

PRIVATE CHEF PORTFOLIO

Catering & Events Portfolio

Music touring, Korean artist catering and high-volume event food across major European venues.

TEO KIM

UK · EUROPE · SELECTED DESTINATIONS



BUILT FOR DEMANDING SERVICE

Experience that travels

Teo's European touring work includes catering for Linkin Park, Metallica and Rock im Park. He also specialised in Korean food for BTS, ATEEZ, aespa and TXT during European concert dates, serving approximately 100-150 people while managing local sourcing, dietary needs and changing venue kitchens.

COMMERCIAL LEADERSHIP

Founder/operator of Anju London and co-founder/head chef of Halmi Vienna, with hands-on responsibility for menus, teams, suppliers, costing and service standards.

HIGH-VOLUME CAPABILITY

Buffet, hot service, grab-and-go and aftershow formats designed for speed, holding quality and broad appeal.

SELECTED TOURING CREDITS

International rock touring includes Linkin Park, Metallica and Rock im Park. Korean artist catering includes BTS, ATEEZ, aespa and TXT.



CLIENT INFORMATION

Operational approach

A strong event menu must work in the actual venue—not only on paper.

PLANNING

- Guest count, service times and meal format.
- Venue kitchen, refrigeration, power and equipment audit.
- Dietary matrix and clear allergen communication.
- Local supplier and ingredient availability check.

PRODUCTION

- Prep schedule and practical batch sizes.
- Hot holding, replenishment and presentation plan.
- Coordination with local chefs, runners and service staff.
- Contingencies for access, delays and equipment limits.

MENU DESIGN

- Korean food that remains clear and satisfying at volume.
- International options for varied teams and guests.
- Vegetarian and vegan dishes treated as complete food.
- Rotation designed to avoid repetition on multi-day work.

SERVICE CONTROL

- Clear station responsibilities and briefing.
- Timing around rehearsals, calls and guest arrival.
- Quality checks through each service window.
- Practical close-down and handover.

NEXT STEP

Final staffing and equipment are confirmed only after the format, venue and production conditions are understood.

SAMPLE MENU

Sample Korean touring service

A representative Korean menu based on Teo's European concert catering experience.

HOT MAIN

Andong jjimdak

Soy-braised chicken, potato and vegetables

HOT MAIN

Bulgogi

Marinated beef, onions and sesame

RICE

Kimchi fried rice

Spring onion, sesame and optional soft egg

NOODLES

Japchae

Sweet potato noodles and vegetables

VEGETABLE

Roasted cabbage

Aromatic butter, garlic and sesame

BANCHAN

Cucumber muchim

Bright chilli, vinegar and sesame

VEGETARIAN

Tofu jorim

Braised tofu and spring onion

SOUP

Doenjang jjigae

Korean soybean stew and seasonal vegetables



SAMPLE MENU

Sample international event service

A flexible buffet and aftershow selection suitable for mixed teams and guests.

BOWL STATION

Lemon herb couscous

Roast vegetables, leaves, pickles and crunchy chickpeas

PROTEINS

Three service options

Yakitori chicken, garlic chilli shrimp or falafel

SALAD

Beetroot, peach & burrata

Rocket, herbs and bright vinaigrette

HOT SNACK

Gochujang chicken wings

Spring onion and kimchi yoghurt

HANDHELD

Pulled pork quesadilla

Kimchi, cheese and fresh salsa

LATE SERVICE

Midnight dürüm

Grilled chicken, vegetables, sumac onion and garlic yoghurt

SEAFOOD

Salmon buffet platter

Citrus, herbs and seasonal accompaniments

PLANT-LED

Smoky aubergine bowl

Bulgur, tahini, pomegranate and herbs



CLIENT INFORMATION

Information required for a quote

Accurate production planning starts with a complete brief. Early detail reduces cost and prevents surprises on site.

EVENT DETAILS

- Date, city, venue and service address.
- Expected covers and final guarantee date.
- Meal periods, service times and access window.
- Buffet, plated, family-style or grab-and-go format.

FOOD BRIEF

- Cuisine direction and must-have dishes.
- Dietary and allergen list with quantities.
- Budget expectation and beverage responsibility.
- Multi-day rotation or single-event requirement.

VENUE & TEAM

- Kitchen specification, equipment and storage.
- Existing venue catering team and responsibilities.
- Required chefs, assistants and front-of-house staff.
- Security, credentials, loading and parking constraints.

COMMERCIAL TERMS

- Bespoke quote after consultation and venue review.
- Ingredients, labour, travel, accommodation and hire itemised by scope.
- Deposit, cancellation and final-number terms agreed before confirmation.
- International work subject to travel and work eligibility.

NEXT STEP

For event enquiries: contact@chfteokim.com · Please include the date, location, guest count, service format and dietary overview.