

Florishhospitalityservices.com

Florish

Nourishing Corporate Ambitions



Delicious[!]
FOOD

INDULGE IN OUR TOP NOTCH
CORPORATE CATERING
SERVICES

Florish Hospitality Services



Florish Hospitality Services Ltd. has cultivated an illustrious reputation over four decades, distinguishing itself as a premier provider of catering solutions since 2014. Despite the constraints of modern schedules, Florish remains committed to crafting bespoke meal options that cater to diverse tastes and preferences.

Florish Hospitality Services Ltd. **currently serves 10,000 healthy breakfast, lunch and dinner daily**, with a steadfast **mission to expand** its reach and **serve 25,000 employees** and clients each day consistently by offering innovative menus, well-balanced meal selections, and warm, attentive service aimed at elevating everyday dining experiences.

At the heart of its ethos lies a steadfast commitment to promoting health-conscious, balanced food choices across all client locations. Florish collaborates with **skilled chefs, dietitians, and nutritionists** to curate menus that prioritize nutrition, taste, and variety. The company meticulously sources **ingredients from trusted suppliers** and prepares dishes with care, creativity, and culinary finesse.

Through its unwavering dedication to culinary excellence and customer satisfaction, Florish Hospitality Services Pvt Ltd. sets the **benchmark for quality** in the industry, earning the trust and loyalty of patrons.

At Florish, our commitment resonates with the creation of **long-term value**. Our strategic framework revolves around four distinct business priorities meticulously designed to position the company for success in the marketplace, uphold the sustainable growth of our operations, and continually enhance both growth and market value.



Vision

Envisioning a culinary odyssey that celebrates tradition, flavor, and excellence, our catering services promise to create memorable moments infused with the richness of health and hospitality.



Mission

Our mission is to passionately curate exceptional culinary experiences, weaving together the diverse flavors, elevate celebrations with impeccable service, and foster enduring memories through our commitment to quality, innovation, and cultural richness in every dish we serve.



Services

At Florish Hospitality Services Ltd., we understand the importance of providing a unique and satisfying dining experience that exceeds our clients' expectations.

Our team of experienced chefs and dedicated service staff are committed to delivering exceptional food and service to every one of our clients.

We believe that food is not just fuel, it's a source of happiness, and it's our mission to bring that happiness to everyone who walks through our doors.

We are proud to offer a **diverse range of cuisines**, from **Gujarati to Rajasthani, Punjabi, and Chinese**, so that our clients never have to compromise on taste or variety.



**Corporate
Cafeteria**



**Pack Food
Services**



**Outdoor
Catering**

**An ISO 9001 – 2015 Quality Management
System Certified Organization**

Material Management System

Materials as per standard purchase specifications

HACCP and HALAL Certified supplies

Procurement from FSSAI Approved vendors and Brands

Receipt as per HACCP SOP'S

Storage limited to a week's stock

Issues as per FEFO/FIFO



FEFO
FIRST EXPIRED
FIRST OUT

FIFO
FIRST IN
FIRST OUT

we specialise in

We provide **daily catering** of **breakfast, lunch, tea & snacks** and **dinner** for offices, corporations, start-ups, as well as institutions. Our cafeteria services are designed to encourage employee wellness.

We can cater any meal ranging from lip-smacking Indian, flavoursome Chinese, appetising Continental to scrumptious Oriental cuisines. We emphasize on nutrition by using minimally processed seasonal Ingredients, while catering to everyone's dietary needs.



**Institutional
Catering**



**Corporate
Catering**



**Hospital
Catering**



**Industrial
Catering**



**Special
Events**

we specialise in

Florish Hospitality Services Ltd. offers a fine selection of entree, main course dishes and set meals and is well known throughout the area for its excellent service, **quality food, tasteful elegance and best price.**

Our recipe for success has always been to redefine tradition and create a sense of community with our food, continually offering more choice to our followers.

Being healthy will never go out of style, and just because a party is thrown or a dinner is served does not mean we need to sacrifice our health to our enjoyment in the food. People can both eat nutritiously and enjoy what they are eating. Fresh focuses in food that is both healthy and nutritious for you.

We strive to satisfy each client and perfect every event that we cater. In addition, we only use the highest quality type of ingredients and the latest technology necessary to ensure the reliability of our food and services.

Our reputation rests on a steadfast pursuit of this policy in our catering business. We quote all parties individually, depending on type of service, number of guests and choice of cuisine. **No matter what your budgetary needs are, the quality of our product is NOT price dependent.**

Adoption of modern techniques and methods of quality and service management is another highlight of Florish Hospitality Services. Utilization of modern machinery for food preparation and constant up gradation of our infrastructure helps us serve better.



Tasteful Elegance

Full Of Nutrition

Quality Food

Best Price

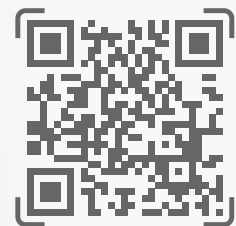
Experienced Chefs

Variety & Freshness

Quality & Hygiene

Customization

Cuisines we offer



Scan Here For Menu

Food Safety Management



Food Preparation & Handling

- ④ Food must be prepared and handled in accordance with **local health** and **safety** regulations.
- ④ **All employees** must follow proper food handling and **hygiene** practices.
- ④ **Raw food** should be **stored separately** from cooked food to avoid cross-contamination
- ④ All food should be **cooked** to the appropriate **temperature** to ensure food **safety**.

Food Safety Management



- ✓ varied menu Planning
- ✓ Vegetarian menu
- ✓ value for money
- ✓ Customer feedback

Menu Planning

- A **varied menu** should be planned with a range of healthy options.
- **Vegetarian** and **vegan** options should be available.
- **Menu items should be priced competitively** and reviewed regularly to ensure profitability.
- **Customer feedback** should be taken into account when reviewing and **updating the menu**.

Food Safety Management



Food Display & Serving

- **Food** should be **displayed attractively & hygienically**. Food should be **served promptly** to avoid queues and customer dissatisfaction.
- Ensure **consistent portion sizes** and regular replacement of **clean** cutlery and serving items.
- Regular **cleaning & sanitizing** of **the canteen** and **kitchen**, including **equipment & utensils** after each use, ensures high hygiene standards.
- Regular **maintenance checks** ensure kitchen equipment is in optimal working order.

Why Us?

We understand that your **employees work tirelessly**, and their well-being is paramount.

In an era where true care and **nutrition** can be overlooked, we step in with a promise - not just of food, but of genuine health and vitality.

Our commitment extends beyond the plate, ensuring that every meal we provide is a source of both nourishment and rejuvenation, empowering your workforce to thrive at their best.



Our Clients



Intas Pharma
ceuticals Ltd



Tata
Chemicals Ltd



Yazaki
India Pvt Ltd



Troikaa Pharma
ceuticals Ltd



Highly Electrical
Appliances India
Pvt Ltd



Kirloskar
Brothers Ltd



Loxim
Industries Limited



SB-
Constantia



Marathon Electric
India Private Limited



3m
India Ltd



Analytix
solutions

Our Journey



10+

YEARS OF CATERING
EXPERIENCE



10K+

BREAKFAST, LUNCH
DINNER SERVED DAILY



150+

SKILLED COMPANY
EMPLOYEE

Our Team



Jashwant Solanki

Mentor & Head of Strategy

With over **15 years** of industry experience and visionary **leadership**, he has transformed Florish Hospitality Services Ltd. into a well-established, thriving company poised for continued success.



Nirmal Sinh Vaghela

Head of Purchase & Finance

He has **10+ years** of experience in the industry. His experience helps the company to ensure that the food items are of high quality and are delivered in a timely manner.



Hitesh Patel

Head of Operations & Growth Specialist

With over **15 years** of **industry experience** and **visionary leadership**, he has transformed Florish Hospitality Services Ltd into a well-established, thriving company poised for continued success.



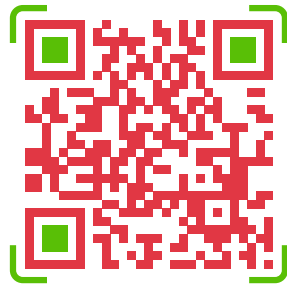
Kirit Sinh Gohil

Head of Business Development & Grievances

He also has **10+ years** of experience in the field. His expertise in business development and problem-solving skills help the company to maintain its competitive edge and address any concerns that clients may have.



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Scan here to visit
our website

THANK YOU