

CULINARY
A F F A I R E

FOR THE
TAJ *to your*
TABLE

17 years of culinary perfection, now in
your living room, terrace, or garden



W.E.F. SEPTEMBER 2025



"I'VE HOSTED
MANY PARTIES,
BUT THIS ONE WAS
DIFFERENT.
IT FELT LIKE DINING
AT A FIVE-STAR
RESTAURANT IN MY
OWN HOME."

-PRIYA, DELHI

WHERE EVERY BITE TELLS A STORY

Founded by Chef Arjun Chadha, ex-Taj Hotels, Culinary Affaire blends the precision of culinary perfection with the warmth of home. Seventeen years of mastery across global cuisines. Over 1,000 events catered to perfection.

He has been featured in Vogue Magazine as one of “The Top 10 Caterers in India” besides being featured in Economic Times, Indian Express, The Asian Age, The Morning Standard & NDTV Good Times amongst other publications.

An alumnus of the Institute of Hotel Management (IHM), Aurangabad, run by the Taj Group of Hotels, Arjun also obtained a diploma from At-Sunrice Global Chef Academy, Singapore, and gained hands-on experience from the finest hospitality chains across the subcontinent like the Taj Group in India (including stints at Taj Lake Palace in Udaipur, Taj Lands End in Mumbai, Taj Mahal in New Delhi, Taj Palace in New Delhi, Taj Bengal in Kolkata) and Conrad Centennial in Singapore.

TOP 10
CATERERS BY VOGUE

CATERING PARTNER TO
WOORAY

17 YEARS
IN BUSINESS

CELEBRITIES,
ATHLETES, DIGNITARIES
SERVED

Arjun Chadha

1

PRIVATE PARTIES PERFECTED

From pre-wedding parties and anniversaries to intimate cocktail nights, we bring the restaurant experience to your living room, terrace, or garden - complete with menus your guests will still be talking about long after the night ends.

Lavish Platters

YOUR PARTY OUR KITCHEN AT YOUR LOCATION

For 30+ guests



Live counters, lavish platters, decadent desserts.

Wait staff, crockery, cutlery included.

Menus customised to your vibe: classic, global, experimental.

Prices: From ₹2,200++ onwards

**WINTER WEEKENDS ARE ALREADY BOOKING UP. WILL YOURS BE NEXT?
BOOK YOUR PRIVATE CHEF'S TABLE AT HOME.**

Prices are indicative and are subject to change without prior notice

W.E.F. SEPTEMBER 2025

2

THE FOODIE BOX EVERY BOX IS A CELEBRATION

The Foodie Box, curated and led by Paavaneer Chadha, alumna of Le Cordon Bleu London, brings her artistry in baking and small-plate curation to intimate gatherings. With almost a decade in the baking industry under her label BakerOConfidential, Paavaneer is celebrated for using high-quality ingredients, inventive flavour pairings, and impeccable presentations. From gooey brownies, dessert jars, and artisan breads to themed hampers and personalised celebration boxes, her creations transform even a small get-together into a memorable affair.

A BOX FULL OF FLAIR

Serves up to 30 guests

Hosting small but still want it big on flavour?

The Foodie Box delivers chef-curated menus to your table - unpack, serve, take the credit.



Choose from Indian, Pan-Asian, Sushi, Mezze, Grazing and more

Prices: From ₹2,800 onwards

Ready in 24 to 36 hours

CHEF-CURATED BOXES ARE LIMITED EACH WEEKEND. RESERVE YOURS NOW.

3

CATERING FOR PLAY ZONES

MAKING FOOD AS JOYFUL AS PLAYTIME

At Wooray, playtime and flavour go hand in hand. Mini sliders, cheesy pasta, themed dessert stations for the little ones. Grazing boards and wholesome bites for grown-ups.

CULINARY

A F F A I R E

WHY CHOOSE CULINARY AFFAIRE?

Because your guests
will remember every bite.



Culinary Affairs

Chef-led expertise you can taste

17 years of culinary perfection from the Taj to your table.

Award-winning recognition

Voted among the Top 10 Caterers for Intimate Parties by Vogue.

Menus made to match your mood

From decadent Taj classics to bold global experiments.

Presentation that turns heads

Every plate a photo opportunity, every table a statement.

Events we've mastered

From 30 guest anniversaries to 300 guest galas, each with flawless execution.

★ ★ ★ OUR REGULAR CLIENTS ★ ★ ★

EMBASSY
OF
URUGUAY

EMBASSY
OF
MONGOLIA

EMBASSY
OF
MYANMAR

EMBASSY
OF
AZERBAIJAN

EMBASSY
OF
ZIMBABWE

EMBASSY
OF
NEPAL

DELHI POLICE DINNER
HOSTED BY
COMMISSIONER OF POLICE



MOST OF OUR CLIENTS BOOK MONTHS IN ADVANCE AND MANY RETURN YEAR AFTER YEAR. IF YOU'RE EVEN THINKING ABOUT HOSTING, THE TIME TO START IS NOW.

TURN THE PAGE TO SEE HOW SIMPLE BOOKING US REALLY IS.

CULINARY

A F F A I R E

BOOKING IN

3

SIMPLE STEPS

LUXURY
CATERING,
WITHOUT
THE HASSLE.

CULINARY

A F F A I R E



Dear Guests,

I've honed my craft in the legendary kitchens of the Taj, and had the privilege of creating meals for presidents, celebrated actors, and distinguished families. Now, I'd be honoured to bring that same artistry to your table. From an intimate dinner for 30 to a grand celebration of 300, I promise a culinary experience of unforgettable flavours paired with seamless hosting you can truly relax into.

Arjun Chadha

Chef Arjun Chadha

“LET'S CHOOSE
YOUR DATE
BEFORE MY
CALENDAR FILLS UP.”

A chef in a white uniform is cooking in a kitchen. The chef's hands are visible, and they are holding a large flame in a pan. The background is dark and out of focus, showing kitchen equipment. The text is overlaid on the right side of the image.

YOUR NEXT
EVENT
DESERVES
OUR
KITCHEN.

WE TAKE A LIMITED NUMBER
OF EVENTS EACH MONTH.

CULINARY
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 www.culinaryaffaire.com

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