CORPORATE PROFILE

Food. Fire. Memorable events.

Outdoor catering and live-grill experiences for private celebrations, corporate ev and brand activations.







JAKANDE, LEKKI / ESTABLISHED 2007

COMPANY OVERVIEW

A focused catering brand built around flavour and experience.



Kmac Grill is an outdoor catering and live-grill compa
in Jakande, Lekki. Since 2007, the brand has served p
and corporate occasions with freshly prepared food, f
menu combinations and coordinated event service.

Every engagement begins with the event brief: guest
menu preference, venue, service format and budget.
develop a quotation and practical delivery plan suite
occasion.

2007
Year established

30+
Minimum guest booking

48hrs
Minimum advance notice

CORE SERVICES

Catering shaped around the occasion.

01

Private celebrations

Birthdays, family gatherings and milestone occasions with menus built around the size and style of the event.

02

Corporate catering

Reliable food service for company events, team func launches and stakeholder engagements.

03

Live-grill experiences

Guest-facing grill stations that bring energy, aroma fresh service into the event environment.

04

Brand activations

Flexible food concepts and service stations designed complement experiential marketing and consumer ev



MENU CAPABILITIES

A flexible menu, quoted for each event.







Proteins

Grilled turkey, chicken, catfish, jumbo prawns, lamb and suya-style selections.

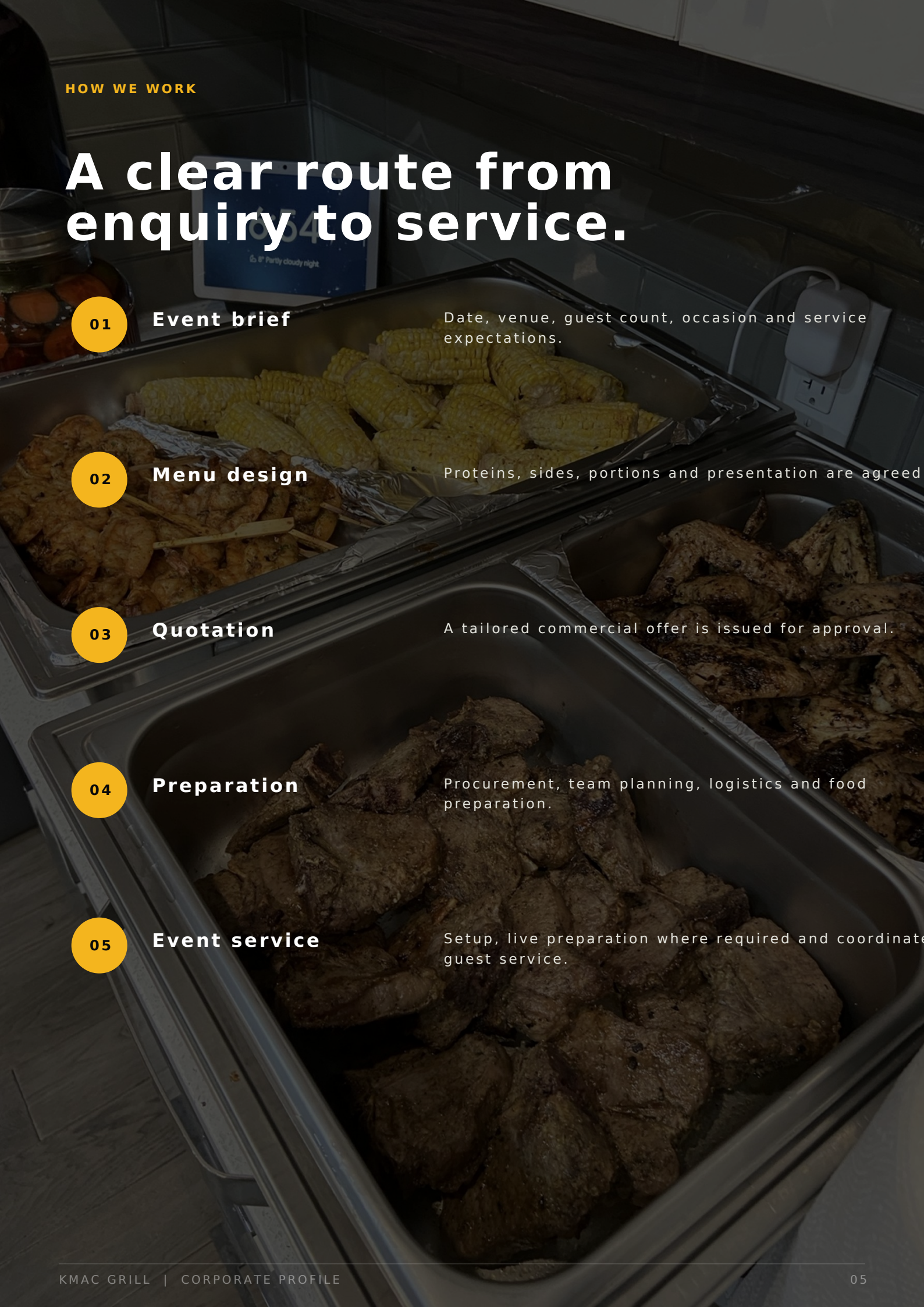
Sides

Grilled corn, sweet potato, plantain, spicy yam, fresh vegetables and event-specific combinations.

Sauces and finishes

Kmac spice blends, chilli sauces and accompaniments selected to complete each menu.

Pricing is provided by quotation after the event requirements, guest count and confirmed.



HOW WE WORK

A clear route from enquiry to service.

01 **Event brief**

Date, venue, guest count, occasion and service expectations.

02 **Menu design**

Proteins, sides, portions and presentation are agreed

03 **Quotation**

A tailored commercial offer is issued for approval.

04 **Preparation**

Procurement, team planning, logistics and food preparation.

05 **Event service**

Setup, live preparation where required and coordinate guest service.



SERVICE STANDARDS

Disciplined delivery behind the flavour.

- **Event-specific planning**
  The final plan reflects the venue, guest flow, menu a service format.

- **Fresh preparation**
  Food is prepared and finished to support taste, presentation and service timing.

- **Portion control**
  Defined portions help maintain consistency across th guest experience.

- **Coordinated team roles**
  Grillers, fryers, servers and supervisors are assigned according to event needs.

- **Clean service presentation**
  Equipment, service points and team conduct are managed to protect the brand and event environmen

- **Clear communication**
  Material changes to scope, timing or guest count are confirmed before service.

WHY KMAC GRILL

The food is central. The experience is complete.

Distinctive flavour

A bold grill-led menu with adaptable combinations for different audiences.

Visible preparation

Live-grill service creates theatre while keeping freshness at the centre.

Flexible formats

Private, corporate and activation events can be planned around the same quality standard.

Practical planning

Quotations reflect the real event brief rather than a one-size-fits-all package.

Ready to plan an event?

+234 906 000 6799

Send the date, venue, guest count and preferred menu to request a quotation.



LET'S PLAN YOUR EVENT

Outdoor catering and live-grill experiences from Jakande, Lekki.

CONTACT

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Instagram

@kmacgrill

Website

www.kmacgrill.com

Minimum booking: 30 guests | Minimum notice: 48 hours | Pricing by quotation

KMAC GRILL / JAKANDE, LEKKI / EST. 2007