

# Sanjay

FOODS

CATERING AND EVENT MANAGEMENT SPECIALISTS



[www.sanjayfoods.com](http://www.sanjayfoods.com)





## MISSION STATEMENT:

- To establish the company so as to be considered within the elite Asian caterers in the world
- To create remarkable food which is beautifully presented and yet deliciously different so that the client can almost eat with their eyes
- To provide an exceptional dining experience, irrespective of size and number of guests
- To be innovative in its approach and outlook without losing the authenticity of its heritage
- To invest in the development of trained, knowledgeable, professional, efficient and above all, committed personnel who work with integrity
- To follow the moto that "if you fail to plan, you plan to fail"
- To ensure that the company's workers and partners use an ethical ethos in all it does
- The pursuance of perfection is at the centre of all that Sanjay Foods creates and this is what makes our lavish wedding receptions, corporate dinners and special occasions truly selective, stunning and sensational

## HISTORY:

- Over 30 years of experience in the catering and hospitality industry
- Reputable brand with numerous high profile clients and an extensive range of testimonials
- Purveyors of quality and authenticity with catering rights at over 160 prestigious venues nationwide

## FACILITIES:

- Operating from a state of the art 10,000 square feet, purpose built production premises based in Leicester
- Our dedicated and segregated vegetarian and non-vegetarian kitchens allow us to operate in the most diverse of markets whereby we can cater for pure vegetarian and non-vegetarian clients

## WHY SANJAY FOODS



## BESPOKE CATERERS:

- Sanjay Foods prides itself on the impeccable array of Menus that it has to offer. From Indian to Thai to Indo-Chinese to Lebanese we ensure that the best is served on the table. This can only be executed with a dedicated team of handpicked development chefs of different cultural backgrounds from Dubai, Delhi, Mumbai, Pakistan and Thailand
- The only company of its kind which caters to the: Punjabi, Gujarati, Muslim (Halal), Bengali and European markets. All this is truly showcased in our vast, imaginative and delectable menus. Satisfying discerning palates with our selection of menus of gourmet food is imperative to us
- Creative choice of menus and ability to supply and service fantastic events in a fully compliant manner, thereby preserving the good name and reputation of all of Sanjay Food's extensive list of venues



# The Art of Hospitality

2016/2017 has seen Sanjay Foods organise and manage some amazing events with an array of mouth-watering cuisines. In the following pages, we will showcase 3 of these events. The choice of the 3 itself was difficult, as we have undertaken countless events which we are proud and privileged to have played an integral part in making them a huge success.

1. **Jinny's 40th Birthday**  
*at their residence in Woodhouse Eaves*
2. **Wedding of James Kotak and Alexandra Lenko**  
*at Dallas Burston Polo Club*
3. **Pre-Wedding of Damien Gill**  
*at their residence in Desford*
4. **Wedding of Dr Niharika Varma and Dr Dheraj Bisarya**  
*at their Residence in Leicester and St George's Hall*

It is often said that a picture speaks a thousand words. We are delighted to share with you the above weddings and their testimonials in order for you to gage yourself the quality of work Sanjay Foods is repeatedly producing, year upon year.

Catering is not solely about food, it is much much more. The level of service, the standard of presentation, the grooming and attire of the service personnel, the commitment to chefmanship, strict maintenance of hygiene standards and above all, one needs to really love what they do in order to bring such happiness into so many people's lives. Clients who are mere acquaintances ultimately become our friends for life and that is what we strive for.

Our event managers and party planners aim to deliver a one stop solution for our clients when planning an event, whether it is a wedding, corporate event or private party. Our team here at Sanjay Foods make things happen with our strategic planning and tireless commitment. Collectively, our know-how, creative ideas and little black book of contacts never fails in bringing you an amazing event.









## JINNY'S 40<sup>TH</sup> BIRTHDAY

“So much effort went into the planning of this party that its difficult to understand just how you and your team managed to pull it together whilst remaining calm and always respecting my wishes.”

Dear Atul,

When I first set out to plan my wife's 40th Birthday celebrations, I wanted the event to be classy, elegant, chic and fun to commemorate such an important occasion in our family. Whilst I know what I was looking for, I really needed someone who could collate my thoughts and turn my vision into reality.

I'm pleased and grateful that you and Lai were able to articulate my thoughts and requirements and turn them into reality.

I would like to thank you both immensely for all your hard work, strategic planning, concept formation and above all, the mouth-watering cuisine which your team provided. Your cocktails all night were exquisite, the canapes divine, the bowl food was scrumptious without being over the top and your artisan dessert bar was a majestic finale to the gastronomical journey you created. The professional attitude on display by all the staff both before and during the event was what sets Sanjay Foods apart from its rivals.

Your staff were polite, knowledgeable and fitted in brilliantly with their Gatsby themed attire, which was such a creative touch from your side and a wonderful surprise on the day. The girls in their red flapper dresses, the boys immaculately groomed in their

waistcoats and bow ties added to the occasion.

We have had nothing but rave reviews since the event from friends and family whose comments included: 'Party of the century' 'Smashed it' 'best organised party ever' 'the bar has been significantly raised'.

So much effort went into the planning of this party that its difficult to understand just how you and your team managed to pull it together whilst remaining calm and always respecting my wishes. Whilst I was specific about what the theme, decor and cuisine should be, I am pleased and grateful that you not only met but exceeded my expectations whilst recommending show stopping twists and additions which made the event even more special.

I am happy to say that, apart from having the best party planners on my event, I have also made a very close friend in yourself Atul. I would have no hesitation in recommending Sanjay Foods. The only downside of the night was that it all finished so very quickly and I wish I could capture it all in a bubble.

Looking forward to meeting up soon.

**Bobby Kalar**













## WEDDING OF JAMES & ALEXANDRA

“My Family’s relationship with Sanjay Foods extends back many years. We have always received the very best from Atul and his team.”

My wife and I had the fortunate pleasure of getting married on the south coast of Italy. As it was a relatively small affair, we decided to host a reception party in the UK and Sanjay Foods were at the top of our list to provide the catering.

My Family’s relationship with Sanjay Foods extends back many years. We have always received the very best from Atul and his team. The food is second to none, the presentation is formidable and the service and coordination is always on point. The entire operation runs like a Swiss watch.

Our event took place on Saturday 23rd July 2017 at the Dallas Burston Polo Club in Southam. Atul and his team provided an elicit mix of food, creating a catering extravaganza. The Sanjay Foods menu extends across the continents of this world and me and my wife took full advantage. The team put together a live fusion of Indian street food, Indo-Chinese, Thai and Lebanese cuisines and did so in a way that each dish blended perfectly with the next.

The presentation of the food, from the food station set up, to the chafers and linens, all the way to the salad and fruit platters was world class. Every last bit of food was freshly prepared and fused together in spectacular fashion. The end result was exquisite to taste and the

guests could not compliment the entire experience any higher. The desert bar the team created was a delight and a perfect way to soften the pallet after the rich, diverse flavours of the starters and main courses.

We were also very fortunate to benefit from Sanjay Food’s extensive network of elite suppliers who assisted in providing the wonderful decorations. The flower arrangements were the best we have ever seen and all the finishing touches to the venue were sublime. Atul and his team listened intently to what we wanted and provided everything and more. They really do go out of their way to put on the best event they possibly can. The food is amazing and they offer the total package.

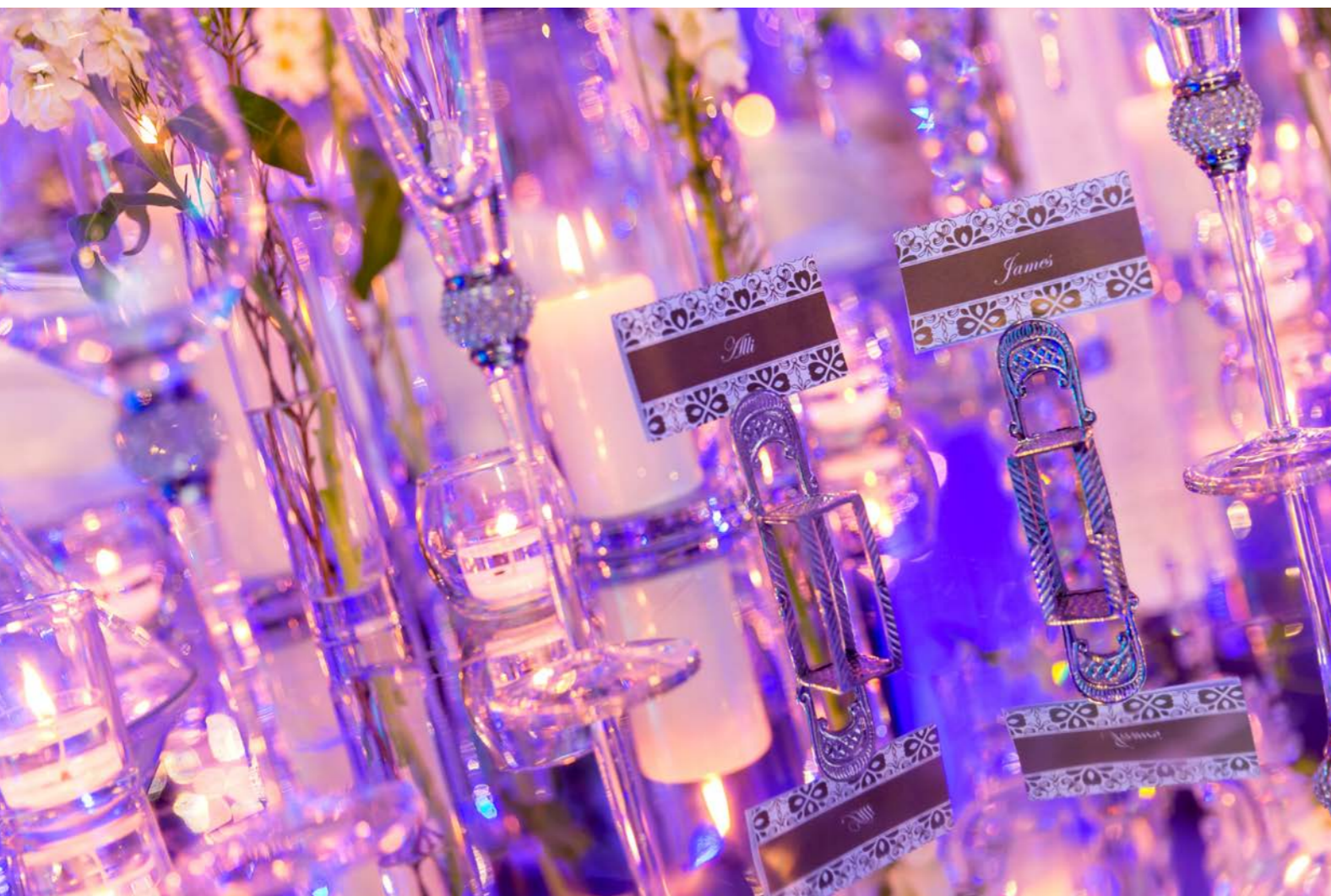
We cannot praise Sanjay Foods any more for helping us create the incredible experience that we were privileged enough to provide to our guests. We would like to say a special thank you to Lai- Yee and Ella for all their hard work and patience! And to the main man himself, Atul Lakhani, for coordinating the event from start to finish.

Thank you!

With Love, Ali and James.













## PRE WEDDING OF DAMIEN

When we first set about planning Damien's pre wedding, we were considering many catering companies from London due to their reputation. This was a very important function for our family and we absolutely wanted to recreate the fantastic cuisine we have experienced in Delhi, Dubai, Milan, Tokyo and Thailand. From our first meeting with Sanjay Foods, we realised that we had found the perfect match.

Sanjay Foods served our guests an elaborate banquet consisting of: live Indian grill stations, sumptuous sushi, luscious Lebanese, tantalising Thai, dazzling desserts combined with world class mixologists!

Their whole attitude, their commitment to our event, the sheer detail they

envisaged and the execution they promised...

...I must say, they delivered on every front. Each and every one of our 350 guests left our party with only 2 comments. Who organised our event, what amazing catering and fabulous staff. All I can say Sanjay Foods is thank you. You came, you promised and you exceeded all our expectations, indeed beyond all our expectations. Not only had we found our perfect caterers and event managers, we have also made friends for life in Atul and his team. Bravo guys!

**Love from the Gill family**

“From our first meeting with Sanjay Foods, we realised that we had found the perfect match.”













## WEDDING OF NIHARIKA & DHERAJ

“The sheer array of cuisine which was put together by your chefs meant that all of our guests, whether from Rajasthan, Mumbai, Dehli, Gujarat, USA and Hong Kong, commented on the superb food and hospitality they had experienced.”

Dear Atul,

What can we possibly say apart from congratulations. The 3 events you organised for us in Leicester and now our daughter's wedding reception in Liverpool. Quite frankly, you have left our entire family speechless. My wife was totally right in her decision to choose Sanjay Foods after our first meeting. She felt she could totally trust you and I am happy to say, you did not let us down on any front. The sheer array of cuisine which was put together by your chefs meant that all of our guests, whether from Rajasthan, Mumbai, Dehli, Gujarat, USA and Hong Kong, commented on the superb food and hospitality they had experienced.

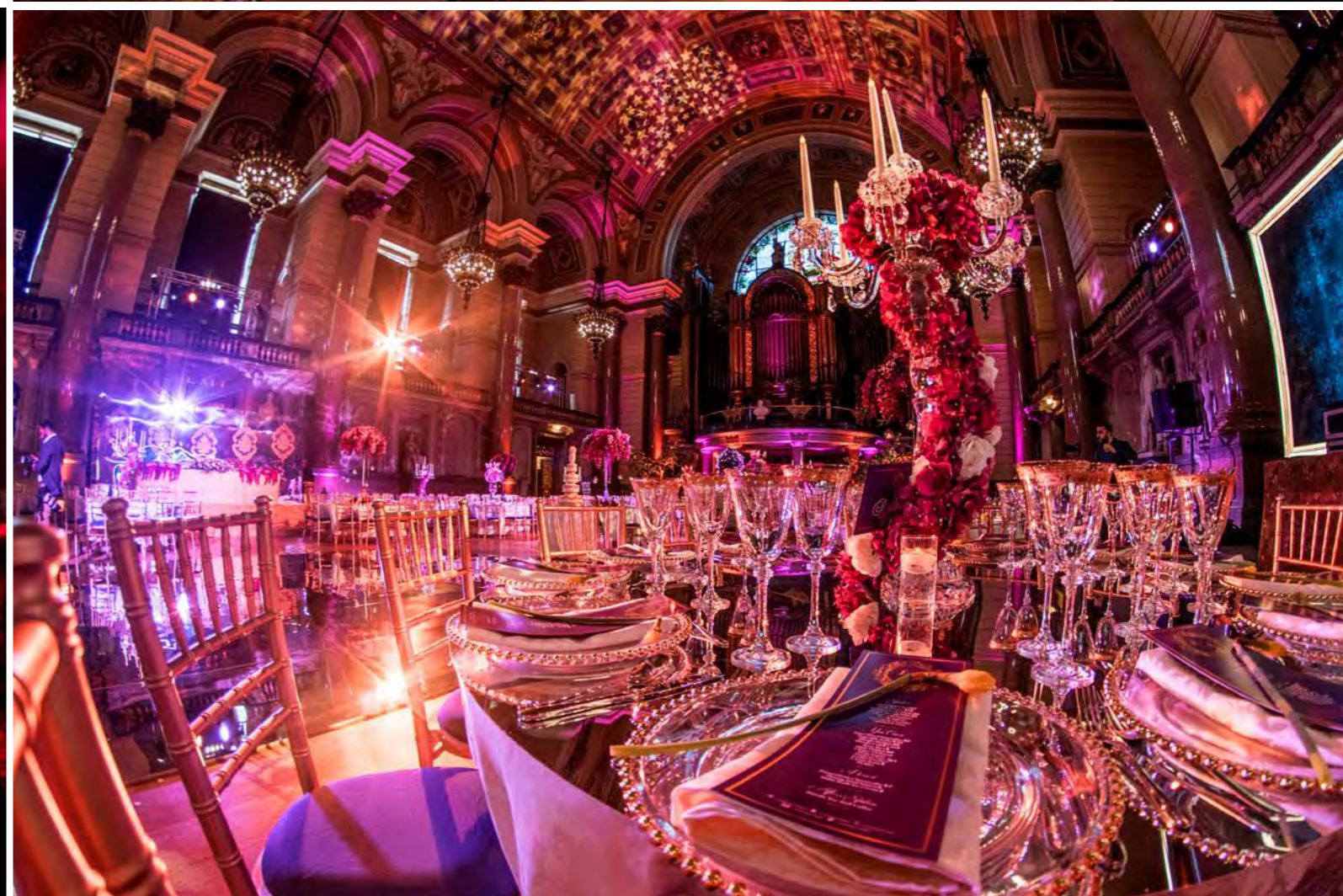
From working in a marquee in freezing December to executing an outstanding event on Grand National weekend in Liverpool, all of Sanjay Food's efforts were widely recognised.

Your events team spear headed by Lai-Yee left no stone unturned in their quest to deliver not just one but 4 perfect events. Dr Bisarya, Niharika's

father in law commented on how he had attended numerous events at St George's Hall but he had never experienced the food and theming, as organised by your team. Pleasing a room full of guests, most of whom were doctors, consultants and lawyers can be a challenging task. You and your team managed to do this on 4 separate occasions, up and down the country. For this, I will forever be in your debt. May God bless you in all your endeavours. Until our next daughter's wedding.

Warm regards,

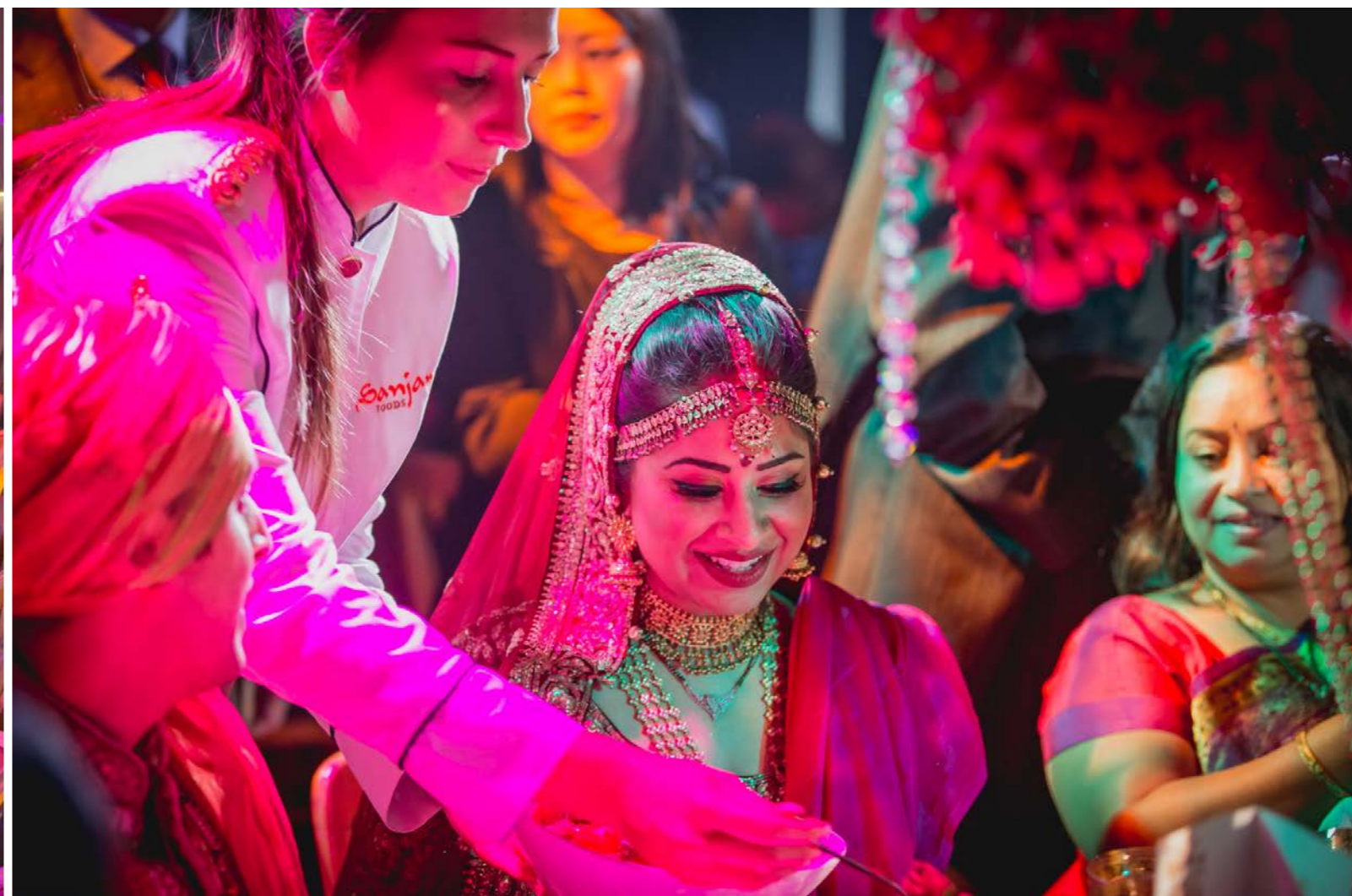
**Dr Sanjay Varma and  
Mrs Meena Varma**















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