

Corporate Catering Proposal





SPI Diners Pvt Ltd, parents a group of eateries that have generated a stronghold in the Chennai Restaurant Industry. With cuisines that range from Traditional South Indian to North Indian Street Food and even Global Contemporary, the restaurants in this umbrella celebrate gastronomy in a variety of ways. With core values that revolve around offering premium quality, tasty, hygienic food, our ideals and ideas are all about delicious cuisine, exemplary service, and a superlative dining experience.



At iD, the classics meet the contemporary! Inspired by the desire to celebrate the depth, richness, and vibrancy of South Indian cuisine our menu and services are designed to retain all the goodness and tradition that people love about authentic South Indian food while being presented in a contemporary and chic environment.

We believe that nothing beats the satisfaction brought on by a hearty South Indian meal. Be it a quick Idli Vada or a full fledged 'Saapadu', we strive to bring food lovers together to experience freshly cooked South Indian classics in a setting that is truly à la mode. With this vision, iD was first launched on 10th February 2009 at Sathyam Cinemas.





Our Reach

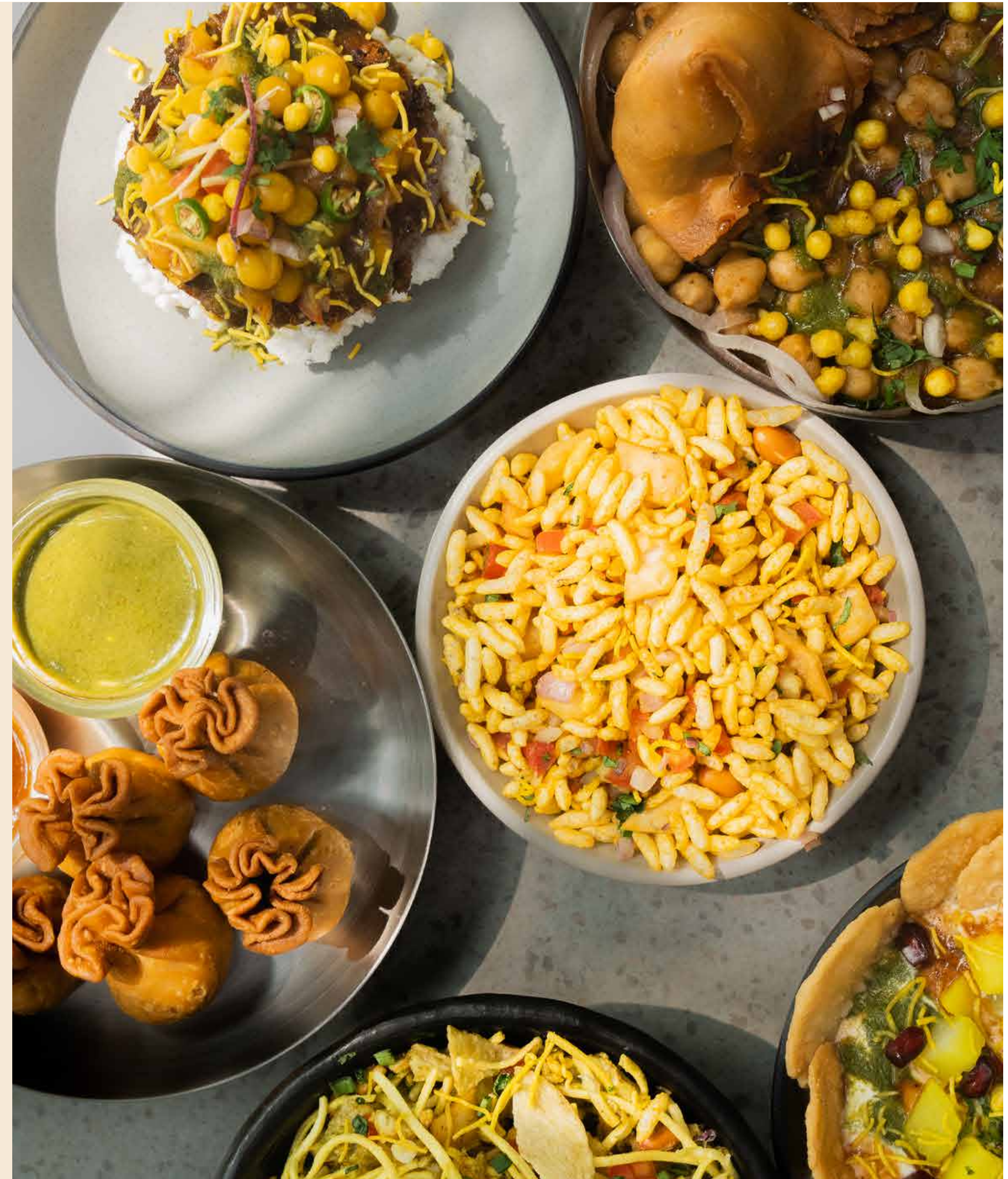
iD currently has five standalone restaurants located in Harrington Road, Nexus Mall (Vadapalani), Urban Square (Kathipara), Marina Mall (OMR) and our flagship restaurant at the Chennai Airport. We also have a series of outlets that cater mainly to our corporate clients, situated at DLF IT Park, RMZ, Ascendas and Amazon.

chaat

— by iD —

Newly launched, our chaat venture draws from our years of experience in serving chatpata delicacies to the ardent movie goers of the city. Apart from serving chaat to select PVR outlets in the city, our chaat is also currently available at Marina Mall, DLF & RMZ outlets.

Chaat by iD works towards bringing a whole new range of flavours to our customers. With a fun and innovative menu that includes the popular classics and a few with a contemporary twists, Chaat by iD aims to serve customers the heart of north indian street food with a soul.





Launched in 2021 and located in the heart of the city, Sage & Lavender Bistro is a pocket of peace and elegance. Inspired by travels around the world, the bistro centers around global cuisine, exemplary service and a soothing and beautiful ambience. Keeping in mind a wide palate of sensibilities, the menu brushes against different regions of the world, with a focus on clean and elevated flavours, fresh produce, low wastage and sustainable sourcing. Intimate as well as open, the space offers you a sense of wellness and calm, and serves as the perfect escape from the daily hustle and bustle.





Corporate Catering

Apart from our dining experiences, our kitchens also offer a variety of bespoke menus and unparalleled cuisine to corporate companies, weddings and other large scale operations.

Through careful planning, meticulous training and a state of the art central kitchen facilities, we also offer corporate meal packages for companies who wish to provide their employees with meals that are healthy, hygienic and most importantly, delicious.

Our goal is to be a brand that works towards making your everyday soulful by bringing you delicious food that is prepared consistently, presented innovatively and packaged thoughtfully!

Our Menu

We offer a variety of dishes as packages for all the meals you need.

Breakfast : Light, Nutritious and Delicious, our breakfast packages include our Signature Tiffins that make every morning special! We also have the option to add on and further customise your menu with beverages and continental dishes.

Lunch : Our lunch menu boasts of delicious variety, with a wholesome offering that is sure to chase away your midday slump. We further offer the option to customise your daily lunch menus by the cuisine, making everyday different and interesting.

Dinner : Our dinner packages include a combination of tiffin and meals, offering something light and something substantial in the same menu, creating the perfect balance that you require for the final meal of your day.

Breakfast, Lunch and Dinner packages are all further categorised into Economy, Executive & Premium, based on your variety & quantity requirements.



Breakfast

ECONOMY

₹ 80
Per Head

- 1 Idli Variety
Classic | Podi | Rava, etc
- 1 Uthappam Variety
Plain | Masala | Onion, etc
- 1 Vada Variety
Medhu | Masala | Keera
- 1 Chutney
- 1 Sambar

Model Menu 1

Classic Idli
Onion Podi Uthappam
Medhu Vada
Coconut Chutney
Radish Sambar

Model Menu 2

Podi Idli
Tomato Uthappam
Keera Vada
Tomato Chutney
Onion Sambar

*Chutneys and Sambars can be made to suit Jain preferences as well.

Breakfast

EXECUTIVE

₹ 110
Per Head

- 1 Coffee/ Tea
- 1 Idli Variety
Classic | Podi | Rava, etc
- 1 Main Course Tiffin
Pongal | Kara Bath | Semiya, etc
- 1 Uthappam Variety
Plain | Masala | Onion, etc
- 1 Vada Variety
Medhu | Masala | Keera
- 1 Chutney
- 1 Sambar

Model Menu 1
Filter Coffee
Classic Idli
Pongal
Onion Podi Uthappam
Medhu Vada
Tomato Chutney
Onion Sambar

*Chutneys and Sambars can be made to suit Jain preferences as well.

Breakfast

PREMIUM

₹ 130
Per Head

- 1 Coffee | Tea
- 1 Idli Variety
Classic | Podi | Rava, etc
- 1 Main Course Tiffin
Pongal | Kara Bath | Semiya, etc
- 1 Uthappam Variety
Plain | Masala | Onion, etc
- 1 Vada Variety
Medhu | Masala | Keera
- 1 Bread Variety
with Complementing Side
- Seasonal Fruit
- 1 Chutney
- 1 Sambar

Model Menu 1

Masala Tea

Rava Idli

Vegetable Uthappam

Semiya

Masala Vada

Chapati

Kurma

Coconut Chutney

Pudina Chutney

Radish Sambar

Watermelon Slices

*Chutneys and Sambars can be made to suit Jain preferences as well.

Add-Ons To Any Menu

- Cornflakes & Milk ₹ 25 Per Head
- Boiled Egg ₹ 15 Per Head
- Toast + Butter & Jam ₹ 20 Per Head
- Seasonal Fruits ₹ 20 Per Head
- Filter Coffee / Tea ₹ 20 Per Head

Other Add-ons can be chosen or prepared based on requirement and prior notice



Lunch

ECONOMY

₹ 130
Per Head

- 1 Welcome Drink
- 1 Dry Sabji
- 1 Thick Sabji
- 1 Gravy
- 1 Indian Bread
with Complementing Side
- Steamed Rice
- Rasam
- Curd Based Dish
- Podi + Pickle + Papad

Model Menu / Tamil Nadu

Panagam

Carrot Poriyal

Mulaikeerai Kootu

Parotta & Salna

Steamed Rice

Vathakuzhambu

Milagu Rasam

Tempered Curd Rice

The current cuisines to choose from are the regions of
Tamil Nadu, Andhra Pradesh, Karnataka, Kerala and North India.

Lunch

EXECUTIVE

₹ 160
Per Head

- 1 Welcome Drink
- 1 Salad
- 1 Dry Sabji
- 1 Thick Sabji
- 1 Gravy
- 1 Indian Bread
with Complementing Side
- Steamed Rice
- Rasam
- Curd Based Dish
- 1 Dessert
- Podi + Pickle + Papad

Model Menu / Kerala

Kokum Sarbath

Sundal Salad

Beans Usili

Avial

Allepey Vegetable Curry

Malabar Parotta

Steamed Rice

Tomato Rasam

Mor Kali

Ada Pradhaman

The current cuisines to choose from are the regions of
Tamil Nadu, Andhra Pradesh, Karnataka, Kerala and North India.

Lunch PREMIUM

₹ 200
Per Head

- 1 Welcome Drink
- 1 Salad
- 1 Dry Sabji
- 1 Thick Sabji
- 1 Vegetarian / Egg Starter
- 1 Gravy
- 1 Special Curry (Paneer / Chicken)
- 1 Indian Bread
- Steamed Rice
- Rasam
- Curd Based Dish
- 1 Dessert & Seasonal Fruit
- Podi + Pickle + Papad

Model Menu / North Indian

Jal Jeera

Sprout Salad

Aloo Jeera

Kadai Vegetable

Bhindi Jaipuri / Masala Egg

Dal Makhni

Paneer Butter Masala /

Butter Chicken

Methi Roti

Peas Pulav

Cucumber Curd Rice

Gajar Ka Halwa

Seasonal Fruit

The current cuisines to choose from are the regions of
Tamil Nadu, Andhra Pradesh, Karnataka, Kerala and North India.

Dinner

ECONOMY

₹ 130
Per Head

- 1 Tiffin Item
Idli | Uthappam | Idiyappam
- 2 Tiffin Sides
- Chapati | Wheat Parotta
with Complementing Side
- 1 Variety Rice
- Tempered Curd Rice
- Mor Milagai + Pickle
- Papad

Model Menu

Carrot Idli

Coconut Chutney + Sambar

Wheat Parotta

Kurma

Tamarind Rice

Cucumber Curd Rice

Saadham

Vathal + Pickle + Mor Milagai

*Chutneys and Sambars can be made to suit Jain preferences as well.

Dinner

EXECUTIVE

₹ 160
Per Head

- Seasonal Fruit
- 1 Soup | 1 Sweet
- 1 Tiffin Item
Idli | Uthappam | Idiyappam
- 2 Tiffin Sides
- 1 Tiffin Main Course
- Chapati | Wheat Parotta
with Complementing Side
- 1 Variety Rice
- Tempered Curd Rice
- Mor Milagai + Pickle
- Papad

Model Menu

Watermelon Slices

Tomota Soup

Idiyappam

Vegetable Kurma

Kichdi

Chapati + Channa

Lemon Rice

Carrot Curd Rice

Vathal

Pickle + Mor Milagai

*Chutneys and Sambars can be made to suit Jain preferences as well.

Dinner

PREMIUM

₹ 200
Per Head

- Seasonal Fruit
- 1 Soup | 1 Sweet
- 1 Tiffin Item
Idli | Uthappam | Idiyappam
- 2 Tiffin Sides
- 1 Non Indian Main Course
Hakka Noodles | Pasta | Fried Rice, etc
- Chapati | Wheat Parotta
with Complementing Side
- 1 Special Gravy
Paneer | Egg | Chicken
- 1 Variety Rice
- Tempered Curd Rice
- Mor Milagai + Pickle
- Papad

Model Menu

Banana

Kasi Halwa

Uthappam

Pudina Chutney + Sambar

Vegetarian Hakka Noodles

Chapati + Vadacurry

Chettinad Chicken Curry

Spinach Rice

Tempered Curd Rice

Vathal + Pickle + Mor Milagai

*Chutneys and Sambars can be made to suit Jain preferences as well.

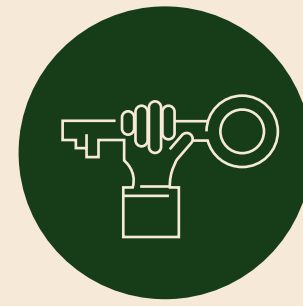
Add-Ons To Any Menu

- 1 Salad ₹ 15 Per Head
- 1 Soup ₹ 15 Per Head
- 1 Sabji ₹ 20 Per Head
- 1 Dessert ₹ 20 Per Head
- 1 Ice Cream ₹ 20 Per Head
- Seasonal Fruits ₹ 20 Per Head
- Special Starter (Veg / Egg) ₹ 25 Per Head
- Special Gravy (Paneer / Chicken) ₹ 30 Per Head

Other Add-ons can be chosen or prepared based on requirement and prior notice



Why choose us?



Dedicated Key Accounts Manager

Assigned to give you priority support and to work with you to create the perfect meal plan for your team.



Wholesome Meal Packages

Bespoke menu that include fresh, healthy and balanced ingredients which provides you with nutritious food whilst still tasting delicious.



State-of-the-art Facilities

A fully equipped large scale centralised kitchen unit supported by professional chefs to ensure quality as well as variety.



Freshly Sourced

We source our raw produce like vegetables and poultry from certified vendors with a special team doing daily quality audits for freshness and purity.



Hygiene Focused

We conduct daily, weekly and monthly audits, a weekly deep cleaning schedule and follow stringent pest control protocols.



THANK YOU FOR
YOUR TIME!

+91 73050 80647

sales@spidiners.in

www.idbyspi.in

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