

S.K HOSPITALITY PORTFOLIO

RGB ROAD, GUWAHATI, ASSAM

WE GIVE CONSULTANCY SERVICES FOR HOTELS, MOTELS, COUNTRY CLUBS, CONFERENCE CENTER AND SERVICED APARTMENTS. FOOD COURTS, BAKERY CONFECTIONERY, EXOTIC SWEET CHAIN, LOUNGE BARS, CAFÉ, SPA & LEISURE FACILITIES, VALLEY RESORTS, SWIMMING POOL, AQUA PLAY ZONE, HOTEL INTERIOR WITH MAP DRAWING & EXECUTION.

ACKNOWLEDGEMENT

HOSPITALITY CONSULTING FOR SETTING UP HOTEL, BAR, RESTRO, CAFÉ, BBQ, LOUNGE, etc.

COMPANY PROFILE-

S.K HOSPITALITY BY (CHEF KISHOR SHARMA & CHEF SHIVAM SAIKIA) - A FOOD & HOTEL

RESTAURANT CONSULTATION SOLUTION A TRUSTED HOSPITALITY ADVISOR BASED ON GUWAHATI, ASSAM HAVING THE CORE FORTE OF COMPLEX LEVEL OF HOTEL RESTAURANT DEVELOPMENT.

A CERTIFIED HOTEL ADMINISTRATOR & A HOSPITALITY GRADUATE HAVING OVER SEVEN YEARS OF EXPERIENCE IN THE HOSPITALITY PROFESSION WITH EXPOSURE TO HARDCORE OPERATIONS IN HOTELS, CLUBS AND HOSPITALITY SERVICES IN NORTHEAST. ALSO HOTEL RESTAURANT CONSULTING AND MANAGEMENT SERVICES. THROUGH OUR EXPERIENCE WE PROVIDE AN ORGANISED OPENING OF A HOTEL RESTAURANT PUB RESORT ASSURES A GREATER EFFICIENCY OF SERVICE AND GUEST SATISFECTION AND AS CONSEQUENCE THEY ASSURE BETTER COST EFFECTIVENESS, REVENUE OPPENTUNITIES & ASSURE OPERATING PROFIT. OUR EXPERIENCE OF OWNERS RELATIONSHIP MANAGEMENT, CONCEPT DEVELOPMENT OF SPECIALIZED FOOD & BEVERAGE, FUSION CONTEMPROYRY LOCAL CUISINE, KITCHEN SETUP, FACILITY PLANNING, KITCHEN DESIGN, PROJECT BUILDING HELP AN ORGANISATIONTO EXPLORE & LIVE THE DREAM OF CLINTS EXCELLING IN THE SPECIFIC SCOPE OF WORK & GO WAY AHEAD.



SCOPE OF WORK-

ANNEXURE I	---	PLANNING STEPS FOR TECHNICAL & OPERATIONAL SET UP
ANNEXURE II	---	KITCHEN DESIGNING, PLANNING, F&B CONCEPT DESIGN, BRAND IDENTITY
ANNEXURE III	---	EXECUTE F&B WORKS, MEP DRAWING, MANPOWER SERVICES

ANNEXURE- I

PLANNING STEPS

STAGE 1 -PLANNING & DESIGN.

- PROJECT SET UP WITH ALL RELEVANT KITCHEN - DRAWING, DESIGN, MAP etc.
- CUISINE & MENU PLANNING AS PER MARKET & YOUR DEMAND.
- INNOVATIVE CONCEPTS & DESIGN OF FOOD & BEVERAGE WITH PROPER R&D WHICH CONNECT TO THE CUSTOMER AND CREATE A OUT-OF-THE BOX F&B CONCEPT.
- COORDINATE WITH VARIOUS AGENCIES.

STAGE 2- TECHNICAL PLANNING

- MONITORING OF PROGRESS OF THE KITCHEN WORK.
- SELECTION OF CAPITAL EQUIPMENT'S & CUTLERY CROCKERY.
- INVITATION OF QUOTATIONS FOR F&B SERVICES.
- SOFTWARE EVALUATION AND INVITATION OF QUOTATIONS.
- STANDARD RECIPES, MENU TRIALS FOR F&B WITH PHOTOGRAPHY
- F&B COST EVALUTAIION SYSTEM.
- LIASSON WITH INTERIOR AND DO ALL TECHNICAL SET UP OF MAP.

STAGE 3 - OPERATIONS PLANNING CONTROL SYSTEM.

- MANPOWER PROJECTIONS AND PLANNING
- RECRUITMENT OF ALL TRAINED & PROFESSIONAL MANPOWER OF HOTEL, BAR, BAKERY & REATAURANT etc.

STAGE 4 - BACK OF HOUSE MANAGENT SET UP

- STORAGE AREAS
- ADMINISTRATION
- GENERAL MANAGEMENT
- STAFF AREA

STAGE 5 - OPENING WORK SEQUENCE & REQUIREMENTS CHECK LIST

- MANPOWER PROJECTION PLANNING & LIST OF STAFF NEEDED
- TOTAL PROCUREMENTS LIST
- STANDARADIZED FORMATS

STAGE 6 - PRE-OPENING SERVICES & PLANNING.

- CONTROL SYSTEMS WITH SOP's.
- TRIAL RUNS FOR SOFTWARE SYSTEMS.
- PRE-OPENING INSTALLATION OF EFFICIENT OPERATIONAL SYSTEMS.
- SOFT OPENING AND TRIAL RUNS.
- GRAND OPENING.

ANNEXURE II

1. FIRST BRIEF FEASIBILITY EXERCISE (REVENUE VERSES EXPENSE)
2. MASTER DESIGN OF MAIN & SATELLITE KITCHEN LAYOUT PLAN WITH MAP DRAWING FOR EXECUTION OF WORK
3. DETAILS PLANNING & DRAWING OF BAR, HOTEL & BAKERY CONFECTIONERY HOT & COLD KITCHEN
4. ALL DETAILED DRAWING OF MOCKTAIL BAR LIVE KITCHEN BUFFET AREA WITH ELECTRICAL INDUCTION DRAWING
5. PLANNING ALL ASPECTS OF KITCHEN, LIVE KITCHEN & FOOD SERVICE AREA SO IT NEEDS TO BE ENSURED THAT THE PLAN IS IN ACCORDANCE WITH SERVICE AND IS BENEFICIAL FOR OPTIMUM STAFF PERFORMANCE DURING OPERATIONS.
6. BACK OF THE HOUSE AREA FACILITY PLANNING
7. ALL SAFETY MEASURE OF KITCHEN WILL BE TAKEN CARE OF AND PLANNED SUCH A WAY WHERE LESS MANPOWER CAN OPERATE THE KITCHEN EFFICIENTLY & PROMPTLY
8. DETAILED ELECTRICAL / PLUMBING / GAS PIPELINE/ EXOST / FRESH AIR DRAWING PLAN FOR CONCERNED AREAS AND EXECUTION.
9. DETAILED DRAWING & EXECUTION FOR LIVE MOCKTAIL JUICE COFFEE LOUNGE FOOD TAKEAWAY UNIT
10. SET UP EFFECTIVE STORE & CONTROL WITH SOFTWARE & DAILY CONSUMPTION REPORTS
11. PROVIDE LIST OF PROCUREMENT LIST OF INNOVATIVE SERVICE & KITCHEN EQUIPMENT, GLASSWARE AND TOOLS TO FULFILL THE POTENTIAL OF THE PROGRAM.
12. PROVIDE A PROPER & EFFECTIVE FORMAT OF ALL INVENTORIES TO ENSURE CORRECT RECIPE PORTIONING & CONTROLLING OF BEVERAGES & FOOD TO MAXIMIZE THE PROFITABILITY AND MINIMIZE PILFERAGE & SPOILAGE.
13. SET HEALTH & HYGIENE STANDARD AND MAINTAIN PROPER CLEANLINESS SOP VERY IMPORTANT
14. DEVELOP A GOOD PACKING WITH ALL INFORMATION OF FOOD VALUE PROTEIN STARCH CALORIES FOR BAKERY
15. ONLINE SALE UNIT- SWIGGY ZOMATTO

ANNEXURE III-VERY IMPORTANT

1. PROVIDE ALL SKILLED MANPOWER, BEST OF CHEFS. BEST OF THE COOKS, AND EXPERIENCED UNIT MANAGER BAR TENDERS, STEWARDESSES, CAPTAIN, HOSTESS, ACCOUNTS, SALES TEAM TO HANDLE THE SHOW AND GROW THE BUSINESS PROFESSIONALLY
2. PROPER METHODOLOGICAL ACCOUNTING SYSTEM THROUGH SOFTWARE WITH PROPER STORE & PURCHASE MANAGEMENT, COST MANAGEMENT PROCEDURE TO RUN THE ORGANIZATION PROFESSIONALLY WITH COST EFFECTIVE MANNER TO OBTAIN TARGETED PROFIT WITH SPECIFIED TIMEFRAME.
3. NEED TO PROVIDE STAFF GOOD ACCOMMODATION WITH ALL AMENITIES ALL MEALS & SALARY AT FIFTH OF EVERY MONTH.

4. IMPLEMENT A PROPER PRICING TECHNIQUE THROUGH MENU ENGINEERING TO AVOID FOOD & DRINKS WASTE & PILFERAGES AND PREPARE MULTIPLE ITEMS THROUGH LIMITED RAW MATERIALS & PERISHABLES.
5. SET A PROPER GUIDELINE OF HEALTH STANDARD, SAFETY, SANITATION, HYGIENE.
6. COMPLETE PRODUCTION SHEETS; ENSURE STAFF FOLLOWS ALL MANAGEMENT POLICIES.
7. INVENTORY REPORT AND PHYSICAL STOCKS.
8. CONSUMPTION REPORT & ANALYSIS
9. BEVERAGE COST REPORTS
10. AS FAMOUS CHEF OF NORTH EAST I WILL SHARE MY IMPORTANT 50,000 GUEST DATA BASE TO GROW BUSINESS THROUGH DIGITAL MARKETING SUPPORT FOR PROMOTION.
11. A-Z PROFESSIONAL APPROACH AND MAINTAIN THE SOP TO ATTAIN ALL AGREED UPON GOALS AND MANAGEMENT POLICIES WITHIN SPECIFIED TIME FRAM

FOOD & BEVERAGE CONTROL THROUGH PMS SOFTWARE

REVENUE LEAKAGE IS A BURDEN WE AS A COMPANY CARRY ON THEIR SOLDERS. NO BUSINESS IS PERFECT AND THERE IS ALWAYS A THING THAT WE ARE OVERLOOKING OR NOT NOTICING AT ALL. TO RESOLVE THESE ISSUE THROUGH SOFRWARE STEP BY STEP.

- REGULAR STORE & PRODUCTION IN EVERY MANAGEMENT
- WEEKLY STOCK RACKING
- STAFF MEAL COST
- TALLY ALL END SHIFT REPORT GENERATE FROM POS
- CHECK N/C AND COMPLIMENTARY ITEMS
- CHECK & VERIFY END OF THE DAY SALE SETTLEMENT AT SOFTWARE & PHYSICAL
- CHECK & VERIFY VOID BILLS
- CHECK & VERIFY DISCOUNTS
- WASTAGE & PILFARE REPORT
- REDUCE PRODUCTION COST
- ENSUTRE ALL ITEMS HAVE RECEIPE COST
- MENU ITEM WISE PRODUCTION COST ENTER AT SOTWARE

CUISINE TO BE WORKED ON (MOST IMPORTANT)

STRATEGICALLY ANALYZING THE MARKET FARE SHARE, CONCEPTUALIZING THE DELIVERABLES. INTRODUCE ONE OF A KIND FINE DINE & CASUAL DINING RESTRAURANT WITH OUTSTANDING QUALITY FOOD & SERVICE. WILL PROVIDE MODERN MENU ACCORDING TO LOCAL MARKET TREND & FEASIBILITY THAT IT SET A NEW BECHMARK OF RESTAO MARKET AND HELPS TO GROW A SIGNATURE BRAND & CAN CREAT SCOPE OF THE FUTURE EXPANSION OF THE PROJECT THROGH FRANCHAISEE MODE.

1. BEST OF ENGLISH BREAKFAST WITH MINI PLATTER & LARGE PLATTER BREAKFAST PLATTER
2. WIDE VARIETY OF CONTINENTAL BREAKFAST
3. VARIETY OF LOCAL & FUSION LOCAL BREAKFAST
4. BEST OF HEALTH FOOD BREAKFAST WITH COLD PRESS JUICES
5. BEST OF TEA VARIETIES OF OUR OWN BLENDS - ICE TEA, ICED COFFEE,
6. BAKERY SECTION WITH HEALTH BREAD, RAGI BREAD, BRAN BREAD, LAVASH, FOCACCIA, MULTIGRAIN BREAD
7. COLD PRESS FRESH JUICE VARIETIES'
8. NATURAL FRUITS SHAKES & SMOOTHIES
9. FRESH CUT FRUIT PLATTERS
10. EGG AND GRILLS
11. **HEALTH JUICE & SHAKES, N, SMOOTHIES-**
HEALTH JUICES & SHAKES - QUICK DETOX / VITALITY VITAMIN/TONIC JUICE/VIRTUOUS JUICE /MIRACLE JUICE/BOOSTER JUICE MULTIVITAMIN JUICE /PINK JUICE/GREEN JUICE/JUICES FOR SKIN JUICE FOR EYE SIGHT / PROTEIN SHAKE / IMMUNITY BOOSTER
12. **TEA ROOM** - SPECIALISED HOME BLEND TEA MENU - ASSAM ORTHODOX, DARJEELING ORGANIC FIRST FLUSH, EARL GREY, DOPPEL, WHITE TEA, BLUE TEA, HIBISCUS TEA, DARJEELING "MUSCATEL, SINGLE ESTATE WHITE, DARJEELING ORGANIC OOLONG, ORGANIC GREEN
13. **SALAD SECTION** - VEG & NON-VEG HIGH FIBRE / FIG SALAD/MEDITERRANEAN SALAD/LOCAL BLACK RICE SALAD / PORK SALAD / BACON CORN SALAD QUINOA SALAD / CHIA SEED & NUTS SALAD / LOCAL FRUITS SALAD WITH NUTS & CREAM / HIGH FIBRE SALAD ETC

GREEN ZONE - BEST OF INDIAN PURE VEG REGIONAL FOOD - JAIN FOOD/ VEGAN FOOD

GREEN ZONE & MARWARI PURE VEG SECTION WITH COPPER CUTLERY & CROCKERY

GUJRATI, RAJASTANI, MARATHI, KERALIAN & SOUTH INDIAN MAIN COURSE

PURE VEG FOOD SECTION WITH COPPER CUTLERY CROCKERY BEST OF ROYAL RAJASTHAN VEGETARIAN CUISINE SPECIALITY RAJSTHANI DISHES BESAN KI GATTE, MOONG DAL KHLIMA, SHAHI KOFTA, GUJRATI KADI, DAL BATI, PANEER KA SOWETA, JODH BURI BHWAN ALOO & MORE

NON-VEGETARIAN SECTION

GREAT NORTH INDIAN CURRIES & TANDOOR

BEST OF NORTH INDIAN WITH CONTEMPORARY UNIQUE SERVICE DESIGN DELI PUNJAB LUCKNOW KASHMIRI WAZWAN INCLUDING TANDOORI BBQ DELICACIES

GREAT INDIAN CURRIES - AUTHENTIC MASTER CLASS OF - MAKHANWALA /DO PYAZA

LALKILA/LABABDAR/PASANDA/MUGHLAI / KOFTA/KASHMIRI WAZWAN/ DUM PUKHT /PASANDA/ / AKBARI/ SHAJAHANI/ HANDI /MAKHANI/PINDI /HYDERABADI / WAH AAB

CLASSIC VEG OF - SHAHI KHUMB/RATTAN MANJUSHA/KESAR-E-PUKHTAN/SHAKHARI NAZRAANE/MIRCHI KA SALAN/AAM RAS /CHOO LIYAN SHABNAM/MAKKAI SHAHZAADI/SHAHI RAJMA /GUJRATI KADI PAKODI/SHAHI KOFTA CURRY/HANDI LAZEEZ AND MANY MORE UNIQUE VEGETARIAN DEICACY

CLASSIC PULAO & BIRYANI WITH CHOICE OF RICE VARAITIES - KOLKATA DUM BIRYANI / NIZAMI TARKARI BIRYANI /MOTI PULAO /KASHMIRI PULAO /SHIKAMPUR PULAO/ DUB PULAO / SHAHI DATES & NUTS PULAO / SAFFRON ALOO DUM BIRYANI/ TIKKA BIRYANI/ SOYA CHAAP BIRYANI / KASHMIRI KOFTA BIRYANI / JAIPURI GATTHA BIRYANI / AFGHANI BIRYANI & MANY

INNOVATIVE CHAPATI & ROTI SECTION -

DIFFERENT VARAITIES OF LIVE HOT CHAPATI MAKE IN TRADITIONAL WAY WITH NATURAL THACH - USE OF MILLET, JOAR, BAZRA, RAGI & MULTIGRAN ROTI FLOWER,

LIVE INDIAN BBQ & GRILL

TANDOORI BBQ DELICACIES - DELHI & LUCKNOW SPECIALITIES FRIM TIKKA, TIKIA, TINDA , SHEEK , KAKORI - SERVED ON MINI HOT PALTES OR SIZZLERS

BEST OF PUNJABI FOOD WITH AUTHENTIC HOME-MADE SPICES & PICKLES

VEGETARIAN - AMRITSARI PANEER, DAL BELIRAM, LANGAR KI DAL MAKHNI, PANEER MAKHNI, DAL AMRITSARI, PESHWARI CHOLE, SARSO KI SAAG MAKKI DI ROTI, HARA CHOLIA TE PANEER, PATIWALA SHAHI PANEER ON LANGAR AT WOODEN BHATTI, MASALEDAR KARELA, SAAG PANEER, PUNJABI KADI WITH ZEERA CHAWAL, KHAMIRI ROTI KALE CHOLE WITH BHATURE, KULCHA CHOLE, VARQUI PARATHA & MANY MORE

NON-VEGETARIAN - AMRITSARI MACCHI, MEAT BELIRAM, MOGEWALA KUKARH, CHOOZA MAKHNI, MURH ATAR SINGH CHAWLA, MAKBOOL ROAD KI TIKKI, PESHWARI MURGH, PATIWALA SHAHI MEAT ON LANGAR AT WOODEN BHATTI, MASALEDAR MEAT, SAAG CHICKEN, METHI CHICKEN DO PYAZA

FUSION NORTH EAST FOOD CREAT EXCLUSIVELY FOR THIS PROPERTY - BY CHEF FARUK

EXPERIMENT WITH BEST OF FUSION NORTH EASTCUISINE WITH UNIQUE BLEND OF NEW FLAVORS & HERBS - IN MINI HOT PLATE NEW DISHED & FLAVOURS WILL BE CREATED

1. TEA INFUSED ROAST CHICKEN WITH BLACK RICE SALAD & BOILED VEGETABLES
2. SINGPHO STYLE ROAST DUCK IN LOCAL PEPPER SAUCE & STICKY RICE & GARLIC BREAD,
3. MONIPURI OOTI SERVED WITH LOCAL SPINACH CREPES,
4. CURRYPOT ROAST DUCK
5. SOMKED CHICKEN SLIDER & WRAPS AT HOMEMADE BROWN RICE TORTILLAS
6. SPICYI DOH-KHLIEH WRAP WITH LOCAL BERRY SALSA
7. HAH KUMURA WITH BLACH RICE PANCAKE & PILLAF
8. BAMBOO RISSOTO WITH LOCAL WINE & SMOKED PORK & RAAGI BREAD
9. FUSION FLAVOURED TUPULA BHAAT ON A STEAMER
10. LACCADONG TUMERIC LATTE
11. LOCAL BERRY & BLACK RICE PAYO
12. LOCAL STICKY RICE SUSHI----- MORE

BEST OF KOREAN FOOD- COMBOS , SUSHI , RICE BOWLS

THERE IS HUGE OPEN MARKET AT ARUNACHAL FOR KOREAN FOOD . KOREAN CUISINE IS LARGELY BASED ON RICE, VEGETABLES, SEAFOOD AND (AT LEAST IN SOUTH KOREA) MEATS. DAIRY IS LARGELY ABSENT FROM THE TRADITIONAL KOREAN DIET. TRADITIONAL KOREAN MEALS ARE NAMED FOR THE NUMBER OF SIDE DISHES THAT ACCOMPANY STEAM-COOKED SHORT-GRAIN RICE. SOME EXCEPTIONAL DISHES -

KOREAN KIMCHI, HOBABJUK

GAJU NAMU

EGG PLANT SIDE DISH

CHEESE BULDAK

SPICY FRIED CHICKEN WITH CHEESE

EOMUK

KOREAN FISH CAKE

SAEJUJEON

SHRIMP PANCAKES

GIMBAP

DRIED SEAWEED FISH ROLL

SAENGSEON GUI

KOREAN GRILLED FISH

SAMGYETANG

WHOLE SPING CHICKEN STEW - SERVE FOR TWO

SO BULGOGI

DAK GALBI

BIBIMBAP

KIMCHI BOKKEUMBAP

JAJANGMYEON

KOREAN NOODLES WITH BLACK BEAN SAUCE

BEST OF MEDITERIAN ARABIAN FOOD - EXCLUSIVE

ARABIAN / LEBANESE / TURKISH -FROM - HOME MADE KHABOOZ PITA HUMMUS MEZZE, DOLMA, BAKLAVA TO GURZA DUMPLINGS, TIKA, KUFTE, PERSIAN CHELO, IRANIA RICE, LAVASH, TAFTAN, SHEERMAL KIBBEH FAVA BEANS DALAS & DIP TURKISH SHASHLYK, DONER, BREADS & PILAFS, MOROCCAN TAGINE, FAMOUS BASTILLA, MEATBALLS SEA FOOD BBQ GRILL, COUSCOUS WRAPS & SHWARMA, USE OF MOROCCAN SPICES & HARISSA, DESSET VARAIES & LIVE - AUTHENTIC TURKISH COFFEE

BEST OF EUROPEAN & MEXICAN FOOD + COMBOS

BEST OF INTERNATIONAL CUISINE (EUROPEAN /MEXICAN/ LEBANESE / MOROCCAN, BURMESE)

FRESHLY OVEN BAKED EXOTIC PREMIUM TRUFFLE PASTA, MIENCE LASAGNE VARIETIES, ROAST, WIDE VARIETY OF MEXICAN CHURUS WITH DIFFRENET TOPPING, VARIETIES VEG STEAK, SHEPHARD PIE, CHOPS, PASTA, PIZZA, GOURMET

BEST OF CHINESE THAI BURMESE FOOD & COMBOS

TRADITIONAL CHINESE CUISINE INCLUDES - CANTONESE, FUJIAN, HUNAN, SICHUAN,

SOUTHEAST ASIAN CUISINE -ROYAL THAI, MALAYASIAN NASI SAMBAL, BURMESE

ANCIENT KOREAN CUISINE SERVED WITH KOREAN STONE WARE, KOREN BBQ & GRILL

MONGOLIAN, VIETNAMESE CUISINE, VIETNAMESE WINES

WIDE VARIETY OF DIMSUM & BAO SECTION

EVENING SNACKS MENU WITH WIDE VARIETY OF ASIAN ROLLS WRAPS & SLIDERS

VIETNAMESE SANDWICH (BANH ME)

EXOTIC ASIAN SLIDERS (EX- JUICY PULLED PORK SLIDER)

ASIAN SIZZLERS WITH PROPER SIZZLERS PLATES LIKE YOKO SIZZLER

MINI PLATTER PLATTERS - COMBO LARGE PLATTERS - COMBO

EUROPEAN ITALIAN & RUSSIAN FOOD

FRESHLY OVEN BAKED EXOTIC PREMIUM TRUFFLE PASTA, LASAGNE VARIETIES, PORK ROAST GRILL STEAK, WIDE VARIETY OF MEXICAN CHURROS WITH DIFFERENT TOPPING PIE, BBQ, CHOPS, RIBS, BELLY, SHUCKLING, KNUCKLE

ALL AMERICAN & MEXICAN MUNCHIES/ KFC FRIED CHICKEN

TRADITIONAL AMERICAN & INFLUENCE AMERICAN FOOD BY CARIBBEAN, CHINA, INDIA,

KIDS MENU

CRAFTED INNOVATIVE MENU FOR KIDS FOR EXAMPLE - ANDY PANDY MAGGI, GOOFY BUTTERFLY, PHINEAS NOODLES, TOM & JERRY BURGER, CHOCO PAN

BAKERY CONFECTIONERY WITH LIVE COLD KITCHEN - EGG LESS PRODUCTS

SET UP FOR BAKERY HOT KITCHEN WITH ALL NECESSARY EQUIPMENTS AND COST-EFFECTIVE PRODUCTION SOP

SET UP FOR COLD CONFECTIONERY WITH DIFFERENT DESSERTS, DESIGNER CAKES, TART, PIE, BRIOCHE, CLASSIC ENGLISH FRUIT CAKES, VARIETIES OF COOKIES AND MANY MORE INNOVATIVE BAKERY & CONFECTIONERY PRODUCTS

1. SET UP THE BAKERY HOT & COLD KITCHEN WITH ALL NECESSARY MODERN EQUIPMENTS
2. LIVE CONFECTIONERY COUNTER
3. QUALITY TARTS/PROFITROLES/PRETZELS/CANNOLI/STRUDELS/DANISHES/PIES & CROISSANT
4. BARS & BROWNIES
5. CHEESE CAKE VARIETIES WITH NATURAL FRUITS FLAVOURS
6. EXOTICS & PREMIUM COUNTER. SAMPLE ITEMS TO BE PREPARED - LEMON FRESH STARWBERY Brioche / Brioche Cheese Chilly Toast/ Fluffy Brioche Cheese Buns/ /LOCAL MUSHROOM BELPER KNOLL QUICHE / CHEDDER BABKA BOMB/MIXED NUT BABKA/BUTTER CROISSANT/ CHOCOLATE CROISSANT/SEA SALT COOKIES/ CLASSIC CUSTARD TARTS/LEMON RICOTTA CHEESE CAKE/ ROAST VEG CHEDDER PIE/ SALTED CARAMEL ECLAIRS / CINNAMON ROLLS/BOSCOFF CHEESE CAKES/CHOUX/TIRAMISU/CHOCOLATE BABKA / BANNOFI PIE
7. CLASSIC COOKIES - NORMAL BUDGET & PREMIUM

EVENING SNACKS MENU

WITH WIDE VARIETY OF SOYA CHAAP SWARMA ROLLS, MULTIGRAIN WRAPS, BLACK BUN & RAGI BUN BREADS, GRILLED SANDWICHES, PANINI, BANH ME, AND FINGER FOODS, FRIES & FRITTERS

DIFFERENT VARIETIES OF TEA & COFFEE, ICED TEA VIETNAMESE COFFEE AND JUICES SHAKES & SMOOTHIES

VARIETIES OF WRAPS - CLASSIC & LOCAL FUSION / VARIETIES OF GRILLED SANDWICHES & PANINI IN EXOTIC BREADS LIKE MASALA CHEESE, FOCACCIA, ITALIAN, HERB

VARIETIES OF CRAFT BURGER & SLIDERS - WITH MULTIGRAIN, BLACK BUN, CIABATA BUN & BUGGETS

IN BUN BAKERY SNACKS - VARIETIES OF IN BUN BAKERY SNACKS SERVED IN THE CAFÉ EX- SLIDERS, PAO, PANINI, WRAPS, HOT DOGS, MULTIGRAIN SUBS ETC

MEXICAN/ LEBANESE FINGER FOOD - SNACKS & MAIN DISHES

KFC FRIED CHICKEN - QUALITY FRIED CHICKEN AS GOOD AS KFC CHICKEN WITH LOCAL FUSION FLAVOURS AND REATED ITEMS LIVE BURGERS, WRAPS, SLIDERS

FUSION INNOVATIVE ROLLS

VARIETY OF SOYA CHAAP SWARMA ROLLS, LEBANESE ROLLS & FUSINE LEBANESE ROLLS WITH INDIAN FLAVOURS LIKE LABABDAR, ACHARI, MAKHMALI, RUMALI ETC

LOCAL STYLE STUFFED PITHA GURI ROLL

FRIES & FRITTERS- VARIETY OF REDY TO FRY FOOD FROM KOKATA FISH FRY TO CTLETS & CROQUETTS , FRENCH FRY VARIETIES

READY TO EAT BAKEY SNACKS - PUFF BASE HOT SNACKS & BTREAD ROLL

WOODFIRE PIZZA SECTION PURE VEG

MAKE YOUR OWN PIZZA - CHOOSE YOUR CRUST CHOOSE YOU'RE TOPPING & CHOOSE YOUR SAUCE

1. INNVATIVE TYPE OF PIZZA CRUST - REGULAT, GLUTEN FREE, THIN CRUST, THICK CRUST, DOUBLE DOUGH, FLAT BREAD, STUFFED CRUST APIZA, ST LOUISE, CHEESE BRUST, ATA, MULTIGRAIN, SOUR DOUGH, INDIAN MASALA CHEESE, FUCACCIA, TORTILLA, RICE PAPPER, CARLZONE,
2. VARIETY OF PIZZA TOPPING - TOMATO BASIL, ALFREDO, MATINARA, SZECHWAN CHILLY, ALL AMERICAN SUNDRIED PESTO, VODKA CREAM, PUTTANESCA, FUSION SOUTHERN ITALIAN TOMATO, INDIAN LABABDAR, INDIAN MAHKNI CHEESE, CARBONARA, BASIL PESTO, CHOCOLATE,
3. TOOPING- TRADITIONAL & FUSION LOCAL
4. TOPPING SAUCE - TRADITIONAL AND FUSION FROM HERB CHEESE TO BHOOTJOLOKIA MAYO
5. TRADITIONAL ITALIAN PIZZA MENU WITH FRESH DOUGH
6. PAN PIZZA
7. INNOVATIVE DESSERT PIZZA

INNOVATIVE VEG NON-VEG SIZZLERS

DESIGN SIZZLER PLATE WITH INNOVATIVE SIZZLIERS MEZZE, PERSIAN KEBAB, TURKISH DONER SIZZLER, MOROCCAN LEBANESE KEBAB PLATTER, IRANI AFGHANI FOOD ETC

CORPORATE TIE UP & EVENTS PLANNING GUIDELINE

I WILL SHARE MY GUEST DATA FOR CORPORATE TIE UP & EVENTS FOR BULK ORDERS , OUT DOOR CATERING , MAKE GOOD PACKAGES BUGHET FRIENDLY & PREMIUM FOR BIG GOVT EVENTS

BANQUET SET UP PRIVATE DINNING HALL WITH PARTY MENU & PACKAGE

PARTY MENU WITH PROPER BUDGET & PREMIUM PACKAGE FOR BANQUET & MARRIAGE PARTIES WITH REGULAT MANPOWER & MANPOWER ON HIRE BASIS DURING BIGGER EVENTS

PROVIDE MANPOWER, MAHARAJAS FOR BIGGER EVENTS MARRIAGE PARTIES ON PER DAY HIRE BASIS TO GIVE SUPPORT TO THE ORGANISATION.

MOCKTAIL BAR & BEVERAGES COUNTER LIVE

MOCKTAIL BAR COUNTER DRAWING & DESIGNING & CONCEPT PLANNING

WILL PROVIDE THE LIST OF PROCUREMENT OF ESSENTIAL EQUIPMENT, GLASSWARE AND BAR TOOLS REQUIRED TO FULFILL THE POTENTIAL OF THE PROGRAM AND ALSO PROVIDE THE QUOTATIONS OF QUALITY PRODUCTS.

WILL PROVIDE INNOVATIVE DRINKS MENU, NON-ALCOHOLIC MOCKTAILS, CLASSIC MOCKTAILS AND SIGNATURE MOCKTAILS. WE WOULD ALSO CREATE THE DRINKS RECIPES AND LAY OUT THE WRITTEN STANDARD RECIPE SHEET ALONG WITH COSTS. & WORKING CLOSELY WITH YOU TO EXECUTE THE BRAND AND STANDARDS THROUGHOUT YET TAKING A PRACTICAL PROFIT MINDED APPROACH TO COCKTAIL AND MENU DESIGN. INNOVATIVE LOCAL FLAVOR COCKTAILS. FUSION LOCAL FLAVOURS TO INTRODUCE (SUMMER OF ASSAM, ASSAM PARADISE, GREEN TEA COCKTAILS, USE OF LOCAL FLOWERS & HERBS LIKE ROSELLE, LEMONGRASS, SMOKED TEA ETC)

PROVIDE A PROPER & EFFECTIVE FORMAT OF ALL INVENTORIES TO ENSURE CORRECT RECIPE PORTIONING & CONTROLLING OF BEVERAGES & FOOD TO MAXIMIZE THE PROFITABILITY AND MINIMIZE PILFERAGE & SPOILAGE.

BANQUET SET UP PRIVATE DINNING HALL WITH PARTY MENU & PACKAGE

PARTY MENU WITH PROPER BUDGET & PREMIUM PACKAGE FOR BANQUET & MARRIAGE PARTIES WITH REGULAR MANPOWER & MANPOWER ON HIRE BASIS DURING BIGGER EVENTS

PROVIDE MANPOWER, MAHARAJAS FOR BIGGER EVENTS MARRIAGE PARTIES ON PER DAY HIRE BASIS TO GIVE SUPPORT TO THE ORGANISATION.

ONLINE FOOD DELIVERY UNIT - MINI / JOMBO LUNCH, BREAKFAST

EXPERIENCES

HOSPITALITY CONSULTANCY PROJECT SET UP DONE FOR THE FOLLOWING PROJECTS

HOTEL PROJECTS

1. PINE HILL RESTHOUSE & RESTRO, MINISTER BUNGLOW, UPPER NITI VIHAR, ITANAGAR
2. VALCHO INN, MOWB 2, ITANAGAR
3. HOTEL BLUE PINE, PAI GATE, ZIRO.

RESTRO & BAR PROJECTS

4. THE TEICO RESTRO BAR, 6KILO, ITANAGAR.
5. PANORAMA ROOFTOP BAR & RESTRO, ESS SECTOR, ITANAGAR.
6. FOOD FEAST, CHANDRA NAGAR, ITANAGAR.
7. BEER HOUSE, OLD MARKET, AALO.
8. ABC BAR & LOUNGE, SSB GATE, ZIRO.
9. LIVI'S KITCHEN, BANK TINIALI, ITANAGAR.
10. SOGE RESTAURANT, OPP SECRETARIET, ITANAGAR.
11. ZIRO DEGREE, A BAR RESTRO, ZIRO (A.P)
12. FAT MAMA, NAHARLAGUN
13. CHAWLAS, NAHARLAGUN
14. M/S YAMA KITCHEN, POLO COLONY, NAHARLAGUN.

CAFE PROJECTS

15. CENTRAL PERK, G-EXTENSION, NAHARLAGUN
16. THE SOTO, BARAPANI, NAHARLAGUN.
17. THE YELLOW CUP BISTRO, LOWER NITI VIHAR, ITANAGAR.

RESORT PROJECTS

18. DIKRONG RESORT, DOIMUKH

MANY MORE UPCOMING....

THANKING YOU.

MR. SHIVAM SAIKIA
& KISHOR SARMA
PROPRIETOR

S.K HOSPITALITY
FOOD & HOTEL CONSULTANT. GUWAHATI. ASSAM

