

CENTRAL CAFETERIA
ALL INDIA INSTITUTE OF MEDICAL SCIENCES
ANSARI NAGAR, NEW DELHI – 110029

File No.: F-30/2015-16/CAFE

Dated: 27/01/2025

To,
The Director,
AIIMS, New Delhi

Subject: Empanelment of Three Service Providers at AIIMS, New Delhi in order to provide fixed rate Quality Catering Services for institutional events held at AIIMS, New Delhi – regarding.

Respected Sir,

In compliance with Office Memorandum vide F. No. 40-30/2022-Estt.-I(DO) dated 21st March, 2023, a Technical Specifications/ Evaluation Committee was constituted by the Competent Authority at AIIMS for empanelling 03 (Three) service providers at AIIMS, New Delhi in order to provide fixed rate quality catering services for institutional events held at AIIMS, New Delhi on Quality & Cost Based Selection (QCBS) method.

As per tender clause 16.5 (I) (AWARD OF CONTRACT), “The contract will be awarded to the bidder obtaining the highest QCBS Score. The 2nd service provider will be the bidder obtaining the second highest QCBS Score and 3rd service provider will be the bidder obtaining third highest QCBS Score provided both the 2nd and 3rd ranked bidder agree to match the L-1 prices quoted by the Highest QCBS Score quoting bidder. In this scenario, if the second ranked bidder refuses to match the prices of the first bidder; AIIMS, New Delhi reserves the right to ask the next ranked bidders in sequential order to match the prices for selection of other bidders or re-call the tender as deemed fit.”

The committee finalized tender document to fix the prices of 32 types of Menu Configurations and add-on items where Quality and Cost components were given weightage in 70:30 ratio. For quality/ technical evaluation; the committee fixed minimum 60 quality points for bidders to qualify technically. The marks were awarded based on bidder's turnover, past experience, site visit as per FSSAI checklist etc.

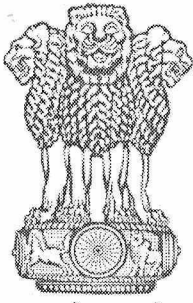
The technical evaluation of the bids received in the tender was done as per tender conditions and by visiting the existing outlets/sites run by the bidders. The bids of the prospective vendors which got 60 and above quality points were technically accepted and the financial bids were opened. Subsequent to the concurrence from the Finance Division followed by an approval of the competent authority; following 03 (Three) service providers have been empanelled at AIIMS, New Delhi in order to provide fixed rate quality catering services for institutional events held at AIIMS, New Delhi for 02 Years from 11/11/2024 to 10/11/2026:

Rank 01 Bidder Sum of weightage of Quality & Cost Points (78.896)	Rank 02 Bidder Sum of weightage of Quality & Cost Points (72.844)	Rank 03 Bidder Sum of weightage of Quality & Cost Points (72.224)
M/s Navi Harish Hospitality Pvt. Ltd. Flat No. 502, Golf Link Residency, Block E-2, Pocket 2, Sector 18B, Dwarka, New Delhi – 110078, Email: harishhospitality@gmail.com, Mobile No. 9990929003	M/s AA GLOBE SERVICES PRIVATE LIMITED Building No. 01, 2nd Floor, Khasra No. 505, Bypass Road, Mahipalpur, Opp CISF Camp, Gate No. 2, New Delhi – 110037, Email: info@aaglobe.com, Phone: 9212719177, 7696306456	M/s Gathbandhan Farms Palla - Bakhtawarpur Road, G.T. Karnal Road, (Near Hanuman Mandir), Delhi – 110036, Email: maheshgupta_81@yahoo.com, Phone: 9350089766, 9313438383

*The details of menu configurations and the prices are given in the agreements.

Attachments: Copies of agreements

Chairperson: TSEC and
Cafeteria Management Committee



सत्यमेव जयते

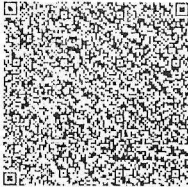
INDIA NON JUDICIAL

Government of National Capital Territory of Delhi

₹100

e-Stamp

Certificate No. : IN-DL02205873019316W
Certificate Issued Date : 14-Dec-2024 10:44 AM
Account Reference : IMPACC (IV)/ dl700603/ DELHI/ DL-DLH
Unique Doc. Reference : SUBIN-DL02205873019316W
Purchased by : AIIMS
Description of Document : Article 5 General Agreement
Property Description : Not Applicable
Consideration Price (Rs.) : 0
(Zero)
First Party : AIIMS
Second Party : AAGLOBE SERVICES PRIVATE LIMITED
Stamp Duty Paid By : AIIMS
Stamp Duty Amount(Rs.) : 100
(One Hundred only)



Please write or type below this line

Dated: 19.12.2024

Agreement No. AIIMS/Caterer/2024-25 for empanelment of service providers at AIIMS, New Delhi in order to provide fixed rate quality catering services for institutional events held at AIIMS, New Delhi.

An agreement made this day of 19th December, 2024 for empanelment of service providers at AIIMS, New Delhi in order to provide fixed rate quality catering services for institutional events held at AIIMS, New Delhi between the All India Institute of Medical Sciences, Ansari Nagar, New Delhi – 110029 through the Director, AIIMS, Ansari Nagar, New Delhi – 110029 of the one part (hereinafter call the 1st party) and M/s AA GLOBE SERVICES PRIVATE LIMITED, Building No. 01, 2nd Floor, Khasra No. 505, Bypass Road, Mahipalpur, Opp CISF Camp, Gate No. 2, New Delhi – 110037, Email: info@aaglobe.com, 9212719177, 7696300456 (hereinafter called the 2nd party) of the other part on the terms and conditions attached herewith.

Asstt. Stores Officer, Cafeteria

F&CAO, AIIMS

For AA Globe Services Pvt. Ltd.

For, AA GLOBE SERVICES PVT LTD

Director

Page 1 of 22

Statutory Alert:

1. The authenticity of this Stamp certificate should be verified at 'www.shclsestamp.com' or using e-Stamp Mobile App of Stock Holding.
2. Any discrepancy in the details on this Certificate and as available on the website / Mobile App renders it invalid.
3. The onus of checking the legitimacy is on the users of the certificate.
3. In case of any discrepancy please inform the Competent Authority.

CENTRAL CAFETERIA
ALL INDIA INSTITUTE OF MEDICAL SCIENCES
ANSARI NAGAR, NEW DELHI-110029

With reference to your offer submitted against Tender No. AIIMS/Caterer/2023-24 and subsequent to **approval of the Competent Authority, AIIMS, New Delhi; Agreement No. AIIMS/Caterer/2024-25 for empanelment of service providers at AIIMS, New Delhi in order to provide fixed rate quality catering services for institutional events held at AIIMS, New Delhi dated: 19.12.2024** has been concluded at the prices given at clause 19 (II) of the contract between AIIMS, New Delhi and M/s AA GLOBE SERVICES PRIVATE LIMITED, Building No. 01, 2nd Floor, Khasra No. 505, Bypass Road, Mahipalpur, Opp CISF Camp, Gate No. 2, New Delhi – 110037, Email: info@aaglobe.com, 9212719177, 7696306456 on the below given terms & conditions:

GENERAL CONDITIONS OF CONTRACT (GCC)

1. Validity and Performance Security

- 1.1 The agreement is valid for 02 years from 11/11/2024 to 10/11/2026.
- 1.2 2nd party has submitted Performance Bank Guaranty for Rs. 3,50,000/- (Three Lakh Fifty Thousand only) from ICICI Bank Limited vide BG No. 0254NDLG00014825 dated 17/12/2024 in favor of "AIIMS MAIN GRANT" valid till 10/02/2027.
- 1.3 In the event of any failure /default of the Contractor/Service Provider with or without any quantifiable loss to the government, the amount of the performance security is liable to be forfeited. The needful will be done to cover any failure/default of the Contractor/Service Provider with or without any quantifiable loss to the Government.
- 1.4 The Purchaser will release the Performance Security without any interest to the Contractor/Service Provider on completion of the Contractor's/Service Provider's all contractual obligations.

2. Assignment

- 2.1 The Contractor/Service Provider shall not assign, either in whole or in part, its contractual duties, responsibilities and obligations to perform the contract, except with the Purchaser's prior written permission. Subletting of any type shall be completely prohibited.

3. Conditions in Scope of Work

- 3.1 The conditions given in Scope of Work in Section-IV of the Bidding Documents will also be included in General Conditions of Contract.

4. Modification of Contract

- 4.1 Based on requirement the additional locations for staff/ visitors will be given at contracted rates with mutual consent between Service Provider/Contractor and AIIMS on same terms & conditions.

5. Prices and GST

- 5.1 The Basic rates quoted are fixed. GST as per actual will be applicable and paid extra.

6. Indemnify AIIMS

- 6.1 The contractor should undertake to indemnify and hold AIIMS harmless against all costs, damages and claims arising out of any claims of his workers any person claiming through him/her or arising out of any act or omission of the contractor's personnel in the course of performance of the services or otherwise.

7. Evaluation of services and Termination for Default

- 7.1 AIIMS reserves the right to appraise and evaluate the operations of the Contractor/Service Provider, inspect and evaluate the operations and condition of the food service facilities with respect to the quantity and quality of food sold and served, the methods of service, freshness of food and raw material, the prices, the hours of meal service, and the safety, sanitation, and maintenance of the areas where the services are provided.



Finance & Chief Accounts Officer
AIIMS, Ansari Nagar, New Delhi-110029



For AA Globe Services Pvt. Ltd.



Director

7.2 AIIMS reserves the right to check the food quality of items prepared in the kitchen at any time and to take the samples in the presence of representatives of Contractor/Service Provider and get it tested from Government approved Laboratories for Microbiology/Adulterant testing of raw food, cooked food, etc. regularly to maintain hygiene standards. In case the quality is found unsatisfactory and after repeated warnings the Service Provider / Contractor is not providing good quality hygienic food as per contract, the contract will be terminated and Performance Security shall be Forfeited.

8. Timely starting of Catering Services, Penalty and Termination for Default

8.1 The service provider is required to adhere to all terms and conditions of the contract at every occasion strictly. If the contractor fails to do so, the penalty as indicated in below table will be imposed for the respective faults:

Sr	Particulars	PENALTY
1	Case of Minor Non-Conformities	Rs 2000 with a written warning
2	Case of Major Non-Conformities	Rs10000 with a written warning
3	Case of 3 repeated Minor Non-Conformities of same type	50,000/-
4	Case of 2 repeated Major Non-Conformities	50,000/- plus forfeiture of Performance Bank guarantee followed by termination of the contract

Minor Non-Conformities includes: -

- Insect found in cooked food
- Objects like hair/rope, plastic, cloth etc. found in cooked food,
- Three or more complaints of unclean utensils being used and complaints not resolved by the bidder catering agency.
- Three or more complaints of unclean utensils being used and complaints not resolved by the bidder catering agency.
- Meal timings as approved by AIIMS to be followed strictly. Failing which the penalty will be levied on the bidder catering agency
- Improper waste / garbage disposal in kitchen area and its surroundings
- Use of stale / spoilt ingredients
- Deterioration in quality of food or insufficient serving of food
- Use of already used oil for frying into food item.
- Change in the Menu of any Meal without permission
- Non-adherence to cleaning schedule
- Personal hygiene and grooming standards not followed by Contractor's workers
- Any other Minor Non-Conformities decided by food safety committee / Cafeteria Management Committee of AIIMS, New Delhi

Major Non-Conformities includes: -

- Use of non-FSSAI / non approved brands of food items by the bidder catering agency
- Proven case of mass food poisoning due to consumption of the food cooked / served by the catering agency.
- Theft by catering agency staff
- Objects like metal, glass etc. found in cooked food

For AA Globe Services Pvt. Ltd.
Finance & Accounts Officer
AIIMS, Anand Nagar

Director

- Adulteration of food by prohibited ingredient like coloring agents, mono-sodium glutamate or any other means/use of expired items
- Case of Alcohol Consumption/ Drug/ Tobacco Consumption by the catering staff
- Refuse to provide Service after making commitment.
- Case of sub-contract/ sub-let
- Any other Major Non-Conformities decided by Food Safety Committee / Cafeteria Management Committee of AIIMS, New Delhi

NOTE:-All Non-conformities reported will be put before the Food Safety Committee / Cafeteria Management Committee which will decide the penalty to be imposed on the vendor/caterer. Committee's decision shall be final and conclusive and second party shall not be allowed to question such decision.

In the event of said articles being rejected or not being supplied in the aforesaid manner the committee or its representative shall be at liberty to reject any or all of the material supplied, if found undesirable due to above non-conformities and shall be at liberty to arrange to procure the same or such articles required in that behalf at the cost and risk of second party and second party shall be on demand pay to AIIMS, New Delhi.

8.2 All food safety and other statutory Licenses and approvals shall be the responsibility of the vendor and keeping them updated and valid during the period of contract shall also be the responsibility of the vendor. Failure to do so shall attract penalty as per the clause mentioned above.

9. Termination for Insolvency

9.1 If the Service Provider / Contractor becomes bankrupt or otherwise insolvent, the purchaser reserves the right to terminate the contract at any time, by serving written notice to the Contractor/Service Provider without any compensation, whatsoever, to the Service Provider / Contractor, subject to further condition that such termination will not prejudice or affect the rights and remedies which have accrued and / or will accrue thereafter to the Purchaser.

10. Force Majeure

10.1 Notwithstanding the provisions contained in above clauses, the Service Provider / Contractor shall not be liable for imposition of any such sanction so long the delay and/or failure of the Contractor/Service Provider in fulfilling its obligations under the contract is the result of an event of Force Majeure.

10.2 For purposes of this clause, Force Majeure means an event beyond the control of the Contractor/Service Provider and not involving the Contractor's/Service Provider's fault or negligence, and which is not foreseeable and not brought about at the instance of the party claiming to be affected by such event and which has caused the non – performance or delay in performance. Such events may include, but are not restricted to, wars or revolutions, hostility, acts of public enemy, civil commotion, sabotage, fires, floods, explosions, epidemics, quarantine restrictions, strikes excluding by its employees, lockouts excluding by its management and freight embargoes.

10.3 If a Force Majeure situation arises, the Contractor/Service Provider shall promptly notify the Purchaser in writing of such conditions and the cause thereof within twenty-one days of occurrence of such event. Unless otherwise directed by the Purchaser in writing, the Contractor/Service Provider shall continue to perform its obligations under the contract as far as reasonably practicable and shall seek all reasonable alternative means for performance not prevented by the Force Majeure event.

विश्व स्वास्थ्य संगठन
Finance & Accounts Officer
आर्य समाज, दिल्ली

For AA Globe Services Pvt. Ltd.

Director

11. Termination for Convenience

11.1 The Purchaser reserves the right to terminate the contract, in whole or in part for its Purchaser's convenience, by serving a written notice of 60 days on the Contractor/Service Provider at any time during the currency of the contract. The notice shall specify that the termination is for the convenience of the Purchaser/Service Provider. The notice shall also indicate inter alia, the extent to which the Contractor/Service Provider's performance under the contract is terminated and forfeit the Performance Security submitted by Purchaser and the date with effect from which such termination will become effective.

12. Notices

12.1 Notice, if any, relating to the contract given by one party to the other, shall be sent in writing or by Facsimile/email and confirmed in writing. The procedure will also provide the sender of the notice, the proof of receipt of the notice by the receiver. The addresses of the parties for exchanging such notices will be the addresses as incorporated in the contract.

12.2 The effective date of a notice shall be either the date when delivered to the recipient or the effective date specifically mentioned in the notice, whichever is later.

13. Resolution of Disputes

13.1 If dispute or difference of any kind shall arise between the Purchaser/Consignee and the Contractor/Service Provider in connection with or relating to the contract, the parties shall make every effort to resolve the same amicably by mutual consultations.

13.2 If the parties fail to resolve their dispute or difference by such mutual consultation within twenty-one days of its occurrence, then, either the Purchaser/Consignee or the Contractor/Service Provider may give notice to the other party of its intention to commence arbitration, as hereinafter provided the applicable arbitration procedure will be as per the Arbitration and Conciliation Act, 1996 of India.

13.3 In the case of a dispute or difference arising between the Purchaser and a Contractor/Service Provider relating to any matter arising out of or connected with the contract, such dispute or difference shall be referred to the sole arbitration to be appointed by the Director, AIIMS. The award of the arbitrator shall be final and binding on the parties to the contract subject to the provision that the Arbitrator shall give reasoned award in case the value of claim in reference exceeds Rupees One lakhs (Rs. 1,00,000/-)

13.4 Venue of Arbitration: The venue of arbitration shall be the place from where the contract has been issued, i.e., New Delhi, India.

13.5 Jurisdiction of the court will be from the place where the Tender Document has been issued, i.e., New Delhi, India

13.6 Applicable Law: The contract shall be governed by and interpreted in accordance with the laws of India for the time being in force.

14 Withholding and Lien in respect of sums claimed.

14.1 Whenever any claim for payment arises under the contract against the Contractor/Service Provider the purchaser shall be entitled to withhold and also have a lien to retain such sum from the security deposit or sum of money arising out of under any other contract made by the Contractor/Service Provider with the purchaser, pending finalization or adjudication of any such claim.

14.2 It is an agreed term of the contract that the sum of money so withheld or retained under the lien referred to above, by the purchaser, will be kept withheld or retained till the claim arising about of or under the contract is determined by the Arbitrator or by the competent court as the case may be and the Contractor/Service Provider will have no claim for interest or damages whatsoever on any account in respect of such withholding or retention.

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विद्य एवं मुख्य लेखा अधिकारी
Finance & Chief Accounts Officer
राष्ट्रीय विकास परिषद्, अखिल भारतीय मंत्रालय, नई दिल्ली
Dr. B. R. Ambedkar National Institute for the Empowerment of Persons with Disabilities

For AA Globe Services Pvt. Ltd.

Director

15. Fall Clause

15.1 Fall clause is a price safety mechanism. The fall clause provides that if the contract holder reduces its price or sells or even offers to sell the contracted goods of identical specification and terms & conditions to that of the contract, at a price lower than the contract price, to any person or organization during the currency of the Contract, the Contract price will be automatically reduced with effect from that date for all the subsequent supplies under the Contract and the contract amended accordingly.

16. CATERING SPECIFIC TERMS AND CONDITIONS

1. The catering services shall be provided on each occasion on a short notice of 24 hours.
2. Use of cooking soda in rice or other items, Maida in chapati and MSG and Vanaspati (Dalda), Coloring items etc in other food items is strictly prohibited.
3. Adequate quantity of toothpick and mouth fresheners shall be kept on the centre table and paper/cloth napkins will be supplied.
4. The Contractor will bring his own tools, cookers, hot boxes, trolleys. Equipment utensils, plates, jugs etc. in sufficient quantity as needed to maintain the catering services.
5. Normally the service is a buffet service, however at times on instructions service as per specifications are to be provided i.e. sit-down service, banquet or any other form. The service of all food items should be "UNLIMITED" as per the requirement of the participants/guests from the spread available.
6. The Contractor shall provide crockery, cutlery, table linen & frills, cooking utensils and other articles that are necessary and required for providing catering services. The Contractor shall at all times keep and maintain all the articles in a clean, neat, hygienic and tidy order.
7. Provisions, fruits and vegetables etc
 - (i) The quality of food and provisions shall be of good standard as specified in permissible brands list. AIIMS shall have authority to inspect such articles of food and provisions and shall have full powers to order discontinuance of use of such articles of food and provision which are found to be not meeting the standard set out in the contract and on grounds of hygiene. It shall be the responsibility of the Contractor to store the material in an appropriate and hygienic manner.
 - (ii) There shall be no re-chafing i.e., leftover food of one meal shall not be served at the next meal.
 - (iii) Reuse of burnt oil is strictly prohibited. Oil, once used will not be reused.
8. The Contractor shall ensure that cooking vessels and other utensils used for preparing non-vegetarian dishes are not used for cooking and serving vegetarian food.
9. A separate cooking arrangement and use of separate utensils etc. shall be ensured for Vegetarian and Non-Vegetarian dishes.
10. The Contractor/Service Provider shall:
 - Ensure compliance of Schedule 4 (Part 2) and (Part 5) of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 of FSSAI and to any revision issued by FSSAI from time to time.
 - Ensure to have valid FSSAI License during currency of contract and also submit a copy of same to the Institute & renew periodically on its own. Failure to do so will attract penalty as well as termination of contract.
 - Ensure Trained and Certified Food Safety Supervisor as per FSSAI norms.
 - Ensure to have a valid license under Contract Labour (R&A) Act, 1970 and also submit a copy of such license to the Institute & renew periodically on its own cost.
 - Ensure to have a valid Trade license and also submit a copy of the same to the Institute & renew it periodically on its own cost.



वित्त एवं सेवा देण अधिकारी
Finance & Service Officer
आर.ए. ग्लोबल सर्विसेस प्राइवेट लिमिटेड
R.A. Globe Services Pvt. Ltd.

For AA Globe Services Pvt. Ltd.



Director

- Abide by all the necessary provisions of various other Labour Laws/Acts viz. ESI/Bonus, Workmen's Compensation and any other laws and rules applicable in this regard.
- Have Fire Safety equipment at the cooking and serving area as per Fire safety norms in force on the day. In case of large gatherings, the vendor shall have to arrange for additional fire safety equipment and plan of emergency exits etc. as per norms.
- Ensure that the staff is not below the age of 18 years and are medically fit.
- Ensure the regulations of the Government regarding non-smoking in public places.
- Ensure that no advertisements of any brand, firm etc. will be displayed in the given area.
- The contractor or his authorized representative has to attend a review meeting every month or as and when required, for discussion, evaluation of performance of the contract, and compliance to statutory issues, etc. Failing to do so shall attract a penalty as per table mentioned in annexure.
- The Contractor will ensure that hazardous or inflammable or any intoxicating material is not stored in the AIIMS premises.
- A Quality Assessment Committee/ Food Safety Committee of AIIMS / Cafeteria Management Committee will be empowered to inspect and oversee functioning of Catering Services with a view to ensure hygiene and sufficient service. The committee members/ representatives may do surprise inspections, enquire about arrangements and take details about food items/ supplies etc. without any permission/ intimation to the vendor.
- In case of VVIP visits to the event, the contractor shall be bound to follow the safety norms and protocols as per Govt rules and as per instructions of the Security agencies over and above the terms of the contract.
- The mobile numbers of Canteen contractors, senior managers and supervisors will be made available to AIIMS and the party which is contracting for a particular event both and they will not switch off the phone at critical times when called for service-related matters.
- For carry away snacks \ meals the packaging/parcelling will be done by the Contractor. The cost of packaging must be included in the price of the food products. Packaging should be of superior quality and made of biodegradable material, which can hold all types of food for more than 5 hours.
- The catering agency shall not be allowed to use electricity as fuel. The contractor will also not be allowed to use hard coal/wood as fuel.
- Tables and sitting areas provided in the dining space closed/open shall be required to be cleared and cleaned immediately after use by the Caterer.
- Maintenance of utensils/crockery/cutlery/ovens/fridge/or any other appliances installed by the Caterer for catering purpose etc. will be the sole responsibility of the Caterer.
- Transportation arrangements of all kinds related to catering will come under the caterer's scope. However, the goods vehicles shall have to follow the Institute norms for the use of various internal roads and in case of specific requirement; it will be the vendor's responsibility to seek prior permission from AIIMS Security and Traffic Department at least 2 days in advance.
- Storing/ supply/ sale and consumption of drugs, alcoholic drinks, cigarettes or any other items of intoxication are strictly prohibited in the AIIMS campus. Any breach of such restrictions by the Contractor will attract strict legal action and penalty as per table mentioned in annexure against the Contractor as per statutory norms and as decided by the competent authorities.
- The Contractor shall install his electronic fly kill/ insect repellent equipment. Emergency lighting/ gas in adequate numbers as per the gathering and as per the site. If such things require any fuel supply, it will be borne by the vendor.

Finance Officer
 AIIMS, Anand Nagar
 New Delhi-110029

For AA Globe Services Pvt. Ltd.

Director

- In the event of any food poisoning/contamination, the contractor will be held fully responsible and will attract other penal actions under the law. The contractor will ensure proper sanitation/hygienic conditions in the premises and deploy persons free of infectious diseases.
- The contractor shall be the employer for his workers and shall be responsible for their work, conduct and etiquettes. The AIIMS will not be held responsible fully or partially for any dispute that may arise between the contractor and his workers either directly or indirectly.
- Reheating and temporary storage of food items shall only be allowed in the new constructed area near JL Auditorium only for the date of the event. The area shall be handed over to AIIMS officials within three hours of the completion of the event. The cleanliness and up keep the area will be the responsibility of the vendor who has use this space. In case of non-compliance the penalty will e levied as per the terms and conditions of the contract.
- The AIIMS administration will try to arrange for a temporary place (based on requirement and booking, which will be used only for cooking and storing their food items) for the particular event only. AIIMS will try to provide facilities like clean water, electricity, drainage etc. However, the electricity provided by AIIMS for lighting the cooking area cannot be used for cooking purposes.
- During the time of usage this temporary kitchen space shall be mandatorily kept in clean and hygienic conditions. After the work is over, the vendor will have to clean and handover the space to AIIMS.
- The garbage of the Kitchen shall also be disposed of by the contractor suitably. In case the cleaning of the temporary kitchen space is inadequate or garbage is not cleared suitably, AIIMS shall impose the penalty as per the clause given above.
- The caterer is required to maintain the details of all his employees/workers verifying their character and antecedents through Delhi Police Verification. It will be the duty of the vendor to check for antecedents of all workers before hiring and sending to AIIMS site. In case any suspicious/ unverified person is found with the vendor, legal action can be taken against the vendor.
- The contractor shall use or sell/provide good quality ISI/Agmark/Food grade/FSSAI certified products only all the time as per requirement and schedule drawn for the purpose by the concerned authorities.
- Cap /shirt/ apron/ readable name tag/ ID card is part of the uniform that is to be provided by the vendor to his employees. If the staff is found with no ID card, action shall be taken as per penalty clause.

11. Standard of Catering

(i) The quality of articles of food and provisions should be of good standard as specified in the attached permissible brands list. AIIMS officials will have authority to inspect such articles of food and provisions and will have full powers to order discontinuance of use of such articles of food and provision, which are found to be of unsatisfactory standard and on grounds of hygiene.

(ii) A high standard of catering shall be maintained at all times with due regard to quantity, quality and purity of foodstuffs. High standard of cleanliness in preparation and handling of food items, cooked and cut food servings should be maintained. The workmen handling the cooking and cutting directly should maintain a high level of personal hygiene and cleanliness. Courtesy should be observed while servicing the guests and staff members.

(iii) The Contractor shall ensure that the food items supplied are as per the standards of fitness prescribed by the Government authorities and if at any time any fine is imposed by the Government authorities (for Eg. by the food inspectors/ food dept.) the same shall be borne by the contractor and AIIMS will not pay any fine or penalty that may arise/or that may be imposed on account of the fault of the Contractor. The Contractor shall be personally and solely responsible for any consequences due to food poisoning. Besides refusal of the entire payment for the sessions, during which such food poisoning has occurred, AIIMS may initiate further stringent action, as may deem fit.

श्री एच सुख सेखा अधिकारी
Finance & Chief Accounts Officer
आर्य समाज, दिल्ली, भारत
200002

For AA Globe Services Pvt. Ltd.

Director

- (iv) The standard of cleanliness of kitchen utensils, crockery, glassware, cutlery, linen etc. shall be of very high order and any laxity in this regard will attract severe penalties.
- (v) Utensils, cups, saucers, flasks, crockery, etc. should be scrubbed and cleaned thoroughly with soap water and hot water.
- (vi) The Caterer should ensure that the entire catering premises are kept hygienic and clean. A thorough master cleaning ought to take place for all equipment, fixtures, utensils by removing the grime, grease, stains, oil etc. wiped well by clean cloth and dried.
- (vii) The service provider has to submit satisfactory job completion cum feedback report (taken from the end user) after every occasion as per annexure given at Section X.

17. CONTRACTOR'S EMPLOYEES

- i. The employees engaged by the contractor shall be of trained and experienced people having good health, character, well behaved; obedient and skilful in their tasks. They should be conversant with English and Hindi.
- ii. The contractor shall furnish a list of his/her employees to be deployed along with qualifications, experience, address, photos, etc.
- iii. The Contractor shall ensure that they observe cleanliness and are properly dressed in clean uniform consisting of Cap /shirt/ apron/ readable name tag/ ID card during their hours of service.
- iv. The Contractor should take all precautionary measures to ensure the safety of the workmen employed by the contractor and AIIMS shall not be responsible in case of any eventuality.
- v. The Contractor shall ensure that none of his personnel on duty is in inebriated state or consume drugs, prohibited substances, smoke, etc., while on duty/AIIMS premises.
- vi. In case of theft of any material/cash takes place from the AIIMS premises on account of the negligence on the part of the employees employed by the Contractor, the Contractor would be liable for such lapse and the amount, if any, would be recovered from the Contractor while settling the bill.

18. Miscellaneous conditions

- i. The Contractor shall cooperate with the other Contractors working in the campus.
- ii. The authorized representatives of AIIMS shall check the quality and quantity of the items supplied and served.
- iii. Contractor to make sure that the Food is served at the right temperature.

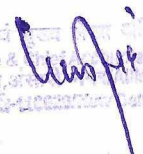
19. Scope of Work and Estimated Sale

I. Scope of Work

AIIMS, New Delhi hosts a large number of academic events and is also visited by a large number of national and international delegations. Serving good quality, healthy and hygienic food and refreshments to all visitors to AIIMS, New Delhi is paramount, and for that it is essential to have a multiple service providers empaneled with AIIMS, New Delhi to provide catering services at a short notice as well as planned catering services. Accordingly, 3 service providers are to be empanelled at AIIMS, New Delhi to provide fixed rate quality catering services for various meetings, CME's, events etc. being held at AIIMS, New Delhi. Central Cafeteria had arranged for the above mentioned events in the previous year for an amount approx. Rs. 45 lakhs to 50 lakhs at subsidized rates whereas a large number of events are being catered by other caterers. To provide fixed rate catering services for various meetings, CME's, events etc. to avail of quality catering services at competitively discovered rates for a period of 2 years only as per "General Terms and Conditions of contract enclosed" in the Bidding Document for the menu items and add on items tabulated below:



विश्व स्वास्थ्य संगठन
Finance & Accounts Officer
Central Cafeteria, AIIMS, Anand Nagar
New Delhi-110029



For AA Globe Services Pvt. Ltd.



Director

II. Details about Scope of Work:

Menu Items with prices:

Sl.	Description of Work / Item(s)	Rate (Rs.)
1	BUFFET LUNCH AND DINNER (North Indian) – Menu 1	630.00
2	BUFFET LUNCH AND DINNER (North Indian) – Menu 2	750.00
3	BUFFET LUNCH AND DINNER (North Indian) – Menu 3	900.00
4	BUFFET LUNCH AND DINNER (North Indian) – Menu 4	730.00
5	BUFFET LUNCH AND DINNER (North Indian) – Menu 5	1030.00
6	BUFFET LUNCH AND DINNER (North Indian) – Menu 6	1200.00
7	BUFFET LUNCH AND DINNER (Continental) – Menu 1	700.00
8	BUFFET LUNCH AND DINNER (Continental) – Menu 2	800.00
9	BUFFET LUNCH AND DINNER (Continental) – Menu 3	1000.00
10	BUFFET LUNCH AND DINNER (Continental) – Menu 4	850.00
11	BUFFET LUNCH AND DINNER (Continental) – Menu 5	1000.00
12	BUFFET LUNCH AND DINNER (Continental) – Menu 6	1200.00
13	BUFFET LUNCH AND DINNER (South Indian)	850.00
14	BUFFET LUNCH AND DINNER (Oriental) – Menu 1	900.00
15	BUFFET LUNCH AND DINNER (Oriental) – Menu 2	1100.00
16	BUFFET LUNCH AND DINNER (Oriental) – Menu 3	650.00
17	BUFFET LUNCH AND DINNER (Oriental) – Menu 4	650.00
18	Indian Breakfast	600.00
19	Western Breakfast	650.00
20	Millet Menu 1	850.00
21	Millet Menu 2	900.00
22	Packed Thali Lunch/ Dinner (Veg)	240.00
23	Packed Thali Lunch/ Dinner (Non-Veg)	285.00
24	Hi Tea – Menu 1	490.00
25	Hi Tea – Menu 2	370.00
26	Hi Tea – Menu 3	250.00
27	Hi Tea – Menu 4	180.00
28	Hi Tea – Menu 5	110.00
29	Hi Tea – Menu 6	95.00
30	Refreshment Packet Box – A Category	125.00
31	Refreshment Packet Box – B Category	130.00
32	Refreshment Packet Box – C Category	149.00
33	Prices of add-on items	Annexure 1



For AA Globe Services Pvt. Ltd.
Finance & Chief Accountant Officer
AA Globe Services Pvt. Ltd., Anand Nagar
Delhi-110029

For AA Globe Services Pvt. Ltd.



Director

1) Detailed configuration/ specifications of above menu items is as below:

MENU

A.BUFFET LUNCH AND DINNER (NORTH INDIAN)

LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (NORTH INDIAN)

SALADS Coleslaw Waldorf Salad Green Salad Kachumber AlooChaat MakaiChaat Pickled Vegetable Salad Fruit Salad Vinegar Onions	Beverages Assorted Soft Drinks Mint Virgin Mojito Blue Lagoon NimbuPani	Desserts Choice of Ice cream Cups (Vanilla, Strawberry, Butterscotch) GulabJamun GazarKaHalwa Moong Dal Halwa Rabri-Jalebi	Accompaniments Achar, Papad, Chutney *Two types of Pickles to be served.
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MAIN COURSE

1. Vegetables

Veg Gravy	Dry Vegetable	LENTIL	Non-Veg Gravy
MatarPaneer	Mixed Vegetable	Dal Makhni	Butter Chicken
ShahiPaneer	AlooCapsicum	PindiChana	Chicken Curry
PalakPaneer	AchariGobhi Masala	Rajma Masala	Mutton Korma
MalaiKofta	Bhindi Do pyaaza	KadhiPakoda	Mutton Rogan Josh
MethiMalai Mushroom	BaigankaBharta	Dhabevali Dal	Fish Curry
Dum Aloo	Vegetable Jalfrezi	Yellow Dal Tadka	
Tawa Soya Chaap Masala			

2. Rice Preparation – Select One i. Peas Pulao ii. Jeera Rice iii. Vegetable Pulao iv. Basmati Steamed Rice v. Non-Veg Biryani	3. Indian Breads – Select any two i. LachhaParatha ii. Missi Roti iii. Butter Naan iv. Tandoori Roti v. Tawa Roti vi. Puri
4. Yogurt Preparation – Select One i. Boondi Raita ii. Dahi Vada iii. Mixed Vegetable Raita iv. Mixed Fruit Raita	5. Soups (Select One) i. Tamatar Dhaniya Shorba ii. Makai Shorba iii. Palak Shorba



For AA Globe Services Pvt. Ltd.



Director

For AA Globe Services Pvt. Ltd.
Finance & Chief Accounts Officer
AA Globe Services Pvt. Ltd. (MNC), Anand Nagar
Plot No. 11/12/13/14/15/16/17/18/19/20/21/22/23/24/25/26/27/28/29/30/31/32/33/34/35/36/37/38/39/40/41/42/43/44/45/46/47/48/49/50/51/52/53/54/55/56/57/58/59/60/61/62/63/64/65/66/67/68/69/70/71/72/73/74/75/76/77/78/79/80/81/82/83/84/85/86/87/88/89/90/91/92/93/94/95/96/97/98/99/100/101/102/103/104/105/106/107/108/109/110/111/112/113/114/115/116/117/118/119/120/121/122/123/124/125/126/127/128/129/130/131/132/133/134/135/136/137/138/139/140/141/142/143/144/145/146/147/148/149/150/151/152/153/154/155/156/157/158/159/160/161/162/163/164/165/166/167/168/169/170/171/172/173/174/175/176/177/178/179/180/181/182/183/184/185/186/187/188/189/190/191/192/193/194/195/196/197/198/199/200/201/202/203/204/205/206/207/208/209/210/211/212/213/214/215/216/217/218/219/220/221/222/223/224/225/226/227/228/229/230/231/232/233/234/235/236/237/238/239/240/241/242/243/244/245/246/247/248/249/250/251/252/253/254/255/256/257/258/259/260/261/262/263/264/265/266/267/268/269/270/271/272/273/274/275/276/277/278/279/280/281/282/283/284/285/286/287/288/289/290/291/292/293/294/295/296/297/298/299/300/301/302/303/304/305/306/307/308/309/310/311/312/313/314/315/316/317/318/319/320/321/322/323/324/325/326/327/328/329/330/331/332/333/334/335/336/337/338/339/340/341/342/343/344/345/346/347/348/349/350/351/352/353/354/355/356/357/358/359/360/361/362/363/364/365/366/367/368/369/370/371/372/373/374/375/376/377/378/379/380/381/382/383/384/385/386/387/388/389/390/391/392/393/394/395/396/397/398/399/400/401/402/403/404/405/406/407/408/409/410/411/412/413/414/415/416/417/418/419/420/421/422/423/424/425/426/427/428/429/430/431/432/433/434/435/436/437/438/439/440/441/442/443/444/445/446/447/448/449/450/451/452/453/454/455/456/457/458/459/460/461/462/463/464/465/466/467/468/469/470/471/472/473/474/475/476/477/478/479/480/481/482/483/484/485/486/487/488/489/490/491/492/493/494/495/496/497/498/499/500/501/502/503/504/505/506/507/508/509/510/511/512/513/514/515/516/517/518/519/520/521/522/523/524/525/526/527/528/529/530/531/532/533/534/535/536/537/538/539/540/541/542/543/544/545/546/547/548/549/550/551/552/553/554/555/556/557/558/559/560/561/562/563/564/565/566/567/568/569/570/571/572/573/574/575/576/577/578/579/580/581/582/583/584/585/586/587/588/589/590/591/592/593/594/595/596/597/598/599/600/601/602/603/604/605/606/607/608/609/610/611/612/613/614/615/616/617/618/619/620/621/622/623/624/625/626/627/628/629/630/631/632/633/634/635/636/637/638/639/640/641/642/643/644/645/646/647/648/649/650/651/652/653/654/655/656/657/658/659/660/661/662/663/664/665/666/667/668/669/670/671/672/673/674/675/676/677/678/679/680/681/682/683/684/685/686/687/688/689/690/691/692/693/694/695/696/697/698/699/700/701/702/703/704/705/706/707/708/709/710/711/712/713/714/715/716/717/718/719/720/721/722/723/724/725/726/727/728/729/730/731/732/733/734/735/736/737/738/739/740/741/742/743/744/745/746/747/748/749/750/751/752/753/754/755/756/757/758/759/760/761/762/763/764/765/766/767/768/769/770/771/772/773/774/775/776/777/778/779/780/781/782/783/784/785/786/787/788/789/790/791/792/793/794/795/796/797/798/799/800/801/802/803/804/805/806/807/808/809/810/811/812/813/814/815/816/817/818/819/820/821/822/823/824/825/826/827/828/829/830/831/832/833/834/835/836/837/838/839/840/841/842/843/844/845/846/847/848/849/850/851/852/853/854/855/856/857/858/859/860/861/862/863/864/865/866/867/868/869/870/871/872/873/874/875/876/877/878/879/880/881/882/883/884/885/886/887/888/889/890/891/892/893/894/895/896/897/898/899/900/901/902/903/904/905/906/907/908/909/910/911/912/913/914/915/916/917/918/919/920/921/922/923/924/925/926/927/928/929/930/931/932/933/934/935/936/937/938/939/940/941/942/943/944/945/946/947/948/949/950/951/952/953/954/955/956/957/958/959/960/961/962/963/964/965/966/967/968/969/970/971/972/973/974/975/976/977/978/979/980/981/982/983/984/985/986/987/988/989/990/991/992/993/994/995/996/997/998/999/1000/1001/1002/1003/1004/1005/1006/1007/1008/1009/1010/1011/1012/1013/1014/1015/1016/1017/1018/1019/1020/1021/1022/1023/1024/1025/1026/1027/1028/1029/1030/1031/1032/1033/1034/1035/1036/1037/1038/1039/1040/1041/1042/1043/1044/1045/1046/1047/1048/1049/1050/1051/1052/1053/1054/1055/1056/1057/1058/1059/1060/1061/1062/1063/1064/1065/1066/1067/1068/1069/1070/1071/1072/1073/1074/1075/1076/1077/1078/1079/1080/1081/1082/1083/1084/1085/1086/1087/1088/1089/1090/1091/1092/1093/1094/1095/1096/1097/1098/1099/1100/1101/1102/1103/1104/1105/1106/1107/1108/1109/1110/1111/1112/1113/1114/1115/1116/1117/1118/1119/1120/1121/1122/1123/1124/1125/1126/1127/1128/1129/1130/1131/1132/1133/1134/1135/1136/1137/1138/1139/1140/1141/1142/1143/1144/1145/1146/1147/1148/1149/1150/1151/1152/1153/1154/1155/1156/1157/1158/1159/1160/1161/1162/1163/1164/1165/1166/1167/1168/1169/1170/1171/1172/1173/1174/1175/1176/1177/1178/1179/1180/1181/1182/1183/1184/1185/1186/1187/1188/1189/1190/1191/1192/1193/1194/1195/1196/1197/1198/1199/1200/1201/1202/1203/1204/1205/1206/1207/1208/1209/1210/1211/1212/1213/1214/1215/1216/1217/1218/1219/1220/1221/1222/1223/1224/1225/122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6. Starters (Select Two)	7. Starters (Non-Vegetarian)
i. Haryali Paneer Tikka	i. Chicken Achari Tikka
ii. Soya Chaap Malai Tikka	ii. Chicken Malai Tikka
iii. Bharwa Mushroom	iii. Chicken Seekh Kebab
iv. Tandoori Mushroom	iv. Mutton Seekh Kebab
v. Tandoori Broccoli	v. Amritsari Fish Fry
vi. Dahike Sholay	
vii. Achari Paneer Tikka	
viii. Achari Chaap Tikka	

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

MENU CONFIGURATION FOR BUFFET LUNCH AND DINNER (NORTH INDIAN)

Menu - 1 1 Beverage 2 Salad 1 Yogurt Preparation 1 Veg Gravy 1 Veg Dry 1 Dal 1 Rice 2 Indian Breads Accompaniments 1 Hot/Cold Dessert	Menu - 2 1 Beverage 1 Soup 1 Starter 2 salad 1 Yogurt Preparation 2 veg Curry 1 Veg Dry 1 Dal 1 Rice 2 Indian Breads Accompaniments 1 Hot Dessert 1 Cold Dessert	Menu - 3 2 Beverage 2 Starter 1 Soup 4 Salad 2 yogurt Preparation 2 Veg Gravy 2 Veg Dry 2 Dal 2 Rice 3 Indian Breads Accompaniments 2 Hot Desserts 1 Cold Dessert
Menu - 4 1 Beverage 2 Salad 1 Yogurt Preparation 1 Veg Gravy 1 Veg Dry 1 Dal 1 Non Veg Curry 1 Rice 2 Indian Breads Accompaniments 1 Hot/Cold Dessert	Menu - 5 1 Beverage 1 Soup 1 Starter + 1 NV Starter 2 salad 1 Yogurt Preparation 2 veg Curry 1 Veg Dry + 1 NV Curry 1 Dal 1 Rice 2 Indian Breads Accompaniments 1 Hot Dessert 1 Cold Dessert	Menu - 6 2 Beverage 2 Starter + 2 NV Starter 1 Soup 4 Salad 2 yogurt Preparation 2 Veg Gravy + 2 NV Curry 2 Veg Dry 2 Dal 2 Rice 3 Indian Breads Accompaniments 2 Hot Desserts 1 Cold Dessert




Finance & Accounts Officer
AA Globe Services Pvt. Ltd.
10-17-119

For AA Globe Services Pvt. Ltd.

Director

B.BUFFET LUNCH AND DINNER (CONTINENTAL)
LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (CONTINENTAL)

SALADS (Select any two)	Beverages (Select any two)	Desserts (Select ONE)	Accompaniments
Coleslaw Waldorf Salad Corn and Peas salad Pickled Vegetable Salad Fruit Salad German Potato Salad Pasta Salad Sweet Corn Salad Boiled Egg Salad (NV)	Assorted Soft Drinks Mint Virgin Mojito Blue Lagoon NimbuPani	Choice of Ice cream Cups (Vanilla, Strawberry, Butterscotch) Mini French Pastry Brownie With Chocolate Sauce Assorted Cakes	Dressings- Thousand Island Dressing, French Dressing, Balsamic Vinaigrette, Caesar Dressing

MAIN COURSE

Vegetable	Potato	Pasta	Non-Veg
Baked Vegetables	Herb Roasted Potato Wedges	Pasta Arrabiata	Roasted Chicken with Roasted Corn Salsa
Tossed Mushrooms and Garlic and Thyme	Potato Mash with Rosemary Butter	Pasta Aglio olio	Rosemary Chicken with Dijon Mustard Sauce
Grilled Cottage Cheese Steak	Baked Potatoes	Baked Pasta with corn and spinach	Grilled Chicken with Barbeque Sauce and Roasted Vegetables
Grilled Vegetables with Barbeque Sauce	Potato Fries with Peri-Peri Seasoning	Pasta Alfredo	Grilled Fish with Lemon Butter Sauce
Ratatouille		Pasta Primevera	
		Mac and Cheese	

SOUPS i. Cream of Mushroom ii. Cream of Broccoli with toasted almonds iii. Minestrone iv. Roasted tomato and Bell Pepper Soup v. Pumpkin and Coconut Soup	BREADS i. Garlic Bread ii. Bread Rolls
STARTERS (Veg.) i. Pizza Pockets ii. Corn & Cheese Croquettes iii. Bruschetta iv. Vegetable Cutlet	STARTERS (Non. Veg.) i. Peri- Peri Chicken Wings ii. Chicken Sliders iii. Fish Fingers with Tartare Sauce
Rice i. Herbed Rice ii. Mexican Rice iii. Mushroom Risotto	

***MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU.**

For AA Globe Services Pvt. Ltd.
Director

MENU CONFIGURATIONS FOR BUFFET LUNCH AND DINNER (CONTINENTAL)

Menu - 1. 1 Beverage 3 Salads 1 Starter 1 Soup 2 Vegetables preparation 1 Potato preparation 1 Pasta 1 Rice preparation 1 Garlic Bread 1 Dessert Accompaniments	Menu - 2. 2 Beverage 4 Salads 2 Starter 1 Soup 2 Vegetables preparation 1 Potato preparation 2 Pasta 1 Rice preparation 1 Garlic Bread 2 Dessert Accompaniments	Menu - 3. 3 Beverage 4 Salads 4 Starter 2 Soup 3 Vegetables preparation 2 Potato preparation 2 Pasta 2 Rice preparation Bread rolls 1 Garlic Bread 2 Dessert Accompaniments
Menu - 4. 1 Beverage 3 Salads 2 Starter (1 Veg, 1 NV) 1 Soup 2 Vegetables 1 Non. Veg 1 Potato 1 Pasta 1 Rice 1 Garlic Bread 1 Dessert Accompaniments	Menu - 5. 2 Beverage 4 Salads 3 Starter (Veg & Non-Veg) 1 Soup 2 Vegetables 1 Non. Veg 1 Potato 2 Pasta 1 Rice 1 Garlic Bread 2 Dessert Accompaniments	Menu - 6. 3 Beverage 4 Salads 4 Starter (2Veg, 2Non-Veg) 2 Soup 3 Vegetables 2 Potato 2 Pasta 2 Non Veg. 2 Rice Bread rolls 1 Garlic Bread 2 Dessert Accompaniments

C.BUFFET LUNCH AND DINNER (SOUTH INDIAN) LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (SOUTH INDIAN)

Salads	Beverages	Desserts	Accompaniments
i.Green Salad ii.Kachumber Salad	i.Assorted Soft Drinks ii.Mint Virgin Mojito iii.NimbuPani	i. SujiKaHalwa ii. Moong Dal Halwa iii. Paysam iv. Ice Cream	i. Types of Papad ii. Banana Chips iii. Coconut Chutney iv. Tomato Peanut Chutney

Starters –	Soups –	Breads –	Curry –	Rice –	Sides –
i. Podi Idly ii. Paniyaram	·Rasam	·Appam ·Malabar Parotta ·Dosa ·Uttapam	·Sambhar ·Vegetable Stew	·Lemon Rice ·Upma ·Poha	·Vada ·Idly

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU



For AA Globe Services Pvt. Ltd.



Director

MENU CONFIGURATION FOR BUFFET LUNCH AND DINNER (SOUTH INDIAN)

1 Beverage, 1 Soup, 2 Salads, 2 Starters, 3 Veg Curry, 1 Rice, uttapam, dosa, 2 Sides, 2 Breads, 2 Dessert, (1 HOT, 1 COLD) Accompaniments

D. BUFFET LUNCH AND DINNER (ORIENTAL)

LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (ORIENTAL)

SALADS (Select any two)	Beverages (Select any two)	Desserts (Select ONE)	Accompaniments
Kimchi Salad Leafy Salad with Thai Dressing Fruit Salad Noodles Salad Pineapple Salad	Assorted Soft Drinks Mint Virgin Mojito Blue Lagoon NimbuPani	Choice of Ice cream Cups (Vanilla, Strawberry, Butterscotch) Mini French Pastry Brownie With Chocolate Sauce Assorted Cakes	Dressings- Chilly Vinegar, Soya Sauce, Sweet Chilly Sauce, Spicy Red Chilly Chutney

Soup i. Vegetable Sweet Corn Soup ii. Hot & Sour Soup iii. Vegetable Manchow Soup iv. Vegetable Wonton Soup v. Lemon Coriander Soup	Starters (Veg.) i. Fresh Spring Rolls ii. Stir fried Lotus stem iii. Chilly Paneer iv. Assorted Chilly Garlic Vegetables v. Chilly Potato vi. Cauliflower Manchurian	Starters (Non-Veg.) i. Chicken Dragon Rolls ii. Honey Chilly Chicken iii. Chicken Satay iv. Chicken Manchurian
Main Course Veg. i. Vegetables in Schezwan Sauce ii. Vegetable Manchurian in Hot & Sour Sauce iii. Tofu in Chilly Garlic Sauce iv. Stir fried Vegetables	Main Course (Non-Veg.) i. Dragon Chicken in Schezwan Sauce ii. Chicken Manchurian in Hot & Sour Sauce iii. Fish in Thai Basil Sauce	Rice & Noodles i. Vegetable fried Rice ii. Vegetable HAKKA noodles iii. Chicken Fried Rice (NV) iv. Chicken Hakka Noodles (NV)

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU



For AA Globe Services Pvt. Ltd.



Director

MENU CONFIGURATION FOR BUFFET LUNCH AND DINNER (ORIENTAL)

Menu - 1.	Menu - 2.	Menu - 3.	Menu - 4.
1 Beverage	1 Beverage	Configuration 1	Configuration 2
1 Soup	2 Soup	Above + 1 Non-Veg	Above + 2 Non-Veg
1 starter	2 starters	Main course + 1	Main course + 2
2 Salads	3 Salads	Non-Veg Starter	Non-Veg Starter
2 Veg Main Course	3 Veg Main Course		
1 Rice	1 Rice		
1 Noodles	1 Noodles		
2 Dessert	3 Dessert		
Accompaniments	Accompaniments		

E.BREAKFAST BUFFET

MENU CONFIGURATION FOR BREAKFAST BUFFET

Indian Breakfast- Menu 1	Western Breakfast – Menu 2
i. IdliSambhar& Chutney	i. Butter Toast
ii. VadaSambhar& Chutney	ii. Sandwich
iii. AlooBonda	iii. Fresh Cut Seasonal Fruits
iv. IndoriPoha	iv. Pancakes
v. RawaUpma	v. Cornflakes/ Choco Flakes/ Muesli with Milk
vi. Puri with AlooBhaji	vi. Boiled Eggs
vii. Stuffed Paratha (Aloo, Gobhi, Paneer, Mix.)	vii. Omelette
viii. Dahi Cups	viii. Fresh Fruit Juice
ix. Tea/ Coffee	ix. Tea/Coffee


*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

F.BUFFET LUNCH AND DINNER (MILLET)

LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (MILLET)

SALADS	Beverages	Desserts	Accompaniments
Kachumber Salad	Assorted Soft	Choice of Ice cream Cups	
Vinegar Onions	Drinks	(Vanilla, Strawberry,	Coconut Chutney,
Green Salad	Mint Virgin Mojito	Butterscotch)	DhaniyaPudina Chutney, Peanut
AlooChaat	NimbuPani	RagiLaddoo	Chutney, Garlic Chutney
MakaiChaat		RagiHalwa	



ur AA Globe Services Pvt. Ltd.

 Director

Starters i. Mixed Millet BhelPuri ii. Ragi Biscuits iii. Ragi cocktail Idly iv. RagiJowarChilla	Main Course i. JowarUpma ii. BajraKhichadi iii. Kangni Lemon Rice iv. Kodo Biryani v. JowarDosa vi. RagiJowarUttapam	Lentils i. Yellow Dal Tadka ii. KadhiPakoda iii. Rajma Masala iv. UradChane Ki Dal	Vegetable i. Mix Vegetable ii. Aloo Capsicum iii. AlooMatar
Gravy i. Navratan Korma ii. MatarPaneer	Breads · Mix Millet Roti · Millet Pizza	Yogurt i. BoondiRaita ii. Mix Raita	

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

MENU CONFIGURATION FOR BUFFET LUNCH AND DINNER (MILLET)

Menu - 1.		Menu - 2.	
2 Salads	1 Vegetable	3 Salads	2 Vegetable
1 Beverage	1 Gravy	2 Beverage	2 Gravy
2 Starters	1 Bread	3 Starters	2 Bread
3 Main course	1 Yogurt	4 Main course	2 Yogurt
2 Lentils	1 Dessert	2 Lentils	2 Dessert
	Accompaniments		Accompaniments

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

G. LUNCH AND DINNER (PACKED)

PACKED THALI LUNCH/ DINNER WEIGHT SPECIFICATIONS

S.n o	Item	Weight
1.	Salad	50-60 gms
2.	Yogurt Preparation	90-100 gm
3.	Veg Gravy/ Non-Veg Gravy	150 gms with 45 gmspaneer/ two-piece Chicken/Mutton
4.	Dry Vegetable	100 gms
5.	Dal	100 gms
6.	Rice	100 gms
7.	Breads	2 Tandoori/ 4 Tawa
8.	Dessert	50-60 gms
9.	Accompaniment	1 Each

MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH Packed Thali.

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Director

Options will consist all items of different cuisines mentioned in this document

(Veg. Thali)	(NON Veg Thali)
1 Salad	1 Salad
1 yogurt Preparation	1 yogurt Preparation
1 Veg Gravy	1 Non Veg Gravy
1 Veg Dry	1 Veg Dry
1 Dal	1 Dal
1 Rice	1 Rice
Indian Breads	Indian Breads
Accompaniments	Accompaniments
1 Hot/Cold Dessert	1 Hot/Cold Dessert

LIST OF OPTIONS FOR HI - TEA

MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH Hi- Tea.

वित्त एवं मुख्य लेखा अधिकारी
Finance & Chief Accounts Officer
आ.प्र.प.स. विद्यापीठ, अहमदाबाद

 Director

MENU CONFIGURATION FOR Hi Tea

Menu - 1	Menu - 2	Menu - 3
4 Hot Snacks 2 Cold Snacks 4 types roasted nuts 3 Dessert 2 types cookies a. Freshly Prepared Tea Coffee b. Black coffee / tea c. green tea / cappuchino / Assam tea / Darjeeling tea / Milk d. (with sugar/ without sugar)	2 Hot Snacks 2 Cold Snacks 3 types roasted nuts 2 Dessert 2 types cookies a. Freshly Prepared Tea / Coffee b. Black coffee / tea c. (with sugar/ without sugar)	1 hot snack 1 cold snack 2 types cookies a. Freshly Prepared Tea / Coffee b.(with sugar/ without sugar)
Menu - 4	Menu - 5	Menu - 6
2 hot snack Or two type cookies or 2 cold snacks a. Freshly Prepared Tea / Coffee b.(with sugar/ without sugar)	2 types cookies 2 type roasted nuts Only tea and coffee supplied as components separately; hot water, milk, sugar, coffee powder and tea bag assortment (with minimum 4 types of tea bags like assam tea, masala tea, lemon tea, ginger tea)	2 types cookies a. Freshly Prepared Tea / Coffee b.(with sugar/ without sugar)

MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH All Hi Tea Menus.

I. REFRESHMENT BOXES

Item (Choose three)	Specification Weight
i. Dal Vada	35-40 gms
ii. Samosa	50-60 gms
iii. Veg. Pakora	40-50 gms
iv. Veg. Cutlet	40-50 gms
v. Dry Kachori	40-50 gms
vi. Vegetable Sandwich	70-80 gms
vii. Vegetable Patty	40-50 gms
viii. PaneerKulcha	100-120 gms
ix. Packet Of Branded Biscuits	1 Packet of 2 or 3 pcs.
x. Branded Chips Packet	30 – 50 gms
xi. Muffin	45-50 gms
xii. Fresh Seasonal Fruit	80 – 100 gms
Beverage (Includes Both)	
xiii. Tetra Pack Drink	200 ml
xiv. Mineral Water Bottle	250-300 ml

or AA Globe Services Pvt. Ltd.

Director

MENU CONFIGURATION FOR REFRESHMENT BOXES

Refreshment Packet Box – A category	Refreshment Packet Box – B category	Refreshment Packet Box – C category
1 kachori/cutlet/bread pakoda/samosa 1 sandwich 1 muffin 1 packet of biscuit 1 packet of chips 1 tetra pack juice / cold coffee 1 water bottle Accompaniments	1 kachori/cutlet/bread pakoda/samosa 1 dal vada 1 sandwich or packet of chips 1 dry Indian sweet 1 tetra pack juice 1 water bottle Accompaniments	1 Multigrain sandwich 1 Muffin / Croissants 1 packet of millet cookies 1 packet diet mixture 1 whole Fruit 1 masala chaas / Lassi 1 water bottle Accompaniments

NOTE : As and when there is requirement of tea coffee vending machines or water dispensers for a particular event these would be provided by the caterer at the rate of 1 machine / dispenser for every 100 persons

NOTE: One set of buffets to be arranged for every 100 persons, for example if there are 200 persons 2 set of buffets to be put.

NOTE : Appropriate manpower to be present on site during the event.

III. Other conditions of the contract:

- 1) The Contractor/Service Provider has to incur all costs, relating to all food, cooking, fuel, electricity, water, labor, serving, disposables etc.
- 2) Cleaning and security of the area provided will be responsibility of contractor /service provider.
- 3) The disposables for packing shall be bio-degradable.
- 4) The contractor must use the below stated permissible brands only to prepare the food:

PERMISSIBLE BRANDS		
Sr.	Items	Brands
1	Salt	Tata / Ashirvad / Suffola Salt Plus / Catch Salt / Keya
2	Spices	MDH / Everest / Catch / MTR / Badshah
3	Ketchup	Maggi / Kissan / Everest / Heinz / Tops / Delmonte
4	Mustard Oil	Dhara / Fortune / Patanjali / P-Mark / Aashirvad
5	Pickle	Priya / Mothers Recipe / Sun Grow / Sri Sri Tatva
6	Wheat Flour	Ashirvad / Annapurna / Rajdhani / Fortune / Pillsbury / Shaktibhog
7	Butter	Amul / Mother Dairy / Britannia / Kwaliti / Govardhan / Nandini
8	Bread	Britannia / Harvest Gold / Bonn / Amul / Modern / Fresho
9	Jam	Kissan / Tops / Bhura / Natureland / Pursuit
10	Ghee	Amul / Mother Dairy / Annapurna / Govardhan
11	Milk	Amul / Mother dairy / DMS
12	Paneer	Amul / Mother Dairy / Govardhan / Nandini
13	Tea	Tata / Redlabel / Waghbakri / Tajmahal / Lipton
14	Coffee	Nescafe / Bru
15	Ice-Cream	Amul / Kwalitiwalls / Mother dairy / Vadilal / Havmor / Baskin robbins
16	Soya	Fortune / Nutrella / Saffola
17	Frozen-Peas	Fresho / Safal
18	Cheese	Amul / Mother Dairy / Britannia/ Govardhan
19	Rice	DaawatRozana Basmati / Lalquila basmati / India Gate / Kohinoor

For AA Globe Services Pvt. Ltd.

Director
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20	Packed Curd	Amul / Mother Dairy
21	Washing Material	Vim / Pril / Presto / Colin
22	Cereals	Kellogg's / Bagrry's
23	Honey	Saffola / Dabur / Himalaya/ Organic India
24	Pasta	Gustora / Delmonte
25	Vegetable Oil	Dhara / Saffola / Fortune /Nature
Notes:		
1. above brands are preferred. The caterers must consult with the Cafeteria Management Committee before replacing the brand.		
2. In the case of specific brands for any other items not mentioned in the contract (or) unavailability of the brands in the market mentioned in the above Table, the caterer can use any other FSSAI approved brands only if permitted by the Institute.		

20. The contractor shall submit this Job Completion cum Feedback Report to Dy. General Manager/ General Manager – Central Cafeteria, AIIMS, New Delhi from organizer after every event in below given format.

ALL INDIA INSTITUTE OF MEDICAL SCIENCE
DEPARTMENT OF CAFETERIA
Ansari Nagar, New Delhi-110029

Job Completion cum Feedback Report

Date: -

Place / Venue: -

How are we doing?

We are committed to providing you the best catering services so we welcome your comments. Please fill out this questionnaire and hand it over to our supervisor present on the site. Thank you.

NAME	DESIGNATION & DEPARTMENT	Email ID / Phone

Sr.	particulars	Excellent	Good	Fair	Poor
1	Rate the quality of the service				
2	Rate the quality of presentation				
3	Rate the quality of Crockery & Cutlery				
4	Rate the quality & taste of food				
5	Rate the behaviour of the worker				
6	Rate the personal hygiene of the worker				
7	Rate the delivery time of service				
8	Overall rating				
9	Any Other, please specify				

or AA Globe Services Pvt. Ltd.

Director

Signature with Stamp

Glossary of terms

Institutional Meetings:

AIIMS, New Delhi:

Attachments: Annexure 1 (Price list of add-on items)

Distribution:-

1. The Director, AIIMS
2. The Store Accounts Section.
3. Prof. Vijay Prakash Mathur, Chairman – Cafeteria Management Committee.
4. M/s AA GLOBE SERVICES PRIVATE LIMITED, Building No. 01, 2nd Floor, Khasra No. 505, Bypass Road, Mahipalpur, Opp CISF Camp, Gate No. 2, New Delhi – 110037, Email: info@aaglobe.com, 9212719177, 7696306456

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19/4/2024

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for AA Globe Services Pvt. Ltd.

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Director

ADD-ON ITEMS LIST*Annexure-I*

S.no	Item	Amount
1. BEVERAGES	1. Soft Drinks	₹ 35
	2. Mint Virgin Mojito	₹ 35
	3. Nimbu Pani	₹ 35
	4. Blue Lagoon	₹ 35
2. SALADS	1. Coleslaw Salad	₹ 40
	2. Waldorf Salad	₹ 40
	3. Green Salad	₹ 40
	4. Kachumber Salad	₹ 40
	5. Aloo Chaat	₹ 40
	6. Makai Chaat	₹ 40
	7. Pickled Vegetable Salad	₹ 40
	8. Corn & Peas Salad	₹ 40
	9. Fruit Salad	₹ 40
	10. German Potato Salad	₹ 40
	11. Pasta Salad	₹ 40
	12. Sweet Corn Salad	₹ 40
	13. Kimchi Salad	₹ 40
	14. Noodles Salad	₹ 40
	15. Leafy Salad with Thai Dressing	₹ 40
	16. Pineapple Salad	₹ 40
	17. Boiled Egg Salad	₹ 40
3. NORTH INDIAN MAIN COURSE	1. Matar Paneer	₹ 85
	2. Palak Paneer	₹ 85
	3. Shahi Paneer	₹ 85
	4. Malai Kofta	₹ 85
	5. Methi Malai Mushroom	₹ 85
	6. Dum Aloo	₹ 85
	7. Tawa Soya Chaap Masala	₹ 85
	8. Mixed Vegetable	₹ 85
	9. Aloo Capsicum	₹ 85
	10. Achari Gobhi Masala	₹ 85
	11. Bhindi DO Pyaaza	₹ 85
	12. Baigan ka Bharta	₹ 85
	13. Vegetable Jalfrezi	₹ 85
	14. Dal Makhni	₹ 85
	15. Pindi Chana	₹ 85
	16. Rajma Masala	₹ 85
	17. Kadhi Pakoda	₹ 85
	18. Dhabe vali Dal	₹ 85
	19. Yellow Dal Tadka	₹ 85
	20. Butter Chicken	₹ 85
	21. Chicken Curry	₹ 85
	22. Mutton Curry	₹ 85
	23. Mutton Rogan Josh	₹ 85
	24. Fish curry	₹ 85

For AA Globe Services Pvt. Ltd.

Director

AA Globe Services Pvt. Ltd.

Director

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4. CONTINENTAL MAIN COURSE	1. Baked Vegetables	₹ 140
	2. Tossed Mushrooms with Garlic and Thyme	₹ 140
	3. Grilled Cottage Cheese Steak	₹ 140
	4. Grilled Vegetables with Barbeque Sauce	₹ 140
	5. Ratatouille	₹ 140
	6. Herb Roasted Potato Wedges	₹ 140
	7. Potato Mash with Rosemary Butter	₹ 140
	8. Baked Potatoes	₹ 140
	9. Peri-Peri Fries	₹ 140
	10. Pasta Arrabiata	₹ 140
	11. Pasta Aglio Olio	₹ 140
	12. Baked PASTA with Spinach & Corn	₹ 140
	13. Pasta Alfredo	₹ 140
	14. Pasta Primevera	₹ 140
	15. Mac & Cheese	₹ 140
	16. Roasted Chicken with Roasted corn Salsa	₹ 140
	17. Rosemary Chicken with Dijon mustard Sauce	₹ 140
	18. Grilled chicken with Barbeque sauce and Roasted Vegetables	₹ 140
	19. Grilled Fish with Lemon Butter Sauce	₹ 120
5. ORIENTAL MAIN COURSE	1. Vegetables in Schezwan Sauce	₹ 120
	2. Vegetable Manchurian in Hot & Sour Sauce	₹ 120
	3. Tofu in Chilly Garlic Sauce	₹ 120
	4. Stir Fried Vegetables	₹ 120
	5. Dragon Chicken in Schezwan Sauce	₹ 120
	6. Chicken Manchurian in Hot & Sour Sauce	₹ 120
	7. Fish in Thai Basil Sauce	₹ 120
6. RICE & NOODLES	1. Peas Pulao	₹ 80
	2. Jeera Rice	₹ 80
	3. Vegetable Pulao	₹ 80
	4. Basmati Steamed rice	₹ 80
	5. Non-Veg Biryani	₹ 80
	6. Herbed Rice	₹ 80
	7. Mexican Rice	₹ 80
	8. Mushroom Risotto	₹ 80
	9. Lemon Rice	₹ 80
	10. Upma	₹ 80
	11. Poha	₹ 80
	12. Vegetable Fried Rice	₹ 80
	13. Vegetable Hakka Noodles	₹ 80
	14. Chicken Fried Rice	₹ 80
	15. Chicken Hakka Noodles	₹ 80
7. SOUPS	1. Tamatar Dhaniya Shorba	₹ 75
	2. Makai Shorba	₹ 75
	3. Palak Shorba	₹ 75
	4. Rasam	₹ 75
	5. Cream Of Mushroom soup	₹ 75
	6. Cream of Broccoli with Toasted Almonds soup	₹ 75

Finance & Chief Accounts Officer
 A. K. SINGH, क.एस.एस.आर. नगर/AMC, Anant Nagar
 ज.सं.सं. 44000/नए.सं.सं. 44000

Director

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	7. Minestrone soup	₹ 75
	8. Roasted Tomato and bell pepper soup	₹ 75
	9. Pumpkin & Coconut Soup	₹ 75
	10. Vegetable Sweet Corn Soup	₹ 75
	11. Hot & Sour Soup	₹ 75
	12. Vegetable Manchow Soup	₹ 75
	13. Vegetable Wonton Soup	₹ 75
	14. Lemon Coriander Soup	₹ 75
8. NORTH INDIAN STARTERS	1. Haryali Paneer Tikka	₹ 65
	2. Soya Chaap malai Tikka	₹ 65
	3. Bharwa Mushroom	₹ 65
	4. Tandoori Mushroom	₹ 65
	5. Tandoori Broccoli	₹ 65
	6. Dahi ke Sholay	₹ 65
	7. Achari Paneer Tikka	₹ 65
	8. Achari Chaap Tikka	₹ 65
	9. Chicken Achari Tikka	₹ 65
	10. Chicken Malai Tikka	₹ 65
	11. Chicken Seekh Kebab	₹ 65
	12. Mutton Seekh Kebab	₹ 65
	13. Amritsari Fish Fry	₹ 65
9. MILLETS STARTERS	1. Mixed Millet BhelPuri	₹ 59
	2. Ragi Biscuits	₹ 59
	3. Ragi cocktail Idly	₹ 59
	4. Ragi Jowar Chilla	₹ 59
	5. Millet Pizza	₹ 59
10. CONTINENTAL STARTERS	1. Pizza Pockets	₹ 75
	2. Corn & Cheese Croquettes	₹ 75
	3. Bruschetta	₹ 75
	4. Vegetable Cutlet	₹ 75
	5. Peri- Peri Chicken Wings	₹ 75
	6. Chicken Sliders	₹ 75
	7. Fish Fingers with Tartare Sauce	₹ 75
11. ORIENTAL STARTERS	1. Fresh Spring Rolls	₹ 63
	2. Stir fried Lotus stem	₹ 63
	3. Chilly Paneer	₹ 63
	4. Assorted Chilly Garlic Vegetables	₹ 63
	5. Chilly Potato	₹ 63
	6. Cauliflower Manchurian	₹ 63
	7. Chicken Dragon Rolls	₹ 63
	8. Honey Chilly Chicken	₹ 63
	9. Chicken Satay	₹ 63
	10. Chicken Manchurian	₹ 63
12. DESSERTS	1. Choice of Ice cream Cups (Vanilla, Strawberry, Butterscotch)	₹ 70
	2. Gulab Jamun	₹ 70
	3. Gazar Ka Halwa	₹ 70
	4. Suji Ka Halwa	₹ 70
	5. Paysam	₹ 70
	6. Moong Dal Halwa	₹ 70

For AA Globe Services Pvt. Ltd.

Director

For AA Globe Services Pvt. Ltd.

Director

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वि. सं. सेवा सेवा अधिकारी
Finance & Accounts Officer
आ. सं. सेवा सेवा अधिकारी
आ. सं. सेवा सेवा अधिकारी

	7. Rabri-Jalebi	₹ 70
	8. Mini French Pastry	₹ 70
	9. Brownie With Chocolate Sauce	₹ 70
	10. Assorted Cakes	₹ 70
	11. Ragi Laddoo	₹ 70
	12. Ragi Halwa	₹ 70

For AA Globe Services Pvt. Ltd.



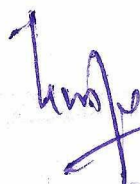
Director

For AA Globe Services Pvt. Ltd.



Director

 19/12/2024.



શ્રી ૩૩ સુભા સેવા સોસાયટી
Finance & Chief Accounts Officer
અ.મ.સ.વસુધા, અંબાઈ ચાવડા/AMB, Anand, Gujarat
સંપર્ક નંબર: 9100200000 મોબાઇલ: 982443322

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सत्यमेव जयते

INDIA NON JUDICIAL

Government of National Capital Territory of Delhi

₹100

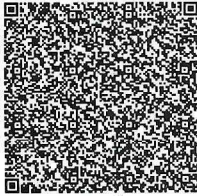
e-Stamp

Certificate No.	: IN-DL88131993323402W
Certificate Issued Date	: 18-Nov-2024 03:47 PM
Account Reference	: IMPACC (IV)/ dl788503/ DELHI/ DL-DLH
Unique Doc. Reference	: SUBIN-DL78850324437486377785W
Purchased by	: NAVI HARISH HOSPITALITY PRIVATE LIMITED
Description of Document	: Article 5 General Agreement
Property Description	: Not Applicable
Consideration Price (Rs.)	: 0 (Zero)
First Party	: AIIMS NEW DELHI
Second Party	: NAVI HARISH HOSPITALITY PRIVATE LIMITED
Stamp Duty Paid By	: NAVI HARISH HOSPITALITY PRIVATE LIMITED
Stamp Duty Amount(Rs.)	: 100 (One Hundred only)

₹100 ₹100 ₹100 ₹100

सत्यमेव जयते

₹100



Please write or type below this line

IN-DL88131993323402W

Dated: 19.12.2024

Agreement No. AIIMS/Caterer/2024-25 for empanelment of service providers at AIIMS, New Delhi in order to provide fixed rate quality catering services for institutional events held at AIIMS, New Delhi.

An agreement made this day of 19th December, 2024 for empanelment of service providers at AIIMS, New Delhi in order to provide fixed rate quality catering services for institutional events held at AIIMS, New Delhi between the All India Institute of Medical Sciences, Ansari Nagar, New Delhi – 110029 through the Director, AIIMS, Ansari Nagar, New Delhi – 110029 of the one part (hereinafter call the 1st party) and M/s Navi Harish Hospitality Pvt. Ltd. Flat No. 502, Golf Link Residency, Block E-2, Pocket 2, Sector 18B, Dwarka, New Delhi – 110078, Email: harishhospitality@gmail.com, Mobile No. 9990929003 (hereinafter called the 2nd party) of the other part on the terms and conditions attached herewith.

Asstt. Stores Officer, Cafeteria

F&CAO, AIIMS

For Navi Harish Hospitality Pvt. Ltd.

Statutory Alert:

1. The authenticity of this Stamp certificate should be verified at 'www.shcilestamp.com' or using e-Stamp Mobile App of Stock Holding. Any discrepancy in the details on this Certificate and as available on the website / Mobile App renders it invalid.
2. The onus of checking the legitimacy is on the users of the certificate.
3. In case of any discrepancy please inform the Competent Authority.

CENTRAL CAFETERIA
ALL INDIA INSTITUTE OF MEDICAL SCIENCES
ANSARI NAGAR, NEW DELHI-110029

With reference to your offer submitted against Tender No. AIIMS/Caterer/2023-24 and subsequent to **approval of the Competent Authority, AIIMS, New Delhi; Agreement No. AIIMS/Caterer/2024-25** for empanelment of service providers at AIIMS, New Delhi in order to provide fixed rate quality catering services for institutional events held at AIIMS, New Delhi dated: **19.11.2024** has been concluded at the prices given at clause 19 (II) of the contract between AIIMS, New Delhi and M/s Navi Harish Hospitality Pvt. Ltd. Flat No. 502, Golf Link Residency, Block E-2, Pocket 2, Sector 18B, Dwarka, New Delhi – 110078, Email: **harishhospitality@gmail.com**, Mobile No. **9990929003** on the below given terms & conditions:

GENERAL CONDITIONS OF CONTRACT (GCC)

1. Validity and Performance Security

- 1.1 The agreement is valid for 02 years from 11/11/2024 to 10/11/2026.
- 1.2 2nd party has submitted Performance Bank Guaranty for Rs. 3,50,000/- (Three Lakh Fifty Thousand only) from ICICI Bank Limited vide BG No. AMAIPBG243240001 dated 19/12/2024 in favor of "AIIMS MAIN GRANT" valid till 10/02/2027.
- 1.3 In the event of any failure /default of the Contractor/Service Provider with or without any quantifiable loss to the government, the amount of the performance security is liable to be forfeited. The needful will be done to cover any failure/default of the Contractor/Service Provider with or without any quantifiable loss to the Government.
- 1.4 The Purchaser will release the Performance Security without any interest to the Contractor/Service Provider on completion of the Contractor's/Service Provider's all contractual obligations.

2. Assignment

- 2.1 The Contractor/Service Provider shall not assign, either in whole or in part, its contractual duties, responsibilities and obligations to perform the contract, except with the Purchaser's prior written permission. Subletting of any type shall be completely prohibited.

3. Conditions in Scope of Work

- 3.1 The conditions given in Scope of Work in Section-IV of the Bidding Documents will also be included in General Conditions of Contract.

4. Modification of Contract

- 4.1 Based on requirement the additional locations for staff/ visitors will be given at contracted rates with mutual consent between Service Provider/Contractor and AIIMS on same terms & conditions.

5. Prices and GST

- 5.1 The Basic rates quoted are fixed. GST as per actual will be applicable and paid extra.

6. Indemnify AIIMS

- 6.1 The contractor should undertake to indemnify and hold AIIMS harmless against all costs, damages and claims arising out of any claims of his workers any person claiming through him/her or arising out of any act or omission of the contractor's personnel in the course of performance of the services or otherwise.

7. Evaluation of services and Termination for Default

- 7.1 AIIMS reserves the right to appraise and evaluate the operations of the Contractor/Service Provider, inspect and evaluate the operations and condition of the food service facilities with respect to the quantity and quality of food sold and served, the methods of service, freshness of food and raw material, the prices, the hours of meal service, and the safety, sanitation, and maintenance of the areas where the services are provided.

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7.2 AIIMS reserves the right to check the food quality of items prepared in the kitchen at any time and to take the samples in the presence of representatives of Contractor/Service Provider and get it tested from Government approved Laboratories for Microbiology/Adulterant testing of raw food, cooked food, etc. regularly to maintain hygiene standards. In case the quality is found unsatisfactory and after repeated warnings the Service Provider / Contractor is not providing good quality hygienic food as per contract, the contract will be terminated and Performance Security shall be Forfeited.

8. Timely starting of Catering Services, Penalty and Termination for Default

8.1 The service provider is required to adhere to all terms and conditions of the contract at every occasion strictly. If the contractor fails to do so, the penalty as indicated in below table will be imposed for the respective faults:

Sr	Particulars	PENALTY
1	Case of Minor Non-Conformities	Rs 2000 with a written warning
2	Case of Major Non-Conformities	Rs10000 with a written warning
3	Case of 3 repeated Minor Non-Conformities of same type	50,000/-
4	Case of 2 repeated Major Non-Conformities	50,000/- plus forfeiture of Performance Bank guarantee followed by termination of the contract

Minor Non-Conformities includes: -

- Insect found in cooked food
- Objects like hair/rope, plastic, cloth etc. found in cooked food,
- Three or more complaints of unclean utensils being used and complaints not resolved by the bidder catering agency.
- Three or more complaints of unclean utensils being used and complaints not resolved by the bidder catering agency.
- Meal timings as approved by AIIMS to be followed strictly. Failing which the penalty will be levied on the bidder catering agency
- Improper waste / garbage disposal in kitchen area and its surroundings
- Use of stale / spoilt ingredients
- Deterioration in quality of food or insufficient serving of food
- Use of already used oil for frying into food item.
- Change in the Menu of any Meal without permission
- Non-adherence to cleaning schedule
- Personal hygiene and grooming standards not followed by Contractor's workers
- Any other Minor Non-Conformities decided by food safety committee / Cafeteria Management Committee of AIIMS, New Delhi

Major Non-Conformities includes: -

- Use of non-FSSAI / non approved brands of food items by the bidder catering agency
- Proven case of mass food poisoning due to consumption of the food cooked / served by the catering agency.
- Theft by catering agency staff
- Objects like metal, glass etc. found in cooked food
- Adulteration of food by prohibited ingredient like coloring agents, mono-sodium glutamate or any other means/use of expired items
- Case of Alcohol Consumption/ Drug/ Tobacco Consumption by the catering staff
- Refuse to provide Service after making commitment

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- Case of sub-contract/ sub-let
- Any other Major Non-Conformities decided by Food Safety Committee / Cafeteria Management Committee of AIIMS, New Delhi

NOTE:-All Non-conformities reported will be put before the Food Safety Committee / Cafeteria Management Committee which will decide the penalty to be imposed on the vendor/caterer. Committee's decision shall be final and conclusive and second party shall not be allowed to question such decision.

In the event of said articles being rejected or not being supplied in the aforesaid manner the committee or its representative shall be at liberty to reject any or all of the material supplied, if found undesirable due to above non-conformities and shall be at liberty to arrange to procure the same or such articles required in that behalf at the cost and risk of second party and second party shall be on demand pay to AIIMS, New Delhi.

8.2 All food safety and other statutory Licenses and approvals shall be the responsibility of the vendor and keeping them updated and valid during the period of contract shall also be the responsibility of the vendor. Failure to do so shall attract penalty as per the clause mentioned above.

9. Termination for Insolvency

9.1 If the Service Provider / Contractor becomes bankrupt or otherwise insolvent, the purchaser reserves the right to terminate the contract at any time, by serving written notice to the Contractor/Service Provider without any compensation, whatsoever, to the Service Provider / Contractor, subject to further condition that such termination will not prejudice or affect the rights and remedies which have accrued and / or will accrue thereafter to the Purchaser.

10. Force Majeure


10.1 Notwithstanding the provisions contained in above clauses, the Service Provider / Contractor shall not be liable for imposition of any such sanction so long the delay and/or failure of the Contractor/Service Provider in fulfilling its obligations under the contract is the result of an event of Force Majeure.

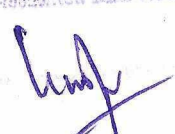
10.2 For purposes of this clause, Force Majeure means an event beyond the control of the Contractor/Service Provider and not involving the Contractor's/Service Provider's fault or negligence, and which is not foreseeable and not brought about at the instance of the party claiming to be affected by such event and which has caused the non – performance or delay in performance. Such events may include, but are not restricted to, wars or revolutions, hostility, acts of public enemy, civil commotion, sabotage, fires, floods, explosions, epidemics, quarantine restrictions, strikes excluding by its employees, lockouts excluding by its management and freight embargoes.


10.3 If a Force Majeure situation arises, the Contractor/Service Provider shall promptly notify the Purchaser in writing of such conditions and the cause thereof within twenty-one days of occurrence of such event. Unless otherwise directed by the Purchaser in writing, the Contractor/Service Provider shall continue to perform its obligations under the contract as far as reasonably practicable and shall seek all reasonable alternative means for performance not prevented by the Force Majeure event.

11. Termination for Convenience

11.1 The Purchaser reserves the right to terminate the contract, in whole or in part for its Purchaser's convenience, by serving a written notice of 60 days on the Contractor/Service Provider at any time during the currency of the contract. The notice shall specify that the termination is for the convenience of the Purchaser/Service Provider. The notice shall also indicate inter alia, the extent to which the Contractor/Service Provider's performance under the contract is terminated and forfeit the Performance Security submitted by Purchaser and the date with effect from which such termination will become effective.


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12. Notices

12.1 Notice, if any, relating to the contract given by one party to the other, shall be sent in writing or by Facsimile/email and confirmed in writing. The procedure will also provide the sender of the notice, the proof of receipt of the notice by the receiver. The addresses of the parties for exchanging such notices will be the addresses as incorporated in the contract.

12.2 The effective date of a notice shall be either the date when delivered to the recipient or the effective date specifically mentioned in the notice, whichever is later.

13. Resolution of Disputes

13.1 If dispute or difference of any kind shall arise between the Purchaser/Consignee and the Contractor/Service Provider in connection with or relating to the contract, the parties shall make every effort to resolve the same amicably by mutual consultations.

13.2 If the parties fail to resolve their dispute or difference by such mutual consultation within twenty-one days of its occurrence, then, either the Purchaser/Consignee or the Contractor/Service Provider may give notice to the other party of its intention to commence arbitration, as hereinafter provided the applicable arbitration procedure will be as per the Arbitration and Conciliation Act, 1996 of India.

13.3 In the case of a dispute or difference arising between the Purchaser and a Contractor/Service Provider relating to any matter arising out of or connected with the contract, such dispute or difference shall be referred to the sole arbitration to be appointed by the Director, AIIMS. The award of the arbitrator shall be final and binding on the parties to the contract subject to the provision that the Arbitrator shall give reasoned award in case the value of claim in reference exceeds Rupees One lakhs (Rs. 1,00,000/-)

13.4 Venue of Arbitration: The venue of arbitration shall be the place from where the contract has been issued, i.e., New Delhi, India.

13.5 Jurisdiction of the court will be from the place where the Tender Document has been issued, i.e., New Delhi, India

13.6 Applicable Law: The contract shall be governed by and interpreted in accordance with the laws of India for the time being in force.

14 Withholding and Lien in respect of sums claimed.

14.1 Whenever any claim for payment arises under the contract against the Contractor/Service Provider the purchaser shall be entitled to withhold and also have a lien to retain such sum from the security deposit or sum of money arising out of under any other contract made by the Contractor/Service Provider with the purchaser, pending finalization or adjudication of any such claim.

14.2 It is an agreed term of the contract that the sum of money so withheld or retained under the lien referred to above, by the purchaser, will be kept withheld or retained till the claim arising about of or under the contract is determined by the Arbitrator or by the competent court as the case may be and the Contractor/Service Provider will have no claim for interest or damages whatsoever on any account in respect of such withholding or retention.

15. Fall Clause

15.1 Fall clause is a price safety mechanism. The fall clause provides that if the contract holder reduces its price or sells or even offers to sell the contracted goods of identical specification and terms & conditions to that of the contract, at a price lower than the contract price, to any person or organization during the currency of the Contract, the Contract price will be automatically reduced with effect from that date for all the subsequent supplies under the Contract and the contract amended accordingly.

16. CATERING SPECIFIC TERMS AND CONDITIONS

1. The catering services shall be provided on each occasion on a short notice of 24 hours.

2. Use of cooking soda in rice or other items, Maida in chapati and MSG and Vanaspati (Dalda), Coloring items etc in other food items is strictly prohibited.

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3. Adequate quantity of toothpick and mouth fresheners shall be kept on the centre table and paper/cloth napkins will be supplied.

4. The Contractor will bring his own tools, cookers, hot boxes, trolleys. Equipment utensils, plates, jugs etc. in sufficient quantity as needed to maintain the catering services.

5. Normally the service is a buffet service, however at times on instructions service as per specifications are to be provided i.e. sit-down service, banquet or any other form. The service of all food items should be "UNLIMITED" as per the requirement of the participants/guests from the spread available.

6. The Contractor shall provide crockery, cutlery, table linen & frills, cooking utensils and other articles that are necessary and required for providing catering services. The Contractor shall at all times keep and maintain all the articles in a clean, neat, hygienic and tidy order.

7. Provisions, fruits and vegetables etc

(i) The quality of food and provisions shall be of good standard as specified in permissible brands list. AIIMS shall have authority to inspect such articles of food and provisions and shall have full powers to order discontinuance of use of such articles of food and provision which are found to be not meeting the standard set out in the contract and on grounds of hygiene. It shall be the responsibility of the Contractor to store the material in an appropriate and hygienic manner.

(ii) There shall be no re-chafing i.e., leftover food of one meal shall not be served at the next meal.

(iii) Reuse of burnt oil is strictly prohibited. Oil, once used will not be reused.

8. The Contractor shall ensure that cooking vessels and other utensils used for preparing non-vegetarian dishes are not used for cooking and serving vegetarian food.

9. A separate cooking arrangement and use of separate utensils etc. shall be ensured for Vegetarian and Non-Vegetarian dishes.

10. The Contractor/Service Provider shall:

- Ensure compliance of Schedule 4 (Part 2) and (Part 5) of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 of FSSAI and to any revision issued by FSSAI from time to time.
- Ensure to have valid FSSAI License during currency of contract and also submit a copy of same to the Institute & renew periodically on its own. Failure to do so will attract penalty as well as termination of contract.
- Ensure Trained and Certified Food Safety Supervisor as per FSSAI norms.
- Ensure to have a valid license under Contract Labour (R&A) Act, 1970 and also submit a copy of such license to the Institute & renew periodically on its own cost.
- Ensure to have a valid Trade license and also submit a copy of the same to the Institute & renew it periodically on its own cost.
- Abide by all the necessary provisions of various other Labour Laws/Acts viz. ESI/Bonus, Workmen's Compensation and any other laws and rules applicable in this regard.
- Have Fire Safety equipment at the cooking and serving area as per Fire safety norms in force on the day. In case of large gatherings, the vendor shall have to arrange for additional fire safety equipment and plan of emergency exits etc. as per norms.
- Ensure that the staff is not below the age of 18 years and are medically fit.
- Ensure the regulations of the Government regarding non-smoking in public places.
- Ensure that no advertisements of any brand, firm etc. will be displayed in the given area.
- The contractor or his authorized representative has to attend a review meeting every month or as and when required, for discussion, evaluation of performance of the contract, and compliance to statutory issues, etc. Failing to do so shall attract a penalty as per table mentioned in annexure.
- The Contractor will ensure that hazardous or inflammable or any intoxicating material is not stored in the AIIMS premises.
- A Quality Assessment Committee/ Food Safety Committee of AIIMS / Cafeteria Management Committee will be empowered to inspect and oversee functioning of Catering Services with a view to

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AIIMS, Anand Nagar
Date: 11/11/23

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ensure hygiene and sufficient service. The committee members/ representatives may do surprise inspections, enquire about arrangements and take details about food items/ supplies etc. without any permission/ intimation to the vendor.

- In case of VVIP visits to the event, the contractor shall be bound to follow the safety norms and protocols as per Govt rules and as per instructions of the Security agencies over and above the terms of the contract.
- The mobile numbers of Canteen contractors, senior managers and supervisors will be made available to AIIMS and the party which is contracting for a particular event both and they will not switch off the phone at critical times when called for service-related matters.
- For carry away snacks \ meals the packaging/parcelling will be done by the Contractor. The cost of packaging must be included in the price of the food products. Packaging should be of superior quality and made of biodegradable material, which can hold all types of food for more than 5 hours.
- The catering agency shall not be allowed to use electricity as fuel. The contractor will also not be allowed to use hard coal/wood as fuel.
- Tables and sitting areas provided in the dining space closed/open shall be required to be cleared and cleaned immediately after use by the Caterer.
- Maintenance of utensils/crockery/cutlery/ovens/fridge/or any other appliances installed by the Caterer for catering purpose etc. will be the sole responsibility of the Caterer.
- Transportation arrangements of all kinds related to catering will come under the caterer's scope. However, the goods vehicles shall have to follow the Institute norms for the use of various internal roads and in case of specific requirement, it will be the vendor's responsibility to seek prior permission from AIIMS Security and Traffic Department at least 2 days in advance.
- Storing/ supply/ sale and consumption of drugs, alcoholic drinks, cigarettes or any other items of intoxication are strictly prohibited in the AIIMS campus. Any breach of such restrictions by the Contractor will attract strict legal action and penalty as per table mentioned in annexure against the Contractor as per statutory norms and as decided by the competent authorities.
- The Contractor shall install his electronic fly kill/ insect repellent equipment. Emergency lighting/ gas in adequate numbers as per the gathering and as per the site. If such things require any fuel supply, it will be borne by the vendor.
- In the event of any food poisoning/contamination, the contractor will be held fully responsible and will attract other penal actions under the law. The contractor will ensure proper sanitation/hygienic conditions in the premises and deploy persons free of infectious diseases.
- The contractor shall be the employer for his workers and shall be responsible for their work, conduct and etiquettes. The AIIMS will not be held responsible fully or partially for any dispute that may arise between the contractor and his workers either directly or indirectly.
- Reheating and temporary storage of food items shall only be allowed in the new constructed area near JL Auditorium only for the date of the event. The area shall be handed over to AIIMS officials within three hours of the completion of the event. The cleanliness and up keep the area will be the responsibility of the vendor who has use this space. In case of non-compliance the penalty will e levied as per the terms and conditions of the contract.
- The AIIMS administration will try to arrange for a temporary place (based on requirement and booking, which will be used only for cooking and storing their food items) for the particular event only. AIIMS will try to provide facilities like clean water, electricity, drainage etc. However, the electricity provided by AIIMS for lighting the cooking area cannot be used for cooking purposes.
- During the time of usage this temporary kitchen space shall be mandatorily kept in clean and hygienic conditions. After the work is over, the vendor will have to clean and handover the space to AIIMS.
- The garbage of the Kitchen shall also be disposed of by the contractor suitably. In case the cleaning of the temporary kitchen space is inadequate or garbage is not cleared suitably, AIIMS shall impose the penalty as per the clause given above.

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- The caterer is required to maintain the details of all his employees/workers verifying their character and antecedents through Delhi Police Verification. It will be the duty of the vendor to check for antecedents of all workers before hiring and sending to AIIMS site. In case any suspicious/ unverified person is found with the vendor, legal action can be taken against the vendor.
- The contractor shall use or sell/provide good quality ISI/Agmark/Food grade/FSSAI certified products only all the time as per requirement and schedule drawn for the purpose by the concerned authorities.
- Cap /shirt/ apron/ readable name tag/ ID card is part of the uniform that is to be provided by the vendor to his employees. If the staff is found with no ID card, action shall be taken as per penalty clause.

11. Standard of Catering

- The quality of articles of food and provisions should be of good standard as specified in the attached permissible brands list. AIIMS officials will have authority to inspect such articles of food and provisions and will have full powers to order discontinuance of use of such articles of food and provision, which are found to be of unsatisfactory standard and on grounds of hygiene.
- A high standard of catering shall be maintained at all times with due regard to quantity, quality and purity of foodstuffs. High standard of cleanliness in preparation and handling of food items, cooked and cut food servings should be maintained. The workmen handling the cooking and cutting directly should maintain a high level of personal hygiene and cleanliness. Courtesy should be observed while servicing the guests and staff members.
- The Contractor shall ensure that the food items supplied are as per the standards of fitness prescribed by the Government authorities and if at any time any fine is imposed by the Government authorities (for Eg. by the food inspectors/ food dept.) the same shall be borne by the contractor and AIIMS will not pay any fine or penalty that may arise/or that may be imposed on account of the fault of the Contractor. The Contractor shall be personally and solely responsible for any consequences due to food poisoning. Besides refusal of the entire payment for the sessions, during which such food poisoning has occurred, AIIMS may initiate further stringent action, as may deem fit.
- The standard of cleanliness of kitchen utensils, crockery, glassware, cutlery, linen etc. shall be of very high order and any laxity in this regard will attract severe penalties.
- Utensils, cups, saucers, flasks, crockery, etc. should be scrubbed and cleaned thoroughly with soap water and hot water.
- The Caterer should ensure that the entire catering premises are kept hygienic and clean. A thorough master cleaning ought to take place for all equipment, fixtures, utensils by removing the grime, grease, stains, oil etc. wiped well by clean cloth and dried.
- The service provider has to submit satisfactory job completion cum feedback report (taken from the end user) after every occasion as per annexure given at Section X.

17. CONTRACTOR'S EMPLOYEES

- The employees engaged by the contractor shall be of trained and experienced people having good health, character, well behaved; obedient and skilful in their tasks. They should be conversant with English and Hindi.
- The contractor shall furnish a list of his/her employees to be deployed along with qualifications, experience, address, photos, etc.
- The Contractor shall ensure that they observe cleanliness and are properly dressed in clean uniform consisting of Cap /shirt/ apron/ readable name tag/ ID card during their hours of service.
- The Contractor should take all precautionary measures to ensure the safety of the workmen employed by the contractor and AIIMS shall not be responsible in case of any eventuality.
- The Contractor shall ensure that none of his personnel on duty is in inebriated state or consume drugs, prohibited substances, smoke, etc., while on duty/AIIMS premises.



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vi. In case of theft of any material/cash takes place from the AIIMS premises on account of the negligence on the part of the employees employed by the Contractor, the Contractor would be liable for such lapse and the amount, if any, would be recovered from the Contractor while settling the bill.

18. Miscellaneous conditions

- The Contractor shall cooperate with the other Contractors working in the campus.
- The authorized representatives of AIIMS shall check the quality and quantity of the items supplied and served.
- Contractor to make sure that the Food is served at the right temperature.

19. Scope of Work and Estimated Sale

I. Scope of Work

AIIMS, New Delhi hosts a large number of academic events and is also visited by a large number of national and international delegations. Serving good quality, healthy and hygienic food and refreshments to all visitors to AIIMS, New Delhi is paramount, and for that it is essential to have a multiple service providers empaneled with AIIMS, New Delhi to provide catering services at a short notice as well as planned catering services.

Accordingly, 3 service providers are to be empanelled at AIIMS, New Delhi to provide fixed rate quality catering services for various meetings, CME's, events etc. being held at AIIMS, New Delhi.

Central Cafeteria had arranged for the above mentioned events in the previous year for an amount approx. Rs. 45 lakhs to 50 lakhs at subsidized rates whereas a large number of events are being catered by other caterers.

To provide fixed rate catering services for various meetings, CME's, events etc. to avail of quality catering services at competitively discovered rates for a period of 2 years only as per "General Terms and Conditions of contract enclosed" in the Bidding Document for the menu items and add on items tabulated below:

II. Details about Scope of Work:

Menu Items with prices:

Sl.	Description of Work / Item(s)	Rate (Rs.)
1	BUFFET LUNCH AND DINNER (North Indian) – Menu 1	630.00
2	BUFFET LUNCH AND DINNER (North Indian) – Menu 2	830.00
3	BUFFET LUNCH AND DINNER (North Indian) – Menu 3	1030.00
4	BUFFET LUNCH AND DINNER (North Indian) – Menu 4	730.00
5	BUFFET LUNCH AND DINNER (North Indian) – Menu 5	1030.00
6	BUFFET LUNCH AND DINNER (North Indian) – Menu 6	1230.00
7	BUFFET LUNCH AND DINNER (Continental) – Menu 1	700.00
8	BUFFET LUNCH AND DINNER (Continental) – Menu 2	800.00
9	BUFFET LUNCH AND DINNER (Continental) – Menu 3	1000.00
10	BUFFET LUNCH AND DINNER (Continental) – Menu 4	850.00
11	BUFFET LUNCH AND DINNER (Continental) – Menu 5	1000.00
12	BUFFET LUNCH AND DINNER (Continental) – Menu 6	1200.00
13	BUFFET LUNCH AND DINNER (South Indian)	850.00
14	BUFFET LUNCH AND DINNER (Oriental) – Menu 1	900.00
15	BUFFET LUNCH AND DINNER (Oriental) – Menu 2	1100.00
16	BUFFET LUNCH AND DINNER (Oriental) – Menu 3	1100.00
17	BUFFET LUNCH AND DINNER (Oriental) – Menu 4	1400.00
18	Indian Breakfast	600.00
19	Western Breakfast	650.00
20	Millet Menu 1	1030.00
21	Millet Menu 2	1330.00
22	Packed Thali Lunch/ Dinner (Veg)	330.00

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23	Packed Thali Lunch/ Dinner (Non-Veg)	430.00
24	Hi Tea – Menu 1	530.00
25	Hi Tea – Menu 2	430.00
26	Hi Tea – Menu 3	250.00
27	Hi Tea – Menu 4	180.00
28	Hi Tea – Menu 5	300.00
29	Hi Tea – Menu 6	150.00
30	Refreshment Packet Box – A Category	140.00
31	Refreshment Packet Box – B Category	130.00
32	Refreshment Packet Box – C Category	160.00
33	Prices of add-on items	Annexure 1

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1) Detailed configuration/ specifications of above menu items is as below:

MENU

A.BUFFET LUNCH AND DINNER (NORTH INDIAN)

LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (NORTH INDIAN)

SALADS	Beverages	Desserts	Accompaniments
Coleslaw	Assorted Soft Drinks	Choice of Ice cream Cups	Achar, Papad, Chutney
Waldorf Salad	Mint Virgin Mojito	(Vanilla, Strawberry,	
Green Salad	Blue Lagoon	Butterscotch)	
Kachumber	NimbuPani	GulabJamun	*Two types of Pickles
AlooChaat		GazarKaHalwa	to be served.
MakaiChaat		Moong Dal Halwa	
Pickled Vegetable Salad		Rabri-Jalebi	
Fruit Salad			
Vinegar Onions			

MAIN COURSE

1. Vegetables

Veg Gravy	Dry Vegetable	LENTIL	Non-Veg Gravy
MatarPaneer	Mixed Vegetable	Dal Makhni	Butter Chicken
ShahiPaneer	AlooCapsicum	PindiChana	Chicken Curry
PalakPaneer	AchariGobhi Masala	Rajma Masala	Mutton Korma
MalaiKofta	Bhindi Do pyaaza	KadhiPakoda	Mutton Rogan Josh
MethiMalai Mushroom	BaigankaBharta	Dhabevali Dal	Fish Curry
Dum Aloo	Vegetable Jalfrezi	Yellow Dal Tadka	
Tawa Soya Chaap Masala			

2. Rice Preparation – Select One i. Peas Pulao ii. Jeera Rice iii. Vegetable Pulao iv. Basmati Steamed Rice v. Non-Veg Biryani	3. Indian Breads – Select any two i. LachhaParatha ii. Missi Roti iii. Butter Naan iv. Tandoori Roti v. Tawa Roti vi. Puri
4. Yogurt Preparation – Select One i. Boondi Raita ii. Dahi Vada iii. Mixed Vegetable Raita iv. Mixed Fruit Raita	5. Soups (Select One) i. Tamatar Dhaniya Shorba ii. Makai Shorba iii. Palak Shorba
6. Starters (Select Two) i. HaryaliPaneerTikka ii. Soya ChaapMalaiTikka iii. Bharwa Mushroom iv. Tandoori Mushroom v. Tandoori Broccoli vi. DahikeSholay vii. AchariPaneerTikka viii. AchariChaapTikka	7. Starters (Non-Vegetarian) i. Chicken AchariTikka ii. Chicken MalaiTikka iii. Chicken Seekh Kebab iv. Mutton Seekh Kebab v. Amritsari Fish Fry

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

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MENU CONFIGURATION FOR BUFFET LUNCH AND DINNER (NORTH INDIAN)

Menu - 1 1 Beverage 2 Salad 1 yogurt Preparation 1 Veg Gravy 1 Veg Dry 1 Dal 1 Rice 2 Indian Breads Accompaniments 1 Hot/Cold Dessert	Menu - 2 1 Beverage 1 Soup 1 Starter 2 salad 1 Yogurt Preparation 2 veg Curry 1 Veg Dry 1 Dal 1 Rice 2 Indian Breads Accompaniments 1 Hot Dessert 1 Cold Dessert	Menu - 3 2 Beverage 2 Starter 1 Soup 4 Salad 2 yogurt Preparation 2 Veg Gravy 2 Veg Dry 2 Dal 2 Rice 3 Indian Breads Accompaniments 2 Hot Desserts 1 Cold Dessert
Menu - 4 1 Beverage 2 Salad 1 yogurt Preparation 1 Veg Gravy 1 Veg Dry 1 Dal 1 Non Veg Curry 1 Rice 2 Indian Breads Accompaniments 1 Hot/Cold Dessert	Menu - 5 1 Beverage 1 Soup 1 Starter + 1 NV Starter 2 salad 1 Yogurt Preparation 2 veg Curry 1 Veg Dry + 1 NV Curry 1 Dal 1 Rice 2 Indian Breads Accompaniments 1 Hot Dessert 1 Cold Dessert	Menu - 6 2 Beverage 2 Starter + 2 NV Starter 1 Soup 4 Salad 2 yogurt Preparation 2 Veg Gravy + 2 NV Curry 2 Veg Dry 2 Dal 2 Rice 3 Indian Breads Accompaniments 2 Hot Desserts 1 Cold Dessert






 Navi Harish Hospitality Pvt. Ltd.
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B.BUFFET LUNCH AND DINNER (CONTINENTAL)
LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (CONTINENTAL)

SALADS (Select any two)	Beverages (Select any two)	Desserts (Select ONE)	Accompaniments
Coleslaw	Assorted Soft	Choice of Ice cream	Dressings- Thousand Island
Waldorf Salad	Drinks	Cups (Vanilla,	Dressing, French Dressing,
Corn and Peas salad	Mint Virgin	Strawberry,	Balsamic Vinaigrette, Caesar
Pickled Vegetable Salad	Mojito	Butterscotch)	Dressing
Fruit Salad	Blue Lagoon	Mini French Pastry	
German Potato Salad	NimbuPani	Brownie With Chocolate	
Pasta Salad		Sauce	
Sweet Corn Salad		Assorted Cakes	
Boiled Egg Salad (NV)			

MAIN COURSE

Vegetable	Potato	Pasta	Non-Veg
Baked Vegetables	Herb Roasted Potato Wedges	Pasta Arrabiata	Roasted Chicken with Roasted Corn Salsa
Tossed Mushrooms and Garlic and Thyme	Potato Mash with Rosemary Butter	Pasta Aglio olio	Rosemary Chicken with Dijon Mustard Sauce
Grilled Cottage Cheese Steak	Baked Potatoes	Baked Pasta with corn and spinach	Grilled Chicken with Barbeque Sauce and Roasted Vegetables
Grilled Vegetables with Barbeque Sauce	Potato Fries with Peri-Peri Seasoning	Pasta Alfredo	Grilled Fish with Lemon Butter Sauce
Ratatouille		Pasta Primavera	
		Mac and Cheese	

SOUPS i. Cream of Mushroom ii. Cream of Broccoli with toasted almonds iii. Minestrone iv. Roasted tomato and Bell Pepper Soup v. Pumpkin and Coconut Soup	BREADS i. Garlic Bread ii. Bread Rolls
STARTERS (Veg.) i. Pizza Pockets ii. Corn & Cheese Croquettes iii. Bruschetta iv. Vegetable Cutlet	STARTERS (Non. Veg.) i. Peri- Peri Chicken Wings ii. Chicken Sliders iii. Fish Fingers with Tartare Sauce
Rice i. Herbed Rice ii. Mexican Rice iii. Mushroom Risotto	

***MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU.**

MENU CONFIGURATIONS FOR BUFFET LUNCH AND DINNER (CONTINENTAL)

Manager & Chief Accounts Officer
Nav Harish Hospitality Pvt. Ltd. Anand Nagar
Indore-462010

Navi Harish Hospitality Pvt. Ltd.

Menu - 1. 1 Beverage 3 Salads 1 Starter 1 Soup 2 Vegetables preparation 1 Potato preparation 1 Pasta 1 Rice preparation 1 Garlic Bread 1 Dessert Accompaniments	Menu - 2. 2 Beverage 4 Salads 2 Starter 1 Soup 2 Vegetables preparation 1 Potato preparation 2 Pasta 1 Rice preparation 1 Garlic Bread 2 Dessert Accompaniments	Menu - 3. 3 Beverage 4 Salads 4 Starter 2 Soup 3 Vegetables preparation 2 Potato preparation 2 Pasta 2 Rice preparation Bread rolls 1 Garlic Bread 2 Dessert Accompaniments
Menu - 4. 1 Beverage 3 Salads 2 Starter (1 Veg, 1 NV) 1 Soup 2 Vegetables 1 Non. Veg 1 Potato 1 Pasta 1 Rice 1 Garlic Bread 1 Dessert Accompaniments	Menu - 5. 2 Beverage 4 Salads 3 Starter (Veg & Non-Veg) 1 Soup 2 Vegetables 1 Non. Veg 1 Potato 2 Pasta 1 Rice 1 Garlic Bread 2 Dessert Accompaniments	Menu - 6. 3 Beverage 4 Salads 4 Starter (2Veg, 2Non-Veg) 2 Soup 3 Vegetables 2 Potato 2 Pasta 2 Non Veg. 2 Rice Bread rolls 1 Garlic Bread 2 Dessert Accompaniments

C.BUFFET LUNCH AND DINNER (SOUTH INDIAN)
LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (SOUTH INDIAN)

Salads	Beverages	Desserts	Accompaniments
i.Green Salad ii.Kachumber Salad	i.Assorted Soft Drinks ii.Mint Virgin Mojito iii.NimbuPani	i. SujiKaHalwa ii. Moong Dal Halwa iii. Paysam iv. Ice Cream	i. Types of Papad ii. Banana Chips iii. Coconut Chutney iv. Tomato Peanut Chutney


Starters –	Soups –	Breads –	Curry –	Rice –	Sides –
i. Podi Idly ii. Paniyaram	Rasam	Appam Malabar Parotta Dosa Uttapam	Sambhar Vegetable Stew	Lemon Rice Upma Poha	Vada Idly

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

MENU CONFIGURATION FOR BUFFET LUNCH AND DINNER (SOUTH INDIAN)

1 Beverage,1 Soup,2 Salads,2 Starters,3 Veg Curry,1 Rice,uttapam,dosa,2 Sides,2 Breads,2 Dessert,(1 HOT, 1 COLD)Accompaniments




Finance & Chief Accounts Officer
Navi Harish Hospitality Pvt. Ltd.
Plot No. 10, Sector 10, Gurgaon, Haryana
Phone: 0124-4141414

Navi Harish Hospitality Pvt. Ltd.



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D.BUFFET LUNCH AND DINNER (ORIENTAL)
LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (ORIENTAL)

SALADS (Select any two) Kimchi Salad Leafy Salad with Thai Dressing Fruit Salad Noodles Salad Pineapple Salad	Beverages (Select any two) Assorted Soft Drinks Mint Virgin Mojito Blue Lagoon NimbuPani	Desserts (Select ONE) Choice of Ice cream Cups (Vanilla, Strawberry, Butterscotch) Mini French Pastry Brownie With Chocolate Sauce Assorted Cakes	Accompaniments Dressings- Chilly Vinegar, Soya Sauce, Sweet Chilly Sauce, Spicy Red Chilly Chutney
---	---	--	--

Soup i. Vegetable Sweet Corn Soup ii. Hot & Sour Soup iii. Vegetable Manchow Soup iv. Vegetable Wonton Soup v. Lemon Coriander Soup	Starters (Veg.) i. Fresh Spring Rolls ii. Stir fried Lotus stem iii. Chilly Paneer iv. Assorted Chilly Garlic Vegetables v. Chilly Potato vi. Cauliflower Manchurian	Starters (Non-Veg.) i. Chicken Dragon Rolls ii. Honey Chilly Chicken iii. Chicken Satay iv. Chicken Manchurian
Main Course Veg. i. Vegetables in Schezwan Sauce ii. Vegetable Manchurian in Hot & Sour Sauce iii. Tofu in Chilly Garlic Sauce iv. Stir fried Vegetables	Main Course (Non-Veg.) i. Dragon Chicken in Schezwan Sauce ii. Chicken Manchurian in Hot & Sour Sauce iii. Fish in Thai Basil Sauce	Rice & Noodles i. Vegetable fried Rice ii. Vegetable HAKKA noodles iii. Chicken Fried Rice (NV) iv. Chicken Hakka Noodles (NV)

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

Navi Harish Hospitality Pvt. Ltd.

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Finance & Chief Accounts Officer
 Navhar, 1st Floor, 1st Phase, Anand Nagar
 Gurgaon-122009/Haryana India-122009

MENU CONFIGURATION FOR BUFFET LUNCH AND DINNER (ORIENTAL)

Menu - 1.	Menu - 2.	Menu - 3.	Menu - 4.
1 Beverage	1 Beverage	Configuration 1	Configuration 2
1 Soup	2 Soup	Above + 1 Non-Veg	Above + 2 Non-Veg
1 starter	2 starters	Main course + 1	Main course + 2
2 Salads	3 Salads	Non-Veg Starter	Non-Veg Starter
2 Veg Main Course	3 Veg Main Course		
1 Rice	1 Rice		
1 Noodles	1 Noodles		
2 Dessert	3 Dessert		
Accompaniments	Accompaniments		

E.BREAKFAST BUFFET

MENU CONFIGURATION FOR BREAKFAST BUFFET

Indian Breakfast- Menu 1	Western Breakfast – Menu 2
i. IdliSambhar& Chutney	i. Butter Toast
ii. VadaSambhar& Chutney	ii. Sandwich
iii. AlooBonda	iii. Fresh Cut Seasonal Fruits
iv. IndoriPoha	iv. Pancakes
v. RawaUpma	v. Cornflakes/ Choco Flakes/ Muesli with Milk
vi. Puri with AlooBhaji	vi. Boiled Eggs
vii. Stuffed Paratha (Aloo, Gobhi, Paneer, Mix.)	vii. Omelette
viii. Dahi Cups	viii. Fresh Fruit Juice
ix. Tea/ Coffee	ix. Tea/Coffee

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

F.BUFFET LUNCH AND DINNER (MILLET)

LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (MILLET)

SALADS	Beverages	Desserts	Accompaniments
Kachumber Salad	Assorted Soft	Choice of Ice cream Cups	
Vinegar Onions	Drinks	(Vanilla, Strawberry,	Coconut Chutney,
Green Salad	Mint Virgin Mojito	Butterscotch)	DhaniyaPudina Chutney, Peanut
AlooChaat	NimbuPani	RagiLaddoo	Chutney, Garlic Chutney
MakaiChaat		RagiHalwa	

Navi Harish Hospitality Pvt. Ltd.

Accounts & Chief Accounts Officer
Navi Harish Hospitality Pvt. Ltd., Anand Nagar
Gurgaon, Haryana - 122009

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Starters i. Mixed Millet BhelPuri ii. Ragi Biscuits iii. Ragi cocktail Idly iv. RagiJowarChilla	Main Course i. JowarUpma ii. BajraKhichadi iii. Kangni Lemon Rice iv. Kodo Biryani v. JowarDosa vi. RagiJowarUttapam	Lentils i. Yellow Dal Tadka ii. KadhiPakoda iii. Rajma Masala iv. UradChane Ki Dal	Vegetable i. Mix Vegetable ii. Aloo Capsicum iii. AlooMatar
Gravy i. Navratan Korma ii. MatarPaneer	Breads · Mix Millet Roti · Millet Pizza	Yogurt i. BoondiRaita ii. Mix Raita	

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

MENU CONFIGURATION FOR BUFFET LUNCH AND DINNER (MILLET)

Menu - 1.		Menu - 2.	
2 Salads	1 Vegetable	3 Salads	2 Vegetable
1 Beverage	1 Gravy	2 Beverage	2 Gravy
2 Starters	1 Bread	3 Starters	2 Bread
3 Main course	1 Yogurt	4 Main course	2 Yogurt
2 Lentils	1 Dessert	2 Lentils	2 Dessert
	Accompaniments		Accompaniments

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

G. LUNCH AND DINNER (PACKED)

PACKED THALI LUNCH/ DINNER WEIGHT SPECIFICATIONS


S.n o	Item	Weight
1.	Salad	50-60 gms
2.	Yogurt Preparation	90-100 gm
3.	Veg Gravy/ Non-Veg Gravy	150 gms with 45 gmspaneer/ two-piece Chicken/Mutton
4.	Dry Vegetable	100 gms
5.	Dal	100 gms
6.	Rice	100 gms
7.	Breads	2 Tandoori/ 4 Tawa
8.	Dessert	50-60 gms
9.	Accompaniment	1 Each

MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH Packed Thali.

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Finance & Accounts Officer
श्री. नवि हरीश होटल, अंगारि नगर
पिन कोड- 440030, मोबा- 98261-110229

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LIST OF OPTIONS FOR LUNCH AND DINNER (PACKED)

Options will consist all items of different cuisines mentioned in this document

MENU CONFIGURATION FOR LUNCH AND DINNER (PACKED)

(Veg. Thali)	(NON Veg Thali)
1 Salad	1 Salad
1 yogurt Preparation	1 yogurt Preparation
1 Veg Gravy	1 Non Veg Gravy
1 Veg Dry	1 Veg Dry
1 Dal	1 Dal
1 Rice	1 Rice
Indian Breads	Indian Breads
Accompaniments	Accompaniments
1 Hot/Cold Dessert	1 Hot/Cold Dessert

H. MENU CONFIGURATION FOR Hi – TEA

LIST OF OPTIONS FOR HI - TEA

Vegetable Snacks i. Cocktail Samosa ii. Cocktail Veg. Puff iii. PaneerPakoda iv. Assorted Mix Veg Pakoda v. Vegetable Cutlet vi. Vegetable Grilled Sandwich vii. Assorted Vegetable Sandwich viii. Mix Veg Mini Pizzas ix. PapdiChaat x. Fresh Fruit Chaat xi. Cocktail Mix Veg Idly xii. Corn and Spinach Samosa xiii. Sweet Corn xiv. Sprouts Chaat xv. ChanaVada xvi. Dal Kachori xvii. Khandvi xviii. Dhokla xix. Roasted dry nuts xx. Farsan	Beverages i. Assorted Soft Drinks ii. Tetra Pack Juice iii. Fresh Juice iv. Tea v. Coffee vi. Coconut Water(Tetra Pack) vii. Sweet Lassi Plain(Tetra Pack) viii. Flavoured Sweet Lassi(Tetra Pack) ix. TadkaChaach (Tetra Pack) x. Aam Panna (Tetra Pack)
Desserts i. Muffin/ Cupcakes ii. GulabJamun / burfi / balushahi iii. Mewa Bite iv. Rasgulla v. Ice Cream	Biscuits/Cookies i. Assorted Butter Cookies ii. Kaju Cookies iii. Almond Cookies iv. Jeera Biscuits v. Rusks

MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH Hi- Tea.

MENU CONFIGURATION FOR Hi Tea

Menu - 1	Menu - 2	Menu - 3
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Finance & Chief Accounts Officer
 Dr. R. N. Sharma, Director, Navi Harish Hospital, Anand Nagar
 Dist. Gurgaon, Haryana - 122001

Navi Harish Hospitality Pvt. Ltd.



4 Hot Snacks 2 Cold Snacks 4 types roasted nuts 3 Dessert 2 types cookies a. Freshly Prepared Tea Coffee b. Black coffee / tea c. green tea / cappuchino / Assam tea / Darjeeling tea / Milk d. (with sugar/ without sugar)	2 Hot Snacks 2 Cold Snacks 3 types roasted nuts 2 Dessert 2 types cookies a. Freshly Prepared Tea / Coffee b. Black coffee / tea c. (with sugar/ without sugar)	1 hot snack 1 cold snack 2 types cookies a. Freshly Prepared Tea / Coffee b.(with sugar/ without sugar)
Menu - 4	Menu - 5	Menu - 6
2 hot snack Or two type cookies or 2 cold snacks a. Freshly Prepared Tea / Coffee b.(with sugar/ without sugar)	2 types cookies 2 type roasted nuts Only tea and coffee supplied as components separately; hot water, milk, sugar, coffee powder and tea bag assortment (with minimum 4 types of tea bags like assam tea, masala tea, lemon tea, ginger tea)	2 types cookies a. Freshly Prepared Tea / Coffee b.(with sugar/ without sugar)

MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH All Hi Tea Menus.

I. REFRESHMENT BOXES

Item (Choose three)	Specification Weight
i. Dal Vada	35-40 gms
ii. Samosa	50-60 gms
iii. Veg. Pakora	40-50 gms
iv. Veg. Cutlet	40-50 gms
v. Dry Kachori	40-50 gms
vi. Vegetable Sandwich	70-80 gms
vii. Vegetable Patty	40-50 gms
viii. PaneerKulcha	100-120 gms
ix. Packet Of Branded Biscuits	1 Packet of 2 or 3 pcs.
x. Branded Chips Packet	30 – 50 gms
xi. Muffin	45-50 gms
xii. Fresh Seasonal Fruit	80 – 100 gms
Beverage (Includes Both)	
xiii. Tetra Pack Drink	200 ml
xiv. Mineral Water Bottle	250-300 ml

Navi Harish Hospitality Pvt. Ltd.

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Finance & Chief Accounts Officer
G. V. K. Nagar, 1st Floor, 1st A/C, Anand Nagar
V. S. Road-110002/Nov 2014/110002

MENU CONFIGURATION FOR REFRESHMENT BOXES

Refreshment Packet Box – A category	Refreshment Packet Box -- B category	Refreshment Packet Box – C category
1 kachori/cutlet/bread pakoda/samosa 1 sandwich 1 muffin 1 packet of biscuit 1 packet of chips 1 tetra pack juice / cold coffee 1 water bottle Accompaniments	1 kachori/cutlet/bread pakoda/samosa 1 dal vada 1 sandwich or packet of chips 1 dry Indian sweet 1 tetra pack juice 1 water bottle Accompaniments	1 Multigrain sandwich 1 Muffin / Croissants 1 packet of millet cookies 1 packet diet mixture 1 whole Fruit 1 masala chaas / Lassi 1 water bottle Accompaniments

NOTE : As and when there is requirement of tea coffee vending machines or water dispensers for a particular event these would be provided by the caterer at the rate of 1 machine / dispenser for every 100 persons

NOTE: One set of buffets to be arranged for every 100 persons, for example if there are 200 persons 2 set of buffets to be put.

NOTE : Appropriate manpower to be present on site during the event.

III. Other conditions of the contract:

- 1) The Contractor/Service Provider has to incur all costs, relating to all food, cooking, fuel, electricity, water, labor, serving, disposables etc.
- 2) Cleaning and security of the area provided will be responsibility of contractor /service provider.
- 3) The disposables for packing shall be bio-degradable.
- 4) The contractor must use the below stated permissible brands only to prepare the food:

PERMISSIBLE BRANDS		
Sr.	Items	Brands
1	Salt	Tata / Ashirvad / Suffola Salt Plus / Catch Salt / Keya
2	Spices	MDH / Everest / Catch / MTR / Badshah
3	Ketchup	Maggi / Kissan / Everest / Heinz / Tops / Delmonte
4	Mustard Oil	Dhara / Fortune / Patanjali / P-Mark / Aashirvad
5	Pickle	Priya / Mothers Recipe / Sun Grow / Sri SriTatva
6	Wheat Flour	Ashirvad / Annapurna / Rajdhani / Fortune / Pillsbury / Shaktibhog
7	Butter	Amul / Mother Dairy / Britannia / Kwality / Govardhan / Nandini
8	Bread	Britannia / Harvest Gold / Bonn / Amul / Modern / Fresho
9	Jam	Kissan / Tops / Bhura / Natureland / Pursuit
10	Ghee	Amul / Mother Dairy / Annapurna / Govardhan
11	Milk	Amul / Mother dairy / DMS
12	Paneer	Amul / Mother Dairy / Govardhan / Nandini
13	Tea	Tata / Redlabel / Waghbakri / Tajmahal / Lipton
14	Coffee	Nescafe / Bru
15	Ice-Cream	Amul / Kwalitywalls / Mother dairy / Vadilal / Havmor / Baskin robbins
16	Soya	Fortune / Nutrella / Saffola
17	Frozen-Peas	Fresho / Safal
18	Cheese	Amul / Mother Dairy / Britania/ Govardhan
19	Rice	DaawatRozana Basmati / Lalquila basmati / India Gate / Kohinoor
20	Packed Curd	Amul / Mother Dairy
21	Washing Material	Vim / Pril / Presto / Colin
22	Cereals	Kellog's / Bagrry's




 Finance & Accounts Officer
 Nav Harish Hospitality Pvt. Ltd., Anand Nagar
 Dist. Bhiwani, Haryana-131002

Navi Harish Hospitality Pvt. Ltd.

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23	Honey	Saffola / Dabur / Himalaya/ Organic India
24	Pasta	Gustora / Delmonte
25	Vegetable Oil	Dhara / Saffola / Fortune /Nature

Notes:

1. above brands are preferred. The caterers must consult with the Cafeteria Management Committee before replacing the brand.

2. In the case of specific brands for any other items not mentioned in the contract (or) unavailability of the brands in the market mentioned in the above Table, the caterer can use any other FSSAI approved brands only if permitted by the Institute.

20. The contractor shall submit this Job Completion cum Feedback Report to Dy. General Manager/ General Manager – Central Cafeteria, AIIMS, New Delhi from organizer after every event in below given format.

ALL INDIA INSTITUTE OF MEDICAL SCIENCE

DEPARTMENT OF CAFETERIA

Ansari Nagar, New Delhi-110029

Job Completion cum Feedback Report

Date: -

Place / Venue: -

How are we doing?

We are committed to providing you the best catering services so we welcome your comments. Please fill out this questionnaire and hand it over to our supervisor present on the site. Thank you.

NAME	DESIGNATION & DEPARTMENT	Email ID / Phone

Sr.	particulars	Excellent	Good	Fair	Poor
1	Rate the quality of the service				
2	Rate the quality of presentation				
3	Rate the quality of Crockery & Cutlery				
4	Rate the quality & taste of food				
5	Rate the behaviour of the worker				
6	Rate the personal hygiene of the worker				
7	Rate the delivery time of service				
8	Overall rating				
9	Any Other, please specify				

Signature with Stamp

Glossary of terms

Institutional Meetings:

Navi Harish Hospitality Pvt. Ltd.

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AIIMS, New Delhi:

Attachments: Annexure 1 (Price list of add-on items)

Distribution:-

1. The Director, AIIMS
2. The Store Accounts Section.
3. Prof. Vijay Prakash Mathur, Chairman – Cafeteria Management Committee.
4. M/s Navi Harish Hospitality Pvt. Ltd. Flat No. 502, Golf Link Residency, Block E-2, Pocket 2, Sector 18B, Dwarka, New Delhi – 110078, Email: harishhospitality@gmail.com, Mobile No. 9990929003



विद्युत वित्त विभाग
Finance & Control Office
आर्य समाज, दिल्ली-110005, पंचसरोवर नगर
दूरभाष-011-26102255, फैक्स-011-26102259

Navi Harish Hospitality Pvt. Ltd.
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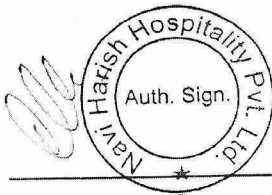
Navi Harish Hospitality Pvt. Ltd.

Reg. Off. : Flat No. 502, Golf Link Residency, Block E-2, Pocket 2
Sector 18B, Dwarka, New Delhi-110078

Annexure - I

Add on Items Rates

S.No	Item	Rate (Rs.)
1. Beverage	Soft Drinks	20
	Mint Virgin Mojito	50
	Nimbu Pani	20
	Blue Lagoon	30
2. Salads	Coleslaw Salad	50
	Waldorf Salad	50
	Green Salad	50
	Kachumber Salad	50
	Aloo Chaat	50
	Makai Chaat	50
	Pickled Vegetable Salad	50
	Corn & Peas Salad	50
	Fruit Salad	50
	German Potato Salad	50
	Pasta Salad	50
	Sweet Corn Salad	50
	Kimchi Salad	50
	Noodles Salad	50
	Leafy Salad with Thai Dressing	70
	Pineapple Salad	70
	Boiled Egg Salad	70
	Matar Paneer	180
	Palak Paneer	200
	Shahi Paneer	200
	Malai Kofta	200
	Methi Malai Mushroom	200
	Dum Aloo	150
	Tawa Soya Chaap Masala	150



Navi Harish Hospitality Pvt. Ltd.

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Corporate Office : Plot No. 50, Block B, Pocket-3, Sector 17, Dwarka, Delhi-110075
Tel. : 011-41004013, 9990929003

OUR BRANCHES :

Delhi | Faridabad | Hisar | Panipat | Panchkula | Yamuna Nagar | Dahej | Jorhat | Balia | Patna | Gaya | Jamshedpur

[Signature]

Finance & Chief Accounts Officer
Navi Harish Hospitality Pvt. Ltd.
Sector 18B, Dwarka, New Delhi-110078

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S.No	Item	Rate (Rs.)
3. North Indian Main Course	Mixed Vegetable	150
	Aloo Capsicum	150
	Achari Gobhi Masala	150
	Bhindi DO Pyaaza	150
	Baigan ka Bharta	150
	Vegetable Jalfrezi	150
	Dal Makhni	180
	Pindi Chana	150
	Rajma Masala	100
	Kadhi Pakoda	100
	Dhabe vali Dal	150
	Yellow Dal Tadka	150
	Butter Chcken	450
	Chicken Curry	400
	Mutton Curry	500
	Mutton Rogan Josh	600
	Fish curry	500
4. Continental Main Course	Baked Vegetables	100
	Tossed Mushrooms with Garlic and Thyme	100
	Grilled Cottage Cheese Steak	100
	Grilled Vegetables with Barbeque Sauce	100
	Ratatouille	100
	Herb Roasted Potato Wedges	100
	Potato Mash with Rosemary Butter	100
	Baked Potatoes	100
	Peri-Peri Fries	100
	Pasta Arrabiata	100
	Pasta Aglio Olio	100
	Baked PASTA with Spinach & Corn	150
	Pasta Alfredo	150
	Pasta Primevera	150
	Mac & Cheese	100
	Roasted Chicken with Roasted corn Salsa	300



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Navi Harish Hospitality Pvt. Ltd.

वित्त एवं वुख लेखा अधिकारी
Finance & Chief Accounts Officer
CLT, 10th Floor, 10th Floor, 10th Floor
10th Floor, 10th Floor, 10th Floor
10th Floor, 10th Floor, 10th Floor

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2/5

S.No	Item	Rate (Rs.)
	Rosemary Chicken with Dijon mustard Sauce	350
	Grilled chicken with Barbeque sauce and Roasted Vegetables	400
	Grilled Fish with Lemon Butter Sauce	350
5. Oriental Main Course	Vegetables in Schezwan Sauce	100
	Vegetable Manchurian in Hot & Sour Sauce	150
	Tofu in Chilly Garlic Sauce	100
	Stir Fried Vegetables	150
	Dragon Chicken in Schezwan Sauce	200
	Chicken Manchurian in Hot & Sour Sauce	200
	Fish in Thai Basil Sauce	250
6. Rice and Noodles	Peas Pulao	100
	Jeera Rice	100
	Vegetable Pulao	150
	Basmati Steamed rice	100
	Non-Veg Biryani	200
	Herbed Rice	150
	Mexican Rice	150
	Mushroom Risotto	200
	Lemon Rice	150
	Upma	100
	Poha	100
	Vegetable Fried Rice	200
	Vegetable Hakka Noodles	200
	Chicken Fried Rice	300
	Chicken Hakka Noodles	300
7. Soups	Tamatar Dhaniya Shorba	150
	Makai Shorba	150
	Palak Shorba	150
	Rasam	100
	Cream Of Mushroom soup	150
	Cream of Broccoli with Toasted Almonds soup	150
	Minestrone soup	150
	Roasted Tomato and bell pepper soup	150

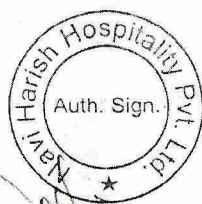


Navi Harish Hospitality Pvt. Ltd. 3/5

Finance & Accounts Officer
Navi Harish Hospitality Pvt. Ltd., Sector 14, Gurgaon
Haryana - 122009

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S.No	Item	Rate (Rs.)
	Pumpkin & Coconut Soup	100
	Vegetable Sweet Corn Soup	150
	Hot & Sour Soup	150
	Vegetable Manchow Soup	150
	Vegetable Wonton Soup	150
	Lemon Coriander Soup	150
8. North Indian Starters	Haryali Paneer Tikka	200
	Soya Chaap malai Tikka	200
	Bharwa Mushroom	200
	Tandoori Mushroom	200
	Tandoori Broccoli	200
	Dahi ke Sholay	200
	Achari Paneer Tikka	200
	Achari Chaap Tikka	200
	Chicken Achari Tikka	300
	Chicken Malai Tikka	300
	Chicken Seekh Kebab	300
	Mutton Seekh Kebab	450
	Amritsari Fish Fry	450
9. Millet Starters	Mixed Millet BhelPuri	150
	Ragi Biscuits	100
	Ragi cocktail Idly	150
	Ragi Jowar Chilla	150
	Millet Pizza	200
10. Continental Starters	Pizza Pockets	100
	Corn & Cheese Croquettes	100
	Bruschetta	100
	Vegetable Cutlet	100
	Peri- Peri Chicken Wings	250
	Chicken Sliders	250
	Fish Fingers with Tartare Sauce	300
	Fresh Spring Rolls	100
	Stir fried Lotus stem	100

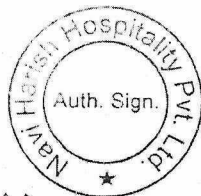


(for use only by authorized)
 Finance & Accounts Officer
 Mr. S. N. Sharma, Chartered Accountant
 C.A. No. 11000, New Delhi-110023

4/5
Navi Harish Hospitality Pvt. Ltd.

Authorized Signatory

S.No	Item	Rate (Rs.)
11. Oriental Starters	Chilly Paneer	150
	Assorted Chilly Garlic Vegetables	150
	Chilly Potato	100
	Cauliflower Manchurian	100
	Chicken Dragon Rolls	200
	Honey Chilly Chicken	200
	Chicken Satay	200
	Chicken Manchurian	200
12. Desserts	Choice of Ice cream Cups (Vanilla, Strawberry, Butterscotch)	100
	Gulab Jamun	200
	Gazar Ka Halwa	150
	Suji Ka Halwa	100
	Paysam	100
	Moong Dal Halwa	150
	Rabri-Jalebi	150
	Mini French Pastry	200
	Brownie With Chocolate Sauce	200
	Assorted Cakes	200
	Ragi Laddoo	100
	Ragi Halwa	150
	Total	23840



Navi Harish Hospitality Pvt. Ltd.

Authorized Signatory

[Handwritten signature]

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 Finance & Accounts Officer
 Station, Anand Nagar
 110022, Delhi-110022



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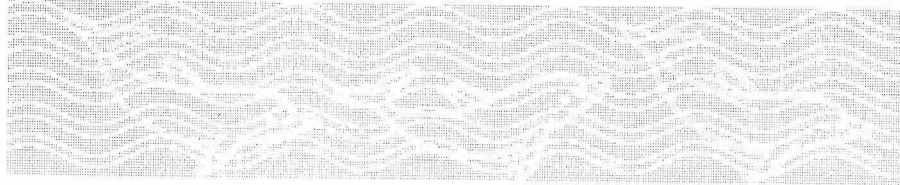
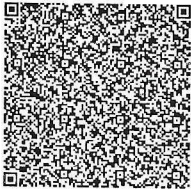
Government of National Capital Territory of Delhi

₹100

e-Stamp

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Certificate No.	: IN-DL88197878668210W
Certificate Issued Date	: 18-Nov-2024 04:44 PM
Account Reference	: IMPACC (IV)/ dl847003/ DELHI/ DL-DLH
Unique Doc. Reference	: SUBIN-DL84700324556520591353W
Purchased by	: GATHBANDHAN FARM
Description of Document	: Article 5 General Agreement
Property Description	: Not Applicable
Consideration Price (Rs.)	: 0 (Zero)
First Party	: AIIMS NEW DELHI
Second Party	: GATHBANDHAN FARM
Stamp Duty Paid By	: GATHBANDHAN FARM
Stamp Duty Amount(Rs.)	: 100 (One Hundred only)



Please write or type below this line

IN-DL88197878668210W

Dated: 19.12.2024

Agreement No. AIIMS/Caterer/2024-25 for empanelment of service providers at AIIMS, New Delhi in order to provide fixed rate quality catering services for institutional events held at AIIMS, New Delhi.

An agreement made this day of 19th December, 2024 for empanelment of service providers at AIIMS, New Delhi in order to provide fixed rate quality catering services for institutional events held at AIIMS, New Delhi between the All India Institute of Medical Sciences, Ansari Nagar, New Delhi -- 110029 through the Director, AIIMS, Ansari Nagar, New Delhi -- 110029 of the one part (hereinafter call the 1st party) and M/s Gathbandhan Farms, Palla - Bakhtawarpur Road, G.T. Karnal Road, (Near Hanuman Mandir), Delhi -- 110036, Email: 1gaaheshgupta_81@yahoo.com, Mobile: 9350089766, 9313438383 (hereinafter call the 2nd party) of the other part on the terms and conditions attached herewith.

Asstt. Stores Officer, Cafeteria

वित्त एवं लेखा अधिकारी
Finance & Accounts Officer
AIIMS, Ansari Nagar
New Delhi-110029

For Gathbandhan Farms
For Gathbandhan Farms

Page 1 of 2

Statutory Alert:

- The authenticity of this Stamp certificate should be verified at 'www.shoilestamp.com' or using e-Stamp Mobile App of Stock Holding. Any discrepancy in the details on this Certificate and as available on the website / Mobile App renders it invalid.
- The onus of checking the legitimacy is on the users of the certificate.
- In case of any discrepancy please inform the Competent Authority.

CENTRAL CAFETERIA
ALL INDIA INSTITUTE OF MEDICAL SCIENCES
ANSARI NAGAR, NEW DELHI-110029

With reference to your offer submitted against Tender No. AIIMS/Caterer/2023-24 and subsequent to approval of the Competent Authority, AIIMS, New Delhi; Agreement No. AIIMS/Caterer/2024-25 for empanelment of service providers at AIIMS, New Delhi in order to provide fixed rate quality catering services for institutional events held at AIIMS, New Delhi dated: 19.12.2024 has been concluded at the prices given at clause 19 (II) of the contract between AIIMS, New Delhi and M/s Gathbandhan Farms, Palla - Bakhtawarpur Road, G.T. Karnal Road, (Near Hanuman Mandir), Delhi – 110036, Email: maheshgupta_81@yahoo.com, Mobile: 9350089766, 9313438383 on the below given terms & conditions:

GENERAL CONDITIONS OF CONTRACT (GCC)

1. Validity and Performance Security

- 1.1 The agreement is valid for 02 years from 11/11/2024 to 10/11/2026.
- 1.2 2nd party has submitted Performance Bank Guaranty for Rs. 3,50,000/- (Three Lakh Fifty Thousand only) from Union Bank of India in term of Term Deposit/ FDR vide TDR/ FD Account No. 213523030001262 dated 19/11/2024 in favor of "AIIMS MAIN GRANT" (CIF No. 239334906) valid till 19/11/2027.
- 1.3 In the event of any failure /default of the Contractor/Service Provider with or without any quantifiable loss to the government, the amount of the performance security is liable to be forfeited. The needful will be done to cover any failure/default of the Contractor/Service Provider with or without any quantifiable loss to the Government.
- 1.4 The Purchaser will release the Performance Security without any interest to the Contractor/Service Provider on completion of the Contractor's/Service Provider's all contractual obligations.

2. Assignment

- 2.1 The Contractor/Service Provider shall not assign, either in whole or in part, its contractual duties, responsibilities and obligations to perform the contract, except with the Purchaser's prior written permission. Subletting of any type shall be completely prohibited.

3. Conditions in Scope of Work

- 3.1 The conditions given in Scope of Work in Section-IV of the Bidding Documents will also be included in General Conditions of Contract.

4. Modification of Contract

- 4.1 Based on requirement the additional locations for staff/ visitors will be given at contracted rates with mutual consent between Service Provider/Contractor and AIIMS on same terms & conditions.

5. Prices and GST

- 5.1 The Basic rates quoted are fixed. GST as per actual will be applicable and paid extra.

6. Indemnify AIIMS

- 6.1 The contractor should undertake to indemnify and hold AIIMS harmless against all costs, damages and claims arising out of any claims of his workers any person claiming through him/her or arising out of any act or omission of the contractor's personnel in the course of performance of the services or otherwise.

7. Evaluation of services and Termination for Default

- 7.1 AIIMS reserves the right to appraise and evaluate the operations of the Contractor/Service Provider, inspect and evaluate the operations and condition of the food service facilities with respect to the quantity and quality of food sold and served, the methods of service, freshness of food and raw material, the prices, the hours of meal service, and the safety, sanitation, and maintenance of the areas where the services are provided.

पूजा शर्मा
Finance & Accounts Officer
आर.ए.आर. अरुण, एन/आईएमएस, आंसरी नगर
नई दिल्ली-110029

For Gathbandhan Farms

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7.2 AIIMS reserves the right to check the food quality of items prepared in the kitchen at any time and to take the samples in the presence of representatives of Contractor/Service Provider and get it tested from Government approved Laboratories for Microbiology/Adulterant testing of raw food, cooked food, etc. regularly to maintain hygiene standards. In case the quality is found unsatisfactory and after repeated warnings the Service Provider / Contractor is not providing good quality hygienic food as per contract, the contract will be terminated and Performance Security shall be Forfeited.

8. Timely starting of Catering Services, Penalty and Termination for Default

8.1 The service provider is required to adhere to all terms and conditions of the contract at every occasion strictly. If the contractor fails to do so, the penalty as indicated in below table will be imposed for the respective faults:

Sr	Particulars	PENALTY
1	Case of Minor Non-Conformities	Rs 2000 with a written warning
2	Case of Major Non-Conformities	Rs10000 with a written warning
3	Case of 3 repeated Minor Non-Conformities of same type	50,000/-
4	Case of 2 repeated Major Non-Conformities	50,000/- plus forfeiture of Performance Bank guarantee followed by termination of the contract

Minor Non-Conformities includes: -

- Insect found in cooked food
- Objects like hair/rope, plastic, cloth etc. found in cooked food,
- Three or more complaints of unclean utensils being used and complaints not resolved by the bidder catering agency.
- Three or more complaints of unclean utensils being used and complaints not resolved by the bidder catering agency.
- Meal timings as approved by AIIMS to be followed strictly. Failing which the penalty will be levied on the bidder catering agency
- Improper waste / garbage disposal in kitchen area and its surroundings
- Use of stale / spoilt ingredients
- Deterioration in quality of food or insufficient serving of food
- Use of already used oil for frying into food item.
- Change in the Menu of any Meal without permission
- Non-adherence to cleaning schedule
- Personal hygiene and grooming standards not followed by Contractor's workers
- Any other Minor Non-Conformities decided by food safety committee / Cafeteria Management Committee of AIIMS, New Delhi

Major Non-Conformities includes: -

- Use of non-FSSAI / non approved brands of food items by the bidder catering agency
- Proven case of mass food poisoning due to consumption of the food cooked / served by the catering agency.
- Theft by catering agency staff
- Objects like metal, glass etc. found in cooked food



वि. प्र. वि. सेवा अधिकारी
Finance & Accounts Officer
अ.भा.आ. संस्थान, अरुणाचल प्रदेश, AIIMS, Anand Nagar
नई दिल्ली-110029

For Gathbandhan Farms

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11. Termination for Convenience

11.1 The Purchaser reserves the right to terminate the contract, in whole or in part for its Purchaser's convenience, by serving a written notice of 60 days on the Contractor/Service Provider at any time during the currency of the contract. The notice shall specify that the termination is for the convenience of the Purchaser/Service Provider. The notice shall also indicate inter alia, the extent to which the Contractor/Service Provider's performance under the contract is terminated and forfeit the Performance Security submitted by Purchaser and the date with effect from which such termination will become effective.

12. Notices

12.1 Notice, if any, relating to the contract given by one party to the other, shall be sent in writing or by Facsimile/email and confirmed in writing. The procedure will also provide the sender of the notice, the proof of receipt of the notice by the receiver. The addresses of the parties for exchanging such notices will be the addresses as incorporated in the contract.

12.2 The effective date of a notice shall be either the date when delivered to the recipient or the effective date specifically mentioned in the notice, whichever is later.

13. Resolution of Disputes

13.1 If dispute or difference of any kind shall arise between the Purchaser/Consignee and the Contractor/Service Provider in connection with or relating to the contract, the parties shall make every effort to resolve the same amicably by mutual consultations.

13.2 If the parties fail to resolve their dispute or difference by such mutual consultation within twenty-one days of its occurrence, then, either the Purchaser/Consignee or the Contractor/Service Provider may give notice to the other party of its intention to commence arbitration, as hereinafter provided the applicable arbitration procedure will be as per the Arbitration and Conciliation Act, 1996 of India.

13.3 In the case of a dispute or difference arising between the Purchaser and a Contractor/Service Provider relating to any matter arising out of or connected with the contract, such dispute or difference shall be referred to the sole arbitration to be appointed by the Director, AIIMS. The award of the arbitrator shall be final and binding on the parties to the contract subject to the provision that the Arbitrator shall give reasoned award in case the value of claim in reference exceeds Rupees One lakhs (Rs. 1,00,000/-)

13.4 Venue of Arbitration: The venue of arbitration shall be the place from where the contract has been issued, i.e., New Delhi, India.

13.5 Jurisdiction of the court will be from the place where the Tender Document has been issued, i.e., New Delhi, India

13.6 Applicable Law: The contract shall be governed by and interpreted in accordance with the laws of India for the time being in force.

14 Withholding and Lien in respect of sums claimed.

14.1 Whenever any claim for payment arises under the contract against the Contractor/Service Provider the purchaser shall be entitled to withhold and also have a lien to retain such sum from the security deposit or sum of money arising out of under any other contract made by the Contractor/Service Provider with the purchaser, pending finalization or adjudication of any such claim.

14.2 It is an agreed term of the contract that the sum of money so withheld or retained under the lien referred to above, by the purchaser, will be kept withheld or retained till the claim arising about of or under the contract is determined by the Arbitrator or by the competent court as the case may be and the Contractor/Service Provider will have no claim for interest or damages whatsoever on any account in respect of such withholding or retention.



वित्त एवं लेखा अधिकारी
Finance & Chief Accounts Officer
आचार्य विद्यापीठ, अरुणोदय, आनंद नगर
एन.डी. 110029

For Gathbandhan Farms

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15. Fall Clause

15.1 Fall clause is a price safety mechanism. The fall clause provides that if the contract holder reduces its price or sells or even offers to sell the contracted goods of identical specification and terms & conditions to that of the contract, at a price lower than the contract price, to any person or organization during the currency of the Contract, the Contract price will be automatically reduced with effect from that date for all the subsequent supplies under the Contract and the contract amended accordingly.

16. CATERING SPECIFIC TERMS AND CONDITIONS

1. The catering services shall be provided on each occasion on a short notice of 24 hours.
2. Use of cooking soda in rice or other items, Maida in chapati and MSG and Vanaspati (Dalda), Coloring items etc in other food items is strictly prohibited.
3. Adequate quantity of toothpick and mouth fresheners shall be kept on the centre table and paper/cloth napkins will be supplied.
4. The Contractor will bring his own tools, cookers, hot boxes, trolleys. Equipment utensils, plates, jugs etc. in sufficient quantity as needed to maintain the catering services.
5. Normally the service is a buffet service, however at times on instructions service as per specifications are to be provided i.e. sit-down service, banquet or any other form. The service of all food items should be "UNLIMITED" as per the requirement of the participants/guests from the spread available.
6. The Contractor shall provide crockery, cutlery, table linen & frills, cooking utensils and other articles that are necessary and required for providing catering services. The Contractor shall at all times keep and maintain all the articles in a clean, neat, hygienic and tidy order.
7. Provisions, fruits and vegetables etc
 - (i) The quality of food and provisions shall be of good standard as specified in permissible brands list. AIIMS shall have authority to inspect such articles of food and provisions and shall have full powers to order discontinuance of use of such articles of food and provision which are found to be not meeting the standard set out in the contract and on grounds of hygiene. It shall be the responsibility of the Contractor to store the material in an appropriate and hygienic manner.
 - (ii) There shall be no re-chafing i.e., leftover food of one meal shall not be served at the next meal.
 - (iii) Reuse of burnt oil is strictly prohibited. Oil, once used will not be reused.
8. The Contractor shall ensure that cooking vessels and other utensils used for preparing non-vegetarian dishes are not used for cooking and serving vegetarian food.
9. A separate cooking arrangement and use of separate utensils etc. shall be ensured for Vegetarian and Non-Vegetarian dishes.
10. The Contractor/Service Provider shall:
 - Ensure compliance of Schedule 4 (Part 2) and (Part 5) of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 of FSSAI and to any revision issued by FSSAI from time to time.
 - Ensure to have valid FSSAI License during currency of contract and also submit a copy of same to the Institute & renew periodically on its own. Failure to do so will attract penalty as well as termination of contract.
 - Ensure Trained and Certified Food Safety Supervisor as per FSSAI norms.
 - Ensure to have a valid license under Contract Labour (R&A) Act, 1970 and also submit a copy of such license to the Institute & renew periodically on its own cost.
 - Ensure to have a valid Trade license and also submit a copy of the same to the Institute & renew it periodically on its own cost.



वित्त एवं लेखा अधिकारी
Finance & Chief Accounts Officer
आर्य समाज, अरुणाचल प्रदेश, नगर, AIIMS, Anand Nagar
पिन कोड-110029

For Gathbandhan Farms

M. P. Goyal
Prop.

- Abide by all the necessary provisions of various other Labour Laws/Acts viz. ESI/Bonus, Workmen's Compensation and any other laws and rules applicable in this regard.
- Have Fire Safety equipment at the cooking and serving area as per Fire safety norms in force on the day. In case of large gatherings, the vendor shall have to arrange for additional fire safety equipment and plan of emergency exits etc. as per norms.
- Ensure that the staff is not below the age of 18 years and are medically fit.
- Ensure the regulations of the Government regarding non-smoking in public places.
- Ensure that no advertisements of any brand, firm etc. will be displayed in the given area.
- The contractor or his authorized representative has to attend a review meeting every month or as and when required, for discussion, evaluation of performance of the contract, and compliance to statutory issues, etc. Failing to do so shall attract a penalty as per table mentioned in annexure.
- The Contractor will ensure that hazardous or inflammable or any intoxicating material is not stored in the AIIMS premises.
- A Quality Assessment Committee/ Food Safety Committee of AIIMS / Cafeteria Management Committee will be empowered to inspect and oversee functioning of Catering Services with a view to ensure hygiene and sufficient service. The committee members/ representatives may do surprise inspections, enquire about arrangements and take details about food items/ supplies etc. without any permission/ intimation to the vendor.
- In case of VVIP visits to the event, the contractor shall be bound to follow the safety norms and protocols as per Govt rules and as per instructions of the Security agencies over and above the terms of the contract.
- The mobile numbers of Canteen contractors, senior managers and supervisors will be made available to AIIMS and the party which is contracting for a particular event both and they will not switch off the phone at critical times when called for service-related matters.
- For carry away snacks \ meals the packaging/parcelling will be done by the Contractor. The cost of packaging must be included in the price of the food products. Packaging should be of superior quality and made of biodegradable material, which can hold all types of food for more than 5 hours.
- The catering agency shall not be allowed to use electricity as fuel. The contractor will also not be allowed to use hard coal/wood as fuel.
- Tables and sitting areas provided in the dining space closed/open shall be required to be cleared and cleaned immediately after use by the Caterer.
- Maintenance of utensils/crockery/cutlery/ovens/fridge/or any other appliances installed by the Caterer for catering purpose etc. will be the sole responsibility of the Caterer.
- Transportation arrangements of all kinds related to catering will come under the caterer's scope. However, the goods vehicles shall have to follow the Institute norms for the use of various internal roads and in case of specific requirement, it will be the vendor's responsibility to seek prior permission from AIIMS Security and Traffic Department at least 2 days in advance.
- Storing/ supply/ sale and consumption of drugs, alcoholic drinks, cigarettes or any other items of intoxication are strictly prohibited in the AIIMS campus. Any breach of such restrictions by the Contractor will attract strict legal action and penalty as per table mentioned in annexure against the Contractor as per statutory norms and as decided by the competent authorities.
- The Contractor shall install his electronic fly kill/ insect repellent equipment. Emergency lighting/ gas in adequate numbers as per the gathering and as per the site. If such things require any fuel supply, it will be borne by the vendor.

Finance & Accounts Officer

 AIIMS, Anand Nagar

 Delhi-110029

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- In the event of any food poisoning/contamination, the contractor will be held fully responsible and will attract other penal actions under the law. The contractor will ensure proper sanitation/hygienic conditions in the premises and deploy persons free of infectious diseases.
- The contractor shall be the employer for his workers and shall be responsible for their work, conduct and etiquettes. The AIIMS will not be held responsible fully or partially for any dispute that may arise between the contractor and his workers either directly or indirectly.
- Reheating and temporary storage of food items shall only be allowed in the new constructed area near JL Auditorium only for the date of the event. The area shall be handed over to AIIMS officials within three hours of the completion of the event. The cleanliness and up keep the area will be the responsibility of the vendor who has use this space. In case of non-compliance the penalty will e levied as per the terms and conditions of the contract.
- The AIIMS administration will try to arrange for a temporary place (based on requirement and booking, which will be used only for cooking and storing their food items) for the particular event only. AIIMS will try to provide facilities like clean water, electricity, drainage etc. However, the electricity provided by AIIMS for lighting the cooking area cannot be used for cooking purposes.
- During the time of usage this temporary kitchen space shall be mandatorily kept in clean and hygienic conditions. After the work is over, the vendor will have to clean and handover the space to AIIMS.
- The garbage of the Kitchen shall also be disposed of by the contractor suitably. In case the cleaning of the temporary kitchen space is inadequate or garbage is not cleared suitably, AIIMS shall impose the penalty as per the clause given above.
- The caterer is required to maintain the details of all his employees/workers verifying their character and antecedents through Delhi Police Verification. It will be the duty of the vendor to check for antecedents of all workers before hiring and sending to AIIMS site. In case any suspicious/ unverified person is found with the vendor, legal action can be taken against the vendor.
- The contractor shall use or sell/provide good quality ISI/Agmark/Food grade/FSSAI certified products only all the time as per requirement and schedule drawn for the purpose by the concerned authorities.
- Cap /shirt/ apron/ readable name tag/ ID card is part of the uniform that is to be provided by the vendor to his employees. If the staff is found with no ID card, action shall be taken as per penalty clause.

11. Standard of Catering

- (i) The quality of articles of food and provisions should be of good standard as specified in the attached permissible brands list. AIIMS officials will have authority to inspect such articles of food and provisions and will have full powers to order discontinuance of use of such articles of food and provision, which are found to be of unsatisfactory standard and on grounds of hygiene.
- (ii) A high standard of catering shall be maintained at all times with due regard to quantity, quality and purity of foodstuffs. High standard of cleanliness in preparation and handling of food items, cooked and cut food servings should be maintained. The workmen handling the cooking and cutting directly should maintain a high level of personal hygiene and cleanliness. Courtesy should be observed while servicing the guests and staff members.
- (iii) The Contractor shall ensure that the food items supplied are as per the standards of fitness prescribed by the Government authorities and if at any time any fine is imposed by the Government authorities (for Eg. by the food inspectors/ food dept.) the same shall be borne by the contractor and AIIMS will not pay any fine or penalty that may arise/or that may be imposed on account of the fault of the Contractor. The Contractor shall be personally and solely responsible for any consequences due to food poisoning. Besides refusal of the entire payment for the sessions, during which such food poisoning has occurred, AIIMS may initiate further stringent action, as may deem fit.



निदेशक, आरोग्य विभाग
 Finance & Chief Accounts Officer
 AIIMS, Ansari Nagar
 New Delhi-110029

For Gathbandhan Farms


 Prop.

- (iv) The standard of cleanliness of kitchen utensils, crockery, glassware, cutlery, linen etc. shall be of very high order and any laxity in this regard will attract severe penalties.
- (v) Utensils, cups, saucers, flasks, crockery, etc. should be scrubbed and cleaned thoroughly with soap water and hot water.
- (vi) The Caterer should ensure that the entire catering premises are kept hygienic and clean. A thorough master cleaning ought to take place for all equipment, fixtures, utensils by removing the grime, grease, stains, oil etc. wiped well by clean cloth and dried.
- (vii) The service provider has to submit satisfactory job completion cum feedback report (taken from the end user) after every occasion as per annexure given at Section X.

17. CONTRACTOR'S EMPLOYEES

- i. The employees engaged by the contractor shall be of trained and experienced people having good health, character, well behaved; obedient and skilful in their tasks. They should be conversant with English and Hindi.
- ii. The contractor shall furnish a list of his/her employees to be deployed along with qualifications, experience, address, photos, etc.
- iii. The Contractor shall ensure that they observe cleanliness and are properly dressed in clean uniform consisting of Cap /shirt/ apron/ readable name tag/ ID card during their hours of service.
- iv. The Contractor should take all precautionary measures to ensure the safety of the workmen employed by the contractor and AIIMS shall not be responsible in case of any eventuality.
- v. The Contractor shall ensure that none of his personnel on duty is in inebriated state or consume drugs, prohibited substances, smoke, etc., while on duty/AIIMS premises.
- vi. In case of theft of any material/cash takes place from the AIIMS premises on account of the negligence on the part of the employees employed by the Contractor, the Contractor would be liable for such lapse and the amount, if any, would be recovered from the Contractor while settling the bill.

18. Miscellaneous conditions

- i. The Contractor shall cooperate with the other Contractors working in the campus.
- ii. The authorized representatives of AIIMS shall check the quality and quantity of the items supplied and served.
- iii. Contractor to make sure that the Food is served at the right temperature.

19. Scope of Work and Estimated Sale

I. Scope of Work

AIIMS, New Delhi hosts a large number of academic events and is also visited by a large number of national and international delegations. Serving good quality, healthy and hygienic food and refreshments to all visitors to AIIMS, New Delhi is paramount, and for that it is essential to have a multiple service providers empaneled with AIIMS, New Delhi to provide catering services at a short notice as well as planned catering services.

Accordingly, 3 service providers are to be empanelled at AIIMS, New Delhi to provide fixed rate quality catering services for various meetings, CME's, events etc. being held at AIIMS, New Delhi.

Central Cafeteria had arranged for the above mentioned events in the previous year for an amount approx. Rs. 45 lakhs to 50 lakhs at subsidized rates whereas a large number of events are being catered by other caterers.

To provide fixed rate catering services for various meetings, CME's, events etc. to avail of quality catering services at competitively discovered rates for a period of 2 years only as per "General Terms and Conditions of contract enclosed" in the Bidding Document for the menu items and add on items tabulated below:



For Gathbandhan Farms
Finance & Chief Accounts Officer
AIIMS, New Delhi
110029

For Gathbandhan Farms
M. P. Gupta
Prop.

II. Details about Scope of Work:

Menu Items with prices:

Sl.	Description of Work / Item(s)	Rate
1	BUFFET LUNCH AND DINNER (North Indian) – Menu 1	350.00
2	BUFFET LUNCH AND DINNER (North Indian) – Menu 2	400.00
3	BUFFET LUNCH AND DINNER (North Indian) – Menu 3	450.00
4	BUFFET LUNCH AND DINNER (North Indian) – Menu 4	500.00
5	BUFFET LUNCH AND DINNER (North Indian) – Menu 5	550.00
6	BUFFET LUNCH AND DINNER (North Indian) – Menu 6	600.00
7	BUFFET LUNCH AND DINNER (Continental) – Menu 1	350.00
8	BUFFET LUNCH AND DINNER (Continental) – Menu 2	375.00
9	BUFFET LUNCH AND DINNER (Continental) – Menu 3	450.00
10	BUFFET LUNCH AND DINNER (Continental) – Menu 4	450.00
11	BUFFET LUNCH AND DINNER (Continental) – Menu 5	475.00
12	BUFFET LUNCH AND DINNER (Continental) – Menu 6	550.00
13	BUFFET LUNCH AND DINNER (South Indian)	400.00
14	BUFFET LUNCH AND DINNER (Oriental) – Menu 1	350.00
15	BUFFET LUNCH AND DINNER (Oriental) – Menu 2	400.00
16	BUFFET LUNCH AND DINNER (Oriental) – Menu 3	400.00
17	BUFFET LUNCH AND DINNER (Oriental) – Menu 4	450.00
18	Indian Breakfast	200.00
19	Western Breakfast	200.00
20	Millet Menu 1	400.00
21	Millet Menu 2	450.00
22	Packed Thali Lunch/ Dinner (Veg)	275.00
23	Packed Thali Lunch/ Dinner (Non-Veg)	300.00
24	Hi Tea – Menu 1	350.00
25	Hi Tea – Menu 2	275.00
26	Hi Tea – Menu 3	225.00
27	Hi Tea – Menu 4	180.00
28	Hi Tea – Menu 5	200.00
29	Hi Tea – Menu 6	150.00
30	Refreshment Packet Box – A Category	125.00
31	Refreshment Packet Box – B Category	110.00
32	Refreshment Packet Box – C Category	115.00
33	Prices of add-on items	Annexure 1

For Gathbandhan Farms
Accounts Officer
Gathbandhan Farms, Anand Nagar
Cell: 9414002000 / 941410329

For Gathbandhan Farms

M. P. Gupta
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1) Detailed configuration/ specifications of above menu items is as below:

MENU

A.BUFFET LUNCH AND DINNER (NORTH INDIAN)

LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (NORTH INDIAN)

SALADS	Beverages	Desserts	Accompaniments
Coleslaw	Assorted Soft Drinks	Choice of Ice cream Cups	Achar, Papad, Chutney
Waldorf Salad	Mint Virgin Mojito	(Vanilla, Strawberry, Butterscotch)	
Green Salad	Blue Lagoon	GulabJamun	
Kachumber	NimbuPani	GazarKaHalwa	
AlooChaat		Moong Dal Halwa	
MakaiChaat		Rabri-Jalebi	
Pickled Vegetable Salad			
Fruit Salad			
Vinegar Onions			

MAIN COURSE

1. Vegetables

Veg Gravy	Dry Vegetable	LENTIL	Non-Veg Gravy
MatarPaneer	Mixed Vegetable	Dal Makhni	Butter Chicken
ShahiPaneer	AlooCapsicum	PindiChana	Chicken Curry
PalakPaneer	AchariGobhi Masala	Rajma Masala	Mutton Korma
MalaiKofta	Bhindi Do pyaaza	KadhiPakoda	Mutton Rogan Josh
MethiMalai Mushroom	BaigankaBharta	Dhabewali Dal	Fish Curry
Dum Aloo	Vegetable Jalfrezi	Yellow Dal Tadka	
Tawa Soya Chaap Masala			

2. Rice Preparation – Select One i. Peas Pulao ii. Jeera Rice iii. Vegetable Pulao iv. Basmati Steamed Rice v. Non-Veg Biryani	3. Indian Breads – Select any two i. LachhaParatha ii. Missi Roti iii. Butter Naan iv. Tandoori Roti v. Tawa Roti vi. Puri
4. Yogurt Preparation – Select One i. Boondi Raita ii. Dahi Vada iii. Mixed Vegetable Raita iv. Mixed Fruit Raita	5. Soups (Select One) i. Tamatar Dhaniya Shorba ii. Makai Shorba iii. Palak Shorba

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 Gathbandhan Farms, Anand Nagar
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6. Starters (Select Two)	7. Starters (Non-Vegetarian)
i. Haryali Paneer Tikka	i. Chicken Achari Tikka
ii. Soya Chaap Malai Tikka	ii. Chicken Malai Tikka
iii. Bharwa Mushroom	iii. Chicken Seekh Kebab
iv. Tandoori Mushroom	iv. Mutton Seekh Kebab
v. Tandoori Broccoli	v. Amritsari Fish Fry
vi. Dahike Sholay	
vii. Achari Paneer Tikka	
viii. Achari Chaap Tikka	

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

MENU CONFIGURATION FOR BUFFET LUNCH AND DINNER (NORTH INDIAN)

Menu - 1 1 Beverage 2 Salad 1 yogurt Preparation 1 Veg Gravy 1 Veg Dry 1 Dal 1 Rice 2 Indian Breads Accompaniments 1 Hot/Cold Dessert	Menu - 2 1 Beverage 1 Soup 1 Starter 2 salad 1 Yogurt Preparation 2 veg Curry 1 Veg Dry 1 Dal 1 Rice 2 Indian Breads Accompaniments 1 Hot Dessert 1 Cold Dessert	Menu - 3 2 Beverage 2 Starter 1 Soup 4 Salad 2 yogurt Preparation 2 Veg Gravy 2 Veg Dry 2 Dal 2 Rice 3 Indian Breads Accompaniments 2 Hot Desserts 1 Cold Dessert
Menu - 4 1 Beverage 2 Salad 1 yogurt Preparation 1 Veg Gravy 1 Veg Dry 1 Dal 1 Non Veg Curry 1 Rice 2 Indian Breads Accompaniments 1 Hot/Cold Dessert	Menu - 5 1 Beverage 1 Soup 1 Starter + 1 NV Starter 2 salad 1 Yogurt Preparation 2 veg Curry 1 Veg Dry + 1 NV Curry 1 Dal 1 Rice 2 Indian Breads Accompaniments 1 Hot Dessert 1 Cold Dessert	Menu - 6 2 Beverage 2 Starter + 2 NV Starter 1 Soup 4 Salad 2 yogurt Preparation 2 Veg Gravy + 2 NV Curry 2 Veg Dry 2 Dal 2 Rice 3 Indian Breads Accompaniments 2 Hot Desserts 1 Cold Dessert

वित्त एवं मुद्रा लेखा अधिकारी
Finance & Chief Account Officer
आ. वित्त एवं मुद्रा लेखा अधिकारी, आ. वित्त एवं मुद्रा लेखा अधिकारी, आ. वित्त एवं मुद्रा लेखा अधिकारी
आ. वित्त एवं मुद्रा लेखा अधिकारी, आ. वित्त एवं मुद्रा लेखा अधिकारी, आ. वित्त एवं मुद्रा लेखा अधिकारी

For Gathbandhan Farms

M. P. G. P. L.
Prop.

LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (CONTINENTAL)

SALADS (Select any two)	Beverages (Select any two)	Desserts (Select ONE)	Accompaniments
Coleslaw	Assorted Soft	Choice of Ice cream	Dressings- Thousand Island
Waldorf Salad	Drinks	Cups (Vanilla,	Dressing, French Dressing,
Corn and Peas salad	Mint Virgin	Strawberry,	Balsamic Vinaigrette, Caesar
Pickled Vegetable Salad	Mojito	Butterscotch)	Dressing
Fruit Salad	Blue Lagoon	Mini French Pastry	
German Potato Salad	NimbuPani	Brownie With Chocolate	
Pasta Salad		Sauce	
Sweet Corn Salad		Assorted Cakes	
Boiled Egg Salad (NV)			

MAIN COURSE

Vegetable	Potato	Pasta	Non-Veg
Baked Vegetables	Herb Roasted Potato Wedges	Pasta Arrabiata	Roasted Chicken with Roasted Corn Salsa
Tossed Mushrooms and Garlic and Thyme	Potato Mash with Rosemary Butter	Pasta Aglio olio	Rosemary Chicken with Dijon Mustard Sauce
Grilled Cottage Cheese Steak	Baked Potatoes	Baked Pasta with corn and spinach	Grilled Chicken with Barbeque Sauce and Roasted Vegetables
Grilled Vegetables with Barbeque Sauce	Potato Fries with Peri-Peri Seasoning	Pasta Alfredo	Grilled Fish with Lemon Butter Sauce
Ratatouille		Pasta Primavera	
		Mac and Cheese	

SOUPS i. Cream of Mushroom ii. Cream of Broccoli with toasted almonds iii. Minestrone iv. Roasted tomato and Bell Pepper Soup v. Pumpkin and Coconut Soup	BREADS i. Garlic Bread ii. Bread Rolls
STARTERS (Veg.) i. Pizza Pockets ii. Corn & Cheese Croquettes iii. Bruschetta iv. Vegetable Cutlet	STARTERS (Non. Veg.) i. Peri- Peri Chicken Wings ii. Chicken Sliders iii. Fish Fingers with Tartare Sauce
Rice i. Herbed Rice ii. Mexican Rice iii. Mushroom Risotto	

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU.



Finance & Chief Accounts Officer
 ८५, आनंद नगर, अमृतसर, पंजाब/AMNS, Anand Nagar
 १४३००१, India. Phone: ०१८२-२२२२२२

For Gathbandhan Farms

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MENU CONFIGURATIONS FOR BUFFET LUNCH AND DINNER (CONTINENTAL)

Menu - 1. 1 Beverage 3 Salads 1 Starter 1 Soup 2 Vegetables preparation 1 Potato preparation 1 Pasta 1 Rice preparation 1 Garlic Bread 1 Dessert Accompaniments	Menu - 2. 2 Beverage 4 Salads 2 Starter 1 Soup 2 Vegetables preparation 1 Potato preparation 2 Pasta 1 Rice preparation 1 Garlic Bread 2 Dessert Accompaniments	Menu - 3. 3 Beverage 4 Salads 4 Starter 2 Soup 3 Vegetables preparation 2 Potato preparation 2 Pasta 2 Rice preparation Bread rolls 1 Garlic Bread 2 Dessert Accompaniments
Menu - 4. 1 Beverage 3 Salads 2 Starter (1 Veg, 1 NV) 1 Soup 2 Vegetables 1 Non. Veg 1 Potato 1 Pasta 1 Rice 1 Garlic Bread 1 Dessert Accompaniments	Menu - 5. 2 Beverage 4 Salads 3 Starter (Veg & Non-Veg) 1 Soup 2 Vegetables 1 Non. Veg 1 Potato 2 Pasta 1 Rice 1 Garlic Bread 2 Dessert Accompaniments	Menu - 6. 3 Beverage 4 Salads 4 Starter (2Veg, 2Non-Veg) 2 Soup 3 Vegetables 2 Potato 2 Pasta 2 Non Veg. 2 Rice Bread rolls 1 Garlic Bread 2 Dessert Accompaniments

C.BUFFET LUNCH AND DINNER (SOUTH INDIAN)

LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (SOUTH INDIAN)

Salads	Beverages	Desserts	Accompaniments
i.Green Salad ii.Kachumber Salad	i.Assorted Soft Drinks ii.Mint Virgin Mojito iii.NimbuPani	i. SujiKaHalwa ii. Moong Dal Halwa iii. Paysam iv. Ice Cream	i. Types of Papad ii. Banana Chips iii. Coconut Chutney iv. Tomato Peanut Chutney

Starters –	Soups –	Breads –	Curry –	Rice –	Sides –
i. Podi Idly ii. Paniyaram	·Rasam	·Appam ·Malabar Parotta ·Dosa ·Uttapam	·Sambhar ·Vegetable Stew	·Lemon Rice ·Upma ·Poha	·Vada ·Idly

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

Finance & Chief Accounts Officer
 Aneari Nagar

For Gathbandhan Farms

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MENU CONFIGURATION FOR BUFFET LUNCH AND DINNER (SOUTH INDIAN)

1 Beverage, 1 Soup, 2 Salads, 2 Starters, 3 Veg Curry, 1 Rice, uttapam, dosa, 2 Sides, 2 Breads, 2 Dessert, (1 HOT, 1 COLD) Accompaniments

D. BUFFET LUNCH AND DINNER (ORIENTAL)

LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (ORIENTAL)

SALADS (Select any two)	Beverages (Select any two)	Desserts (Select ONE)	Accompaniments
Kimchi Salad Leafy Salad with Thai Dressing Fruit Salad Noodles Salad Pineapple Salad	Assorted Soft Drinks Mint Virgin Mojito Blue Lagoon Nimbu Pani	Choice of Ice cream Cups (Vanilla, Strawberry, Butterscotch) Mini French Pastry Brownie With Chocolate Sauce Assorted Cakes	Dressings- Chilly Vinegar, Soya Sauce, Sweet Chilly Sauce, Spicy Red Chilly Chutney

Soup i. Vegetable Sweet Corn Soup ii. Hot & Sour Soup iii. Vegetable Manchow Soup iv. Vegetable Wonton Soup v. Lemon Coriander Soup	Starters (Veg.) i. Fresh Spring Rolls ii. Stir fried Lotus stem iii. Chilly Paneer iv. Assorted Chilly Garlic Vegetables v. Chilly Potato vi. Cauliflower Manchurian	Starters (Non-Veg.) i. Chicken Dragon Rolls ii. Honey Chilly Chicken iii. Chicken Satay iv. Chicken Manchurian
Main Course Veg. i. Vegetables in Schezwan Sauce ii. Vegetable Manchurian in Hot & Sour Sauce iii. Tofu in Chilly Garlic Sauce iv. Stir fried Vegetables	Main Course (Non-Veg.) i. Dragon Chicken in Schezwan Sauce ii. Chicken Manchurian in Hot & Sour Sauce iii. Fish in Thai Basil Sauce	Rice & Noodles i. Vegetable fried Rice ii. Vegetable HAKKA noodles iii. Chicken Fried Rice (NV) iv. Chicken Hakka Noodles (NV)

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

मिा एवं मुख् लेखा अधिकारी
Finance & Chief Accounts Officer
अ. ग. अ. संस्थान, अखरी नरवाहम, आसरी नगर
पिन विवरण-110029 पिन विवरण-110029

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MENU CONFIGURATION FOR BUFFET LUNCH AND DINNER (ORIENTAL)

Menu - 1.	Menu - 2.	Menu - 3.	Menu - 4.
1 Beverage	1 Beverage	Configuration 1	Configuration 2
1 Soup	2 Soup	Above + 1 Non-Veg	Above + 2 Non-Veg
1 starter	2 starters	Main course + 1	Main course + 2
2 Salads	3 Salads	Non-Veg Starter	Non-Veg Starter
2 Veg Main Course	3 Veg Main Course		
1 Rice	1 Rice		
1 Noodles	1 Noodles		
2 Dessert	3 Dessert		
Accompaniments	Accompaniments		

E.BREAKFAST BUFFET

MENU CONFIGURATION FOR BREAKFAST BUFFET

Indian Breakfast- Menu 1	Western Breakfast – Menu 2
i. IdliSambhar& Chutney	i. Butter Toast
ii. VadaSambhar& Chutney	ii. Sandwich
iii. AlooBonda	iii. Fresh Cut Seasonal Fruits
iv. IndoriPoha	iv. Pancakes
v. RawaUpma	v. Cornflakes/ Choco Flakes/ Muesli with Milk
vi. Puri with AlooBhaji	vi. Boiled Eggs
vii. Stuffed Paratha (Aloo, Gobhi, Paneer, Mix.)	vii. Omelette
viii. Dahi Cups	viii. Fresh Fruit Juice
ix. Tea/ Coffee	ix. Tea/Coffee

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

F.BUFFET LUNCH AND DINNER (MILLET)

LIST OF OPTIONS FOR BUFFET LUNCH AND DINNER (MILLET)

SALADS	Beverages	Desserts	Accompaniments
Kachumber Salad	Assorted Soft	Choice of Ice cream Cups	
Vinegar Onions	Drinks	(Vanilla, Strawberry,	Coconut Chutney,
Green Salad	Mint Virgin Mojito	Butterscotch)	DhaniyaPudina Chutney, Peanut
AlooChaat	NimbuPani	RagiLaddoo	Chutney, Garlic Chutney
MakaiChaat		RagiHalwa	

For Gathbandhan Farms

Mr. P. G. J. Prop.

दिनांक एवं मुख्या लेखा अधिकारी
 Finance & Chief Accounts Officer
 ज.श.जा.संस्थान, असांरी, रा.मध्यप्र., Asansari Nagar
 नई दिल्ली-110029, New Delhi-110029

Starters i. Mixed Millet BhelPuri ii. Ragi Biscuits iii. Ragi cocktail Idly iv. RagiJowarChilla	Main Course i. JowarUpma ii. BajraKhichadi iii. Kangni Lemon Rice iv. Kodo Biryani v. JowarDosa vi. RagiJowarUttapam	Lentils i. Yellow Dal Tadka ii. KadhiPakoda iii. Rajma Masala iv. UradChane Ki Dal	Vegetable i. Mix Vegetable ii. Aloo Capsicum iii. AlooMatar
Gravy i. Navratan Korma ii. MatarPaneer	Breads · Mix Millet Roti · Millet Pizza	Yogurt i. BoondiRaita ii. Mix Raita	

MENU CONFIGURATION FOR BUFFET LUNCH AND DINNER (MILLET)

*MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH THE MENU

S.no	Item	Weight
1.	Salad	50-60 gms
2.	Yogurt Preparation	90-100 gm
3.	Veg Gravy/ Non-Veg Gravy	150 gms with 45 gmspaneer/ two-piece Chicken/Mutton
4.	Dry Vegetable	100 gms
5.	Dal	100 gms
6.	Rice	100 gms
7.	Breads	2 Tandoori/ 4 Tawa
8.	Dessert	50-60 gms
9.	Accompaniment	1 Each

For Gathbandhan Farms

नि. एवं वृत्त लेखा अधिकारी
Finance & Chief Accounts Officer
अ. व. अ. संचालन, अंसरी नगर (AMCS, Ansaari Nagar)
पु. वि. 110029 (पु. वि. 110029)

LIST OF OPTIONS FOR LUNCH AND DINNER (PACKED)

Options will consist all items of different cuisines mentioned in this document

MENU CONFIGURATION FOR LUNCH AND DINNER (PACKED)

(Veg. Thali)	(NON Veg Thali)
1 Salad	1 Salad
1 yogurt Preparation	1 yogurt Preparation
1 Veg Gravy	1 Non Veg Gravy
1 Veg Dry	1 Veg Dry
1 Dal	1 Dal
1 Rice	1 Rice
Indian Breads	Indian Breads
Accompaniments	Accompaniments
1 Hot/Cold Dessert	1 Hot/Cold Dessert

H. MENU CONFIGURATION FOR Hi – TEA

LIST OF OPTIONS FOR HI - TEA

Vegetable Snacks i. Cocktail Samosa ii. Cocktail Veg. Puff iii. PaneerPakoda iv. Assorted Mix Veg Pakoda v. Vegetable Cutlet vi. Vegetable Grilled Sandwich vii. Assorted Vegetable Sandwich viii. Mix Veg Mini Pizzas ix. PapdiChaat x. Fresh Fruit Chaat xi. Cocktail Mix Veg Idly xii. Corn and Spinach Samosa xiii. Sweet Corn xiv. Sprouts Chaat xv. ChanaVada xvi. Dal Kachori xvii. Khandvi xviii. Dhokla xix. Roasted dry nuts xx. Farsan	Beverages i. Assorted Soft Drinks ii. Tetra Pack Juice iii. Fresh Juice iv. Tea v. Coffee vi. Coconut Water(Tetra Pack) vii. Sweet Lassi Plain(Tetra Pack) viii. Flavoured Sweet Lassi(Tetra Pack) ix. TadkaChaach (Tetra Pack) x. Aam Panna (Tetra Pack)
Desserts i. Muffin/ Cupcakes ii. GulabJamun / burfi / balushahi iii. Mewa Bite iv. Rasgulla v. Ice Cream	Biscuits/Cookies i. Assorted Butter Cookies ii. Kaju Cookies iii. Almond Cookies iv. Jeera Biscuits v. Rusks

MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH Hi- Tea.



वित्त एवं मुख्य लेखा अधिकारी
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 पिन-201305, फोन-2222222

For Gathbandhan Farms

M. P. Gath

Prop.
Page 18 of 22

MENU CONFIGURATION FOR Hi Tea

Menu - 1	Menu - 2	Menu - 3
4 Hot Snacks 2 Cold Snacks 4 types roasted nuts 3 Dessert 2 types cookies a. Freshly Prepared Tea Coffee b. Black coffee / tea c. green tea / cappuchino / Assam tea / Darjeeling tea / Milk d. (with sugar/ without sugar)	2 Hot Snacks 2 Cold Snacks 3 types roasted nuts 2 Dessert 2 types cookies a. Freshly Prepared Tea / Coffee b. Black coffee / tea c. (with sugar/ without sugar)	1 hot snack 1 cold snack 2 types cookies a. Freshly Prepared Tea / Coffee b.(with sugar/ without sugar)
Menu - 4	Menu - 5	Menu - 6
2 hot snack Or two type cookies or 2 cold snacks a. Freshly Prepared Tea / Coffee b.(with sugar/ without sugar)	2 types cookies 2 type roasted nuts Only tea and coffee supplied as components separately; hot water, milk, sugar, coffee powder and tea bag assortment (with minimum 4 types of tea bags like assam tea, masala tea, lemon tea, ginger tea)	2 types cookies a. Freshly Prepared Tea / Coffee b.(with sugar/ without sugar)

MINERAL WATER BOTTLES (250ML/300ML) TO BE SERVED ALONG WITH All Hi Tea Menus.

I. REFRESHMENT BOXES

Item (Choose three)	Specification Weight
i. Dal Vada	35-40 gms
ii. Samosa	50-60 gms
iii. Veg. Pakora	40-50 gms
iv. Veg. Cutlet	40-50 gms
v. Dry Kachori	40-50 gms
vi. Vegetable Sandwich	70-80 gms
vii. Vegetable Patty	40-50 gms
viii. PaneerKulcha	100-120 gms
ix. Packet Of Branded Biscuits	1 Packet of 2 or 3 pcs.
x. Branded Chips Packet	30 – 50 gms
xi. Muffin	45-50 gms
xii. Fresh Seasonal Fruit	80 – 100 gms
Beverage (Includes Both)	
xiii. Tetra Pack Drink	200 ml
xiv. Mineral Water Bottle	250-300 ml

[Signature]

वित्त एवं मुख्य सेवा अधिकारी
Finance & Chief Accounts Officer
जिला पंचायत, अमरावती, महाराष्ट्र/AMPS, Amravati Nagar
पिन-431002, Dist-431002

For Gathbandhan Farms

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MENU CONFIGURATION FOR REFRESHMENT BOXES

Refreshment Packet Box – A category	Refreshment Packet Box – B category	Refreshment Packet Box – C category
1 kachori/cutlet/bread pakoda/samosa 1 sandwich 1 muffin 1 packet of biscuit 1 packet of chips 1 tetra pack juice / cold coffee 1 water bottle Accompaniments	1 kachori/cutlet/bread pakoda/samosa 1 dal vada 1 sandwich or packet of chips 1 dry Indian sweet 1 tetra pack juice 1 water bottle Accompaniments	1 Multigrain sandwich 1 Muffin / Croissants 1 packet of millet cookies 1 packet diet mixture 1 whole Fruit 1 masala chaas / Lassi 1 water bottle Accompaniments

NOTE : As and when there is requirement of tea coffee vending machines or water dispensers for a particular event these would be provided by the caterer at the rate of 1 machine / dispenser for every 100 persons

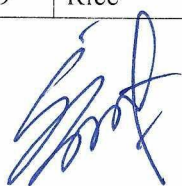
NOTE: One set of buffets to be arranged for every 100 persons, for example if there are 200 persons 2 set of buffets to be put.

NOTE : Appropriate manpower to be present on site during the event.

III. Other conditions of the contract:

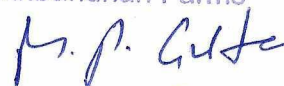
- 1) The Contractor/Service Provider has to incur all costs, relating to all food, cooking, fuel, electricity, water, labor, serving, disposables etc.
- 2) Cleaning and security of the area provided will be responsibility of contractor /service provider.
- 3) The disposables for packing shall be bio-degradable.
- 4) The contractor must use the below stated permissible brands only to prepare the food:

PERMISSIBLE BRANDS		
Sr.	Items	Brands
1	Salt	Tata / Ashirvad / Suffola Salt Plus / Catch Salt / Keya
2	Spices	MDH / Everest / Catch / MTR / Badshah
3	Ketchup	Maggi / Kissan / Everest / Heinz / Tops / Delmonte
4	Mustard Oil	Dhara / Fortune / Patanjali / P-Mark / Aashirvad
5	Pickle	Priya / Mothers Recipe / Sun Grow / Sri SriTatva
6	Wheat Flour	Ashirvad / Annapurna / Rajdhani / Fortune / Pillsbury / Shaktibhog
7	Butter	Amul / Mother Dairy / Britannia / Kwaliti / Govardhan / Nandini
8	Bread	Britannia / Harvest Gold / Bonn / Amul / Modern / Fresho
9	Jam	Kissan / Tops / Bhura / Natureland / Pursuit
10	Ghee	Amul / Mother Dairy / Annapurna / Govardhan
11	Milk	Amul / Mother dairy / DMS
12	Paneer	Amul / Mother Dairy / Govardhan / Nandini
13	Tea	Tata / Redlabel / Waghbakri / Tajmahal / Lipton
14	Coffee	Nescafe / Bru
15	Ice-Cream	Amul / Kwalitiwalls / Mother dairy / Vadilal / Havmor / Baskin robbins
16	Soya	Fortune / Nutrella / Saffola
17	Frozen-Peas	Fresho / Safal
18	Cheese	Amul / Mother Dairy / Britannia/ Govardhan
19	Rice	DaawatRozana Basmati / Lalquila basmati / India Gate / Kohinoor



दिनांक २०/०८/२०२३
 Finance & Accounts Officer
 Gathbandhan Farms, AIMS, Anand Nagar
 Dist. Gandhinagar, Gujarat-389001

For Gathbandhan Farms



20	Packed Curd	Amul / Mother Dairy
21	Washing Material	Vim / Pril / Presto / Colin
22	Cereals	Kellog's / Bagrry's
23	Honey	Saffola / Dabur / Himalaya/ Organic India
24	Pasta	Gustora / Delmonte
25	Vegetable Oil	Dhara / Saffola / Fortune /Nature

Notes:

1. above brands are preferred. The caterers must consult with the Cafeteria Management Committee before replacing the brand.

2. In the case of specific brands for any other items not mentioned in the contract (or) unavailability of the brands in the market mentioned in the above Table, the caterer can use any other FSSAI approved brands only if permitted by the Institute.

20. The contractor shall submit this Job Completion cum Feedback Report to Dy. General Manager/ General Manager – Central Cafeteria, AIIMS, New Delhi from organizer after every event in below given format.

ALL INDIA INSTITUTE OF MEDICAL SCIENCE

DEPARTMENT OF CAFETERIA

Ansari Nagar, New Delhi-110029

Job Completion cum Feedback Report

Date: -

Place / Venue: -

How are we doing?

We are committed to providing you the best catering services so we welcome your comments. Please fill out this questionnaire and hand it over to our supervisor present on the site. Thank you.

NAME	DESIGNATION DEPARTMENT	& Email ID / Phone

Sr.	particulars	Excellent	Good	Fair	Poor
1	Rate the quality of the service				
2	Rate the quality of presentation				
3	Rate the quality of Crockery & Cutlery				
4	Rate the quality & taste of food				
5	Rate the behaviour of the worker				
6	Rate the personal hygiene of the worker				
7	Rate the delivery time of service				
8	Overall rating				
9	Any Other, please specify				

[Handwritten Signature]

Finance & Accounts Officer
AIIMS, Ansari Nagar
New Delhi-110029

For Gathbandhan Farms

[Handwritten Signature]
Prop.

Signature with Stamp

Glossary of terms


Institutional Meetings:

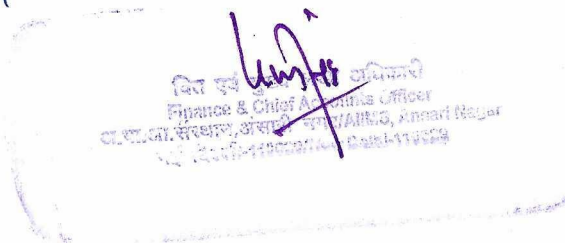
AIIMS, New Delhi:

Attachments: Annexure 1 (Price list of add-on items)

Distribution:-

1. The Director, AIIMS
2. The Store Accounts Section.
3. Prof. Vijay Prakash Mathur, Chairman – Cafeteria Management Committee.
4. M/s Gathbandhan Farms, Palla - Bakhtawarpur Road, G.T. Karnal Road, (Near Hanuman Mandir), Delhi – 110036, Email: maheshgupta_81@yahoo.com, Mobile: 9350089766, 9313438383

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ADD-ON Items List

S.No	Item	Price
1. Beverages	<ul style="list-style-type: none"> Soft Drinks Mint Virgin Mojito Nimbu Pani Blue Lagoon 	Rs. 20/-
2. Salads	<ul style="list-style-type: none"> Coleslaw Salad Waldorf Salad Green Salad Kachumber Salad Aloo Chaat Makai Chaat Pickled Vegetable Salad Corn & Peas Salad Fruit Salad German Potato Salad Pasta Salad Sweet Corn Salad Kimchi Salad Noodles Salad Leafy Salad with Thai Dressing Pineapple Salad Boiled Egg Salad 	Rs. 5/-

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M. P. Gupta
Proprietor

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More Than 25 Years
 Of Family Business



GATHBANDHAN FARM

Corporate Caterer
Event Organiser
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<p>3. Catering Relationship North Indian</p> <p>Main Course</p>	<ul style="list-style-type: none"> Matar Paneer Palak Paneer Shahi Paneer Malai Kofta Methi Malai Mushroom Dum Aloo Tawa Soya Chaap Masala Mixed Vegetable Aloo Capsicum Achari Gobhi Masala Bhindi DO Pyaaza Baigan ka Bharta Vegetable Jalfrezi Dal Makhni Pindi Chana Rajma Masala Kadhi Pakoda Dhabe vali Dal Yellow Dal Tadka Butter Chcken Chicken Curry Mutton Curry Mutton Rogan Josh Fish curry 	<p>Rs. 30/-</p>
<p>4. Continental Main Course</p> 	<ul style="list-style-type: none"> Baked Vegetables Tossed Mushrooms with Garlic and Thyme Grilled Cottage Cheese Steak Grilled Vegetables with Barbeque Sauce Ratatouille Herb Roasted Potato Wedges Potato Mash with Rosemary Butter Baked Potatoes Peri-Peri Fries Pasta Arrabiata Pasta Aglio Olio Baked PASTA with Spinach & Corn Pasta Alfredo Pasta Primavera Mac & Cheese Roasted Chicken with Roasted corn Salsa Rosemary Chicken with Dijon mustard Sauce Grilled chicken with Barbeque sauce and Roasted Vegetables 	<p>Rs. 30/-</p>

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GATHBANDHAN FARM

Catering Relationship

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		<ul style="list-style-type: none"> Grilled Fish with Lemon Butter Sauce 	
5. Course	Oriental Main	<ul style="list-style-type: none"> Vegetables in Schezwan Sauce Vegetable Manchurian in Hot & Sour Sauce Tofu in Chilly Garlic Sauce Stir Fried Vegetables Dragon Chicken in Schezwan Sauce Chicken Manchurian in Hot & Sour Sauce Fish in Thai Basil Sauce 	Rs. 50/-
6.	Rice and Noodles	<ul style="list-style-type: none"> Peas Pulao Jeera Rice Vegetable Pulao Basmati Steamed rice Non-Veg Biryani Herbed Rice Mexican Rice Mushroom Risotto Lemon Rice Upma Poha Vegetable Fried Rice Vegetable Hakka Noodles Chicken Fried Rice Chicken Hakka Noodles 	Rs. 20/-
7.	Soups	<ul style="list-style-type: none"> Tamatar Dhaniya Shorba Makai Shorba Palak Shorba Rasam Cream Of Mushroom soup Cream of Broccoli with Toasted Almonds soup Minestrone soup Roasted Tomato and bell pepper soup Pumpkin & Coconut Soup Vegetable Sweet Corn Soup Hot & Sour Soup Vegetable Manchow Soup Vegetable Wonton Soup Lemon Coriander Soup 	Rs. 20/-

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8. Starters	Catering Relationship North Indian Haryali Paneer Tikka • Soya Chaap malai Tikka • Bharwa Mushroom • Tandoori Mushroom • Tandoori Broccoli • Dahi ke Sholay • Achari Paneer Tikka • Achari Chaap Tikka • Chicken Achari Tikka • Chicken Malai Tikka • Chicken Seekh Kebab • Mutton Seekh Kebab • Amritsari Fish Fry	Rs. 40/-
9. Millet Starters	• Mixed Millet BhelPuri • Ragi Biscuits • Ragi cocktail Idly • Ragi Jowar Chilla • Millet Pizza	Rs. 20/-
10. Continental Starters	• Pizza Pockets • Corn & Cheese Croquettes • Bruschetta • Vegetable Cutlet • Peri- Peri Chicken Wings • Chicken Sliders • Fish Fingers with Tartare Sauce	Rs, 35/-
11. Oriental Starters	• Fresh Spring Rolls • Stir fried Lotus stem • Chilly Paneer • Assorted Chilly Garlic Vegetables • Chilly Potato • Cauliflower Manchurian • Chicken Dragon Rolls • Honey Chilly Chicken • Chicken Satay • Chicken Manchurian	Rs. 40/-

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12. Desserts	<ul style="list-style-type: none"> Choice of Ice cream Cups (Vanilla, Strawberry, Butterscotch) Gulab Jamun Gazar Ka Halwa Suji Ka Halwa Paysam Moong Dal Halwa Rabri-Jalebi Mini French Pastry Brownie With Chocolate Sauce Assorted Cakes Ragi Laddoo Ragi Halwa 	Rs. 40/-
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- 1) The Contractor/Service Provider has to incur all costs, relating to all food, cooking, fuel, electricity, water, labor, serving, disposables etc.
- 2) Cleaning and security of the area provided will be responsibility of contractor /service provider.
- 3) The disposables for packing shall be bio-degradable.
- 4) The contractor must use the below stated permissible brands only to prepare the food:

PERMISSIBLE BRANDS		
Sr.	Items	Brands
1	Salt	Tata / Ashirvad / Suffola Salt Plus / Catch Salt / Keya
2	Spices	MDH / Everest / Catch / MTR / Badshah
3	Ketchup	Maggi / Kissan / Everest / Heinz / Tops / Delmonte
4	Mustard Oil	Dhara / Fortune / Patanjali / P-Mark / Ashirvad
5	Pickle	Priya / Mothers Recipe / Sun Grow / Sri Sri Tatva
6	Wheat Flour	Ashirvad / Annapurna / Rajdhani / Fortune / Pillsbury / Shaktibhog
7	Butter	Amul / Mother Dairy / Britannia / Kwaliti / Govardhan / Nandini
8	Bread	Britannia / Harvest Gold / Bonn / Amul / Modern / Fresho
9	Jam	Kissan / Tops / Bhuira / Natureland / Pursuit
10	Ghee	Amul / Mother Dairy / Annapurna / Govardhan
11	Milk	Amul / Mother dairy / DMS
12	Paneer	Amul / Mother Dairy / Govardhan / Nandini
13	Tea	Tata / Redlabel / Waghbakri / Tajmahal / Lipton

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