

SHORT TERM TENDER NOTICE

SMVD University invites sealed tenders from reputed and registered firm for providing catering services at SMVD University, Katra during a trekking event organized by Patnitop Development Authority and district administration Ramban in collaboration with SMVDU scheduled to be held on 15-10-2022 and 16-10-22.

The rates quoted should be inclusive of all taxes and charges at the above- mentioned venue. Conditional tenders / offers shall not be accepted.

The tenders must reach SMVDU Campus Kakryal (Katra) latest by 14.10.2022, 12:00 PM.

The University reserves the right to accept or reject any tender / all tenders without assigning any reason thereof.

The copy of menu is enclosed herewith

Detailed Menu

Date : 15-10-2022

Time: 06:00 PM Venue : Patnitop

Welcome Tea – 85 PAX

1. Tea
2. Mix Pakoda/Sandwich
3. Packaged Drinking water in one litre bottle along with clean glasses to be provided.
 - Packaged Drinking water in 20 litre dispenser with paper Cups
 - Buffet Table installed at the Venue
 - Clean Good quality Cutlery with tissue papers

Date : 15-10-2022 Time : 8:00 PM Sharp Venue : Patnitop

PAX : 85 Dinner

1. Matar Paneer
2. Dal
3. Mix veg
4. Rice
5. Tandoori Roti

6. Salad
7. Kheer/Halwa

- Packaged Drinking water in 20 litre dispenser with paper Cups
- Buffet Table installed at the Venue
- Clean Good quality Cutlery with tissue papers
- Good Quality Clean Casserole should be kept for Serving food

**Date : 16-10-2022 Time : 8:00 AM Sharp Venue : Patnitop
PAX : 85 BREAKFAST**

Breakfast Menu for 85 Pax

1. Tandoori Parantha 2. Auria
3. Curd 4. Tea/Milk

- Packaged Drinking water in 20 litre dispenser with paper Cups • Buffet Table installed at the Venue
- Clean Good quality Cutlery with tissue papers
- Good Quality Clean Casserole should be kept for Serving food

Date : 16-10-2022

Packaged drinking water for Trekking Venue- Sudhmahadev

1. Packaged Drinking Water (2 bottles of 1lites each) Brand Bisleri/Kinley/Aquafina

GENERAL INSTRUCTIONS

- Food cooked should be properly cleaned before preparation.
- Less oil and spices should be used in the preparation of food.
- Food should be cooked in good quality oil.
- Food served should be piping hot.
- Only staff which is fully vaccinated should be engaged for preparation of food including cleaning, cutting, cooking and serving.
- **Foot dispensing sanitizer machines should be available at the venue.**