FOOD HOUSE CATERING & DECORATOR

Luxury Catering, Majestic Event Decor & In-House Bridal Styling

Established 1994 | Gurugram & Delhi NCR | 30+ Years of Royal Celebrations

ESTABLISHED 1994 • GURUGRAM & DELHI NCR

Crafting Memories Through Extraordinary Flavors

Food House Catering & Decorators is one of North India's most celebrated catering and luxury event production houses. Guided by the vision of Mr. Umesh Arora, we deliver authentic royal recipes, exquisite stage decor, and certified bridal styling at transparent, reasonable pricing.

Whether orchestrating an intimate VIP executive dinner or a 2,500+ guest grand destination wedding, we treat every celebration with the devotion and reverence of our own family occasion.



Royal Gourmet Banquets & Live Clay Tandoor Counters

30+ Years	1,850+	15,000+	100% RO
Culinary Heritage	Grand Events Catered	Delighted Guests	Purity & FSSAI Certified

DIRECTOR'S STATEMENT & PLEDGE

"Every Event is a Symphony of Authentic Flavors and Heartfelt Hospitality"

Dear Esteemed Guests,

Welcome to Food House Catering & Decorators. For over three decades, our journey has been guided by one single commitment: our clients' enduring happiness. When you choose Food House for your wedding, corporate milestone, or private celebration, you place your trust in our hands for one of the most defining moments of your life.

We never treat catering as a transaction. From the secret spices hand-ground in our central commissary to our live interactive charcoal stations, every dish is prepared with meticulous care, impeccable hygiene, and authentic flavors. My personal promise is that your guests will reminisce about the flavors long after your celebration concludes.

UA

Mr. Umesh Arora
Proprietor & Director — Food House Catering & Decorators

Direct VIP Line / WhatsApp: +91 99111 36767

Our Core Kitchen & Quality Principles

1. Pure Ingredients & Transparent Sourcing
Premium A-grade grains, cold-pressed oils, and farm-fresh produce. Zero artificial colors or adulteration.

2. Strict 100% RO Purified Water Protocol
All cooking, vegetable sanitization, and ice preparations use industrial RO water with daily testing.

3. Master Culinary Specialization
Specialized Ustads & Chefs for Awadhi Dum, Rajasthani sweets, Dilli Chaat, and Pan-Asian woks.

4. Dietary Segregation & Jain Lines
Custom menu designs with dedicated 100% Pure Vegetarian & Jain cooking lines and independent vessels.

- FSSAI Certified Commercial Kitchens
- Temperature-Controlled Mobile Transit
- White-Glove Groomed Hospitality Crew



Royal Banquet Architecture & Live Golden Buffets

Featuring mirror dining counters, warm golden brass chafers, and ambient lighting crafted for VIP gatherings.

OUR THREE SIGNATURE DIVISIONS

Complete Wedding & Event Hospitality Directed by Mr. Umesh Arora



DIVISION 01 • CATERING

Royal Catering & Live Stations

Grand culinary banquets featuring live charcoal tandoor, authentic Dilli chaat, Awadhi Dum Biryani, and pan-Asian woks cooked fresh before guests.

- Live Charcoal Clay Oven Tandoor
- Signature Purani Dilli Street Chaat
- Dum Biryanis, Dal Bukhara & Curries
- Artisanal Desserts & Hot Jalebi Bar

Weddings • Corporate • Social



DIVISION 02 • DECORATION

Bespoke Decor & Mandap Stages

Architectural stage design, majestic floral canopies, and luxury mirror VIP dining setups designed to create breathtaking visual grandeur.

- Handcrafted Royal Floral Mandaps
- Grand Sangeet & Reception Stages
- Mirror Dining & Warm Brass Chafers
- Farmhouse & Open Lawn Illuminations

Indoor Banquets & Open Lawns



DIVISION 03 • BRIDAL MAKEUP

Glam Stories by PR (Bridal Studio)

Our certified in-house bridal makeover studio offering customized HD & Airbrush makeup, hair couture, and ceremonial styling under one roof.

- Certified HD & Airbrush Bridal Looks
- Engagement & Reception Glams
- Hairstyling, Lashes & Saree Draping
- Family & Bridesmaid Makeover Sets

Certified In-House Studio

TRANSPARENT BOOKING POLICY

Event Booking & Transparent Payment Terms

We believe in 100% financial transparency with zero hidden costs. Milestone schedule guarantees peace of mind:

25% ADVANCE

Booking Confirmation • At time of booking

Locks your event date in our calendar and reserves executive chefs, kitchen crew, and service managers exclusively.

50% PRE-EVENT

Logistics & Tasting • Before 1 month of event

Initiates procurement of premium ingredients, customized tasting sessions, thematic decor sourcing, and setup arrangements.

BALANCE (25%)

Final Execution • Before 1 week of event

Finalizes final guest count lock, live counter deployment, transport logistics, and complete on-ground banquet execution.

Ready to Plan Your Grand Celebration?

Speak directly with proprietor Mr. Umesh Arora to schedule a personalized menu tasting, discuss stage and mandap themes, and obtain an instant, transparent quote for your event dates.

From customized Jain, Vegetarian, and Non-Vegetarian banquets to turnkey destination wedding setup, our team manages every detail with meticulous perfection.

HEADQUARTERS & SERVICE REGION

Office: 558 Fourth Floor, Sector 27, Gurugram - 122022, Haryana

Operations: Sector 14, DLF Phase & Major Gurugram Hubs

Serving Delhi NCR, Gurugram, South Delhi, Noida, Faridabad, Manesar, and Pan-India Destination Celebrations.

DIRECT EXECUTIVE BOOKING HOTLINE

+91 99111 36767

Secondary: +91 93551 93767

Proprietor: Mr. Umesh Arora

Email: umesharora51@gmail.com

Instagram: @umesharora3695

https://foodhousecatering.com

WhatsApp Inquiries Available 24/7