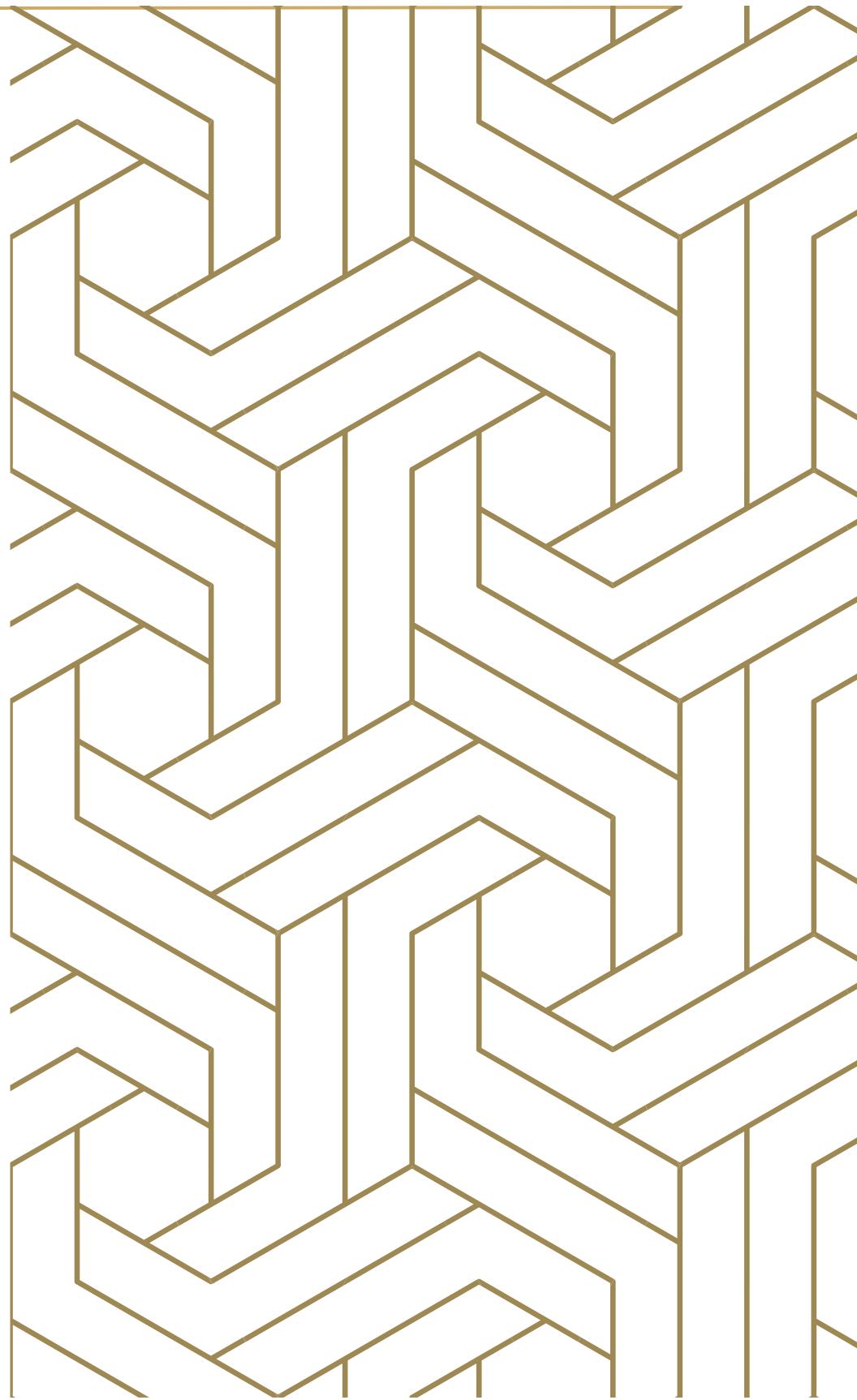




DRMOF NORWAY



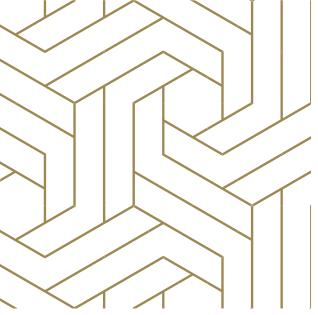
WWW.DRMOFNORWAY.COM

ABOUT US

Embrace our sense for quality, by channeling the unsurpassed passion for food into creating a unique Norwegian luxury culinary brand, offering quality-minded clients special experiences capturing the true essence of the North



We are part of an elite gastronomic segment, created for a very small and exclusive range of discreet clients worldwide



Global Supplier

Elite Culinary services

*Luxury Industry Supplier
Certified*

Partners with

*Members of Union of
Exellence*

Club Vivanova,

*Monaco Wealth
management*



CORPORATE HIGHLIGHTS

Nordics only luxury culinary brand

*Supplier to Presidents and Royal families
such as the Danish,Norwegian Royal
Family,President of Slovakia and Finland and
The Royal Majesty's International Norwegian
Embassies .around the world.*

*Featured in
Luxury Lifestyle Magazine "Eat love savor"
Luxury Lfestyle Magazine IMPERIUM*

*Culinary caterer to celebrities such as Justin
Bieber, Mariah Carey, Jeremy Irons and
Gordon Ramsay.*



"Our team offers the three key elements of an extraordinary dining experience – the finest ingredients, an unsurpassed passion, and the finest attention to detail – making every event a memorable one.

DANIEL ROUGÈ MADSEN
CEO&FOUNDER





ELITE HOSPITALITY

We are part of an elite gastronomic segment, created for a very small and exclusive range of discreet clients worldwide. A unique opportunity to sample exquisite seafood dishes from the land of the midnight sun, deep fjords and majestic mountains. Such symbolic elements are important, if not crucial, to Nordic food culture and we encapsulate them perfectly within a multisensory experience aimed at capturing the essence and emotion of the Arctic wilderness.

PREMIUM SERVICES

EVENTS

Corporate events
Weddings
Celebrations
Product launches

Clients
B2B
Corporate
Event agencies
Exhibitions
Promotions
Producers

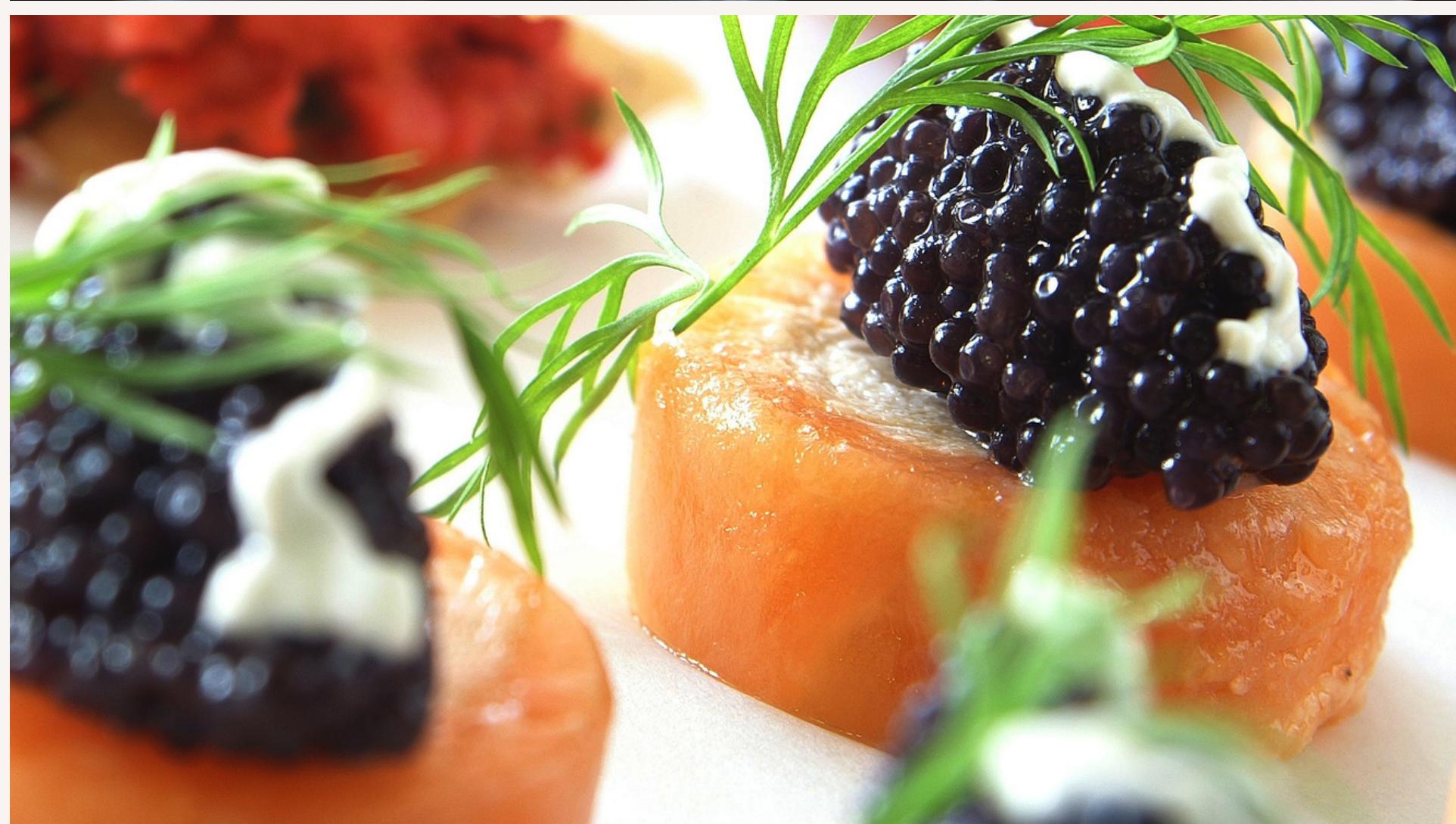
B2C
Private
Celebrations
High gross clients.

YACHT HOSPITALITY

Corporate events
Celebrations
Product launches
Private on board chef

Clients
B2B
Yacht broker & charter
Corporations
Boat exhibitions
Events on the yachts
Yacht producers

B2C
Private yacht owners



THE TEAM

Danièl Rougè Madsen and his carefully selected, award-winning team of Norwegian Master Chefs, supported by Bocuse d'Or and Michelin star experience, are ready to create bespoke Nordic dining experiences for your needs.

Anywhere in the world, we can create culinary delights and visual impact tailored to meet your specific requirements.

We aim high and set our standards even higher.

Our team consist of masterchefs, Sommlier(Operation manager) and hostesses.



MASTER CHEF & FOUNDER

Danièl Rougè Madsen has worked at some of the world's best restaurants, including the 3-star Michelin Michel Roux's, Waterside Inn in London, at The Flamingo Hilton in Las Vegas and the 2-star Michelin star, Le Moulin in France.

He became inspired by the culinary arts during his travels around the world to Singapore, New York and beyond. Danièl has had a cooking show with Gordon Ramsay, and has shared a public speaking platform with Rene Redzepi, founder of Noma. He has entertained presidents, politicians, royalty and celebrities such as Prins Charles, Jeremy Irons and Justin Bieber.

He has hosted many TV shows in around the world.. His passion for food has inspired more than 100 million viewers worldwide on television, YouTube and other media. Madsen has won many prizes such as an "Excellence Award" from the Hilton Hotel, "Brand of the Year 2013" award he received in Paris in recognition for inspiring over 40 million viewers with his passion for cooking. Winners from previous years include VISA and Louis Vuitton.





WE CARE

Ethical transparency, fair trade and sustainability are important to us, we will keep a close eye to elements such as: sourcing raw materials in a responsible way, child labor in third world countries, women advancement support or natural world protection.



THANK YOU
FOR
YOUR TIME



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