



## Where Elegance meets Excellence

Blue Sea Bespoke Catering offers premium, innovative, and personalized culinary services through its award-winning catering arm. As a leading name in India's catering and banquet industry, Blue Sea serves over half a million guests annually across 3,500 events, including destination weddings, social celebrations, and corporate functions both in India and abroad. We proudly cater to some of the most notable celebrities, industrialists, brands, and events.

Create timeless memories with  **BlueSea**  
BESPOKE CATERING





## India's largest privately held food service company

Building on a vision of creating memories and inspiring happiness through food, the group is a market leader in its operations spread across QSR, restaurants, bars, cafes, food courts, banqueting, outdoor catering, corporate food services, and travel F&B.

[www.k-hospitality.com](http://www.k-hospitality.com) | [www.cateringcollective.in](http://www.cateringcollective.in)

### SOME OF OUR PROMINENT BRANDS





## Creating memories for a lifetime

Catering Collective, a part of K-Hospitality, operates some of the finest luxury venues like Blue Sea and Palace Halls in Mumbai and now Araya Bagh New Delhi and offers premium innovative and personalised culinary services by the award-winning Blue Sea Catering and Pavitra Catering.

One of India's foremost catering companies, Catering Collective serves over half a million guests across 3,500 events each year spread across destination weddings, social celebrations, and corporate functions across India and overseas, for some of the most notable celebrities industrialists, brands and events.

**100000**

Events catered

**500000**

Guests served every year

**30+**

Cities catered

**8+**

Countries services offered

## Our award-winning banquets

### LUXURY



**ARAYA  
BAGH**  
NEW DELHI

 **BlueSea**  
BANQUETS

### PREMIUM



### SELECT

 **BANQUETS**

*Sunville*<sup>®</sup>  
— BANQUET & CONFERENCE ROOMS —

## Our award-winning catering services

 **BlueSea**  
BESPOKE CATERING

 *pavitra*  
EXCLUSIVE VEGETARIAN CATERING

 **COPPER Catering**  
EST. 1972

# Recognised as the best catering brand by industry leaders

ET MICE  
& WEDDING  
TOURISM  
AWARDS '24



**Catering Collective**  
Wedding Service Provider  
of the Year

WOW  
AWARDS  
ASIA '24



**Catering Collective**  
F&B Experience - Concept, Design,  
Presentation for a Social Celebration

FOOD  
CONNOISSEURS  
INDIA  
AWARDS '24



**Catering Collective**  
Best Caterer of the Year -  
West India

WEDDING  
SUTRA  
AWARDS '23



**Blue Sea Catering**  
Trendsetting Food Design  
Catering Companies

THE  
EXCELLENCE  
AWARDS '23



**Blue Sea Catering**  
Best Catering Company  
(Corporate - West)

RESTAURANT  
AWARDS '22



**Blue Sea Catering & Banquets**  
Best Menu R&D and Innovative  
Culinarians Award (West India Edition)

HINDUSTAN  
TIMES  
HALL OF  
FAME '20



**Blue Sea Catering & Banquets**  
Best Caterer and Banquet of the year

WEDDING  
SUTRA  
INFLUENCER  
AWARDS '19



**Blue Sea Catering & Banquets**  
Wedding Sutra Influencer's favourite

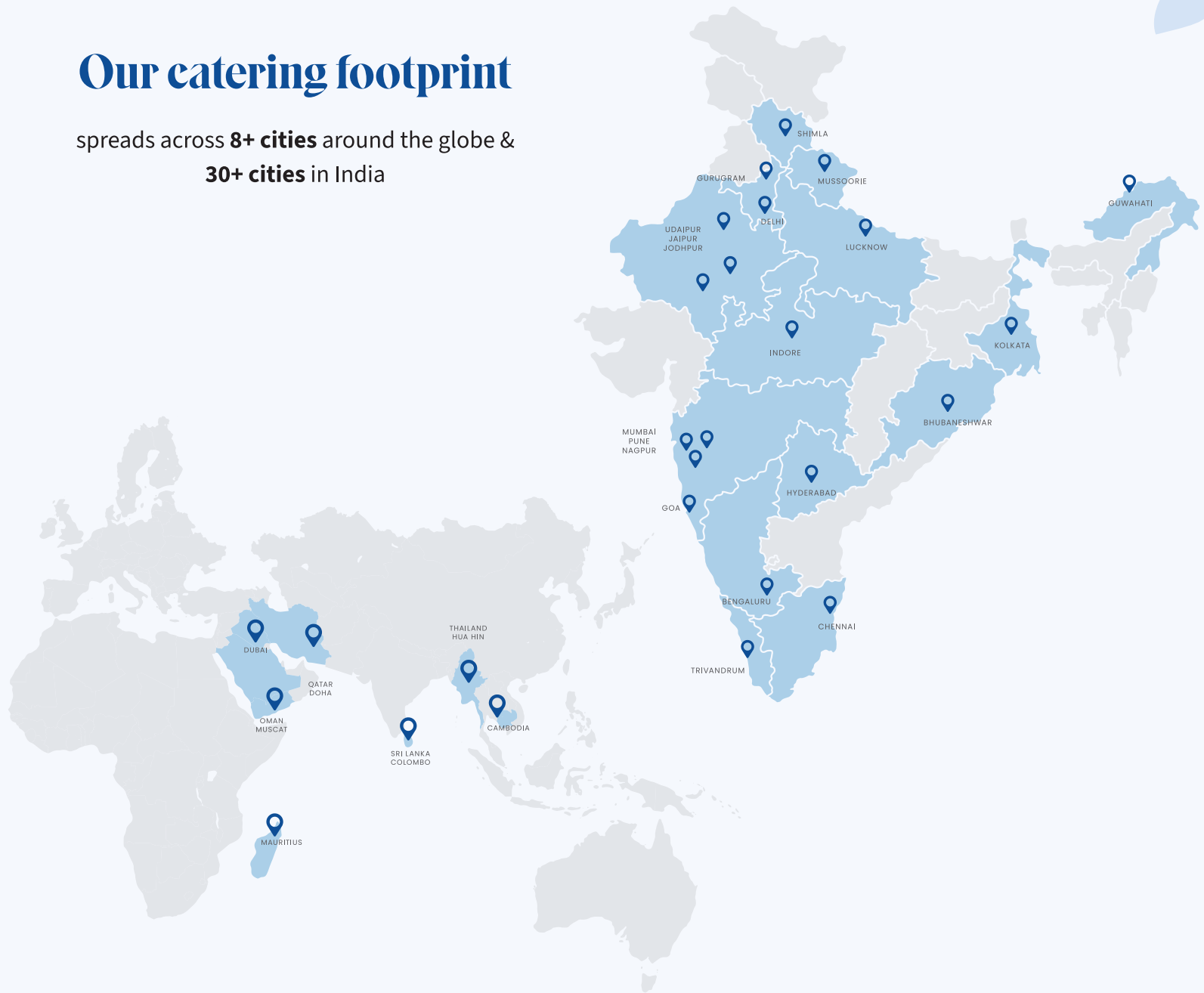
TIMES  
HOSPITALITY  
ICON  
AWARDS '19



**Blue Sea Catering & Banquets**  
Legendary Banquet and Hospitality

# Our catering footprint

spreads across **8+ cities** around the globe &  
**30+ cities** in India



## Impeccable hospitality for our esteemed clients





With a distinguished clientele comprising India's elite and global celebrities,  
Blue Sea promises to create distinctive culinary experiences  
with its catering services and banquets.

Our culinary repertoire ranges from modern Indian to niche global cuisines  
and with a legacy of 20 years, we've hosted celebrations of all kinds and sizes.

Thoughtful collaborations, impeccable service, stunning venue, culinary expertise,  
innovative curations etc, ensure an exceptional experience for the guests.  
Our commitment to excellence and innovations shines through sustainable practises,  
bespoke menus, cutting-edge techniques.

# Mastering the art of hosting diverse and exceptional events



## Exclusive Weddings & Social Celebrations

Your celebrations made better with culinary offerings that reflect the preferences of the couple and family and extend a range of authentic regional and international cuisines.



## Boutique Catering

Personalized & tailor-made food experience crafted with a thematic approach, attention to detail, and food scenography. Elevate intimate celebrations or smaller gatherings with bespoke culinary creations that match the tone of your event.



## Corporate Catering

Experience flexible, immaculate and a diverse range of culinary offerings with our unparalleled quality & value in catering services, enhancing the corporate event experience and fostering meaningful connections.



## Sports Catering

A perfect balance of nourishing and flavourful catering for enhancing performance, and elevating the sports event experience and fueling athletes to their peak potential.

# Exclusive social & wedding events, made memorable

Celebrations are made meaningful when they reflect the host's taste in every possible way. In all the events of our high-profile clientele, our team has worked closely to curate a unique and innovative experience.



Our team created the culinary experience for the hospitality lounges at the Jamnagar pre-wedding celebrations. In collaboration with top brands, this menu was curated for 1000 VIP guests attending celebrations.



The celebration experienced the extent of our vast culinary offerings and collaboration prowess to bring bespoke culinary curations from renowned restaurants and chefs for the celebration.



Staying true to the theme of the event 'Culinary journey across the globe', we curated innovative concepts highlighting niche global and modern regional Indian cuisines for the wedding reception.



Personalised approach for menu curations.



Brand collaborations to get you the best of culinary offerings.



Customized menus that align with the event's theme.



# Corporate Catering

Crafting tailored corporate culinary experiences

Our team is well-trained to curate a range of corporate events suitable to your organisations such as exhibitions, award shows, corporate conclaves, conferences, launch parties etc. The venues are fully equipped and the culinary offerings seamlessly match your tastes as well as the event's structure.



Plated Sit-down  
& Gala Dinners



Bento Box & Curated  
Packed Meals



Themed Cuisines



Pop-ups  
At Offices & Events



Flying Buffet



BMW Product Launch



Royal Fables Exhibition



Marico Foundation NGO Awards



# Sports Catering

Nourishing meals for high energy performance

Blue Sea Catering collaborates with Mumbai Indians & Delhi Capitals as culinary partners.

We worked with the players' dieticians to curate a wholesome and nourishing spread for practice matches and event day. For the spectators, a separate spread was created to enhance the match day experiences across various hospitality boxes.



**MUMBAI INDIANS 2024**

**NO OF PAX**

**26000**



**DELHI CAPITALS 2024**

**NO OF PAX**

**13000**



## Culinary Collaborations

We believe in bringing you the very best of local, Indian, and global specialty cuisines for your special occasion. To achieve this, we have established collaborations with renowned restaurants, talented chefs, and beloved local favorites from around the world and from across the country. These partnerships allow us to offer an unparalleled culinary experience for your event.

Our suggested collaborations will ensure that each dish served is crafted with the finest ingredients and utmost care, while weaving together multiple concepts alongside the event theme, for guests to experience an immersive culinary story.

Whether it's a local delicacy, an Indian classic, a regional gem, an Indian street favourite, a modern Indian interpretation, or a global gourmet treat from any part of the world, we bring together the expertise and passion of top culinary talents to create unforgettable flavours.

## INTERNATIONAL CHEFS



**CHEF TON**  
NUSARA, THAILAND

At Nusara, Chef Ton calls the food "Colorful Thai Cuisine," a unique blend that is neither traditional nor modern. It represents his grandma's joyful character and the alignment of modernity and history in Ta Tien area.



**CHEF MANO THEVAR**  
THEVAR, SINGAPORE

Thevar, a modern Indian restaurant on Keong Saik Street by Chef Mano Thevar, creatively combines traditional Indian flavours to give a nostalgic and compelling dining experience.



**CHEF GORDON RAMSEY**  
LONDON/LA

Gordon James Ramsay is a British celebrity chef, restaurateur, television presenter, and writer. He currently holds 8 Michelin Stars.



**CHEF PAM**  
POTONG, THAILAND

Chef Pam is recognized for her Michelin-starred restaurant Potong. It was the first restaurant of its kind to serve progressive Thai-Chinese cuisine in Thailand, with a 20-course tasting Menu.



**CHEF GAGGAN ANAND**  
MS. MARIA & MR. SINGH, SINGAPORE

Conceptualised by Gaggan Anand, the restaurant has a home-style Mexican and Indian cooking where flavors and traditions are fused together to create a 'fantasy cuisine'.



**CHEF TUKTA**  
KOLKATA

Chef Tukta is known around the globe for her Signature Thai Menu prepared from locally grown and sourced ingredients in Thailand. She lives by motto of hygiene first and taste second.

## INTERNATIONAL RESTAURANTS



### CURRY CLUB CEYLON COLOMBO

The Ceylon Curry Club aims at preserving the culinary traditions and the scintillating intensity of Ceylon Spice. The master spice craftsmen of the brand choose their spices meticulously, working with artisan growers.



### GUCCI OSTERIA DE MASSIMI BOTTURA FLORENCE

It is a series of Italian, contemporary restaurants, found in world cities with varied and different identities. Capturing the youthful energy embodied in Gucci and its parallels with the philosophy of chef Massimo Bottura.



### OKKU DUBAI

Okku presents contemporary Japanese cuisine. The brand treats its guests to Japanese 'O' style delicacies, signature cocktails and the eclectic sounds of OKKU.



### IL BORRO DUBAI

With a passion for presenting authentic Italian cuisine, Il Borro sources local produce from their estate in Tuscany to serve a farm-to-table Tuscan feast.



### LADURÉE PARIS

Ladurée is a French bakery & tea room known for unique, classic & seasonal Macarons. Laden with history, it is one of the well-known brands for pastry innovation.



### DÉLICIES D'ANVERS ANTWERP

Chef Tamara offers a wide range of Belgian Waffles at her bakery Délices d'Anvers

## INDIAN CHEFS



**CHEF AVINASH MARTIN**  
CAVATINA

Avinash Martins is a famed chef known for his passion for sustainability, farm-to-table approach and slow food and to spread the love for Goan cuisine.



**CHEF NIYATI RAO**  
EKA

Eka is a culmination of Chef Niyati's travels and culinary background - where each cuisine is interpreted and inspired by people, cultures and ingredients.



**CHEF REGI MATHEWS**  
LOST RECIPES OF SOUTH INDIA

Kappa Chakka Kandhari, stands as a tribute to Chef Regi's mother's culinary legacy and the cherished flavours of his upbringing in Kerala.



**CHEF HUSSAIN SHAHZAD**  
BOMBAY CANTEEN

The Bombay Canteen is known for its signature cocktails and dishes that reimagine age-old Indian culinary traditions and explores diverse regions.



**CHEF PRATEEK SADHU**  
NAAR

NAAR is a reference to chef Prateek Sadhu's passion and mission to spotlight Himalayan cuisine with his signature approach while telling the stories of this vast and inspiring land and its people.



**CHEF VINESH JOHNY**  
LAVONNE

Chef Vinesh founded the Lavonne Academy of Baking Science & Pastry Arts in Bangalore - India's first specialised international baking school.

## INDIAN RESTAURANTS



### INDIAN ACCENT MUMBAI

The Michelin Star restaurant is acclaimed for its inventive take on Indian Cuisine. The offerings complement the flavours and traditions of India with global ingredients and techniques.



### TRÈSIND MUMBAI

Trèsind Studio is all about the evolution of Indian food. Himanshu believes that a dish gets better with time, knowledge, exposure to ingredients, travel and history.



### SIVAKO MUMBAI

Sivako is crafted by Eureka Araujo who has been titled as the World Pastry Queen '23 Italy. The dessert kitchen offers authentic desserts and savoury items.



### DIVA DELHI

The brainchild of Ritu Dalmia, Diva offers the finest Italian cuisine - custom-designed wood-fired oven belting out Napolitan pizzas to fresh truffles flown in directly from Italy, the brand delivers an authentic experience.



### KOKO MUMBAI

A quintessential Asian fine dine set in Mumbai & Bengaluru, KOKO seeks to redefine the luxury dining experience in India.



### RAMESHWARAM CAFÉ BANGALORE

Rameshwaram Cafe brings the heart of South-India to your plate with its wholesome meals that are served with generous helpings of ghee and chutneys.

## LOCAL FAVOURITES



**DAS KHAMAN**  
AHMEDABAD

Das Khaman House in Gujarat has been serving its iconic khaman since 1922. Founded by Shri Pitambardas Thakkar, who began by selling homemade khaman from a small thela (cart), the brand has grown into a legacy cherished by generations



**RAWAAT MIRCHI WADA**  
JAIPUR

The Mirchi Wada is a famous Rajasthani snack. The dish is made by stuffing a green chili with indian spices, mashed potato, and gram flour, coated in besan batter and fried until golden brown.



**CHAPPAN BHOG**  
LUCKNOW

Since its inception in 1992, Chappan Bhog has been a reputed name in premium quality sweets and namkeen. The brand believes in the concept of improvisation and innovation.



**NEMICHAND MAHARAJ**  
KOLKATA

Nemichand Maharaj, Kolkata, is a distinguished name in Marwadi catering, renowned for delivering authentic and exquisite Marwari cuisine.



**KALIRAM CHAAT**  
DELHI

Kaliram Chaat known for curating an array of Chaats has been in the industry for the past 11 years. Their dishes from the Marwadi Rajkachori to the Kesar Dahi Bhalla, the Delhi style Bhel Puri to the Nawabi Tikki, the brand offers its services across India.



**DADUS HALWAI**  
PUNE

Dadu's is a well-known brand that crafts exceptional offerings in Indian desserts. Started in 1993, it has delivered consistent flavours and has been a favourite of many.



# Our Expertise

## 1. Service Excellence & Collaborations

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Our most notable partnerships include esteemed Michelin-starred chefs & globally renowned restaurant brands. Well-travelled chefs and certified butlers enhance the event experience.

## 2. Curated Menu Selection

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Thoughtfully curated menus offering a diverse range of cuisines. Exclusive trials and unique presentations created to enhance the experience.

## 3. Culinary Innovation

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Experience curation lies at the heart of our celebrations, where every detail is taken care of. Intricate scenography, immaculate set ups etc. elevate the experience.

## 4. Attention To Detail

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Offerings that integrate trends and advancements to ensure exceptional preparation and food set ups. The recipes are developed with thorough research and are curated with practices that are in sync with technological advancements.

## 5. Dedicated Team

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A team composed of passionate individuals who focus on every detail of your celebrations with expertise.

# Culinary expertise that leaves a mark

Our expert inhouse team are well-travelled and understand the importance of bringing in flavours that transcend borders.



# Savour the authenticity

Hyper Local Regional flavours crafted to perfection -  
Our dishes pay homage to the distinct culinary gems of India,  
transforming the artisanal produce to unforgettable culinary experiences.



# Glimpses from the signature Blue Sea Catering experience







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