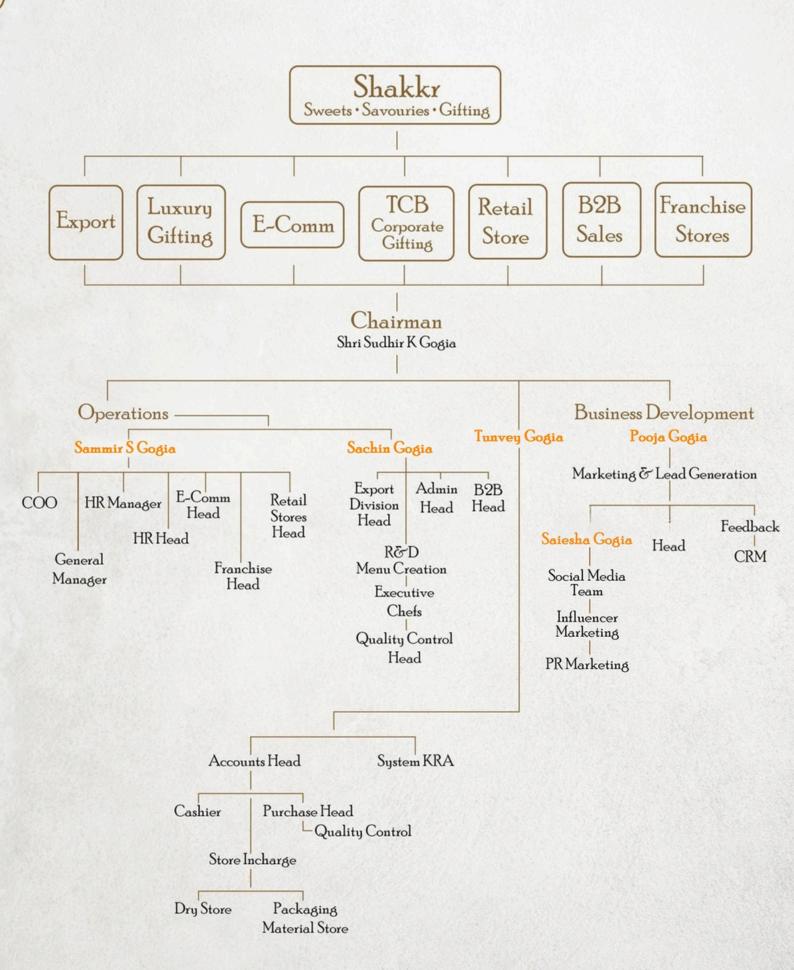


The Vision Statement

To innovate and design experiences with a personal touch, spreading joy and happiness.

Our Management



What We Do

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.





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.





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.



Saiesha Gogia

Saiesha Gogia is a Luxury Brand Management graduate from London, with a passion for food, marketing, and brand strategy. Leveraging her expertise in social media marketing and public relations, she develops and executes impactful campaigns that drive brand visibility and engagement.

With a deep understanding of consumer behavior and market trends,

Saiesha crafts innovative strategies that fuel growth. Her dynamic

and creative approach consistently elevates brand presence across

digital and offline platforms.





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.





Shakkr

Shakkr is our newer 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.



Sweets

\sim Traditional Indian Sweets \sim



Savouries





Mixtures





Others

 $\sim\! D_{ry}\,F_{ruits}\!\sim\!$



Festive Hampers





Luxury Hampers





Dessert Catering

At Shakkr, we believe that desserts are not merely an afterthought; they are the pièce de résistance that elevates any occasion to a truly extraordinary affair. Our team of masterful pastry chefs, renowned for their unparalleled expertise and innovation, bring together the best of global culinary traditions to craft unforgettable sweet creations.

For those seeking a taste of nostalgia, our traditional Indian desserts evoke memories of celebratory feasts and cherished family traditions. Relish the velvety richness of our creamy kulfi, the exquisite intricacy of our handcrafted mithai platters, and the sublime sweetness of our melt-in-your-mouth jalebis. With each bite, we take you back to the timeless flavors of India's culinary heritage.

Elevate your next event to the pinnacle of indulgence with Shakkr. Immerse yourself in the world of extraordinary flavors, impeccable craftsmanship, and unparalleled service.



Our Associated Brands







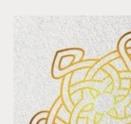
Our Venues











Previous Achievements

Halls ~ 1947

A manufacturing company specialising in ketchup, tinned fruits.

Utsav Banguet ~ 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.

Utsay 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.



Previous Achievements

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.

Elevens Patna - 2011

Our first franchise outlet of the Elevens Brand started in Patna.



Previous Achievements

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.



Our Clients











Kajaria SONY



























Our Clients



























Salvatore Ferragamo









