

PREMIUM CATERING

Hot Food

PREMIUM CATERING FOR CORPORATIONS, OFFICES AND FACTORIES (CORPORATE CATERING DIVISION)

Contact

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ABOUT US



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G.R Premium Catering is owned and operated by professionals belonging to the long legacy of Baltit chefs. Our organization prides itself with culinary tradition and heritage dating back to the British Raj. This is merged with our diverse professional international culinary training to provide our patrons with the quality we are known for, whilst providing the truly global culinary experience that they expect

The Baltit region which was originally a part of Tibet, and is considered Pakistan's rooftop, is famous for producing generation after generation of master chefs. Their legacy of culinary excellence, dedication to achieving the highest standards of quality, and an unabated appetite for improvements have made them the World Class Chefs that they are today. The presence of the chefs of this region in Pakistan's hospitality sector is a testament to their skill, honesty, and commitment to the culinary world.

HOW WE STARTED

The company which operates today was founded on the base of a humble confectionary supply service, operated from a small rented shop in Karachi in the early 2000's. We pride ourselves in being one of the pioneers in the field of dessert catering, helping the industry evolve from a very basic point offering hardly any variety and nominal quality, to an industry offering desserts from across the globe, maintaining quality standards that were previously only seen locally in hotels and multinational chains.

We have since then applied the same work ethics, dedication to providing quality, and an endless search to provide new and innovative cuisines to build our kitchen division. We are very proud of how our efforts have been appreciated by our patrons and this motivates us to improve further on a daily basis.

We pride ourselves on providing a wide variety of diverse cuisine of the highest standards coupled with the highest quality of service for our clients. You can trust us to make sure that we have got every detail covered.



OUR INSPIRATION

We may be divided as a nation, however, one thing that has always brought us together is the love for food. We pride ourselves in our rich culinary heritage as a nation, and not only this, but also search for the next big global culinary cuisines.

The inspiration for G.R Premium Catering came about from the void we felt needed to be filled with regard to providing the city of Karachi a catering service that would provide a one-stop solution to our patrons and their diverse culinary needs.

We felt the need of the day was to establish a catering service which was able to incorporate a truly global experience, a void we were only able to fill using the decades of culinary excellence of our Baltit Chefs and incorporating this with the induction of specialist chefs to provide authentic fare be it Traditional Sub-Continental Foods as well as dishes and diverse cuisine from around the globe, maintaining the quality and hygiene standards we pride ourselves on, with the taste notes only found in recipes passed down from generation to generation.

WHY G.R PREMIUM CATERING

Our dedication to providing the best quality paired with ensuring an authentic and unique culinary experience is our core goal as a catering business. We implement levels of quality control you would find while fine dining, and the taste you expect from chefs who have passed down their skills from generation to generation.

Our aim is to ensure use of the best produce, processed under strict hygiene standards, under the supervision of specialist chefs who understand the importance of satisfying the most specific of your needs on a price level which is not only comparable, but competitive to any caterer in the city.

SERVICES WE OFFER

- Social Event Catering
- Industrial Catering
- Corporate Catering
- Catering for Schools/Educational Institutions
- B2B Catering
- Confectionary Catering
- Event Management
- Hospitality Consultancy

LOCATIONS WE HAVE WORKED ON

We are currently based in Karachi, from where we operate city wide and all throughout the province. We work on a regular basis in rural Sindh as well as in other urban centres such as Hyderabad, Sukkur, Larkana and Shikarpur. We also have a catering unit in Islamabad, and also provide services in Lahore, Faisalabad and Multan.



Types of Cuisine

- Traditional Sub-Continental
- Pakistani Fusion
- Japanese
- Thai
- Chinese
- Italian
- Middle Eastern
- European
- Fast Food





SOME OF OUR CURRENT CORPORATE CLIENTS (EVENT-BASED)







THE MAN HIMSELF: ABOUT G.R (GHULAM RASOOL)



Recipient of various awards of recognition in the culinary & catering industry in Pakistan, including vrecognition awards by the President of Pakistan in 2006, Ghulam Rasool is well-known throughout the culinary and catering industry in Pakistan, from Gilgit Baltistan to Karachi

Having devoted over two decades to the world of professional catering, Ghulam Rasool has served as senior chef at a number of the well-reputed hotels including Serena, Pearl Continental and the Regent Plaza Hotel. While working in these establishments, Ghulam Rasool earned a number of certificates of recognition and was awarded with the Best Chef Award in all three hotels respectively.

Starting in the mid nineties from Blue Ribbon Bakery and Confectioners, Ghulam Rasool worked his way up to bigger outlets and more senior positions in PARCO (Pak Arab Refinery Company), Makro, and then opened his own previous outlet entitled Chhangzla Desert and Catering. The company that operates under his name today i.e. G.R Premium Catering, was founded in 2008 and has expanded its vast and diverse clientele at an impressive rate over the last eight years.

Ghulam Rasool is a maestro at what he does. All the chefs and the entire highly trained catering team at G.R Premium Catering work under his close supervision and guidance for all the various cuisine that they prepare for the vast clientele of the company. We pride ourselves and delight our patrons by the size and diversity of our conventional menu and our custom-made catering plans.

PREMIUM CATERING FOR CORPORATIONS, OFFICES AND FACTORIES (CORPORATE CATERING DIVISION)



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For all employees, ranging from junior staff to senior management, lunch time is seen as the most sought after time of the day. It is the time of day where busy workers get to refresh their minds, socialize with colleagues and sit and enjoy a nutritious, delectable meal. This helps them in being productive and focused throughout the rest of the working day.

Sometimes, making your employees happy and boosting their morale can be as simple as maintaining and increasing the quality of the meals that they have at their offices, corporations or factories. This, in turn, contributes to the overall well-being of your employees and elevates their mood, energy and self-esteem.

While it is imperative for an organization to provide a safe workplace and environment, it is also vital to encourage healthy lifestyles among their employees. Providing healthy and appetizing lunches every working day can be seen as a great step in doing just that.

As the most vital meal in most countries across the globe, lunch holds a position of primary cultural significance. In working, corporate and office environments, providing employees with lunches that are not only appetizing, but nutritious and beneficial for them as well, can pay off both physically as well as mentally.

We provide delicious lunches every day for your employees and management. During lunch break, employees nourish the brain with food, oxygen and water, which leads to better work in the afternoon and throughout the day.

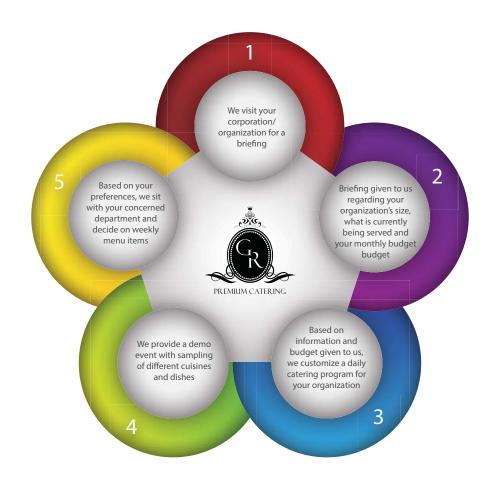
OUR SERVICES FOR CORPORATIONS, OFFICES AND FACTORIES

On-Site Cooking and Catering for Corporations, Offices and Factories Also provide Off-Site Services, Catering and Delivery

Catering Services for Schools and Educational Institutions:

- Catering Services for Corporations, Offices and Factories:
- On-Site Daily Cafeteria/Canteen
- On-Site Biweekly Stall
- Daily Food Delivery (Off-Site)
- Food Giveaways/Boxes (Off-Site)
- Catering for Corporate Events and Functions
- Diet Meal Plans
- Organic Meal Plans

HOW IT WORKS



COSTING

We use only the freshest ingredients in everything we make, bringing you freshly cooked delectable dishes that are sure to get excellent reviews from your employees and management alike. Our menus offer many different options and sensational tastes on a daily basis and for every occasion.

We work with you to create a menu especially suited to your organization's needs and budget. Once you give us your budget, we ensure that everything is allocated within that, and we do not impose any hidden charges whatsoever.

The cost of catering is an important consideration that affects every type of client we cater to. We are flexible and have experience working within each of our client's budget limitations. A limited budget should not mean you compromise quality. Whether your organization has 100 employees, 1000, or even 10,000, G.R Premium Catering's custom menus provide delicious quality food for any budget and number of employees.

We will help you plan your weekly menu and food items within your budget. We have been honored with the response given to us and what we do. We have continued to grow and diversify, but our principle remains the same – to win you as a client, and have you return to us again and again.

SAMPLE MENU/DISHES FOR CORPORATIONS AND OFFICES

The food – That is what G.R Premium Catering is all about. Our belief is taste has a strong effect on our senses and our social identity. Food tells us who we are, how well we are, and even how far we are away from home. Few things are more intimately linked, more closely implicated, and more sweetly (or bitterly) sensed in our life's journey than food.

We work with you on deciding the daily menu. While we have attached our full, detailed menu, from which you are free to choose which items you would like to add for your employees and management, we have a sample menu for you below. Different items from these as well as other items from our conventional menu and from those of your choice can be added as per your liking.

SAMPLE MENU ITEMS FOR SCHOOLS & EDUCATIONAL INSTITUTIONS

BRICK-OVEN PIZZAS

(PEPPERONI, CHICKEN TIKKA, CHEESE)

MULTI-GRAIN SANDWICHES

(GRILLED CHICKEN, BEEF TERIYAKI, GRILLED CHEESE)

WRAPS

(GOLDEN FRIED CHICKEN STRIPS, ROAST BEEF, STEAK STRIPS)

GRILLED BURGERS

(BEEF, GRILLED CHICKEN)

SWEET POTATO FRIES

SALAD OF THE DAY

BIRYANI

(CHICKEN)

HALEEM

(CHICKEN)

KHOSWEY

(CHICKEN)

WAFFLES

(WITH VARIOUS ADD ONS)

FRIED ICE-CREAM

(VANILLA AND CHOCOLATE)

REGULAR ICE-CREAM

(CHOCOLATE, LEMON SORBET, FALSA SORBET) SERVED WITH/WITHOUT FRESHLY BAKED BROWNIE



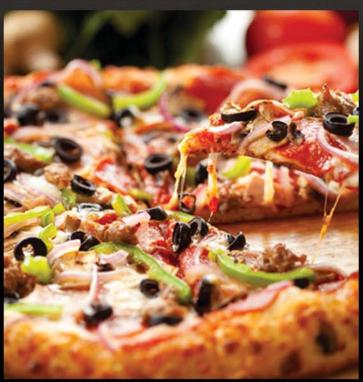




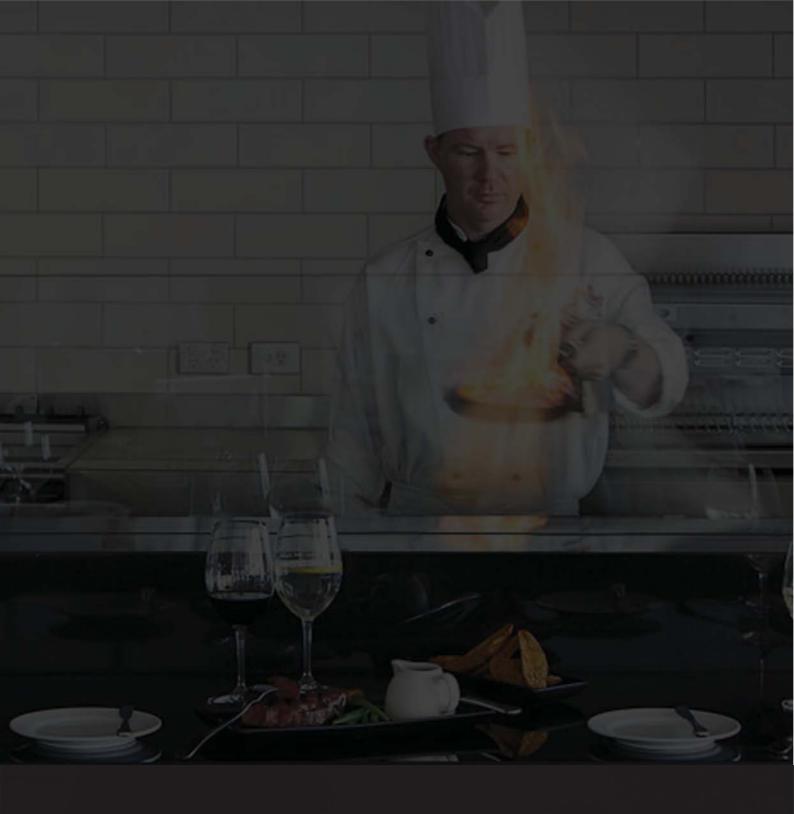














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