

फिल्म समारोह निदेशालय  
सूचना एवं प्रसारण मंत्रालय  
सिरी फोर्ट सभागार परिसर  
अगस्त क्रांति मार्ग  
नई दिल्ली - 110049.

### सिरी फोर्ट सांस्कृतिक परिसर में कैटीन के लिए निविदाएँ आमंत्रित ।

फिल्म समारोह निदेशालय, सिरी फोर्ट सांस्कृतिक परिसर, अगस्त क्रांति मार्ग, नई दिल्ली 110049. द्वारा सिरी फोर्ट में आने वाले सभी श्रोतागणों और फिल्म समारोह निदेशालय के कार्मिकों के लिए सभी ठेकेदारों, एजेंसियों, जिन्हें कैटीन चलाने का अनुभव हो, बंद निविदाएँ आमंत्रित की जाती हैं । आरक्षित लाइसेन्स फीस प्रतिमाह रुपये 3,85,000/- (तीन लाख पचासी हजार केवल) है, ये लाइसेंस फीस बिजली और पानी खर्च के अतिरिक्त है । इस लाइसेंस फीस से कम की राशि के टेंडर स्वीकार नहीं किए जाएंगे । निविदा के साथ रुपये 92,400/- (रुपये बयानबे हजार चार सौ) की धरोहर राशि धनादेश (EMD) वेतन एवं लेखा अधिकारी (मुख्य सचिवालय) सूचना एवं प्रसारण मंत्रालय, नई दिल्ली के पक्ष में देय संलग्न होना चाहिए ।

निविदा के नियम व शर्तें इस निदेशालय के कार्य दिवसों सोमवार से शुक्रवार को कार्यालय से 11.00 बजे से साँय 4.00 बजे तक रुपये 5000/- (रुपये पाँच हजार) के मांग पत्र (DD) साथ प्राप्त किए जा सकते हैं (यह राशि वापस नहीं की जाएगी) । निविदा फार्म दिनांक 24 जनवरी 2013 को साँय 4.00 बजे तक प्राप्त किए जाएंगे । निविदा को फिल्म समारोह निदेशालय के वेबसाइट ([www.dff.nic.in](http://www.dff.nic.in)) से भी डाउनलोड किया जा सकता है डाउनलोड निविदा के साथ रुपये 5000/- ( का माँगपत्र (D.D.) संलग्न होना चाहिए (यह राशि वापस नहीं की जाएगी ) । पूर्ण निविदा 28 जनवरी 2013 को दोपहर 2.00 बजे तक निदेशालय में प्राप्त हो जानी चाहिए और निविदाएँ 28 जनवरी 2013 को ही साँय 3.00 बजे फिल्म समारोह निदेशालय के कार्यालय में खोली जायेंगी ।

**Directorate of Film Festivals  
Ministry of I&B  
Sirifort Auditorium Complex  
August KrantiMarg, New Delhi-110049**

**Inviting tender for Hiring of Caterers/Canteen atSiri Fort Auditorium Complex.**

Directorate of Film Festivals (DFF), invites sealed tenders for Catereing/running canteen at Sirifort Auditorium Complex, New Delhi for audience at Sirifort as well as for the office of the Directorate of Film Festivals from the contractor/agencies having experience in running catering/canteen facilities. **The minimum reserve license fee is Rs.3.85 lac (Rupees Three lacs eighty five thousand only) per months excluding electricity and water charges. Tender/Tenders below this will be rejected.** The Tenderers should submit the Tenders along with **EMD of Rs.92,400/- (Rupees Ninety two thousand four hundred only) in form of DD/Pay order infavour of Pay & Accounts Officer (MS), Ministry of I&B, New Delhi.**

The tender **documents** can be collected either from the Directorate of Film Festivals at a **cost of Rs.5000/- (Rupees Five thousand only) (Non-refundable)** in shape of DD/Pay order on all working days up to **24/01/2013** between 11.00 AM to 4.00 PM or can also be downloaded from the Directorate website [www.dff.nic.in](http://www.dff.nic.in). Downloaded application should be accompanied by a DD of Rs.5000/- (Rupees five thousand only) (Non-refundable). The tenders duly filled shall be received up to **2.00PM on 28/01/2013 and opened on 28/01/2013 at 3.00PM** at Directorate of Film Festivals, Siri Fort Complex, August KrantiMarg, New Delhi in the presence of the Tenderers desirous to be present.

**Directorate of Film Festival**  
**Ministry of I&B**  
Siri Fort Culture Complex  
*August KrantiMarg, New Delhi-110049*

*No.31/31/2009-FFD*

*Dated: 10 / 01 /2013*

To,

.....  
.....  
.....

**Subject: Hiring of Catering Services at Siri Fort for the year 2013-14**

\*\*\*\*\*

Sir,

The Directorate of Film Festivals requires the services of Caterer at Siri Fort Auditorium complex, in case your firm is in a position to provide the services, you may quote your rate for providing services.

The Tender document/terms and condition are enclosed. While sending your bids kindly go through terms and conditions carefully. Only agencies who are in position to comply with these terms and conditions shall send their bids.

Kindly send your bids by 28/01/2013 by 2.00pm. Bids will be opened on 28/01/2013 at 3.00pm.

Yours faithfully,

(RizwanAhamd)  
Deputy Director (Admn.)  
T.No.26499378

**Directorate of Film Festivals  
Ministry of I&B**

**Notice inviting Tender**

Siri Fort Auditorium Complex is a centre of Cultural, economic ,business and social events, Situated in the heart of New Delhi, has four Auditoria with a total seating capacity of about 2600 persons.

The Auditoria are booked throughout the year. The guests include VIPs, international dignitaries and audience. The leading film personalities also participate in the film festivals organized at Sir Fort Auditoria.

The Director, Directorate of Film Festivals (DFF), Sirifort Auditorium Complex, August Kranti Marg, New Delhi-110049, invites sealed tenders for running canteen at Sirifort Culture Complex, New Delhi for audience at Siri fort as well as for the office of the Directorate of Film Festivals from the contractor/agencies having experience in running catering/ canteen facilities. **The minimum reserve license fee is Rs.3.85 lac (Rupees Three lacs eighty five thousand only) per months excluding electricity and water charges. Tender/Tenders below this will be rejected.**

Tender documents can be collected from this Directorate at a **cost of Rs.5000/- (Rupees Five thousand only)**(Non-refundable) during office hours on all working days up to between 11.00 AM to 4.00 PM, or can be downloaded from DFF website [www.dff.nic.in](http://www.dff.nic.in). Downloaded applications to be accompanied by a DD/Pay Order of Rs. 5000/-(Non-refundable).

The Tenderers should submit the Tenders along with **EMD of Rs.92,400/- (Rupees Ninety-two thousand four hundred only) in form of DD/Pay order in an envelope indicating EMD** this cover should be super scribed as EMD,Envelope-1

Contd...2/-

Tenders would be received in two bid system i.e. Technical Bid & Financial bid. **For becoming eligible for opening the technical bid, the applicant has to submit the following documents in a separate envelop super scribed as envelope-II(Documents for eligibility).**

1. Food license for Catering/canteen services in Delhi, issued by appropriate authority of Delhi State
2. VAT Registration-Delhi State
3. PAN card,
4. EPF and ESI registration.
5. Certificate from the office where the canteen facility is being satisfactorily provided by the tenderer, issued by an officer not below the rank of Dy. Director.
6. The audited balance sheet duly certified by CA for last two years.
7. An Affidavit that the tenderer has not been convicted in any legal or judicial proceedings by any court of law in India.
8. Income Tax Assessment Order or Acknowledged ITR of the past 2 years

The tender document containing **Envelop-II (Documents for eligibility), Envelop-III(Technical Bid) & Envelope-IV (Financial Bid)** has to be submitted in a separate sealed cover and super scribed as Tender Document. All above mentioned envelopes should be sealed separately and thereafter be kept in a cover and again sealed. This cover should also be super-scribed Tender for Catering Facility and date of Tender opening. Tender of only those bidders will be opened, who have submitted EMD in the prescribed form & sealed envelope-I. **Envelope-1(EMD Should be submitted separately & in case EMD and Price/License bids are given in one envelop, such type of bids will be rejected.**

**The tenders duly filled shall be received up to 28/01/2013 at 2.00PM and will be opened on 28/01/2013 at 3.00PM at Directorate of Film Festivals, Siri Fort Complex, August Kranti Marg, New Delhi in the presence of the Tenderers desirous to be present. At the time of opening of Envelop-II & Technical bid, the bidders have to provide the originals of all documents, as provided in envelop-II & Technical Bid.**

Before awarding the contract the Directorate of Film Festivals may depute a team to inspect the quality of food, upkeep. Cleanliness etc. at one of the places where the caterer is providing the facility.

The validity of the bid should be for a minimum of 90 days.

The right to reject any or all tenders without assigning any reason is reserved with the Director, Directorate of Film Festivals.

The drawing showing space available for catering as appended as annexure-A  
The standard menu list of serving snacks/food items in Sirifort Auditorium Complex Canteen is appended as annexure-B

**Note**

All the documents desired in the tender should be valid on the date of opening of Tender.

Tender Documents should be submitted in the same shape /order as issued /downloaded from the DFF office/website.

Rates should be quoted in words and figures both.

**Terms and conditions for Catering Services at Sirifort Auditorium Complex**

1. DFF may appoint caterer to provide the catering services in the earmarked space in Siri Fort Auditorium Complex as per the terms and conditions mutually agreed upon between DFF and caterer. (The drawings showing space available for catering is appended as annexure A.)
2. The caterer will ensure deployment of adequate staff and replenishment of their strength as required ensuring smooth service and running of the catering facility.
3. The caterer should have **minimum turnover of Rs. 1.35 Cr. Per annum** in the trade of food & catering service during last two financial years. (The audited balance sheet duly certified by CA is required to be enclosed showing detail of sales, VAT paid and income.)
4. The contractor should have experience in giving canteen facility in Government/Semi Government organizations and should be capable of serving up to 1500 persons at a time. He shall have to produce proof of same.
5. The caterer should not have been convicted in any legal or judicial proceedings by any court of law in India. An Affidavit to this effect shall be submitted by him.
6. The tenderer should possess proper food license for catering/canteen services issued from the Corporation of the Delhi in name of company.
7. **The bidder is required to deposit earnest money amounting to Rs.92,400/- (Rupees Eighty Thousand four hundred only) in the shape of DD/Pay order in the name of the Pay & Accounts Officer (MS) Ministry of I&B, New Delhi.** The EMD of the unsuccessful bidders shall be refunded and in case of successful bidder it shall become part of Security Deposit.

8. The caterer will ensure that no additive/preservative banned by the Govt. will be used in any of the food preparations if any such act comes to the knowledge of the DFF the contract is liable to be cancelled and the SD shall be forfeited.
9. The caterer will ensure that all fruits and vegetables and other ingredients are of standard quality.
10. The caterer will ensure that fruits and vegetables are washed in potassium permanganate solution.
11. The caterer will ensure that chipped crockery or greasy/stained cutlery is not used in service.
12. The caterer will ensure that an authorized executive of the caterer is present for managing the services at all times during the operational timings.
13. The staff of Caterer should wear proper uniform while on duty, which should have prior approval of the Directorate of film festival and will be supplied by the caterer. Suitable dress will be provided for summer and winter season.
14. The electricity for the purpose of lighting, refrigeration, desert cooler and water coolers and water supplied are charged by the department at the rates decided by CCW. In case there is any fluctuation towards upward revision in the chargeable rates of electricity/water, the caterer will be liable to pay the revised rates. The decision of DFF in this regard shall be final and binding.
15. Furniture like chairs and tables will not be made available by the Directorate and the caterer shall make his own arrangement for the furniture. The caterer shall not put any furniture or utensils or any other items whatsoever except in the area approved for catering. The catering area will be two pits of A & B wing Redstone Area and near gate number 2 for occasional use, as per annexure A appended herewith. (Without destroying the lawn).

16. Use of Kerosene oil is prohibited and the heating system for cooking has to be with best safety standards the same shall be shown to the DFF or his representative before it is put to use.

17. Use of microwave oven or hot case only is permitted for heating, inside the auditorium area.

18. In addition to the standard menu list (enclosed at Annexure-B), the Directorate of Film Festival shall decide rates for number of new items/dishes/cold drink/snacks etc. to be prepared, served and supplied through caterer, if any such situation arises. In case of requests from the organizers, to meet their special requirement which is not part of main menu list, caterer will ensure such supply at rates duly approved by the DFF.

19. The caterer may be asked by the organizers to meet the catering requirement of International guests. Accordingly, the caterer should have expertise in continental cuisines, vegetarian and non-vegetarian.

20. The caterer shall mark the veg and non veg food with international marking so that these two are not mixed in any case.

21. The rates of items served as a part of main menu shall remain firm throughout the contact period subject to annual revisions in rate, on the basis of W.P.I. of food items, milk, sugar & tea and the worked out rate shall be rounded off to nearest rupee.

22. The caterer will prominently display rate list on each counter.

23. The Directorate of Film Festivals may make its own arrangements of catering for its events viz. National, International Film Festivals for which the canteen caterer shall not have any claims.

24. No other caterer will ordinarily be permitted to sell/supply eatables inside the Siri Fort Auditorium Complex except with the specific written permission from the Director, Directorate of film festival in public interest/special requirements.

25. The caterer will have to get the police verification of his staff done and submit the same in the office of Assistant Engineer (Civil) for issue of temporary identity cards.
26. In the case of successful bidder a sum, equal to license fee of two months, will be kept as security deposit after adjusting the EMD, which will be refunded after the completion of the contract and grant of NOC from DFF, CCW (C) & (E). Security Deposit will stand forfeited in case the contractor does not take up the work or leaves the work during the contract period without assigning any reason.
27. The initial period the contract will be one year, which is extendable by two years after reviewing the performance of the caterer and if the caterer so requests. Which he has to do at least two month in advance of the expiry of the contract. In case the period of contract is extended beyond one year the 10% additional license fee will be charged per month for the second year and if the contract is extended for the third year there will be further enhancement of 10% in license fee over the rate for the second year.
28. The caterer should have a valid VAT registration issued in the name of company.
29. A temporary kitchen facility may be provided in the rear side of the Siri Fort Complex where he has to maintain hygienic condition.
30. All taxes applicable in respect of this contract shall be paid by the contractor.
31. In the event of the tender being submitted by a registered firm, it must be signed by an authorized signatory or separately by each partner thereof or in the event of absence of any partner, it must be signed on his behalf by a person holding a power of attorney authorizing him to do so, such power of attorney to be produced with the tender, and it must disclose that the firm is duly registered under the Indian Partnership Act, 1952.

32. If there are varying or conflicting provisions made in any one document forming part of the contract, the Director, DFF shall be deciding authority with regard to the intention of the document and his decision shall be final and binding on the caterer.

**Obligations:-**

33. Any dispute arising between the management and staff of caterer will be addressed by the contractor and DFF will not entertain or bear any liability in this regards.

34. The caterer will bear the cost, throughout the term of the agreement, for a comprehensive general liability insurance covering injury to or death of any person(s) occurring in the areas of operation, caused by negligence on the part of the caterer. DFF will not be responsible for any consequences due to default in this regard by the caterer.

35. Settlement of dispute & Arbitration: - Any dispute arising during the term of agreement, the caterer shall promptly, within 15 days, of such dispute request the Dy. Director (Admn) DFF, in writing for written instruction or decision, which he shall give within a period of one month from the receipt of his letter. If Dy. Director (Admn.) fails to give his instruction or decision in writing, within the aforesaid period or when his decision is not acceptable to the contractor, he can appeal to The Director of DFF within 15 days of the receipt of Dy. Director (Admn)'s decision, who shall afford an opportunity to the caterer to be heard, if the later so desires and to offer evidence in support of appeal. The Director shall give his decision within 30 days of receipt of caterer's appeal, if the caterer's dissatisfied with this decision may give notice to the Director for appointment of Arbitrator within 90 days of such decision, failing which the said decision shall be final & binding and conclusive and not referable to adjudication by the arbitrator. The Arbitrator shall be appointed by the DFF who shall be in the rank of Director or equivalent in Govt. of it shall not be a disqualification for the arbitrator if he is a serving officer with DFF or in any organization of M/o I&B.

**Performance Evaluation:-**

36. The performance/quality check of the caterer will be reviewed regularly, the agreement shall only be extended in the event of the performance of the caterer is found satisfactory throughout.

37. DFF will have the right to inspect the catering facilities maintained and food the items being sold/served by the caterer at any time.

38. It will be the liability of the caterer to rectify any complaint received from the public regarding the operation of the canteen or the quality of food item being sold.

39. The contractor and his staff shall behave very courteously and if any complaint of misbehavior is received, the guilty person shall be asked to be removed from Siri fort complex.

40. No damage should be done to the property of the DFF and in case of any damage it has to be immediately rectified by the contractor, failing which necessary rectification shall be done by the DFF at his risk and cost.

41. Eating inside the auditorium is strictly prohibited. The canteen contractor shall ensure that no eatable is consumed beyond the area earmarked for it.

**Validity and Termination of Agreement:-**

42. The agreement shall come into effect from 01.02.2013 and remain valid for a period of one year i.e. up to 31.01.2014. However the period can be extended maximum by two years, if the performance of the contractor is found satisfactory and if he so desires as per conditions vide para 27 above.

43. In case of the closure of the auditoria for renovation/repair for longer period beyond one month, no License fee will be charged for this period as there will be no bookings, resulting into no earnings to the caterer. However no further compensation would be given on this account.

44. In case DFF or caterer desires to discontinue with agreement, a three months notice will have to be given from either side.

45. The Directorate reserves the right to cancel, the contract in case of any default of the contractor such as; over charging for an item, not maintaining hygienic working condition, expiry of food license, conviction by a court etc, at any time during contract period without assigning any reasons whatsoever. The list of defaults is only indicative and not exhaustive.

46. Canvassing in any form is prohibited and the tender of any agency shall be summarily rejected if found guilty of such practice.

47. The tenderer has to give an undertaking that he is not related to any officer of DFF.

48. If at any stage it is found that the tenderer has submitted fake/forged document(s), misleading or false representation of facts, his earnest money/security deposit shall be forfeited absolutely and he shall be debarred for tendering in DFF.

49. In case, if any additional license is required to be obtained in future to meet any statutory requirement, the tenderer shall undertake to obtain the same within a reasonable period without asking for any monetary compensation for the same

\*\*\*\*\*

## **Form -1 Technical Bid**

In the first part, which shall be put in separate sealed envelope, the tenderer shall give the details, which shall be evaluated by the DFF on the basis of which any agency shall be declared qualified/disqualified for financial bid.

The documents submitted with the technical bid shall be arranged as per the order below. The following Technical information/documents should accompany the quotation. **If any of the document found missing/tempered in the technical bid as given below(from S.No.1 to11) then the bid will be rejected straight way.**

S.No	Detail	Remarks
1	Profile of your Organization/restaurants/hotel/canteen (if you have a brochure, please enclose otherwise attach a detailed profile)	Enclosed/not enclosed
2	List of organization where catering facility is being provided at present with full address	Enclosed/not enclosed
3	Income Tax Clearance Certificate or the Income Tax Assessment Order or Acknowledged ITR of the past 2 years	Enclosed/not enclosed
4	List of Govt. Departments/reputed firms/organizations to whom you have provided the catering facilities along with details and address.	Enclosed/not enclosed
5.	Food license-Delhi State	Enclosed/not enclosed
6.	EPF Registration	Enclosed/not enclosed
7.	ESI Registration	Enclosed/not enclosed
8.	Any other certification like ISO etc	Enclosed/not enclosed
9.	Audited balance sheet of the co. signed by CA showing the turn over clearly (for the last 2 year).	Enclosed/not enclosed
10.	VAT registration –Delhi State	Enclosed/not enclosed
11.	PAN Card	Enclosed/not enclosed

I have read the terms and conditions and agree to abide with the same

Date:

Signature  
Complete address of the company

**License/Price Bid:**

This shall be submitted in a separate sealed envelope and the same shall be opened only if the agency is found successful in technical bid, on an assigned day to be intimated in due course.

S.No.	Details	Amount per month (Amount must of quoted both in words & figures)
1	License fee excluding electricity and water charges	

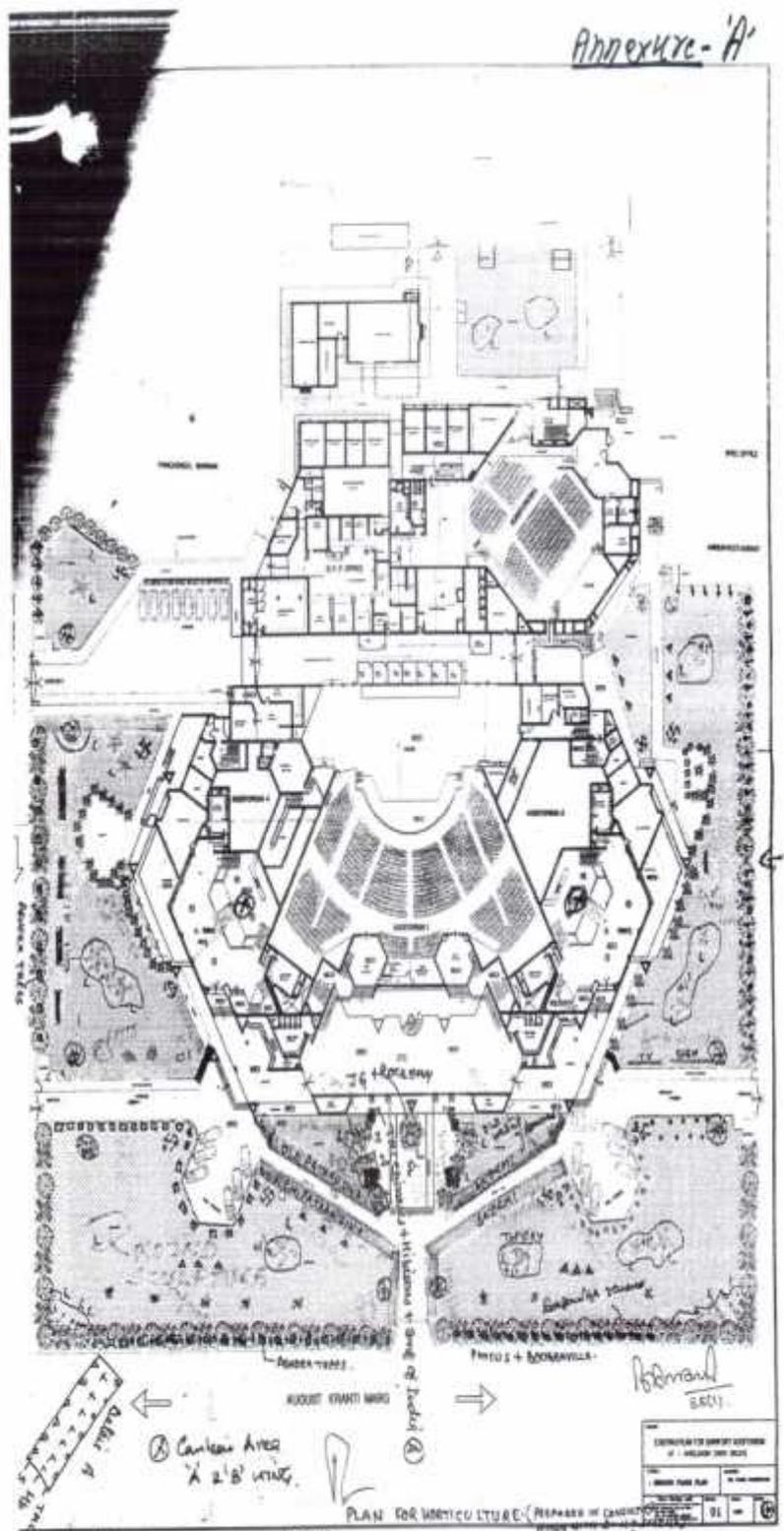
**The minimum reserve license fee is Rs.3.85 (Three lakh eighty five thousand only) per month excluding electricity and water charges. Any bid below it shall not be considered.**

**Dated:**

**Signature**

**Complete address of the company**

Annexure - 'A'



- PLAN FOR HORTICULTURE (PREPARED BY CAJAL)
- LEGEND:
- - SYCEDA.
  - - ANDEA TADA (S)
  - ⊕ - PHYCUS (VARIETIES)
  - ✕ - TOMERY
  - - WALL
  - - HERSE
  - ⊥ - LIGHT
  - ⊕ - PIGEON PALM
  - △ - BOTTLE PALM
  - - PORCARIA
  - ⊕ - CYCUS SYLVESTRUS.

B. B. B.  
2011

EXHIBITION TO VISITORS  
AT 10:00 AM  
10:00 AM  
10:00 AM

Directorate of Film Festivals  
Ministry of I&B  
**ANNEXURE-B**

Rate list of serving snacks/food items in Siri Fort Auditorium Complex Canteen, New Delhi  
w.e.f.18.07.2012

S. No.	Items	Pcs./Qty.	Packaging to be inserted	Rate (inclusive of all taxes)
1.	Veg. Samosa/Veg.Bonda/Dal Kachori/PayajKachori (Big Size)	01 ----- 100gms	<ul style="list-style-type: none"> <li>• T. Ketchup Sachet12-15 gm</li> <li>• Service in food grade Paper/disposable plate &amp; spoon</li> <li>• 01 paper napkin</li> </ul>	10.00
2.	Veg.Cheese Burger/Cheese Sandwich (Big Size)	01 ----- 125 gms	<ul style="list-style-type: none"> <li>• T. Ketchup Sachet12-15 gm</li> <li>• Service in food grade Paper/disposable plate &amp; spoon</li> <li>• 01 paper napkin</li> </ul>	25.00
3.	Veg. Pizza (7"Diameter) (Big Size) From reputed manufacture such as of McDonald/Dominos/Pizza hut		<ul style="list-style-type: none"> <li>• T. Ketchup Sachet12-15 gm</li> <li>• Service in food grade Cardboard/disposable box&amp; fork</li> <li>• 01 paper napkin</li> </ul>	75.00
4.	Dhokla	125 gms	<ul style="list-style-type: none"> <li>• Service in food grade Cardboard/disposable Plate &amp; spoon</li> <li>• 01 paper napkin</li> </ul>	15.00
5.	RajmahChawal	1 plate ----- 325 gms  150gms Rajmah + 175 gms Golden Sela Rice	<ul style="list-style-type: none"> <li>• Service in food grade Cardboard/disposable Plate &amp; spoon</li> <li>• 01 paper napkin</li> </ul>	35.00

6.	Dal Rice	<u>1 plate</u> 325 gms  150 gms Arhar Dal + 175 gms Golden Sela Rice	<ul style="list-style-type: none"> <li>• Service in food grade</li> <li>• Cardboard/disposable Plate &amp; spoon</li> <li>• 01 paper napkin</li> </ul>	35.00
7.	Lemon/Tamarind/ Tomato-Rice	<u>1 plate</u> 300 gms  300 gms Punni/Nellore Rice	<ul style="list-style-type: none"> <li>• Service in food grade</li> <li>• Cardboard/disposable Plate &amp; spoon</li> <li>• 01 paper napkin</li> </ul>	20.00
8.	Kulche Chole	<u>2 pcs</u> 250gms  Kulche (Harvest Gold or similar brand 02 nos.) 100gms + Chole (150 gms)	<ul style="list-style-type: none"> <li>• 01 Sealed glass of packaged drinking water (250 ml/300 ml) Service in food grade</li> <li>• Cardboard/disposable Plate &amp; spoon</li> <li>• 01 paper napkin</li> </ul>	25.00
9.	Veg. fried Rice with Manchurian	<u>1 plate</u> 350gms  200 gms rice with 50 gms vegetables + 150 gms Veg. Manchurian	<ul style="list-style-type: none"> <li>• 01 Sealed glass of packaged drinking water (250 ml/300 ml) Service in food grade</li> <li>• Cardboard/disposable Plate &amp; spoon</li> <li>• 01 paper napkin</li> </ul>	50.00
10.	Matar Paneer with Rice /2 Prantha (with Basmati Rice)	<u>1 plate</u> 350gms  Matar Paneer (150 gms) + Basmati Rice (200 gms)/Prantha	<ul style="list-style-type: none"> <li>• 01 Sealed glass of packaged drinking water (250 ml/300 ml) Service in food grade</li> <li>• Cardboard/disposable Plate &amp; spoon</li> </ul>	40.00

		a 2 nos (150gms)	<ul style="list-style-type: none"> <li>01 paper napkin</li> </ul>	
11.	Chicken Biryani	<u>1 plate</u> 350gms  200 gms rice (basmati) + 100gms chicken+50 gms gravy	<ul style="list-style-type: none"> <li>01 Sealed glass of packaged drinking water (250 ml/300 ml) Service in food grade</li> <li>Cardboard/disposable Plate &amp; spoon</li> <li>01 paper napkin</li> </ul>	60.00
12.	Egg Biryani	<u>1 plate</u> ----- 350gms  200 gms rice (basmati) of 02 eggs + 50 gms gravy	<ul style="list-style-type: none"> <li>01 Sealed glass of packaged drinking water (250 ml) Service in food grade</li> <li>Cardboard/disposable Plate &amp; spoon</li> <li>01 paper napkin</li> </ul>	45.00
13.	Veg. Biryani	<u>1 plate</u> 350 gms  250 gms rice (basmati) + 100 gms vegetables+ 50 gms gravy	<ul style="list-style-type: none"> <li>01 Sealed glass of packaged drinking water (250 ml) Service in food grade</li> <li>Cardboard/disposable Plate &amp; spoon</li> <li>01 paper napkin</li> </ul>	40.00
14.	Packed Lassi (Sweet/Salted)Flavored Milk/ Juice	1 Sealed pack and approved brands		As per MRP
15.	Standard Tea (Nescafe)	1 cup		10.00
16.	Coffee(Nescafe)	1 cup		15.00
17.	Cold drink (Fountain)	Small		As per MRP
18.	-do-	Medium		As per MRP
19.	-do-	Big		As per MRP
20.	Veg. patties	1 pcs	<ul style="list-style-type: none"> <li>T. Ketchup Sachet12-</li> </ul>	20.00

			<ul style="list-style-type: none"> <li>15 gm</li> <li>• Service in food grade Paper/disposable plate</li> <li>• 01 paper napkin</li> </ul>	
21.	PaneerPakoda	1 pcs	<ul style="list-style-type: none"> <li>• T. Ketchup Sachet12-15 gm</li> <li>• Service in food grade Paper/disposable plate</li> <li>• 01 paper napkin</li> </ul>	20.00
22.	SamberVada/Idly	2pcs		25.00
23.	Mineral Water	1 glass packed		As per MRP
24.	Wafers	1 pkt.		As per MRP
25.	Packed Thali Veg. (Dal +Paneer +Seasonal Veg+ ½ pulao+2 butter Roti + Sweet +Salad+ Achar)			140.00
26.	Non Veg. (Dal +Butter Chicken + SeasnoalVeg +2 Butter Roti + ½ Pulao + Sweet + Salad + Achar			160.00
27.	Packed snacks (six items)			60.00
28.	Packed snacks (eight items)			80.00
29.	Veg Burger/Sandwich	01 pcs	<ul style="list-style-type: none"> <li>• T. Ketchup Sachet12-15 gm</li> <li>• Service in food grade Paper/disposable plate</li> <li>• 01 paper napkin</li> </ul>	20.00
30.	Tomato Soup			20.00
31.	Popcorn			25.00

32.	Packed Thali from reputed manufactures such as Halide Ram/Bike no/Evergreen			As per MRP
	<b>Buffe lunch &amp; Dinner (MENU ATTACHED)</b>			
33.	<b>Economy Lunch/Dinner Only Vegetarian</b>			@ Rs.300/-per head(Inclusive all taxes)
34.	<b>Executive Lunch/Dinner Vegetarian</b>			@ Rs. 400/-per head (Inclusive all taxes)
35.	<b>Non Vegetarian - Chicken/Mutton</b>			@ Rs. 450/- per head (Inclusive all taxes)

\*rates include Bone China crockery and waiter services.

Rates for DFF/Sirifort Staff & Official Guests of DFF

Note: 50% discount for DFF/Siri Fort Auditorium Complex Staff/DFF official Guests on above mentioned rate list.

**The rates as approved can be changed/reviewed as per decision of Competent Authority of DFF, Ministry of I&B**

**Note: Branded approved beverages and PAD items should be sold as per MRP**

- **Water glasses as per ISI specification for packaged drinking water.**
- **Chicken-No neck or wing pieces should be served.**
- **Paneer& Curd Manufactured by Co-operative Dairy Societies or branded should be used.**
- **Basmati Rice of reputed brands such as India gate, Rajdhani, LalQila, ShriLalMahal Swat or Kohinoor or similar should be used.**
- **Spices of reputed brand such as Catch, MDH, Kitchen King, Everest, Suruchi, Rajdhani or similar should be used.**
- **Pulses,-V-needs, Reliance-Select, More, National co-operative Consumer Federation of India (NCCFI), NAFED) or similar brand may be used.**
- **Atta- Aashirwad, V-needs, Shakti Bhog, Pillsbury, Rajdhani Reliance-Select or similar brand may be used.**
- **Only agmark material is to be used for items covered under Agmark.**

## ECONOMY LUNCH / DINNER

### **SALAD (ANY TWO)**

- 1 Raw Green Salad
- 2 Kachumber
- 3 Russian Salad
- 4 Kheem Ghi
- 5 Cole Slaw
- 6 Chick Pea Salad
- 7 Assorted Sprouts
- 8 Macroni Delight
- 9 Waldorf salad
- 10 Aloo Channa Chaat
- 11 Beetroot salad

### **PANEER (ANY ONE)**

- 1 Paneer Makhani
- 2 Kadhai Paneer
- 3 Pasanda Paneer
- 4 Palak Paneer
- 5 Shahi Paneer Korma
- 6 Malai Kofta
- 7 Paneer Jalferezi
- 8 Paneer Do Piazza

### **VEGETABLE (ANY THREE)**

- 1 Vegetable Jalferezi
- 2 Vegetable Kofta Curry
- 3 Navrattan Korma
- 4 Dum Aloo Kashmiri
- 5 Bhindi Masala
- 6 Aloo Gobhi Masala
- 7 Patak Corn
- 8 Arbi Masala
- 9 Bhagara Baingan
- 10 Kadhai Mutter Aloo Beans
- 11 Zeera aloo
- 12 Aloo capsicum

### **DAL (ANY ONE)**

- 1 Dal Makhani
- 2 Channe Fandi
- 3 Khate Grole
- 4 Rajmah Masala
- 5 Yellow Dal Tadka
- 6 Punjabi Kadhi
- 7 Dal Harayali

### **RICE (ANY ONE)**

- 1 Plain Rice
- 2 Zeera Rice
- 3 Peas Pulao
- 4 Vegetable Pulao
- 5 Vegetable Fried Rice
- 6 Onion Pulao
- 7 Vegetable Biryani
- 8 Adraki Pulao

### **RAITA (ANY ONE)**

- 1 Dahi Bhalla Saunth
- 2 Dahi Pakori
- 3 Boondi Raita
- 4 Cucumber Raita
- 5 Mixed Vegetable Raita
- 6 Pudhina Raita

### **ASSORTED BREADS**

- 1 Naan
- 2 Roti
- 3 Parantha
- 4 Kulcha
- 5 Missi Roti

### VEGETABLE

- 13 Dum aloo Banarsi
- 14 Nutrela Kheema Mutter Masala
- 15 Nutri Kerma
- 16 Mutter Makhana Masala
- 17 Mutter Mushroom
- 18 Mushroom Spring Onion Masala
- 19 Mushroom Do Pyaza

**ACHAR PAPAD PICKLE CHUTMEY**  
**(Always served)**

### DESSERTS (ANY ONE)

1. Ice Cream-Vanilla/Chocolate
2. Gulab Jamun
3. Kaala Jamun
4. Shahi Tukda
5. Rosgulla
6. Rasmalai
7. Phirni
8. Kheer
9. Moong Dal Halwa

## EXECUTIVE LUNCH DINNER

### SOUP (ANY ONE)

- 1 Tomato ka Shorba Lucknavi
- 2 Cream of Tomato Soup
- 3 Cream of Almond Soup
- 4 Mullagtwani Soup
- 5 Crème langchamp (Cold)
- 6 Lemon Coriander Soup
- 7 Cream of Vegetables Soup
- 8 Vegetable Hot n Sour
- 9 Vegetable Sweet Corn Soup
- 10 Tum Yum Soup
- 11 Murg Shorba Lucknavi
- 12 Cream of Chicken Soup
- 13 Cream of Mushroom Soup (Seasonal)

### SALAD (ANY THREE)

- 1 Julienes Green Salad
- 2 Crouton Fresh Green Salad
- 3 Kachumber Salad
- 4 Lemony Beetroot Salad
- 5 Russian Salad
- 6 Aloo Channa Chat
- 7 Chickpeas Salad
- 8 Channa Chaat Salad
- 9 Ceasers salad
- 10 Waldrof Salad
- 11 Macroni Cottage Cheese Salad
- 12 Assorted Sprouts Salad
- 13 Kheem chi salad
- 14 Vinegar Onions
- 15 Laccha Salad
- 16 Capsicum & Corn Salad

### PANEER (ANY ONE)

- 1 Paneer Butter Masala
- 2 Paneer Lababdar
- 3 Kadhai Paneer Shenshah
- 4 Pasanda Paneer Lucknavi
- 5 Paneer Tak a Tak
- 6 Palak Paneer
- 7 Paneer Peshawari
- 8 Paneer Do Piazza

- 9 Paneer Begum Bahar
- 10 Patiala Paneer
- 11 Paneer Korma
- 12 Methi Paneer
- 13 Paneer Dhania Adraki

### VEGETABLES (ANY THREE)

- 1 Mirchi Baingan Ka Salan
- 2 Matai Vegetable Kofta
- 3 Kofta Palak Curry
- 4 Methi Matar Malai
- 5 Adraki Gobhi Masala
- 6 Dum Aloo Kashmiri
- 7 Dum Aloo Benarsi
- 8 Gobhi Aloo Mutter Malai Masala
- 9 Bhindi Do Piazza (Seasonal)
- 10 Pahari Aloo
- 11 Bhindi Masala
- 12 Kheema Gobhi Nargisi
- 13 Sarson Ka Saag (Seasonal)
- 14 Palak Corn
- 15 Achari Gobhi
- 16 Vegetable Jalferezi
- 17 Achari Aloo Mutter
- 18 Bhindi Peanuts Hyderabad
- 19 Zeera Aloo
- 20 Methi Aloo Malai
- 21 Navrattan Korma
- 22 Subz Tak a Tak
- 23 Mushroom do Piyaza
- 24 Matar Mushroom
- 25 Mushroom Baby Corn Masala

### OR

### CHINESE VEGETARIAN

- 1 Sweet and Sour Vegetables
- 2 Vegetables in Hot Garlic Sauce
- 3 Vegetable Manchurian
- 4 Chilli Paneer Manchow
- 5 Vegetables in Almonds
- 6 Cauliflower in Garlic Schezwan
- 7 Chilly Honey Potatoes
- 8 Crispy Fried Vegetables Hong Kong

**OR**

**CONTINENTAL VEGETARIAN**

- 1 Canneloni Florentine
- 2 Potatoe Rositere Sauce
- 3 Lyonnaise Potatoes
- 4 Vegetables in Lemon Honey Sauce
- 5 Corn n Mushroom Florentine
- 6 Saute Vegetables
- 7 Stuffed Vegetable Crepe Suzete'
- 8 Pasta Italian Cheese Sauce
- 9 Pasta Besil

**DAL (ANY ONE)**

- 1 Dal Makhani
- 2 Pindi Channa
- 3 Khatte Channe
- 4 Rajmah Masala
- 5 Yellow Dal tadka
- 6 Punjabi Kadhi Pakori
- 7 Dal Panchamel

**CURDS (ANY ONE)**

- 1 Dahi Bhalla n Saunth
- 2 Dahi Pakori
- 3 Boondi Raita
- 4 Plain Sweetened Curd
- 5 Pineapple Raita
- 6 Mixed Vegetable raita
- 7 Pudhina Cucumber Raita

**ACHAR PAPAD PICKLE CHUTNEY  
(Always served)**

**RICE (ANY ONE)**

- 1 Steamed Rice
- 2 Zeera Pulao
- 3 Peas Pulao
- 4 Vegetable Pulao
- 5 Kashmiri Pulao
- 6 Vegetable Birayani Hyderabadī
- 7 Vegetable Fried Rice

**OR**

- 1 Singapore Hakka Noodles
- 2 Vegetable Spicy Noodles
- 3 Veg. Hakka Noodles

**BREADS (Any Three)**

1. Naan
2. Parantha
3. Pudhina Parantha
4. Lachha Parantha
5. Missi Roti
6. Plain Kulcha
7. Stuffed Kulcha
8. Tandoori Roti

**DESSERTS (ANY TWO) Indian**

1. Ice Cream of Choice
2. Gulab Jamun
3. Kaala Jamun
4. Rosgulla
5. Rasmalai
6. Phirmi
7. Kheer
8. Gajar Ka Halwa (Seasonal)
9. Tila Kulfi
10. Jalebi
11. Custard
12. Moung Dal Halwa

**EXECUTIVE LUNCH /DINNER**  
**(MAIN COURSE NON VEG)**

Any Two Chicken/Mutton

**INDIAN**

- 1 Makhani Murg Masala
- 2 Rara Chicken
- 3 Peshawari Murg
- 4 Murg Lababdar
- 5 Adraki Murg Patiala
- 6 Handi Murg
- 7 Murg Do Piazza
- 8 Murg Tikka Masaia
- 9 Murg Tak a Tak
- 10 Kadhai Murg
- 11 Murg Begum Bahar
- 12 Murga Korma Kastoori
- 13 Gosht Roganjosh
- 14 Rara Meat
- 15 Mutton do Piazza
- 16 Kheema Mutter
- 17 Nargisi Kofta Curry
- 18 Bhoona Gosht
- 19 Saag Gosht
- 20 Goan Fish Curry
- 21 Machali Achari

**CHINESE**

- 1 Crispy Honey Chicken
- 2 Chilly Chicken Schezwan
- 3 Sweet n Sour Chicken
- 4 Chicken in Almonds
- 5 Chicken Hong Kong
- 6 Chicken Green Thai Curry
- 7 Chicken Red Thai Curry
- 8 Sweet n Sour Fish
- 9 Crispy Fish in Black Bean Sauce
- 10 Shredded lamb Hot Garlic sauce

**CONTINENTAL**

- 1 Chicken Medallion in Lemon
- 2 Roast Chicken
- 3 Chicken Mexicaine
- 4 Chicken Roasted Sauce
- 5 Chicken Supreme
- 6 Poulet Saute Meringuere
- 7 Chicken Steak Pepper Sauce
- 12 Mutton Steak Demi Glace
- 13 Mutton Stew