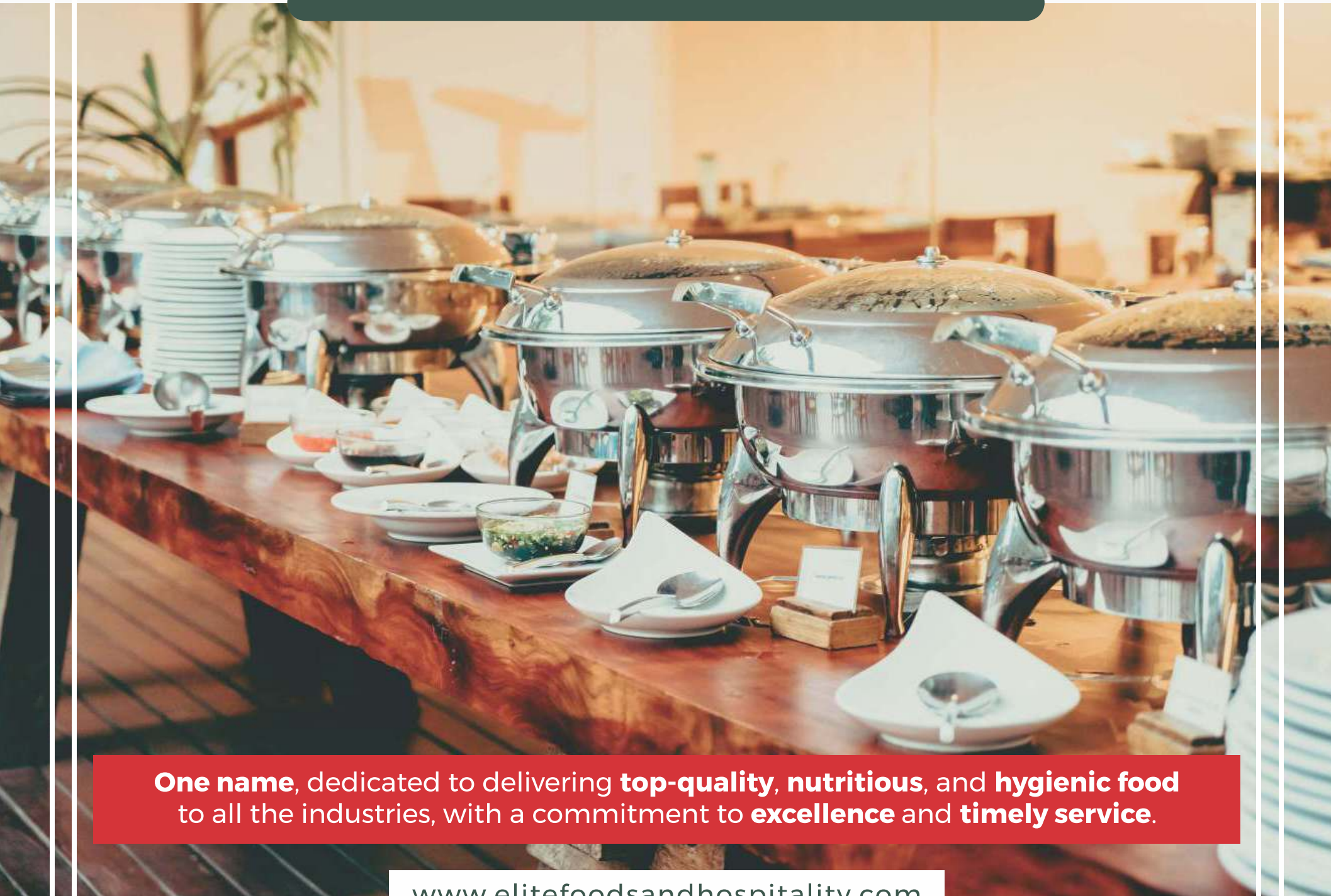


EliteTM

FOODS & HOSPITALITY PVT. LTD.

GOURMET EXPERIENCES FOR THE WORKING WORLD



One name, dedicated to delivering top-quality, nutritious, and hygienic food to all the industries, with a commitment to excellence and timely service.

www.elitefoodsandhospitality.com

COMPANY OVERVIEW

From boardroom lunches to 10,000+ meals a day; We deliver.

Elite provides 360° catering solutions for individuals, corporates, factories, institutions, MNCs, and large workforces—with the same promise every time: hygiene, taste, timing, and total reliability. Whether it's on-site catering, industrial meal programs, events, or cloud kitchen management, we design food systems that are premium in quality and smart on cost—so you get class-level experience at mass-level scale.

Why Elite works (every single day):

- Consistent taste & portion control (no daily surprises)
- Strict hygiene & SOP-driven operations
- On-time serving with planned production + logistics
- Custom menus (Gujarati, Punjabi, South Indian, Jain, diet-based)
- Scalable capacity for small teams to large plants
- Professional service that protects your brand reputation

Elite also provides trained manpower for hospitality and support operations: kitchen staff, helpers, housekeeping, packaging teams, loaders/unloaders, and event crew—male and female professionals—deployed with supervision, discipline, and accountability.



OUR VALUES

At Elite Foods & Hospitality, our foundation rests on four core values that define everything we do:

- **Commitment to Quality**
Every dish we serve reflects a strong focus on hygiene, nutrition, and consistency built over years of experience and customer trust.
- **Exceptional Service**
We don't just deliver meals; we deliver reliability. From timely execution to courteous staff, we make sure service adds value.
- **Crafted Delicacy**
Our meals are designed to be more than just food. They're well-balanced, thoughtfully prepared, and customized to match your team's preferences.
- **Value for Trust**
Whether it's food safety, transparency in operations, or long-term partnerships, we take pride in being dependable and accountable.

OUR USP's

- ✓ **On-site & Off-site flexibility**
In-house canteens, cloud kitchens, or event spaces. We adapt to your setup.
- ✓ **360° Catering + Workforce**
From food to manpower, one point of contact for everything.
- ✓ **Trained, Verified Team**
Male & female staff, background checked and service-ready.
- ✓ **Scalable & Structured**
Whether 50 meals or 5000, our systems scale without compromising quality.

The Secret of Our Success

- **Consistency in Execution:** We stick to SOPs that ensure repeatable quality across shifts, sites, and seasons.
- **Client-Centric Approach:** We listen, adjust, and improve. Every client becomes a long-term partner.
- **Team Strength:** Our backbone is our trained workforce and leadership that believes in working with dignity and discipline.
- **Smart Operations:** A balance of tradition and tech helping us stay efficient, fast, and responsive.

SERVICES PROVIDED

1. In-house Canteen Management

Daily meal service managed on-site with hygienic practices, staff support, and end-to-end food operations for offices, factories, or institutions.

2. Corporate Canteens

Customized cafeteria solutions with curated menus and efficient service tailored to corporate, MNC's, and industrial units.

3. Cloud Kitchen Operations

Setup and management of centralized delivery based kitchens, including staffing, logistics, and FSSAI - compliant food handling.

4. Event Catering

On-demand catering for corporate events, meetings, product launches, and festive celebrations. Timely, Reliable, and Flexible.

5. Manpower Support

Trained and verified staff for housekeeping, kitchen help, loading/unloading, and packaging needs male and female both available.



Our all-in-one menu is carefully crafted to cater to the diverse needs of **Industries, Hospitals, and Corporate Sectors.**

With a focus on both nutrition and taste, the menu includes **balanced meals** suitable for hospital patients, ensuring they receive the **right nutrients** for recovery.

At the same time, it offers **energy-boosting**, hearty options perfect for **industrial workers**, keeping them fueled and focused throughout long shifts.

For corporate clients, the menu includes a range of meals that are both **delicious** and **practical** for **daily work environments**, executive lunches, and events.

This **versatile menu** ensures **quality, freshness, and satisfaction** for all sectors without the need for separate meal plans.

WE OFFER A **STRICTLY VEGETARIAN** MENU WITH **WEEKLY SPECIALS** SUCH AS **PANEER SABJI, VEG. KADHAI** AND OTHER SPECIALITIES LIKE **RAJASTHANI, SOUTH INDIAN,** and **CHINESE DISHES.**



**MENU HIGHLIGHTS
AND VARIATIONS**

CORPORATE

For corporations, we offer a comprehensive catering solution tailored to meet the **diverse needs** of your team, from general staff to **delegates, business guests, foreign visitors, and top management**. In addition to providing daily meals and handling all aspects of **cooking, serving, and cleaning**. Whether it is **dietary preferences, cultural tastes**, or more **refined meal presentations**, our team ensures that **every dish is prepared** and served with the highest standards. This not only **saves time** for your guests but also guarantees they enjoy **hygienic, in-house meals**.



INDUSTRIES

For the industrial sector, we provide **end-to-end catering** services. Our team delivers food in hotpots, ensuring that it's **served hot** and **fresh** at your location. We **handle everything**, from **serving the meals to cleaning up** afterwards, all while maintaining **strict hygiene standards**. If you have an in-house kitchen and prefer **on-site cooking**, our **well-trained staff** can come and prepare meals at your premises. We take full responsibility for **cooking, serving, quality control** and ensuring the **area is left spotless**, allowing **you to focus on your business** while **we take care of the food!**



EVENT ORDERS

For events catering, we offer an exquisite **menu crafted to impress**, with a variety of options that cater to every palate. Our team ensures **flawless execution**, from **beautifully presented meals to seamless serving**, making sure your guests are well taken care of. With a focus on **detail** and **quality**, we help make your **event memorable**, leaving a **lasting impression** on everyone in attendance



HOSPITALS

We proudly serve hospitals **24/7**, offering everything from **fresh soups** to **late-night dinners**. Our menu is **thoughtfully curated** to ensure that patients receive the **highest quality food**, packed with **essential nutrients** for their recovery. We maintain the **strictest hygiene standards** and focus on providing meals that are both **delicious** and **suitable for patient health needs**. With a commitment to taste and quality, every dish is prepared with extra care, ensuring it's **safe, nutritious, and comforting** for those in care.

PRICE AND PACKAGES

Our pricing is thoughtfully designed to deliver the right balance of quality, hygiene, and cost efficiency. We understand that every client operates at a different scale, which is why our packages remain flexible, transparent, and adaptable—without sacrificing standards.

Whether it's daily meal programs for workforces, corporate dining, or special events, we offer structured solutions that ensure consistent taste, portion control, reliable service, and predictable pricing. Backed by experienced teams, standardized processes, and strict hygiene practices, our approach allows us to deliver a premium dining experience that comfortably fits practical budgets.

What sets us apart is not just what we serve, but how we serve it.

At Elite, hygiene and quality are embedded into every step of our operations—from sourcing and preparation to serving and supervision—ensuring consistency you can rely on.

Our culinary teams craft diverse, balanced, and palate-pleasing menus designed to suit different tastes, cultures, and dietary preferences, all while remaining cost-effective. With deep expertise in corporate and event catering, we focus on delivering meals that reflect professional execution, dependable service, and memorable taste; every single time.

COLLABORATE WITH US

Partner with Elite Foods & Hospitality for dependable culinary excellence.

Experience thoughtfully designed catering solutions that adapt to the pace, scale, and expectations of today's working environments—delivered with consistency, hygiene, and care.

Connect with us for a personalized consultation or explore our services to discover how Elite can support your operations with food solutions you can trust.

OUR PRESENCE

AHMEDABAD • SANAND GIDC • CHANGODAR GIDC • KERALA GIDC

FEW OF OUR VALUABLE CUSTOMERS



CALL FOR INQUIRY: 722 68 55955

CORPORATE OFFICE

210, Akshat Complex,
Nr. Pakwan Cross-roads,
Bodakdev, Ahmedabad

SANAND UNIT

WP-63, Bol GIDC,
In Front of Coca Cola,
Bol, Sanand, Ahmedabad

CHANGODAR UNIT

Shed No. 94, Tulsi Estate,
Opp. Ginger Hotel,
Changodar, Ahmedabad

www.elitefoodsandhospitality.com