## Welcome to the house of



We bring best-in-class cuisine to any location complimented with impeccable service & intense culinary experiences.





# **Identity**

Expertise, authenticity and passion for food defines us.

Foodlink Services (India) Pvt. Ltd. Company was founded in 2003 by Mr. Sanjay Vazirani with the objective to drive excellence in the Indian Food & Beverage Service Industry. It started with small-scale events in Mumbai and kept raising the bar each time with sheer persistence and passion to gradually transform itself into a luxury catering brand to reckon with, offering exclusively crafted culinary experiences from all around the world.

Over time, Foodlink has grown considerably in terms of verticals, geographies and overall stature to become India's largest and leading Food & Beverage Service Company, headquartered in Mumbai (India) and operating in four distinct verticals.

- & Luxury Catering
- & Luxury Banquets
- & Restaurants
- & Cloud Kitchens



# About the Founder

Post his bachelors from the Institute of Hotel Management, Catering Technology and Applied Nutrition in Mumbai, Mr. Sanjay Vazirani explored different facets of the F&B industry as a restaurant manager and F&B consultant. Taking cognizance of the large gap in the available and desired calibre, quality, and hygiene in the catering sector, he envisioned a brand that would define luxury dining by combining the best cuisines with the highest service standards. In 2003, with the inception of Foodlink, he pioneered the era of an organized catering business by adapting global best practices.

Foodlink today is a renowned multi-dimensional hospitality group with a growing international footprint. It has built a reputation for delivering bespoke dining experiences and stands as a force to be reckoned with in the luxury F&B domain.



# Revolutionizing the gastronomical experience

By continuously evolving its offerings, Foodlink has created its niche in the sector with unparalleled growth and geographical diversification. It stands apart with its robust systems, processes and sharp focus on quality, bringing it the recognition and precious trust of the most discerning clientele from across the country & beyond.





## **Our Vision**

Staying a customer-focused company that creates value for its stakeholders by constantly innovating and pursuing newer better products, services, and management practices.



## **Our Mission**

To provide world-class culinary and hospitality experiences that delight our guests across all formats of operation while staying committed to the happiness and growth of our employees as well as our social responsibility towards the environment and community.

# Highlights

30+

Yrs of domain experience



Combined capacity of 10 lakhs + meals / day



Tech-enabled growth strategy



Zero compromise on hygiene



Food grade equipment, fitted and energy efficient

2 Lakh+

Sq. ft State-of-the-art production and warehousing facilities



Dry, cold, and frozen storage



ISO, HACCP, FSSAI compliant



Fire safety system



Adapting evolving automation techniques

75%

of the Forbes India Top 100 businesses & families serviced



Global footprint of successful operations



Sensitive about sustainable growth & eco-friendly practices

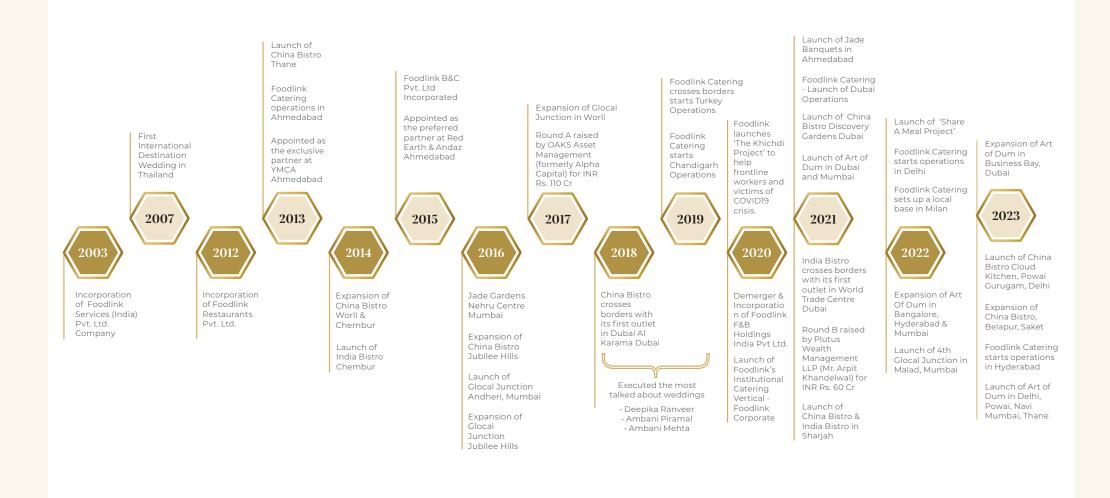


4 countries with base kitchens / warehouse





## Milestones



# Awards & Honours | Restaurants

## 2015

India Bistro Awarded Indian Restaurant Awards for **Best Regional Debutant Restaurant of the year** 

## 2016

China Bistro awarded Times Food Award for **Best Chinese Restaurant** 

## 2017

India Bistro awarded TIMES Food Award for **Best Indian Restaurant in Casual Dining** 

Glocal Junction awarded **Best Gastro-Pub with Outstanding Ambience and Interiors Award** 

China Bistro awarded Indian Restaurant Award for **Best Regional Pan-Asian Restaurant** 

## 2018

Glocal Junction awarded **Best**Gastro-Pub with Outstanding

Ambience and Interiors

Award

China Bistro awarded Indian Restaurant Award for **Best Regional Pan-Asian Restaurant** 

## 2019

China Bistro awarded Indian Restaurant Congress Award for Best Regional Pan-Asian Restaurant of the Year

China Bistro awarded What's Hot Owler's Award for **Best Chinese In Mumbai**China Bistro awarded Express
Food & Hospitality Award for **Restaurant Excellence** 

### 2021

Glocal Junction awarded by Food Connoisseurs India Awards for **Best Gastro Pub of the year** 

Art of Dum awarded by Restaurant India Awards for **Best Cloud Kitchen of the year** 

## 2022

China Bistro awarded Times Food & Nightlife Award for **Best Chinese Restaurant** 

Art of Dum awarded Times Hospitality Icon Award for Food Delivery Icon of the Yeard

Art of Dum awarded Times Food & Nightlife Award for **Best North Indian Delivery Brand** 

Art of Dum awarded Caterer ME Award for **Best Delivery Kitchen**  Art of Dum awarded
Indian Restaurant Award
for Circular Restaurant of the
Year

## 2023

China Bistro awarded Times Food & Nightlife Awards Best Chinese Casual Dining Restaurant

Art of Dum awarded Times Food & Nightlife Awards Best North Indian Casual Food Delivery

# Awards & Honours | Catering

GIWA Awards: 2014-2023

**Best Food & Art Display** 

WOW Awards Asia 2016-2023

Achievement in Catering
F&B Experience Concept, Design
Presentation for a Social Evevnt

Times Nightlife Awards

2016 - Best Caterer of the Year

Times Food Guide Awards

4 Times Winner - Best Caterer of the year

**BW** Applause Awards

2017 - Best Hospitality at a Social Event - Gold 2017 - Best Hospitality at a Social Event - Silver Weddingsutra Influencer Awards

2019 - Winner Trendsetting Food Design 2021 - Winner Trendsetting Food Design

2022 - Winner Trendsetting Food Design

Times Hospitality Icons Awards

2019 - Hospitality Icon - Mr. Sanjay Vazirani 2019 - Iconic Luxury Caterer Award

Food Connoisseurs India Awards

2021 - Best Caterer of the year2022 - Best Caterer of the year

Prestigious Brand Awards

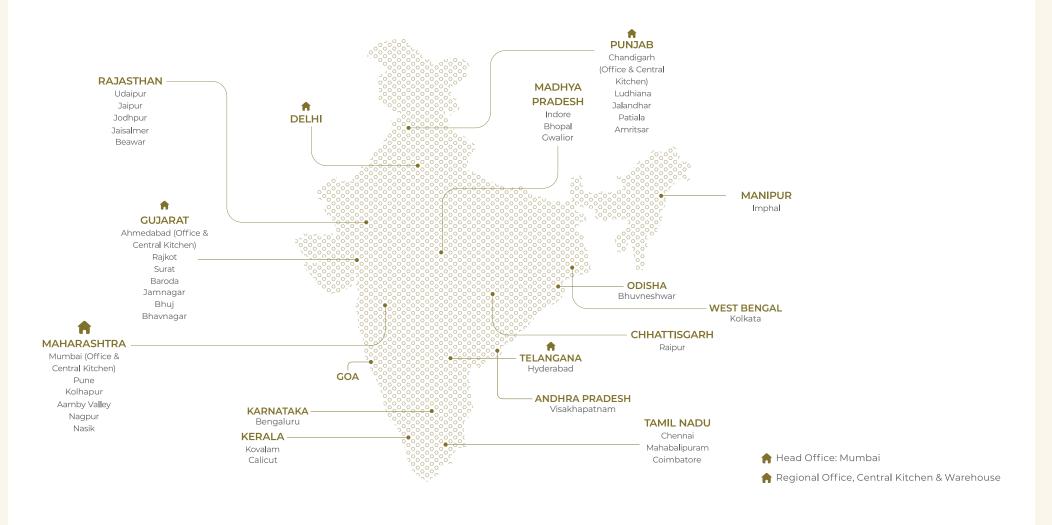
2022 - Brand of the Decade

EMF Global Networks 2023

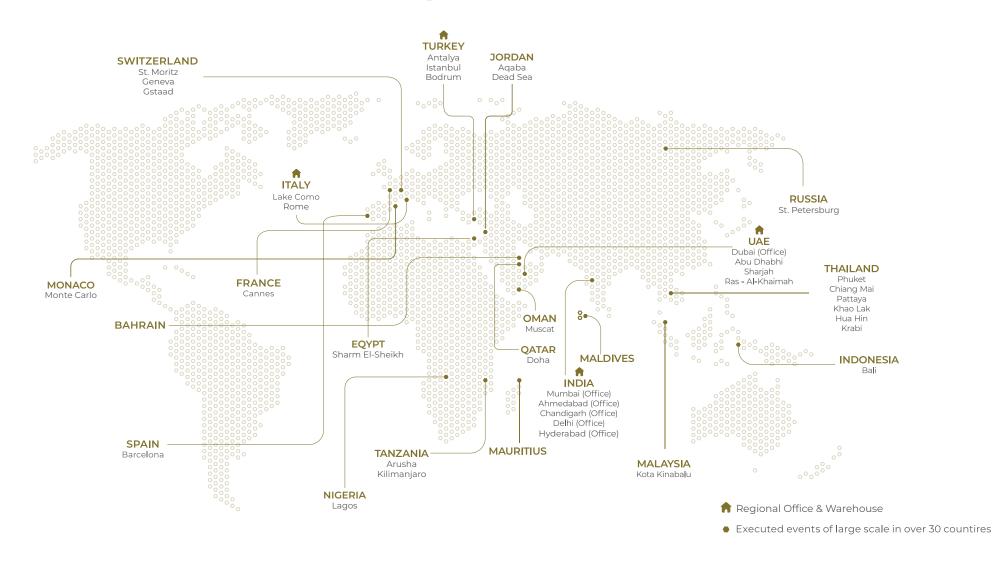
The Iconic Venue of the Year Best Catering Company of the Year SIWPC Global 2023

Best Catering Company India Best Catering Company -International Destination Best CSR Project

# Pan India Footprint



# Growing Global Presence





# **Luxury Catering**

Trusted by India's most renowned businesses & families.



Foodlink Luxury Catering is the flagship division of Foodlink group. It creates luxurious, imaginative, tailored, and highly memorable events for a wide range of client briefs embodying standards of service and quality with a world-class finesse. It realizes various types of events, from simple, intimate gatherings to grand, spectacular banquets. The team hand holds the clients through the process and takes care of every detail so their event reflects their brand and personality. Foodlink Catering has been bestowed with numerous awards & honours over the years for its exceptional work. Foodlink has stood for fine quality culinary experience and impeccable service for almost two decades. It was the first to introduce India an unprecedented level of quality, internationally acclaimed chefs, precisely choreographed service, and ISO compliance in the Indian F&B domain.

# Our Offerings













To know more visit: www.foodlink.in

# Highlights

30 yrs

Of designing powerful F&B experiences

4000+

Clients across the globe

50000

Guests catered in a single event

30+

Countries where successful destination events have been executed

500 +

Alliances with top chefs across the globe



# Restaurants & Cloud Kitchens

An exemplary food trail, a hallmark of quality



Foodlink restaurants business started in 2012 and within a short span created powerful quality conscious casual dining brands spread across India as well as UAE. It currently owns & operates over 33 outlets across the brands India Bistro, China Bistro, Glocal Junction and Art of Dum which are leaders of the North Indian, Chinese, World Fusion and Dum Pukht cuisine categories.

It aims to bring communities together over fulfilling gourmet experiences. The team goes to great lengths to ensure that the consumer's precious time is well spent. The growth strategy revolves around four drivers which form the foundation and serve as guiding principles in all business decisions.









Powerful Brand Values

**Unparalleled Work Culture** 

Hand-Picked Talent

**Customer-Centric Approach** 

## These drivers enable Foodlink to

- ${\mathfrak K}$  Keep the promise to serve delicious food
- Make the food accessible to customers via a user-friendly online & offline interface
- $\mathscr{K}$  Offer profitable opportunities for partners by delivering strong returns and long-term value
- Cive employees a place to flourish and make a difference

# Highlights

11+yrs

Of domain experience

20

Lakhs plus happy customers

22%

YOY growth

4.5\*

**Average Customer Ratings** 

50,000

Sq. Ft of retail space

48%

**Guest Retention** 





India Bistro features the local favorites of Indian cuisine from Amritsar to Waga to Lucknow, in an elegant new age setting, complementing the flavours and traditions of India with modern presentation.

To know more visit: www.indiabistro.co



India • UAE • Turkey • Europe



China Bistro is a culinary journey that presents traditional flavours of Asian cuisine in a contemporary, fresh and imaginative way.

To know more visit: www.chinabistro.co



India • UAE • Turkey • Europe



Quaint and elegant restaurant in the day that transforms into avibrant high-energy lounge by evenings, offering delectable culinary wonders for today's global-local .



India • UAE • Turkey • Europe



Art Of Dum offers a culinary experience that encompasses the evolved robust and characterful style of Dum Pukht cooking from the royal heritage and kitchens of Northwest Frontier Province.

To know more visit: www.artofdum.com



India • UAE • Turkey • Europe



# **Jade Banquets**

Iconic venues offering timeless celebrations & unparalleled experiences



Foodlink's banquet brand is called JADE. It is India's premier destination to host exquisite events that symbolize grandeur & style. It operates multiple beautifully appointed indoor banquets and outdoor venues across India offering superlative hospitality and award-winning catering to add elegance to your most treasured occasions.

Jade has perfected the 'Art of Hospitality' and enjoys a reputation of providing its guests with unique and memorable experiences that are highly regarded by the patrons. With world-class amenities and a responsive service team, Jade is one of the most eminent venues in the city, managed by professionals trained in the highest standards of international hospitality. Thousands of clients have trusted Jade with their significant milestones.



# Highlights

7+yrs

2.5 Lakhs

10+

Of domain experience

Sq. Ft. State of the art banqueting facilities

Unique venues

4.7\*

1500+

**Average Customer Ratings** 

Successful events delivered

To know more visit: www.jadebanquets.in

# **Growing Sustainably**

As we link the world communities with delicious food, we're also elevating our brands and business practices through our set of shared values of socially responsible growth.

Operating in a responsible and sustainable manner is central to protecting and adding long term value to our business. We're on a journey when it comes to our sustainability work. We are proud of the progress we're making.





## Environment

We stand committed to our efforts to reduce the impact on nature.

Tree Plantation Drives 3000 Trees Planted

Waste Management 1000's of Tons of organic waste composted

Energy Conservation
Over 10% energy conservation
achieved through various measures
adopted



## Community

We believe in contributing to the social welfare of the communities around us.

The Khichdi Project
Over 25000 Khichdi Meals
distributed per day during
lockdown

Blood Donation Drives

20000 Units of Blood Donated

Feeding India
10000 + Children Fed



## Safety

Our processes are in accordance with internationally certified standards to ensure quality and reliability to all of our customers.

Stringent Food Safety Management System in place

Qualified **Hygiene Officers** deployed at every unit

Responsible Sourcing undertaken



## **Compliant Environment Ensured**

As we have enter the new normal in the post COVID 19 world, we have refreshed our service standards to ensure the highest levels of guest safety in line with the guidelines issued by Ministry of health family welfare, WHO, FSSAI, ISO & HACCP

Our experienced team of master chefs, professionally trained food handlers and servers are equipped to ensure that our guests have a magnificent dining experience with utmost level of hygiene & food safety.









Hygiene Partner: buzil rossari

# Leadership

They are the ones who play a vital role in shaping our strategy, as well as inspiring and driving business day-to-day. They deliver results, champion change, embed our values and culture, develop our people and cultivate our future leaders. They lead to deliver our purpose and mission in a way which fits Foodlink's values with focus on building and inspiring a culture of collaboration, innovation and growth.



Sanjay Vazirani CMD / Chief Executive Officer



Priya Gogte Khurana Director



Amitabh Negi Chief Executive Officer Restaurants



Rajiv Kumar Chief Operating Officer



Jaswinder Singh
Director
Supply Chain
Management



Johnson David Chief Technology Officer



Chander Lakhani Vice President Banquets & Catering Chandigarh



Inder Balani
Regional Chief
Operating Officer
Ahmedabad



Deepak Bassi B&C Business Head Mumbai



Saquib Nazar BNC Business Head



Mandeep Singh Uppal Business Head, UAE



Chandrashekar Rai Chief Business Officer Restaurants



Jaymon Devassy
General Manager
Operations
Jade Luxury Banquets



Seshidhar Mukkasa B&C Business Head Hyderabad



Rakshit Sah General Manager Human Resources



Subramanya Shetty Executive Director



Shaili Kumar Vice President Business Development



Priyanka Bhambhani Vice President Strategic Growth

# **Our Chefs**

Our chefs come from different cultural backgrounds and form the backbone of our enterprise. Their stunning menus and innate sense of style are key components that shape the Foodlink experience.



Rahul Kaushik Corporate Chef



Sadik Khan
Chef De Cuisine
Japanese & Pan Asian



Sandeep Gussain Punjab Dhaba Cuisine Specialist



Shivanjali Shankar Chef De Cuisine Italian



Manbir Singh
Executive Chef



**Sachin Wagh** Executive Chef



**Jaydeep Murkherjee**Chief Culinary Officer
Glocal Junction



Dilip Ghewade
Brand City Chef
China Bistro
Mumbai



Hannan Qureshi
Brand City Chef
Art of Dum
Mumbai



Sharata Das
Brand Chef
Glocal Junction



Kalyan Rai Brand City Chef China Bistro Delhi



Rajib Muzumder
Corporate Chef
Indoor Banquets



Roop Mahsingh Thakur Sous Chef India Bistro



Harihar Biswal
Chef De Cuisine
China Bistro

# We look forward to hosting you!

#### Head Office

Foodlink F&B Holdings India Pvt. Ltd.

301, Safal Pride, Sion-Trombay Road, Deonar, Mumbai - 400 088, Maharashtra, India T: +91-22-6118 9999

#### Ahmedabad Regional Office

Foodlink F&B Holdings India Pvt. Ltd.

Jade Banquet,1, Bodakdev, Next to new LJ Engg. College, SG Road, Ahmedabad 380 054, Gujarat, India

### **Enquiries**

Mumbai: +91 9820286000 | Ahmedabad: +91 9712993337 | Chandigarh: +91 7707877777

**Delhi:** +91 93 1133 4666 | **Hyderabad:** +91 88288 65000

**Dubai:** +971 52 134 2890

### Chandigarh Regional Office

Foodlink F&B Holdings India Pvt. Ltd.

F-105, 106 Industrial Phase, 7 SAS Nagar. Mohali - 160 055, Punjab, India

### Delhi Regional Office

Foodlink F&B Holdings India Pvt. Ltd.

F 9, Spring Drive, Radhe Mohan Drive, New Delhi 110 074, India

## Hyderabad Regional Office

Foodlink F&B Holdings India Pvt. Ltd.

1st Floor, Sy No.37/A, Signature Towers, Opp to Botanical Garden, Kondapur Junction, Telangana 500 084

## Dubai Regional Office

Foodlink Restaurants & Catering Services L.L.C.

Office 104, Al Hamriya Building, Bank Street, Bur Dubai, Dubai

- www.foodlink.in

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- @foodlink global