

**Neeraj Kumar**

Director



**Shree Shyam  
Sunder Group  
of Services**



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Shree Shyam Sunder Group of Services has delivered culinary excellence since 2015. We provide high-quality, nutritious, and balanced food. Our commitment to responsible business sets us apart.

# About Us

## Shree Shyam Sunder Hospitality Services

At Shree Shyam Sunder Hospitality Services, we believe that great food is at the heart of every memorable event. As a trusted name in the catering industry, we specialize in delivering exceptional culinary experiences tailored to suit every occasion — from intimate gatherings to grand celebrations.

With years of experience and a passion for hospitality, our team is committed to providing high-quality, hygienic, and flavorful food that leaves a lasting impression. Whether it's traditional Indian cuisine, continental delights, or custom menus designed to fit your preferences, we take pride in turning every event into a feast of flavor and finesse.

Our services are backed by well-trained chefs, professional serving staff, and a strong focus on punctuality, presentation, and customer satisfaction. Be it weddings, corporate events, religious functions, or private parties, Shree Shyam Sunder Hospitality Services is your reliable partner for seamless and stress-free catering.



# Holistic Catering & Event Solutions

Our vision: Be a trusted hospitality leader. We create memorable culinary experiences. Connect people through food, tradition, and joy.

Our mission: Provide world-class event solutions. We blend taste, tradition, innovation. We commit to fresh, high-quality food. Personalized service is key. We ensure sustainability.



# Holistic Catering & Event Solutions

We offer comprehensive event solutions from start to finish. Our team handles every detail for a seamless experience. We focus on culinary artistry and complete event management.

|                            |                                                                                     |                                                                      |
|----------------------------|-------------------------------------------------------------------------------------|----------------------------------------------------------------------|
| Culinary Craftsmanship     | Custom menus, live stations, chef tastings, sustainably sourced ingredients.        | Distinctive flavors for all dietary needs, including vegan and keto. |
| Beverage Curation          | Signature mocktails, artisanal coffees, sommelier-guided pairings, wellness shots.  | Elevated dining with refreshing drinks, complementing every course.  |
| Event Concept & Design     | Theme ideation, décor, floral artistry, lighting, tablescape, guest-flow planning.  | Immersive visual narratives transform any venue beautifully.         |
| Service Excellence         | Professional waitstaff, dedicated captain, on-site culinary team, hospitality desk. | Warm, attentive service ensures hosts relax and enjoy.               |
| Logistics & Infrastructure | Kitchen setup, power, water, premium rentals, cold-chain transport.                 | Stress-free execution, perfect for off-site or outdoor events.       |
| Wellness & Sustainability  | Local sourcing, compostable packaging, zero-waste protocols, nutritional labels.    | Celebrate responsibly, supporting community and planet.              |
| Post-Event Wrap-Up         | Food donation, site clean-up, inventory, feedback, digital photo album.             | End events smoothly, leaving only cherished memories.                |

# Sector-Specific Expertise: Healthcare

We provide specialized catering solutions for the healthcare sector. Our services prioritize patient well-being and operational efficiency.

|                     |                                            |
|---------------------|--------------------------------------------|
| Patient Diets       | Medically tailored, dietician-coordinated. |
| Staff Meals         | Nutritious, balanced meals for shifts.     |
| In-Room Service     | Timely, respectful bedside delivery.       |
| Bulk Supply         | Large-scale production for facilities.     |
| Compliance          | Strict FSSAI, HACCP, hygiene standards.    |
| Flexible Scheduling | Custom timings, emergency catering.        |
| Post-Meal Feedback  | Satisfaction monitoring, compliance.       |





# Our Health Care Services

# Sector-Specific Expertise



## Healthcare

Patient-focused, medically tailored meals.



## Education

Balanced, hygienic student meals.



## Corporate

Productivity-enhancing workplace catering.



## Industrial

Scalable, shift-based bulk meals.

All services maintain high hygiene standards, FSSAI certified, with dietician support.

# Our Chef-Led Approach

We serve 500 to 2000 meals daily. Our services range from breakfast to midnight snacks. Thousands trust us for their daily meals..



## Culinary Expertise

Our chefs define our business. They shape our buying and marketing.



## Health & Safety

We prioritize health and safety. We never compromise on our standards.



## Award-Winning

Our chefs create menus from high-quality ingredients. They are award-winning.





# Scaling Our Services

We cater to diverse dietary needs. We deliver great service at work, schools, and remote sites. Our hospitality is appreciated at Healthcare





# Our Core Principles

We are committed to superior service. This benefits customers, employees, and shareholders. Our philosophy is simple: Food, Standards, Responsibility.

## Create

We develop new food concepts. We improve customer experience and sourcing efficiency.

## Source

Vendors undergo robust quality assurance. We ensure traceability and responsibility in our supply chain.

## Prepare

We maintain maximum nutritive value. We focus on efficient energy use and waste reduction.

## Serve

Our trained staff serve with a smile. Staff development is a top priority.

# Comprehensive Food Service Solutions

BCH offers a wide range of food service solutions. We adapt to any location size or format. We pride ourselves on innovative dining solutions.

- Free flow restaurants
- Formal dining
- Grab and go QSR's
- Cafe outlets
- Hospitality services



# Sector-Specific Expertise

We combine capability, market knowledge, and client service. Our solutions are designed especially for you. We leverage our scale for competitive advantage.

## Business & Industry

Over thirty years of experience. We cater to evolving employee tastes. We offer versatile food choices.

## Education

Fun, nutritious dining for schools and colleges. We support academic achievement. We educate on healthy lifestyles.

## Social Clubs & Leisure

Operating prestigious venues. We provide outstanding hospitality. We excel in service.

## Hospitality Consultancy

We help set up complete hospitality services. From in-house kitchens to off-site units.



# Our Client





**ATHARV HOSPITAL**  
MULTISPECIALITY & RESEARCH CENTRE

**Registration & Certificate**

❖ TAX PAN NO.: CXMPK3882  
❖ GST NO.: 09CXMPK3882K1ZP

# Our Client



# Food Quality and Standards

We prepare highly nutritious and tasty food. Quality is an ongoing process. Every step is closely monitored.

## Safety & Hygiene First

ISO 22000:2005 certified. Strict HACCP procedures. Unparalleled hygiene from procurement to service.

## Rigorous Monitoring

Regular food samples are lab tested. Strict SOPs for cleanliness. Temperatures are controlled and monitored.

## Comprehensive System

Employee health and hygiene. Product handling and temperature management. Pest control and issue management.



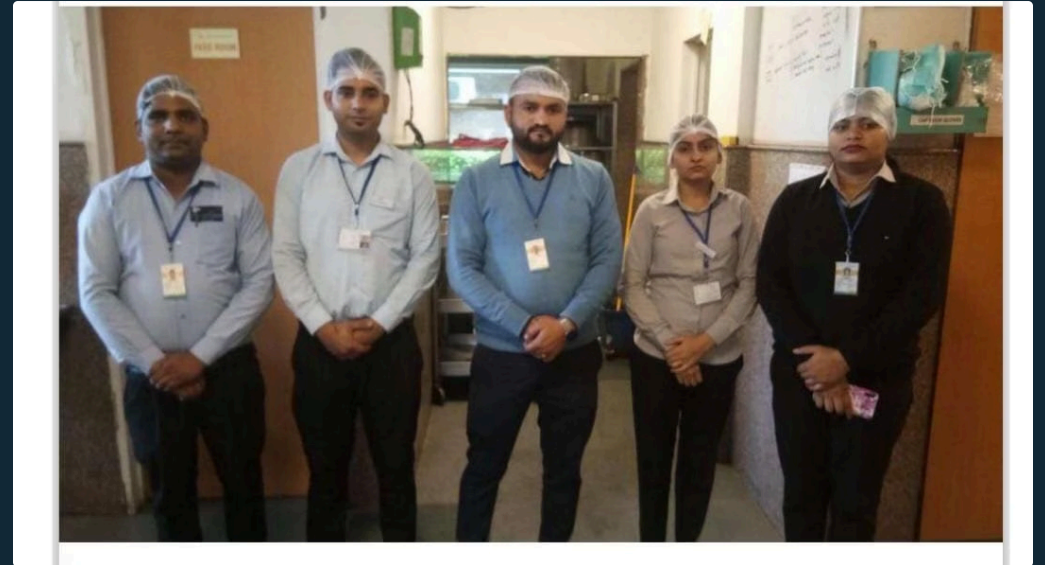
# Our Leadership Team

Our team's strength defines our excellence. We create great experiences and partnerships. We make a difference in people's lives.

## Neeraj Kumar

Health care & institutional and industrial & corporate chain

**Experience: 15 Years | Sector:** Health care & institutional and industrial & corporate chain



With over 15 years of hands-on experience in the hotel and hospitality industry, **Neeraj Kumar** brings deep expertise in food service operations, client servicing, kitchen management, and large-scale catering execution. His journey includes working with reputed hotel chains and hospitality service providers, where he mastered both front-of-house excellence and back-end operational efficiency.

### Key Expertise:

- End-to-end event and institutional catering management
- Menu planning and customization (multi-cuisine, dietary needs)
- Staff training, supervision & service delivery
- Food safety, hygiene, and FSSAI compliance
- Large-scale catering for healthcare, education, and corporate sectors
- Vendor coordination and cost optimization
- Customer relationship management and feedback handling





# Contact Us

Reach out to us today. We are here to assist you. Find our detailed contact information below. Connect with our dedicated team.

## Our Office Location

Plot no.C-1, Sector 17-B, Om Enclave

Greater Noida, Yamuna Expressway, Industrial Development  
Area

Gautam Buddha Nagar, UP – 201310, India

## Get In Touch

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