



Red Coral

The Complete Catering Solution





Our association with food goes
back almost half a century.

We've been a family run business
and passion for food is in our genes.





The first brand created 3 generations ago was Halls. Halls ketchup and tinned fruits were a rage in their time. Then came the age of banquet halls and farmhouses for catered weddings & events and we were one of the pioneers in this space and successfully ran brands like Utsav and Utsav Greens, names that people still recall very fondly.

That was followed by a flurry of restaurants like Red Coral, Nasha, Liquid Kitchen, Eleven's with cricketer Kapil Dev, Harem Meeza at the Garden of Five Senses and Harem Opiate. Venturing deeper into the hospitality business, we went on to establish "Clematis", a beautiful boutique hotel in Goa.



However, our Flagship brand remains
Saltt – a catering company established 15 years ago.
It offers gourmet catering in multiple cuisines for a
wide range of events and is one of the bigger names
in North India. We are known for our impeccable
food and innovation is our forte.





AOC ~ Art of Chaat is an alliance that completely concentrates in the chaat section. This brand of ours has not only reinvented the “Chaat Experience” but taken it to a whole new level. Traditional fuses with the new and unestablished to create something radical, sparkling and extremely memorable!





Shakkr is our latest offering and we take pride in innovating and creating benchmarks with our own unique twist on the Traditional Indian Mithai.

It brings to you an array of sweet dishes of all kinds, as well as some innovative savoury snacks, in a manner that is reminiscent of old traditions, yet contemporary with an element of surprise.

Our products are specially developed in a way that allows customers to enjoy the traditional but also satisfy their modern sensibilities.





FOOD PARCELS is a cloud kitchen delivering the most mouth-watering and authentic North Indian food you can imagine right to your doorstep.

Backed by Saltt Catering, Food Parcels is our latest offering enabling you to savour our flagship Dal Makhani, Butter Chicken, Paneer Butter Masala and many other treats from the comfort of your home.

Our dishes are the result of honest respect for ingredients and a strong love for food.





Brand Values



We believe in putting the customer first and always.
Integrity, Commitment, and perfection are the
principles we live by.

To Innovate and design experiences with a personal
touch so that we can spread Joy and happiness in
the world.

In simple terms we deliver what we promise!





Core Business Line





Saltt Catering is a company established 15 years ago and offers gourmet catering in multiple cuisines for a wide range of events. Today, Saltt is one of the biggest catering brands to reckon with in this industry. Saltt is a name fast becoming synonymous with every big wedding, mehndi luncheon, children's party or even formal sit down dinners with important clients.

This journey began with a serious attempt to redefine food for the Indian palate and recreate the art of fine dining and is today one of the foremost names in outdoor catering. We are known for our impeccable services, from creating special menus to ensuring that only the best produce and dishes are served from a fabulous team of onsite chefs to the the best service staff the city has to offer.

Saltt brings it all to the table! Innovation is our forte and we Live up to our promise of by introducing dishes such as Vodka Jello Prawns, Chocolate Sushi, Tandoori Dimsums, Ricotta Cheese Samosas apart from our many signature dishes.







AOC is an alliance that completely concentrates in the chaat section. This brand of ours has not only reinvented the “Chaat Experience” but taken it to a whole new level. To name a few are the “Dabeli” from the streets of Gujarat, the “Kolkata Puchka served with pudina masala kanji.

Art of Chaat takes its patrons on a journey of curiosity, wonder and spontaneous delight. Traditional fuses with the new and unestablished to create something radical, sparkling and extremely memorable!

Art of Chaat appreciates the importance of flavour...but we also realise that we eat with our eyes first! So the endeavour is to visually rapture and enthrall our patrons







शक्कर

SHAKKR is a cutting edge brand in desserts and confectionary. We take pride in innovating and creating benchmarks with our own unique twist on desserts. Shakkr brings to you an array of sweet dishes of all kinds, as well as some innovative savoury snacks, in a manner that is reminiscent of old traditions, yet contemporary with an element of surprise. It is a dessert specialist company that offers fusion desserts in a unique and modern way.

We also specialize in bespoke platters for different occasions. Whether you like life with an extra helping of mithai, a chamach of gur, dollops of ice-cream, a little spice or sugar free, SHAKKR has the perfect dessert for every palate, every guest and each sweet moment. Our products are specially designed and custom made to your taste. The aim is to not only bring about a change in the Indian dessert segment, but also to indulge you in delightful flavours from around the world.

From traditional to fusion to western, Shakkr has it all, making us a one-stop shop with a versatile range that assures a feast for everyone.







Food Parcels is a cloud kitchen that plays on our strength of 15 years of catering experience. It provides authentic Indian food. It's a service that helps people who love Indian food but struggle to make it.

As a company we pride ourselves in the quality of the food we provide, and in the satisfaction of our customers when it arrives on their doorstep. The key here is not only authenticity but also quality. For us, meals prepared with utmost care and a sincere love for food mean everything.

That is why we take our chefs seriously. Each one of them is trained rigorously to ensure that their food matches the Saltt standard of quality and consistency. We also use the best ingredients to make our food as authentic as possible.







Previous Achievements and Projects





Halls ~ 1947

A manufacturing company specialising in ketchup, tinned fruits.

Utsav Banquet ~ 1989

One of the first banquet halls in Delhi with a covered area of 7000 square feet and could service 600 guests at the same time.

Utsav Greens ~ 1998

A pioneering project where our banquet experience was extended to starting a farm house for parties and weddings. Spread over 6 acres with 3 lawns and our cumulative capacity to feed over 2000 people from our kitchen.

Red Coral MG Road ~ 2004

The first restaurant in Delhi to introduce Thai cuisine to city. 80 seater restaurant that went on to win many awards get a lot of appreciation from its clients.





Nasha ~ 2006

One of the first successfully run lounge bars outside of a 5 star hotel in Delhi. Beautifully Designed lounge and an open air terrace with a total area of 9000 square feet, serving world cuisine, interesting bar tenders and international music artists performing live.

Elevens Chandigarh ~ 2007

A restaurant in partnership with cricketer Kapil Dev. It was the first restaurant in Chandigarh to serve Pakistani Food.

Red Coral Rajouri Garden ~ 2008

A new branch as natural extension to the Red coral brand in light of its growing popularity and demand of the city.

Elevens Ludhiana ~ 2008

An extension of the Elevens Restaurant in Ludhiana given its growing popularity in the state.





Isabella ~ 2009

Our first QSR venture with Italian cuisine in the corporate setup of Gurgaon Cyber Hub.

Clematis Goa ~ 2010

A boutique hotel with 20 rooms with private plunge pools and private access to the beach. It was known for its eclectic ambience and amazing food.

Harem Mezza ~ 2011

A 6000 square feet hybrid restaurant of open and covered area specialising in Mediterranean food. It was run in one of the most prestigious areas of Delhi, Garden of 5 senses. Besides food, we were also known for bringing in many interesting entertainment acts and curated evenings.

Eleven's Patna ~ 2011

Our first franchise outlet of the Eleven's Brand started in Patna.





Liquid Kitchen ~ 2013

Spread over 3 floors and a terrace, it was a multicuisine restaurant in the heart of Defence Colony market in Delhi. It became a popular hang-out as well as a place to order food from.

Harem Opiate ~ 2014

An extension of the Harem Restaurant Brand. Spread over 3 floors and 7000 square feet of space, it was run in the prestigious Sundar Nagar Market of Delhi. It attracted an expat crowd who were keen on eating authentic oriental food like live teppanyaki, yakatori grills and live sushi.





The Team





Sammir S Gogia

Sammir is a restaurateur, caterer, hotelier and most importantly an ardent foodie. He wears his many hats with passion and perfection. Stumbling into the family food business almost by default, Sammir discovered he had a great passion for food and hospitality – and vaulted the company to a whole new level. Over the past few decades, he has fully immersed himself in discovering various cuisines and the art of serving it. With a talent for knowing what his clients require, he has his finger firmly on the pulse of the food industry. Never compromising on quality, he prides himself on serving the best possible food, in the most unique possible way.





Sachin Gogia

He's the backbone of the company. Immensely creative and talented with an eye for detailing that no one can match. While the business has grown multiple folds from when it started out three generations ago, he has not forgotten the essence of why it all started – our love for food and people. He's the strength behind our constant innovation and ability to recreate and re-invent ourselves in this fast changing and dynamic world of food.

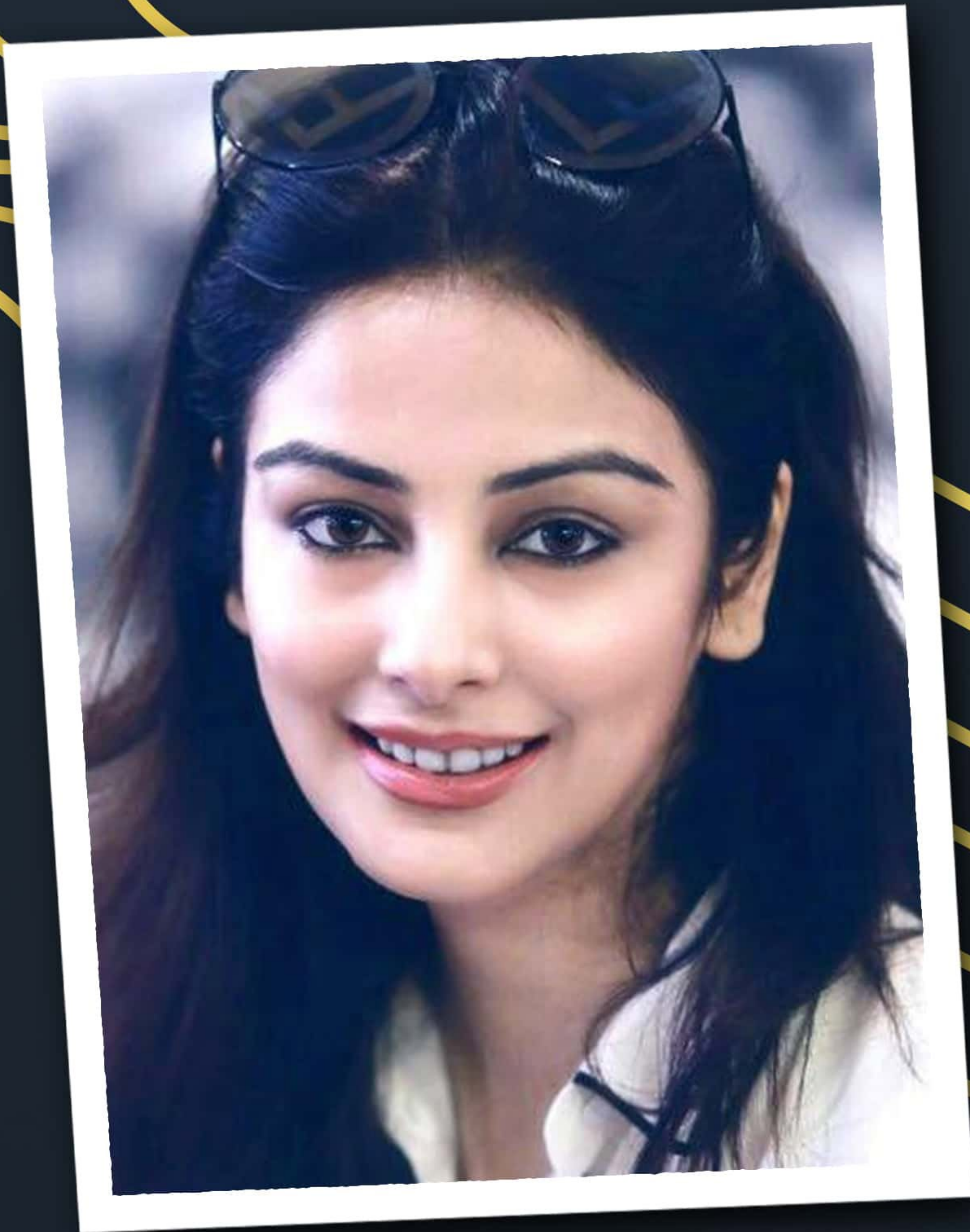




Tunvey Gogia

An Entrepreneur, Marketeer and Trainer, Tunvey wears many hats with equal ease and that is possibly her biggest strength – to be able to see things from different perspectives. She has been a dynamic television professional with over two decades in the audio-video and digital space associated with channels like Star and NDTV. With many ventures and projects in the media and marketing space under her belt, she is a keen marketeer and brings that expertise to all our ventures.







Pooja Gogia


She is a food entrepreneur and lifestyle influencer with a huge appetite for success. Food for her is more than just a passion. She has learnt that when it comes to running a long lasting business, the key to success is adaptation. She is a driving force behind furthering the Shakkr Brand and dessert gifting business. She leaves no stone unturned to deliver anything short of excellence.





Infrastructure and Capability





We have more than 50 years of experience of the service industry. We have been running kitchens of restaurants, banquets as well as the tough industry of outdoor catering. Some of our staff members have been with us for well over 3 decades and we are constantly innovating by bringing in consultants to upgrade our knowledge and capabilities.

Our current infrastructure is a base kitchen spread over 20,000 square feet of area and a staff strength of over 100. Our team is spread across departments like Kitchen, marketing, sales, operations, setup.

Each cuisine has a separate cooking and preparation area. A state of the art bakery with world class equipment, an elaborate halwai section for Indian desserts and completely hygiene area for packaging and preservation for packaging with sealing machines make up our back end.

Our base kitchen and staff together can feed up 10,000 people on any given day without breaking a sweat.





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