SHAURYA INN

EXCELLENCE IN HOSPITALITY, CATERING & FACILITY MANAGEMENT

Established 1999 | Turnover ₹70+ Crore | 2,000+ Workforce

1. ABOUT THE COMPANY

Delivering excellence in Industrial & Corporate Catering since 1999, **Shaurya Inn** is a premier name in the hospitality industry. Over the past two decades, we have evolved into a multi-faceted service provider specializing in large-scale Industrial Canteen Management, Boutique Hotel Operations, and Club Management. Our foundation is built on the pillars of quality, integrity, and relentless innovation.

We specialize in providing end-to-end food solutions for industrial canteens, corporate houses, manufacturing plants, and both public and private sector undertakings. With a cumulative turnover exceeding **₹70 Crore**, our commitment to quality, hygiene, and service excellence has made us a preferred catering partner for multinational companies and reputed Indian businesses.



Jawahar Lal Vig

MANAGING PARTNER

*"At Shaurya Inn, our greatest pride is the unwavering trust reposed in us by industry leaders like **Tata Steel Ltd** and numerous prestigious corporate bodies. Delivering uncompromised quality, strict compliance, and reliable large-scale operations every single day is our commitment to our partners. We believe in building long-term relationships through transparency, accountability, and consistent performance. Our promise is to continue raising the bar and creating value for all our stakeholders."*

2. CORE SERVICE VERTICALS

Industrial Catering

Specialized bulk catering for heavy industries, managing daily meals for over 38,000+ personnel across multiple sites with strict nutritional and hygiene standards.

Integrated Facility Management

Expertise in managing Technical Hostels, including complete housekeeping, gardening, and high-standard hospitality services for corporate residents.

Club Management

Comprehensive operations for prestigious corporate clubs, encompassing Bar, Restaurant, Banquet, and Recreational facility management.

Boutique Hotels

Currently operating a 4-Star rated hotel in Jamshedpur featuring 36 luxury rooms and high-tech smart kitchens.

VVIP Event Catering

Proven track record of handling high-profile outdoor catering for the Tata Group and State Government dignitaries.

3. STATUTORY COMPLIANCE & QUALITY STANDARDS

We prioritize food safety, environmental stewardship, and workplace health above all else. Certified with internationally recognized standards:

ISO 9001:2015 (Quality) | ISO 22000:2018 (Food Safety) | ISO 45001:2018 (Safety)

ISO 14001:2015 (Environment) | 4-Star Rated Operations

4. MAJOR OPERATIONAL MILESTONES

CLIENT / LOCATION	NATURE OF SERVICE	OPERATIONAL SCALE
Tata Steel (Jamshedpur)	Main Canteen & 74 Trolley Points	20,000+ Meals / Day
Tata Steel (Meramundali)	Industrial Canteen Services	8,000–9,000 Meals / Day
Tube Makers Club	Full Club Operations	500+ Premium Members
Tata Steel (Kalinganagar)	Industrial Canteen Services	7,000–8,000 Meals / Day
Tata Steel (Growth Shop)	Industrial Canteen Services	2,000–2,500 Meals / Day
Tata Steel (CRM BARA)	Industrial Canteen Services	1,200–1,500 Meals / Day
SAIL, Rourkela (IGH)	Housekeeping Services (Ispat General Hospital)	1,000 Beds Hospital

5. OUR TEAM: THE BACKBONE OF OUR SUCCESS

At the heart of our operations is our people-first philosophy. Today, Shaurya Inn employs a robust team of over **2,000 dedicated professionals** deployed across various operational categories to ensure seamless service execution.

- **Diverse Expertise:** Hospitality professionals, operations heads, executive chefs, kitchen managers, and food technologists.
- **Global Experience:** Core team includes veterans who managed large-scale operations like Hajj Catering in Mecca.
- **Seasoned Leadership:** Operational managers with over 20+ years of hands-on experience in bulk catering and hospitality.

6. THE SHAURYA ADVANTAGE

- **Advanced Infrastructure:** Smart Kitchens with high-capacity equipment and dual-fuel system (Electric & LPG) for 100% uptime.
- **The Kaizen Philosophy:** Continuous improvement discipline to consistently exceed client expectations.
- **Sustainability Focus:** Environmental stewardship through waste management and eco-friendly practices.

7. LOOKING AHEAD: VISION & MISSION

MISSION: To deliver the highest standard of professionalism, creativity, and quality in food and service at all times.

VISION: To set the global benchmark in hospitality services by evolving with the needs of our guests and partners.

CONTACT INFORMATION

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