Capital Catering scales operations as key player in aviation growth

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Sabahuddin Imran, Director Commercial, Capital Catering

Capital Catering has emerged as a cornerstone of Abu Dhabi's aviation and hospitality ecosystem. Established following the strategic acquisition of Etihad Airport Services Catering, the company combines decades of airline catering expertise with the extensive hospitality infrastructure of ADNEC Group, positioning itself as the exclusive caterer at Zayed International Airport.

"For millions of travelers, Capital Catering is the first taste of the UAE," says Capital Catering's Director Commercial Sabahuddin Imran. "Our mission is to deliver not just meals, but a seamless extension of Abu Dhabi's renowned hospitality."

Every meal matters

Operating from one of the largest catering facilities in the region, Capital Catering's 30,000-square-meter headquarters in Abu Dhabi has the capacity to produce more than 90,000 meals daily. A robust supply chain, supported by a fleet of more than 250 chilled trucks, enables the company to mobilize complex contracts with speed and efficiency. In 2025 alone, the caterer served more than 29 million meals and supported nearly 80,000 international flights, underscoring its operational resilience and scale.

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While aviation remains central to its operations, Capital Catering's reach extends beyond the tarmac. Its customer base includes more than 20 international airlines, as well as healthcare, energy and corporate sectors across the UAE. The company serves a wide range of operations—from high-frequency commercial flights to bespoke VIP services—offering tailored solutions for large-scale or premium requirements.

"Flexibility and attention to detail are what set us apart," says Imran. "Whether it is a high-volume operation or a VIP flight, we ensure every meal meets the highest standards."



Capital Catering's multicultural team of chefs create menus that satisfy international tastes while celebrating UAE heritage

Consistency at the core

Capital Catering leverages technology to maintain industry-leading efficiency and precision. AI-driven planning systems integrate real-time flight data with production schedules, while advanced tray assembly systems and precision dosing equipment enhance consistency and speed.

"Our investment in automation and digital tools ensures that every passenger receives the same high-quality experience, every time," says Imran.

Culinary innovation is central to the company's philosophy of being "globally inspired, locally rooted." Its multicultural team of chefs creates menus that satisfy international tastes while celebrating UAE heritage. Signature dishes such as traditional Emirati Machboos offer travelers an authentic local experience, complemented by Arabic, Mediterranean and international options.

The caterer has also redefined kosher offerings with its Fresh Kosher Meal Concept, presenting fully certified, fresh meals served on elegant chinaware.

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Waste, not wasted

Safety and trust underpin operations at Capital Catering, says Imran. The company is fully halal-certified and adheres to HACCP, ISO 22000, and ISO 14001 standards. Its facility features dedicated production zones, including a supervised kosher kitchen, and rigorous quality control systems that monitor every stage of production.

Sustainability is a key pillar of the company's strategy. Capital Catering processes up to 1,200 kilograms of food waste daily into compost and converts used cooking oil into biodiesel. Eco-friendly packaging made from innovative materials such as date palm leaves further reduces environmental impact. These initiatives have earned recognition at the Gulf Sustainability Awards 2024, where the company won Gold for its Water and Waste Management program and Bronze for its Zero Food to Landfill initiative.

"Environmental responsibility is central to our operations," notes Imran. "We aim to reduce waste, optimize resources and lead by example in sustainable aviation catering."



Capital Catering leverages technology to maintain industry-leading efficiency and precision

Redefining global standards

Capital Catering is now focused on the next phase of growth. Expansion at Zayed International Airport, entrance into new markets and strengthened presence in VIP lounges and Fixed Base Operator sectors are priorities over the next three to five years, Imran shares. Automation and sustainable food technology will play a critical role, with advanced robotic systems and AI-driven resource management enhancing efficiency and precision.

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Capital Catering’s headquarters in Abu Dhabi has the capacity to produce more than 90,000 meals daily

“Our vision is not just to feed passengers, but to create experiences that reflect Abu Dhabi’s world-class hospitality,” says Imran. “Through innovation, sustainability and operational excellence, we aim to redefine airline catering standards globally.”

For millions of travelers, Capital Catering is more than a meal provider—it is a gateway to the warmth, culture and sophistication of the UAE. By combining scale, culinary expertise and technology, the caterer helps cement Abu Dhabi’s position as a global aviation and hospitality hub.

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