



SHRI MATA VAISHNO DEVI UNIVERSITY

Kakryal, Katra – 182320 (J&K)

(A State University recognised by UGC u/s 2(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 firms for providing Catering Services at Patnitop, District Udhampur in connection with Literary Festival scheduled to be held on 27th and 28th October, 2021.

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 **25.10.2021, 11:00 am**.

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

The copy of Menu is enclosed herewith.

No: SMVDU/Adm/Estt./21/3184

Sd/-

Dated: 22/10/2021

Dy. Registrar (Estab.)

Detailed menu:

Date : 27/10/2021

Time : 7:30 PM

Venue : Patnitop

PAX : 60

BUFFET

Dinner MENU (60 Pax) Cuisine of Jammu/ Dogra Dishes

Main course

1. Basmati rice
2. Mater Paneer
3. Kadi Pakora
4. Mix vegetable
5. Green Salad

Tandoori:

1. Tandoori roti

Sweet Dish:-

1. Kheer (Chawal)

- **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**

Date : 28/10/2021
Time : 9:00 AM Sharp
Venue : Patnitop
PAX : 75

BREAKFAST

Breakfast Menu for 75 Pax on 28.10.2021

- 1 Khamira
- 2 Tandoori Stuffed Kulcha
- 3 Potato Subzi
- 4 Curd
- 5 Babru (sweet)
- 6 Tea (Sugar and Sugar free to be provided separately)

- **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**
- **Good Quality Clean Casserole should be kept for Serving food**

Date : 28/10/2021
Time : 10:30 AM Sharp
Venue : Patnitop
PAX : 350

TEA BREAK

FOR VVIPs – 50 PAX

1. Assorted Pakora
 2. Biscuits (Egg Less)
 3. Cutlet
 4. Cheese Pakora
 5. Tea & Kehwa (Sugar and Sugar free to be provided separately)
 6. 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**
 - **Table with frills and seating arrangement to be made at the Venue**

FOR OTHERS – 300 PAX

1. Tea (Sugar and Sugar free to be provided separately) to be provided in paper Cups.
- **Packaged Drinking water in 20 litre dispenser with paper Cups**

Date : 28/10/2021

Time : 1:00 PM Sharp

Venue : Patnitop

PAX : 350

LUNCH

Lunch MENU (350 Pax) Cuisine of Jammu/ Dogra Dishes

FOR VVIPs – 50 PAX

1. Basmati rice
2. Chana dal (Cooked in Sagla vessel)
3. Ambal
4. Rajma
5. Auriya
6. Khamire
7. Gobi vegetable
8. Mitha Patt.(sweet rice)
9. Desi Tea with Dates
10. 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**

FOR OTHERS – 300 PAX

1. Basmati rice
2. Chana dal (Cooked in Sagla vessel)
3. Ambal

4. Rajma
5. Auriya
6. Khamire
7. Gobi vegetable
8. Mitha Patt.(sweet rice)
9. Desi Tea with Dates

- **Sitting Arrangement (Taath) for serving Lunch to 300 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 : 28/10/2021
Time : 3:00 PM Sharp
Venue : Patnitop
PAX : 100

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 foods including cleaning, cutting, cooking and serving.**
- **Foot dispensing Sanitizers Machines should be available at the Venue.**