



# Gran Canaria CB: Food & Event Catering Sustainable Concepts

Introducing:





**"Our food is one hundred percent "heart" - made"**

**"We firmly believe in the value of using products from our direct proximity – that helps us to collaborate and support the local economy and at the same time protects our cultural heritage and reduces emissions."**

**"We work with a true and sincere commitment to our farmers, ranchers and fishermen."**

**says Lorena Bethencourt, Commercial advisor  
at VINTIA catering**

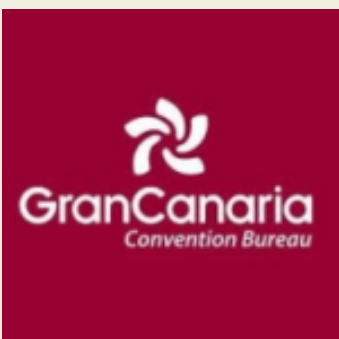




## **Q1: What exactly is your business - what kind of local products do you offer?**

We offer both catering service and the whole organization of events.

We supply whatever the client wants although we always advise them to follow a local gastronomic concept line.





## Q2: What is your sustainable concept?

We commit to prioritize the concept of sustainability in every menu we create for our customers.





**Q3: How can food and catering for meetings and incentive groups offer both experiences and help the local producers in GC?**

**Betting on local farming and gastronomy is a win-win situation for both partners.**

**The organiser and his participants get to know better the place they visit and our local businesses benefit.**





# VINTA

**PARTNER OF :**

  
**GranCanaria**  
Convention Bureau