

3.

BILL OF QUANTITY
Catering Services for Dinner-2019
Set-up for 3000 Guests

| S. # | Description | Qty | Day | Rate (Rs.) | Amount (Rs.) |
|---|--|--|-----|------------|-----------------|
| (A) Dinner setup: (including crockery & cutlery) | | | | | |
| 1 | a) VVIP guests enclosure (round table 8 seats / chairs set-up) 1. Crystal Chairs should be arranged 2. Hand Sanitizer should be placed each table 3. Menu Card should be placed on each table 4. Tissue Boxes on each table 5. Tallies should be placed in front of each Serving Dish 6. Flower vase on each table | 12 | 1 | | 50,000 |
| 2 | b) Guests/ Faculty enclosure (buffet set-up) | 700 | 1 | | 1,00,000 |
| 3 | c) Students / Parents enclosure (buffet set-up) | 1800 | 1 | | 3,50,000 |
| 4 | White Cover - Low Back Chair | 400 | 1 | | 25,000 |
| 5 | Crockery & Cutlery according to 1.5 each person - Deluxe serving Dishes with both side opening | One Setup | 1 | | ZERO |
| 6 | Tea / Coffee Dispenser | 15 | 1 | | 28,000 |
| 7 | No. of Buffet | 40 | 1 | | 8,000 |
| 8 | Bearer Services | 70 | 1 | | 60,000 |
| 9 | Luminaries according to the requirement of the theme | One Setup | 1 | | ZERO |
| 10 | Counters/Table for Cold Drinks, Mineral Water & Juices | 25 | 1 | | 12,000 |
| 11 | Cocktail Tables with Cover | 24 | | | 9,000 |
| 12 | Ice & Tub to chill the Beverages - Tubs = 30 - Ice Block = 25 | | | | 35,000 |
| Sub Total (A) | | | | | 6,77,000 |
| (B) Dinner Menu for 3000 Graduates & Guests | | | | | |
| 1 | Chicken Karahi | 290kg (min.) | | | 1,45,000 |
| 2 | Chicken Biryani | 288kg (min.) (max. 8 Kg Daig of each) | | | 1,77,000 |



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| | | | |
|--------------------|---|--|-----------|
| 3 | Chicken Tikka | 650 kg (min.) | 3,00,000 |
| 4 | Gajar Halwa | 270 kg (min.) | 1,50,000 |
| 5 | Palak Paneer | 100 kg (min.) | 35,000 |
| 6 | Naan | 700 Nan | 10,000 |
| 7 | Taftan | 700 Taftan | 20,000 |
| 8 | Chappati | 100 Chappati for VIP Area | 1,000 |
| 9 | Salad Bar Carrot (2kg), tomato (1kg), onion (1kg), beet root (1 ½ kg), cucumber (3kg), radish(1 kg), ice berg (1/2 kg) | 10 kg / stall time x 10 stalls = 100kg | 20,000 |
| 10 | Tea | 200 liters | 60,000 |
| 11 | Coffee | 200 liters | 1,10,000 |
| 12 | Green Tea | 200 liters | 50,000 |
| Sub Total (B) | | | 10,78,000 |
| Total (A) + (B) | | | 17,55,000 |
| 13% SST | | | 2,28,150 |
| Grand Total Amount | | | 19,83,150 |

Grand Total Amount (in words) **NINETEEN LACS EIGHTY THREE THOUSAND ONE HUNDRED AND FIFTY ONLY.**

NB:

On-site inspection of food and hygiene will be conducted prior to award of tender.

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