

Indian Institute of Technology Kanpur

Physical Education Section

Date: 12 July 2016

Sealed quotations are invited for supply of food and refreshments (**Part A, B & C**) from registered firms for Inter IIT sports meet 2016

Enquiry No: IITK/PES/IISM/messing/178

Opening Date: July 12, 2016

Closing Date: July 20, 2016

Delivery dates: 11 & 12 August 2016 (**Part A**) board meeting

Delivery dates: 01 to 06 October 2016 (**Part B**) aquatics meet

Delivery date: 04th October 2016 (**Part C**) Gala Dinner

The specific requirements for messing are given below:

1. The consolidated order (**A, B & C**) will include the supply and service of attached menu as per the required quantity, date and time mentioned against them.
2. The consolidated order (**A, B & C**) will be given to a single firm.

Day wise detail menu for Part A (11 & 12 August 2016)

Date	Refreshment (09:30 – 10:00 AM) For 80 person (Approx)	Lunch For 80 Person (Approx)	Refreshment For 80 Pax(Approx)	Dinner (7:30 PM – 10:00 PM) For 120 person (Approx)
11/08/16	Tea, Coffee, Paneer Pakoda, Pyaj Pakodi, green chatni and sauce	Beverages: Fresh lime soda, Main Course: Ahrar Daal Tadka, sambhar, Handi Paneer, Aloo ghubhi Fry(Dry),Veg hariyali kofta, , Lemon Rice.Plain Basmati Rice, pickle, , Boondi Raita, Papad, Salad(Green & Sprouts) Assorted Indian Breads: Tawa Roti,Tandoori Roti,Butter Naan Desserts: Boondi with Malai, Ice cream(Baskin robins) in Butterscotch ribbons, Three cheers chocolate flavor	(3:30 PM – 4:00 PM) Tea,Coffee, Cookies, Veg Cutlet with sauce/Green chatni	Beverages: Soft Drinks, Jaljeera Veg. Snacks: Crispy Honey Chilly Potato, Paneer Tikka Non- Veg Snacks Fish Tikka , Chicken Seek Kabbab <u>Main Course:</u> Non- Veg Mutton Rogan Josh,Fish Fry Veg Dal Makhani Panner Passanda, Mix-Veg,Malai Kofta, Veg Pulav, Fruit Raita, Russian Salad,Papad,Green salad, Assorted Indian Breads: Missi Roti, butter Naan ,Rumali Roti,Laccha Paratha Desserts: Kesariya Kulfi with faluda, Gulab Jammun

12/08/16	NA	NA	4:30 pm	NA
			Tea, Coffee, Chole-Bhature, Veg sandwich, fruit Chat, green Salad, green chatni, tomato sauce, Jalebi with rabri	

Note: Packaged mineral water (Bisleri/ Kinley) bottle 250 ml. is essential for all the meals.

Day wise detail menu for Part B (01 to 06 October 2016)

Aquatics Meet:

Number of Person: 250 person

Basic compulsory items every day for:

Breakfast: - Eggs (Boiled and Omelets), Egg bhujia, Sprouts (Chana, Moong & Groundnut with lemon & Onion)/ Boiled Pulses/Corn, Milk (Amul gold) with Bournvita /Horlicks and Sugar, Toasted Brown Bread, normal bread with butter(Amul), Jam (kissan), tomato ketchup (magi/kissan), Corn Flakes/Oats/Chocos, Doodh Daliya, and 2 Bananas/1 Apple / 2 Oranges, Pineapple / Papaya, Tea and Coffee (Nescafe), Packed juice (Apple/mango/lichi), RO drinking water.

Lunch:- Plain Rice (Basmati), Chapattis (with and without Ghee)/ Puri, Dal Fry, Sambhar, Curd with sugar, salad (Kheera, Carrot, Tomato, onion, Beat root, Lemon) pickle, Fresh Juice (orange/mosambi/pineapple), lemon water, RO drinking water.

Dinner:- Veg Soup (tomato/ sweet corn/hot & sour), Plain rice (Basmati), Tawa Roti (with and without Ghee)/ Tandoori Roti, Dal fry, Curd with sugar, Sambhar/rasam, Salad (Kheera, Carrot, Tomato, Onion Beat root, Lemon), pickle, Green Chatni, Fresh Lime Juice, Jaljeera, Eggs (Boiled or Omelets), Milk (Amul gold) with Bournvita/Horlicks and Sugar, RO drinking water.

Other compulsory Items day wise:

Date	Breakfast	Lunch	Dinner
1/10/16	Idli and vada with sambar, nariyal chutney, Veg Cutlets	Paneer kofta and Mushroom butter masala, pineapple raita, dahi vada. roasted chicken,Tirangi Burfi	Aloo gobhi fry and Paneer do pyaza ,rumali roti, Veg Pulao, Hot Gulab jamun (2 pieces),Mutton
2/10/16	Aloo, Pyaj, Gobhi & mix veg paratha with curd Hari Chatni and achar.	Bhindi fry and Matar Paneer, egg curry, Lassi. Gujiya.	Chilly paneer and Malai kofta,Veg Biryani, Missi roti, Fruit Ice cream(250 grams),Roasted Chicken
3/10/16	Dosa(Masala & Plain)with nariyal chutney and Sambar. Veg Cutlets	Gobhi matar korma, Paneer makhani, Chicken Biryani, boondi raita, Butter Chicken, moong halwa with dry fruits,	Kadhai paneer and Cholemasala , Veg Pulao, Imarti with rabri,Chicken biryani,Poori (Plain & Palak)
4/10/16	Poha,jalebi with curd and bhujiya	Malai kofta and Paneer pasanda, egg curry, mix raita, boondi ladoo.	Please see PART C for details
5/10/16	Pav Bhaji & Veg Cutlets	Paneer lababdar, mix veg,Pine apple raita, Lassi, peda, egg curry.	Handi paneer and bhindi do pyaja, Veg Pulao, rumali roti, Capsicom, & tomato stuffed, Bundi/Mawa ladoo (2 pcs), Butter chicken.
6/10/16	Uttapam with sambar and nariyal chutney. Veg Cutlets	Chilly paneer,Aloo gobhi fry, veg biryani, egg curry boondi raita, balushahi.	Shahi paneer and Aloo chole, Veg Biryani, Poori, Rasgulla (2 pcs),Fish Curry

Preparation has to be made only from branded refined oil (Sunflower/Groundnut), branded Mustard Oil, Sweets (only in Desi Ghee)

Detail menu for Gala Dinner **Part C** (04 October 2016)

Gala Dinner :

Number of Person: Approximately 300 person

Beverages	Starters	Main Course	Desert
-Aeriated Drinks (Orange & Cola flavour) -Packed mineral glass water -Mocktails (Ginger & Juice based) - Fresh Lime soda with pudina	Soup: (with soup stick) -Veg Hot & Sour - Veg Pecking Snacks Veg: -Vegetable (Barbeque) -Fruits(Barbeque) Snacks Non Veg: -Reshmi Tikka (Barbeque) -Fish Amritsari (Barbeque) Continental: -Penne Pasta in 2 different sauces (LIVE) -Spaghetti Pasta (LIVE) -Baked Caneloni/Lasagne -Veg Platter (LIVE) -Garlic Bread -Chicken stuff jacket potato	Salad: -Fresh green salad -Fruit Salad -Pineapple raita -Mix Veg -Methi Malai Paneer -Dal Makhani -Steamed Rice -Jeera Rice -Achar -Papad -Assorted Indian Breads: Missi Roti, butter Naan , Rumali Roti, Laccha Paratha -Butter Chicken -Mutton Korma	-Brownie with hot chocolate and vanilla ice cream -Rasmalai with kesar topping

Terms and Conditions:

1. Quotation should be submitted in the properly sealed envelope along with a copy of attached mess menu. The enquiry no. and opening date should invariably be quoted at the top of the envelope. Quotations received after due date and time shall not be considered.
2. **The rates of the menu should be quoted in following manner:-**
 - a. **Part A** session wise (Refreshments, Lunch, and Dinner) i.e. 11 & 12 August 2016.
 - b. **Part B** per person per day i.e. 01 to 06 October, 2016 (excluding dinner of 4th October).
 - c. **Part B**, separate rate for breakfast and lunch on 4th October 2016.
 - d. **Part C** (Gala dinner on 4th October 2016).
3. The number of person may increase or decrease in Part B & C
4. Quotation must be valid for 3 Months.
5. Attached menu has to be prepared and served at the assigned place/ hostel mess in the IIT Kanpur.
6. Firm should have excellent goodwill and name-fame in IIT system.
7. Firms should have minimum of 5(Five) years of experience of providing outdoor/Indoor catering services, especially in reputed academic institutions (Experience proof must be attached). Supplier will be responsible for the total arrangement for the preparation and service of the food items, during all the meals (Refreshments, Lunch, Dinner) including bone china crockery, stainless steel cutlery, and waiters.
8. Preference will be given to the firms already having experience in providing catering service in Inter IIT sports meet/state level sports meet/National level sports meet.
9. Applicant is required to submit his/her name, postal address, current telephone/Mobile No, email address.
10. Quality of cooking ingredients should be specially taken care of. Branded spices, condiments, ingredients, sunflower oil should be used. Sweets have to be prepared in branded desi ghee.

11. Quantity, Quality and taste of food and service has to be maintained, failure to do so will result in appropriate penalty as deemed fit by the institute authorized committee.
12. Number of persons may increase or decrease (Part A, B and C) if required so.
13. All preventive measures should be taken against food poisoning. Any such incident will be viewed very seriously by the institute and appropriate legal action will be taken. Liabilities arising out of such events shall have to be borne by the contractor.
14. Food items which are deemed to be prepared at site for efficient service should be discussed with the undersigned.
15. Payment shall be made only after completion of work and satisfactory report from the users.
16. The Institute reserves the right of accepting or rejecting any quotations without assigning any Reason.

Send your quotation/offer in a sealed envelope vide **Enquiry No: IITK/PES/IISM/Board meet/178** at the following address before 3:00 PM of 20th July, 2016

(Dr. N. R. Patra)
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Physical Education Section
IIT Kanpur- 208016 (UP)
Contact No: 0512-6797623
0512-6794703