

3. Bill of Quantity

S. #	Description	Qty	Rate	Amount
(A) Dinner setup 1000 Guests: (including crockery & cutlery)				
1	1. Buffet setup for 1000 guests 2. Tallies should be placed in front of each Serving Dish 3. Chiffon Dishes (Glass Top) for buffet. 4. Location will be Main Campus Main football ground	01 setup Transportation	60,000	60,000
2	b) Guests/ Faculty / Students / Parents enclosure (buffet set-up)	1000	400	400,000
3	Crockery and Cutlery according to 1.5x to the number of persons	One Setup ICE	0	5000
4	No. of Buffet (setups)	13	2,000	26,000
5	Service Bearer (with complete uniform)	30	1,700	51,000
6	Counters/Table for Cold Drinks, Mineral Water and Juices Note: IBA Will provide all type of Beverages	8	1,500	12,000
7	Cocktail Table	12	3,000	36,000
8	Ice and tub to chill the Beverages	10	1,500	15,000
Sub Total (A)			605,000	
(B) Dinner Menu for 1000 Guests				
S. No	Food Item	Qty	Rate	Amount
1	Starter Serving: Vegetable Wontons	4000 pieces (min.)	20	80,000
2	Main Course: Kung Pao Chicken uncooked weight	170 kg	1,450	246,500
3	Crispy Beef uncooked weight	200 kg (min.)	1,830	366,000
4	Vegetable Fried Rice uncooked weight	130 kg (min.)	1,100	143,000
6	Dessert Ice cream Del-frio or Equivalent (different flavour)	140 litre(min.)	1,140	159,600
11	Salad Bar Bowls (Fresh,	10 kg per stall x 4	400 X 40	16,000

	Green, Macaroni, Beans, Corns, Potato, Spaghetitis, fruits, Sauces, etc.)	stalls Total = 40 kg (min)		
15	Tea, Green Tea (Pathan style setup)	For 1000 guest	108	108,000
Sub Total (B)			1,119,100	
Sub Total (A) + (B)			1,724,100	
15% SST			258,615	
Grand Total Amount			1,982,715	

Grand Total Amount (in words) ONE MILLION NINE HUNDRED EIGHTY-TWO THOUSAND SEVEN HUNDRED FIFTEEN


Stamp & Signature