Premier
CATERING & EVENTS

TURN-KEY BASE CAMP SOLUTIONS

Headquartered in Thibodaux, Louisiana, Premier Catering & Events, Inc. is a full service event and emergency service provider, caterer and restaurant group operating since 1997. Capable of mobilizing for turn-key sheltering / site management and emergency catering at a moment's notice, our staff have experienced project management, culinary, and support training ensuring services for your project are executed in a timely and professional manner. Operations are supported by a working corporate office and resource center, three retail restaurant locations, and an 18,000 square foot warehouse & preparation facility for mobile equipment and deployments.

Our team has been successfully responding to emergency events since 1996.

BASE CAMP SOLUTIONS

SITE PREPARATION & MANAGEMENT – We provide a skilled Project Manager to ensure streamlined coordination while constructing and managing: site selection and design, inclement weather protection, road access to site, drainage access, and security.

PORTABLE LIVING FACILITIES (PLFs) – We provide temporary emergency facilities that include services such as:

- Mobilization to the location
- Dining Facilities that include seating, handwashing stations and restrooms
- Laundry Facilities that include appliances, hot water heater, folding tables and needed supplies
- Recreation Area that includes seating and satellite television with DVD capabilities
- Camp Office & Living Quarters for staffing
- Sleeping Quarters
- Restrooms & Showers
- HVAC & Power Systems

PLF MANAGEMENT - We provide experienced leadership the facilitate personal needs, catering and housekeeping, facility repairs, vendor coordination, etc.

PLF HSE – Our HSE representative will ensure that the PLF is maintained in a skilled and safe manner, including: maintaining healthy and productive occupants and employees, utilizing company JSA reporting and maintaining all OSHA facility and impact standards, minimalizing environmental impact on the surrounding area and communities, etc.

PLF CULINARY STAFF – A culinary department run by an Executive Chef certified by the NRA Serv-Safe program as well as certified support staff will handle supply procurement, menu planning, and meal servicing.

PLF HOUSEKEEPING – The housekeeping department will maintain proper cleanliness and sanitary standards in sleeping and common living areas.

PLF MAINTENANCE – We will ensure that all aspects of the PLF are kept in safe operating order.

FOOD SERVICE

FULL MEAL SERVICES – We provide on-site hot or cold breakfasts, lunches, dinners, late night meals, beverages and ice stations as well as delivery services.

MASS FEEDINGS – We are partnered with a regional USDA certified food manufacturer and have developed a proprietary preparation and service process to provide up to 50,000 meals daily.

BOXED MEALS – A wide variety of fully packaged meals following dietary guidelines are available for remote site pickup or delivery.

GREEN SPACE – Providing potable water supply and waste water removal. We conduct safe environmental activity throughout the duration of the event and make working closely with monitoring agencies our priority.

EXPERIENCE IS THE DIFFERENCE

PROJECT MANAGEMENT with decades of experience in the food service and emergency response industry. A dedicated one-site point of contact is assigned to each site/project.

CULINARY PROFESSIONALS certified in food safety and experienced in quality meal design and production are assigned on site.

SUPPORT TEAM ranging from our company HSE representative, lift operators, and licensed tradesmen to ensure proper setup and operation of all projects.

SPECIALIZED EQUIPMENT for preparing, holding, and serving remote sites. Our equipment has been certified by local and state authorities and maintained in a professional manner in order to spring into action when needed.

VENDOR PARTNERSHIPS established long term with local and regional supply networks. If you need it, we can get it.

ASSET BASED EQUIPMENT such as fully contained mobile kitchens, refrigerated transports, tents with flooring and sidewalls, tables and chairs, and power systems are owned and maintained by Premier Catering & Events

MORALE AND COMFORT

The relationship between morale and comfort for response workers and authorities is directly related to post-event living conditions. This also applies to members of the community sheltered after an emergency. At Premier Catering & Events, we go above and beyond to honor special requests, and flexibility/mobility of service is our main asset. We have proved to our clients time and time again that we will rise to any challenge and do whatever it takes to successfully service an event.

RESPONSE TIMELINE

Contact Us prior to an emergency event to ensure the quickest response. If we are contacted after an event happens, we will follow our response systems process;

Survey of the affected area within 3+ hours of the event. Establish main points of contact and inspect the area for staging and setup.

Mobilization within 6+ hours of the event, safely moving manpower and equipment to the affected area. Vendors who are on call are alerted and move in to support our operations.

Setup of our staging area within 9+ hours of the event, establishing efficient layouts and plan for service.

Service begins within 12+ hours after notification of the event.

Contact us prior to an event for a custom response plan.
330,000+ emergency meals safely served since 2010!

PRIOR SERVICES

Our company principals have experience in the following partial list of major events:

- 1996 Texaco Oil Spill – Houma, LA
- 1998 Baroid Oil Spill – Port Fourchon, LA
- 2002 Tornado Response – Houma, LA
- 2005 Hurricane Ivan – Mobile, AL
- 2005 Hurricane Rita – Gulf Coast
- 2008 Hurricane Gustav – Gulf Coast
- 2010 BP Deepwater Horizon Spill
- 2012 Hurricane Isaac
- 2015 Tornado Response – Assumption Parish, LA
- 2016 Tornado Response – Assumption Parish, LA
- 2017 Hurricane Harvey

We have serviced this partial list of emergency response clients and companies:

- Entergy of Louisiana, LLC
- Terrebonne Parish Government
- Lafourche Parish Government
- State of Louisiana
- City of Thibodaux
- Louisiana National Guard
- Tennessee National Guard
- Solid Waste Disposal Inc.
- BP North America
- ES&H Environmental
- Oil Mop (OMI)
- Dynamic Industries
- O'Briens Response Management
- Shaw Environmental TAC

CERTIFICATIONS

- ServSafe Certified – all culinary staff
- FMP Certification – company principal
- D&B Duns 1e3 Rating
- OSHA Reporting
- CCR Registered
- 5,000,000 GL & Automobile Insured
- Workmans Compensation Remote Site
- CDL Licensed Drivers
- Certified Forklift and Boom Operators
- Licensed Mobile Kitchens
- Contracted Staffing for Response Catering

CONTACT US

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