

Tender Document for Providing Catering Services for official functions of Bihar Bhawan, Chanakyapuri, New Delhi

Issued by:-

**Office of the Resident Commissioner Bihar Bhawan, 5, Kautilya Marg,
Chanakyapuri New Delhi – 110021**

Date: 17th September, 2025

1. Introduction

The Office of the Resident Commissioner, Bihar Bhawan, New Delhi, a prestigious establishment dedicated to facilitating official and cultural interactions, cordially invites sealed offline bids under a comprehensive two-bid system (Technical and Financial) from highly experienced, reputable, and financially sound catering agencies. The objective of this tender is to engage a professional partner capable of consistently delivering exceptional catering services for a diverse range of official functions, high-level meetings, state dinners, and the esteemed hosting of national and international dignitaries, as well as senior government officials, for Bihar Bhawan, Chanakyapuri, New Delhi. This partnership is crucial to upholding the high standards of hospitality and presentation expected at such significant events.

2. Scope of Work

The selected catering agency will be responsible for providing comprehensive, end-to-end catering solutions tailored to the specific requirements of each event, ensuring impeccable service delivery and culinary excellence. The scope of work encompasses, but is not limited to, the following key areas:

2.1 Culinary Excellence & Menu Design:

- 2.1.1 Designing innovative, diverse, and high-quality multi-course menus, encompassing both vegetarian and non-vegetarian options, suitable for various palates and dietary preferences.
- 2.2.2 Emphasis on using fresh, premium ingredients, and adherence to the highest standards of food preparation and hygiene.
- 2.2.3 Ability to customize menus for specific themes, regional cuisines, or guest preferences upon request.

2.2 Premium Presentation and Hospitality:

- 2.2.1 Providing sophisticated and elegant food presentation that aligns with the formal and dignified nature of government events.
 - 2.2.2 Ensuring professional and courteous hospitality services from well-trained, uniformed staff throughout the event duration.
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2.3 Service Styles:

- 2.3.1 Executing various service styles, including elaborate buffet setups, formal plated dining, live cooking stations, and interactive food counters, as per the specific event brief and guest count.
- 2.3.2 Seamless transition between service phases (e.g., appetizers, main course, desserts) with minimal disruption.

2.4 Logistics and Equipment Provision:

- 2.4.1 Provision of all necessary high-quality crockery, cutlery, glassware, serving dishes, chafing dishes, and other essential catering equipment.
- 2.4.2 Supplying elegant buffet setups, table linens, napkins, and appropriate table decorations to enhance the ambiance of each event.
- 2.4.3 Ensuring the availability of adequate, well-trained, and presentable service staff, including waiters, chefs, and supervisors, for efficient service delivery.

2.5 Operational Flexibility:

- 2.5.1 Capability to manage on-site cooking arrangements in designated areas or to facilitate seamless logistics for pre-prepared meals, as instructed by the Bihar Bhawan administration.
- 2.5.2 Adaptability to varying guest numbers, event durations, and last-minute changes with efficiency and professionalism.

3. Eligibility Criteria

Prospective bidders must strictly adhere to and satisfy the following mandatory eligibility criteria to qualify for the technical evaluation. Documentary proof for each criterion must be submitted in the Technical Bid:

3.1 Legal Status & Operational Experience:

- 3.2.1 The bidding entity must be a legally registered firm/company/LLP/Proprietorship under the applicable Indian laws.
- 3.2.2 A minimum of **three (3) consecutive years of proven experience** in providing high-end catering services specifically for government bodies, Public Sector Undertakings (PSUs), Embassies, High Commissions, or other equivalent large-scale institutional events.

3.2 Past Performance (Similar Contracts):

- 3.2.1 The bidder must have successfully executed a minimum of **three (3) similar contracts** in the last five (5) financial years (FY 2020-21 to FY 2024-25).
- 3.2.2 Each of these three contracts must have an individual cumulative value **exceeding ₹10 Lakhs (Rupees Ten Lakhs only)**. "Similar contracts" are defined as comprehensive catering services for formal events involving a significant number of dignitaries/government officials. Documentary evidence such as work orders, completion

certificates, or client testimonials, clearly indicating the scope and value, must be provided.

3.3 Financial Standing (Annual Turnover):

- 3.3.1 The bidder must demonstrate a minimum average annual turnover of **₹50 Lakhs (Rupees Fifty Lakhs only)** during the past three (3) consecutive financial years (FY 2022-23, FY 2023-24, FY 2024-25).
- 3.3.2 A certificate from a practicing Chartered Accountant (CA) or audited financial statements must be submitted as proof.

3.4 Statutory Certifications & Registrations:

- 3.4.1 Possession of a valid **FSSAI (Food Safety and Standards Authority of India) License** for catering operations.
- 3.4.2 Valid **GST (Goods and Services Tax) Registration Certificate**.
- 3.4.3 Valid **Permanent Account Number (PAN)**.
- 3.4.4 Valid **Labour License** issued by the appropriate authority, if applicable, based on the nature and scale of operations and employment.

3.5 Reputation & Integrity:

- 3.5.1 The bidder, including its promoters/directors, must not have any record of blacklisting, debarment, or imposition of penalties for breach of contract by any Central Government, State Government, Public Sector Undertaking, Autonomous Body, or any other private or public organization in India. A sworn affidavit/declaration to this effect (as per Annexure III) is mandatory.

4. Bid Structure

The tender process operates on a **Two-Bid System**, requiring bidders to submit their proposals in two separate, sealed envelopes, ensuring confidentiality and a fair evaluation process.

A. Technical Bid (Envelope – I):

This envelope should contain all documentary evidence and details pertaining to the bidder's technical capabilities, experience, and adherence to the eligibility criteria. All documents must be self-attested and sequentially paginated. The Technical Bid shall include, but not be limited to, the following:

- 4A.1 Company Profile:** A detailed company profile outlining the organizational structure, core business activities, and a summary of experience in the catering sector.

- 4A.2 Experience Summary:**

- 4A.2.1** Comprehensive list of previous catering contracts executed in the last five (5) years, including client names, contact details for references, contract value, duration, and a brief description of services rendered (especially for government/PSU/embassy-level events).

4A.2.1 Copies of work orders, completion certificates, and client satisfaction letters for the minimum three similar contracts of ₹10 lakhs or more.

4A.3 Infrastructure and Manpower Details:

4A.3.1 Details of kitchen infrastructure, equipment, and facilities owned or readily accessible for catering operations.

4A.3.2 Comprehensive details of permanent and contractual staff, including their qualifications, experience, and proposed deployment plan for Bihar Bhawan events.

4A.3.3 Details of staff training programs, particularly in hygiene, hospitality, and customer service.

4A.4 Statutory Compliance Documents:

4A.1.1 Attested copies of valid FSSAI License, GST Registration Certificate, and PAN Card.

4A.1.2 Attested copy of Labour License, if applicable.

4A.5 Financial Documents:

4A.5.1 Copies of audited balance sheets and profit & loss statements for the past three (3) financial years (FY 2022-23, FY 2023-24, FY 2024-25).

4A.5.2 A certificate from a Chartered Accountant (CA) clearly stating the average annual turnover for the past three (3) financial years.

4A.5.3 Copies of Income Tax Returns (ITR) filed for the last three (3) assessment years.

4A.5.4 EMD of ₹50,000 in the form of demand draft in favour of "Chief Administrative Officer, Bihar Bhawan, New Delhi".

4A.6 Declarations:

4A.6.1 Duly filled and notarized "Declaration of Non-Blacklisting" on a ₹100 Non-Judicial Stamp Paper (as per Annexure III).

4A.6.2 A formal undertaking/letter of acceptance confirming full compliance and acceptance of all terms and conditions stipulated in this Tender Document.

4A.7 Compliance Checklist: Duly filled and signed Compliance Checklist (as per Annexure IV).

4A.8 Any Other Relevant Information: Any additional information that the bidder believes is pertinent to demonstrate their capability to fulfill the tender requirements.



B. Financial Bid (Envelope – II):

This envelope shall exclusively contain the financial proposal, adhering strictly to the format provided in Annexure II. No conditions or technical specifications should be included in this envelope.

- 4B.1 Per Plate Rate Quotes:** Detailed breakdown of per plate rates for various menu types, including (but not limited to) Standard Vegetarian Meal, Executive Vegetarian Meal, Executive Non-Vegetarian Meal, VIP/High-End Vegetarian Buffet, VIP/High-End Non-Vegetarian Buffet, High-Tea, and Working Lunch (Compact Veg).
- 4B.2 Inclusive Rates:** All quoted rates must be comprehensive and **inclusive of all applicable taxes (GST), service charges, transportation costs, manpower costs, equipment rental, and any other incidental charges.** No additional charges will be entertained.
- 4B.3 Menu Composition:** The financial bid should clearly indicate the indicative menu compositions and rates tailored specifically for high-profile official events, reflecting quality and variety.
- 4B.4 Add-on Services:** Rates for any proposed add-on services such as specialized table setups, floral decorations, theme-based décor, or extra service staff requirements, should be itemized separately.

Note: The Financial Bids of only those bidders who successfully qualify the Technical Evaluation (i.e., technically qualified bidders) will be opened. Bidders who do not meet the technical eligibility criteria will have their Financial Bids returned unopened.

5. Selection Methodology: Quality and Cost Based Selection (QCBS)

The selection of the successful catering agency will be based on the **Quality and Cost Based Selection (QCBS)** method, ensuring a balanced consideration of both technical prowess and financial competitiveness. The overall weightage distribution will be as follows:

- **Technical Bid Score:** 60%
- **Financial Bid Score:** 40%

5.1 Evaluation Parameters (Technical Score - Maximum 100 Marks):

The Technical Bid will be evaluated by an internal committee based on the following parameters:

- 5.2 Experience in High-End Catering (20 Marks):** Assessment of the bidder's overall experience, particularly in handling prestigious events for government/corporate/VIP clients, demonstrated through client lists and testimonials.
- 5.3 Past Performance with Government/Embassy Functions (20 Marks):** Detailed evaluation of the three (or more) similar contracts submitted, focusing on the scale, complexity, and successful execution of catering services for government, PSU, or embassy-level events. Client feedback, if available, will be highly valued.

5.4 Quality of Proposed Staff and Infrastructure (15 Marks): Evaluation of the qualifications, experience, and training of the proposed key personnel (chefs, supervisors, service staff), and the adequacy and quality of the catering infrastructure (kitchen facilities, equipment, logistics).

5.5 Presentation and Concept Menu (15 Marks): Assessment of the creativity, variety, and nutritional balance of the indicative menus provided, and the proposed presentation styles and concepts suitable for high-profile events. (Bidders may be invited for a presentation/demonstration if deemed necessary by the committee).

5.6 Compliance with Eligibility & Tender Terms (15 Marks): Thorough check for adherence to all specified eligibility criteria and acceptance of all terms and conditions of the tender document.

5.7 Reputation & Integrity (15 Marks): Verification of non-blacklisting declaration and overall market reputation.

5.8 Technical Score Calculation: Each parameter will be scored out of its allocated marks, summed up to a maximum of 100.

5.9 Financial Score Calculation: The financial bids of technically qualified bidders will be evaluated based on the lowest per plate cost for a predefined reference menu/service category (to be determined by Bihar Bhawan during evaluation, typically the most frequently required service).

5.9.1 The bidder quoting the **Lowest Per Plate Cost (L1)** will be awarded the maximum Financial Score (100%).

5.9.2 For other bidders, the Financial Score will be normalized using the formula:

$$\text{Financial Score (FS)} = \frac{\text{Lowest Per Plate Cost (L1)}}{\text{Bidder Per Plate Cost}} \times 100$$

5.10 Final Score Calculation:

The final composite score for each technically qualified bidder will be calculated as follows:

$$\text{Final Score} = (\text{Technical Score} \times 0.60) + (\text{Financial Score} \times 0.40)$$

The bidder achieving the highest Final Score will be selected for the award of the contract.

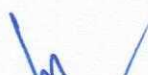
6. General Terms and Conditions

6.1 Contract Duration & Extension: The initial contract will be awarded for a period of **one (1) year** from the date of signing. This contract may be extended for further periods, typically one year at a time, subject to a maximum extension of period 3 years, based on the satisfactory performance of the catering agency and mutual agreement.

6.2 Service on Short Notice: The catering services may be required on short notice, sometimes within 24-48 hours especially for unforeseen VIP visits, emergent

meetings, or urgent official functions. The selected agency must have the operational agility and resources to cater to such requirements promptly and efficiently.

- 6.3 **Food Quality and Hygiene:** All food preparation, storage, and serving must strictly comply with the Food Safety and Standards Authority of India (FSSAI) norms, regulations, and guidelines. The agency must maintain impeccable hygiene standards in its kitchens, transportation, and serving areas. Regular inspections by Bihar Bhawan officials may be conducted.
- 6.4 **Quality Control:** The agency shall be solely responsible for the quality, quantity, and timely delivery of food and services. Any deviation from the agreed-upon standards or menu will be subject to penalties as determined by Bihar Bhawan.
- 6.5 **Damages and Breakages:** The catering agency shall be fully responsible for any damages or breakages caused to Bihar Bhawan property (crochery, furniture, fittings, etc.) by their staff or due to their negligence during the course of their operations. The cost of such damages will be recovered from the agency.
- 6.6 **Staff Conduct:** All staff deployed by the catering agency must be well-groomed, courteous, disciplined, and adhere to the decorum of government premises. They must possess valid identity proofs, which shall be submitted to Bihar Bhawan for verification.
- 6.7 **Payment Terms:** Payments will be processed monthly upon submission of a certified bill for services rendered during the preceding month, accompanied by duly signed work orders/service requests. Payment terms will be clearly outlined in the final contract.
- 6.8 Upon successful completion of bid, the selected bidder will be required to deposit a **Performance Security of ₹50,000/- (Rupees Fifty Thousand only)**. This security can be furnished in the form of an unconditional Bank Guarantee from a scheduled commercial bank or a Demand Draft drawn in favour of "Chief Administrative Officer, Bihar Bhawan, New Delhi". The Performance Security must be submitted within 15 days of the issuance of the Letter of Intent (LoI) and will be held for the entire duration of the contract period.
- 6.9 **Confidentiality:** The agency and its staff shall maintain strict confidentiality regarding all information pertaining to the events, guests, and official matters encountered during the provision of services at Bihar Bhawan.
- 6.10 **Force Majeure:** Neither party shall be liable for any failure or delay in performance due to causes beyond its reasonable control, such as acts of God, war, terrorism, riots, embargoes, acts of civil or military authorities, fires, floods, accidents, or strikes, provided that such events are unforeseeable and unavoidable.
- 6.11 **Right to Reject Bids:** The Resident Commissioner, Bihar Bhawan, reserves the absolute right to accept or reject any or all bids, in full or in part, without assigning any reason whatsoever. No correspondence in this regard will be entertained. The decision of the Resident Commissioner shall be final and binding.



6.12 Dispute Resolution: Any disputes or differences arising out of or in connection with this tender or the subsequent contract shall first be attempted to be resolved amicably through mutual discussion. If an amicable resolution is not possible, the dispute shall be referred to arbitration in accordance with the provisions of the Arbitration and Conciliation Act, 1996. The seat of arbitration shall be New Delhi.

6.13 Governing Law & Jurisdiction: This tender document and any subsequent contract shall be governed by and construed in accordance with the laws of India. All disputes, if not resolved through arbitration, shall be subject to the exclusive jurisdiction of the courts in New Delhi.

7. Important Dates

Bidders are advised to strictly adhere to the following schedule:

- **Bid Submission Deadline:** 17-10-2025, by 5:00 PM (IST)
- **Opening of Technical Bids:** 18-10-2025, at 11:00 AM (IST)
- **Opening of Financial Bids:-** Shall be duly intimated to the technically qualified bidder.

8. Submission Process

Bidders must ensure meticulous adherence to the submission protocol to avoid disqualification. All bids must be submitted offline, in person or via registered post/courier, ensuring receipt before the stipulated deadline.

8.1. Envelope Preparation:

8.1.1 Envelope-I (Technical Bid): Clearly superscribed "TECHNICAL BID – TENDER FOR CATERING SERVICES AT BIHAR BHAWAN – Tender No. BB/Catering/2025/01". This envelope must contain all documents as specified in Section 4.A.

8.1.2 Envelope-II (Financial Bid): Clearly superscribed "FINANCIAL BID – TENDER FOR CATERING SERVICES AT BIHAR BHAWAN – Tender No. BB/Catering/2025/01 – DO NOT OPEN". This envelope must contain only the financial proposal as per Annexure II.

8.1.3 Outer Envelope: Both Envelope-I and Envelope-II must be securely placed inside a larger, third sealed envelope. This outer envelope must be prominently superscribed with:

“TENDER FOR CATERING SERVICES AT BIHAR BHAWAN – NOT TO BE OPENED BEFORE DUE DATE” Tender No.: BB/Catering/2025/01

- **Addressing the Bid:** The sealed outer envelope must be addressed to:

**Resident Commissioner Bihar Bhawan, 5, Kautilya Marg, Chanakyapuri New Delhi
– 110021**

- **Deadline:** Bids received after the specified deadline, regardless of the reason, will not be considered and will be returned unopened. Bihar Bhawan will not be responsible for any postal delays.

Annexures

Annexure I – Technical Bid Format (To be printed on the letterhead of the Bidder)

TENDER FOR PROVIDING CATERING SERVICES AT BIHAR BHAWAN(Technical Bid – Annexure I)

Please fill in the following details accurately and attach all required supporting documents as specified in the tender document.

Sl. No.	Particulars	Details
1	Name of the Catering Firm/Agency	
2	Legal Status (Company/LLP/Proprietorship)	
3	Registered Office Address	
4	Delhi/NCR Office Address	
5	Contact Person (Name, Designation, Mobile, Email)	
6	Year of Establishment	
7	No. of Years of Experience in High-End Catering	
8	PAN Number (Attach copy)	
9	GST Registration No. (Attach copy)	
10	FSSAI Licence No. (Attach copy)	
11	Labour License No. (If applicable)	
12	Annual Turnover (₹) (Last 3 FYs, attach CA Cert.)	FY 2022-23: _____ FY 2023-24: _____ FY 2024-25: _____ Average: _____
13	Details of Similar Contracts Executed in Last 5 Years (Attach list with proof)	
14	Infrastructure Available (Brief description of kitchen, equipment, transport)	
15	Staff Strength and Qualification (Attach details)	
16	Declaration of Non-Blacklisting (Annexure III)	Attached (Yes/No)
17	Acceptance of Tender Terms & Conditions	Attached (Yes/No)
18	Any Other Relevant Details	
19	EMD	

Signature and Seal of Authorized Signatory

Name:-

Designation:-

Date:-

Place:-

Annexure II – Financial Bid Format (Menu-based) (To be printed on the letterhead of the Bidder and sealed separately)

Note: For detailed item-wise menu options corresponding to each indicative menu type listed below, please refer to Annexure V – Detailed Menu Descriptions.

TENDER FOR PROVIDING CATERING SERVICES AT BIHAR BHAWAN

(Financial Bid – Annexure II)

Please quote your most competitive per plate rates for the following indicative menu types. All rates must be inclusive of all applicable taxes and service charges.

Sl. No.	Menu Type	Menu Description (Indicative Items please find the descriptive items at annexure V)	Per Plate Rate (INR, Incl. of all taxes)
1	Standard Vegetarian Meal	2 vegetables, dal, rice, roti, salad, sweet, pickle	
2	Executive Vegetarian Meal	Soup, starter, 2 veg dishes, paneer, dal, pulao, roti, salad, 2 sweets	
3	Executive Non-Veg Meal	Soup, starter, 1 chicken/mutton, 1 veg, dal, rice, roti, salad, dessert	
4	VIP/High-End Vegetarian Buffet	Multi-course meal with elaborate layout and premium ingredients	
5	VIP/High-End Non-Veg Buffet	As above with chicken/mutton/fish options and premium ingredients	
6	High-Tea	Tea/Coffee, 2 snacks (hot & cold), cookies/sweets, mini sandwiches	
7	Working Lunch (Compact Veg)	Rice, Dal, veg curry, roti, salad, sweet, papad	
8	Add-on Services (Specify)	E.g., Special Table Setup, Floral Decor, Live Counter (mention type)	

Note:

- All quoted rates must be inclusive of service charge and all applicable taxes (e.g., GST).
- The menu descriptions provided are indicative; actual menu composition may vary after prior discussion and approval from Bihar Bhawan from the descriptive menu attached at annexure V.
- Bidders are encouraged to provide additional premium menu options or package deals in an attached sheet, if desired, clearly specifying their pricing.

Signature and Seal of Authorised Signatory

Name:

Designation:

Date and place:-

Annexure III – Declaration of Non-Blacklisting (To be submitted on Rs. 100 Non-Judicial Stamp Paper, duly notarised)

DECLARATION OF NON-BLACKLISTING

I/We, M/s _____ (Name of the Bidder), a company/firm/proprietorship (strike out whichever is not applicable) incorporated/registered under the laws of India, having its registered office at _____, and principal place of business at _____, do hereby solemnly affirm and declare on oath that:

1. We, the bidding entity, or any of our directors/partners/proprietors (as applicable), have never been blacklisted, debarred, or declared ineligible for similar contracts by any Central Government Department, State Government Department, Public Sector Undertaking, Autonomous Body, Local Self-Government Body, or any other Government institution or private organization in India at any point in time.
2. There are no pending or past litigations, arbitration proceedings, or legal actions initiated against our agency that could potentially impair our ability to perform or fulfill the obligations arising from this contract, if awarded.
3. All the information, statements, and documents provided in our bid, including the Technical Bid and Financial Bid, are true, accurate, and complete to the best of our knowledge and belief, and are based on verifiable records.
4. We understand that any misrepresentation, falsification, or omission of material facts in our bid may lead to the rejection of our bid, forfeiture of any submitted earnest money deposit/bid security, or termination of the contract (if awarded) without any liability or claim for compensation from Bihar Bhawan.

In case any of the above declarations are found to be incorrect, false, or misleading at any stage of the tender process or during the contract period, Bihar Bhawan reserves the unequivocal right to reject our bid summarily, cancel the award of contract, or terminate the contract with immediate effect, and to take any other necessary legal action, including blacklisting our firm for future tenders.

Deponent

(Signature and Seal of Authorized Signatory)

Name:Designation:Date:Place:

Verified and Notarized by:

(Signature of Notary Public with Seal) (Date and Place of Notarization)



Annexure IV – Compliance Checklist

This checklist is to assist bidders in ensuring that all required documents and information for the Technical Bid are submitted. Please mark 'Yes' or 'No' and indicate the corresponding page number(s) in your submitted bid document.

Sl. No.	Document/Requirement	Attached (Yes/No)	Page No. in Bid
1	Company Profile with Experience Summary		
2	Copy of PAN Card		
3	Copy of GST Registration Certificate		
4	Copy of FSSAI Licence		
5	Labour License (if applicable)		
6	Turnover Certificate (CA Certified for last 3 FYs)		
7	Audited Financial Statements (Last 3 FYs)		
8	List of Similar Catering Contracts with Proof (min. 3)		
9	Staff Details & Infrastructure Details		
10	Declaration of Non-Blacklisting (Annexure III)		
11	Acceptance of Tender Terms & Conditions Letter		
12	Technical Bid Signed and Stamped on all pages		
13	Financial Bid in Separate Sealed Envelope		
14	Any other supporting documents (specify)		
15	EMD		

Signature and Seal of Authorized Signatory

Name:

Designation:

Date:

Place:



Annexure V- Detailed Menu Descriptions

1. STANDARD VEGETARIAN MEAL

- **SALAD** -GARDEN FRESH SALAD
- **RAITA** (any one)

VEGETERIAN MAIN COURSE

VEGETABLE (Any-Two)

- VEGETABLE KOFTA CURRY
- MIXED VEGETABLE
- JEERA ALOO
- ALOO MATAR
- KOFTA PALAK
- MUSHROOM MATAR
- ALOO GOBHI
- DUM ALOO

DAL (Any-One)

- DAL MAKHANI
- DAL TADKA
- DAL FRY

RICE

- STEAMED RICE
- JEERA RICE

SIDE

- ROTI
- NAAN

DESSERT (Any-One)

- GULAB JAMUN
 - VANILLA ICE CREAM
 - SOOJI HALWA
 - KESARI KHEER
- 

2. EXECUTIVE VEGETRAIN MEAL

STARTER VEG. (Any Two)

- CORN CHEESE CIGAR
- TANDOORI SOYA TIKKA
- FRENCH FRIES
- PANEER AMRITSARI
- HARA KABAB
- CHILLI PANEER
- VEG SPRING ROLLS
- CRISPY MANCHURIAN
- HONEY CHILLI POTATO

SOUPS (any one)

- VEG SWEET CORN SOUP
- VEGETABLE CLEAR SOUP
- CREAM OF TOMATO
- CREAM OF MUSHROOM

SALAD (any one)

- GARDEN FRESH SALAD
- SHIRKA LACCHA ONION
- MIXED SPROUT SALAD
- ALOO CHAT

RAITA (any one)

- MIXED RAITA
- CUCUMBER RAITA
- BOONDI RAITA
- PINEAPPLE RAITA

MAIN COURSE

PANEER (Any-One)

- PANEER LABABDAR
- PALAK PANEER
- PANEER KOFTA
- MATAR PANEER
- SHAHI PANEER
- CHILLY PANEER GRAVY

VEGETABLE (Any-Two)

- KASHMIRI DUM ALOO
- VEGETABLE KOFTA CURRY
- ALOO GOBHI LACCHA
- MIXED VEGETABLE
- KADHAI VEGETABLE

- ACHARI VEGETABLE
- PINDI CHANA MASALA
- VEG MANCHURIAN GRAVY
- VEG IN HOT GARLIC SAUCE

DAL (Any-One)

- DAL MAKHANI
- DAL TADKA
- DAL FRY
- RAJMA RASILA

RICE AND NOODLES (Any-One)

- STEAMED RICE
- JEERA PULAO
- PEAS PULAO
- VEG PULAO

SIDER'S

- ROTI
- NAAN
- LACHHA PARANTHA

DESSERT (Any-One)

- GULAB JAMUN
- FRUIT CUSTARD
- MOONG DAL HALWA
- ZAFRANI PHIRNI
- VANILLA ICE CREAM



3. EXECUTIVE NON-VEG MEAL

SOUPS (any-one)

- VEG MANCHOW SOUP
- VEG SWEET CORN SOUP
- HOT AND SOUR
- CREAM OF TOMATO
- CREAM OF MUSHROOM

SALAD (any-One)

- GARDEN FRESH SALAD
- SHIRKA LACCHA ONION
- MIXED SPROUT SALAD
- RUSIAN SALAD

VEGETABLE (Any-One)

- KASMIRI DUM ALOO
- VEGETABLE KOFTA CURRY
- ALOO GOBHI LACCHA
- ACHARI VEGETABLE
- VEG JALFREZI
- KATTE ALOO
- KADI PAKODA
- RAJSTANI GATTA CURRY
- JEERA ALOO
- VEG MANCHURIAN GRAVY
- VEG IN HOT GARLIC SAUCE
- PASTA SAUCE (ALFREDO / ARRABIATTA / PINK)

DAL (Any-One)

- DAL MAKHANI
- DAL TADKA
- DAL FRY
- RAJMA RASILA
- PINDI CHANA MASALA

NON-VEGETERIAN MAIN COURSE (CHICKEN) Any-One

- SIGNATURE BUTTER CHICKEN
 - CHICKEN CHETTINAD
 - NIMBU MAKKHAN KA MURG
 - KADHAI CHICKEN
 - CHICKEN DHANIYA MASALA
 - CHICKEN MASALA
 - CHICKEN IN HOT GARLIC
 - CHICKEN SCHEZWAN SAUCE
- 

RICE AND NOODLES (Any-One)

- STEAMED RICE
- JEERA PULAO
- PEAS PULAO
- VEG PULAO
- VEG FRIED RICE
- VEG HAKKA NOODLES

SIDE

- ROTI
- NAAN
- LACHHA PARANTHA

DESSERT (Any-One)

- CHOCOLATE BROWNIE
- GULAB JAMUN
- ZAFRANI PHIRNI
- VANILLA ICE CREAM
- RICE KHEER
- HOT CHOCOLATE PUDDING



4. VIP /HIGH- END VEGETERIANBUFFET

STARTER VEG.(Any Four)

- CORN CHEESE CIGAR
- HUMMUS PITTA FALAFEL
- HERBS ROASTED POTATOAND CHEESE
- JALAPENO CHEESE CORN CROQUETTES
- ARANCHINI BALL
- TANDOORI SOYA TIKKA
- OLIVE PANEER TIKKA
- LAHSUNI PANEER TIKKA
- PANEER TIKKA SHASLIK
- FRENCH FRIES
- HARA KABAB
- DAHI CHEESE KABAB
- TANDOORI FRUIT CHAAT
- SAKARKANDI KI CHAAT
- TANDOORI ALOO
- CHILLI PANEER
- VEG SPRING ROLLS
- CRISPY MANCHURIAN
- HONEY CHILLI POTATO

SOUPS (Any One)

- VEG MANCHOW SOUP
- VEG SWEET CORN SOUP
- HOT AND SOUR
- CREAM OF TOMATO
- CREAM OF MUSHROOM

SALAD (Any Two)

- GARDEN FRESH SALAD
- SHIRKA LACCHA ONION
- MIXED SPROUT SALAD
- CORN AND BELL PEPPER
- MACRONI SALAD
- ALOO CHANA CHAT

RAITA (Any-One)

- MIXED RAITA
- CUCUMBER RAITA
- BOONDI RAITA
- MINT RAITA
- PINEAPPLE RAITA

VEGETERIAN MAIN COURSE

PANEER (Any-One)

- PANEER BUTTER MASALA
- PANEER MAKHANI
- **KADHAI PANEER**
- PANEER LABABDAR
- PANEER TIKKA MASALA

VEGETABLE (Any-Three)

- KASMIRI DUM ALOO
- JEERA ALOO
- VEGETABLE KOFTA CURRY
- ALOO GOBHI LACCHA
- ACHARI VEGETABLE
- CORN PALAK
- MUSHROOM HARA PYAZ
- SABJ TAKATAK
- SABJ MELONI
- VEG JALFREZI
- PINDI CHANA MASALA

DAL (Any-One)

- DAL MAKHANI
- MAAH KI DAL
- DAL TADKA
- DAL FRY
- DAL PANCHRATAN
- RAJMA RASILA
- PUNJABI KADI PAKODA

ORIENTAL CUISINE VEG (Any-Gravy& noodles)

- CHILLI PANEER GRAVY
- VEG MANCHURIAN GRAVY
- VEG IN HOT GARLIC
- ASSO. VEG IN BLACK PEPPER SAUCE
- ASIAN VEG GREEN THAI CURRY
- VEG FRIED RICE
- VEG HAKKA NOODLES
- VEG CHILLI GARLIC NOODLES

RICE (Any-One)

- STEAMED RICE
 - JEERA PULAO
 - PEAS PULAO
 - VEG PULAO
 - KASHMIRI VEG PULAO
 - NAVRATAN PULAO
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SIDER'S

- ROTI
- NAAN
- LACHHA PARANTHA

DESSERT (Any-Two)

- CHOCOLATE BROWNIE
- GULAB JAMUN
- FRUIT CUSTARD
- MOONG DAL HALWA
- ZAFRANI PHIRNI
- VANILLA ICE CREAM
- KESARI KULFI
- RASMALAI



5. VIP/HIGH- END NON- VEG BUFFET

STARTER VEG. (Any-two)

- CORN CHEESE CIGAR
- HERB ROASTED POTATO
- BBQ POTATO
- HUMMUS PITTA FALAFEL
- TANDOORI FRUIT CHAAT
- TANDOORI ACHARI ALOO
- TANDOORI SOYA TIKKA
- OLIVE PANEER TIKKA
- FRENCH FRIES
- PANEER TIKKA / CLASSIC
- HARA KABAB
- DAHI CHEESE KABAB
- CHILLI PANEER
- VEG SPRING ROLLS
- CORN SALT AND PEPPER
- CRISPY MANCHURIAN
- HONEY CHILLI POTATO
- CHEESE CHILLI TOAST
- GARLIC BREAD

STARTER NON-VEG. (Any-Two)

- CHICKEN POP CORN
- PERI-PERI CHICKEN FRIES
- CHICKEN TIKKA CLASSIC
- GARLIC CHICKEN TIKKA
- CHICKEN SEEKH KEBAB
- MUTTON MASALA SEEKH
- MUTTON SHAMMI KABAB
- CHICKEN NUGGETS
- CHICKEN SPRING ROLL
- SESAME HONEY CHICKEN
- CHILLI CHICKEN
- AMRITSARI CHICKEN FINGERS
- CRUMB FRIED FISH FINGER
- SCHEZWAN CHICKEN



SOUPS (Any-One)

- VEG MANCHOW SOUP
- VEG SWEET CORN SOUP
- **HOT AND SOUR**
- CREAM OF TOMATO
- CREAM OF ALMOND
- CREAM OF MUSHROOM
- CREAM OF TOMATO
- CREAM OF MUSHROOM

SALAD (Any-Three)

- GARDEN FRESH SALAD
- SHIRKA LACCHA ONION
- MIXED SPROUT SALAD
- CORN AND BELL PEPPER
- MACRONI SALAD
- ALOO CHANA CHAT
- RUSIAN SALAD

RAITA (Any-One)

- MIXED RAITA
- CUCUMBER RAITA
- BOONDI RAITA
- PINEAPPLE RAITA
- DAHI BHALLA

PANEER (Any-One)

- PANEER LABABDAR
- PALAK PANEER
- PANEER BUTTER MASALA
- PANEER MAKHANI
- PANEER TIKKA MASALA
- KADHAI PANEER

VEGETABLE (Any-Two)

- KASMIRI DUM ALOO
- VEGETABLE KOFTA CURRY
- ALOO GOBHI LACCHA
- ACHARI VEGETABLE
- VEG JALFREZI
- KATTE ALOO
- KADI PAKODA
- RAJSTANI GATTA CURRY
- JEERA ALOO
- GRILLED VEGETABLE
- PASTA SAUCE (ALFREDO / ARRABIATTA / PINK)

DAL (Any-One)

- DAL MAKHANI
- MAAH KI DAL
- DAL FRY
- DAL PANCHRATAN
- DAL TADKA
- **RAJMA RASILA**
- PINDI CHANA MASALA

NON-VEGETERIAN MAIN COURSE (Any-Three)

- SIGNATURE BUTTER CHICKEN
- CHICKEN CHETTINAD
- NIMBU MAKKHAN KA MURG
- KADHAI CHICKEN
- CHICKEN DHANIYA MASALA
- CHICKEN MASALA
- ANDHRA FISH CURRY
- FISH CHETTINAD
- PUNJABI FISH CURRY
- FISH MALABAR
- KASUNDI FISH CURRY
- MUTTON KORMA
- MUTTON CURRY
- SAAG MEAT
- MUTTON ROGAN JOSH
- CHICKEN IN HOT GARLIC
- CHICKEN SCHEZWAN SAUCE
- CHICKEN MANCHURIAN
- CHICKEN HONG KONG SAUCE
- CHICKEN RED THAI CURRY
- CHILLY BASIL FISH
- FISH IN YELLOW THAI CURRY

ORIENTAL CUISINE VEG (Any-Two)

- CHILLI PANEER GRAVY
- VEG MANCHURIAN GRAVY
- VEG IN HOT GARLIC
- ASSO. VEG IN BLACK PEPPER SAUCE
- ASIAN VEG GREEN THAI CURRY
- VEG FRIED RICE
- VEG HAKKA NOODLES
- VEG CHILLI GARLIC NOODLES

RICE (Any-One)

- STEAMED RICE
- JEERA PULAO
- PEAS PULAO

- VEG PULAO

SIDER'S

- ROTI
- NAAN
- LACHHA PARANTHA
- MISSI ROTI
- STUFFED KULCHA

DESSERT (Any-Two)

- CHOCOLATE BROWNIE
- GULAB JAMUN
- FRUIT CUSTARD
- MOONG DAL HALWA
- ZAFRANI PHIRNI
- VANILLA ICE CREAM
- HOT CHOCOLATE PUDDING
- TRIFFLE PUDDING
- RICE KHEER
- KESARI KULFI
- RASMALAI



6. HIGH-TEA (CHOOSE ANY ONE)

- MASALA TEA, COFFEE, SAMOSA, SANDWICH, COOKIES, SWEET
- HERBAL TEA, ESPRESSO, PANEER PAKORA, MINI PIZZA, DRY CAKE, RASGULLA
- GINGER TEA, LATTE, VEG CUTLET, CHEESE SANDWICH, BROWNIE, LADOO
- CARDAMOM TEA, CAPPUCCINO, DHOKLA, COCKTAIL SAMOSA, BISCUITS, ICE CREAM
- GREEN TEA, COFFEE, MINI DOSA, FRUIT SANDWICH, SALT COOKIES, BARFI
- BLACK TEA, AMERICANO, SPRING ROLL, KHARI BISCUIT, CUP CAKE, JALEBI
- MILK TEA, FILTER COFFEE, VEG PUFF, VEG WRAP, COCONUT COOKIES, SHRIKHAND



7. WORKING LUNCH (COMPACT VEG) CHOOSE ANY ONE

- RICE, DAL, MIX VEG CURRY, CHAPATI, SALAD, RASGULLA, PAPAD
- JEERA RICE, DAL, ALOO GOBI, TANDOORI ROTI, CUCUMBER SALAD, GULAB JAMUN, ROASTED PAPAD
- STEAMED RICE, DAL, VEG KOFTA, PHULKA, ONION SALAD, KHEER, PLAIN PAPAD
- LEMON RICE, SAMBAR, VEG KURMA, ROTI, CARROT SALAD, HALWA, FRIED PAPAD
- GHEE RICE, DAL, PANEER BHURJI, ROTI, KOSAMBARI SALAD, FRUIT CUSTARD, MASALA PAPAD
- PULAO, CHHOLE, LAUKI CURRY, CHAPATI, TOMATO SALAD, JALEBI, PAPAD
- RICE, DAL, BAINGAN BHARTA, PARATHA, BEETROOT SALAD, MALPUA, SPICY PAPAD

