



NATHU'S
Since 1939

**SWEETS | RESTAURANT
BAKERY | SAVOURIES**



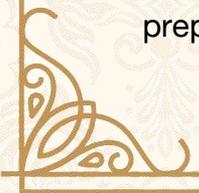
INTRODUCTION TO NATHU'S

Indian vegetarian food has intrigued and mesmerized the world for over a millennium. Our exquisite use of rich spices in recipes perfected over centuries has attracted and enchanted food lovers beyond borders and seas.

We at Nathu's take pride in preserving and contributing to this remarkable heritage with our own unique impression. Our origins can be traced back to the bustling streets of the capital Delhi in the heartland of our great nation. Serving since 1939, For over eight decades now we have catered to millions of citizens and enriched their multicultural taste buds. Our humble eatery along with our offerings grew multi-fold times owing to the love of our customers!

Sweetness can be found in all parts of our country in different forms. Our special range of products reflect the traditions of our diverse nation. Our menu encapsulates the cuisines representing the length & breadth of our country. We provide fresh, hygienic and authentic sassy street food to sizzling snacks, chatpata chaat to classic curries & of course the delightful desserts... there's something for every member of the family!

Our culinary ethos is defined by authentic taste and delectable flavours which is reflected by the exquisite preparations we offer.





BRAND USP'S

80+ years of legacy

A unique blend & wide range of cuisine

Trusted for its quality, authenticity and delicious experience

Pure Vegetarian

Recipe Perfected over decades of practice

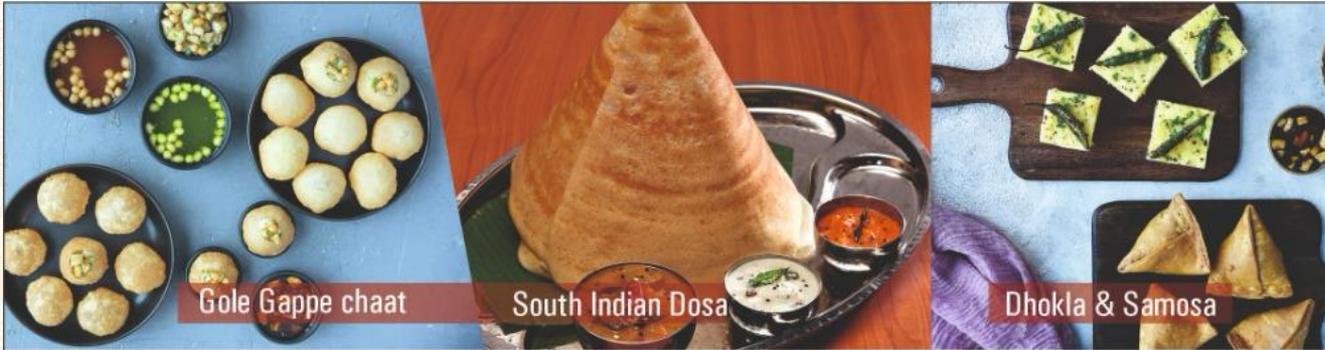
Freshly made Food

Purity Guaranteed

No Preservatives used



SOME OF OUR CUSTOMER'S FAVOURITE





Italian Pasta



Sizzlers



Chinese Food



Coffee



Sweet Lassi



Rice Combos



Ice Creams, Rasgulla & Stick Kulfi



OUR CORE VALUES

Integrity

We pledge honesty, integrity and ethical behaviour in all aspects of our operations.

Accountability

Our team holds themselves accountable to deliver positive results.

Respect

We treats all people with the utmost respect.

Responsibility

We believes in fulfilling our commitment and meeting the expectations.

Innovation

We continuously work to enhance our products and Services.

Teamwork

We value teamwork and prioritizes the needs of the team over individual needs.

Opportunity

We believe in creating opportunity for our people to reach their full potential.





Why choose Nathus

Emotional Connect

Experience the authentic taste of India with our freshly made food, crafted with love and care. Getting the best for the Loved once.

Performance

Indulge in the best quality, hygienic, and delicious food that is expertly presented and delivered right on time.

Pocket Friendly

Enjoy unbeatable value for your money with our competitively priced products, offering premium quality in our segment.

Relationship Value

Delight in a personalized culinary experience as we tailor our fresh products to meet your specific requirements, ensuring a truly personalised experience. We continuously work to enhance our products and Services.



MANAGING PARTNER



Bhavya Gupta is the Managing Partner at Nathus. He is the driving force behind the brand's remarkable growth and enduring legacy. With an unwavering commitment to excellence, Bhavya has transformed Nathus into a household name synonymous with premium sweets, authentic flavors, and exceptional dining experiences. Leveraging years of expertise and innovation in the industry, he has successfully expanded the brand's footprint while staying true to its rich heritage and values. Under his visionary leadership, Nathus continues to set benchmarks in the food industry, delivering not just products but memorable experiences to its customers.

CUISINES FOR RESTAURANTS



Delhi Snacks



South Indian



North Indian



Indian Chaat



Chinese



Italian



Indian Snacks



Desserts

TYPES OF SWEETS



Sugar Free Mithai



Desi- Ghee Sweets



Milk and Khoya Sweets



Dry Fruit Sweets



Millet Laddu



Mathri & More



Hot and Cold Desserts



Pastry, Cakes and More



OUTLET CATEGORIES (Area Required)

FRANCHISE OWNED FRACHISE OPERATED

Sweets, Restaurant ,Savories, Gifting and Bakery (Flagship Outlet):

Area required : 4500 sq. ft. and above

Sweets, Restaurant, Savories and Gifting:

Area required : 3000 sq. ft. and above

Casual Dine-in (Pure Veg. Multi Cuisine) Restaurants:

Area required : 2100 sq. Ft. and above

Pure Veg. Multi Cuisine Food Court Outlet:

Preparation area required : Minimum 600 sq. Ft.





Franchise Specifications

Sweets, Restaurant , Bakery, Gifting and Savories (Flagship Outlet)::

Minimum space required - 4500 sq. ft.

Sitting capacity - 80 to 100 people

Operations Timings - 8am to 11pm

Initial Investment- Rs. 2.5 Cr (+ 50 Lakh Working Capital)

Franchise Fees – Rs. 30 Lakhs (+GST) (Non Refundable)

Security Deposit - Rs. 10 lakhs (Refundable)

Royalty - 6% (+ GST) (of revenue)

Expected Revenue - 1-1.5 Crore per Month





Franchise Specifications

Sweets, Restaurant, Savories and Gifting:

Minimum space required - 3000 sq. ft.

Sitting capacity - 70 to 80 people

Operations Timings - 8am to 11pm

Initial Investment- Rs. 1.5 Cr (+ 40 Lakh Working Capital)

Franchise Fees – Rs. 25 Lakhs (+GST) (Non Refundable)

Security Deposit - Rs. 10 lakhs (Refundable)

Royalty - 6% (+ GST) (of revenue)

Expected Revenue - 80 Lakhs-1 Crore per Month





Franchise Specifications

Casual Dine-in (Pure Veg. Multi Cuisine) Restaurants:

Minimum space required - 2100 sq. ft.

Sitting capacity - 60 to 80 people

Operations Timings - 11 am to 11 pm

Initial Investment- Rs. 90 Lakhs (+ 25 Lakh Working Capital)

Franchise Fees – Rs. 15 Lakhs (+GST) (Non Refundable)

Security Deposit - Rs. 7.5 lakhs (Refundable)

Royalty - 8% (+ GST) (of revenue)

Expected Revenue - 30-50 Lakhs per Month





Franchise Specifications

Pure Veg. Multi Cuisine Food Court Outlet:

Minimum space required - 600 sq. ft. (Preparation Area)

Sitting capacity - common area

Operations Timings - 11 am to 11 pm

Initial Investment- Rs. 30 Lakhs (+ 15 Lakh Working Capital)

Franchise Fees – Rs. 10 Lakhs (+GST) (Non Refundable)

Security Deposit - Rs. 5 lakhs (Refundable)

Royalty - 8% (+ GST) (of revenue)

Expected Revenue - 20-30 Lakhs per Month





FRANCHISE SUPPORT



- ❖ Site Scout Assistance
 - ❖ Architectural & Interior Support/Consultancy
 - ❖ Provision of Start-up Team, Recruitment & Training
 - ❖ Branding, Online Promotions, Digital Marketing Consultancy
 - ❖ Supply-chain Setup & Assistance
 - ❖ Material Procurement (Brand recommended)
 - ❖ Menu customization if required based on Location.
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CERTIFICATE
OF EXCELLENCE

FOOD
CONNOISSEURS
INDIA AWARDS

Best Sweet Shop of the Year (North)

Conferred Upon

Nathu's Sweets


Chef Kunal Kapur
Celebrity Chef, Restaurateur,
TV Personality, Judge MasterChef India,
Author & Food Researcher


Zoravar Kalra
Founder & MD,
Massive Restaurants Pvt. Ltd. &
Judge MasterChef India


Ameeta Agnihotri
Award winning
Food Critic & Author


Chef Abhijit Saha
Founder & Managing Director,
Ace Hospitality & Consulting


Chef Saby
Chef, Mentor,
Restaurateur & Entrepreneur


Chef Koushik S.
Celebrity Chef, Consultant,
Master Chef Tamil Judge & founder, Institute

23rd MAY 2022
The Leela Ambience Convention Hotel, Delhi

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India's only Registered Restaurant Awards
Restaurant Awards 2022, New Delhi Edition is the top honour bestowed upon the greatest in the industry
who have tirelessly dedicated their lives walking an extra mile to raise the bar of Food & Beverage Sector.

Certificate of Excellence



Presents



RESTAURANT
AWARDS 2022

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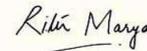


Best Vegetarian Restaurant of the Year

IS AWARDED TO

Nathu's Sweets & Restaurant

On September 21st, 2022



Ritu Marya
Editor-In-Chief, Franchise India & Entrepreneur Media

Organised By



Supporting Associations



Outlet Interiors





