



Catering Division

Since 1989
Formerly  Utsav
Catering Co.



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Contact us @

1/5, 18th Cross, 24th Main
5th Phase J.P. Nagar
Bangalore - 560 078

Phone : 080-2649 1166 / 41679366

Mobile : 94482 81199

e-mail : utsavcatering@yahoo.co.in
kakalkairuchi@gmail.com

Proposal
for

CATERING / CANTEEN SERVICES



About Us



Established in the year 2001, We are well known in the industry for Strict Quality, Timely service & Above all a **"CUSTOMER ORIENTED APPROACH"**.

The wide spectrum of our experience truly reflects the variety of catering needs in the region which we have met in the past. We have been focusing to the needs of some of the top software and Commercial establishments for over a decade giving them quality food at reasonable prices.

OUR VISION

To be the Chosen Partner for healthy hygienic and Hi-tech Hospitality service

OUR MISSION

- Enhance Restaurant service to be at par with international standards in 2 years
- Increase customer satisfaction to 99%

OUR COMMITMENT

- Continuous Improvements
- State of Art Technology
- Best Quality with better Service
- Hot and fresh food
- Hygienic
- Authentic taste
- Customer Satisfaction



Catering ...

Catering is one of the fastest growing Industry in the country. We find the enlightened customers looking out for hygienically prepared low calorie, tasty and quality food. Customers require good food to be available at their work place & home to save time and relax while eating. This has evolved a good number of well managed professionally run caterers to serve the various offices, occasions & home.

We are
confident, Qualified and
young team
to manage service
if the opportunity is provided

Hospitality service at par with technology

Our Facility ...

5000 Sft Kitchen located at J P Nagar.

Infrastructure designed to meet the requirements of our Customer's Standards.

Modern Machineries Like High Pressure Steam Boilers, Kneaders, Vegetable Peelers, Vegetable Cutting M/C, Pulverisers, Grinders Etc.. where food is prepared in the most hygienic conditions. The trained and experienced staff are able to meet the needs of large corporations. We do periodical medical check up for all our staff and give them regular briefing on hygiene and quality.

We Serve ...

Corporates - Breakfast, Lunch, Snacks and Dinner Social Catering- Wedding Functions, Parties, Get-togethers. Individual Catering- Annual meets, Picnics, sport Days etc.,

Our Speciality

In a cosmopolitan city like Bangalore, we have to cater to varying tastes. We are proud to have specialists to prepare South Indian, North Indian, Chinese and Continental Dishes.

Packing for Freshness ...

To ensure fresh and warm food, we use Sterilized utensils taking maximum care to preserve the taste.

Nutritional Values ...

We evaluate the Calorific value of all our dishes and ensure low fat and protein rich foods. Only the best ingredients are used in our Kitchen and all the preparations are checked for quality and taste by our experts before being packed and dispatched.

OUR STRENGTHS

- Leadership.
- Making Effective Decisions.
- Goal-setting and Achievement.
- Delegating Work effectively.
- Cutting Cost.
- Building and leading teams.
- Getting organized.
- Standardization and Mechanization.
- Technology Oriented Approach to achieve True Success.
- HR-Development.
- Developing Systems and Controls which is Duplicable.
- Counseling Teams/People.
- Developing Managers as IBO's.
- PR-Management.
- Training IBO's to work on there weaknesses to achieve Goals.
- Positive Thinking attitude and approach to improve area of operation day by day.







OUR TEAM

Our Team of People are Trained to achieve their Goals through **Team Work**, Edification and Win-win Policy



PROFESSIONAL SERVICE

PROVIDERS FOR :

-  CORPORATE CATERING
-  OUTDOOR CATERING
-  BUSINESS MEETINGS
-  MARRIAGES
-  BIRTHDAYS
-  GET-TOGETHERS

Hygienic
&
Traditional



Sathish Kakal

- S/o Late Laxminarayan Rao and Jayalaxmi.
- DOB - 19.11.1971. Age 40 years
- Education Electrical Engineering.(1992)
- Proprietor of
 - **Utsav Catering Co.** (1.6.2001) - Corporate Catering (Supply of Breakfast, Lunch, Dinner to many Software Companies & Private Functions)
 - **Kakal Kairuchi** (13.5.2010) Self-service South Indian Restaurant
 - **Danapani** (1.6.2010) Multi-cuisine Fine Dining
 - **Supancha** (13.5.2010) Banquet Hall
 - **Kakal Kairuchi Dwira** (1.6.2008) Fast Food Joint @ J.P.Nagar.

WORK EXPERIENCE

- **Marketing And Distribution Management**
Kakal Pickles Karnataka(1997 – 2004)
- **Kakal Food Industries : A family concern-**
Responsible for Finance, Marketing and property development and plant and machinery to manufacture South Indian Pickles.(1994-2002)
- **Proprietor- Foodronics – (1996-2000)**
Marketing of UPS Systems and Food Products
- **Marketing Executive –**
Techser Power Solutions pvt. Ltd – Responsible for appointing, training and development of dealers network across South India.(1992-1996)
- **Hobbies** – Playing Shuttle badminton, Volleyball, and reading Positive thinking books and listening tapes. Attending Personality development Workshops.

PARTIAL LIST OF OUR CLIENTELE





VEG RESTAURANT

SOUTH INDIAN VEG. RESTAURANT



Kakal Kairuchi, South Indian Veg. Restaurant was established in the year 2010, within no time, it has become a landmark of J.P. Nagar 7th Phase. Serving Breakfast, Lunch, Chats & Snacks for its very varied clientele.

EXCLUSIVE
SWEETS &
SAVOURIES



ದಾನಾಪಾನಿ DāNāPaNi

Veg Fine Dining

NORTH INDIAN • TANDOOR • CHINESE

Danapani, Fine Dining Restaurant, is the brainchild of Kakal Sathish, started in 2001, as a small catering unit, the passion has steadily grown into its new avatar at J.P. Nagar, on June 2010. Recognised destination for North Indian, Chinese & Tandoor food. Danapani reputation continues to grow at the restaurant has established consistently & freshness and taste as its hallmarks to success.

Currently, a 80 Seater Restaurant with a children play area, offers many choices. Serving Lunch & Dinner for its varied clientele. The restaurant continues to attract attention from all serious food lovers and also those simply enjoy a memorable evening.



EXPERIENCE AUTHENTIC CUISINE



SOUTH INDIAN VEG. RESTAURANT

@ J.P. NAGAR
2ND PHASE

Opp. Divakars Global Hospital

- Delicious South Indian Items
- Delhi Chats
- Sweets



Supancha Banquet Hall For All Occasions



OUR SITES AT A GLANCE



Maintenance work at client place



ONSITE EXPERIENCE

ST. JOHNS HOSPITAL CANTEEN at Koramangala-Bangalore

24 sep. 2006 to 7 July 2011



R.V. COLLEGE OF ENGINEERING

1st Mar. 2010 to 16th Oct. 2011

OUR CONTRIBUTION

- With our rich experience in the field of Hospitality Industry we can add:
- Multi cuisine Dining Experience.
- Tested and proven systems and Controls.
- Standardized recipes and quality.
- Experienced and skilled staff.
- Trained and experienced managers.
- 100% ownership and responsibility in making the project Win-Win.

Conclusion

We are confident, Qualified and young team to manage service through long term partnership.

Thank You