



CELESTE

BESPOKE LUXURY BANQUETING
BY ITC HOTELS





Banqueting Redefined

Celeste - meaning heavenly or of the stars - captures the idea of celebrations that rise above the ordinary.

Celeste - Bespoke Luxury Banqueting by ITC Hotels, brings together signature hospitality, culinary artistry and the spirit of our iconic restaurants to create celebrations of scale and distinction.

From weddings and milestones to grand soirées and intimate gatherings, every Celeste celebration is crafted around your vision - with extraordinary food, live culinary theatre, impeccable service and an unmistakable touch of luxury.

Choose from our celebrated legacy brands, discover new-age culinary concepts, or let us create something entirely your own. With Celeste, every celebration takes centre stage.

WHAT MAKES Celeste Special?



Choice of Legacy and New-Age Cuisine

Iconic ITC cuisines meet bold new-age concepts,
curated exclusively for your celebration.

A Feast for the Eyes

Artful presentation, striking set-ups and considered details
create a fine-dining experience.

Beverages, Elevated

Bespoke creations, refined mixology and unexpected flavours,
crafted to complement every occasion.

Made for You

From live counters to bespoke menus, every element is tailored
to your taste and vision.

Service, Exquisitely Done

The signature hospitality of ITC Hotels, delivered with
warmth, precision and effortless grace.

Flavour with Confidence

Celebrated culinary experiences, prepared with
uncompromising standards of hygiene and safety.

Age-Old Favourites and Icons *from the Kitchens of ITC Hotels*

Elevate your event with signature cuisine from our award-winning restaurants. Expertly curated menus, crafted by master chefs, bring the same culinary excellence and finesse to your banqueting experience.

BUKHARA



Bukhara brings the legendary flavours of the North-West Frontier to your event with timeless elegance. Their iconic cuisine adds a touch of regal indulgence to every celebration.

Winner of Asia's first "Golden Fork Award" 1991 and counted in the "World's 50 Best Restaurants in 2006 and 2007. Also received Miele Asia Award, Top 10 restaurants in Asia for 3 consecutive years.

Dum Pukht

The Grand Cuisine of India



Dum Pukht brings the grandeur of royal Awadhi cuisine to your event, infusing every celebration with timeless flavour and elegance.

Winner of Asia's first "Golden Fork Award" in 1998 and counted in the "World's 50 Best Restaurants. Also received Miele Asia Award, Top 10 restaurants in Asia for 3 consecutive years.





Avartana reimagines Southern Indian cuisine through innovation, artistry, and progressive technique. Elevate your event with its avant-garde interpretations.

Ranked among the top 10 in the Condé Nast Traveller Top Restaurant Awards for 7 years in a row. Listed in Tatler's 20 Best Restaurants in India 2026 and Tatler's Best 100 Restaurants in Asia-Pacific in 2025 and 2024. Listed in Asia's 50 Best Restaurants in 2023 and 2024.



Kebabs & Kurries showcases the finest of India's tandoor and curry traditions, and brings warmth, sophistication, and culinary excellence to every celebration.



Royal Vega
Luxury Vegetarian Cuisine of India



Royal Vega celebrates the art of luxurious vegetarian dining, rooted in ancient Indian wisdom. Its curated menus add grace, purity, and sophistication to your special occasion.



Dakshin showcases the rich culinary heritage of South India with authenticity and grace. Its timeless flavours bring depth, tradition, and elegance to your celebration.

PAN ASIAN



Pan Asian brings together the finest flavours from East Asia, crafted with authenticity and artistry. Its diverse, exquisite offerings add global elegance to any celebration.

意境 YI JING



Yi Jing presents modern Chinese cuisine with elegant flair and bold, balanced flavours. Perfectly suited to elevate your event with a touch of contemporary Asian sophistication.





Edo presents an immersive journey through Japanese cuisine, blending time-honoured techniques with contemporary artistry.

Ottimo

Cucina Italiana



Ottimo celebrates the soul of Italian cuisine with refined flavours and rustic elegance. Its artisanal dishes bring warmth, sophistication, and a sense of timeless indulgence to your event.



Casja takes you on a global culinary journey, featuring reimagined classics. Now available as a bespoke banqueting experience, Casja brings world-class elegance to your celebration.





Handcrafted gelatos, sundaes and swirls created using pure, thoughtfully sourced ingredients to bring a touch of enchantment to your celebration.



Fabelle offers handcrafted luxury chocolates and desserts that transform any event into a decadent celebration. A perfect finale of artistry, flavour, and finesse.



An exquisite patisserie experience, where fine craftsmanship meets timeless indulgence.

New-age Cuisine Concepts



At Celeste, culinary experiences are designed to spark conversation, inspire discovery and leave a lasting impression. Bringing together global influences, distinctive ingredients and inspired craftsmanship, each concept offers a unique perspective on contemporary dining, thoughtfully created for celebrations that deserve something extraordinary.



A playful interpretation of India's vibrant street food culture, Chaat GPT transforms familiar favourites into sophisticated small bites with global appeal. Inspired by the spirit of experimentation, each creation balances nostalgia with innovation, combining bold flavours, unexpected textures and contemporary presentation in a way that is both surprising and memorable.





A celebration of one of the world's oldest culinary traditions, Bread and Beyond showcases artisanal breads from across cultures, paired with thoughtfully selected accompaniments and flavourful fillings. Freshly assembled and served to order, it offers guests an engaging exploration of texture, flavour and craftsmanship.



Designed as a centrepiece for gathering and sharing, the Grazing Table brings together premium cheeses, artisanal charcuterie, seasonal fruits, handcrafted breads and carefully curated accompaniments. Abundant yet elegant, it encourages relaxed interaction while creating a striking visual statement.





Defined by balance, depth and technique, Korean cuisine blends centuries of culinary tradition with bold contemporary character.

This experience showcases distinctive flavours shaped by fermentation, fire and meticulous craftsmanship, presenting Korean gastronomy in a manner that is both authentic and modern.



Renowned for its harmony of sweet, sour, spice and freshness, Thai cuisine delights through complexity and balance. From aromatic curries and fragrant herbs to wok-finished specialties, each preparation reflects the vibrant culinary traditions that have made Thailand one of the world's most celebrated food destinations.





Rich in heritage and generous in spirit, Middle Eastern cuisine is a tapestry of aromatic spices, slow-cooked delicacies and time-honoured recipes. This collection celebrates the region's enduring culinary traditions through elegant presentations, handcrafted breads, vibrant mezze and signature grilled specialities.



Inspired by the royal culinary traditions of Rajasthan's desert kingdom, Kitchens of Marwar honours the ingenuity and sophistication of regional vegetarian cuisine. Prepared without onion or garlic, these recipes showcase intricate techniques, native ingredients and a remarkable depth of flavour rooted in generations of culinary wisdom.





A meeting point of indigenous traditions and global influences, Peruvian cuisine is celebrated for its extraordinary diversity. Drawing inspiration from the country's coastal bounty, mountain produce and rich heritage, this menu presents vibrant flavours and contemporary interpretations that are both distinctive and sophisticated.



The culinary traditions of India's North East reflect a deep connection to the land, its seasons and its communities. Characterised by freshness, restraint and purity of flavour, this experience brings together the unique food cultures of the Seven Sisters, offering guests a rare glimpse into one of India's most fascinating gastronomic regions.





Ritvah brings a contemporary expression to India's timeless mithai traditions. At the live counter, age-old flavours are crafted à la minute with thoughtful artistry, refined presentation, and a modern sensibility.



An indulgent finale to any celebration, The Sweet Talk showcases the artistry of contemporary pastry and dessert craftsmanship. Thoughtfully presented in elegant small formats, each creation combines precision, creativity and finesse, transforming dessert into an experience that is as visually captivating as it is delightful.





At Celeste, every glass is an expression of craftsmanship. Our curated beverage experiences are designed to elevate celebrations through a seamless blend of artistry, innovation and exceptional mixology.

Featuring an extensive repertoire of over 5,000 classic and contemporary creations, each programme is tailored to complement the occasion. From timeless favourites to inventive signatures, every cocktail and mocktail is thoughtfully crafted using premium ingredients and refined techniques.

Whether intimate or grand, every celebration is enhanced by bespoke beverage experiences that bring sophistication, character and a memorable finishing touch to the table.



How does it WORK?



Begin your Celeste journey by connecting with our team at the city nearest to your celebration. Should your location not be listed, our specialists will be delighted to assist you through the closest ITC Hotels destination.

From the very first conversation, our culinary and events teams work closely with you to understand your vision and curate an experience tailored to the occasion. Enjoy personalised tasting sessions, refine every detail with our experts, and select the Celeste collection that best reflects your style and preferences.

Graceful	INR 15,000 + taxes Your choice of any 3 cuisines with a Dessert Studio
Harmonious	INR 17,500 + taxes Your choice of any 4 cuisines with a Dessert Studio
Regal	INR 20,000 + taxes Your choice of any 5 cuisines with a Dessert Studio
Radiant	INR 22,500 + taxes Your choice of any 6 cuisines with a Dessert Studio

- Each collection can be further tailored to accommodate specific preferences and event requirements.
- Pricing is inclusive of culinary selections, elegant presentation, service and event execution.
- Rates are subject to revision without prior notice.
- Terms and conditions apply.

TO KNOW MORE :

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