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About _____ SoulChef

SoulChef – Wedding, Catering & Events is built on a simple philosophy **every event celebration deserves warmth, authenticity, and a beautifully crafted experience.**

We curate complete wedding and event setups - **blending décor, styling, tenting, floral work, furniture arrangements, lighting, sound, hospitality, and seamless coordination** - So every moment feels effortless and thoughtfully put together.

Our culinary team, led by Chef Gangesh Batra, certified by Sanjeev Kapoor, adds a personal touch to the experience with fresh, honest food that complements the celebration rather than overpowering it.

The fragrance of cardamom, sharp mustard seeds, & spices fills the air.

Warm Hospitality

Meaningful Moments

Deliver Experiences

Thoughtful Flavours

Guests Feel Welcome

Beautifully Presented

Our Clients & Partnerships

We are grateful to work with organisations across real estate, hospitality, lifestyle, technology, healthcare and premium consumer brands. **Trusted by Leading Brands & Organisations**



INDIAN AIRFORCE



JAQUAR - BATH & FITTINGS



GODREJ



WIPRO LIGHTINGS



JACK DANIELS LIQUOR



CMC HOSPITAL



AIPL (IREO)



HAMPTON HOMES



MOJ INDIA



LN WEBWORK



FASHION TV (FTV)



ORRA JEWELS



TWS



JEWEL BOX



HERBAL LIFE

Real hospitality is making
someone you've never met
feel like they've always
known you.



Why SoulChef

Our Core Values



Warmth in Every Detail

We host your celebration the way we would host our own – with genuine care, patience, and a personal touch in everything we do.



Honest, Fresh & Responsible Food

We cook on-site, use ingredients we trust, and keep our menus clean, simple, and memorable food that comforts as much as it impresses.



Thoughtfully Designed Experiences

From décor to dining to flow of events, every element is curated to make your celebration feel seamless, elegant, and truly yours.



Family-First Approach

We understand weddings are emotional and personal. Our goal is to support, making sure your celebration feels effortless for everyone.

Our Décor & Styling Division



At SoulChef, décor isn't just about how a space looks - **it's about how it feels the moment your guests walk in.**

From intimate Haldi ceremonies to grand wedding nights, we curate setups that blend tradition, elegance, and detail-oriented execution.

What We Create:

Floral Styling & Thematic Setups

Haldi, Mehendi & Sagan Décor

Stage & Mandap Design

Entry Concepts & Welcome Areas

Dining Ambience & Tablescaping

Photo Corners & Highlight Installations

Tenting, Drapery & Mood Lighting

Custom-Designed Wedding Themes



Event Setup & Operations

Our Event Setup & Operations team ensures that every element is in place, on time, and perfectly coordinated so your celebration feels effortless from start to finish.

We manage the groundwork, the systems, the movement of guests, and the backstage details that hold the event together - quietly, calmly, and with complete professionalism.

Hospitality & Service Staff Management

Tenting & Structural Setups

Furniture Placement & Layout Planning

On-Ground Supervision

Sound Systems & Mood Lighting

Guest Flow Management

Stage & Presentation Arrangements

End-to-End Event Coordination

Food Philosophy

SoulChef's approach is simple:

We cook fresh, we cook honestly, and we cook with the intention of making every guest feel at home.

No shortcuts, no reheating, no compromises.

We choose ingredients we trust and prepare everything on-site, ensuring each dish carries warmth, comfort, and a touch of celebration.

“Yaad hai? Kitna tasty khaana tha uski shaadi mein.”

**A flavour someone recalls later,
A moment shared around a table,
A smile after a perfect bite.**

Weddings and family events are emotional, personal, and once-in-a-lifetime.

Our goal is to honour them with food that feels genuine, thoughtful, and crafted with care.

Because at the heart of every celebration, there's a story and food plays a beautiful part in it.



As our grandmother
used to say,

“The secret ingredient
to the best food
is love”

We're bringing you food made
with that special love.



The Complete Food Menu

A curated selection crafted with trusted ingredients and fresh preparation - **designed to suit every celebration, whether it's a corporate gathering, an intimate home function, or a grand wedding weekend.**

Clean flavours. Thoughtful variety.

Dishes that complement every palate with the flexibility to customise your menu exactly the way you prefer.



Breakfast Menu

Warm, comforting, and freshly prepared to start the day right.

- Tea
- Coffee
- Sweet Lassi
- Salted Lassi
- Mix Beverages
- Paranthas with curd & butter
- Mah parantha
- Amritsari naan with chana
- Nutri kulcha
- Bread with paneer bhurji
- Poori aloo chana
- Chole bhature
- Sandwiches



Veg Starters Menu

Freshly grilled, tossed, and crafted to set the tone for a great meal.

- Paneer Tikka
- Haryali Tikka Paneer
- Malai Tikka Paneer
- Mushroom Tikka
- Mushroom Achari Tikka
- Soya Chaamp Tikka
- Soya Malai Chaap
- Broccoli Malai Tikka (S)
- Tandoori Potato
- Roasted Pineapple (S)
- Seekh Kebab
- Jalapeno Cheese Rolls
- Beetroot Kebab (S)
- Cheese Corn Roll
- Spinach Corn Roll
- Cigar Roll
- Spring Roll
- Mushroom Chilli
- Cheese Chilli
- Chaamp Chilli
- Veg Manchurian
- Veg Bullets
- Veg Lollipop
- Veg Cutlets
- Crispy Veg
- Babycorn Fry
- Nest Roll
- French Fries
- Honey Chilli Potato
- Cheese Finger
- Italian Finger
- Mushroom Double Decker
- Dal Kebab
- Dahi Kebab
- Hara Bhara Kebab
- Dahi Ke Sholay
- Veg Wantons
- Gravy Tossed Veg Cutlet
- Thai Balls
- Mini Samosa



Main Course – Indian Menu

Comforting classics prepared fresh and served with warmth.

- Dal Makhni
- Dal Double Tadka
- Yellow Dal
- Shahi Paneer
- Butter Paneer Masala
- Kadai Paneer
- Cheese Tomato
- Mutter Paneer
- Malai Kofta
- Mix Veg
- Methi Malai Mutter
- Mushroom Do Piazza
- Mushroom Mutter
- Palak Paneer
- Palak Kofta
- Palak Chana
- Palak Corn
- Chana Masala
- Rajma
- Kadhi
- Dum Aloo Kashmiri
- Saag Aloo
- Jeera Aloo
- Baingan Bharta



Accompaniments

A balanced selection to complete every plate.

Breads

- Plain Roti · Missi Roti · Laccha Parantha · Butter Naan
- Stuffed Naan · Makki di Roti

Rice

- Plain Rice · Jeera Rice · Veg Biryani · Fried Rice · Veg Noodles

Raita

- Mix Raita · Boondi Raita · Pineapple Raita · Dahi Bhalla

Salads

- Green Salad · Russian Salad · Bean Salad · Macaroni
- Kachumber Salad



Non-Veg Tandoor & Main Course

Bold flavours, fresh preparation, premium experience.

• Non Veg Dishes

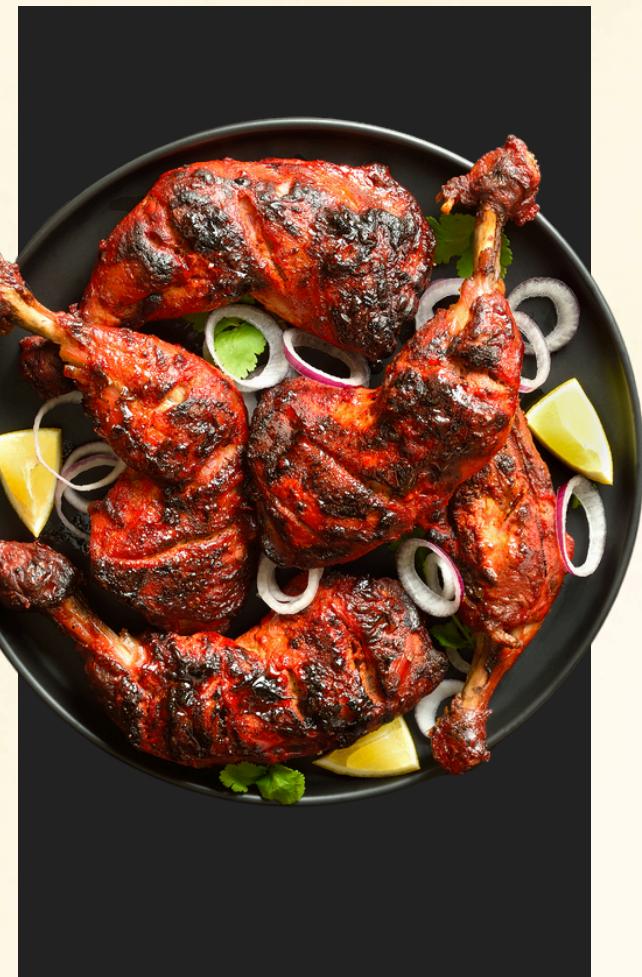
- Murgh Makhni
- Murgh Masala
- Rara Murgh
- Kadai Chicken
- Cream Chicken
- Lemon Chicken
- Chicken Kali Mirch
- Chicken Curry
- Tawa Murgh
- Mutton Rogan Josh
- Mutton Lahori
- Fish Curry

• Special Dishes

- Chilli Chicken
- Chicken 65
- Chicken Manchurian
- Garlic Chicken
- Honey Chilli Chicken
- Chicken Pakoda
- Chicken Blaster
- Fish Amritsari with Chips
- Fish Tikka (S)

• Tandoori & Grilled

- Makhni Tikka
- Tandoori Chicken
- Tangri Chicken
- Murgh Tikka
- Murgh Malai Tikka
- Murgh Kali Mirch Tikka
- Murgh Irani Tikka
- Murgh Hariyali Tikka
- Murgh Afghani



Light Bites, Soups & Refreshments

Comfort flavours, fresh preparations, and easy-to-enjoy selections for every kind of gathering.

- Beverages

- Tea • Coffee • Ginger Tea • Green Tea • Masala Tea • Jasmine Tea
- Lemon Iced Tea

- Snacks

- Wraps • Sandwiches • Pakora Mix • Samosa • Canapés
- Paneer Pakoda • Tortillas

- Soups

- Tomato • Sweet Corn • Hot & Sour • Manchow • Mushroom
- Lemon Coriander

- Pasta

- Penne • Spaghetti • Fettuccine (Sauce : Red • White • Pink Sauce)



Stalls & Live Stations

Interactive, fresh, and celebration-worthy.

- Tikki
- Papdi Chaat
- Gol Gappe
- Dosa
- Idli
- Pav Bhaji
- Amritsari Laddoo
- Matar Kulcha
- Pizza
- Steam Corn
- Sugar Candy
- Palak Patta Chaat
- Poori Chole
- Bhature Chole
- Fruit Stall
- Coffee and Shakes

Desserts

A sweet finish to every celebration.

- Gulab Jamun
- Sooji Halwa
- Moong Dal Halwa
- Gajrela
- Jalebi & Rabri (min 200 pax)
- Kesar Badam Kheer
- Ice Cream
- Brownie
- Stick Kulfi
- Bengali Rasgulla
- Ras Malai Angoori
- Donuts
- Pastries & Cupcakes
- Mousse Shots
- Bakery Items (min 200 pax)



Continental, Korean & Pan Asian

Savor a world of flavors with our Continental, Korean, and Pan Asian delights!

• Continental

- Exotic Sautéed - Vege
- Grilled Vegetables
- Lasagne Bake Veg
- Spin. Corn Mushroom Bake
- Risotto
- Hot Schezwan Noodles

• Pan Asian

- Veg Shanghai Dumpling
- Cheese Dragon Dumpling
- Crispy Lotus Stem
- Chicken Dragon Roll
- Wasabi Prawns
- Indonesian Chicken Satay
- Sesame Lamb Satay
- Crispy Lamb Wontons
- Yasai Yakitori

• Korean

- Gochujang Noodles
- Dubu Jorim (Tofu)
- Kimchijeon (Pancake)
- Bibimbap (Egg-based)
- Mayak Eggs
- Spicy Corn Cheese
- Kimchi Fried Rice
- Corn Cheese Ramen
- Cheesy Kimchi Ramen

Continental, Korean, and Pan Asian selections are curated for gatherings of 400 guests and above.



Seasonal & Premium Add-ons

Specially curated upgrades designed to elevate your event with fresh, seasonal ingredients and premium selections.

These add-ons bring an extra layer of finesse, flavour and experience to your menu — perfect for celebrations that call for something a little more special.

Available Options May Include:

Winter Menu

Jain Menu

Summer Fruit Bar

Kids' Special Dinner

Organic Salad Bar

Signature Mocktails & Beverage

Healthy Fitness Cuisine

Regional/heritage delicacies

All seasonal and premium add-ons can be customised as per your event style and guest preferences.



Guest Experience Highlights

On-Site Tasting

Preview your menu and refine flavours before the event.

Chef Supervision

Every dish overseen for quality, consistency and freshness.

Temperature-Controlled Transport

Food maintained at the perfect serving conditions.

Freshly-Cooked Batches

Served hot, timely, and prepared on-site for peak flavour.

Zero MSG

Quality, Pure, and honest ingredients — nothing unnecessary.

Hygiene Assurance

Clean, safe, and carefully managed preparation standards.

Weddings We Serve

At SoulChef, every celebration is unique - **we shape each wedding event with warmth, precision and thoughtful coordination.**

From vibrant pre-wedding rituals to grand reception nights, our team curates experiences that blend comfort, tradition and seamless execution.

Haldi Celebrations

Mehendi & Sagan Functions

Sangeet Evenings

Engagement & Roka Events

Reception Dinners

Wedding Day Ceremonies

Destination Wedding Events

Home Functions & Intimate Gatherings

Every celebration is unique — our menus, décor and experience are customised to match your story.

Corporate Events We Serve

We understand the pace and precision corporate events demand - **serving menus, setups and experiences that reflect professionalism and warm hospitality.**

From high-energy team gatherings to elegant executive evenings, we curate events that run smoothly, taste great and leave a lasting impression.

Corporate Lunches & Dinners

Product Launches

Training Sessions & Workshops

Annual Meets & Conferences

Team Gatherings & Offsites

Board Meetings & Executive Dining

Networking Events & Brand Mixers

Festive Celebrations & Office Parties

Every celebration is unique — our menus, décor and experience are customised to match your story.

Social Celebrations We Serve



Every social celebration deserves
**effortless planning, warm hospitality and flavours that bring
people together.**

From intimate gatherings to milestone moments, we curate
experiences that feel personal, joyful and beautifully seamless.

Birthdays & Milestone Parties

Housewarming Gatherings

Festive Celebrations

Community Events & Society Functions

Anniversaries & Family Celebrations

Baby Showers & Naming Ceremonies

Kitty Parties & Ladies' Get-Togethers

Farewell & Reunion Parties

Every celebration is unique — our menus, décor and experience
are customised to match your story.

Our Process



1 Understanding Your Requirements

We begin by learning your event needs, guest flow, preferences and expectations.

2 Menu & Experience Customisation

Your menu, service style and add-ons are tailored to match your celebration.



4 Setup & Pre-Event Readiness

Our team prepares all setups, staff briefings and on-ground arrangements.

3 Venue Planning & Coordination

We review the venue, map logistics and plan smooth operations for the event day.

5 Fresh Preparations & Seamless Service

Food is cooked in fresh batches and served with timing, warmth and precision.



SoulChef Testimonials

Soulchef Caterers and Events

4.9 ★★★★★ 253 Google reviews



Nikunj

Local Guide · 16 reviews · 4 photos

⋮

★★★★★ 2 months ago

I had the opportunity of hiring Soulchef recently for a family event and I havent been more relaxed and happy wih the results, I had to worry about nothing and could focus on other duties while all the events were managed smoothly with utter professionalism by the team from the second they arrived at the location. All the briefs and last minute requirements were promptly fulfilled no questions asked. I highly recommend to anyone in Ludhiana looking for Catering and Event planning services to give them a try you will not be disappointed.



Kunaldeep Bhattacharjee

5 reviews

⋮

★★★★★ 6 months ago

I recently had the pleasure of experiencing the catering services provided by Soulchef Caterers and Events, and I must say, they truly exceeded expectations. The food was the highlight of the event—beautifully presented, full of flavor, and served fresh and hot.

The variety in the menu catered to all age groups and dietary preferences, with a perfect balance of traditional favorites and contemporary dishes. Each item, from the starters to the desserts, was thoughtfully prepared and well-seasoned. Guests couldn't stop talking about the richness of the biryani and the melt-in-your-mouth desserts.

What also stood out was the professional and courteous service staff who ensured everything was served on time and that guests were taken care of throughout the event.



karan gugnani

8 reviews · 1 photo

⋮

★★★★★ 2 years ago

Our party was very well organised by the company. The decoration n food was beyond expectations. I was Lil scared since it was my first time with them.. but really loved the work n will highly recommend.

**Riya**

2 reviews

⋮

 6 months ago

Everything was beautifully organized, stress-free, and perfectly timed. The team was professional, creative, and genuinely kind throughout the process. Our guests are still talking about how stunning everything looked! Highly recommend for anyone looking to make their event unforgettable. 

**Andaz Johar**

1 review

⋮

 2 months ago

They absolutely exceeded expectations from start to finish! The entire experience , from planning the menu to the final presentation was smooth, professional, and stress free. The food was incredible, beautifully presented, fresh, and bursting with flavor. Guests were raving about every dish and their team was punctual, organized, and attentive to every detail. They worked seamlessly with me and made sure everything ran perfectly. Gangesh went above and beyond to accommodate last minute requests with smiles all around. If you're looking for a catering and event company that truly cares about quality, service, and creating unforgettable experiences, Soulchef is the one to choose.

**Priyanka Poosarla**

2 reviews

⋮

 6 months ago

The hospitality and food service provided were truly exemplary, reflecting a deep commitment to excellence and guest satisfaction. From the moment of arrival ,the staff demonstrated professionalism, attentiveness, and warmth, creating a welcoming and comfortable atmosphere. Every detail from the courteous greetings to the seamless coordination of services

was handled with precision and care. The food service was equally impressive, marked by timely delivery, exquisite presentation, and a diverse menu that catered to a range of tastes and dietary preferences. The quality of the cuisine was outstanding, with each dish prepared to perfection using fresh, high-quality ingredients. The overall experience was a testament to the establishment's dedication to providing a superior standard of service, making it a memorable and highly commendable visit.

**simran balana**

1 review

⋮

 10 months ago

The food was an absolute masterpiece, bursting with rich flavors and a perfect balance of textures. Every bite felt like a celebration of fresh, high-quality ingredients, seasoned to perfection. The presentation was stunning, and the aroma alone was enough to captivate the senses. A truly divine culinary experience—delicious, unforgettable, and worth every moment!

**Udit Jarwal**

2 reviews

⋮

★★★★★ 2 months ago

SoulChef Caterers and Events made our special occasion truly unforgettable! The team was extremely professional and managed every detail seamlessly, from decor to delicious, high-quality food. Their menu was wonderful, catering to every taste with fresh ingredients and beautiful presentation. We especially appreciated the owner's personal attention and the staff's hospitality throughout the event. Highly recommended for anyone looking to turn their event into a memorable celebration!

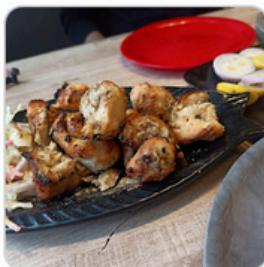
**Ayush Gupta**

Local Guide · 31 reviews · 408 photos

★★★★★ 3 years ago

In love with their butter paneer.....

Best food ever....

**Gourav Bangotra**

2 reviews

⋮

★★★★★ a year ago

Had a great experience with them.

Utterly professional in conduct and highly supportive while hosting.!!

Kudos to the team..!! 🙌

**rama sarda**

5 reviews · 2 photos

⋮

★★★★★ 2 years ago

The decor was beautiful n food was delicious.. really loved how the owner made sure all our guests are attended well. Highly recommended.

**ketan chopra**

1 review · 5 photos

⋮

★★★★★ a year ago

Amazing food n hospitality. The quality of food was superb. The decor was very beautiful. I am glad for choosing them. All my relatives were satisfied thanks to owner ❤️

SoulChef Gallery



SoulChef Gallery



SoulChef Gallery



SoulChef Gallery —



SoulChef Gallery —



SoulChef Gallery



SoulChef Gallery —



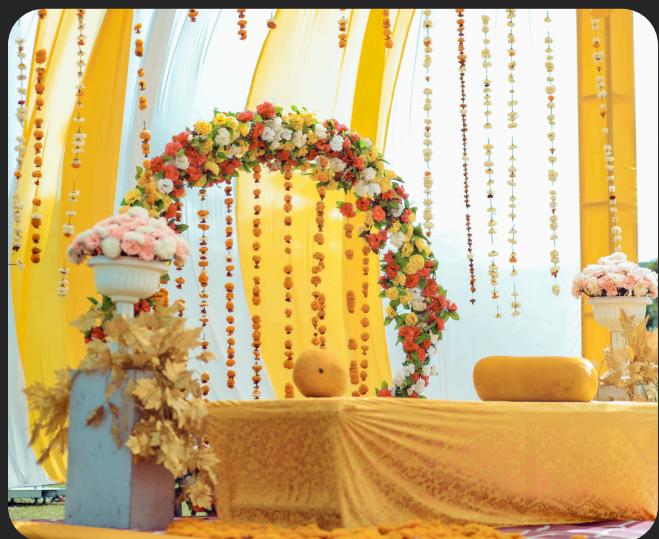
SoulChef Gallery



SoulChef Gallery



SoulChef Gallery



Terms & Conditions

1. Booking & Confirmation

- A booking is confirmed only after a 25% advance payment.
- The remaining 75% must be cleared before event preparations begin.

2. Guest Count & Final Numbers

- Final guest count should be shared at least 48 hours before the event.
- If the number of guests increases beyond the confirmed count, additional charges will apply accordingly.

3. Menu Availability

- While we offer flexibility in menu selection, certain dishes are seasonal or may not maintain ideal temperature on-site.

4. Fresh Preparation & Service

- All items are cooked fresh and served on a planned timeline to ensure taste and temperature are maintained.

5. Cancellations & Refunds

- Booking amounts are non-refundable and non-adjustable, as staff, ingredients and preparations are reserved in advance.

6. Venue & Logistics

- Clients must ensure basic venue facilities like adequate space, power supply and water availability.

7. Outside Food & Add-ons

- Bringing in outside food or service elements must be discussed beforehand.
- Custom add-ons will be charged as per selection.

8. Event Timing

- Extended event hours, delayed service windows or additional time on-ground may attract extra operational charges.



We look forward
to creating
beautiful memories
together!



SoulChef Contact —

Stay In Touch

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