



SHRIMATAVAISHNODEVIUNIVERSITY

Kakryal, Katra-182320(J&K)

(A State University recognised by UGC w/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 Two Day National Conference scheduled to be held from 28.02.2024 to 29.02.2024.

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 26.02.2024, 11:00am in the Central Receipt and Dispatch Section, SMVDU.

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/SOLL/24/ 831

Dated: 22/02/2024

Sd/-

Head, SOLL

[Handwritten mark]

M. M. M. M.

[Handwritten signature]

[Handwritten mark]

[Handwritten mark]

Detailed Menu**Date: 28th Feb., 2024****Time: 11:00 AM****Venue: SMVDU Campus****(I) High Tea- 70 PAX**

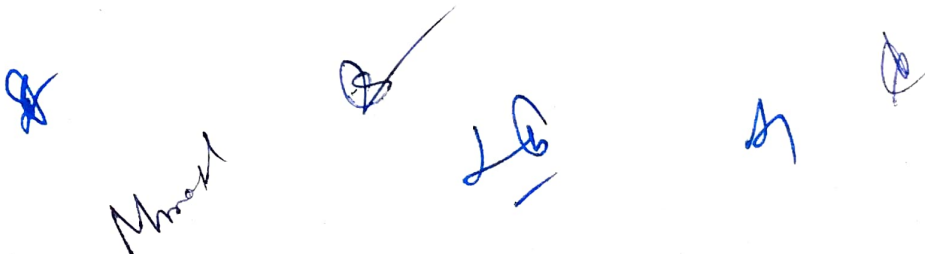
1. Tea (Sugar and sugar free to be provided separately)
2. Sandwiches
3. Assorted Pakoras
4. Gulab Jamun
5. Packaged drinking water in one litre bottle along with clean glasses to be provided

- All dignitaries to be serves at their table in clean and 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: 28th Feb., 2024**Time: 2:00 PM Sharp****Venue: SMVDU Campus****(II) Lunch - 40 PAX**

1. Basmati Rice
2. Ambal
3. Rajma
4. Dum Aaloo
5. Khameera
6. Boondi Raita
7. Halwa
8. Salad
9. Packaged drinking water in one litre bottle along with clean glasses to be provided

- All dignitaries to be serves at their table in clean and good quality cutlery with tissue papers.
- Good quality clean Casserole should be kept for serving food.
- Packaged drinking water in 20 litre dispensers with paper cups.
- Table with frills and seating arrangement to be made at the venue.



Date: 28th Feb., 2024

Time: 4:00 PM Sharp

Venue: SMVDU Campus

(III) Evening Tea - 40 PAX

1. Tea
2. Veg Cutlets

- Packaged drinking water in 20 litre dispensers with paper cups.
- Table with frills and seating arrangement to be made at the venue.
- Clean and good quality cutlery with tissue papers.

Date: 29th Feb., 2024

Time: 11:00 AM Sharp

Venue: SMVDU Campus

(IV) Tea - 40 PAX

1. Tea (Sugar and sugar free to be provided separately)
2. Biscuits
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 and 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: 29th Feb., 2024

Time: 1:00 PM Sharp

Venue: SMVDU Campus

(V) Lunch - 40 PAX

1. Basmati Rice
2. Shahi Paneer
3. Dal Makhni
4. Mix Vegetable
5. Tandoori Roti
6. Fruit Raita
7. Milk Sewiyaan
8. Packaged drinking water in one litre bottle along with clean glasses to be provided

- All dignitaries to be served at their table in clean and good quality cutlery with tissue papers.
- Good quality clean Casserole should be kept for serving food.
- Packaged drinking water in 20 litre dispensers with paper cups.
- Table with frills and seating arrangement to be made at the venue.

Date: 29th Feb., 2024

Time: 3:30 PM Sharp

Venue: SMVDU Campus

(VI) Evening Tea - 40 PAX

1. Tea
2. Biscuits
3. Assorted Pakoras

- Packaged drinking water in 20 litre dispensers with paper cups.
- Table with frills and seating arrangement to be made at the venue.
- Clean and 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.

Manager