

1. Please refer to our Draft Documents sent on GVICC.in and the discussion held on the Pre-Bid Meeting held at GVI on 25 May 2026.
2. The amended copy as discussed during above meeting is being send.

**ARMY WELFARE HOUSING ORGANISATION**

**GURJINDER VIHAR INSTITUTE**

**GREATER NOIDA, UP**

**TENDER DOCUMENT**

**FOR SELECTION OF CONTRACTOR**

**FOR**

**OPERATING RESTAURANT AND CATERING**

**ON LEASE BASIS**

**AT**

**GURJINDER VIHAR INSTITUTE (GVI )**

**GREATER NOIDA**

*Pam*  
26/5

**NOTICE FOR INVITING OF TENDER**  
**(SINGLE STAGE TWO ENVELOPE BIDDING)**

**Notice inviting Tender for Operating Restaurant  
and Catering Services at Gurjinder Vihar Institute  
(GVI), AWHO Township Greater Noida, UP**

**Schedule of events**

Tender No and Date	No 1. 09 May 2026
Tender Form Value	Rs1000/-
EMD (Earnest Money Deposit)	Rs 25,000/-
Date of publication of Tender	09 MAY 2026
Brief description of Work	Operating GVI Restaurant
Pre-Bid Meeting Date (Prospective Bidder may attend )	11.00 AM on 25 May 2026 in GVI
Issue of amendment if any	By 11.00 AM on 26 May 2026
Cut off time and date of filling the Technical and financial bid.	11.00 A.M. 30 MAY 2026
Technical Bid opening Date	11:30 AM on 30 May 2026
Financial Bid opening date	11:00 AM on 02 June 2026
Place of opening Tender	GVI Multi Purpose Hall
Earnest Money Deposit	With the Technical bid
Selection process	02 June to 05 JUN 2026
Venue for Pre bid meeting and submission of tender document	GVI, Multi Purpose Hall
Person inviting bids	Secy, GVI
Bid validity period	90 Days from date of issue
Mode of Tender submission	Technical and financial bid to be given in two sealed separate envelopes and both should be put in one big envelop and addressed to Secy, GVI.

**Note:**

1. Tenders shall be submitted in a two bid system
  - (a) Technical Bid
  - (b) Financial Bid
2. The acceptance of Financial Bid will be subject to Refundable submission of EMD, in advance.
3. The successful bidder cannot transfer the work to another party subsequently or cannot refuse the offer, otherwise the EMD amount would be non-refundable.
4. Other details are given subsequently.

*Day*  
26/5

CONTENTS OF THE TENDER DOCUMENT

- Section A: Introduction
- Section B: General Terms and Conditions for providing Restaurant, Catering and providing Bar Services (Optional-Details later)
- Section C: Instructions to the Bidder
- Section D: Schedule of Technical Bid
- Section E: Item Description

*Ray*  
26/5

## SECTION A

### INTRODUCTION

1. Gurjinder Vihar, Greater Noida has approximately 10,000 residents in the gated Township. The Township is home of Veterans, serving soldiers and their families. A substantial number of families residing in the Township are on rent basis. The Township has an active social life and a vibrant Institute (GVI), which is very well patronized by the residents. The Institute has six guest rooms to accommodate Guests. The Institute has adequate built up space for operating a medium sized restaurant with its own dining space and an existing kitchen with commercial gas supply, electricity and water supply.
2. This tender is issued for well-established Restaurateurs/Contractor having minimum 5 years of experience in operating a fine dine restaurant with minimum annual turnover of Rs 1 Crore.
3. This Tender is valid for 120 days from the date of issue.
4. During the evaluation and comparison of bids, the Board detailed for the Tender may seek clarification from the Bidders. The clarifications and the replies will be recorded. No revision of prices or substance of the bid will be sought by the Bidder once committed by them except during negotiation time. No post bid clarification on the initiative of the bidder will be entertained.
5. The Bidder offering the highest rates of lease rent per month for operating the restaurant and the best Technical bidder in value will be called for negotiations and detailed discussion, for the final allotment (Ref Para 14 Sec-C)
6. In case of failure of negotiations with the primary bidder as defined above, the next best bidder may be called for negotiations at the discretion of the Board.

*Paul*  
26/5

## SECTION B

### GENERAL TERMS AND CONDITIONS FOR PROVIDING RESTAURANT AND CATERING SERVICES AT GVI

1. The Bidder (Contractor) should have all the followings valid Trade licenses and permissions: -
  - (a) FSSAI License. (Previous Year documents)
  - (b) Health/Trade License. (Previous Year documents)
  - (c) Eating House License. (Previous Year documents)
  - (d) GST Registration. (GST of previous year)
  - (e) ITR with GST Turnover for last three year.
2. The contractor should have at least five years' experience in operating own Restaurants/Hotels in Govt/PSU/Private Organizations with minimum 5 years of experience in operating a fine dine restaurant with minimum annual turnover of Rs 1 Crore.
3. Space for the Restaurant cum Dining hall, Modern Kitchen (Cool Room, Store Room, Dish washer etc) are available. In addition, space for accommodating stay for six staff of the Contractor is also available at the restaurant site. Interested Bidders may contact the Secretary GVI at Contact No 8287504382 for a visit the GVI before submission of bids or during Pre-bid Meeting on 25 May 2026.
4. Electricity, Commercial cooking gas and water will be provided at the site by Secretary GVI on payment for the Contractor. LPG domestic cylinder use is not permitted in the GVI.
5. Provision of Crockery, Cutlery and associated items related to dinning will be the responsibility of the Contractor. Furniture, ACs, ceiling fans, RO and lighting infrastructure will be made available by the Secretary GVI. However, further maintenance of these items will be the responsibility of the contractor. However, electricity charges will be recovered from the contractor through a pre-paid meter installed for the purpose and the cost of the Gas will be paid by the contractor.
6. The Contract will be awarded to the selected bidder for the period of three years with the condition, that it will be renewed every year based on the performance and feedback received from the customers. The extension of the Contract each year will be as per terms and conditions set in the initial contract. Deviations, if any will only be done after mutual consent between both the parties.
7. Either party can terminate the contract by giving a notice of three months (90 days) after stating the reasons for the same. However, there will be a lock in period of 06 months binding on both the parties, from the initial date of the allotment.
8. The Contractor to ensure that the restaurant premises are used only for the purpose of running the restaurant for Gurjinder Vihar and related activities and not for any other purpose in any manner. The Contractor is not authorized for any kind of sub-letting the premises in any manner. The Contractor however is permitted for the home delivery of the food only with in the Gurjinder Vihar Township through his own staff only.

  
26.5

9. The maintenance and upkeep of the premises, fixtures and electricity appliances will be the sole responsibility of the Contractor. For any damage caused to these items, provided by GVI, these will be repaired/ replaced by the Contractor at his own cost. The GVI Management on their part will ensure that the items are handed over to the Contractor in working condition.
10. The Contractor shall take all necessary precautions against fire hazards and any fire incidences in the premises that may occur during the Contract period will be the sole responsibility of the contractor. For this purpose, contractor will be provided fire extinguishers by RWA of the Society to be placed appropriately for effective and timely use. However, the staff of the Contractor should be trained to use these equipments.
11. The Contractor shall employ his own staff, provide them clean uniform at his own cost and shall be responsible for timely payment of their wages/salary etc. as per Govt's statutory rules as per labour law, issued from time to time on the subject. Proof of such payment shall be submitted on monthly basis to GVI, Management.
12. All health-related checks in respect of the Restaurant staff as applicable will be carried out as per rules on the subject and records of the same will be kept readily available for the Secretary GVI for inspection. The Secretary will be kept informed of these checks as and when held.
13. Hygiene of the complete Restaurant including the kitchen, pantry, storage room and staff quarters will be the responsibility of the Contractor. The Contractor will be held responsible in case of any adverse incident due to poor hygiene. All FSSAI certificates will be displayed at a prominent place in the Restaurant.
14. To ensure that hygiene of the restaurant including Kitchen area and of the staff deployed in the restaurant, a fortnightly check will be carried out by the Secretary GVI/his representative including a doctor if possible. Short coming noticed shall be rectified within two days of the inspection. Repeated observation will however, be dealt strictly and may result in a penalty of Rs 5000/, at the sole discretion of the Secretary GVI. Contract may even be terminated if no improvement is seen by GVI management committee.
15. The Contractor shall also undertake and ensure that all the raw material etc shall be of good quality, stored hygienically and available during the course of functioning of the Restaurant. Such material will be subjected to inspection by the Secretary or his representative from time to time.
16. Special conditions for Non-Veg food. It will be ensured that only Jhatka meat is served. These shall be purchased only from authorised sources. Checks for these may be carried out by Management GVI.
17. The Contractor will be responsible to supply hot and cold beverages, breakfast, lunch and dinner etc to all the guests in Guest Rooms in GVI.
18. There are five Party Halls in GVI of capacity of 25-70 persons which will be booked by the GVI. However, contractor will have the exclusive right to provide catering and decoration service in these party halls on payment.

  
26.5

19. There is a lawn which can accommodate up to 400 persons at a time. Catering and decoration for this may be provided by the GVI caterer. However, the organizer of the party will be at a liberty to choose any caterer & decorator for his/her function from the list of empaneled caterer and decorators for their function or any other caterer & decorator.
20. Contractor may also be permitted to provided catering service in the GVCC and Mela Ground during any festival or function at the discretion of the RWA, Gurjinder Vihar. For this nominal rate as fixed to be deposited with RWA from time to time.
21. The successful Bidder will deposit interest free security or PBG of Rs 3 Lacs or the amount equal to twice of the lease rent offered, whichever is more at the time of award of the Contract. PGB so deposited must remain valid for the entire period of the engagement. If the Contractor withdraws his services without advance notice as stipulated above, and /or fails to discharge the service up to the satisfaction of the management and /or default of any condition of the agreement, the said security shall be forfeited.
22. Interested Bidders will deposit EMD of Rs 25000/-. EMD of all bidders will be refunded without interest on finalization of the bid. However, EMD of the successful bidder will be released after submission of the Security or PBG.
23. The Contractor must employ a qualified Manager, professionally experienced to be available in the Restaurant between 12:00 Noon to 10:00 PM & during any function in Party hall or Lawn to attend any requirement or complaints. Such manager shall however be deployed only after he/she is interviewed and approved by the Secretary GVI.
24. Various Formats of rate and quantities are attached as Annexures/ Selections. These are required to be submitted along with the Financial Bid as accepted. The Formats include:
- Items with rates offered for party Buffets.
  - Items with rates and quantities offered under A 'La Carte.
  - Items and quantities per plate for Kitty/ birthday parties etc (including rates of snacks on offer).
  - Items with rates offered for Chinese Menu.
25. Contractor will however, pay 5% of the total charges collected by him for the catering and decoration service for all the parties whether in any hall or in the lawn besides a fixed monthly lease rent that he quotes for this contract latest by 05<sup>th</sup> of subsequent month and lease rent per month must be paid latest by 05 of every month in advance (Except for ladies Meet, Regimental Party, Course get to gether etc).
26. The Contractor will verify the character antecedent of all person employed by him and obtain police verification before they are deployed in GVI. Contractor will employ them at his own risk. Also, their police verification will be submitted with GVI before their employment. Dress code set by GVI Management will be strictly adhered by all persons employed in GVI.
27. The liability/responsibility in case of any accident-causing injury/death to the restaurant worker or any of his staff shall be of the Contractor. GVI will not be responsible in any such cases. Contractor will maintain a First Aid Kit for any emergency.
28. The Contractor shall recharge the prepaid meter of the Restaurant and complete the formalities of Commercial Gas Supply after Contract has been awarded to him.
29. The address for all correspondence will be as under:
- The Secretary, GVI  
AWHO, Gurjinder Vihar,  
Pocket P5, Sector Chi 1, Greater Noida,  
GB Nagar (UP), PIN-201310  
Telephone No.0120-4338093
- [Handwritten signature]* 26/5

## SECTION C

### INSTRUCTIONS TO BIDDER

#### Special Conditions of Service

1. Sale and consumption of Tobacco, paan, or any other toxic product is strictly prohibited. If found the Contract may be terminated. Paan without tobacco can be served.
2. Use of plastic cup/plates and plastic or any other purposes is banned.
3. Bulk orders for Kitty parties, Regimental/ Course get together will be taken directly from the organizer of the party. However, for ladies meet order will be taken minimum 2 days in advance for making necessary arrangements.
4. Contractor must ensure that only fresh items are served and no leftover foods are served.
5. All food handlers and staff working in the Restaurant are to be free of contagious diseases and ailments at all the times.
6. Restaurant staffs are to be well mannered and courteous and well-dressed all the times.
7. Periodic Pest control administration to be carried out by the contractor and record of the same is to be maintained for the inspection by the Secretary GVI.
8. The Contractor will not further subcontract the contract to any other party.
9. Only six (06) staff members will be allowed to stay in the Restaurant staff quarters. All other staff will be housed outside the Township and will not be permitted to stay inside after closure of the Restaurant in the night till 0600 hr in the morning. This may be checked by the GVI Management from time to time.
10. Any violations of the terms and conditions of the Contract shall attract penalty on the Contractor. The quantum of penalty will be decided by the GVI Secretary.
11. Bidder should have an office in NCR and all disputes requiring arbitration will be carried out in Gautam Budh Nagar jurisdiction.
12. Timing of GVI. GVI will function seven days of week except Tuesday and closed holidays. However, GVI restaurant will remain open all week days except during weekly maintenance and cleaning on every Tuesday till 4.00 PM. Also, morning tea, breakfast and lunch, if demanded, will be provided to the guests staying in the guest room.
13. Buffet menu, Ala Cart Menu and Kitty Party menu rate can be increased by 5% after one year from the date of award of the contract or from the operation of contract whichever is later. Similarly, the lease rent will be increased by 5% accordingly.

  
26/5

14. Evolution of technical and financial bid will be done based on the following marking system. Bidder scoring highest number will be considered for awarding the contract.

a. Technical bid: -

1	<u>Experience</u>	5 Years	5-7 Years	>7 years		
	Max Marks (10)	5	7	10		
2	<u>Yearly turnover</u>	1 Cr	2-3 Cr	Above 3 Cr		
	Max Marks (10))	5	7.5	10		
3	<u>No of loc operating</u>	5 and above	4	3	2	1
	Max Marks (5)	5	4	3	2	1
4	<u>Permanent staff</u>	>100	75-100	50-75	25-50	<25
	Max Marks (5)	5	4	3	2	1
5	<u>Experience of residential society</u>	Yes	No			
	Max Marks (2)	2	0			

b. Financial Bill. Marks for financial bid shall be allotted out of total of 68 marks proportionately according to the number of bidders in decreasing order as per the quoted amount( Minimum of Rs 125000/-) in reducing sale of 5 marks each (i.e highest is allotted 68 marks, next highest 63 and so on).

*Pass*  
26/05

**SECTION D**

**SCHEDULE OF TECHNICAL BID**

<b>SERNO</b>	<b><u>DESCRIPTION</u></b>	<b><u>SUPPORTING DETAILS</u></b>	<b><u>COMPLIANCE (YES/NO)</u></b>
1.	Name and address Of Bidder		
2.	Name and Designation of Person Signing the Bid		
3.	Mobile No.		
4.	PAN No (Attach Copy)		
5.	GST NO (Attach Copy)		
6.	Valid FSSAI License		
7.	Trade License (Attach Copy)		
8.	Details of Experience of catering/restaurant management (Attach Document of proof)		
9.	Experience in handling catering service for a residential society club/corporate/ Institute		
10.	Number of locations presently operating.		
11.	Yearly Turn over in last three years		
12.	Permanent Qualified Staff		
13.	Signed and sealed Copy of this Tender		
14.	Any other information		

*Done*  
26/5

**SECTION E**

**Annexure I- Monthly Lease Rent (Financial Bid)**

**Annexure II- Buffet Menu for Parties along with the price per pack.**

**Annexure III - Ala Carte Menu as per format and price list.**

**Annexure IV- Menu for Ladies Club/ Ladies Meet and Get to gather.**

**Annexure V- Chinese Menu items with rates.**

**Note: THE ABOVE ANNEXURES WILL BE SUBMITTED WITH FINANCIAL BID IN ONE SEPARATE SEALED ENVELOPE.**

  
26.05

# PARTY MENU

## MENU - ONE

<b>Veg @ 550</b>		<b>Non- Veg @ 650</b>	
Snacks	- 4	Snacks	2 + 2
Soup	- 1	Soup	-1
<b>Main Course</b>		<b>Main Course</b>	
Paneer	- 1	Non- Veg	-1
Dal	- 1	Paneer	-1
Vegetable	- 1	Dal	-1
Rice	- 1	Vegetable	-1
Roti	- 4 (Type)	Rice	-1
Salad	- 1	Roti	4 (Type)
Curd	- 1	Salad	-1
Desserts	- 1	Curd	-1
		Dessert	-1

## MENU - TWO

<b>Veg @ 600</b>		<b>Non- Veg @ 750</b>	
Snacks	- 4	Snacks	3 + 3
Soup	- 1	Soup	-1
<b>Main Course</b>		<b>Main Course</b>	
Paneer	- 1	Non- Veg	-2
Dal	- 1	Paneer	-1
Vegetable	- 2	Dal	-1
Rice	- 1	Vegetable	-2
Roti	- 4 (Type)	Rice	-1
Salad	- 2	Roti	4 (Type)
Curd	- 1	Salad	2 (Type)
Desserts	- 2 (Type)	Curd	-1
		Dessert	2 (Type)

## MENU - THREE

<b>Veg @ 650</b>		<b>Non- Veg @ 850</b>	
Snacks	- 5	Snacks	3 + 3
Soup	- 1	Soup	-1
<b>Main Course</b>		<b>Main Course</b>	
Paneer	- 1	Non- Veg	2
Dal	- 1	Paneer	1
Vegetable	- 3	Dal	1
Rice	- 1	Vegetable	4
Roti	- Assorted	Rice	1
Salad	- 4	Roti	Assorted
Curd	- 1	Salad	4
Desserts	- 3	Curd	1
		Dessert	3

## MENU - FOUR

<b>Veg @ 800</b>		<b>Non- Veg @ 1100</b>	
Snacks	- 6	Snacks	4 + 4
Soup	- 2	Soup	1 + 1
<b>Main Course</b>		<b>Main Course</b>	
Paneer	- 1	Non- Veg	-2
Dal	- 1	Paneer	-2
Vegetable	- 4	Dal	-2
Rice	- 2	Vegetable	-4
Roti	- Assorted	Rice	-1
Salad	- 5	Roti	Assorted
Curd	- 2	Salad	-6
Desserts	- 3	Curd	-2
		Dessert	-3

Note-

1. Tax Extra as per applicable
2. Beverage item Extra
3. Corkage for bar setup 25 to 50 Pax Rs -1000
4. Food includes crockery, cutlery and service

*Ray*  
26/5

	<b>Proposed Rates</b>
<b>LIGHT SNACKS</b>	
Plain Peanuts - (200 gm)	50
Masala Peanuts- (200 gm)	60
Boiled Aloo Chat (200 gm)	60
Plain Papad - (1 Nos)	20
Masala Papad - (1Nos)	40
Aloo Chana Chat - (200 gm)	90
Egg Bhurji -2 Eggs	90
French Fries -(200 gm)	60
Boiled Egg -2 Nos.	60
Dahi ke sholle 6 pcs	160

**Snacks**

Paneer Shaslik (8 Pcs)-Minimum 150 gm	190
Paneer Tikka (8 Pcs) -Minimum150 gm	190
Paneer Kali Mirch Tikka (8 Pcs) -Minimum150 gm	190
Tandoori Aloo (8 Pcs) – Minimum 200 gm	190
Tandoori Mushroom (8 Pcs) – Minimum 150 gm	190
Veg Platter (8 Pcs) – Minimum 200gm	190
Vegetable Hariyali Kabab (8 Pcs) – Minimum 200gm	190
Tandoori Soya Chaap -Minimum 200gm	190
Paneer Kathi Roll – Minimum 200gm	190
Paneer Papad ke Shole -	200
Paneerr Pakora Minimum 150gm	200

**Beverages**

Mineral Water Bottle - 1 Ltr	20
Soda (500 ML) -	30
F/L Water -	40
F/L Soda -	40
Soft Drinks (500 ML) -	40
Diet Coke -	80
Tonic Water -	
Mojito	

**Vegetarian Soup (250 ml)**

Tomato Soup	60
Lemon Coriander Soup	60
Sweet Corn Soup	60
Talumein Soup	60
Hot 'N' Sour Soup	60
Manchow Soup	60
Tomato Dhaniya Shorba	60

*[Signature]*  
26/05

	<b>Proposed Rates</b>
<b>LIGHT SNACKS</b>	
Plain Peanuts - (200 gm)	50
Masala Peanuts- (200 gm)	60
Boiled Aloo Chat (200 gm)	60
Plain Papad - (1 Nos)	20
Masala Papad - (1Nos)	40
Aloo Chana Chat - (200 gm)	90
Egg Bhurji -2 Eggs	90
French Fries -(200 gm)	60
Boiled Egg -2 Nos.	60
Dahi ke sholle 6 pcs	160

**Snacks**

Paneer Shaslik (8 Pcs)-Minimum 150 gm	190
Paneer Tikka (8 Pcs) -Minimum150 gm	190
Paneer Kali Mirch Tikka (8 Pcs) -Minimum150 gm	190
Tandoori Aloo (8 Pcs) – Minimum 200 gm	190
Tandoori Mushroom (8 Pcs) – Minimum 150 gm	190
Veg Platter (8 Pcs) – Minimum 200gm	190
Vegetable Hariyali Kabab (8 Pcs) – Minimum 200gm	190
Tandoori Soya Chaap -Minimum 200gm	190
Paneer Kathi Roll – Minimum 200gm	190
Paneer Papad ke Shole -	200
Paneerr Pakora Minimum 150gm	200

**Beverages**

Mineral Water Bottle - 1 Ltr	20
Soda (500 ML) -	30
F/L Water -	40
F/L Soda -	40
Soft Drinks (500 ML) -	40
Diet Coke -	80
Tonic Water -	
Mojito	

**Vegetarian Soup (250 ml)**

Tomato Soup	60
Lemon Coriander Soup	60
Sweet Corn Soup	60
Talumein Soup	60
Hot 'N' Sour Soup	60
Manchow Soup	60
Tomato Dhaniya Shorba	60

*[Handwritten Signature]*  
28/5

**Starters (Non-Vegetarian)**

Afghani Chicken (Half) -	230
Afghani Chicken (Full)-	450
Tandoori Chicken (Half) -	200
Tandoori Chicken ( Full) -	400
Reshmi Kabab Minimum 200g -	250
Chicken Tikka Minimum 200g -	230
Murg Tikka Kali Mirch Minimum 200g -	230
Murg Malai Tikka Minimum 200g -	240
Ajwain Murg Tikka -Minimum 200 gm	240
Ghost Seekh Kebab -Minimum 200 gm	320
Fish Tikka (Sole/Basa) -Minimum 200 gm	500/300
Fish Tikka Ajwain Minimum 200g (Sole/Basa) -	500/350
Fish Amritsari Minimum 200g (Sole/Basa) -	500/350
Chicken Seekh Kabab – Minimum 200 gm	200
Non-Veg Platter (8 Pcs) -Minimum 200 gm	350
Mutton Tika Tak Sizzler – (4 Pcs)- Minimum 200 gm	300
Chicken Tika Tak Sizzler -6 Pcs (Minimum 200gm)	400
Chicken Kathi Roll - Nos.	200
Mutton Kebab Roll - Nos.	350
Mutton Kakori Kebab	400

**Non Vegetarian Soup**

Chicken Lemon Coriander -250 ml -(Minimum)	80
Chicken Sweet Corn Soup -250 ml -(Minimum)	80
Chicken Talumein Soup - 250 ml- (Minimum)	80
Chicken Hot 'N' Sour Soup -250 ml-(Minimum)	80
Chicken Manchow Soup - 250 ml-(Minimum)	80
Murg Shorba - 250 ml - (Minimum)	100

**Pulses**

Dal Makhani - 200 ml- (Minimum)	150
Dal Bukhara- 200 ml -(Minimum)	150
Dal Dhaba/Yellow Dal -200 ml -(Minimum)	140
Dal Handi - 200 ml - (Minimum)	

**Main Course Vegetarian**

Matar Paneer - 175 gm - (Minimum)	180
Navrattan Korma - 175 gm- (Minimum)	200
Paneer Makhani - 175 gm- (Minimum)	200
Kadhai Paneer - 175 gm- (Minimum)	200
Paneer Lababdar - 175 gm- (Minimum)	200
Palak Paneer - 175 gm- (Minimum)	180
Paneer Pasanda - 175 gm- (Minimum)	200
Paneer Bhurji - 175 gm- (Minimum)	200
Masala Paneer (Special) -175 gm- (Minimum)	200

*[Signature]*  
26/5

Malai Kofta (4 Pcs) - 175 gm	220
Makai Palak - 175 gm	180
Matar Mushroom - 175 gm	220
Mix Vegetable - 200 gm	150
Pindi Chana - 200 gm	150
Dum Aloo - 225 gm	120
Jeera Aloo - 225 gm	120
Bhindi Do Pyaza (Seasonal)- 200 gm	120
Ghobhi Masala - 225 gm	140
Ghobhi Khurchan - 200 gm	140

**Main Course Non-Vegetarian**

Gosht Rogan Josh ( 4 Pcs) -	450
Gosht Rarra (4 Pcs)	450
Gosht Palak (4 Pcs)	450
Gosht Bhuna ( 4 Pcs)	450
Murg Masala (Half)	250
Murg Masala (Full)	500
Butter Chicken (Half)	250
Butter Chicken (Full)	480
Palak Murg (Half)	250
Palak Murg (Full)	480
Chicken Kadai (Half)	250
Chicken Kadai (Full)	480
Chicken Curry (Half)	250
Chicken Curry (Full)	480
Chicken Rara (Half)	300
Chicken Rara (Full)	580
Chicken Lababdar (Half)	250
Chicken Lababdar (Full)	480

**Rice**

Vegetable Pulao -375 gm	100
Mattar Pulao/Jeera Rice - 375 gm	80
Plain Rice - 375 gm	80
Vegetable Biryani -375 gm	120
Murg Biryani - 300 gm	200
Gosht Biryani -300 gm	250

**Salads & Curd**

Garden Green Salad -	60
Mix Raita - 250 ml	70
Boondi Raita - 250 ml	70
Pineapple Raita -250 ml	80
Rambo Salad	

*Raw*  
26/5

Kimchi Salad

**Breads**

Tandoori Roti -	15
Butter Roti -	20
Missi Roti -	25
Plain Naan -	30
Garlic Naan -	40
Laccha Paratha -	30
Mirch Ka Paratha -	30
Pudina Paratha -	30
Stuffed Kulcha (Veg.) -	40
Stuffed Kulcha (Non-Veg)-	80

Note:- 1. Rate of any new item if to be added will decided mutually between Secy GVI and the contractor.  
2. Rate of all above items will be increased by 5 +% yearly from the date of operation of this contract.

  
28/5

## BREAKFAST MENU FOR GUEST ROOMS

### MENU – ONE

#### Veg @ 150

Porridge	-	100 gm
Milk	-	250 ml
Stuffed Paratha (200 gm)	-	2
Bread	-	4
Cutlet	-	1
Butter + Jam + Achar	-	Sufficient
Fruit (100 gm)	-	1
Tea/Coffee	-	

### MENU – TWO

#### Non- Veg @ 200

Porridge	-	100 gm
Milk	-	250 ml
Stuffed Paratha (200 gm)	-	2
Egg	-	2
Bread	-	4
Butter + Jam + Achar	-	Sufficient
Fruit	-	1
Tea/Coffee	-	

Note: Stuffed Paratha or Bread Butter

*[Signature]*  
26/05

**MENU FOR LADIES CLUB/ LADIES MEET AND GET TO GATHER****Veg Indian Menu @ Rs 400 per pax (incl tax)**

- SOFT DRINKS
- FRESH LIME SODA
- TEA & COFFEE
- VEG SNACKS - ANY 2

**MAIN COURSE**

VEG DISH - (ANY 2)  
 DAL - (ANY 1)  
 RICE - (ANY 1)  
 ASSORTED ROTI  
 GREEN SALAD  
 SWEET DISH- ANY 1

**VEG CONTINENTAL & CHINESE MENU @ 550/- PER PAX INCLUDING GST****SNACKS (Veg.)**

Paneer Tikka Achari  
 Chilly Potato  
 Chilly Paneer  
 Haryali Kebab  
 Aloo Corn Roli

**DESSERTS (Choose any one)**

Ice Cream (Strawberry/Vanilla)  
 Gulab Jamun  
 Shahi Phirni  
 Moong Dal Halwa  
 Gajar ka Halwa

**SOUP (Choose Any One)**

Cream of Tomato  
 Veg Sweet Corn Soup  
 Veg Manchow Soup  
 Veg Lemon Coriander Soup

**CHINESE MENU**

Snacks (as above)  
 Soup  
 Chilly Chicken  
 Chilly Paneer  
 Veg. Manchurian  
 Fried Rice  
 Dessert (Choose any one)

**ENGLISH MENU**

Snacks (as above)  
 Soup  
 Russian Salad  
 Dinner Roll/ Garlic Bread  
 Grilled Chicken in Brown Sauce  
 Veg. Cutlets  
 Baked Spinach with Corn  
 Dessert (Choose Any One)

**Rs 550 (Incl GST)**

*26/05*

**CHINESE****Starters (Vegetarian)**

Veg Corn Toast -4 Pcs (Sandwich Bread)	
Crispy Chilly Potato-(650 ml Medium box full)	
Vegetable Spring Roll - 8 Pcs- 650 ml box full	
Chilly Mushroom (8 Pcs) - 650 ml box full	
Vegetable Salt & Pepper -650 ml box full	
Vegetable Manchurian (Dry) -	
Chilly Paneer (8 Pcs) Dry - Minimum 250 gms	
Golden Fried Baby Corn -(8 Pcs)- 650 ml box full	
Peper Corn Cheese Roll - 6 Pcs- 650 ml box full	
Lotus Stem Honey Chilly - 650 ml box full	
Chilly Corn -650 ml box full	
American Corn Salt & Paper - 650 ml box full	

**Starters (Non-Vegetarian)**

100/- Chilly Chicken Dry (8 Pcs) - Minimum 200 gms	180/-
100/- Chilly Chicken Salt & Pepper (8 Pcs)- Minimum 200 gms	180/-
100/- Honey Chilly Chicken -(8 Pcs) Minimum 200 gms	180/-
150/- Chicken Lollipop (5 Pcs) Minimum 200 gms	200/-
120/- Chilly Fish (8 Pcs) Sole / Basa	450/350
150/- Spicy Crispy Wings - 6 Pcs- Minimum 200 gms	200/-
180/-	
150/-	
150/-	
150/-	
150/-	
150/-	

**Main Course Vegetarian**

Veg Manchurian (Gravy) - (6 Pcs)-650 ml box full	150/-
Chilly Paneer (Gravy) -(6 Pcs)-650 ml box full	180/-
Mix Veg Full 500 ml box	150/-
Hot Garlic/ Schezwan/Sweet 'N' Sour	
Mix Veg on Black Bean Sauce -	
Stir-Fried Vegetables -Full 500 ml box	100/-

**Main Course Non-Vegetarian**

Chicken Manchurian (Gravy) -6 Pcs	180/- (Min 200 gm chicken in 900 ml box full)
Chilly Chicken (Gravy)	180/- (Min 200 gm chicken in 900 ml box full)
Sliced Chicken in Black Been Sauce	190/- (Min 200 gm chicken in 900 ml box full)
Diced Chicken in Black Been Sauce'	190/- (Min 200 gm chicken in 900 ml box full)
Chicken In Schezwan Pepper Sauce	190/- (Min 200 gm chicken in 900 ml box full)

**Chopsuey**

American Chopsuey (Non-Veg) -	180/- (Min 200 gm chicken with gravy 900 ml box full)
Chinese Chopsuey (Veg)	160/- (Min 200 gm chicken with gravy 900 ml box full)

**Noodles/Rice**

Pan-Fried Noodles (Veg/Non-Veg) -	Rs 150/ Rs 180 (Min 200 gm of Veg with full of 650 ml box)
Hakka Noodles (Veg/Non-Veg)	Rs 100/ Rs 150 (Min 200 gm of Veg with full of 650 ml box)
Schezwan Noodles (Veg/Non Veg)	Rs 100/ Rs 150 (Min 200 gm of Veg with full of 650 ml box)
Chilly Garlic Noodles (Veg/Non Veg)	Rs 100/ Rs 150 (Min 200 gm of Veg with full of 650 ml box)
Fried Rice (Veg/Non-Veg)	Rs 100/ Rs 150 (Min 200 gm of Veg with full of 650 ml box)

*Signature*  
26/05