## PALIKA SERVICES OFFICERS' INSTITUTE Vinay Marg, Chanakyapuri New Delhi-21

PSOI/D/315

DATED:-7th March, 2016

Last Date of Submission:- 23rd March 2016

Date and time for submission of tender
Date and time of opening of tender (Technical Bid)
Date and time of opening of tender (Financial Bid)
of such of the tenderer who qualify the Technical Bid shall be opened and the date shall be notified and intimated to the qualifying tenderers.

: 4.00 pm on 23<sup>rd</sup> March 2016 : 4.30 pm on the same day

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# Sub:- PROVIDING OF CATERING SERVICES AT PALIKA SERVICES OFFICERS' INSTITUTE AND THE PLACES SPECIFIED BY NDMC.

#### Terms and conditions of the tender

#### DEFINITIONS

- a) "Agency / Contractor" shall mean a contractor or whose tender has been accepted by Palika Services Officers' Institute" and is sent a written communication confirming the same.
- b) "Department" shall mean the Palika Services Officers' Institute.

#### 2. ELIGIBILITY CONDITIONS

- a) The firm should have turn over of Rs. 1.25 Crore per year during the last 3 completed financial years in providing of catering services.
- b) The firm should have experience of at least 10 years in said work with reputed Government / Public Sector Undertaking / Local Bodies and should have completed at least one such similar work in the last three years. Documentary proof regarding the same to be enclosed.
- c) The minimum manpower handled by the firm should be 30 Nos and documentary evidence may be attached with the bid.
- d) A copy of all documents should be provided with the Technical Bid. Demand draft/pay order towards earnest money in the name of "Secretary, Palika Services Officers' Institute" should be attached with technical bid documents.
- e) Eligible caterer can download the tender from NDMC website <a href="www.ndmc.gov.in">www.ndmc.gov.in</a>. (to be submitted along with a pay order of Rs. 5000/- in favour of "Secretary PSOI") and also from office of PSOI on all working days (except Tuesday) on cash payment of Rs. 5000/-.

#### **Technical Bid Evaluation**

The technical evaluation of the bidders will be carried out by the committee of PSOI on following criteria's

- 1. Annual Turn Over of the Firm: 15 Marks
- 2. Manpower Deployment: 25 Marks i.e. (Qualified, Trained and Experience) Managers, supervisor, Chefs & Stewards
- 3. Past Experience in the Industry: 35 Marks
- 4. Business Plan: 25 Marks

Total 100 Marks

Financial bids will be opened of qualified bidders by the committee and contract will be awarded to H1 (highest bidder) on rebate on gross food sales.

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#### 3. TERMS AND CONDITIONS:-

- The venue of operation of the caterer's job shall be within the Palika Services Officers' Institute, Vinay Marg, ND-21 or in any other location as requested by the PSOI / NDMC.
- b) The period of the contract shall initially be for two years which shall be extendable, at the sole discretion of the Palika Services Officers' Institute (Henceforth referred to as PSOI) depending upon satisfactory services provided by the caterer.
- c) The caterer shall be responsible to provide catering services at/in the space described above to the PSOI, the members of the PSOI, their families and guests and for any other function of New Delhi Municipal Council.
- d) For the purposes of the operation, the Prevention of Food Adulteration Act, Delhi Pollution Control Act, Central pollution Control Act, Weights and Measures Act, and also the DVAT should follow. The space provided shall be deemed to be under the occupation of the Caterer. The Caterer shall be responsible to obtain necessary Heath Licence and Food Handlers Certificate from New Delhi Municipal Council.
- e) The caterer shall be responsible for the quality, purity, standard and quantity of food supplied by him. Fulfilling and observing all the legal requirements regarding the food as prescribed by the authorities concerned for the time being, shall be the responsibility of the caterer.
- f) The caterer shall get itself/himself registered with the Sales Tax Department of Delhi. All tax liabilities under the statutory laws including the DVAT, Income Tax, Service Tax and charges/ fee or any other tax shall be that of the caterer.
- g) The caterer shall pay to the PSOI a minimum of Rs. 1,00,000/- (Rs. One Lac only) per month or percentage quoted by the caterer of the gross sale whichever is higher as Licence fee by 10<sup>th</sup> day of each month for use of premises during the month.
- h) In case the catering services are to be discontinued due to any unforeseen circumstances, with the consent of both the parties, no licence fee shall be payable for the said duration, when the services are not provided.
- i) All items required in the kitchen / party (except the items provided by the PSOI as per the inventory) such as Linen, Crockery, Cutlery & Buffet tables required for displaying of food items shall be provided by the caterer, subject to the approval of the same by the Management Committee. All items provided by the PSOI in the kitchen for use of the caterer will always be kept in serviceable and hygienic condition. Their repairs will be the responsibility of the caterer. The caterer should use the items / raw material as per the indicative brands of provisions / items for catering as per Annexure - I.
- j) The PNG connection will be provided by PSOI. However, a bill as per consumption of PNG to be paid by the Caterer.
- k) The caterer shall provide uniforms to the catering staff and such uniform shall be approved by the Management Committee.
- The caterer or his duly authorized representative shall always be present in the PSOI premises during the specified PSOI timings.
- m) The rates of various food items shall be approved by the Management Committee and will not be reviewed before one year. The caterer shall provide all food items and snacks as per the approved rates. The caterer shall also indicate the rates for extra items ordered for parties other than specified in menu attached at Annexure II.
- n) All provident fund, E.S.I. contributions, or any other contributions or amounts payable to the concerned authorities with regard to the staff or the services provided by the caterer, or any other liability pertaining to the catering job shall be the sole responsibility of the caterer.
- o) The caterer shall employ and provide adequate number of staff personnel to cater to the needs of the visiting members of PSOI, their families and guest in consultation with the Management Committee whose decision shall be final. The identity of the staff shall be got verified from the police by the caterer before these employees are deployed in the PSOI.

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- p) The caterer shall provide garbage bins at kitchen and disposal of such garbage to the authorized Municipal dustbins shall be the exclusive responsibility of the caterer.
- The Caterer shall be fully responsible in case of any injury sustained by his staff during discharge of their duties. The PSOI would pay no compensation on account of any damage/accident to life, limb and property caused by fire or any other unforeseen calamity, to the caterer or his staff. The PSOI reserves the right to satisfy itself about the quality of the catering services provided by the caterer. In case of unsatisfactory performance the caterer will be given opportunity to improve the service within the period of one week failing which following consequences shall follow:
  - (a) Penalty of 5% to 10% of monthly licence fee shall be imposed depending upon the level of deficiency.
  - (b) Termination of contract.
  - (c) That the contract can be terminated at any time before the expiry of the period of contract by the PSOI by giving one month's notice to the Caterer and in this matter the satisfaction of Secretary, PSOI would be the sufficient cause and once the contract is terminated this issue shall not be contestable by the Agency. The decision of the PSOI will be final in this regards.
- r) In case of a dispute, the Management Committee will take a decision to resolve the dispute. In case the dispute is not resolved, the same shall be referred to the Chairman, PSOI and his decision shall be final & binding on both sides.
- s) Though termination of contract for any reason whatsoever would normally be done by the parties through this agreement by giving one months notice, the P.S.O.I reserves its right to revoke the same without any notice or specifying any reason.
- t) If the caterer does not earn any profit or incurs any loss in running the catering job, the PSOI shall not be liable for the same in any manner and this shall not be a ground for the caterer to discontinue the services.
- u) The premises allowed for the kitchen shall not be put to any other use, whatsoever.
- v) Any dues of the PSOI against the caterer shall be recoverable as arrears as per Law.
- w) Chairman, Palika Services Officers' Institute will reserve the right to accept or reject any or all the offers without assigning any reasons.

#### 4. Arbitration

In the event of any dispute arising out of this tender / contract / agreement or in connection with the interpretation of any clause in the terms and conditions of the tender / contract / agreement or otherwise, the matter shall be referred to the arbitrator appointed by the Chairman, PSOI Delhi. Courts at Delhi / New Delhi shall have jurisdictions in connection with any dispute / litigation arising between the parties concerned to the given Contract/agreement.

Signature of the Caterer with seal of the Firm / Company

TECHNICAL BID

1.	Full name of the Caterer / firm / company :
2.	Full address with mobile no./ fax no.
3.	e-mail address
4.	Year of incorporation
5.	Constitution (enclose proof) : Sole Proprietorship/Partnership/Company
6.	Name(s) of the Proprietors/Partners/
	Directors with their full address, mobile
	Number & e-mail address.
7.	Working experience in details as caterer
	for last three years :
8.	Name of the major clients with their
	address, telephone number, (enclose
	certificates/ credentials issued by the clients):
9.	Details of persons employed, number of offices
	/ branches available with the Caterer
10.	Sales Tax Registration No.(Attached photocopy),
11	FSSAI Registration No.( Attached photocopy)
12	Service Tax No. (Attached photocopy)
13	PAN No (Attached photocopy)
14	Attached copy of Income-tax Return( FY 2014-15)
15	Audited balance sheet and Profit & Loss A/c
	(alongwith schedules) for the last 3 (three) years (2012 - 2013)
	(enclose photo copy) certified by a chartered (2013 - 2014)
	accountant. (2014 - 2015)
16.	Name of the Banker with full address
	having accounts of the Caterer.
17	Details of EMD ( Rs. 2 Lacs in favour of
	" Secretary, PSOI")
	I / We certify that I / We read, understood and accept the contents of the broad terms and conditions orated in the Bid Form, 'Note' overleaf and submit this Bid for consideration. I / We certify that the above ents are true.
	(Signature of the Authorized Signatory)
	Full Name Address
DATE	(SEAL)

#### Note

- 1. All sealed bids must be submitted within the stipulated period.
- 2. Interested Caterers may obtain further information / clarification from the Manager, PSOI.
- 3. The tenderers are required to submit two separate Bids- Technical and financial, as per enclosed Performa. The two bids should be submitted in two separately sealed envelopes super scribed "Technical Bid for providing catering services at PSOI and Financial Bid for providing catering services" at PSOI. Both sealed envelopes should then be put in a third sealed envelope super scribed "Tender for providing catering services at PSOI."
- 4. Place of submitting and opening of Technical Bid will be the office of, "Secretary, PSOI" Room no. 3010, Palika Kendra.
- 5. Bid form will be available at NDMC web site: www.ndmc.gov.in.
- 6. Earnest money will be required to be deposited along with the Technical Bid at the time of the submission of the bid form.
- 7. The Technical Bids will be opened on 23<sup>rd</sup> March 2016 at 4.30 P.M.
- 8. No further discussion / addition of information / documents will be granted to the bidder after it is submitted or whose quotation are disqualified.
- 9. Chairperson, Palika Services' Officers' Institute will reserves the right to accept or reject any or all the offers without assigning any reasons.
- 10. No postal communication shall be entertained for obtaining of Bid documents.
- 11. Bid documents are not transferable.
- 12. The Palika Services' Officers' Institute reserves the right to cancel / postpone the date of receipt and or opening of the Bids.
- 13. Before submission of the Bid, please verify the eligibility criteria and ensure fulfilling all the terms and conditions.
- 14. Any form of canvassing at any stage will disqualify the Bid automatically.

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## **FINANCIAL BID**

# PROVISION OF CATERING SERVICES AT PSOI & PLACES SPECIFIED BY THE NDMC.

With reference to the NIT for the above, I / We hereby agree to provide Catering Services at PSOI and places specified by the NDMC from the date of issue of Letter of Approval.

My financial bid with undertaking is as under: -

1. Rs. 2,00,000/- EMD (details)	
2. After studying the attached price list of food items, we agree to sell the Food items at the	
prices fixed by PSOI.	
3. I / We also agree to provide manpower at all times as worked out by PSOI. I / We also	
agree to provide extra manpower as and when required to cater for weekends / important	
occasions / events at our cost.	
4. Revenue share of PSOI on gross sale of Foods items in the Restaurant, Parties, & Other	e (
places directed by PSOI / NDMC will be	6
per month (to be indicated both in words and figures).	
5. In case successful, I / we would be willing to deposit Rs. 5,00,000/- (Rupees Five Lacs	
Only) as performance guarantee in a mode prescribed by PSOI, before the award of contract	t.
Note: In case of discrepancy in the amount quoted in figure and words, the amount written	n
words will be taken into consideration.	
Bid without EMD will not be considered.	

Signature of the Authorized Signatory Name & Designation: Name of the Firm / Company Date:

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#### RESTAURANT MENU SNACKS/ VEGETARIAN INDIAN

Item	Qty.	Rate in Rs.	Item	Qty.	Rate in Rs.
Paneer Tikka	6 pcs	90	Masala Papad	2 pcs	20
Paneer Pakora	6 pcs	55	Masala Peanuts	150 gm	40
Paneer Pudina Wala	6 pcs	90	Veg. Seekh Kabab	8 pcs	60
Paneer Shashlik	6 pcs	90	Dum Bhara Aaloo	8 pcs	70
Veg Mix Pakora	8 pcs	55	Aloo Pudina Roll	8 pcs	60
Palak Pakora	8 pcs	55	Aaloo Chaat	150 gm	70
French fries	150 gm	45	Tandoori Aaloo	8 pcs	60
Veg. Sesame Toast	8 pcs	55	Tandoori Gobhi	6 pcs	65
Hara Bhara Kabab	8 pcs	55	Paneer Bhutte Ki Seekh	6 pcs	90

#### NON VEG. SNACKS / INDIAN AMOUNT IN Rs.

Item	Qty.	Rate in Rs.	Item	Qty.	Rate in Rs.
Chicken Chat	200 gm	125	Murg Afghani Full	650 gm	250
Chicken Seekh Kabab	6 Pcs.	95	Murg Afghani Half	350 gm	155
Chicken Lolly Pop	6 Pcs.	135	Mutton Seekh Kabab	6 Pcs	100
Chicken Tikka	6 Pcs.	120	Mutton Gilafi Seekh	6 Pcs	105
Tandoori Chicken (Full)	650 gms	220	Tangari Kabab (Half)	2 pcs	135
Tandoori Chicken (Half)	350 gms	150	Tangari Kabab (Full)	4 pcs	200
Murgh Malai Tikka	6 Pcs	145	Fried Fish	5 pcs	180
			Fish Tikka	5 pcs	180

	Soup		Salad		
Item	Qty.	Rate in Rs.	Item	Qty.	Rate in Rs.
Lemon Corriander Soup (Veg.)	Soup Bowl	50	Green Salad		35
Lemon Corriander Soup (Non. Veg.)	Soup Bowl	75	Kachumber Salad		35
Tamatar Dhaniya Ka Shorba	Soup Bowl	50			
Cream of Mushroom	Soup Bowl	55			
Murg Dhaniya ka Shorba	Soup Bowl	65			

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## Main Course - Vegetarian

Item	Qty.	Rate in Rs.	Item	Qty.	Rate in Rs.
Paneer Tikka Masala	6 Pcs.	90	Dal Makhani	250 gms	70
Palak Paneer	6 Pcs.	90	Yellow Dal Tadka	250 gms	55
Shahi Paneer	6 Pcs.	95	Mutter Mushroom Lababdar	250 gms	90
Paneer Pasanda	4 Pcs.	80	Rajma Masala	250 gms	80
Kadahi Paneer	200 gm	90	Malai Kofta	250 gms	80
Paneer Lababdar	4 Pcs.	90	Pindi Channa	250 gms	80
Paneer Mushroom	200 gm	80	Bhindi Do Piaza	250 gms	80
Paneer Capsicum Bhujiya	200 gm	90	Mix Vegetable	250 gms	70
Mutter Paneer	200 gm	80	Gobhi Adraki	250 gms	70
Methi Aaloo	250 gm	70	Veg. Jalfrezi	250 gms	80
Gobhi Aaloo	250 gm	55	Dum Aaloo	250 gms	60
Zeera Aaloo	100 gms	70			

## RAITA

Item	Qty.	Rate in Rs.	Item	Qty.	Rate in Rs.
Cuchumber Raita	200 gm	40	Aaloo Raita	200 gm	40
Mix Raita	200 gm	40	Pineapple Raita	200 gm	40
Pudina Raita	200 gm	40	Plain Curd	200 gm	40
Boondi Raita	200 gm	40			



## Main Course - Non - Vegetarian

Item	Qty.	Rate in Rs.	Item	Qty.	Rate in Rs.
Butter Chicken Full	8 Pcs	295	Murg Curry	4 pcs	135
Butter Chicken Half	4 Pcs	155	Mutton Korma	4 pcs	135
Kadhai Chicken	4 Pcs	150	Mutton Curry	4 pcs	135
Murg Saagwala	4 Pcs	150	Mutton Rogan Josh	4 pcs	135
Gosht Saagwala	4 Pcs	150	Mutton Pasanda	2 pcs	155
Methi Murg	4 Pcs	150	Mutton Masala	4 pcs	155
Murg H <mark>ydr</mark> abadi Korma	4 Pcs	150	Fish Curry	4 pcs	165
Murg Masala	4 Pcs	150			

<sup>\*</sup> Taxes Extra

Main Course Rice

Item	Qty.	Rate in Rs.	Item	Qty.	Rate in Rs.
Dum Biryani	250 gms	70	Chicken Biryani	2 Pcs + Rice	135
Peas Pulao	250 gms	55	Gosht Ki Biryani	2 Pcs + Rice	135
Jeera Pulao	250 gms	55			

## Main Course -Roties

Item	Qty.	Rate in Rs.	Item	Qty.	Rate in Rs.
Tandoori Roti	1	12	Paneer Parantha	1	30
Lacha Parantha	1	17	Missi Roti	1	17
Naan	1	12	Aloo Parantha	1	25
Butter Naan	1	17	Pudina Parantha	1	17

Dessert

Item	Qty.	Rate in Rs.	Item	Qty.	Rate in Rs.
Gulab Jamun	2 pcs	40	Rasgulla	2 pcs	40
Ice Cream	Scoops	40			
Vanila					

Strawberry /
Chocolate /
any other

aller

<sup>\*</sup> Taxes Extra

## RESTAURANT MENU CHINESE

#### SOUP

Item	Qty.	Rate in Rs.
Chicken Hot-N- Sour	Soup Bowl	55
Chicken Talumien	Soup Bowl	55
Chicken Sweet Corn	Soup Bowl	55
Veg. Hot-N- Sour	Soup Bowl	50
Veg. Talumien	Soup Bowl	50
Veg. Sweet Corn	Soup Bowl	50

#### **VEG. SNACKS**

Item	Qty.	Rate in Rs.
Chilly Paneer		80
Crispy Chilly Potato		55
Veg. Spring Roll	6 Pcs.	55
Veg. Dry Manchurian	6 Pcs.	55
Salt and Papper Veg.		70

#### **NON VEG. SNACKS**

Item	Qty.	Rate in Rs.
Chilly Chicken Dry	12	240
(Full)	Pcs.	0.0000000
(Half)	6 Pcs.	135
Chicken Sesame Toast	8 Pcs.	80
Salt and Papper Chicken		120
Fish Finger	6 Pcs.	135

#### **VEGETARIAN MAIN COURSE**

Item	Qty.	Rate in Rs.
Veg Manchurian	6 Pcs.	90
Veg. Sweet-n-Sour with Crispy Noodles		90
Mixed Veg with Garlic Sauce		95
Mixed Veg. Baby Corn		80

#### NON-VEG. MAIN COURSE

Item	Qty.	Rate in Rs.
Chilly Chicken Gravy	6 Pcs.	135
Chicken Manchurian		125
Chicken Sweet-n-Sour		120
Chicken Garlic		135
Shredded Chicken		140
Szechwain Chilly Lamb		100
Shredded Lamb without Garlic Sauce		150

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## RICE, NOODLES & CHOPSUEY

Item	Rate in Rs.
Veg. Fried Rice	70
Veg. Noodles	70
Chicken Fried Rice	90
Chicken Hakka Noodles	80
Chinese Chopsuey	100
American Chopsuey	100
Egg. Fried Rice	75

#### RESTAURANT MENU CONTINENTAL

#### SALAD

Item	Rate in Rs.
Russian Salad	45

#### **PASTA**

Item	Rate in Rs.
Penne Arrebiatta	75
Spaghetti Bolognese	125

#### CHICKEN

Item	Rate in Rs.
Chicken in the basket	175
Chicken Pepper Steak	175
Grilled Chicken	160

#### LAMB

Item	Rate in Rs.
Mexican Lamb Bolls	160
Mutton Hamburg Stead	135

#### **FISH**

Item	Qty.	Rate in Rs.	
Fish-N- Chips	6 Pcs	200	
Grilled Fish		200	

#### **VEGETABLES**

Item	Rate in Rs.
Vegetable Au-Gratin	100
Mushroom Florentine	100
Vegetable Steak	100

Note:- Taxes as applicable

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## PARTY MENU (PSOI)

GOLDEN VEG.	
Rs. 420/- + Taxes	
Snacks – Four	
Soup – One	
Salad - Three	
Paneer Dish (Shahi / Kadai / Mushroom /	
Malai Kofta) One	
Vegetable – Three	
Dal – One	
Rice – One	
Assorted Breads - Six	
Dessert- Two	

## PARTY MENU

SILVER NON VEG.	GOLDEN NON VEG.
Rs. 420/- + Taxes	Rs. 525/- + Taxes
Snacks Veg One	Snacks Veg Three
Snacks Non Veg One	Snacks Non VegThree
Soup - One	Soup-One
Salad – One	Salad-Three
Paneer Dish – One	Paneer Dish-One
Non Veg Dish – One	Non-Veg Dish-Two
Vegetable – Two	Vegetable –Three
Dal – One	Dal-One
Raita – One	Raita-One
Rice – One	Rice/ Pulao-One
Assorted Breads – Six	Assorted Breads – Six
Dessert -One	Dessert -Two

## Extra Charges

Chaat Stall (Minimum - 100 Pax) @ Rs. 35/- per item per head minimum 5 Items.

Any Additional Fish Items	-	Rs. 100 per head
Any Additional Non Veg Snacks	-	Rs. 45 per head
Any Additional Veg. Snacks	-	Rs. 35 per head
Any Additional Non Veg Main Course	-	Rs. 45 per head
Any Additional Veg. Main Course	-	Rs. 35 per head
Any Additional Desert	-	Rs. 35 per head
Jalebi / Rabri	-	Rs. 50 per head
Fresh Fruit Indian & Imported	-	Rs. 80 per head
Kulfi Faluda	-	Rs. 35 per head
Tilla Kulfi	-	Rs. 35 per head
Kadhai Milk	-	Rs. 35 per head
Tea / Coffee	_	Rs. 25 per head

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## HI-TEA NON VEG MENU (PSOI)

## TIME:-3pm to 6pm VEG.SNACKS:- CHOOSE ANY FOUR

Rate Rs. 410/-+ without taxes

CHILLY POTATO

**VEG.KATHI ROLL** 

HARA BHARA KABAB

**VEG. SPRING ROLL** 

FRENCH FRY

MIX PAKORA

**VEG.NOODLES** 

**VEG.FRIED RICE** 

**VEG.MANCHURIAN (GRAVY)** 

PANEER FRY

**VEG.SANDWICH** 

**VEG.HOT GARLIC SAUSE** 

**VEG.SWEET & SOUR** 

**VEG.CUTTLET** 

**VEG.SALT & PEPPER** 

**GOLDEN FRIED BABY CORN** 

PASTA (LIVE)

**VEG.MINI PIAZZA** 

## NON. VEG SNACKS: - CHOOSE ANY ONE

CHILLY CHICKEN (DRY)

**CHICKEN SALT & PEPPER** 

CHICKEN LOLLYPOP

**CHICKEN NOODLES** 

**CHICKEN FRIED RICE** 

CHILLY CHICKEN (GRAVY)

CHICKEN MANCHURIAN (GRAVY)

CHICKEN WITH HOT GARLIC SAUCE

**CHICKEN SWEET & SOUR** 

**DISSERTS: - CHOOSE ANY ONE** 

**ICE-CREAM** 

**GULAB JAMUN** 

\*NOTE: - SOFT DRINK & MINERAL WATER EXTRA CHARGES

AS PER INSTITUTE RATES

## HI-TEA VEG.MENU (PSOI)

TIME:-3pm to 6pm

Rate:- Rs. 330/- without taxes

**VEG.SNACKS:- CHOOSE ANY FIVE** 

**CHILLY POTATO** 

HARA BHARA KABAB

**VEG.SPRING ROLL** 

**FRENCH FRY** 

MIX PAKORA

SEASME TOST

**VEG.SANDWICH** 

**VEG.CUTTLET** 

**VEG.SALT & PAPER** 

**GOLDEN FRIED BABY CORN** 

**VEG.NOODLES** 

**VEG.FRIED RICE** 

VEG.MANCHURIAN (GRAVY)

**CHANA BHATURE** 

PAO-BHAJJI

**VEG.MINI PIAZZA** 

PASTA (LIVE)

ALOO TIKKI (LIVE)

**DISSERTS: - CHOOSE ANY ONE** 

ICE - CREAM

**GULAB JAMUN** 

\*NOTE: - SOFT DRINK & MINERAL WATER EXTRA CHARGES

<u>AS PER INSTITUTE RATES</u>

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## MENU FOR CONVENTION HALL.

NON V.G. MENU		VEG MENU	
GOLDEN NON VEG. Rs. 640/- per head + Taxes	SILVER NON. VEG. Rs. 525/- per head + Taxes	GOLDEN VEG. Rs. 525/- per head + Taxes-	SILVER VEG. Rs. 410/- per head + Taxes
Soup (One)	Soup (One)	Soup (One)	Soup (One)
Snacks	Snacks	Snacks	Snacks
(Veg Two) (Non Veg. Two)	(Veg One) (Non Veg. One)	(Four)	(Two)
Main Course	Main Course	Main Course	Main Course
Non Veg ( Two )	Non Veg ( One )		
Paneer (One)	Paneer (One)	Paneer (One)	Paneer (One)
Vegetables (Two)	Vegetables (One)	Vegetables (Two)	Vegetables (One)
Dal (One)	Dal (One)	Dal (One)	Dal (One)
Rice (One)	Rice (One)	Rice (One)	Rice (One)
Khatta Meetha(One)	Khatta Meetha(One)	Khatta Meetha(One)	KhattaMeetha (One)
Salad (Three)	Salad (One)	Salad (Three)	Salad (One)
Assorted Roties	<b>Assorted Roties</b>	Assorted Roties	<b>Assorted Roties</b>
Desserts (Two)	Desserts (One)	Desserts (Two)	Desserts (One)
Achar / Chatni /Papad	Achar / Chatni /Papad	Achar / Chatni /Papad	Achar / Chatni /Papad

Note:- i) Tea with biscuits Rs. 25/- per head one time

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## HI -TEA MENU (CONVENTION HALL MENU)

NON VEG MENU	VEG MENU
Rs. 410 + Taxes	<u>Rs. 330/- + Taxes</u>
VEG.SNACKS:-	VEG.SNACKS:-
CHOOSE ANY FOUR	CHOOSE ANY FIVE
CHILLY POTATO	CHILLY POTATO
ALOO BONDA	ALOO BONDA
HARA BH <mark>ARA</mark> KABAB	HARA BHARA KABAB
VEG. SPRI <mark>NG</mark> ROLL	VEG. SPRING ROLL
FRENCH FRY	FRENCH FRY
MIX PAKORA	MIX PAKORA
VEG.NOODLES	VEG.NOODLES
VEG.FRIED RICE	VEG.FRIED RICE
VEG.MANCHURIAN (GRAVY)	VEG.MANCHURIAN (GRAVY)
PANEER FRY	PANEER FRY
VEG.SANDWICH	VEG.SANDWICH
VEG.HOT GARLIC SAUSE	VEG.HOT GARLIC SAUSE
VEG.SWEET & SOUR	VEG.SWEET & SOUR
VEG.CUTTLET	VEG.CUTTLET
TAWA ALOO	TAWA ALOO
VEG.SALT & PEPPER	VEG.SALT & PEPPER
GOLDEN FRIED BABY CORN	GOLDEN FRIED BABY CORN
NON.VEG SNACKS: - CHOOSE ANY TWO	The supplier of the supplier o
CHILLY CHICKEN (DRY)	DISSERTS: - CHOOSE ANY ONE
CHICKEN SALT & PEPPER	ICE-CREAM
CHICKEN LOLLYPOP	GULAB JAMUN
CHICKEN NOODLES	
CHICKEN FRIED RICE	
CHILLY CHICKEN (GRAVY)	
CHICKENMANCHURIAN (GRAVY)	
CHICKEN WITH HOT GARLIC SAUCE	
CHICKEN SWEET & SOUR	
DISSERTS: - CHOOSE ANY ONE	
ICE-CREAM	
GULAB JAMUN	
Note:- Soft Drink @ Rs. 15/- per 300 ml bottle extra charge	Note:- Soft Drink @ Rs. 15/- per 300 ml bottle

West

extra charges

#### LIST OF INDICATIVE BRANDS OF PROVISIONS / ITEMS TO BE USED FOR CATERING IN PSOI:

S.NO.	ITEM	BRAND*
1.	Milk	Mother Dairy /DMS /Amul
2.	Curd	(Mother Dairy / Amul / Nestle)
3.	Paneer	Fresh & Good Quality
4.	Biscuits	ITC Sunfeast / Britannia / Parle
5.	Bread	Harvest / Britannia
6.	Butter	Mother Dairy/ Amul
7.	Jam	Kissan / MAGGI
8.	Tomato Ketchup	Kissan / Maggi
9.	Tea	Tata Tea / TAJ MAHAL
10.	Tea Bags	Taj Mahal / Tata Tetley
11.	Coffee	Nescafe / Bru / Sunrise
12.	Refined Oil (Soya)	Sundrop of ITC/ Fortune
13.	Mustard Oil	Kanodia / Postman/ Dhara
14.	Rice Good quality	Kohinoor Basmati rice (Full Grain)
15.	Sugar/Sugar cubes	Daurala / Balrampur
16.	Atta/Maida/Besan	ITC / Shakti Bhog / Annapurna
17.	Pulses Good Quality	from Kendriya Bhandar.
18.	Spices	MDH / Everest
19.	Fruits/ Vegetables	Seasonal fresh good quality
20.	Chicken/Mutton/Fish/eggs etc.	Fresh good & no.1 quality
21.	Salad	Seasonal items consisting of fresh good quality vegetables
22.	Papad	Lijjat / Haldiram
23.	Pickle	Reputed good quality brands (SPECIFY)
24.	Ice Cream	Mother Dairy / Kwality Walls / Amul / Vadilal
25.	Sweets & snacks	Good quality (SPECIFY)
26.	Condiments	Standard / Established brands (SPECIFY)
27.	Namkeens/ Peanuts/ Waffers	Standard / Established brands (SPECIFY)

- \* All provisions used shall be of reputed /FPO/ Agmark brands only and not beyond 'Expiry or Best before used dates' .The above brands and/or brands of comparable quality (to be approved by PSOI can only be used).
- \* NOTE: Edible oil once used for cooking etc. shall not be used again for any other purpose whatsoever.

No item would be allowed to be used after the date of expiry. Wherever items of Agmark / FPO are not available, the caterer would take a written approval from PSOI. List of all the brands of items used as ingredients for cooking will be submitted for approval. The PSOI will permit only approved items to be taken in the Kitchen on daily basis.

Signature of Contractor

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