

— CAPABILITY STATEMENT

Hospitality kitchens & F&B — designed, supplied & delivered.

A specialist consultancy taking food & beverage environments from first concept to a fully operating handover — for the world's leading resorts and hotels, worldwide.

— WHO WE ARE

The accountable line from concept to handover.

Black Mango Solutions is a specialist hospitality consultancy — the client-facing lead for kitchens, food & beverage outlets and back-of-house environments. With over two decades of expertise, we develop visionary spaces for the world's leading hotel and resort brands.

Our solutions encompass the entire process: from initial concepts to construction details, MEP coordination, tendering, procurement, installation, handover and staff training. Wherever a project sits — a remote private island, a high-rise tower, a golf estate — we take responsibility for getting the back-of-house right.

20+ Years of experience	5 Continents delivered	3 Regions — SA · UK · Italy	1 Accountable partner
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— WHY BLACK MANGO

Design vision, delivered with technical rigour.

01 One accountable team

A single programme across design, supply and delivery — one line of accountability to the client, with no gaps between disciplines.

02 Italian supply, global reach

Top-tier European product specified and delivered to even the most remote island and bush sites.

03 Technical depth

BIM-led design, full MEP coordination and bespoke detailing as standard — not an add-on.

04 Proven on flagships

Delivered for Four Seasons, Waldorf Astoria, Hilton, Six Senses, Anantara and more.

Every discipline a project needs — from A to Z.

Design input, recommendations and coordination that carry a kitchen and F&B outlet from first sketch to a fully operating handover — delivered in-house or coordinated with your wider project team.

DESIGN

Concept & technical design

Conceptual and detailed design, construction drawings, elevations, renderings, MEP coordination and equipment specification.

SUPPLY

Procure & deliver

Bills of quantities, tenders, value engineering, global procurement, shipping, customs and warehousing.

DELIVER

Install & operate

Installation, commissioning, site supervision, quality assurance, recruitment, training and handover.

— THE FULL SCOPE

Our services in detail.

01 Conceptual Design

The culinary and operational vision — spatial concepts and design language for kitchens, F&B and back-of-house.

03 Construction Drawings

Coordinated construction-ready drawing sets for contractors and the wider design team.

05 Elevations

Clear 2D elevations communicating design intent to clients, operators and contractors.

07 Equipment Specification

Detailed specification of catering and F&B equipment to the standard the operation demands.

09 Tenders

Preparing and managing tenders to secure the right suppliers at the right value.

11 Procurement

Global procurement and product development, with access to a top-tier Italian supplier network.

13 Installation & Commissioning

On-site installation and commissioning of equipment, ready for operation.

15 Training & Handover

Training operating teams and handing over a kitchen that is ready to run from day one.

02 Detail Design

Developing the concept into fully resolved, build-able kitchen and back-of-house layouts.

04 MEP Coordination

Mechanical, electrical and plumbing coordination so services align with the kitchen design.

06 Renderings

3D visualisations that bring spaces to life for client review and sign-off.

08 Bill of Quantities

Comprehensive BOQs — a transparent, itemised basis for pricing and tender.

10 Value Engineering

Rigorous evaluation of options to protect budget without compromising the operation.

12 Shipping & Logistics

Freight forwarding, customs clearing and warehousing — origin to client door by sea, air and road.

14 Recruitment

Sourcing and recruiting kitchen and F&B staff suited to the concept and standard.

16 Aftercare

Ongoing support, spare parts and service through our supply and logistics network.

THE CLUSTER

One partner, from first sketch to final handover.

Where most projects are stitched together from separate designers, suppliers and freight agents, Concept Black operates as one aligned team — sharing one programme, one set of drawings, and one accountable line to the client. Black Mango is the flagship; around it sit three specialist partners, so every discipline a project needs sits inside the group.



Flagship

CLIENT-FACING LEAD

Black Mango Solutions

South Africa · UK · Italy

Two decades designing visionary kitchens and back-of-house for the world's leading hospitality brands — carrying the accountable line across the workflow.



Eduan Naudé

MD · Africa & Indian Oceans



ARCHITECTURE & INTERIORS

Black Canvas

Pretoria, South Africa

An IID-accredited architectural interiors studio — concept through construction documentation, Revit/BIM, FF&E and site sign-off.



Janes Botha

Creative Director



PROCUREMENT & PRODUCT

VME Group

Milan, Italy

A Milan-based procurement and professional-kitchen specialist with a top-tier Italian supplier network and front-of-house interiors through Studio LV.



Aleh Salah Shakra

Director · Procurement



LOGISTICS & DELIVERY

Impex Cargo

Kempton Park, Johannesburg

The logistics backbone — cargo from origin to client door by sea, air and road, with customs compliance, 3,000 m² of warehousing and its own fleet.



Charlene Beulink

Director · Logistics

01

Concept

02

Design

03

Procure

04

Logistics

05

Install

06

Handover

One end-to-end pipeline — each firm owning the phases it does best.

Delivered across the Seychelles & the Indian Ocean.

Beyond design, we deliver — procurement, equipment supply, freight and on-site installation for some of the region's most remote luxury resorts.

Waldorf Astoria

Platte Island, SC

F&B kitchens — bespoke green-and-brass cooking suites, live-fire robata, wood-fired oven and market show kitchen. Procured, shipped, installed & commissioned on the island.

Hilton LXR — Mango House

Seychelles

Commercial kitchen supply, logistics and installation across the F&B outlets — cooking suites, refrigeration and back-of-house.

Meliá — Seafront

Eden Island, SC

Our largest delivery — multi-outlet kitchen design, procurement, freight, installation and handover, plus laundry, OS&E and a water-bottling plant.

Four Seasons Westcliff

South Africa

Commercial kitchen supply and installation for the landmark Johannesburg hotel — stainless hot line, prep and back-of-house.

Four Seasons Desroches

Seychelles

A new pizzeria pavilion plus kitchen equipment, generator, solar roofing and FOH & canteen buffets — supplied, shipped and installed.

Four Seasons Mahé

Seychelles

Full kitchen fit-out for the Kannel restaurant, bar and show-kitchen, plus staff canteen — ventilation, cooking suites, cold rooms and a tandoor.

Frégate Island Private

Seychelles

Procurement, supply, freight and installation across the private island — copper craft distillery, SMEG appliances, cold-room works and OS&E.

Constance & Six Senses

Seychelles

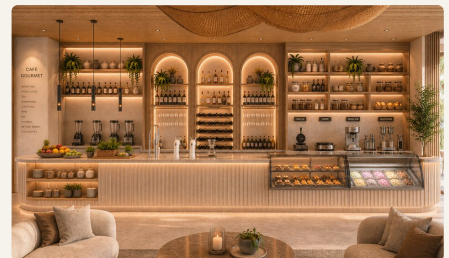
Multi-outlet kitchen design, bespoke cooking suites and procurement across Ephelia & Lemuria, with logistics support for Six Senses Félicité.

SIGNATURE F&B CONCEPTS

VAMOS Beach Club at Constance Lemuria · **Anantara Zanzibar** — a 13-area F&B programme (beach club, swim-up bar, tiki bar, rum & gin distillery, cigar lounge) · **Sumosan** live sushi theatre · **Fancourt** pool-bar precinct · **Avani Lesotho** live-fire dining.

DELIVERED & DESIGNED FOR

Four Seasons · Waldorf Astoria · Hilton · Six Senses · Anantara · Constance · Meliá · Fancourt · Avani



— LET'S TALK

Start a project with Black Mango.

Tell us about your kitchen, F&B outlet or back-of-house — wherever it is in the world — and we'll take it from there.

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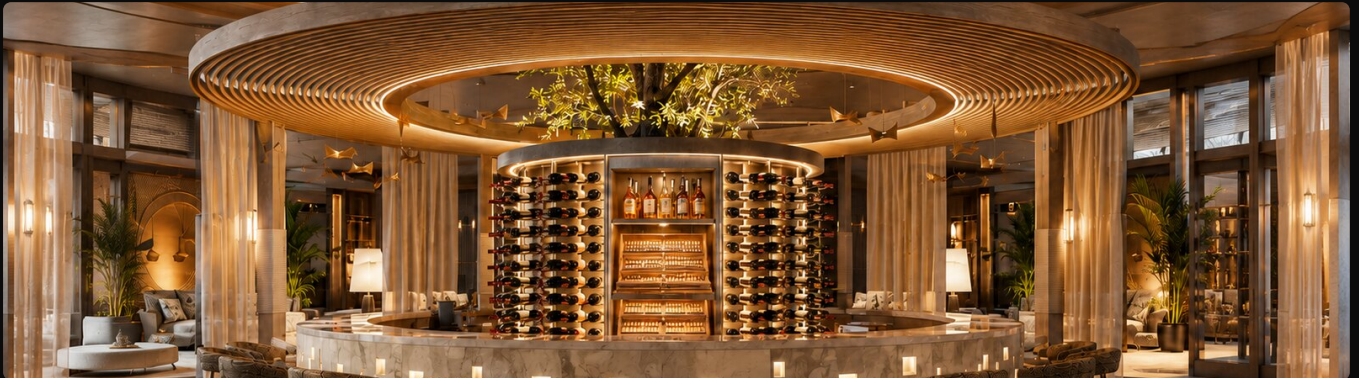
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Regions — South Africa · United Kingdom · Italy. Delivering across Africa, the Indian Ocean, the Middle East & Europe.



From first concept to a kitchen that's ready to run — one accountable team.

COMPANY PARTICULARS

Black Mango Solutions (Pty) Ltd · Reg. 2024/265741/07 · Tax ref. 9424517226

South Africa

blackmangosolutions.co.za

Part of Concept Black — design, supply & delivery, united.