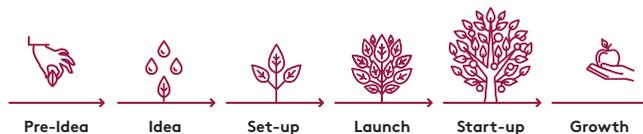


Aysha Navlakhi, Events by Aysha

A catering business offering a range of food products along with event styling and catering services, all done with simplicity and elegance.



“The adventure, the thrill, the adrenaline that’s pumping because of the orders that are coming through, it’s a beautiful experience.”



Sister since 2017

Aysha has a background in beauty and massage therapy and moved to Australia from South Africa 22 years ago. Aysha began her business journey in 2017, turning from her trained profession to a business that lights her up. Aysha cherishes the memories of her mother’s cooking, which was all about happiness and connection, and these values are embedded in her business.

How Global Sisters is making a difference

Aysha started her business with two main purposes: to become independent and to take the stress out of people during events so they can enjoy special moments without the worries.

Aysha joined Global Sisters’ My Big Idea workshop and quickly enrolled into Sister School which gave Aysha a renewed sense of independence and confidence. Sister School was instrumental in Aysha’s ability to feel empowered and to learn from experts and peers.

Because Aysha used to do a lot of functions for her friends, her business emerged organically. With the support from Global Sisters and the Foodie Industry Circle, she was in a position to quickly address the technical components of her business. “We constantly learn from each other – everyone is willing to share, we don’t hold back and that’s a very powerful, beautiful thing.”

Aysha received 1:1 Coaching from Global Sisters business coaches as well as support in assessing the viability of her business.

It was her business coach who encouraged her to pivot when her catering company took a heavy hit as coronavirus restrictions came into effect. With



the support of Global Sisters, she quickly purchased packaging equipment and created take-home halal meals, immediately popular with south Brisbane’s Muslim community. Aysha now believes that coronavirus actually gave her a chance to slow down on events and get into pre-packed meals.

During the Ramadan, Aysha was able to help her community get Iftar meals, easing the pressures on households that were dealing with fasting, home-schooling and working from home in tandem. She also made food drops to foreign students who have lost their jobs because of COVID-19 and, via charity Brothers in Need, donating hundreds of meals to inner city Brisbane’s homeless community.

Her ready meals pivot allowed her to employ two more women.

In the course of 2020, Aysha was able to invest in and grow her home based commercial kitchen space, allowing her to scale her business.

Aysha’s food product line is now available on the [Global Sisters marketplace](#), Australia’s first marketplace for women.

Follow Aysha’s business journey at:

 [Events by Aysha](#)

 [events_by_aysha](#)