Different cities. One operating standard.

THE TOUR PROBLEM

- Different suppliers and standards in every city
- Korean food expectations not always understood locally
- Rider, allergen and portion details repeated at every stop
- Delivery access, runners and service timing change by venue
- No clear escalation route when an order is late or incomplete

CABIJ'S ROLE

While the team is still in Korea, Cabij remotely coordinates the production route, meal quantity, heat control, city runner and venue delivery.

HOW THE ORGANISATION CONNECTS



Small routes use individually packed meals; Medium uses buffet production. A rented local kitchen and trained Korean chef are exclusive to Large Full Service.

Six controlled steps to delivery.

Each step makes clear who prepares, who cooks and who receives the food at the venue.



LARGE FULL SERVICE ONLY

Cabij rents and organises the local kitchen, and a trained Korean chef follows Cabij recipes and standards. Hot holding, reheating and delivery are coordinated with the venue or touring caterer.

A clear package for each production size.

Choose the closest case. Cabij then assesses the route and returns one operational quote with local costs shown separately.

Small tour 15–30 people 3–5 cities · individually packed meals A controlled individual-meal route without buffet production or a rented kitchen. OPERATING SCOPE Individual hot-meal coordination QUOTE BASIS Setup + per-city food coordination + runner — Food partner checked for headcount and individual meal production — Exact meal count, portions and dietary labels confirmed — Insulated transport and warm service timing planned — City runner sources exact Korean snacks and drinks	Medium tour 31–70 people Multi-date route · hybrid support Higher-volume buffet production with venue or touring-caterer support where reheating is needed. OPERATING SCOPE Hybrid buffet and reheating coordination QUOTE BASIS Setup + city management + reheating coordination + runner — Producer selected for volume, not simply restaurant availability — Buffet quantities, portions and hot holding controlled — Reheating arranged with venue or touring catering when required — City runner sources Korean snacks, drinks and supports handoff	Large full service 71–150+ people Large event · full production service The only package that includes a rented local kitchen and trained Korean chef. OPERATING SCOPE Rented kitchen + trained Korean chef QUOTE BASIS Route assessment + kitchen + chef + production + delivery — Cabij rents and organises a suitable local production kitchen — A trained Korean chef follows Cabij recipes and standards — Buffet volume, hot holding, reheating, packing and dispatch controlled — Venue or touring caterer coordination plus city-runner snack and drink sourcing
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Cabij quote = route setup + package production route + city runner + venue delivery

Kitchen rental and a trained Korean chef are included only in Large Full Service. Food, delivery, runner and venue costs are shown separately.

Brief to confirmed delivery.

01 Pre-departure brief

While the team is still in Korea, Cabij confirms dates, venues, headcount, meal times, rider, dietary needs, budget and decision contacts.

02 Route decisions

Supplier or production route, menus, quantities, delivery, runner, venue support, backups and change cut-off times are agreed before travel.

03 Change and service control

Agreed changes can be managed before event day within supplier and venue deadlines, followed by production, dispatch and venue-reception checks.

04 Reporting

Delivery timing, completion, supplier performance, permitted service photos, issues, feedback and future suitability.

OPERATIONAL LEAD

Teo Kim · Korean chef and European touring catering professional

More than a decade in professional kitchens, with experience producing meals for approximately 100–150 people in European touring environments.

chefteokim.com