



GOURMET FOODWORKS
HYDERABAD

THE ESSENCE OF PHENOMENAL

GOURMET
FOODWORKS
HYDERABAD



SWEET AND SAVOURY UNIVERSE



BORN OF GASTRO-CULTURAL EXPERIENCES





01

INTRODUCTION

An immersive outdoor catering service designed as experiences to indulge in, Gourmet Foodworks was born of the sweet and savoury universe in between the imaginative world of gastronomy and the realism of cultural escapisms. The experiments began in *July of 2019* when the first set of services were launched, only to grow into a suite of tailored experiences.

Our moodboard of idealistic curations are derived from the host and hostess' vision, our own experiments behind the scenes, and our obsession with unexampled service, a benchmark we have set, rather created for ourselves. What results out of this fine balance of entwined parallels is exceptionally bespoke space, phenomenally curated menus, and excellently delivered service that sticks with the guests like memorabilia for keepsake.

We find passion in making hearts skip a beat, joy in making celebrations memories, purpose in diving emotions deep, virtue in creating with conviction, and success in turning your plans into projects made of extraordinaire, dreams into indelible reality.

02

VISION

Delivering Culture-rich Gastronomic Experiences Globally

To become a globally-recognised legacy of authentic gastro-cultural experiences, originating in India's cultural capital - Hyderabad, while holding ethical sourcing, fair practices, conscious cooking, sustainable methods, employee well-being, top-notch operations, and business integrity at the helm of community-driven experiences. Our impeccable service, attention to detail, and commitment to delivering culinary marvels ensure that we stand as dependable partners for a range of events, epitomising a harmonious blend of heritage and innovation.



MISSION

Reinventing the Art of Entertaining

Our mission is to curate extraordinary culinary experiences that transcend the boundaries of traditional Indian gastronomy while keeping the guest at the heart of everything we do. As an upscale catering enterprise, we are fuelled by a fervour for innovation, our commitment lies in fashioning indelible memories through meticulous menus, exquisite flavours, and immaculate presentation, customised for events and celebrations of every size and type. We are unwaveringly devoted to sourcing the finest ingredients, forging connections with local artisans, farmers, and international allies who share our ethos.



*No matter the occasion,
an everlasting memory
of the experience
is the only emotion
we thrive for.*



OUR VALUES



Service Innovation

Our commitment to creating hospitable spaces honed with customer service is unwavered, undeterred, and uncompromised. Right from mannerisms, attitude, speech, attire, and overall know-how, we bring newness as we evolve while you still are comforted by the consistency of the service we have delivered over the years and aim to consistently keep mastering.

Cultural Attunement

Every culture is a celebration. We understand that your world is a complex of systems of indulgence and tapestry of connections, influenced by topography, language, experiences, tastes and preferences, and the society at large. When we create something for you, we build it with this world in view.

Quality Core

Our quality is our tradition. Right from inception, everything that makes its way to your space, to your table—from ingredients to recipes, from tableware to decor—is sourced or created with undivided dedication to quality that is our ode to your reputation, which we hold at the helm as we prepare for service.

Bespoke Gastronomy

We believe in taking it beyond the flavours alone. Reimagining recipes and techniques to keep up with the times and events we cater to, every detail is customised and planned to the absolute T. Our creative collective is invested in delighting not only your palettes but also your senses—like a true work of art.

Cream of the Crop

Our team of thinkers, planners, and doers cover every aspect of making your occasion nothing short of perfection. From chefs, to stylists and curators, and the service staff, each artist has hospitality or gastronomy credentials, seasoned and earned over the years, that now go into meticulously planning your dream occasion.

04 | SERVICE HIGHLIGHTS

15,000

sq.ft. state-of-the-art kitchen space

20,000

meals capacity per day

1000+

events catered across formats & venues

7,00,000+

epicurean delights delivered

50+

team members with diverse credentials

20+

years leadership experience in events & F&B

FSSAI

licence for catering service compliances

In-house Chefs

with specialisation in cuisines & service skills

Selective Sourcing

of ingredients from trusted domestic & international partners

Trusted Procurement

of crockery from Noritake & Dankotuwa, Sri Lanka

Integrated Centre

including experience room and tastings at the kitchen

Uncompromised Hygiene

at all stages - pre, during, and post service

05

MILESTONES MOMENTS





2019

Launched Gourmet Foodworks

We launched our operations from the country's emerging culture capital, Hyderabad, parented by GMFI Food Services LLP.



2019

Corporate Breakthrough

In our third month of operation, we did our first corporate event for the Ministry of Defence of India for over 5000 people where we served a rich and authentic India-inspired menu to a guest list that included the likes of the honourable Defence Minister of India.

2020

A COVID Wedding

With the entire catering and service staff in a bio-bubble, we did the end-to-end planning and execution of food and experience catering for actor Rana Dagubatti's wedding to interior designer Miheeka Bajaj, bringing both their worlds together as an affair to remember, while complying with all COVID and hygiene protocols.



2021

Innovation through Lockdown

Executed our first sit down dinner with an 8-course tasting menu for 50 people, planned through the lockdown, with chefs from various parts of the country. Highly curated event with chefs from various parts of the country, top of the line liquor, decor, and music - all delivered in less than 15 days.





2021

Month-long Wedding Brigading

We were the exclusive gastronomy and experience partners to a discerning client who hosted a 35-day long wedding celebration at their home due to COVID restrictions while bringing novel concepts like a 24-hour bistro to serve the wedding guests alongside elaborate course plans for the small and large wedding ceremonies and sit down dinners for 200 packs in one go.



2022

India on the Plate

A post-COVID milestone, we catered an engagement cocktail and dinner ceremony in an India-themed setting where the experience was planned for over 2500 people with food from across the regions of India like Kashmir, Delhi, Lucknow, Hyderabad, Konkan, and beyond.

2022

Beyond a Round Table

We also curated a specialised corporate event for an aerospace giant in India with an epicurean inspired by European and Indian cuisines, designed as a 6-course sit down dinner, served to the CEO and senior leadership at their manufacturing facility in Hyderabad.



2022

A Warm Welcome Back

Delivering a unique concept of food fused with entertainment, we designed and curated the menu for a leading IT/software company's back to office party, post-COVID to its 3000+ employees with services including concept food, live stations and beyond to fuel the celebration.





06

CUSTOMISABLE OCCASIONAL PHENOMENAL

Our gastronomic
experiences are created
to be unforgettable





○ Gourmet Foodworks Corporate

Corporate Events

Imbibing and reflecting the organisation's own values and heritage, Gourmet Foodworks Corporate takes precision in formal entertaining notches higher whether it is round table conferences, out of office scenarios or ballroom hostings.

○ Gourmet Foodworks Atelier

Special and Major Events

Gourmet Foodworks Atelier ensures the concept and the emotion of the event, whether in sports, art, literature, fashion, music or beyond, transcends its natural boundaries and finds space in every corner, every flavour, and every service touchpoint. A service best suitable for specialised, large events.

○ Gourmet Foodworks Weddings

Pre, During, and Post Wedding Events

Gourmet Foodworks Weddings understands the importance of core memories and is committed to making them come alive for you through our suite of wedding specialised services that are tailored keeping your ceremonies in mind, like a match made in heaven for your special days.



○ Gourmet Foodworks Reserved

Intimate & Private Events

Elevating the excitement of being around the closest and the chosen with intricacy and flair that make birthdays, anniversaries, or personal milestones occasions to remember, Gourmet Foodworks Reserved is made for moments in time. A service suitable to host 25 to 100 people for a closed group affair.

○ Gourmet Foodworks Rendezvous

Cocktail and Bar Events

Creating the perfect settings for socialising and engaging in tête-à-têtes over spirited mixology and relaxed hors d'oeuvre and appetisers, Gourmet Foodworks Rendezvous is your partner for cocktail and bar events.

○ Gourmet Foodworks Al Fresco

Pop-up Restaurants & Experiential Stations

Animated action over service on wheels, travelling restaurant concepts, or specialised experience stations, Gourmet Foodworks Al Fresco indulges your senses to the most exciting menus, in the most unusual locations.



○ Gourmet Foodworks Soiree

Personalised & Micro Events

Personalised, intimate, and exclusive in every possible way, Gourmet Foodworks Soiree is your very own private dining experience in a space of your choice with courses designed to ring in the theme. A service designed for 2 to 20 people for the ultimate personalised experience.

○ Gourmet Foodworks Epicurean

House Menus, Limited Edition Curated Experiences

With Gourmet Foodworks Epicurean, think out-of-the-ordinary and oh-so-luxe curations that are extremely rare and international in nature, created to delight your senses beyond your palette with experiences like Food & Tea Experiments, Metamorphosis Menus inspired by transitions of seasons, Travelling Brunches and beyond.



*In the realm of luxury, every moment is
crafted to be a symphony of delight and indulgence,
where service becomes a sonnet of impeccable attention.*



FATTOUSHI

Nimisha Dugar

A self-taught baker and chef with a passion for creating flavours that tantalise diverse palettes in a bountiful land like India, Nimisha heads Production at Gourmet Foodworks. From behind the scenes experiments with flavours and textures to recipes that actually make the cut, Nimisha's commitment to constantly evolve the gastronomy that complements the service, is an integral part of the ecosystem at Gourmet Foodworks.

Needless to say, these culinary experiments have given rise to some of the most interesting menus, seasonal curations, and food trends that blend her obsession with natural ingredients, fine techniques, and a vision for creation that is inspired by her affinity towards culture and love for travel.

Along with pouring skill, art, and personalisation into her work, making her gastro-cultural delicacies an absolute signature among the clientele, Nimisha is associated with Ladies Circle India as the Area Vice President co-spearheading noble programs that support child education, donate groceries, build classrooms and beyond in the region.



Amrit Dugar

Amrit heads the Business Development, Finance, Client Serving & Styling divisions at Gourmet Foodworks. Determined to bring world class experiences and hospitality services to India with a signature spin, he believes in delivering “brilliance beyond budgets”.

As a natural course of evolution of his deep knowledge and experience of 16+ years in event and wedding management, along with specialisation in running smooth operations for large format events in F&B, he brings a unique set of complementary skills and impact-driven vision to service-first lens at Gourmet Foodworks. Amrit constantly eyes the evolution in the global service world and through workshops and training programs, believes in lending that agility to the team to adopt and adapt to change.

Amrit’s penchant for luxury, fondness for people and culture, and passion for unique experiences has translated into the legacy-in-the-making that Gourmet Foodworks is today, creating a standout reputation for the company in Hyderabad, India, and diaspora markets.





GOURMET FOODWORKS
HYDERABAD

Your partners in the art of entertaining

EMAIL : hello@gfwofficial.com

CONNECT : +91 91000 10981

SOCIAL : [@gourmetfoodwork](#)