



Testimonial Indibano

We started from humble beginnings in 2001, and our company has grown from a small catering business into a formidable and successful food service company. And so we want to share our dream with others...

IMVELAPHI CATERING

“Where we come from...”

Imvelaphi means “Where we come from” and is indicative of the strong link with our past that carries us into the promising future. This was the first business unit in operation in the Indibano Group.

Our history

Our love affair with food began many years ago and the magnificent heritage of our business dates back 3 generations. Our late father Martin Müller, a renowned chef, was passionate about cooking and it was a labour of love for him. It was in his catering business that we were introduced to the art of cooking from an early age.

Making it our own

Equipped with valuable business knowledge, it became our desire to make our late father’s business our own. As young entrepreneurs we adapted our late father’s catering concern and changed the name to one that explains our heritage and that is proudly African...hence Imvelaphi Catering.

INDIBANO CAFÉ

History

Indibano Café was launched in 2005 and is the food service management division of the group. This inception of this brand indicates the dynamic vision and innovative approach that the managing partners had for the future growth and development of the company.

Indibano is a Xhosa word that means meeting or coming together. Our stores are great gathering places for business partners, associates and friends. After all Indibano is all about connecting people. This is why we pride ourselves on being at the forefront of the food service management industry.



Indibano brings the trendy café society concept to the corporate environment. We offer great food, great coffee and great customer service to people on the move.

Lisa Balz assisted us in the process of setting up a fully fledged kitchen at Alan Gray in Cape Town in April 2008.

Lisa is well experienced, highly organised and she tuned into our needs immediately.

With her hands-on approach she guided us through every aspect of this intricate task -from introducing us to the newest cooking technologies to her advice on healthy, enticing menus. If required she takes on her chef's jacket and literally works on the floor to get a better understanding of the work we do.

In meticulously "dissecting" the intended menu she determined type and sizes of kitchen equipment needed. It saved us from buying un-necessary equipment. Lisa also suggested new technologies as far as cooking systems are concerned which enabled us to downsize the floor space of the kitchen by 40%.

Indibano as well as Alan Gray will hold her in high esteem for her talent to set up the staff canteen in the smallest spaces available.

Lisa worked her magic and WOW'ed us!

Her other outstanding qualities are that she is very much customer orientated, straight forward, friendly; that she got lots of humour and it's always fun to work with her. Our staff loved her.

We highly recommend Lisa Balz to any food related businesses as they are Restaurants, Food Factories, Manufacturing Plants, Industrial Caterers, Game Lodges -- you name it. Besides her talent to turn empty vertical spaces into something profitable she ensures that systems are in place to ensure the financial success of businesses.

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