



PART-I

Reserve Bank of India

JAMMU

TENDER FOR PROVIDING CATERING SERVICES IN OFFICERS LOUNGE  
AND STAFF CANTEEN IN JAMMU

NAME OF THE CONTRACTOR/FIRM: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**LAST DATE OF SUBMISSION: 08.06.2015 Upto 2.00 PM**

**Pre-Qualification criteria**

1. The vendor should be located within India. However, preference may be given to local vendors or vendors having branches in Jammu.
2. The vendor could be a sole proprietary concern, partnership firm, a food chain or a company of repute and should be in existence for the last 3 years.
3. The vendor should have experienced staff and preferably also have diploma in Hotel/ Catering Management, etc. to cater to the Bank's requirements.
4. The vendor will have to produce on demand, license/permit/approval etc. from the concerned statutory authority or any other authority concerned for carrying out this type of work (if applicable) to the local office (RBI). They must also have necessary license to engage labour under the Labour laws.
5. The Vendor should be of substantial means and maintaining an account with one of the public sector banks/scheduled commercial banks. The name of the bank and nature of account maintained should be furnished.
6. The Contractor /Vendor should have TIN of state of Jammu and Kashmir.

**Terms & Conditions of Contract**

**General Terms and Conditions**

1. The vendors will be communicated about their eligibility or otherwise on the basis of applications submitted by them.
2. Incomplete applications or applications received after **2.00 pm on June 8, 2015** will be declared ineligible. Vendors will be responsible to ensure that the applications reach the Bank on or before the due date and time.
3. The application (Technical Bid - Part - I) submitted on behalf of a firm shall be signed by all the partners of the firm or by a partner/ signatories who has/have the necessary authority on behalf of the firm/ company to enter into the proposed contract. Otherwise the tender may be rejected by the Bank.
4. Applications (Technical Bids - Part - I) will be evaluated based on the above eligibility criteria and after scrutinizing all the relevant documents as sought from them. The price bids will be opened of only those tenderes who will fulfill the above eligibility criteria.
5. The Agencies would be intimated about their being short listed after opening of Technical Bids - Part - I. Only agencies shortlisted in the Technical Bid, would be advised to submit a Demand Draft favoring Reserve Bank of India payable at Jammu on any scheduled Bank for **Rs.25000/-** towards Earnest Money Deposit (EMD) along with Price bids - Part - II. The earnest money deposit will be returned to the tenderer, if his tender is not accepted. No interest will be payable on the said EMD by the Bank.
6. The earnest money deposit of Rs. **25000/- (Rupees twenty five thousand only)** paid by the successful tenderer when he submits his tender shall be held by Reserve Bank of India as a security for the execution and due fulfillment of the contract. No interest shall be paid on the said deposit.
7. The Bank is not bound to accept the lowest tender and reserves the right to accept either in full or in part any tender and to reject all the tenders without assigning any reason thereof.

8. The Bank's decision shall be final and it shall not be open to challenge anywhere.
9. The Contractor has to pay minimum wages of Central Government or state of Jammu and Kashmir, whichever is higher.
10. The vendor should have to abide by the applicable laws/rules of the land including minimum wages/PF, etc. and the salaries of the employees deployed at the Bank should be paid by electronic mode in their bank accounts and a monthly statement in that regard shall be submitted to the Bank within 15 days of the succeeding month. The vendor will be solely responsible for any outcome of violation of any laws.
11. The vendors/contractors may submit along with tender documents Demand Draft for Rs. 200/- (tender document cost) those who download tender documents from website otherwise the tender document will be rejected.

#### **Officer's Lounge**

1. The contract shall be effective and valid for the period of one year and may be renewed for a further period at the discretion of the Bank.
2. The vendor is required to visit the site and understand the scope of work before quoting rates.
3. Approved/ agreed rates should be applicable for one year and if necessary, can be reconsidered at the time of renewal only. No request for increase in the rates during the period of the contract shall be entertained.
4. The vendor has to run the Officers' Lounge and Dining Room (hereinafter referred to as "OLDR") in the space in the Annexe building in Reserve Bank of India, Rail Head Complex, Jammu. However, if required the vendor can be asked to run the OLDR from any other place in the Bank's premises.
5. The vendor shall run the said OLDR on all working days (i.e., Monday to Friday) of the Bank and on such other days as may be required by the Bank. The said OLDR shall be kept open during such timings as may be stipulated by the Regional Director, Reserve Bank of India, Jammu (hereinafter referred to as "The Regional Director"), from time to time.
6. The Bank will arrange for premises, electricity, water, electric appliances, furniture, other dead stock articles, crockery, cutlery, utensils, gas stoves and fittings, etc. The vendor shall be responsible for the maintenance of these items and maintenance and repairs to the fixtures and fittings. The vendor shall ensure the safety of the above items kept in the said OLDR and the Bank shall not be in any way responsible for any loss or damage occurring thereto. There will be no guarantee on minimum turnover in the OLDR by the Bank.
7. Verification of these items can be done anytime by the Regional Director or her/his representative and if any items are found short or missing or broken, recovery will be made as per actual price of the items from the vendor.

8. The vendor shall use only commercial cylinders of LPG in the OLDR. Use of kerosene oil or other flammable items is strictly prohibited. The LPG cylinders shall be arranged and paid for by the contractor/ vendor.
9. Menu - A sample menu is enclosed as Annex III. Menu will be decided mutually on weekly basis to avoid frequent repetition of dishes and it should be displayed in the lounge a day before.
10. The Vendor will have to be an affiliate of M/S Sodexo SVC India Pvt Ltd and sell Tea/Lunch/Snacks/Drinks to the Staff members against Sodexo Coupons and/or cash payment and also arrange for Tea/Special lunches against payment from the Bank.
11. Kitchen - Cleanliness and Hygiene - The Vendor shall ensure that the food is cooked in the lounge kitchen itself. Highest standard of hygiene is to be maintained. The cleanliness and maintenance of the utensils used for cooking is to be strictly ensured besides proper maintenance of refrigerator, microwave oven, water cooler etc. In case of unsatisfactory/unhygienic quality of food item(s) or lapse in services or any breakage/shortage, deductions will be made as penalty which will be solely decided by the Bank. The kitchen will be under the constant supervision of the Bank and any lapse will be taken seriously. The food should be hygienically cooked and portioned in preferably stainless steel containers from kitchen itself, covered properly. Good quality raw materials are to be used for the preparation of food.
12. Catering staff - The kitchen as well as the service staff shall be employed/engaged by the vendor and the Bank shall not in any way be responsible for their terms of employment/engagement or of outcome of violation of any labor law. The staff shall be properly dressed in neat and tidy uniform besides being courteous, well-mannered and attentive. They should be conversant with the basics of the trade. One supervisor with decision taking capability as well as authority along with service staff should be present in the lounge during the service hours on working days and as per requirement of the Bank on weekends/public holidays. The vendor has to get periodic medical examination of catering staff engaged in the work of OLDR as prescribed by the Bank.
13. Notice for Termination of Contract - The arrangement can be terminated by either party by giving one month notice.
14. Upkeep and Maintenance of Pantry/Dining areas - The Vendor has to ensure that every day after operations, the Pantry/Dining halls/Chafing dishes and all the crockery and cutlery is cleaned and kept in order before closing for the day. The Vendor has to ensure proper disposal of waste food by its staff and take care to see that the outlets/ducts provided in the kitchen are not blocked/damaged etc.

15. The Vendor shall not sub-let the contract. If it is violated, the Bank reserves the right to terminate the contract, without any notice.
16. The vendor shall arrange for storage and distribution of the water bottles provided by the Bank. The Vendor shall be required to distribute the water bottles to the Bank's officers at their desk on various floors as well as on other occasions, such as meetings, conferences etc. The Vendor shall have to submit the details of such distributed water bottles in the format as stipulated by the Regional Director.
17. In case of dispute regarding the quality of food/other eatables/unsatisfactory service etc. the final authority will rest with the Regional Director and the vendor shall abide by the decision.
18. The Vendor shall not engage Minors for catering service in the lounge.
19. The agreement should not be construed to interpret as having got employment from the Bank or claim on Bank's property. On completion of the contract or whenever the Bank decides, the Vendor and his staff will immediately and peacefully vacate the premises and handover the crockery items/all items earlier handed over to them by the Bank.
20. The Vendor will ensure supply of quality items of food/sweets etc. failing which appropriate action will be taken if the complaints of similar nature are recorded by at least five Officers. The decision of Regional Director of the Bank shall be final and binding.
21. Any other incidental service required by the Bank and not covered in terms and conditions will be negotiated separately each time.
22. The Vendor has to bear all the taxes such as Service tax, Income tax, Luxury tax, etc. as levied by the State or Central Government.
23. Insurance policy of staff employed shall be taken by the Vendor.
24. The Vendor shall be responsible for good behaviour and conduct of their employees and in case of any complaints against their employees by the Bank, the Vendor will have to remove them immediately.

### **Staff Canteen**

1. The contract shall initially be for period of one year, which would be renewable for a further period at the discretion of the Bank.
2. The Vendor is required to visit the site and understand the scope of work before quoting rates.
3. Approved/ agreed rates should be applicable for one year and if necessary, can be reconsidered at the time of renewal only. No request for increase in the rates during the period of the contract shall be entertained.

4. The Vendor has to run the Staff Canteen in the space on the First floor in the Annexe building in RBI Jammu. However, if required the vendor can be asked to run the Staff Canteen from any other place in the Bank's premises.
5. The contract is to prepare and serve standard items of snacks, lunch, tea and other beverages for staff members of the Bank as per demand. Necessary space, electricity, water and use of existing infrastructure will be provided free of charge by the Bank. However, the cost of fuel shall be borne by the Vendor. The above mentioned facilities may be taken into consideration while fixing the rates for the food items. There shall be no guarantee on minimum turnover in the canteen by the Bank.
6. Highest standard of hygiene is to be maintained. The cleanliness and maintenance of the utensils used for cooking is to be strictly ensured besides proper maintenance of refrigerator, microwave oven, water cooler, etc. In case of unsatisfactory/unhygienic quality of food item(s) or lapse in services or any breakage/shortage, deductions will be made as penalty which will be solely decided by the Bank. The kitchen will be under the constant supervision of the Bank and any lapse will be taken seriously. The food should be hygienically cooked and portioned in preferably stainless steel containers from kitchen itself, covered properly. Good quality raw material is to be used for the preparation of food.
7. The Vendor will be responsible for the general cleanliness and upkeep of the area being used.
8. The Vendor will have to be an affiliate of M/S Sodexo SVC India Pvt Ltd and sell Tea/Lunch/Snacks/Drinks to the Staff members against Sodexo Coupons and/or cash payment.
9. Menu - A sample menu is enclosed as Annex
10. Catering staff - The kitchen as well as the service staff shall be employed/engaged by the vendor and the Bank shall not in any way be responsible for their terms of employment/engagement of violation of any labor law. The staff shall be properly dressed in neat and tidy uniform besides being courteous, well-mannered and attentive. They should be conversant with the basics of the trade. One supervisor with decision taking capability as well as authority along with service staff should be present in the lounge during the service hours on working days and as per requirement of the Bank on weekends/public holidays. The vendor has to get periodic medical examination of catering staff engaged in the work of Staff Canteen as prescribed by the Bank.

11. Notice for Termination of Contract - The arrangement can be terminated by either party by giving one month notice.
12. Upkeep and Maintenance of Pantry/Dining areas - The Vendor has to ensure that after operations every day, the Pantry/Dining halls/Chafing dishes and all the crockery and cutlery is cleaned and kept in order before closing for the Day. The Vendor has to ensure proper disposal of waste food by its staff and take care to

See that the outlets/ducts provided in the kitchen are not blocked/damaged, etc.

13. The Vendor shall not sub-let the contract. If it is violated, the Bank reserves the right to terminate the contract without any notice.
14. In case of dispute regarding the quality of food/other eatables/unsatisfactory service etc. the final authority will rest with the Regional Director, Reserve Bank of India, Chandigarh and the vendor would abide by the decision.
15. The Vendor shall not engage Minors for catering services in the lounge.
16. The Vendor shall not use kerosene in the staff Canteen under any circumstances.
17. The agreement should not be construed to interpret as having got employment from the Bank or claim on Bank's property. On completion of the contract or whenever the Bank decides, the Vendor and his staff will immediately and peacefully vacate the premises and handover the crockery items/all items earlier handed over to them by the Bank.
18. The Vendor will ensure supply of quality items of food/sweets etc. failing which appropriate action will be taken if the complaints of similar nature are recorded by at least five Staff members. The decision of Regional director of the Bank will be final and binding.
19. Any other incidental service required by the Bank and not covered in the terms and conditions will be negotiated separately each time.
20. The Vendor has to bear all the taxes such as Service Tax, Income Tax, Luxury tax, etc. as levied by the State or Central Government.
21. Insurance policy of staff employed shall be taken by the Vendor.
22. The Vendor shall be responsible for good behaviour and conduct of their employees and in case of any complaints against their employees by the Bank, the Vendor shall remove them immediately.

**The undersigned may be contacted for any clarifications. Contact details are:-**

**Tel : 0191 - 2475166**

**[E-mail – ravinderkumar@rbi.org.in](mailto:ravinderkumar@rbi.org.in)**

Ravinder Kumar  
AGM  
HRMD  
Reserve Bank of India.  
Jammu.



Menu for Officer's Lounge

**Note: - All the following menus are only indicative and the Bank reserves the right to modify any of the menus as per its requirement.**

**List of the items to be served**

**A) Raw Material**

- (a) Edible Refined Oil should be of branded companies like Safola/ Sundrop/ Fortune/ Dhara/ Sweekar only.
- (b) Edible Mustard Oil should be of branded companies like P Mark/ Fortune/ Dhara only.
- (c) Spices of branded companies like Catch/ MDH/ Everest only.
- (d) Wheat Flour of Ashirwad/ Annapurna/ Nature Fresh/ Philsbery/ Shakti Bhog only.
- (e) Rice should be Dubar and Basmati of branded companies like Kohinoor/ India Gate/ Lal Mahal only.
- (f) Cereals should be of good quality.
- (g) Raw vegetables should be of good quality and should be properly washed before cooking.
- (h) Common Salt, Black Pepper, Chat Masala of Catch brand (to be kept on dining tables)

**B) Daily Lunch**

- i) Soup - Natural e.g. Tomato/ Spinach/ Sweet corn/ Clear Soup etc
- ii) Dal -Dal Makhani/ Rajmah / Chholey / Yellow dal
- iii) Green Vegetable - 2 Seasonal / Boiled / Mixed paneer/ Mushroom Vegetable
- iv) Curd / Raita
- v) Rice (Basmati )Plain
- vi) Chapati Simple
- vii) Papad
- viii) Salad - 2 types (Green & sprouted)
- ix) Sweet Dish / Fruit plate - (One) - (sweet may be Ice Cream / Gulab jamun / Halwa/ Rassgulla, etc)

**C) Details of Special Lunch**

Special lunch	Item	Menu
Type I	i)	Soup - Natural e.g. Tomato/ Spinach/ Sweetcorn/ Clear Soup etc
	ii)	Dal - Dal Makhani/ Rajmah with butter/ Chhole / Yellow dal
	iii)	Green Vegetable - 2 Seasonal / Boiled / Mixed
	iv)	Paneer/ Mushroom Vegetable
	v)	South Indian Dish (Sambar/ Curd Rice/ Rassam) (On request)/ Special dish like pasta/ noodles/Manchurian/Chinese/Continental
	vi)	Curd/ Raita,
	vii)	Rice (Basmati) Plain
	viii)	Chapati Simple
	ix)	Papad
	x)	Salad - 2 types (Green & Sprouted)
	xi)	Fruit - 1 type
	xii)	Sweet Dish (One) - Ice Cream / Gulab jamun / Halwa/ Rassgulla
	xiii)	Non Veg. One item

Type II	<ul style="list-style-type: none"> <li>i) Soup - Natural e.g. Tomato/ Spinach/ Sweetcorn/ Clear Soup etc</li> <li>ii) Dal - Dal Makhani/ Rajmah with butter/ Chholey/ Yellow dal</li> <li>iii) Vegetable - One Seasonal One Boiled One Special Paneer</li> <li>iv) South Indian Dish (Sambar/ Curd Rice/ Rassam) (On request)/ Special dish like pasta/ noodles/Manchurian/Chinese/Continental</li> <li>v) Rice (Basmati) / Jeera Pulao/ Fried Rice</li> <li>vi) Chapati - Plain / Missi Roti</li> <li>vii) Raita / Curd</li> <li>ix) Papad, Chutney, Pickle</li> <li>x) Salad - 3 types Green, Sprouted, Peanut</li> <li>xi) Non Veg. One Item</li> <li>xii) Fruit - 2 type</li> <li>xiii) Sweet Dish - One Hot and One Cold/ Ice Cream (Amul/Verka/Kwality/Vadilal/Baskin &amp; Robin)</li> <li>xiv) With Special Napkin</li> </ul>
Type III	<ul style="list-style-type: none"> <li>i) Juice / Coconut Water / Jaljeera</li> <li>ii) Soup - Natural e.g. Tomato/ Spinach/ Sweetcorn/ Clear Soup/ Onion/ Almond etc.</li> <li>iii) Dal - Dal Makhani/ Rajmah with butter/ Chholey/ Yellow dal</li> <li>iv) Green Vegetable - One Dry One Gravy / Curry</li> <li>v) Special Vegetable -- Paneer / Mushroom / Kofta Veg.</li> <li>vi) South Indian Dish (Sambar/ Curd Rice/ Rassam) (On request)/ Special dish like pasta/ noodles/Manchurian/Chinese/Continental/Mughlai</li> <li>vii) Rice (Basmati) - Shahi / Chinese / Veg Pulav / Fried Rice</li> <li>viii) Simple Roti, Assorted Rotis like Missi Roti, Nan, Tandoori Roti, Lachha paratha, Stuffed Kulcha etc</li> <li>ix) Raita / Dahi Balla</li> <li>x) Papad, Chutney, Pickle</li> <li>xi) Salad - 4 Types</li> <li>xii) Sweet Dish Hot - 1 Type</li> <li>xiii) Sweet Dish Cold - 2 Types of which one would be Ice cream (Amul/Verka/Kwality/Vadilal/Baskin &amp; Robin)</li> <li>xiv) Fruit 3 Types</li> <li>xv) With Special Cloth Napkin</li> <li>xvi) Non-Veg - 2 types</li> </ul>

**D) Details of Tea/ Coffee (per cup):-**

- (i) Sugar Cubes- 02 or Sugar Free- 2 Sachets
- (ii) Tea Bag - 01 (TajMahal/ Tata/ Red Label/ Lipton) or Coffee Powder Sachets- 1 (Nescafe/ Bru)
- (iii) Milk - 50 ml.
- (iv) Boiled water

### E) Special Tea/ Menu

S No.	Item	Menu
1.	Normal Tea	Tea with two sweet biscuits & two salted biscuits
2.	Medium Tea	i) Almonds/ Kaju roasted ii) Two cookies iii) Two salt biscuits iv) Tea/ Coffee
3.	High Tea	i) Kaju/ Almonds roasted ii) Cookies / Pastry iii) One piece of standard sweet (to be specified) iv) Sandwich (Veg with Chutney) v) Namkeen Snack (Pakora / Samosa) v) Tea/ Coffee

### F) Beverages & Other Misc. items:-

1. Mineral water (at market price)
2. Fruit Juice and other cold drinks (at market price)
3. Snacks as per demand / requirement (at market price)

Menu for Staff Canteen

**Note: - All the following menus are only indicative and the Bank reserves the right to modify any of the menus as per its requirement.**

List of the items to be served

**A) Raw Material**

- a) Edible Refined Oil should be of branded companies like Safola/ Sundrop/ Fortune/ Dhara/ Sweekar only.
- b) Edible Mustard Oil should be of branded companies like P Mark/ Fortune/ Dhara only.
- c) Spices of branded companies like Catch/ MDH/ Everest only.
- d) Wheat Flour of Ashirwad/ Annapurna/ Nature Fresh/ Philsbery/ Shakti Bhog only.
- e) Rice should be Basmati of branded companies like ZZ/Raj Darbar/Sarveshwar only.
- f) Cereals should be of good quality.
- g) Raw vegetables should be of good quality and should be properly washed before cooking.
- h) Common Salt, Black Pepper, Chat Masala of Catch brand (to be kept on dining tables)

**B) Details of Tea/ Coffee (per cup):-**

**1) Separate Tea:**

- i) Sugar Cubes- 02
- (i) Tea Bag - 01 (Taj Mahal/ Tata/ Red Label/ Lipton) or Coffee Powder Sachets- 1 (Nescafe/ Bru)
- (ii) Milk - 50 ml.
- (iii) Boiled water

**2) Readymade Tea**

- C) Snack items :-**
- i) Bread Pakora
  - ii) Samosa
  - iii) Omlette
  - iv) Sweet piece

**D) Lunch**

Lunch Type	Menu
Simple Thali	Any type of Dal (Rajmah, Dal Makhni, Chholey, Yellow dal), Seasonal Vegetable, Rice, Green Salad, Raita / Curd, Simple Chapati
Special Thali	Any type of Dal (Rajmah, Dal Makhni, Chholey, Yellow dal), Seasonal vegetable and special vegetable, Rice - Plain/ Veg Pulav, Raita / curd, Simple Chapati, Green Salad, Sweet piece

**E) Beverages & Other Misc. items:-**

1. Mineral water (at market price)
2. Fruit Juice and other cold drinks (at market price)

**APPLICATION FOR CATERING ARRANGEMENT IN RBI, JAMMU**  
**PART - I (TECHNICAL BID)**

(Details filled in this form must be accompanied by sufficient documentary evidence, in order to verify the correctness of the information)

To  
The Regional Director  
Reserve Bank of India  
Rail Head Complex,  
Jammu

<b>Sr. No.</b>	<b>Particulars</b>	<b>Details to be filled</b>
1.	Name of the Caterer/Contractor/Company/Firm/	
2.	Constitution (Company/ Partnership/proprietorship)	
3.	Name of Proprietor/Partners/Directors of the Firm/Person-in-charge	a. b. c.
4.	Details of Registration (Registering Authority/Registration Date/Registration No. etc.)	
5.	Year of commencement of Business with Supporting documents.	
6.	PAN/ TAN Numbers	
8.	TIN Number of J& K Sale tax department	
7.	Postal Address for correspondence	
8.	Telephone No. Of the person to be contacted	
9.	Mobile No. Of person to be contacted	

10.	Email ID, if any					
11.	Whether any Civil Suit/ Litigation arisen in the contracts executed during the last 3 years/ being executed. If yes, please furnish the name of the work, employer and brief details of litigation					
12.	*Details of Experience: (Please attach relevant experience certificates)					
	<b>Sr No.</b>	<b>Name of the Establishment(S) for which provided canteen/catering services were</b>	<b>No. of years of experience with that establishment</b>	<b>Experience</b>		<b>No. of staff deployed in that establishment</b>
				<b>From</b>	<b>To</b>	
13.	Number of employees engaged by the company/firm at present					
14.	Bank Account Number, type of Bank Account, Name of the Bank and Branch					
15.	Qualifications and experience of Supervisory staff (with necessary certificates)					

\*Bank reserves the right to decide the cut off duration of Experience and right to call for proof/do verifications

I/We have gone through the eligibility criteria and terms & conditions provided in the Annex I, II and III, IV of application form and declare that the information / particulars given by me / us is/ are true and abide by the Bank's decision in this regard.

Date:

Place:

Signature and Seal

TO BE SUBMITTED ON THE LETTER HEAD OF THE COMPANY

The Regional Director  
Reserve Bank of India  
Rail Head Complex  
Jammu

Madam,

Contract for Maintenance and running the Officer's Lounge and Dining Room (OLDR) and Staff Canteen at Reserve Bank of India, Jammu

This bears reference to your captioned notice dated ..... (to be filled in by vendor).

I/We, hereby, accept all the terms and conditions for submitting Expression of Interest as mentioned in the said notice.

2. I/We warrant that I/We will comply with the municipal and other regulations relating to preparation and sale of food stuffs, beverages and refreshment and will obtain the necessary licenses and permits in this regard. I/We agree that I/We shall indemnify and keep the Bank indemnified from any claim or demand, action or proceeding, directly or indirectly resulting from or arising out of any breach or alleged breach of this warranty.

Yours faithfully,

Signature :

Name :

Designation :

Place :

Date :

:  
:  
:





PART-II

RESERVE BANK OF INDIA

JAMMU

TENDER FOR PROVIDING CATERING SERVICES IN OFFICERS  
LOUNGE AND STAFF CANTEEN IN JAMMU

NAME OF THE CONTRACTOR/FIRM: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**LAST DATE OF SUBMISSION: 08.06.2015 Upto 2.00 PM**

**PRICE BID FOR OLDR**

Rate for Lunch (Per Plate)	
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1. The Menu for Lunch will be according to Point B of Annex – III of Part I of Tender Document.
2. Rate to be quoted by the contractor on per diem basis. The lunch will be provided by the contractor daily (Monday to Friday)
3. On an average 3 persons are having lunch in Officers' Lounge.

**Price Bid for Tea**

Rate for Officers Tea (Lumpsum amount on monthly basis)	
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Rate for Tea (Per cup to be given to Workmen Staff)	
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1. The rate of officer Tea should be lump sum amount on monthly basis for Officers Tea
2. The Tea is to be circulated to officers thrice a day to approximately 100 officers i.e. almost 300 cups daily.
3. The Contractor has to collect money himself from workmen staff for each cup served.
4. The Bank will not pay for Tea served to Workmen staff.

**PRICE BID FOR STAFF CANTEEN**

<b>Type of Lunch</b>	<b>Price per Thali</b>
Simple Thali	
Special Thali	

1. The menu of lunch will be according to Point D of Annex – IV of Part I of Tender Document.
2. Rate to be quoted by the contractor on per diem basis. The lunch will be provided by the contractor daily (Monday to Friday).
3. On an average 25 to 30 persons are having lunch in Staff Canteen.

**Annexure – IV**

**PRICE BID FOR TEA AT MEETINGS**

<b>Type of Tea</b>	<b>Rate per Tea</b>
Normal Tea	
Medium Tea	
High Tea	

1. The Menu for Tea will be according to Point E of Annex – III of Part I of Tender Document.

**PRICE BID FOR SPECIAL LUNCH FOR MEETINGS**

<b>Type of Lunch</b>	<b>Price per plate</b>
Type 1	
Type 2	
Type 3	

1. The menu of lunch will be according to Point C of Annex – III of Part I of Tender Document.
2. The Contractor will be informed about Non vegetarian item at the time of order
3. The special Lunch for Meetings to be served on demand basis only.