

Mobydish

**Wedding and Corporate Event Catering
for People with Taste**



What is Mobydish?

- A **full catering-service marketplace** delivering from **top-rated local restaurants and caterers**
- A team of hospitality **experts from all over the world** to delight your guests
- A network of **trusted partners**
- A technology to deliver a **top-notch customer experience**
- A **Y-Combinator company** (our alumni include Airbnb, Reddit, Dropbox, DoorDash)

Available in



**San Francisco &
South Bay**



Austin

Opening



New York



Our Catering Services

The Moby Sauce



- 1- Instantly curate menus online or let us do it for you, whatever your needs are
- 2- We pick up the food, deliver and set it up on-site
- 3- We install stations to keep the food warm, including passing food around & busing
- 4- We actively clean up during & at the end of your event



Why MobyDish?

- **Plan everything within days** instead of months
- **30%+ cheaper than most caterers**
- **Good taste only** from carefully curated restaurants and caterers
- Serve **multiple cuisines at the same event** with only one point of contact
- Feed your guests **the day of, prior and after your wedding**
Breakfast, full meals, snacks and **custom cakes**, we have vendors for everything!
- **Last-minute change?** No problem, we only require 2-3 days of lead time
- Ask about **equipment rentals, planners, event venues or bartending services**, you'll be in good hands with our **trusted partners**



Southwest Airline Cake



Custom Wedding Cake



Sample Menus

Samples of different meals and cuisines

(keep in mind that we have 50+ curated vendors and adding more every month! You can mix and match multiple cuisines and meal types, like breakfast burritos then a Texas BBQ lunch then late snacks)



CUCINA 35. | Italian | 4.5 stars

Authentic & mouthwatering homestyle Italian dishes. Must try their meatballs & their classic lasagna!

Bruschetta Bites

Bruschetta bites made with fresh tomatoes, onion, basil, garlic, and Romano cheese served on top of freshly made crostinis.

Classic Lasagna

Marinara, beef, sausage, layers of pasta, ricotta cheese, topped with mozzarella and Romano cheese.

Spinach Salad

Fresh spinach, sliced roma tomatoes, sliced red bell peppers, and parmesan cheese.

Mascarpone Cheesecake

This is not your New York style cheesecake, rich marscapone cheese and a graham cracker crust, topped with a red wine reduction.





Ranch Hand | Healthy Tex-mex | 4.8 stars

Ranch Hand is a Texas protein based healthy food concept partnering with badass local ranchers who pasture-raise happy, healthy animals, and the freshest produce from amazing local sources.

Build-your-own Taco Bar

Includes flour and corn tortillas, salsa roja, queso fresco, grilled corn, black beans, Forbidden Rice, pickled red cabbage, romaine, diced tomatoes, red onions, sliced avocado, grilled chicken breast, pepper sirloin and BBQ braised jackfruit.

Basil Bowl

Baby Arugula, Roasted Petite Carrots, Broccolini, Roasted Red Beets, Butternut Squash & Quinoa served with Basil Pesto Vinaigrette.

Rosemary Salad

Spinach, Black Rice, Roasted Sweet Potatoes, Honeycrisp Apple, Pumpkin Seeds & Goat Cheese. Served with a homemade Apple Cider Vinaigrette.

Salted Caramel Brownies With a Pretzel Crust

Delicious, decadent, rich, melt in your mouth salted caramel brownies with a crisp pretzel crust. It's the perfect cheat for your day!





ZuZu Handmade Mexican Food | Mexican | 4.2 stars

ZuZu's serves breakfast, lunch, and dinner - all made by hand daily using the freshest ingredients and prepared to your liking when ordered. They've been family owned in Austin for more than 20 years.

The ZuZu Salad

Romaine lettuce tossed with rosemary-lime vinaigrette and topped with tomatoes, crispy tortilla strips, guacamole, and Cotija cheese. Choice of protein (poultry, beef, pork, seafood, or veggies) optional!

Fajita Platter

Grilled fresh red onions, red bell peppers, and poblano peppers. Served piping hot with mozzarella cheese, guacamole, and your choice of tortillas and two fresh sides.

Nachos

Tortilla chips topped with pureed black beans and melted Mozzarella cheese and topped with diced tomatoes and guacamole. Choice of protein is also optional!

Chipotle Chicken Pizza

Topped with grilled chicken, homemade chipotle sauce, and sprinkled tomatoes. Mexican pizzas come on a thick, fluffy crust and are baked with black beans and Mozzarella cheese.





Lotus Chinese | Asian | 4 stars

Locally owned Chinese restaurant bringing you handmade dumplings, freshly made wok fried rice, lo mein noodles, and snacks!

Lemongrass Shrimp and Pork Dumplings

Shrimp and pork dumpling filled with lemongrass pork broth with black squid ink wrapper.

Wok Charred Edamame

Delicious fresh edamame, wok charred with sesame salt

Salt and Pepper Shrimp

Fresh shrimp, lightly fried with a salt and pepper coating

Sweet and Sour Sesame Chicken

Locally sourced chicken, work fried in a sweet and sour sauce, a classic.





Tarka Indian Kitchen | Indian | 4 stars

A Fresh, healthy and affordable indian cuisine. Mixing the the right balance of curries, kabobs, biryanis, and freshly baked flatbreads. And we paired the food with great drinks like mango lemonade, fresh fruit lassis, and select wine and beer.

Garlic Naan

Leavened flatbread coated with garlic & basil

Tarka Daal

Yellow and red lentils cooked with Indian spices and finished with a tarka of onions, tomatoes, cumin, and coriander.

Curried Chicken, Lamb, Shrimp, Vegetables or Paneer

Tikka Masala, Korma, Saag, Coconut or Vindaloo, all with your choice of protein

Vegetable Samosas

Flaky pastry puffs stuffed with seasoned potatoes and green peas. Served with mint-tamarind-yogurt chutney





Our Pricing

Pricing example for 100 people

A standard wedding with appetizers and a full meal

15% Service fee

Service fee includes: Menu creation, pickup, delivery, cutlery (plastic) and standard food setup

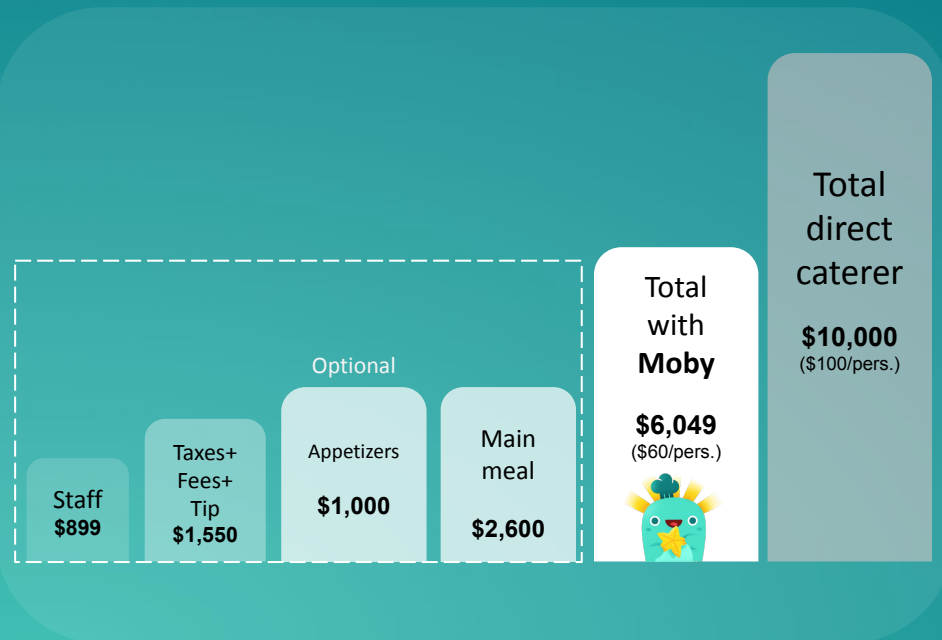
Wedding/Event Staff Upgrade: \$899

Three trained catering staff, 6 hours on-site, tables setup, manage buffet/stations, serving utensils, passing appetizers, busing and food clean up.

Extra catering staff: \$50/Hour/staff

Extra Trash/End of Service cleanup: \$249

Add taxes and a tip for our crew that's it!





How Does It Work

The best customer experience with Mobydish in few simple steps

1- Choose your menu

An Account Manager will ask questions and draft ideal menus for you within 1-2 business day, respecting dietary restrictions. Customization and requests are more than welcome

2- Select your level of service

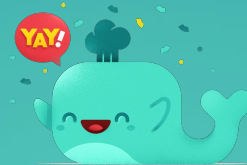
Our services and pricing scale with your needs and headcount. Receive a detailed quote for an ideal experience and customize it on demand.

3- Pay the deposit

Pay 50% of the invoice to lock your order and the rest two months prior and manage everything online from your dashboard

4- Ask about our partners

We select vendors who care about your experience as much as we do. Ask us for intros and we'll gladly connect you!





Mobydish in Numbers

Using Mobydish also means supporting our staff and our local vendors

In
business since
2015

5m
Meals catered

200+
Food partners

100+
Trained
staff

5,000+
People
fed daily

3
States
in operation



98%
On-time
delivery

3,300+
Events
catered

25%
Guests with
food allergies
per event

\$12m+
Revenue paid to
local vendors



Sample Of Corporate Customers

Top companies trust Mobydish to provide a consistent and delicious experience to their events and offices

wework

CapitalOne

 **theTradeDesk**



salesforce

DPR
CONSTRUCTION

CHANEL

Casper

**The
New York
Times**


Meta

Klarna.


COMCAST



What Individuals Are Saying

Serena Married 12/17/2022



Mobydish is a lifesaver! Our original caterer was very unreliable and expensive. Mobydish did all the nitty gritty work to make our menu perfect, and for a fraction of the cost of our original provider. The night of, I couldn't have asked for better service. The food was excellent, especially the cake. My husband and I loved being able to completely customize the cake to fit our wants and needs. Their staff was also next level. Super professional, friendly and on top of everything.

Planning a wedding is a job in itself. I'm very thankful I found Mobydish, the food at my wedding was perfect because of them.

Serafin D. Married 12/17/2022



We recently married in Austin, and it was an emotional rollercoaster. Everything from the venue to the decorations to the photographer went wrong. The catering by Mobydish was the only thing that went exactly as planned. They provided buffet-style catering, and the food was hot and tasty over the entire event. I was relieved not to have to worry about that at least, and all of my guests enjoyed the food!

Mobydish saved our special day ♥

Jennifer M. Married 01/08/2023



Most convenient, delicious, and easy catering experience for your wedding!!

I cannot recommend MobyDish enough for all your wedding food needs!! What was so great about them is that we didn't have to spend time doing any food screening - they handled everything from the appetizers and meal to even the cake! The food was absolutely delicious and there was a variety of dietary options with allergen labels to accommodate all our guests needs. The cake was incredible too. Most beautiful wedding cake I've seen - the guests wouldn't stop taking pictures of it! And it was so tasty!



More information about
[Wedding Catering](#)
[Corporate Event Catering](#)

Email us: hello@mobydish.com

Call us: (833-439-6629)