

PROPOSAL · SEPTEMBER 2026

Sruchi as your food partner for any type of occasion

Verified kitchens. Owned accountability. Food safety you can audit.

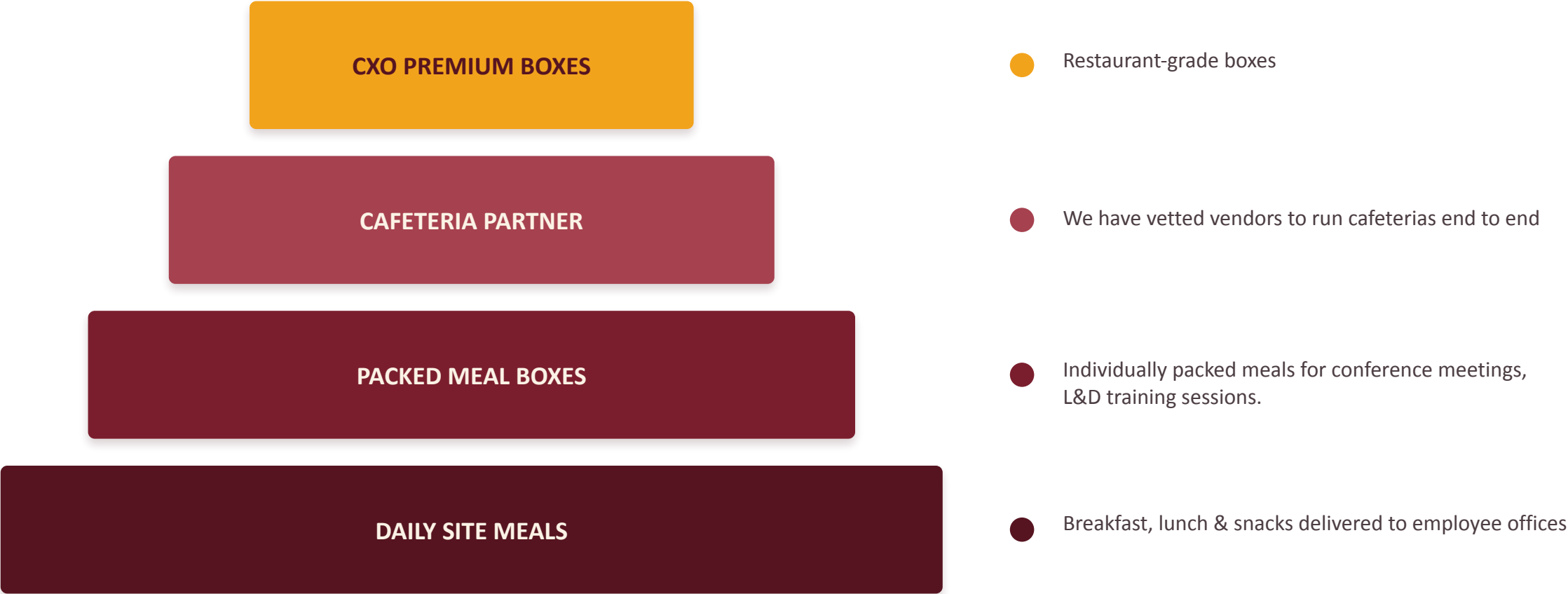
Sruchi Hospitality Private Limited

Founder- Srinidhi Reddy · Hyderabad

sruchi.com

Four requirements. One accountable owner.

Sruchi covers the full stack of corporate food operations : from daily employee meals to CXO catering.



Volume at the base → exclusivity at the top

Our verified kitchen network, growing every day

Established hygienic kitchens & proven corporate track records, across every major cuisine.

Caterer	Experience	Cuisines offered	Notable corporate clients
Saffron Catering	Since 2014	S. Indian, Telangana, N. Indian, Continental, Chinese, Mughlai	IDFC Bank, Birla Neu, Indus Tower
Sri AV Catering	Since 2006	S. Indian, N. Indian, Telangana	Rosh Technosoft
MIB Catering	—	S. Indian meals	NV Software India
Sapthagiri Pvt Ltd	Since 2005	All Indian cuisines	Indian Oil, BHEL, CIPET, DPS, Pallavi College, Rainbow Hospital
Chikkas Catering	Since 2015	S. Indian, N. Indian, Chinese, Continental, Punjabi	—
AV Corporate Catering	—	S. Indian veg & non-veg	—
RS Sampradaya	—	Pure-veg S. Indian	—
SRR Catering	Since 2016	S. Indian veg & breakfasts, Chinese, Telugu curries	Skyroot, ITC Kohinoor, CK Birla SLN terminus
Rudra's Kitchen	—	S. Indian & N. Indian meals	—
AZ Catering	Since 2020	N. Indian, S. Indian, Mughlai	—
Mallesh Catering	—	S. Indian, Telangana	—

Sruchi can share each caterer's billing records with the team for cross-verification.

Why pick Sruchi

An accountable operator that stands behind every plate.



Vetted before we onboard & engage

Background check, on-ground kitchen audit, taste test on every partner, clear SLAs and SOPs



FSSAI-certified kitchens

Every caterer kitchen we use holds a valid FSSAI certification.



Built-in backup

Pre-vetted backup caterers on standby: if one falters in a rare case, we swap vendors without disrupting meals.



Temperature-controlled last mile

Hot food arrives hot. We hold above safe limits through every delivery run.



One accountable owner

HSEQ, last-mile delivery and feedback correction sit with Sruchi and backed by experienced FoSTaC-certified supervisors on site.



We carry the working capital

Kitchen owners need weekly, monthly or advance settlement. Sruchi fronts it and invoices you on your timelines.

One vendor or Sruchi?

The same headcount and a very different operation.

A SINGLE VENDOR

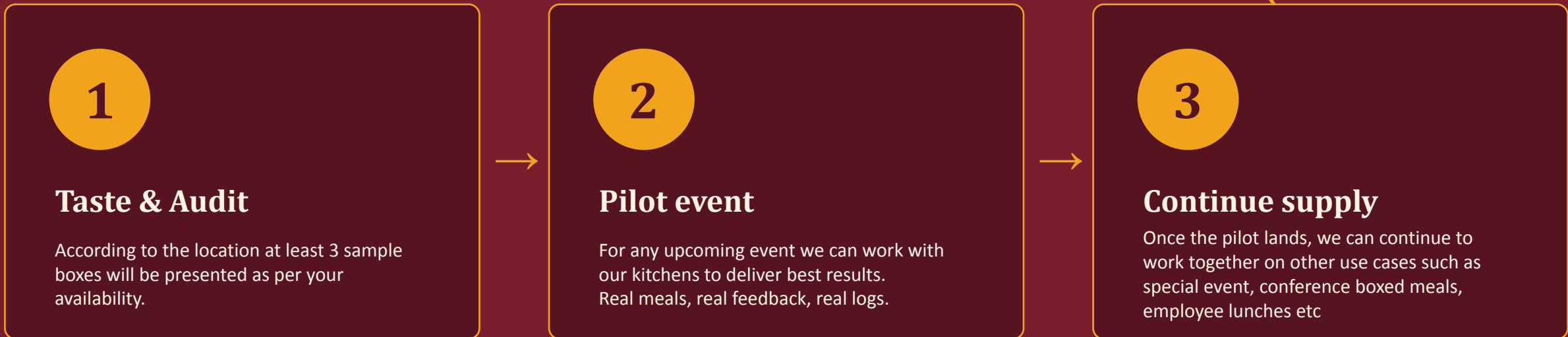
- ✗ Capped at one kitchen's capacity & location logistics
- ✗ Limited to their cuisine type
- ✗ Risk of food-safety oversight
- ✗ One offering, limited bandwidth
- ✗ Delivery & presentation vary
- ✗ Reports only when you chase them
- ✗ If they fail, service simply stops

WITH SRUCHI

- ✓ A network of vetted kitchens for customised requirements
- ✓ Multi-cuisine across the whole bench
- ✓ HSEQ owned end-to-end by Sruchi team
- ✓ Daily meals, packed boxes, cafeteria & CXO : one partner
- ✓ Timely delivery, presentation standards enforced
- ✓ Weekly hygiene + surveillance reports, sent digitally
- ✓ Pre-vetted backups and no single point of failure

How we get started

Once you have tasted the sample boxes we will start the path to contract.



Once the sample boxes tasting is done, let's greenlight a one-time pilot : tell us your location and we will deliver.

Thank you.■

*Let's give your company, healthy & tasty meals
that the employees appreciate!*

Srinidhi Reddy · Founder · IIT Ropar'22

Sruchi Hospitality Private Limited

sruchi.com