

Price Format

Annexure -I
Price Schedule

Rates for Food & Beverage Items -- Specification 041A

(Specification - 041A)

Sl No	Item Description
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1 BED TEA (equivalent to two cups) (200 ml per cup)

Tea bags / coffee powder with dairy whitener pouch/
lemon and two sugar cubes / sugar pouch per cup
and hot water in thermos flask
with a two pc **packet of Parle G biscuits**

2 BREAK FAST (BUFFET) Consisting of

- i) Cornflakes /Porridge with hot/ cold milk & sugar
- ii) Slices of full sized Bread/Toast with butter and Jam
- iii) Boiled eggs / Omelete or Veg.Cutlet / cheese cutlet & Sauce
- iv) **Any one combination from the followings:**
Medium size Puri-sabji/Stuffed Paratha(Aloo or seasonal vegetables) -curd/
Plain Paratha - Sabji or butter/masala or sada Dosa/Iddly/Vada/Upma /
Onion Uthapam with Cocunut Chutney and Sambar
/Chole-Bhature/ Pav bhaji
(Paratha size : Normal Tanduri Roti Size)
- v) Tea/Coffee (Ready made)(200 ml)
- vi) Tetrapack of Juice (Real)(250ml)(**apple/pineapple/orange**)
- vii) Pickles

3a MID SESSION SERVICE (11.15 am & 03.30 pm)

Tea bags / coffee powder with milk /lemon
and sugar cubes/pouch one cup (200 ml.) with
hot water in cup and
biscuits / cookies -sweet & salted both (2 nos each)
or mixture (namkeen) or mathari 02 pcs or chips

3b EVENING TEA (05:30 pm)

Tea bags / coffee powder with milk /lemon
and sugar cubes/pouch one cup (200 ml.) with
hot water in cup and
with samosa /sandwich-- (two pcs)/pakora--
one plate and chutney/sauce

4 Lunch (Buffet)

- a) i) Soup(150 ml)
(Sweet corn/tomato/vegetables/green peas/palak/almond/onion/Lintel/Muctorator)
- ii) plain rice / pulao-- mutter or vegetable/fried rice/lemon rice/zira rice/paneer rice
or vegetable chowmin/ veg nuddles
- iii) Chapati / tandoor roti /butter nan/missi roti /lachha paratha/roomali roti
- iv) Dal-Arhar, Chana, Malka, Moongi, Lobia, Masoor, Rajma,Chole,Kadhi-Vada
- v) Two **Vegetable dishes** out of which **one will be paneer dish on alternate day**
(Paneer Dish - Malai Kofta /Palak paneer/chilly paneer/Kadai Paneer/Matar Paneer/Shahi Paneer etc
- vi)Boiled / Baked Vegetbles
(Seasonal vegetables: Bhindi/Cauliflower/Tinda/Sinla mirch/Ghiya
Methi/Karela/Cabbage/Palak/Lockey/Pumpkin/ Peas/ Parmal/ etc.)
- vii) Sambar/Rasam
- viii)Chicken/fish/mutton
(Chicken Curry/ Kawab Masala/Fish fry/ Egg Curry/ chilly Chicken/ Mutton Rogan Josh /fish etc.)
- ix).Salad
(Kheera/Kaadi/gajar/muli/tomato/chukander/onion/lemon/
green chili) or sprouted salad/ rajma or lobia salad/ curd onion salad)
- x)Pickles
- xi)Plain dahi / Dahi Vada / raita(Bundi/kheera/bathua/palak)
- xii) Papad(punjabi masala)

b) Dessert consisting of

- i) Two pieces sweets such as of gulabjamun/
Rasmalai / rasgulla/Kalakand (100 gm) or
Jalebi/Milk Semia/Kheer/Halwa(suji/Moong) or
ice cream -2 scoops (100 ml) or Fruit salad
with cream(100 gm)
(Ice cream :Kwality/Walls/Milk Food/Vadilal)
(flavour: Strawberry/Vanilla/ Two in one/ Butter Scotch)
- ii) Fresh seasonal fruits
- iii) Sounf and Mishri

5 Dinner (Buffet)

a) l) Soup(150 ml)

- (Sweet corn/tomato/vegetables/green peas/palak/almond/onion/Lintel/Muctator)
- ii) plain rice / pulao-- mutter or vegetable/fried rice/lemon rice/zira rice/paneer rice
or vegetable chowmin/ veg nuddles
- iii) Chapati / tandoor roti /butter nan/missi roti /lachha paratha/roomali roti
- iv) Dal-Arhar, Chana, Malka, Moongi, Lobia, Masoor, Rajma,Chole,Kadhi-Vada
- v) Two Vegetable dishes out of which **one will be paneer dish on alternate day**
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- vi)Boiled / Baked Vegetbles
(Seasonal vegetables: Bhindi/Cauliflower/Tinda/Sinla mirch/Ghiya
Methi/Karela/Cabbage/Palak/Lockey/Pumpkin/ Peas/ Parmal/ etc.)
- vii) Sambar/Rasam
- viii)Chicken/fish/mutton
(Chicken Curry/ Kawab Masala/Fish fry/ Egg Curry/ chilly Chicken/ Mutton Roganjosh /fish etc.)
- ix).Salad
(Kheera/Kaadi/gajar/muli/tomato/chukander/onion/lemon/
green chili) or sprouted salad/ rajma or lobia salad/ curd onion salad)
- x)Pickles
- xi)Plain dahi / Dahi Vada / raita(Bundi/kheera/bathua/palak)
- xii) Papad(punjabi masala)

b) Dessert consisting of

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ice cream -2 scoops (100 ml) or Fruit salad
with cream(100 gm)
(Ice cream :Kwality/Walls/Milk Food/Vadilal)
(flavour: Strawberry/Vanilla/ Two in one/ Butter Scotch)
- ii) Fresh seasonal fruits
- iii) Sounf and Mishri

NOTE 1. Soup to be served for VIPs at table

- 2. Item of dessert & seasonal friuts to be changed in lunch and dinner on daily basis.**
- 3. Sambhar /Rasam to be changed in lunch and dinner on daily basis.**
- 4. Rasam is not substitute for soup. Soup and Rasam are two different items.**
- 5. Different Non veg items and their different preparation in lunch and dinner.**
(A few illustrative items have been listed above. The successful bidder may suggest equivalent alternatives)
- 6. Snack combination to be changed during forenoon and post lunch mid session.**

Attention:

*Contractor to ensure that no item falls short during any of the above services and
he should take special precaution during breakfast,lunch,dinner.*

- (A) Lumpsum Rate per person per day for food & beverage items at sl.no.1 to 5(b) all taken together (Rs) Rupees
- (B) Base quantity of meals/per year (nos.) 9200
- (C) Total value against Food & Beverage (Rs)
(= A x B)
Rupees

Seal

Sign
Name
Dated

Price Format

Annexure -IA
Price Schedule

Rates for Food & Beverage Items -- Specification 041A

Break up of lumpsum Rate

Sl No	Item Description	Qty (no.)	Rate (Rs)
1	BED TEA (equivalent to two cups) (200 ml per cup) Tea with tea bags / coffee powder with milk pouch/ lemon and two sugar cubes / sugar pouch per cup and hot water in thermos flask with a two pc packet of Parle G biscuits	1	
2	BREAK FAST (BUFFET) Consisting of i) Cornflakes /Porridge with hot/ cold milk & sugar ii) Slices of full sized Bread/Toast with butter and Jam iii) Boiled eggs / Omelete or Veg.Cutlet / cheese cutlet & Sauce iv) Any one combination from the followings: Medium size Puri-sabji/Stuffed Paratha(Aloo or seasonal vegetables) -curd/ Plain Paratha - Sabji or butter/masala or sada Dosa/Iddly/Vada/Upma / Onion Uthapam with Cocunut Chutney and Sambar /Chole-Bhature/ Pav bhaji (Paratha size : Normal Tanduri Roti Size) v) Tea/Coffee (Ready made)(200 ml) vi) Tetrapack of Juice (Real)(250ml)(apple/pineapple/orange) vii) Pickles	1	
3a	MID SESSION SERVICE (11.15 am & 03.30 pm) Tea with tea bags / coffee powder with milk pouch/ lemon and sugar cubes/pouch one cup (200 ml.) with packed biscuits / cookies -sweet & salted both (2 nos each) or mixture (namkeen) or mathari 02 pcs or chips	1 each	
3b	EVENING TEA (05:30 pm) Tea with tea bags / coffee powder with milk pouch/ lemon and sugar cubes/pouch one cup (200 ml.) with samosa /sandwich-- (two pcs)/pakora-- one plate and chutney/sauce	1	
4	Lunch (Buffet)	1	
a)	I) Soup(150 ml) (Sweet corn/tomato/vegetables/green peas/palak/almond/onion/Lintel/Muctator) ii) plain rice / pulao-- mutter or vegetable/fried rice/lemon rice/zira rice/paneer rice or vegetable chowmin/ veg nuddles iii) Chapati / tandoor roti /butter nan/missi roti /lachha paratha/roomali roti iv) Dal-Arhar, Chana, Malka, Moongi, Lobia, Masoor, Rajma,Chole,Kadhi-Vada v) Two Vegetable dishes out of which one will be paneer dish on alternate day (Paneer Dish - Malai Kofta /Palak paneer/chilly paneer/Kadai Paneer/Matar Paneer/Shahi Paneer etc vi)Boiled / Baked Vegetbles (Seasonal vegetables: Bhindi/Cauliflower/Tinda/Sinla mirch/Ghiya Methi/Karela/Cabbage/Palak/Lockey/Pumpkin/ Peas/ Parmal/ etc.) vii) Sambar/Rasam viii)Chicken/fish/mutton (Chicken Curry/ Kawab Masala/Fish fry/ Egg Curry/ chilly Chicken/ Mutton Roganjosh /fish etc.) ix).Salad (Kheera/Kaadi/gajar/muli/tomato/chukander/onion/lemon/ green chili) or sprouted salad/ rajma or lobia salad/ curd onion salad x)Pickles xi)Plain dahi / Dahi Vada / raita(Bundi/kheera/bathua/palak) xii) Papad(punjabi masala)		
b)	Dessert consisting of i) Two pieces sweets such as of gulabjamun/ Rasmalai /rasgulla/Kalakand (100 gm) or Jalebi/Milk Semia/Kheer/Halwa(suji/Moong) or ice cream -2 scoups (100 ml) or Fruit salad with cream(100 gm) (Ice cream :Kwality/Walls/Milk Food/Vadilal) (flavour: Strawberry/Vanilla/ Two in one/ Butter Scotch) ii) Fresh seasonal fruits		

iii) Sounf and Mishri

5 Dinner (Buffet)

1

- a) I) Soup(150 ml)
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