

Welcome to



Platinum
hospitality

Catering Solutions for Corporates

Transforming Everyday Dining into Extraordinary Experiences

INTRODUCTION

Platinum Hospitality is a renowned name in the corporate catering industry, with a rich legacy over 25 years.

We proudly serve all three main meals (Breakfast, Lunch & Dinner) and hi-tea snacks every day to over 2500 individuals over Various Corporates.

Our newly renovated kitchen, strategically located in Udyog Vihar, Gurgaon, positions us at the heart of the corporate hub, allowing us to provide exceptional catering services to our valued clients.





OUR SERVICES

Full Thali, Mini Meals, Packed Meals, Combo Meals & Live Counters: A wide range of meal options to cater to diverse tastes and preferences.

Healthy Food: Wholesome and balanced meals prepared according to the recommendations of our in-house dietician.

North Indian, South Indian, Continental & Oriental Cuisine: A culinary journey to satisfy every palate.

Salads and Fruits: Fresh and nutritious options to promote a healthy lifestyle.

Food Festivals: State-wise themed festivals to celebrate the rich culinary heritage of India, in various corporates as weekly/ monthly Pop Ups.

State-of-the-Art Kitchen Facilities



Platinum
hospitality
Catering Solutions for Corporates



State-of-the-Art
Kitchen Facilities to
Support
Large-Scale Catering



Modern and Well-
Equipped Kitchen
Infrastructure



Advanced Cooking
Equipment for Efficient
and High-Quality Food
Preparation



Separate Areas for
Vegetarian and Non-
Vegetarian Cooking to Ensure
Purity and Integrity of Meals



Strict Adherence to
Food Safety and
Hygiene Standards



Skilled and
Trained Chefs and
Kitchen Staff

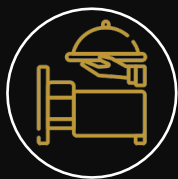


Continuous Upgrades
and Maintenance to
Ensure Optimal
Performance

Kitchen Operations

Efficiently Designed Kitchen Areas for Seamless Operations:
Prioritize Hygiene & Health





Receiving Area:
Ensuring Proper
Inspection and Storage
of Ingredients



**Cutting Area (Separate for
Vegetarian and Non-Vegetarian):**
Maintaining Purity and Preventing
Cross-Contamination



**Cooking Area (Separate for
Vegetarian and Non-Vegetarian):**
Adhering to Dietary Preferences
and Requirements



Dispatch Area:
Streamlining Order
Preparation and Delivery



Cold Room Refrigerator:
Proper Storage and Preservation
of Perishable Items



Separate Storage Area:
Organized and Efficient Storage
of Ingredients and Supplies

Why Choose Platinum Hospitality?



Platinum
hospitality

Catering Solutions for Corporates



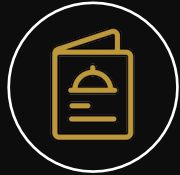
Extensive Experience:

With over 25 years in the industry, we have honed our catering services to perfection, ensuring exceptional experiences for our clients.



Customization:

We understand that each client is unique, and we offer tailored solutions to meet specific preferences and requirements, ensuring a personalized dining experience. **Quality Assurance:** We prioritize quality in every aspect of our service, from food preparation to presentation. Our commitment to excellence guarantees a memorable and satisfying dining experience.



Diverse Menu Options:

Our wide range of cuisines and meal choices caters to various tastes and dietary requirements, providing something for everyone.



Professional Staff:

Our team of culinary experts and service staff is highly skilled and dedicated, ensuring seamless operations and top-notch service quality.



Trusted Partnership:

We value the trust and relationships we build with our clients. Our collaborative approach and commitment to customer satisfaction foster long-lasting partnerships.



Timely Delivery:

Our efficient logistics and well-organized processes ensure on-time delivery, allowing your employees to enjoy their meals promptly.

Sample Menu (Basic)

Day	Dal	Veg 1	Rice	Curd	Sweet (Optional)
Mon	Dal Makhani	Methi Alu	Onion Rice	Boondi raita	Balushai
Tue	Rajasthani Dal	Matar Paneer	Zeera Rice	Kheera Raita	Meetha Samosa
Wed	Rajmah	Gobhi Alu	Plain Rice	Onion Raita	Kheer
Thus	Kadi Pakora	Mix Veg	Plain Rice	Plain Curd	Fruit Custard
Fri	Pindi Chana	Kathal masala	Veg Pulao	Alu Raita	Coconut Ladoo
Sat	Lucknowi Masur	Malai Kofta	Peas Pulao	Mix Raita	Imerti

FOOD FESTIVAL SAMPLE MENU					
CUISINE	RAJASTHANI	BENGALI	AWADHI	CONTINENTAL	SOUTH INDIAN
DAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
DAL	KADI PAKODA	DAL CHENCHI	DAL SULTANI	PASTA ARRABIATA	VEGETABLE STEW
VEG 1	JAIPURI VEGETABLES	ALUR DOM	ZAFFRANI PANEER	GREEN THAI CURRY	CABBAGE PORIYAL
RICE	PLAIN RICE	PEAS PULAO	SAFFRON RICE	HERBED RICE	LEMON RICE
ROTI	CHAPATI	CHAPATI	CHAPATI	GARLIC BREAD	CHAPATI / PARANTHA
NON VEG	MURG ROGAN JOSH	DOI MAACH	ZAFFRANI MURG	CHICKEN RED THAI CURRY	MADRAS CHICKEN CURRY
SWEET	SUJI HALWA	RASGULLA	RABRI SHAHI TUKDA	MINI PASTRY	COCONUT LADOO
CURD	PAPAD	MIX RAITA	BURANI RAITA	JUICE	FRYUMS
SALAD	DICED SALAD	GREEN SALAD	KACHUMBER SALAD	GREEN GODDESS SALAD	KALA CHANA SUNDAL



Safety First

A chip off the family business

Jhanvi Celly Saxena's cloud kitchen and catering enterprise builds on what she saw growing up and the experience of working in the family biz from the age of 16.

Bikramjit Ray • ETHospitalityWorld • February 15, 2022, 11:15 IST



Jhanvi Celly Saxena, founder of Indian Alchemy, stands before the photo of her grandfather and biggest inspiration, the Late Yogesh N Saxena.

You could say that [Jhanvi Celly Saxena](#) grew up in the food business. This food entrepreneur who is also studying at the [Indian School of Hospitality](#) took a page out of her grandfather, [Yogesh N Saxena](#), who had started a corporate catering company three decades ago in the Indian capital called Platinum

Hospitality.



Stringent Quality Control:

Our dedicated team of chefs and kitchen staff ensures that every meal meets our high standards of quality. We maintain strict quality control measures to deliver delicious and satisfying meals consistently.



Compliance with Regulations:

We stay up-to-date with local health and safety regulations, and our practices align with industry standards. By following all relevant guidelines, we provide you with peace of mind, knowing that we prioritize the health and safety of your employees.



Hygiene Practices:

We prioritize hygiene in every aspect of our operations. Our kitchen follows rigorous sanitation procedures to ensure a clean and safe environment. Our staff undergoes regular training in safe food handling practices, ensuring the integrity and safety of the meals we serve.



Documentation and Traceability:

We maintain detailed records of our quality checks and ensure traceability of ingredients. This allows us to track the journey of each ingredient, ensuring transparency and accountability in our sourcing and preparation processes. Continuous Improvement: We believe in constant learning and improvement. We regularly review our practices and seek feedback to enhance our quality control measures, ensuring that we consistently deliver exceptional dining experiences.



HACCP Guidelines:

We strictly adhere to Hazard Analysis Critical Control Point (HACCP) guidelines, a systematic approach to identify and control food safety hazards. This comprehensive framework ensures that all our processes are designed to minimize risks and ensure the highest level of food safety.

Certifications and Compliance



Fire NOC:

Our kitchen facility is equipped with necessary fire safety measures and holds a valid Fire NOC (No Objection Certificate).



FSSAI License:

We hold a valid FSSAI (Food Safety and Standards Authority of India) License, ensuring our compliance with food safety regulations.



FSSAI Food Handlers License:

Our kitchen staff holds individual FSSAI Food Handlers Licenses, demonstrating their expertise in safe food handling practices.



Regulatory Compliance:

We strictly adhere to all relevant regulations and guidelines, prioritizing the safety and quality of our food services.

TEST REPORT

Issued to :
Platinum Hospitality
Plot No.428-429, G.F. Udyog Vihar -3,
Gurugram
Haryana, India

J.O. No. : W20250426-018-018
ULR Code : TC5503 25 2 00018556 F
Report Date : 01-05-2025
Sample Receipt Date : 26-04-2025
Account Manager : BD Team 7
Credit Manager : Gulab/Septesh



Customer Provided Information:#

Nature/Name of the Sample : **RO Water**
Location : Main Kitchen
Source of Water : Supply Water
Treatment Type : RO Treatment

Laboratory Provided Information:

Sample Quantity & Packaging : 1Litre x 3 Pet Bottle, 500ml Sterilized Bottle
Test started on : 26-04-2025
Test Completed : 01-05-2025
Method of Sampling : FL/SOP/B/D-1
Date of Sampling : 26-04-2025
Sample Collected by : Mr. Tribhuvan (FARE LABS Representative) at the premises of Platinum Hospitality

Analysis Report

Physical Description : Water is clear without any sediments, suspended particles & extraneous matter.

S. No.	Parameters	Unit	Test Results	Specifications as per IS-10500:2012	Method
Organoleptic & Physical Parameters					
1	Colour	Hazen	1	5 Max.	IS 3025 (P-4)
2	Odour	--	Agreeable	IS 3025 (P-5)	
3	Total Dissolved Solids	mg/L	115	500 Max.	IS 3025 (P-16)
4	Turbidity	NTU	0.49	1.0 Max.	IS 3025 (P-10)
5	pH value	--	6.65	6.5-8.5	IS 3025 (P-11)
Chemical Analysis					
6	Chloride (as Cl)	mg/L	44.49	250 Max.	IS 3025 (P-32)
7	Sulphate (as SO ₄)	mg/L	24.15	200 Max.	APHA 24 th ED.
8	Total Alkalinity (as CaCO ₃)	mg/L	25	200 Max.	IS:3025 (P-23)
9	Total Hardness (as CaCO ₃)	mg/L	54	200 Max.	IS 3025 (P-21)
Metal Analysis					
10	Arsenic (as As)	mg/L	BLQ, (LOQ-0.002)	0.01 Max.	FL/SOP/12-01
11	Lead (as Pb)	mg/L	BLQ, (LOQ-0.002)	0.01 Max.	FL/SOP/12-01

Authorised Signatory
D Mathur, Director

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NOTE: The laboratory accepts the responsibility for content of report. The results contained in this test report pertain only to the sample tested not for the whole lot. Test report shall not be reproduced except in full, without written approval of the laboratory. This report is intended only for your guidance, and not for legal purposes, commercial decision, and for advertisement. Samples will be destroyed after 15 days from the date of issue of test certificate unless otherwise specified. Any complaints about this report should be communicated in writing within 7 days of issue of this report. Total liability at FARELABS Pvt. Ltd. is limited to invoice amount only. The recipient of this report is requested to kindly confirm with FARE Labs, the authenticity and genuineness of this report at farelabs@farelabs.com. FARE Labs is not responsible for any unconfirmed Test Report. If you have any complaint/feedback regarding the sample collection/testing/test report, please send an email at farelabs@farelabs.com and call at +91 9312645333.
The details are received from Customer on its own responsibility. FARE Labs Pvt. Ltd. does not Confirm about it and hence does not take any responsibility whatsoever.

ISO 9001:2015

ISO 14001:2015

ISO 45001:2018

ISO / IEC 27001:2013

Digitally Signed

TEST REPORT

Issued to :
Platinum Hospitality
Plot No.428-429, G.F. Udyog Vihar -3,
Gurugram
Haryana, India

J.O. No. : FA20250426-032-071
ULR Code : TC5503 25 0 00054561 F
Report Date : 01-05-2025
Sample Receipt Date : 26-04-2025
Account Manager : BD Team 7
Credit Manager : Gulab/Septesh



Customer Provided Information:#

Nature/Name of the Sample : **Ready To Eat Meal (Dal)**
Location : Main Kitchen

Laboratory Provided Information:

Sample Quantity & Packaging : 1x200g, Polypack
Date of Performance of Test : 26th April - 01st May, 2025
Method of Sampling : FL/SOP/B/D-02
Sampling Done By : Mr. Tribhuvan (FARE Labs Representative) at the premises of Platinum Hospitality

Analysis Report

Physical Description : Sample of Dal, packed in good condition.

S. No.	Parameters	Unit	Test Results	Specification as per International Standard*	Method
Microbiological Analysis					
1	Coliform count	cfu/g	<10	NMT 10 ³	IS-5401(P-1)
2	E. coli	MPN/g	ND, [DL-3]	<3	FDA BAM ch-4
3	S. aureus	cfu/g	<10	NMT 10 ²	IS-5887(P-8)
4	Salmonella sp.	per 25g	Absent	Absent	IS-5887(P-3)
5	Total Plate Count	cfu/g	160	NMT 10 ⁴	IS: 5402 (P-1)

ND = Not Detected; **DL** = Detection Limit; **NMT**=Not More Than

***ICMSF**: International Commission on Microbiological Specifications for Foods.

Inference: The tested sample conforms to ICMSF Standard for ready to eat items and is fit for human consumption w.r.t. above tests.

Authorised Signatory
Ms. Meenakshi Bakshi, Scientist B

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*****End of Report*****

ISO 9001:2015

ISO 14001:2015

ISO 45001:2018

ISO / IEC 27001:2013

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Trusted Partnerships and Clients



At Platinum Hospitality, we have built strong and trusted partnerships with renowned organizations across various industries. Our commitment to delivering exceptional catering services has made us the preferred choice for numerous clients. Some of our esteemed clients include:

ThoughtWorks Technologies
Gurgaon

KELLTON Tech Solutions
Gurgaon

Orient Electric Company
Gurgaon

Moody's Shared Services
Gurgaon

British Telecom
Gurgaon

Tata-Play
New Delhi

KELLTON Tech Solutions
Gurgaon

Accenture
Gurgaon

Finthrive India Pvt. Ltd.
Gurgaon

Unlimit Pvt. Ltd
Gurgaon

PERFETTI
Gurgaon

MOODY'S
Gurgaon

Goodricke Group
Gurgaon

Group M Media (Events)
Gurgaon

NYKAA (Events)
Delhi & Gurgaon

Savills Property Services (Events)
Gurgaon

Ogilvy & Mather Pvt. Ltd. (Events)
Gurgaon

ACB India (Events)
India

Market India Services (Events)
Gurgaon & Noida

S&P Capital IQ (Events)
Gurgaon

British Telecom (Events)
Gurgaon

Our collaboration with these esteemed organizations is a testament to our commitment to delivering exceptional catering services. We value these relationships and strive to exceed expectations in every aspect of our service.



On-Time Delivery

At Platinum Hospitality, we prioritize punctuality and understand the importance of timely service. With our efficient logistics, dedicated delivery team, reliable fleet, and real-time tracking, we guarantee on-time delivery of your meals.. Our commitment to delivering meals promptly ensures that your employees can enjoy their meals without any delays or disruptions.



Events & Experiential Catering Solutions

Corporate Events & Experiential Catering

- 25+ years of leadership in corporate catering & hospitality
- Trusted partner for **corporate events, conferences & large-format gatherings**
- Seamless extension of our everyday corporate dining excellence into events

Event Formats We Cater To

- Leadership Meets & Boardroom Events
- Conferences, Seminars & Corporate Offsites
- Product Launches & Brand Activations
- Annual Days, Townhalls & Employee Engagement Events
- Festive Celebrations & Themed Corporate Events
- High-Tea, Cocktail & Networking Events



Events & Experiential Catering Solutions- Video Glimpse



Customized Solutions

At Platinum Hospitality, we understand that every client has unique requirements and preferences. That's why we offer customized solutions to cater to your specific needs. Whether it's dietary restrictions, special menu requests, themed events, or personalized meal plans, our experienced team works closely with you to create tailored catering solutions. We take pride in our flexibility and ability to adapt to your changing needs, ensuring that every dining experience is customized to exceed your expectations.



Dedicated Customer Support

We believe in providing exceptional customer service and support throughout your catering journey. Our dedicated customer support team is always available to address any inquiries, provide assistance, and ensure a seamless experience. We value open communication and strive to build long-term relationships with our clients. From initial consultations to post-event feedback, we are committed to providing attentive and responsive customer support, ensuring your satisfaction at every step.

Thank You

We would like to express our heartfelt gratitude for considering Platinum Hospitality as your catering partner. We are confident that our commitment to quality, hygiene, customization, and exceptional service will make your dining experiences memorable. Trust us to deliver delectable meals, exceptional service, and a worry-free catering experience.



For inquiries or to discuss your catering needs, please contact us

Email: platinumhospitality4@gmail.com | Phone: +(91) 9873697055, 9999697055, 9811297055

Thank you for the opportunity to serve you, and we look forward to exceeding your expectations.