



SHRIMATAVAISHNODEVIUNIVERSITY

Kakryal, Katra-182320(J&K)

(A State University recognized by UGC u/s2(f)&12(B) and ranked 78th among Engineering Institutions ;Top 100 Business Schools and among top 150 Universities in the NIRF 2020 ranking of MHRD , GoI.)

SHORT TERM TENDER NOTICE

SMVD University invites sealed tenders from reputed and registered firm for providing catering services at SMVD University, Katra. In connection with **MATRIBHASHA DIWAS** scheduled to be held on 21.02.2022.

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 17.02.2022, 11:00 AM.

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

No:SMVDU/DSW /22/673

Dated: 15 /02/2022

Sd/-

DoSW

Detailed Menu

Date : 21/Feb/2022

Time: 11:00 AM

Venue : SMVDU Campus

High TEA FOR VVIPS – 60 PAX

1. Tea (Sugar and sugar free to be provided separately)
2. Dry Fruit plate-almonds/raisins/Cashews
3. Packaged Drinking water in one litre bottle along with clean glasses to be provided.

- **All dignitaries to be served at their table in clean good quality cutlery with tissue papers.**
- **Good quality clean Casserole should be kept for serving food.**
- **Table with frills and seating arrangement to be made at the venue.**

Date: February 21, 2022

Time: 01:00 PM Sharp

Venue: SMVDU

PAX: 250

LUNCH

Lunch Menu (250 PAX) Cuisine of Jammu/Dogri Dishes

1. Basmati Rice
2. Chana Dal
3. Ambal
4. Rajma
5. Gobi Vegetable
6. Halwa
7. Desi Tea
8. Khameera
9. Packaged Drinking Water in one litre bottles along with clean glasses to be provided

- **All Dignitaries to be served at their tables in clean, good quality cutlery with tissue papers**
- **Good quality clean casserole should be kept for serving food**
- **Sitting arrangement (Taata) for serving lunch to 200 guests in Pattal/Leaf Plates with Duna of good quality with wooden spoons and tissue papers**
- **Packaged drinking water in 20 litre dispenser with paper cups**
- **Good quality clean casserole/serving dishes should be kept for serving food**

Date: 21/02/2022

Time: 4:00 PM Sharp

Venue: SMVDU

PAX: 60

EVENING TEA

Menu for Evening Tea

1. Tea
2. Assorted Pakora
3. Veg Cutlets

- **Packaged Drinking water in 20 litre dispenser with paper cups**
- **Buffet Table with frills installed at the venue**
- **Clean Good quality Cutlery with tissue papers**

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.
- Trained serving staff in proper uniform with masks and gloves should be deployed by the caterer.
- 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.**