

INVITATION TO TENDER AND INSTRUCTIONS TO TENDERERS

M/s _____

SUBJECT: INFLIGHT CATERING SERVICES TO PIA AT PARIS- FRANCE AIRPORT.

Dear Sir (s),

We are pleased to invite your sealed tenders for the items in the attached schedule(s). In case of more than one schedule, separate tender for each schedule should be furnished. The terms and conditions of the tender/ supplies are given below:-

1. SUBMISSION OF TENDER

- a. You are required to send sealed tenders/details to the following mailing addresses:

STATION	TOTAL NO OF MEALS/ MONTH	STATION ADDRESSES
PARIS (FRANCE)	2400 (+/_15%)	Country Manager PIA: 60 BOULEVARD DE STRASBOURG 75010 PARIS Phone: 00331-56592280, 00331-56592262, 0033-605654574 Email: paruupk@piac.aero , intlcat@piac.aero

- b. All quotations must be received by **March 19, 2020** latest by 1030 hrs (local time). You may also send your tenders through courier service/ registered mail at above mentioned addresses which must reach before the closing date and time. Tenders will be opened same day at 1100 Hrs (local time) in the presence of tenderers. All queries/clarifications on these tender documents be referred to our email address: khihdpk@piac.aero, intlcat@piac.aero, before the opening of bids.
- c. Bids received after stipulated date and time shall not be considered. The corporation will not be responsible for postal delays. The decision of General Manager (Food Services, PIA Karachi Pakistan) in this respect shall be final and binding.

2. EARNEST MONEY / BID SECURITY

- a. Note: Catering Services providers at foreign stations quoting directly to PIA are exempted from the deposit of Earnest Money / Bid Security. They are required to issue a certificate to this effect that their quotations / tenders are being received directly through the courier service / registered mail.

3. SECURITY DEPOSIT

- a. The successful tenderers would be required to furnish performance guarantee equal to 5% of the annual contract value as interest free Security Deposit (refundable upon completion of the contract period).

4. PREPARATION OF TENDER

Both the Financial and Technical bid should be enclosed in double cover. The inner cover should be sealed. The Technical and Financial bids must contain the following documents:-

a. Technical Bids

- i. Technical proposal along with all the supporting documents is mandatory. Evaluation Criteria must also be filled by Caterers, where applicable.

b. Financial Bids

- i. The Schedule duly filled, signed and sealed.
 - ii. Undertaking duly signed and stamped by a competent authority.
 - iii. Draft contract agreement. Please note that no change in draft agreement is acceptable.
 - iv. Price list of menu items, individual items and sundry/dry store items duly signed and stamp on each page.
 - v. Handling charges as well as related charges mentioned in schedule duly stamped and signed.
 - vi. Any discount offered by caterer to be mentioned separately.
- c. The outer cover should bear address of PIA Office and reference number of the tender with opening date.
- d. Incomplete bids will not be considered.
- e. Authorized signatures of individuals signing the tender and other documents connected with the contract must specify whether they are signing as:
- i. Sole proprietor or his attorney.
 - ii. A registered active partner of the firm or his attorney.
 - iii. For the firm per procuration.
 - iv. As Secretary, Manager, Partner, etc. or their attorney in case of firms registered under Partnership Act.

5. PRICES

- a. Prices quoted must be net as per accounting unit as shown in the schedule to tender inclusive of all duties / taxes, packing octroi and delivery charges for free on board the PIA aircraft at the Airport.
- b. The prices mentioned in the tender will be treated as firm till the completion of contract period.
- c. The prices must be stated for each item separately in local currency. Additional information, if any, must be linked with entries on the schedule to tender.
- d. Offers must be valid for 180 days for acceptance and may be extended further same period.

6. EVALUATION

- a. Bidder will be evaluated as per Evaluation Criteria enclosed and marks will be assigned accordingly.
- b. Bidders must fill marks on the submitted Evaluation Criteria, whereas, evaluation team will verify marks obtained through documents and visit both.
- c. Bidders failing to obtain minimum passing marks will be rejected straight away hence, they will not be qualified for financial bid opening.
- d. Technical Evaluation will be weighted 30%, whereas, financial evaluation will be weighted 70%.

7. ACCEPTANCE OF TENDER

- a. Pakistan International Airlines Corporation Limited (PIACL) will not be responsible for any postal delays or damages to proposal during transit. PIA reserves the right to extend, amend, reject any bid or annul the whole proceeding in line with PPRA rules.

Yours truly,

For **Pakistan International Airlines**

General Manager

Food Services Division

Karachi Flight Kitchen

Jinnah International Airport,

Karachi, Pakistan.

Tel: +92-21-99047101

Email: khihdpk@piac.aero

TECHNICAL DOCUMENTS

TECHNICAL EVALUATION OF SUPPLIERS, VENDORS,
DISTRIBUTORS, MANUFACTURERS & SERVICE
PROVIDERS

PAKISTAN INTERNATIONAL AIRLINES

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1. INTRODUCTION

Food Services Division of Pakistan International Airlines Corporation Limited (PIACL) intends the process of Technical Evaluation for Caterers and in-flight services providers.

A transparent evaluation method for the purpose of Technical Evaluation of the applicant's capabilities in the respect of vital elements of applicant's organization and capacity to perform shall be established in order to participate in the PIA tenders. Each Caterers performance in terms of quality, delivery, credit terms and other contractual obligations will be closely monitored and periodically reviewed during the contractual period.

PIACL will process all the procurements in accordance with the policy defined and specified under PPRA Rules by the Government of Pakistan.

This form can be easily downloaded & Printed from PIAC/ PPRA websites and sent / forwarded along with all relevant documents to Respective Manager PIA either through mail or Courier service.

2. Technical Evaluation Form

Company Profile

Company Name			
Abbreviated Name			
National Tax No.		Sales Tax Registration No.	
No. of Employees		Company's Date of Formation	

Please attach copies of Tax Registration

Title of Firm	<input type="checkbox"/>	Sole Proprietor	<input type="checkbox"/>	Joint Venture	<input type="checkbox"/>	Partnership	<input type="checkbox"/>	
Type of Business	Manufacturer	<input type="checkbox"/>	Authorized Distributor	<input type="checkbox"/>	Reseller	<input type="checkbox"/>	Specify	<input type="checkbox"/>
	Others							

Registered Office Address		State/Province	
City/Town		Postal Code	
Phone		Fax	
Email Address		Website Address	

Branch Office Address			
City/Town		State/Province	
Country		Postal Code	
Phone		Fax	

Factory / Workshop Address			
City/Town		State/Province	
Country		Postal Code	
Phone		Fax	

PIA Account Holder / Customer Support Name			
Phone		Fax	
E-mail		NIC Number	

PIA Account Holder / Customer Support Name			
Phone		Fax	
E-mail		NIC Number	

Company / Supplier Banking Details

Bank (s) Name			
Title of Account			
Account Number		Branch Code/Name	
Type of Account		City / Country	

Financial Worth of the Company / Supplier

Company Net Worth			
Company Turn Over			
Last 3 years of Company Profits	Year	Profit/Loss	

Please Audited Balance Sheet for the last three years cleared by chartered accountant firm.

CEO/Chairman Name		National ID Number	
-------------------	--	--------------------	--

Mailing Address			
Phone			
Email			

List of Management

	Name	Position	Phone	e-mail
1				
2				
3				
4				
5				

Company / Supplier Profile

1	Primary Business Details	1	
		2	
		3	
		4	
2	List of Items / Services	1	
		2	
		3	
		4	
3	List of Authorization from the principals	1	
		2	
		3	
		4	
4	After Sale Services		
5	Warranty Details		
6	Buy Back or Return Policy		
7	Any Other Information that supplier may like to provide		

Area of Specialization

Flight Kitchen Perishable & non Perishable Goods	Cutlery	Crockery	Linen ware, Blankets	Dry rations / Dry Fruits	Galley Equipment
	In-flight amenities	In-Flight Entertainment	Flight Kitchen Equipment	Food Packing Material	Toiletries
	Washing Chemical & Detergent.		In-flight Meals	Others	
	Fresh Fruit/Vegetables	Spices	Tinned Food	Juices & Beverages	Milk Products
	Chicken	Meat	Sea Food	Hot Beverages	Others
	Human Resource	Catering	Cafeteria	Dry Cleaning	Transport

List of Company / Supplier's Employees who were formally employed by PIA

	Name	Current Position	PIA Staff Number	Department	Pay Group	Retired/ Resigned/ Terminated
1						
2						
3						

List of Current Customers (Companies / Organizations / Businesses)

	Name of Company/Organization	Current Business / Scope of work	No. of Years	Annual Contract Volume	Approximate Value of Business
1					
2					
3					

(Attach documentary proof with proper reference for the companies / organizations mentioned above)

Quantum of business with PIA during past five years

	Type of business / Contracts	Year of Supplies/Contract	Annual Volume	Approximate Value of Business	Performance
1					
2					
3					
4					
5					

The information given above is true to the best of our knowledge; we undertake to inform PIA of any changes that may take place later in the status of the company in business / agency or the management.

The terms and conditions attached have also been read and certificate signed.

Authorized Signature

Name

Designation

3. TECHNICAL STANDING OF THE FIRM

LIST OF TECHNICAL PERSONNEL WITH QUALIFICATIONS IN PERMANENT EMPLOYMENT OF THE FIRM

No.	Name	Designation	Qualification	Years of Service	Experience	Responsibilities
1.						

2.						
3.						
4.						
5.						
6.						

Note: If Joint Venture of Two or more than Two Firms are applying, individual responsibility of JV partners should be declared separately for each partner.

4. SALES / MARKETING FORCE OF THE FIRM

LIST OF MANAGERAL PERSONNEL WITH QUALIFICATIONS IN PERMANENT EMPLOYMENT OF THE FIRM

No.	Name	Designation	Qualification	Years of Service	Experience	Responsibilities
1.						
2.						
3.						
4.						
5.						

6. INTEGRITY PACT / DISCLOSURE CLAUSE

Declaration of Fees, Commissions and Brokerage Etc. Payable by the Suppliers, Vendors, Distributors, Manufacturers, Contractor & Service Providers of Goods, Services & Works.

_____ the Seller / Supplier / Contractor hereby declares its intention not to obtain the procurement of any Contract, right, interest, privilege or other obligation or benefit from Government of Pakistan or any administrative sub-division or agency thereof or any other entity owned or controlled by it (GOP) through any corrupt business practice.

Without limiting the generality of the foregoing the Seller / Supplier / Contractor represents and warrants that it has fully declared the brokerage, commission, fees etc., paid or payable to anyone and not given or agreed to give and shall not give or agree to give to anyone within or outside Pakistan either directly or indirectly through any natural or juridical person, including its affiliate, agent, associate, broker, consultant, director, promoter, shareholder sponsor or subsidiary, any commission, gratification, bribe, finder's fee or kickback whether described as consultation fee or otherwise, with the object of obtaining or including the procurement of a contract, right, interest, privilege or other obligation or benefit in whatsoever form from

Government of Pakistan, except that which has been expressly declared pursuant hereto.

The Seller / Supplier / Contractor certifies that it has made and will make full disclosure of all agreements and arrangements with all persons in respect of or related to the transaction with Government of Pakistan and has not taken any action or will not take any action to circumvent the above declaration, representation or warranty.

The Seller / Supplier / Contractor accepts full responsibility and strict liability for making any false declaration, not making full disclosure, misrepresenting facts or taking any action likely to defeat the purpose of this declaration, representation and Warranty. It agrees that any contract, right, interest, privilege or other obligation or benefit obtained or procured as aforesaid shall without prejudice to any other right and remedies available to Government of Pakistan under any law, contract or other instrument, be void-able at the option of Government of Pakistan.

Notwithstanding any rights and remedies exercised by Government of Pakistan in this regard, the Seller / Supplier / Contractor agrees to indemnify Government of Pakistan for any loss or damage incurred by it on account of its corrupt business practices and further pay compensation to Government of Pakistan in any amount equivalent to ten times the sum of any commission, gratification, bribe, finder's fee or kickback given by the Seller / Supplier / Contractor as aforesaid for the purpose of obtaining or inducing the procurement of any contract, right, interest, privilege or other obligation or benefit in whatsoever from Government of Pakistan.

7. CONDITIONS OF PURCHASE

PIACL is hereinafter termed as "the Corporation". The person, firm or Company supplying the goods is hereinafter termed as "the Suppliers". Following Conditions of the Purchase are agreed by the Supplier.

1. Acceptance of the Purchase Order: The supplier will confirm the Acceptance / Acknowledgment of its receipt by email, electronic message, fax or by return post soon after the receipt of the Purchase Order from the Corporation.
2. Advice Notes and Delivery Challan: All goods must be accompanied by Advice Note or Delivery Challan on which the Order No., quantity and supplier's name is clearly shown. Non-

compliance with this condition renders the goods liable to non-acceptance.

3. **Delivery:** The period of delivery will commence from the date of the receipt of the Purchase Order by the suppliers or as specified on the Order.

4. **Delivery Location:** Delivery of the material against this Order shall be made at agreed location/Station.

5. **Delivery Date:** This Order is liable to cancellation if the Delivery shall not be affected within the time specified on the Order. In instances where Delivery Date is not specified, same must be advised when confirming acceptance of this Order as required by clause 2 above. If the material is not supplied within the period specified, same would be procured from alternate source at the expense of the supplier without any notice.

6. Should delivery be hindered or delayed by the Corporation's instructions or by any cause beyond the supplier's reasonable control including Strikes, Lock-outs, War, Fire, Accidents, reasonable extension shall be granted at the sole discretion of the Corporation.

8. INSPECTION:

a. The Corporation reserves the right to inspect any goods after or before dispatch from the supplier's premises but such inspection shall not relieve the suppliers from responsibility or liability nor be interpreted so as in any way to imply acceptance of such goods.

b. Goods delivered have to meet the entire satisfaction and approval of the Corporation's Authorized Officer on delivery.

c. Goods have to be inspected and released by the suppliers subject to General Conditions of Competent Civil Aviation Authority of the Country in so far as such conditions are applicable to Aircraft and Material to be used on the Aircraft.

9. QUANTITY DELIVERED:

No quantity over and above that requested, by this Order will be received or paid for without prior written authority obtained from the Corporation's Authorized Officer. Supply of any unauthorized and unaccepted quantity over and above the Order quantity will be liable to rejection.

10. When required by the Corporation, the suppliers shall mark the goods and materials ordered in accordance with reasonable instructions of the Corporation's Authorized Officer.

11. Delivery of Goods: Goods supplied must correspond in all respects, with, this Order and must conform in every respect to sample specification. In the absence of sample, goods supplied must be the best and of first class workmanship, failure to comply with this Clause will render the goods liable to be rejected.

12. Condition of Goods: All items must meet in all respects with the specifications and conditions of the Order, and must be in good condition on receipt, otherwise they will be liable to rejection.

- 13. Delivery of goods to Authorized Person:** The suppliers will deliver the goods ordered to the authorized representative of the Corporation who will sign with his staff number on each delivery note, otherwise the Corporation will not be held responsible for the goods delivered contrary to this instruction.
- 14. Rejected Goods:** In case of rejection of goods or items as per Clause 12 above, it will be at suppliers risk and expense. Any item received damaged will not be accepted and will be removed by the suppliers for replacement at their expense. In case of failure to remove such goods, Clause 3 of this Order will apply.
- 15. Accountancy:** All Bills, Advice Notes, Delivery Challans and Correspondence must show the Order number and the address at which the goods have been delivered.
- 16. Container Charges:** Bills must be rendered separately for the Containers of the material, if returnable. In the absence of any intimation to the contrary on the supplier's Advice Notes or Delivery Challans, it will be assumed that containers are non-chargeable and non-returnable. Chargeable containers, if any, will be returned to the suppliers at their expense and such expenses will be deducted from outstanding bills of the Co.
- 17. Sub-Contracting:** The suppliers will not transfer or assign directly or indirectly to any person or persons whatsoever any portion of the Order without prior written consent of the Corporation. Sub-letting is prohibited.
- 18. Disclosure of Confidential Material:** Any plans, drawings or designs supplied by the Corporation to the Supplier in pursuance of any Enquiry for quotations shall remain the property of Corporation and any information derived there from or otherwise communicated to the suppliers in connection with any such enquiry shall be regarded by the suppliers as secret and confidential and shall not, without the consent in writing of the Corporation, be published or disclosed to any third party or made use by the suppliers except for the purpose of implementing this Order.
- 19. Advertising:** The suppliers will not, without the prior written consent of the Corporation, advertise or announce or allow be advertising or announcing that goods have been supplied in pursuance of this Order.
- 20. Termination:** If the suppliers fail to comply with any of the above conditions, this Order may be terminated by the Corporation's Authorized Officer without any notice and at supplier's expense.
- 21. Submission of Bills:** Two copies of the bills are to be submitted to the Manager Finance of concerned station with Advice Notes/Challans/Purchase Order No. and Date.
- 22. Arbitration:** In case of any dispute arising between the Corporation and the supplier, the decision of the Chairman of the Corporation or his nominee shall be final and binding on both the parties. The supplier cannot sue the Corporation in the Courts of Law.

EVALUATION CRITERIA (INTERNATIONAL)

For In-flight Caterers/ Service Providers

IMPORTANT NOTE:-

- As per PPRA Rules and Regulations, all the documents / statements submitted by a Firm / Company for its Technical Evaluation are under Oath. Any document / statement provided, if proved false, miss-stated, concocted, or incorrect any time during or after Technical Evaluation will result into permanent disqualification and black listing of the Firm / Company / Partners with their names displayed on PPRA website.
- It is absolutely mandatory for the prospective participant of the tender to comply with the following.

Mandatory Requirements:

- a) Halal Meal Certification by the authority/ body; YES NO
- b) Segregated Halal Meal Production; YES NO

Total Marks 100

Qualifying Marks Minimum 70.

* In case of Yes or No questions. Full marks for 'Yes' and Zero marks for 'No' answer

<u>S.No.</u>	<u>Eligibility Criteria</u>	<u>Maximum Marks</u>	<u>Marks Obtained</u>	<u>Documents Attached</u>
01	The tenderer is supplying catering service to an airline, Yes <input type="checkbox"/> No <input type="checkbox"/> If answer is Yes, 100% marks, Have supplied in the past, 50% marks, Never supplied, zero marks. In case of Yes, documentary evidence should be provided.	10		
02	Is the Catering Facility is ISO 22000 or HACCP certified. Yes <input type="checkbox"/> No <input type="checkbox"/>	10		
03	Do they have food temperature control equipment in the Facility. Yes <input type="checkbox"/> No <input type="checkbox"/>	05		
04	Is the Caterer is maintaining cold chain in the Kitchen. Yes <input type="checkbox"/> No <input type="checkbox"/>	05		
05	Do they have ovens in the Bakery. Yes <input type="checkbox"/> No <input type="checkbox"/>	05		
06	Is the Caterer is maintaining the Vaccination and Health record of its employees. Yes <input type="checkbox"/> No <input type="checkbox"/>	10		
	<table border="1" style="width: 100%;"> <tr> <td style="width: 50%;">Vaccination</td> <td style="width: 50%;">Health Record</td> </tr> <tr> <td style="text-align: center;">05</td> <td style="text-align: center;">05</td> </tr> </table>			
Vaccination	Health Record			
05	05			

07	Is the employees were wearing protective gears. Yes <input type="checkbox"/> No <input type="checkbox"/>	05						
08	Is the Caterer is getting supplies from the approved sources and quality checks systems are in place. Yes <input type="checkbox"/> No <input type="checkbox"/>	05						
09	Do they have adequate infrastructure. Each items carry 2.5 marks; Yes <input type="checkbox"/> No <input type="checkbox"/> Kitchen (hot / cold) Bakery Storage Area Washing Area	10						
10	Do they have Dish-washing Machine in the facility. Yes <input type="checkbox"/> No <input type="checkbox"/>	05						
11	Meal Supplying capacity per day.	10						
	<table border="1"> <tr> <th>3000 meal / day</th> <th>3001-5000 meal / day</th> <th>5001-7500 meal / day</th> <th>7500-above</th> </tr> <tr> <td>2.5</td> <td>5</td> <td>7.5</td> <td>10</td> </tr> </table>				3000 meal / day	3001-5000 meal / day	5001-7500 meal / day	7500-above
3000 meal / day	3001-5000 meal / day	5001-7500 meal / day	7500-above					
2.5	5	7.5	10					
12	Quality and Meal Presentation of Food during Meal Presentation.	05						
	<table border="1"> <tr> <th>Good</th> <th>Average</th> <th>Not Good</th> </tr> <tr> <td>05</td> <td>2.5</td> <td>0</td> </tr> </table>				Good	Average	Not Good	05
Good	Average	Not Good						
05	2.5	0						
13	Taste of Food during Meal Presentation. Tasty <input type="checkbox"/> Not Tasty <input type="checkbox"/>	05						
14	Fleet of Air-conditioned Catering Vans and Highlifters; Less than 05 50% marks More than 05 100% marks	10						
15	Service Contract terminated due to poor quality or service or black listed.	-20		Undertaking to be provided				
	<table border="1"> <tr> <th><u>In past 12 months</u></th> <th><u>In Past 2 years</u></th> </tr> <tr> <td>-20</td> <td>-10</td> </tr> </table>				<u>In past 12 months</u>	<u>In Past 2 years</u>	-20	-10
<u>In past 12 months</u>	<u>In Past 2 years</u>							
-20	-10							

Comments: _____

General Manager

Food Services Division

Pakistan International Airlines

Karachi

Subject: UNDERTAKING TO EXECUTE CONTRACT

Dear Sir,

1. We/I, the undersigned tenderer do hereby confirm, agree and undertake to do following in the event our / my tender for supply of _____ to PIA, is approved and accepted.
2. That we/I will enter into and execute the formal contract, a copy of which has been supplied to us / me, receipt whereof is hereby acknowledge and which has been studied and understood by me / us without any change, amendment, revision or addition thereto, within a period of seven days when required by PIA to do so.
3. That all expense in connection with the preparation and execution of the contract including stamp duty will be borne by us / me.
4. That we / I will deposit with PIA the amount of security as specified in the contract which shall continue to be held by PIA until three months after expiry of the contract period.
5. That in event of our / my failure to execute the formal contract within agreed period specified by PIA the earnest money held by PIA shall stand fortified and we / I shall not question the same.

Tenderer's Signature _____

Name in full : _____

Designation : _____

Address : _____

Phone / Fax # : _____

CNIC #: _____

Seal : _____

Date : _____

(DRAFT)

Catering Services Agreement

Between

PAKISTAN INTERNATIONAL AIRLINES CORPORATION LIMITED (PIACL)

And

CATERER

Catering Services Agreement

Between

Pakistani Int'l Airlines Corporation Limited (PIACL)

Karachi

Pakistan

(PIACL, having its head office at Karachi Airport, Karachi (Hereinafter referred to as Pakistan Int'l Airlines))

And

CATERER

(Hereinafter referred to as the Caterer)

The contract shall be valid for an initial period of 01 Year, effective from **dd-mm-yyyy** to **dd-mm-yyyy**. The contract may be extended for two terms of one year each upon satisfactory performance and mutual consent on same terms and conditions. Whereas the Caterer represents that it has enough manpower, validity of certification (HACCP/ISO-22000 and HALAL), equipment and finances to deliver the catering services and goods to Pakistan International Airlines under the agreement.

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Appendices:-

- I Meal, handling and Sundry prices
- II. Meal orders and last minute uplift
- III. Terms of payment

1. Provision of Goods and Services

The specifications of this Agreement shall be applicable to the provisions of goods and services for all flights, schedule, non-scheduled and VVIP's.

The Caterer agrees to provide the following services:-

- Meals and last minute uplifts, (as per Appendix II)
- Flight handling consisting of :
 - Meals and other food products as per Halal Food requirements of PIACL.
 - Transportation to/from aircraft.
 - Off/on handling of aircraft.
 - Other agreed services.

PIACL will ensure that the Caterer has sufficient catering equipment and other airline owned items according to agreed stock levels.

Caterer agrees to maintain all PIACL equipment / material under secure and suitable conditions to prevent damage and pilferage and will submit monthly inventory to respective Station Manager / Catering Representative, PIACL, [STATION NAME] for onward dispatch to head office.

2. Instructions

2.1 General

The caterer will ensure that all requirements of the regulatory bodies like aviation authorities of [COUNTRY NAME e.g. B.A.A] etc. are fully complied so that clean certificate is issued after their periodic inspection/verification of record at caterer's facilities.

The Caterer will strictly follow the instructions concerning menus and flight schedule issued by PIACL from time to time and will ensure its effective implementation within the specified time frame.

PIACL shall provide the Caterer with comprehensive, accurate and at every point up-to-date written information/instructions needed by the Caterer to secure the highest standard of service.

2.2 Change of Schedules

PIACL shall give notice of change in schedule/meal plan sufficiently in advance to enable the caterer to plan production of meals accordingly.

PIACL shall give notice of ad hoc changes of schedules/types of aircraft as soon as possible.

2.3 Menu presentations

Periodic Meal presentations will be held to finalize meal specifications (minimum 2 meal presentations in a calendar year to PIACL). The date for presentation will be advised to the caterer sufficiently in advance to enable it plan accordingly.

2.4 Specification, compliance & substitution policy

No substitution, except under abnormal circumstances, can be made to any classes' menu items. Where a product is not available, CATERER will make a suitable and appropriate product substitution and will inform Pakistan Int'l Airlines Representative/Airline Station Manager beforehand. This substitution will be made at no cost to PIACL. When a substitution is made, CATERER is required to submit a substitution form along with the loading papers (ACOs) to the operating Senior Purser with a copy for PIACL Representative/Station Manager advising details of the substitution. The primary consideration will be to replace the item with an item of no lesser value unless all such items available are not appropriate substitutions. In the event that a lower cost product is used, PIACL will receive a credit for the difference.

2.5 Meal Tasting

Food tasting sessions will take place at least once a fortnight and will be conducted jointly with the local PIACL Representative/Station Manager.

2.6 Ad-Hoc/VVIP Flights

Advance notice is required for the provision of full catering of additional and/or ad-hoc flights that have unique needs. In the event of an ad-hoc flight, CATERER will assess the requirements of the service and assign a service team to this flight. In order to respect the strict security requirements for VVIP flights, no deviation from Pakistan Int'l Airlines' supplied menus can be made.

2.7 Aircraft Arrival

CATERER will meet all aircraft including night stop on arrival for flights arriving on time or within 30 minutes of scheduled time of Arrival. Aircraft arriving after 30 minutes but before 120 minutes of STA will be met within 15 minutes of arrival. Aircrafts arriving after 10 minutes of STA will be met as soon as possible but only at best endeavors basis. Night stop aircraft will be catered no earlier than three (3) hours before STD and no later than one (1) hour prior to STD.

2.8 Aircraft Attendance

CATERER dispatchers will only leave PIACL aircraft, after briefing and handing over complete charge to the outbound/operating Cabin Crew and receiving the signed Aircraft Catering Order (ACOs) from the Senior Purser and having been advised by the Duty Airline Representative/Airline Station Manager that they have clearance to leave. Airline Representatives/Airline Station Manager may give instructions directly to the CATERER dispatchers onboard the aircraft where there is no manager available. CATERER manager will attend at least 10% of all Airline flights.

2.9 Galley Diagrams

Pakistan Int'l Airlines is to supply all galley diagrams. Any requests to change existing packing methods and loading scales must be directed to the CATERER Commercial Manager assigned to look after PIACL, who will confirm acceptance of the change back in writing. A minimum of one (1) weeks' notice is required from request of change prior to implementation.

2.10 Delivery Paperwork

CATERER will supply documentation (ACOs) detailing the catering uplift for each flight and this must be signed by an outbound/operating Senior Purser or one of PIACL nominated employees with a copy being handed over to the Senior Purser. Once signed, the contents of the document will stand as supplied. The delivery note will also include a signed Security Declaration as this is a strict security requirement of the DFTS.

In the case of any substitution being made to the menu for the respective flight, a substitution form advising of the substitution needs to be submitted with the delivery note.

2.11 Access to Aircraft

CATERER will be given clear access to the aircraft in order to carry out its requirements. If access is denied, CATERER will not be held accountable for any subsequent delay to the aircraft's departure. However, when clear access is not available, the CATERER dispatcher must immediately advise in writing PIACL Representative/Station Manager advising the time and details of the incident.

2.12 Additional Deliveries

Extra vehicle charges will apply for additional deliveries to aircraft. No charge will apply if the additional delivery is as a result of an error made by CATERER.

2.13 Aircraft Changes

Aircraft changes, if any, will be normally advised at least 10 hours before departure and will not be charged. If Aircraft changes are advised less than 10 hours prior to departure time, PIACL will incur additional loading charges, as agreed. If the aircraft change necessitates a change of equipment and a return to the kitchen to effect that change, the agreed charges will apply for the provision of this service.

2.14 Equipment Service

CATERER will manage all Airline equipment in our possession which will be used only for PIACL needs. CATERER and Pakistan Int'l Airlines will agree to par levels for each aircraft which may change in case of the introduction of a new aircraft only. Pakistan Int'l Airlines will supply quantities of equipment in order for the agreed par levels to be maintained. PIACL will notify CATERER in advance of any cabin-loaded equipment deliveries and any Airway Bills. CATERER will accept delivery of the equipment and store it safely and securely.

2.15 Additional Requirements

There should not be any overstocking of equipment at any station. PIACL Representative/Station Manager must be informed on a regular basis about any shortfalls or excessive equipment accumulating at the respective station. All excessive equipment should be returned to Pakistan.

2.16 Equipment Wash

All trolleys, canisters, ovens, cutlery and rotatable equipment including glasses will be properly washed and cleaned to the operations' hygiene standard upon receipt from an incoming aircraft, if that equipment forms part of working stock.

3. Ordering and Cancellation Procedures

Ordering Procedures

Meal ordering procedures are specified in Appendix II.

[Cancellation Charges to be quoted by the caterer]

4. Standards

4.1 Caterer's Obligations

The Caterer will:-

- a. Ensure PIACL that all premises, plant, production processes, utensils and vessels used for storage, preparation, production, and transportation of all meals and beverages provided to Pakistan Int'l Airlines aircraft meet the standards of hygiene specified by all applicable local and federal laws, regulations, procedure and requirements.
- b. Preparation of food shall be in accordance with the Islamic Food Laws apart from meeting the hygiene and sanitary regulations of [Country Name]. No haram item under the Islamic laws including but not limited to Alcohol, truffle, lard fats and pork shall be used in any item/ product supplied under this agreement. The quality of all supplied and services shall be to the entire satisfaction of PIACL.
- c. Take all reasonable steps to ensure that food delivered to PIACL shall be free from living organisms of disease, foreign objects and toxic substances of any origin.
- d. Guarantee that all goods and services are provided in conformity with the specifications of this Agreement and that, if not specified, the foods and the processing of same are of the highest possible quality and free from defects, including latent defects in the material or in the method of processing.
- e. All raw material used by the Caterer shall be of high standards meeting the hygiene, sanitary and all lawful standards prescribed by the government agencies of [Country Name]. The quality of all supplies and services shall be to the entire satisfaction of PIACL and Caterer shall use foods and beverages in compliance with recipes, menus and specifications as approved by PIACL.
- f. PIACL shall have the right to carry out inspections of the catering premises in which meals are prepared and services rendered in accordance with this Agreement. In the event of any purported breach of this Agreement being noticed during inspection, a written notice hereof shall be given to the Caterer who shall be permitted should be immediate from the date of receipt of such notice to rectify such purported breach.
- g. The cost of 2 visits (3-4 days per visit) in a year (excluding the cost of Airline tickets only) including Hotel Accommodation, Meals, taxi charges for maximum 3 PIA personnel from Hotel to catering facility for inspecting, carrying out inventory checks and meal presentations is agreed to be borne by the caterer. However, further visits will be at the expense of PIACL.
- h. In the case of shortages or change of certain items causing deviation from requirements laid down by PIACL, the Caterer shall inform immediate in writing to PIACL, with options available use its best efforts to inform PIACL, as soon as possible.

- i. Caterer must stock required goods for at least a week to two weeks to overcome above scenario, at
- j. Caterer shall keep its Flight Kitchen and all food preparation, handling, storages and dispensing facilities and its equipment and transport vehicles used in providing the Services in a clean and sanitary condition in addition to conditions outlined above.
- k. A catering manual prescribing standard of in-flight meal production, handling, storage, Dispensation and transportation in accordance with PIACL requirements inclusive of current Food Schedule and menus will be maintained at caterer premises and copies of same shall be provided to PIACL station Manager, and updated by the caterer from time to time.
- l. To avoid language barrier, the caterer must depute one supervisor / personnel who can communicate in English and / or Urdu.
- m. After uplift of meals, supervisor must communicate the galley wise loading position to the crew members,
- n. Acknowledgement in writing must be obtained from the Sr. Purser if any order placed other than standard catering uplift (e.g. Beverages).
- o. Must carry EXTRA beverages in loading truck incase of any demand and also to avoid additional transportation charges. These extra beverages will only be charged to PIA if provided to PIA crew on their written demand. The demand form must be signed by the senior purser and attached with the invoices.
- p. Reporting at the aircraft with full complement catering order as short and part meal uplift will not be accepted.
- q. One copy of the meal uplift loading sheet must be counter signed by Sr. Purser.
- r. One copy of the counter sign by Sr. Purser must be attached with invoices for PIACL record purposed and further necessary formalities by PIACL Finance Manager.
- s. Catering supervisor must be available until the departure of the flight for any last minute demand.

4.2 Service Guarantees / Penalties

- a. Caterer will ensure delivery of meals to PIACL in accordance with the schedule provided to them each month by the PIACL Station Manager [Station Name].
- b. Any delays to flights on account of late catering deliveries (attributed directly to Caterer) will be penalized with deductions from catering bill as follows :-

Up to 15 minute	-	50% handling charges + 25% food charges
16 to 30 minutes	-	100% handling charges + 50% food charges
Over 30 minutes	-	100% handling+ 100% food charges
- c. In case, catering service is compromised due to short supply of meals by the caterer, a 20% deduction will be made from total invoiced amount.
- d. In case the food provided by Caterer is inconsistent with standard menu and without written consent from caterer. For each occurrence Carrier shall be entitled to deduct 50% of flight catering charges in the settled account of the month as penalty against Caterer.
- e. If defect (foreign object and impurity substance) in the food provided by Caterer is found, for each occurrence, PIACL shall be entitled to deduct 40% of the flight catering charges in the settled account of the month as penalty against Caterer.

- f. If the average weight of food provided by Caterer is lower than standard weight in menu (more than 5% of the required weight of individual item) PIACL shall be entitled to deduct 20% of the whole flight catering charge in settled account of the month as penalty against Caterer.
- g. If the self-made food provided by Caterer exceeds production time by 24 hours, or the purchased product bears no production date, quality guarantee period, manufacturer's logo or exceeds quality guarantee period, PIACL shall be entitled to claim 200% for the whole flight catering charge (food and service fee) in the settled account of month as penalty against Caterer.
- h. In case of omitting or over supply of food and on-board article (based on delivery receipt) is found, PIACL shall be entitled to deduct 20% of flight service charge or 20% of the whole catering charge in the settled account of month as penalty against Caterer.
- i. Caterer must not provide any long expiry Frozen meal, but only the fresh meals be provided to the airline. In case frozen meals of long expiry dates are supplied, PIACL will deduct 100% of the whole flight catering charges.
- j. Any RISK PURCHASE by PIACL will be at caterer cost for non-provision/delay/deviation from agreed airline standards.

5. **Prices**

- 5.1 Prices for the provision of goods and services are given in Appendix I. These will henceforth be an integral part of this agreement..

6. **Payments**

The caterer will submit monthly invoices in accordance with the approved prices to Station Manager [Station Name]. PIACL agree to pay the Caterer the charges set out in the respective Appendices of this Agreement only, any sort of charges not mentioned in the pricelist including taxes, VAT etc will not be paid by PIACL. Payment conditions are specified in appendix III of this Agreement.

7. **Subcontractors**

No subletting / sub-contracting of any of the services is permissible unless explicitly cleared and approved by PIACL and such services under subcontracting are to be properly defined.

8. **Validity, Modification and Termination**

The contract period will be effective from ----- and will remain valid till ----- for one year, extendible for another two terms of one year each upon satisfactory performance and mutual consent of both parties on same terms and condition. Local CPI on Food items shall submit by Caterer, after proper approval, PIA will serve Letter of Extension to caterer.

8.1 Whereas the Caterer represents that it has enough manpower, validity of certification (HALAL and HACCP/ISO-92000), equipment and finances to deliver the catering services and goods to Pakistan International Airlines under the agreement.

8.2 The agreement can be terminated by either party giving ninety (90) days prior notice to the other party in writing without assigning any reason thereof.

8.3 Modifications of or additions to this agreement or its Appendices must be approved in writing by the parties concerned with mutual consent. In case of addition of any item in menu provided by the

PIACL, that was not part of the approved price list, caterer must get the rates of the item/s approved from General Manager Food Services.

8.4 PIACL may at any time terminate this Agreement by written notice of 90 days prior to the Caterer, in whole or in part and in its absolute discretion in the event of a breach of this contract.

8.5 In the event of the Agreement or part thereof being terminated by notice or otherwise, such termination shall be without prejudice to the accrued rights and liabilities of either party prior to the termination.

9. Liability and Indemnity

9.1 In this clause all references to the caterer and to PIACL shall include their directors, officers, employees and servants.

9.2 In no event shall caterer be liable for any failure to provide the services in accordance with the agreement to the extent that it is prevented from doing so as a result of any act or omission of PIACL or its agents.

9.3 Any limitation of liability set out in this agreement shall not apply so as to restrict either party's liability for death or personal injury resulting from that party's negligence.

9.4 Nothing in this clause 9 shall affect either party's right otherwise to terminate this agreement. The express terms and conditions of this agreement are in lieu of all warranties, conditions, terms, undertakings and obligations implied by statute, common law, custom or otherwise all of which are hereby excluded to the fullest extent permitted by law.

9.5 Caterer shall indemnify PIACL and keep PIACL fully indemnified at all times against all claims, demands, direct losses, cost and expenses (including reasonable legal and other professional advisers' fee) which are made or brought against or incurred by PIACL, arising as a result of death or personal injury suffered by PIACL personnel or third parties or any loss of or damage to any property owned or operated by PIACL (including without limitation any aircraft or air craft equipment) or third parties caused by any breach by Caterer in performance of its obligations under this agreement or any negligent act or negligent omission of caterer, its agents or sub-contractors provided that caterer shall not be liable under this indemnity to the extent that any such event, claim or breach was caused by any act or omission of PIACL or its agents, or by any breach by PIACL of any of its obligations under this agreement.

9.6 PIACL, shall as soon as reasonably practical on being aware of the relevant matter, give written notice to caterer of any matter or circumstances giving rise or capable of giving rise to a claim under this indemnity (including as full details as reasonably possible of the relevant matter).

9.7 PIACL shall, at the cost of caterer, provide to caterer's professional adviser every reasonable assistance in investigating the matter and shall allow caterer to appoint legal advisers of its choice and to conduct and / or settle negotiations and / or proceedings relating to negotiations and / or proceeding) PIACL shall comply with caterer's reasonable requests in the conduct of any such negotiations and/ or proceedings.

9.8 PIACL shall not (and shall ensure that none of its agent shall) make any admission in respect of , knowingly compromise, or settle any liability, claim or matter capable of giving rise to a claim under this indemnity without the prior written consent of caterer, which shall not be unreasonably delayed.

9.9 PIACL shall indemnify caterer and keep caterer fully indemnified at all time against all claims, demands, direct losses, costs and expenses (including reasonable legal and other professional advisers fees) which are made or brought against or incurred by caterer arising as a result of death or personal injury suffered by Caterer personnel or third parties or any loss of or damage to any property owned or operated by caterer (including without limitation any airline catering equipment) or third parties caused by any breach by PIACL, its agents or sub-contractors provided that PIACL shall not be liable under this indemnity to the extent that any such event, claim or breach was caused by any act or omission of any

third party or of caterer or its agents, , or by any breach by caterer of any of its obligations under this agreement.

- 9.10 Caterer shall as soon as reasonably practical on being aware of the relevant matter, give written notice to PIACL of any matter, or circumstances giving rise or capable of giving rise to a claim under this indemnity (including as full details as reasonably possible of the relevant matter).
- 9.11 Caterer shall not make any admission in respect of, knowingly compromise, or settle any liability, claim or matter capable of giving rise to a claim under this indemnity without the prior written consent of PIACL, which shall not be unreasonably withheld or delayed.
- 9.12 Each of caterer and PIACL agree that, to the extent that any matter gives rise or may give rise to claim by it under an indemnity, it shall take all reasonable steps to mitigate any losses, liabilities, damages, costs, claims, and/or expenses suffered or incurred by it, caused by or arising out of or in connection with, the relevant matter.
- 9.13 Both the Caterer and PIACL are exempt from liability, if prompt notification is given by either party in respect of any failure to perform their obligations under this Agreement arising due to any of the following causes:
- i. labour disputes involving complete or partial stoppage of work and restricted practices or strikes threatened or actual.
 - ii. Force majeure or any other cause beyond the control of either party, including Governmental interference, direction or restriction, war, civil commotion or fire.

10. Integrity Pact / Disclosure Clause

(To be submitted by the Caterer on company's letter head along with Technical Proposal)

Declaration of Fees, Commissions and Brokerage Etc. Payable by the Suppliers, Vendors,

Distributors, Manufacturers, Contractor & Service Providers of Goods, Services & Works

_____ the Seller / Supplier / Contractor hereby declares its intention not to obtain the procurement of any Contract, right, interest, privilege or other obligation or benefit from PIACL or its regulatory or agency thereof or any other entity owned or controlled by it (GOP) through any corrupt business practice.

Without limiting the generality of the forgoing the Seller / Supplier / Contractor represents and warrants that it has fully declared the brokerage, commission, fees etc., paid or payable to anyone and not given or agreed to give and shall not give or agree to give to anyone within or outside Pakistan either directly or indirectly through any natural or juridical person, including it affiliate, agent, associate, broker, consultant, director, promoter, shareholder sponsor or subsidiary, any commission, gratification, bribe, finder's fee or kickback whether described as consultation fee or otherwise, with the object of obtaining or including the procurement of a contract, right, interest, privilege or other obligation or benefit in whatsoever form from Government of Pakistan, except that which has been expressly declared pursuant hereto.

The Seller / Supplier / Contractor certifies that it has made and will make full disclosure of all agreements an arrangements with all persons in respect of or related to the transaction with PIACL, its associated or

subsidiary companies or its regulatory agency and has not taken any action or will not take any action to circumvent the above declaration, representation or warranty.

The Seller / Supplier / Contractor accepts full responsibility and strict liability for making any false declaration, not making full disclosure, misrepresenting facts or taking any action likely to defeat the purpose of this declaration, representation and warranty. It agrees that any contract, right, interest, privilege or other obligation or benefit obtained or procured as aforesaid shall without prejudice to any other right and remedies available to Government of Pakistan under any law, contract or other instrument, be void-able at the option of Government of Pakistan.

Notwithstanding any rights and remedies exercised by Government of Pakistan in this regard, the Seller / Supplier / Contractor agrees to indemnify Government of Pakistan for any loss or damage incurred by it on account of its corrupt business practices and further pay compensation to Government of Pakistan in any amount equivalent to ten times the sum of any commission, gratification, bribe, finder's fee or kickback given by the Seller / Supplier / Contractor as aforesaid for the purpose of obtaining or inducing the procurement of any contract, right, interest, privilege or other obligation or benefit in whatsoever from Government of Pakistan.

11. Notices/ Correspondence

Addresses and Designations

GM Food Services

Email. khidpk@piac.aero

Tel. 0092 21 99047101

Address. PIA, Flight Kitchen Building near Cargo Complex Jinnah International Airport Karachi

AM Outsourced Catering

Email. intlcat@piac.aero

Tel. 0092 21 99047111

Address. PIA, Flight Kitchen Building near Cargo Complex Jinnah International Airport Karachi

Any notices sent under this agreement must be in writing and may be served by personal delivery or by sending the notice by first class post at the address given above or at such other address as relevant party may give for the purpose of service of notices under this agreement or sent to the facsimile number notified for the purpose of this agreement and every such notice shall be deemed to have been served upon delivery if served by hand or at the expiration of 72 hours after dispatch of the same if delivered by international mail. If sent by facsimile, notice shall be treated received four hours after being sent on the sender's machine, but subject to receipt of a satisfactory facsimile answerback transmission report.

To prove service of any notice it shall be sufficient to show in the case of a notice delivered by hand that the same was duly addressed and delivered by hand. In case of a notice served by post, it shall be

sufficient to show that the same was duly addressed, prepaid and posted in the manner set out above, save in the event of a current industrial dispute affecting relevant postal services, when the relevant party shall serve notice by any other means permitted in this agreement.

12. Arbitration

Caterer and PIACL shall negotiate in good faith with a view to resolving any question or difference which may arise concerning the construction, meaning or performance of this agreement and any dispute arising out of or in connection with this agreement. If any such matter cannot be resolved amicably through negotiations between the designated representatives of caterer and PIACL within 30 days of a written notice from either party to the other under this paragraph, then the matter shall be referred by caterer or PIACL to a meeting to be convened between the managing director of caterer and head of in-flight services for PIACL. If any such meeting fails to result in a settlement of the matter in dispute within 30 days of such referral to it (or it is not possible to complete such a meeting within this period), then the matter shall be subject to referral to the courts of Pakistan at Karachi.

13. Jurisdiction

All controversies and disputes arising out of this agreement or in connection with this agreement will be settled in accordance with the provision of laws of Pakistan.

This Agreement shall be governed by and construed in accordance with laws of Pakistan.

Signed

Signed

At

at

On behalf of

on behalf of

M/s [CATERER)

Pakistan Int'l Airlines

1. by _____

1. By _____

2. by _____

2. By _____

APPENDIX – I

MEAL AND HANDLING PRICES

APPENDIX I to main agreements between [COMPANY NAME] and PIACL.

and Caterer

.....

APPENDIX –II
MEAL ORDERS
AND
LAST MINUTE UPLIFT

APPENDIX II to main agreements between [COMPANY NAME] and PIA.

Pakistan Int’l Airlines and Caterer

.....

Ordering Procedures

PIACL will supply the following meal order information to the caterer:-

PRELIMINARY order	not later than	12 hours prior to STD
FINAL order	not later than	4 hours prior to STD

Catering order shall state:-

- * AC type/version/registration
- * Number of meals in each class
- * Type, number and class of special meals, if any
- * Number of crew meals

Special meals:

Special meals to be ordered not later than 8 hours prior to STD.

Last minute uplift/supply of additional meals/services:-

Meals order received later than 2 hour prior to STD – The caterer shall try its outmost to deliver the meal on time using PIA equipment.

The Caterer is not responsible for delays due to last minute orders.

Signed
At

On behalf of
[COMPANY NAME]

By _____

Signed
at

on behalf of
Pakistan Int’l Airlines

by _____

APPENDIX – III

TERMS OF PAYMENT

APPENDIX III to main agreements between [COMPANY NAME] and PIA.

Pakistan Int'l Airlines and Caterer

.....

Terms of Payment

- * Payment will be made in [currency].
- * Invoice will be issued every month, showing details information of items uplifted.
- * Caterer will provide a discount of [%] on monthly invoice.
- * Caterer will provide a discount of [%] on annual basis.
- * Payments will be made according to the Bank details provided by Caterer.
- * Payments will be made on NTD (Net thirty days) basis from the date of invoice receipt.

In the event that any part of the Caterer's invoices is considered unacceptable by Pakistan Int'l Airlines, Pakistan Int'l Airlines shall settle the Invoices less the disputed amount. The amount in dispute will be negotiated and, after agreement, be adjusted accordingly in subsequent receipt of invoice.

Signed

Signed

At

at

On behalf of

on behalf of

[COMPANY NAME]

Pakistan Int'l Airlines

By _____

by _____

SCHEDULE TO THE TENDER NO : FSD/INTL/CDG/19

INFLIGHT CATERING SERVICES TO PIA AT PARIS (FRANCE) AIRPORT

1. Meal Costs per passenger per service in the Business Class and EY Class must be based on the menu items/specification provided to the tendering parties. Please quote for all the Meal types, class wise and menu wise (A, B, C, D) on must basis. Evaluation will be on the basis of Menus provided.

2. **A/C handling charges per flight (whichever applicable)** including transportation to and from the Airport in refrigerated Vans.);

HANDLING CHARGES		
777-200	777-300	330

3. Other charges related to Catering Services, if any; -----

4. Rate list of Sundries/ Dry Store items be attached.

5. **Important Notes:**

- a) All the items in the menu and list of items must be quoted, failing which may result in exclusion of party from the bid.
- b) Any discount/additional benefit must be mentioned separately in Financial Proposals.
- c) Please ensure all the costs applicable to the airline are mentioned as charges that are not provided will not be paid by the Airline.
- d) The scope of catering services operations has been explained/ covered in details in the draft contract agreement attached hereto, therefore, caterers should list down and quote for all the necessary services charges/govt. levies to be paid by PIACL.
- e) For new menu item, rates of similar items will be applied.

SIGNED & STAMPED

(CATERER)

MENU CYCLE-A

BREAKFAST MENU

BUSINESS / ECONOMY CLASS

ITEMS	UNIT/PAX	PRICE
CORNFLAKES PKT	25 GRM	
FRUIT YOGHURT (CUP)	80 GRM	
CUT FRESH FRUIT	100 GRM	
HERB OMELETTE	100 GRM	
PLAIN OMELETTE WITHOUT YOLK	100 GRM	
SCREAMBLED EGGS	150 GRM	
FRENCH TOAST WITH MAPLE HONEY SYRUP	1 PCS	
CHICKEN BHUNA QEEMA	150 GRM	
CHICKEN CROQUETTES	45 GRM	
HASH BROWN	30 GRM	
VEGETABLE BHUJIA	450 GRM	
PARATHA	1/2 PCS	
GRILLED TOMATO	1 PCS	
CROISSANT	55 GRM	
BREAD ROLL	45 GRM	
ASSORTED MUFFIN (AMERICAN STYLE)	60 GRM	
MARMALADE	25 GRM	
HONEY	20 GRM	
JAM STRAWBERRY	20 GRM	
BUTTER (IND)	8 GRM	

MENU CYCLE-A

CONTINENTAL BREAKFAST MENU

BUSINESS CLASS

ITEMS	UNIT/PAX	PRICE
CUT FRESH FRUIT	100 GRM	
FRUIT YOGHURT	80 GRM	
CROISSANT	55 GRM	
ASSORTED MUFFIN	60 GRM	
DANISH PASTRY (3 TYPES)	45 GRM	
MARMALADE	15 GRM	
BUTTER	8 GRM	

MENU CYCLE-A

CONTINENTAL BREAKFAST MENU

ECONOMY CLASS

ITEMS	UNIT/PAX	PRICE
FRUIT YOGHURT	80 GRM	
CROISSANT	55 GRM	
ASSORTED MUFFIN (AMERICAN STYLE)	60 GRM	
JAM STRAWBERRY	20 GRM	
BUTTER	8 GRM	

SNACKS MENU -A

BUSINESS CLASS

ITEMS	UNIT/PAX	PRICE
MINI CROISSANT SANDWICH	2X45 GRM	
CHICKEN SHASHLICK	2X30 GRM	
VEGETABLE SPRING ROLL	45 GRM	
APPLE PIE	80 GRM	

MENU CYCLE-A

SNACKS MENU

ECONOMY CLASS

ITEMS	UNIT/PAX	PRICE
CHICKEN CHEESE SANDWICHES	2X45 GRM	
CHERRY CAKE	45 GRM	

MENU CYCLE-A

LUNCH / DINNER MENU

BUSINESS CLASS

ITEMS	UNIT/PAX	PRICE
WALDORF SALAD	100GRM	
GREEK SALAD	100GRM	
DRESSING	20 GRM	
CHICKEN GINGER	150 GRM	
VEGETABLE PULLAO	150 GRM	
CHICKEN MALAI BOTI	90 GRM	
MUTTON ZAFRANI QORMA	150 GRM	
FILLETE OF FISH MEUNIERE	150GRM	
ASSORTED VEGETABLE	75 GRM	
ASSORTED PASTA	75 GRM	
CHICKEN A-LA-KING	150 GRM	
VEGETARIAN		
BOILED RICE	450 GRM	
MONG MASOOR DAL	450 GRM	
VEGETABLE BHUJIA	450 GRM	
DESSERT		
CHOCOLATE GATEAU	100 GRM	
CHEESE CAKE WITH STRAWBERRY SAUCE	100 GRM	

TANDOORI NAN SMALL SIZE	EACH	
RAITA (IN PLASTIC BOTTLES)	500 GRM	
BUTTER IND	8 GRM	
BREAD VARIETY	BASKET	
GARLIC BREAD (18 PCS)	25 GRM	
GARNISHING TRAY	TRAY	
BREAD ROLL	45 GRM	
FRUIT BASKET (VARIETY 4 TYPE FRUITS)	3 PCS EACH	

MENU CYCLE-A

LUNCH / DINNER MENU

ECONOMY CLASS

ITEMS	UNIT/PAX	PRICE
WALDORF SALAD	80 GRM	
SALAD DRESSING	20 GRM	
Entrée No.1		
MUTTON ZAFRANI QORMA	110 GRM	
VEGETABLE PULLAO	140 GRM	
MONG MASOOR DAL	50 GRM	
Entrée No.2		
CHICKEN GINGER	110 GRM	
VEGETABLE PULLAO	140 GRM	
MONG MASOOR DAL	50 GRM	

FILLETE OF FISH MEUNIERE	150 GRM	
ASSORTED VEGETABLE	75 GRM	
ASSORTED PASTA	75 GRM	
CHICKEN A-LA-KING	150 GRM	
PARSLEY POTATO	75 GRM	
ASSORTED VEGETABLES	75 GRM	
VEGETARIAN		
BOILED RICE	110 GRM	
VEGETABLE BHUJIA	140 GRM	
MONG MASOOR DAL	50 GRM	
DESSERT		
CHOCOLATE GATEAU	80 GRM	
CHEESE CAKE WITH STRAWBERRY SAUCE	80 GRM	
BREAD ROLL	45 GRM	
BUTTER	8 GRM	

MENU CYCLE-B
BREAKFAST MENU

BUSINESS / ECONOMY CLASS

ITEM	UNIT/PAX	PRICE
CORNFLAKES PKT	25 GRM	
FRUIT YOGHURT	80 GRM	
CUT FRESH FRUIT	100 GRM	
HERB OMELETTE	100 GRM	
PLAIN OMELETTE WITHOUT YOLK	100 GRM	
SCREAMBLED EGGS	150 GRM	
PAN CAKE WITH MAPLE HONEY SYRUP	2 PCS	
CHICKEN BOTI MASALA	150 GRM	
VEGETABLE CUTLET	45 GRM	
GRILLED MUSHROOM	60 GRM	
STUFFED TOMATO	1/2 PCS	
VEGETABLE JALFRAZI	450 GRM	
PARATHA	1/2 PCS	
CROISSANT	55 GRM	
BREAD ROLL	45 GRM	
ASSORTED MUFFIN	60 GRM	
MARMALADE	20 GRM	
HONEY	25 GRM	
JAM	20 GRM	
BUTTER	8 GRM	

MENU CYCLE-B

CONTINENTAL BREAKFAST MENU

BUSINESS CLASS

ITEMS	UNIT/PAX	PRICE
CUT FRESH FRUIT	100 GRM	
FRUIT YOGHURT	80 GRM	
CROISSANT	55 GRM	
ASSORTED MUFFIN	60 GRM	
DANISH PASTRY	45 GRM	
MARMALADE	20 GRM	
BUTTER	8 GRM	

MENU CYCLE-B

CONTINENTAL BREAKFAST MENU

ECONOMY CLASS

ITEMS	UNIT/PAX	PRICE
FRUIT YOGHURT (CUP)	80 GRM	
CROISSANT	55 GRM	
ASSORTED MUFFIN	60 GRM	
JAM	20 GRM	
BUTTER	8 GRM	

MENU CYCLE-B

SNACKS MENU

BUSINESS CLASS

ITEM	UNIT/PAX	PRICE
MINI CROISSANT SANDWICHES	2X45 GRM	
CHICKEN MUSHROOM BOUCHEE	45 GRM	
CHICKEN BOTI BBQ	3X30 GRM	
CHEESE CAKE	80 GRM	

MENU CYCLE-B

SNACKS MENU

ECONOMY CLASS

ITEM	UNIT/PAX	PRICE
ASSORTED SANDWICHES (CLOSED)	2X45 GRM	
APPLE PIE	45 GRM	

MENU CYCLE-B

LUNCH / DINNER MENU

BUSINESS CLASS

ITEMS	UNIT/PAX	PRICE
ITALIAN SALAD	100GRM	
FRESH SALAD	100GRM	
DRESSING	20 GRM	
CHICKEN JALFRAZI	150 GRM	
PULLAO ARASTA	150 GRM	
CHICKEN BEHARI BOTI	90 GRM	
MUTTON QORMA	150 GRM	
CRUMBED FRIED FISH WITH TARTER SAUCE	150GRM	
ASSORTED VEGETABLE	75 GRM	
CHATEAU POTATOES	75 GRM	
SUPREM OF CHICKEN WITH PAPRIKA SAUCE	150 GRM	
VEGETARIAN		
STEAM RICE	450 GRM	
MALKA MASOOR DAL	450 GRM	
ALOO BHUJIA	450 GRM	
DESSERT		
FRUIT FLAN	100 GRM	
GATEAU MILLI FEUILLE	100 GRM	

TANDOORI NAN SMALL SIZE	EACH	
RAITA (IN PLASTIC BOTTLES)	500 GRM	
BUTTER	8 GRM	
BREAD VARIETY	BASKET	
GARLIC BREAD (18 PCS TO BE WRAPPED IN ALU-COVER)	25 GRM	
GARNISHING TRAY	TRAY	
BREAD ROLL	45 GRM	
FRUIT BASKET (VARIETY 4 TYPE FRUITS)	3 PCS EACH	
BREAD VARIETY OF 4 TYPES		

MENU CYCLE-B

LUNCH / DINNER MENU

ECONOMY CLASS

ITEMS	UNIT/PAX	PRICE
ITALIAN SALAD	80 GRM	
ITALIAN SALAD DRESSING	20 GRM	
MUTTON QORMA	110 GRM	
PULLAO ARASTA	140 GRM	
MALKA MASOOR DAL	50 GRM	
CHICKEN JALFRAZI	110 GRM	
PULLAO ARASTA	140 GRM	
MALKA MASOOR DAL	50 GRM	

CRUMBED FRIED FISH WITH TARTER SAUCE	150 GRM	
ASSORTED VEGETABLE	75 GRM	
CHATEAU POTATOES	75 GRM	
SUPREM OF CHICKEN WITH PAPRIKA SAUCE	150 GRM	
CHATEAU POTATOES	75 GRM	
ASSORTED VEGETABLES	75 GRM	
VEGETARIAN		
STEAM RICE	110 GRM	
ALOO BHUJIA	140 GRM	
MALKA MASOOR DAL	50 GRM	
DESSERT		
GATEAU MILLI FEUILLE	80 GRM	
HONEY APPLE PIE	80 GRM	
BREAD ROLL		
BUTTER	08 GRM	

MENU CYCLE-C

BREAKFAST MENU

BUSINESS / ECONOMY CLASS

ITEM	UNIT/PAX	PRICE
CORNFLAKES	25 GRM	
FRUIT YOGHURT	80 GRM	
CUT FRESH FRUIT	100 GRM	
CHEESE OMELETTE	100 GRM	
PLAIN OMELETTE WITHOUT YOLK	100 GRM	
SCREAMBLED EGGS	150 GRM	
FRENCH TOAST WITH MAPLE HONEY SYRUP	2 PCS	
CHICKEN SUSAGES	90 GRM	
CHICKEN CROQUETTES	45 GRM	
HASH BROWN	60 GRM	
TOMATO CONCASSEE	450 GRM	
PALAK PANEER	450 GRM	
PARATHA	1/2 PCS	
<u>STANDARD ITEMS FOR BREAKFAST</u>		
CROISSANT	55 GRM	
BREAD ROLL	45 GRM	
ASSORTED MUFFIN (AMERICAN STYLE)	60 GRM	
MARMALADE (IND)	20 GRM	
HONEY (IND)	25 GRM	
JAM (IND)	20 GRM	
BUTTER (IND)	8 GRM	

MENU CYCLE-C

CONTINENTAL BREAKFAST MENU

BUSINESS CLASS

ITEMS	UNIT/PAX	PRICE
CUT FRESH FRUIT	100 GRM	
FRUIT YOGHURT	80 GRM	
CROISSANT	55 GRM	
ASSORTED MUFFIN	60 GRM	
DANISH PASTRY (3 TYPES)	45 GRM	
MARMALADE	20 GRM	
BUTTER	8 GRM	

MENU CYCLE-C

CONTINENTAL BREAKFAST MENU

ECONOMY CLASS

ITEMS	UNIT/PAX	PRICE
FRUIT YOGHURT	80 GRM	
CROISSANT	55 GRM	
ASSORTED MUFFIN	60 GRM	
JAM	20 GRM	
BUTTER	8 GRM	

MENU CYCLE-C

SNACKS MENU

BUSINESS CLASS

ITEM	UNIT/PAX	PRICE
ASSORTED COCKTAIL SIZE SANDWICHES (CHICKEN/CHEESE/ VEGETABLES)	30 GRM	
FISH FINGER WITH TARTER SAUCE	3X30 GRM	
CHICKEN SEEKH KABAB	2X30 GRM	
STRAWBERRY TART	80 GRM	

MENU CYCLE-C

SNACKS MENU

ECONOMY CLASS

ITEM	UNIT/PAX	PRICE
ASSORTED SANDWICHES (CLOSED)	45 GRM	
LEMON TART	45 GRM	

MENU CYCLE-C

LUNCH / DINNER MENU

BUSINESS CLASS

ITEMS	UNIT/PAX	PRICE
ITALIAN SALAD	100GRM	
SALAD FOUR SEASON	100GRM	
DRESSING	20 GRM	
MURGH DAHI QORMA	150 GRM	
KASHMIRI PULLAO	150 GRM	
CHICKEN BBQ BOTI	90 GRM	
MUTTON KHARA MASALA	150 GRM	
BAKED FISH WITH LEMON BUTTER SAUCE	150GRM	
ASSORTED VEGETABLE	75 GRM	
NOISSETTE POTATOES	75 GRM	
CHICKEN MARYLAND CRISPY	150 GRM	
VEGETARIAN		
FRIED RICE	450 GRM	
DAL MONG MASOOR	450 GRM	
MIXED VEGETABLES	450 GRM	
DESSERT		
MOCHA GATEAU	100 GRM	
HONEY APPLE PIE	100 GRM	
TANDOORI NAN SMALL SIZE	EACH	

RAITA (IN PLASTIC BOTTLES)	500 GRM	
BUTTER	8 GRM	
BREAD VARIETY	BASKET	
GARLIC BREAD (18 PCS TO BE WRAPPED IN ALU-COVER)	25 GRM	
GARNISHING TRAY	TRAY	
BREAD ROLL	45 GRM	
FRUIT BASKET (VARIETY 4 TYPE FRUITS)	3 PCS EACH	
BREAD VARIETY OF 4 TYPES		

MENU CYCLE-C

LUNCH / DINNER MENU

ECONOMY CLASS

ITEMS	UNIT	PRICE
SALAD FOUR SEASONAL	80 GRM	
FRENCH SALAD DRESSING	20 GRM	
MUTTON KHARA MASALA	110 GRM	
KASHMIRI PULLAO	140 GRM	
DAL MONG MASOOR	50 GRM	
MURGH DAHI QORMA	110 GRM	
KASHMIRI PULLAO	140 GRM	
DAL MONG MASOOR	50 GRM	
BAKED FISH WITH LEMON BUTTER SAUCE	150 GRM	
ASSORTED VEGETABLE	75 GRM	

NOISSETTE POTATOES	75 GRM	
CHICKEN MARYLAND CRISPY	150 GRM	
NOISSETTE POTATOES	75 GRM	
ASSORTED VEGETABLES	75 GRM	
VEGETARIAN		
FRIED RICE	110 GRM	
MIXED VEGETABLES	140 GRM	
DAL MONG MASOOR	50 GRM	
DESSERT		
MOCHA GATEAU	80 GRM	
HONEY APPLE PIE	80 GRM	
BREAD ROLL		
BUTTER	8 GRM	

MENU CYCLE-D

BREAKFAST MENU

BUSINESS / ECONOMY CLASS

ITEM	UNIT	PRICE
CORNFLAKES	25 GRM	
FRUIT YOGHURT	80 GRM	
CUT FRESH FRUIT	100 GRM	
MUSHROOM OMELETTE	100 GRM	
PLAIN OMELETTE WITHOUT YOLK	100 GRM	
SCREAMBLED EGGS	150 GRM	
PAN CAKE WITH MAPLE HONEY SYRUP	2 PCS	
CHICKEN CUTLET	45 GRM	
CHICKEN BOTI MASALA	45 GRM	
GRILLED MUSHROOM	60 GRM	
GRILLED TOMATO	1 PCS	
ALOO BHUJIA	450 GRM	
PARATHA	1 PCS	
<u>STANDARD ITEMS FOR BREAKFAST</u>		
CROISSANT	55 GRM	
BREAD ROLL	45 GRM	
ASSORTED MUFFIN (AMERICAN STYLE)	60 GRM	
MARMALADE (IND)	20 GRM	
HONEY (IND)	25 GRM	
JAM (IND)	20 GRM	
BUTTER (IND)	8 GRM	

MENU CYCLE-D

CONTINENTAL BREAKFAST MENU

BUSINESS CLASS

ITEMS	UNIT/PAX	PRICE
CUT FRESH FRUIT	100 GRM	
FRUIT YOGHURT	80 GRM	
CROISSANT	55 GRM	
ASSORTED MUFFIN	60 GRM	
DANISH PASTRY	45 GRM	
MARMALADE	20 GRM	
BUTTER	8 GRM	

MENU CYCLE-D

CONTINENTAL BREAKFAST MENU

ECONOMY CLASS

ITEMS	UNIT/PAX	PRICE
FRUIT YOGHURT	80 GRM	
CROISSANT	55 GRM	
ASSORTED MUFFIN	60 GRM	
JAM	20 GRM	
BUTTER	8 GRM	

MENU CYCLE-D

SNACKS MENU

BUSINESS CLASS

ITEM	UNIT/PAX	PRICE
ASSORTED SANDWICHES (CHICKEN / CHEESE)	45 GRM	
CHICKEN SEEKH KEBAB WITH GREEN HERBS	2X30 GRM	
CHICKEN PIE	60 GRM	
FRUIT TART	80 GRM	

MENU CYCLE-D

SNACKS MENU

ECONOMY CLASS

ITEM	UNIT/PAX	PRICE
ASSORTED SANDWICHES	2X45 GRM	
FRUIT TART	45 GRM	

MENU CYCLE-D

LUNCH /DINNER MENU

BUSINESS CLASS

ITEMS	UNIT/PAX	PRICE
GREEK SALAD	100GRM	
CHICKEN PINEAPPLE SALAD	100GRM	
DRESSING	20 GRM	
CHICKEN WHITE QORMA	150 GRM	
PEA PULLAO	150 GRM	
CHICKEN SEEKH KEBAB(2X45GRM)	90 GRM	
MUTTON GINGER	150 GRM	
GRILLED FISH WITH LEMON BUTTER SAUCE	150GRM	
ASSORTED VEGETABLE	75 GRM	
PARISIENNE POTATOES	75 GRM	
GRILLED CHICKEN WITH MUSHROOM SAUCE	150 GRM	
VEGETARIAN		
PEA PULLAO	450 GRM	
DAL MONG MASOOR	450 GRM	
VEGETABLE BHUJIA	450 GRM	
DESSERT		
FRUIT GATEAU	100 GRM	
MILLE FEUILLE CAKE	100 GRM	

TANDOORI NAN SMALL SIZE	EACH	
RAITA (IN PLASTIC BOTTLES)	500 GRM	
BUTTER IND	8 GRM	
BREAD VARIETY	BASKET	
GARLIC BREAD (18 PCS TO BE WRAPPED IN ALU-COVER)	25 GRM	
GARNISHING TRAY	TRAY	
BREAD ROLL	45 GRM	
FRUIT BASKET (VARIETY 4 TYPE FRUITS)	3 PCS EACH	
BREAD VARIETY OF 4 TYPES	BASKET	

MENU CYCLE-D

LUNCH / DINNER MENU

ECONOMY CLASS

ITEMS	UNIT/PAX	PRICE
SEASONAL GREEN SALAD	80 GRM	
ITALIAN SALAD DRESSING	20 GRM	
MUTTON GINGER	110 GRM	
PEA PULLAO	140 GRM	
MONG MASOOR DAL	50 GRM	
CHICKEN WHITE QORMA	110 GRM	
PEA PULLAO	140 GRM	
MONG MASOOR DAL	50 GRM	

GRILLED FISH WITH LEMON BUTTER SAUCE	150 GRM	
ASSORTED VEGETABLE	75 GRM	
PARSLEY POTATO	75 GRM	
GRILLED CHICKEN WITH MUSHROOM SAUCE	150 GRM	
PARSLEY POTATO	75 GRM	
ASSORTED VEGETABLES	75 GRM	
VEGETARIAN		
VEGETABLE CURRY	120 GRM	
PEA PULLAO	120 GRM	
DAL MOONG	60 GRM	
DESSERT		
MILLE FEUILLE CAKE	80 GRM	
FRUIT GATEAU	80 GRM	
BREAD ROLL	NOS	
BUTTER	POR	

Business Class Platter

S.#	DESCRIPTION	GRM	Rates
1	Chicken Ginger Curry	120	
	Pea Pulao Rice	100	
	Daal Moong Masoor (Yellow Lentils)	30	
	Palak Paneer (Spinach w Cottage Cheese)	30	
	Chicken Ginger Curry	120	
2	Mutton chops	150	
	Mashed potatoes	80	
	Baby carrot	15	
	Green beans	15	
	Mint sauce	20	
3	Fish biryani	70	
	Sauce curry	20	
	Rice biryani	140	
	Garnish for biryani*Will be with Mint Raita	5/80	
4	Mix veg Bhujia	100	
	White rice	100	
	Malka Masoor dal (Dark lentils)	40	
	Aloo Palak (spinach w potato)	40	
5	Chicken Qorma	120	

	Pulao Arasta	100	
	Mix. Vegetables	80	
6	Mongolian Mutton	120	
	Boiled Rice	100	
	Stir Fried Vegetables	60	
7	Almond Crusted Fish	100	
	Broccoli	30	
	Capsicum Yellow and Green	30	
	Roasted Potatoes	80	
	Saffron Sauce	20	
8	Vegetable Madrasi	80	
	Rice White	120	
	Kidney Beans	40	
	Alo Tikkia	45	
	Vegetable Madrasi	80	
9	Chicken Stroganoff	100	
	Mushroom Champ Sliced	20	
	Noodle Spaghetti	100	
	Vegetable Ratatouille	60	

10	Prawn Biryani (prawn only)	70	
	Sauce Curry	20	
	Rice Biryani	140	
	Garnish for Biryani	5	
	Sauce Mint Raita Port	25	
11	Mutton Masala	120	
	Rice Pulao Mint	100	
	Pulse Dal Palak	30	
	Vegetable Jalfrezi	30	
12	Vegetable Alo Gobhi	100	
	Rice White	100	
	Pulse Dal Makhani	40	
	Pea Green & Carrot Masala	40	
13	Grill Fish	120	
	Stir Fry Vegetables	80	
	Boiled Rice	100	
14	Vegetable Malai Kofta	150	
	Lemon wedge		
	Vegetables (Garnishing)		
	*Zeera rice can also be paired in this choice with Malai kofta		

	Vegetable Malai Kofta	1 PC	
15	Grill chicken with tarragon sauce	70	
	Fettuccini Pasta	120	
	Sautéed Vegetables	50	

<u>Economy Class</u>			
<u>S.#</u>	<u>DESCRIPTION</u>	<u>GRM</u>	<u>Rates</u>
1	Chicken Hara Masala	110	
	Pea Pullao	140	
	Beetroot Coconut Curry	50	
2	Mutton Pullao	290	
	Garnish For Rice	10	
3	Mix Veg Bhujia	110	
	Afghani Rice	140	
	Palak (Spinach) Handi	50	
4	Chicken Biryani	290	
	Garnish for Biryani	10	
5	Mutton Karahi	110	
	Zeera Rice	140	

	Vegetable Bhujia	50	
6	Alo Achari	120	
	Coconut Rice	140	
	Dhal Moong Masoor	50	
7	Chicken Jalfrezi	140	
	Rice Sabu Dhal	160	
8	Mutton Biryani	290	
	Garnish For Rice	10	
9	Vegetable Alo Ghobbi	110	
	White Rice	140	
	Daal Masoor	50	
10	Chicken White Korma	120	
	Punjabi Pullao	140	
	Mattar Masala	50	

S. NO	ITEMS	UNIT	PRICE
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BBQ			
1	ADANA KEBAB	150 GRM	
2	ADANA KEBAB (2x45 GRM)	90 GRM	
3	CHICKEN SEEKH KEBAB WITH GREEN HERBS	60 GRM	
4	CHICKEN SEEKH KEBAB (2*45 GRM)	90 GRM	
5	CHICKEN BBQ BOTI (2*45 GRM)	90 GRM	
6	CHICKEN BIHARI BOTI (2*45 GRM)	90 GRM	
7	CHICKEN MALAI BOTI (2*45 GRM)	90 GRM	
CHICKEN			
1	CHICKEN BHUNNA QEEMA	150 GRM	
2	CHICKEN CROQUETTES	45 GRM	
3	CHICKEN SHASHLICK (2*30 GRM)	60 GRM	
4	CHICKEN GINGER	150 GRM	
5	CHICKEN A-LA-KING	150 GRM	
6	CHICKEN BOTI MASALA	150 GRM	
7	CHICKEN MUSHROOM BOUCHEE	45 GRM	
8	CHICKEN JALFREZI	150 GRM	
9	CHICKEN JALFREZI	110 GRM	
10	SUPREME OF CHICKEN WITH PAPRIKA SAUCE	150 GRM	
11	CHICKEN SAUSAGES	90 GRM	
12	CHICKEN/ MURGH DAHI QORMA	150 GRM	
13	CHICKEN MARYLAND CRISPY	150 GRM	

14	CHICKEN/ MURGH DAHI QORMA	110 GRM	
15	CHICKEN QORMA	120 GRM	
16	CHICKEN WHITE QORMA	150 GRM	
17	CHICKEN WHITE QORMA	110 GRM	
18	GRILLED CHICKEN WITH MUSHROOM SAUCE	150 GRM	
19	GRILLED CHICKEN WITH TARRAGON SAUCE	75 GRM	
20	CHICKEN STROGANOFF	100 GRM	
21	CHICKEN HARA MASALA	110 GRM	
22	CHICKEN BIRYANI	300 GRM	
23	CHICKEN KHAPSA	150 GRM	
24	CHICKEN YAKHNI PULAO	150 GRM	
25	CHICKEN CHASSER	150 GRM	
26	CHICKEN FRICASSE	150 GRM	
27	CHICKEN MUGHLAI	100 GRM	
28	CHICKEN CROQUETTE (2*40 GRM)	80 GRM	
29	CHICKEN CUTLET (2*40 GRM)	80 GRM	
30	CHICKEN PIE	60 GRM	
MUTTON/ LAMB/ BEEF			
1	LAMB KOFTA KEBAB (2*45 GRM)	90 GRM	
2	LAMB QORMA	150 GRM	
3	LAMB KHARA MASALA	150 GRM	
4	LAMB BIRYANI	150 GRM	

5	MUTTON CHAPLI KEBAB	150 GRM	
6	LAMB HONGROISE	150 GRM	
7	MUTTON ZAFRANI QORMA	150 GRM	
8	MUTTON QORMA	150 GRM	
9	MUTTON KHARA MASALA	150 GRM	
10	MUTTON GINGER	150 GRM	
11	MUTTON CHOPS	150 GRM	
12	MANGOLIAN MUTTON	150 GRM	
13	MUTTON MASALA	150 GRM	
14	MUTTON PULAO/ BIRYANI	300 GRM	
15	MUTTON KARAHI	120 GRM	
16	MUTTON (QEEMA MIRCHI)	150 GRM	
17	MUTTON ZAFRANI QORMA	100 GRM	
18	BHUNNA GHOST (MUTTON)	150 GRM	
17	BEEF GOULASH	150 GRM	
18	GRILLED PEPPER CORN STEAK WITH PEPPER SAUCE	150 GRM	
BREAKFAST/ EGG			
1	HERB OMELLETTE	100 GRM	
2	SCREAMBLED EGG	150 GRM	
3	PLAIN OMELLETTE WITH OUT YOLK	100 GRM	
4	PAKISTANI OMELLETTE	120 GRM	
5	SPANISH OMELLETTE	120 GRM	

7	MUSHROOM OMELETTE	120 GRM	
8	GRILLED MUSHROOM	60 GRM	
9			
RICE/ VEGETABLE			
1	VEGETABLE PULAO	150 GRM	
2	BOILED RICE	150 GRM	
3	PULAO ARASTA	150 GRM	
4	STEAMED RICE	150 GRM	
5	KASHMIRI PULAO	150 GRM	
6	FRIED RICE	150 GRM	
7	PEA PULAO RICE	150 GRM	
8	WHITE RICE	150 GRM	
9	BIRYANI RICE	150 GRM	
10	RICE PULAO MINT	150 GRM	
11	AFGHANI RICE	150 GRM	
12	ZEERA RICE	150 GRM	
13	COCONUT RICE	150 GRM	
14	PUNJABI PULAO	150 GRM	
15	VEGETABLE BIRYANI	150 GRM	
16	VEGETABLE BHUJIA	150 GRM	
17	VEGETABLE BHUJIA	450 GRM	
18	GRILLED TOMATTO	1 PC	

19	VEGETABLE SPRING ROLL	45 GRM	
20	ASSORTED VEGETABLE	75 GRM	
21	PARSLEY POTATO	75 GRM	
22	VEGETABLE CUTLET	45 GRM	
23	STUFFED TOMATTO	1/2 PC	
24	VEGETABLE JALFRAZI	450 GRM	
25	GATEAU POTATOS	75 GRM	
26	ALLO BHUJIA	150 GRM	
27	TOMATTO CONCASSEE	450 GRM	
28	PALAK PANEER	150 GRM	
29	PALAK PANEER	450 GRM	
30	HASH BROWN	60 GRM	
31	NOISSETTE POTATOES	75 GRM	
32	MIXED VEGETABLE	450 GRM	
33	MIXED VEGETABLE	150 GRM	
34	PARISIENNE POTATOES	75 GRM	
35	VEGETABLE CURRY	120 GRM	
36	MASHED POTATO	75 GRM	
37	GREEN BEANS	15 GRM	
38	BABY CARROT	15 GRM	
39	POTATO/ ALOO PALAK (Spanish with Potato)	40 GRM	
40	MINT SAUCE	20 GRM	

41	SAUCE CURRY	20 GRM	
42	STIR FRIED VEGETABLES	60 GRM	
43	BROCCOLI	30 GRM	
44	CAPSICUM YELLOW AND GREEN	30 GRM	
45	ROASTED POTATOES	30 GRM	
46	SAFFRON SAUCE	30 GRM	
47	VEGETABLE MADRASSI	80 GRM	
48	ALLO TIKKIA	45 GRM	
49	VEGETABLE ROTATOUILLE	40 GRM	
50	GARNISH FOR RICE/ BIRYANI	10 GRM	
51	NOODLE SPAGHETTI	100 GRM	
52	VEGETABLE ALLO GHOBİ	100 GRM	
53	VEGETABLE MALAI KOFTA	150 GRM	
54	FETTUCCHINI PASTA	150 GRM	
55	BEETROOT COCONUT CURRY	50 GRM	
56	PALAK (SPANISH)	100 GRM	
57	ALLO ACHARI	110 GRM	
58	MATTAR MASALA	50 GRM	
59	ALLO METHI BHUJIA	450 GRM	
60	FRESH COUNTRY VEGETABLE MIXED	75 GRM	
61	BEANS AND CARROTS (STEAMED)	80 GRM	
62	COURGETTES AND CARROTS	80 GRM	

63	DUCHESS POTATO	90 GRM	
64	SAUTE POTATOES	80 GRM	
65	PEA GREEN AND CARROT MASALA	40 GRM	
BAKERY			
1	CROISSANT	55 GRM	
2	CROISSANT	45 GRM	
3	DANISH PASTRY (3 TYPES)	45 GRM	
4	ASSORTED MUFFIN	60 GRM	
5	BREAD ROLL	45 GRM	
6	APPLE PIE	80 GRM	
7	CHERRY CAKE	45 GRM	
8	CHOCOLATE GATEAU	100 GRM	
9	CHEESE CAKE WITH STRAWBERRY SAUCE	100 GRM	
10	TANDOORI NAN		
11	GARLIC BREAD (18 PCS)	PER PC 25 GRM	
12	GARNISHING (FRIED ONION, FRESH GINGER ETC)	TRAY	
13	FRUIT (VAREIY OF 4 FRUIT)	BASKET	
14	CHOCOLATE CAKE WITH STRAWBERRY SAUCE	100 GRM	
12	BREAD (DIFFERENT VARIETY)	BASKET	
13	PAN CAKE WITH MAPLE HONEY SYRUP	2 PCS	
14	GRILLED MUSHROOM	60 GRM	
15	CUT FRESH FRUIT	100 GRM	

16	FRUIT YOUGHURT	80 GRM	
17	SET YOUGHURT	80 GRM	
18	BREAD STICK FOR SOUP	02 STICK	
19	PARATHA	½ PCS	
20	TANDOORI NAN SMALL SIZE	EA	
DESSERT			
1	CHOCOLATE FORET NOIRE	100 GRM	
2	GATEAU MILLI FEUILLE	100 GRM	
3	HONEY APPLE PIE	80GRM	
4	MOCHA GATEAU	100 GRM	
5	FRUIT TART	80GRM	
6	FRUIT TART	45GRM	
7	FRUIT GATEAU	100 GRM	
8	FRUIT GATEAU	80 GRM	
9	CHOCOLATE FORET NOIRE	80 GRM	
10	CHOCOLATE EXPLOSION	80 GRM	
11	PISTACHIO FIRNI	80 GRM	
12	GAJRAILA	80 GRM	
13	SHAHI KHEER	80 GRM	
14	SHAHI TUKRA	80 GRM	
15	SHEER KHURMA	80 GRM	
16	BANOFFEE PIE	80 GRM	

17	FRUIT TRIFFLE	80 GRM	
18	GRILLED SALMOM	120 GRM	
19	MANGO ROULDE	80 GRM	
20	APPLE TRELIS	80 GRM	
21	CHEESE CAKE	45 GRM	
22	CHERRY CAKE	45 GRM	
23	STRAWBERRY TART	80 GRM	
24	STRAWBERRY TART	45 GRM	
25	BLUE BERRY AND APPLE SURPRISE	80 GRM	
26	APPLE LATTICE PIE	80 GRM	
27	CHEESE CAKE WITH STRAWBERRY SAUCE	80 GRM	
28	FRUIT FLAN	100GRM	
SNACKS/ SANDWICHES			
1	CHICKEN CHEESE SANDWICH	2x45 GRM	
2	ASSORTED CHICKEN SANDWICH (CLOSED)	2x45 GRM	
3	ASSORTED COCKTAIL SANDWICH (CHICKEN)	30 GRM	
4	ASSORTED COCKTAIL SANDWICH (CHEESE)	30 GRM	
5	ASSORTED COCKTAIL SANDWICH (VEGETABLE)	30 GRM	
6	ASSORTED SANDWICH (CHICKEN)	45 GRM	
7	ASSORTED SANDWICH (CHEESE)	45 GRM	
8	ASSORTED SANDWICH (VEGETABLE)	45 GRM	
9	VEGETABLE CURRY PUFF	45 GRM	

10	VEGETABLE SAMOSA	45 GRM	
11	CHICKEN SAMOSA	45 GRM	
12	VEGETABLE SPRING ROLL	45 GRM	
13	CHICKEN SPRING ROLL	45 GRM	
14	ASSORTED PASTA	45 GRM	
SOUP			
1	SOUP (CONSOMME ROYALE + GARNISH)	LTR	
2	SOUP (CONSOMME THAI + GARNISH)	LTR	
3	SOUP (LIGHT MINISTRONE + GARNISH)	LTR	
4	SPICY PUMPKIN SOUP	½ LTR	
5	SPICY TOMATO SOUP	½ LTR	
6	STRAWBERRY LASSI	1 LTR	
7	STUFFED CHICKEN WITH TOMATO/PEPPER SAUCE	150 GRM	
8	RAITA (BOTLE)	500 ML	
9	MANGO LASSI	500 ML	
10	MANGO CHUTNY (IN CHINA BOWL)	150 ML	
11	CARROT AND CORRIANDAR SOUP	½ LTR	
SALAD			
1	WALDORF SALAD	100 GRM	
2	WALDORF SALAD	80 GRM	
3	GREEK SALAD	100 GRM	
4	ITALIAN SALAD	100 GRM	

5	ITALIAN SALAD	80 GRM	
6	FRESH SALAD	100 GRM	
7	FRESH SALAD	80 GRM	
8	SALAD FOUR SEASON	100 GRM	
9	SALAD FOUR SEASON	80 GRM	
10	CHICKEN PINEAPPLE SALAD	100 GRM	
11	CHICKEN PINEAPPLE SALAD	80 GRM	
12	FRESH JULLINE SALAD	80 GRM	
13	SEASONAL SALAD	80 GRM	
14	TOMATO CUCUMBER SALAD	80 GRM	
15	DRESSING FOR SALAD	IND	
16	DRESSING FOR SALAD	1 PTN	
17	FITA CHEESE SALAD	100 GRM	
18	OIL AND VINEGAR SALAD DRESSING	12 GRM	
19	SWEET CORN AND TOMATO SALAD	100 GRM	
FISH/ SEA FOOD			
1	FILLETTE OF FISH MEUNIÈRE	150 GRM	
2	CRUMBED FRIED FISH WITH TARTER SAUCE	150 GRM	
3	BAKED FISH WITH LEMON BUTTER SAUCE	150 GRM	
4	GRILLED FISH WITH LEMON BUTTER SAUCE	150 GRM	
5	FISH BIRYANI	300 GRM	
6	ALMOND CRUSTED FISH	100 GRM	

7	PRAWN BIRYANI	100 GRM	
8	BAKED SALMON STEAK WITH SAUCE	150 GRM	
9	SEA FOOD ELITE (WITH BASIL SAUCE)	150 GRM	
10	COD FISH	120 GRM	
11	STUFFED FILLET OF SOLE	150 GRM	
12	COD PAPRIKA IN VELOUTE SAUCE (120*30)	150 GRM	
13	LEMON SOLE MENIERE (2*60 AND 30)	150 GRM	
14	FISH DIM SUM	100 GRM	
DALL			
1	MOONG MASOOR DALL	50 GRM	
2	MOONG MASOOR DALL	450 GRM	
3	MALKA MASOOR DALL	450 GRM	
4	MALKA MASOOR DALL	50 GRM	
5	PULSE DALL PALAK	30 GRM	
6	PULSE DALL MAKHNI	30 GRM	
7	PULSE CHANNA DALL MASALA	60 GRM	
8			
FRUITS			
1	FRESH CUT FRUIT	100 GRM	
2	FRUIT (VARIETY OF 4 FRUITS, 3 EACH)	BASKET	
3	FRUIT COCKTAIL	80 GRM	
4	FRUIT JUICE (TETRA PACK)	1000 ML	

5	FRUIT JUICE (TETRA PACK)	250 ML	
OTHER ITEMS			
1	CORN FLAKES	GRM	
2	MARMALADE	15 GRM	
3	JAM	20 GRM	
4	BUTTER	8 GRM	
5	HONEY	20 GRM	
6	GRILLED ESCOLAR	150 GRM	

Please Note:

1. Price will be determined with respect to its gram age, whenever, gramage changes price will be adjusted accordingly.
2. These are the sample menus with respect to four quarterly cycles. PIACL may change/ replace/ modify these menus completely or partially while confirming menu at least 4 to 6 weeks in advance.

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Sundries (All Classes)

S. No	Description	Unit	Prices
1	Plastic Cutlery 9 in 1 (Paper Napkin, Tooth pick, Salt pepper, Black pepper, Rice Spoon, Tea Spoon, Folk,	Each	

	Knife) (For Lunch/Dinner and Breakfast)		
2	Plastic Cutlery 5 in 1 (Paper Napkin, Tooth Pick, Tea Spoon, Folk, Knife) (For Snacks)	Each	
3	Disposable Dish (Snacks)	Each	
4	Coffee / Tea Cup Disposable	Each	
5	Lid 17 oz Container	1000 Each	
6	Swizzles Sticks	100 Each	
7	Sky Diners	Each	
8	Frozen food Box / Carton	Each	
9	Adc 22 Base And Lid	Each	
10	Adc 18 Base And Lid	Each	
11	Adc 23 Base And Lid	Each	
12	Teflon Coated Foil	Each	
13	Spicy Mix Nuts	20 gm	
14	Roasted Salted Nuts	20 gm	

Stores and Pre- Packed Tray Set Items (All Classes)

Description	Unit	Prices
Assorted Indv Cereals	10 Each	

Kerry gold Cheddar Ptn x 21gr	10 Each	
Bel Paese Ptn x 40gr	10 Each	
Dairy Crest Cheddar Ptn x 21gr	10 Each	
Cream Crackers Twin Pack	10 Each	
Milac Milk Ptn x 14ml	10 Each	
Croissants	10 Each	
Wrapped Soft Rolls	10 Each	
Unwrapped Soft Rolls	10 Each	
Small Apricot Danish Pastry	10 Each	
Large Apricot Danish Pastry	10 Each	
Tomato Ketchup Sachet	10 Each	
Sugar Sachets	100 Each	
Wrapped Cherry Cake	10 Each	
Garnish Bag (6 Tomatoes, 3 Whole Lemons, 1oz Mint, 6 Green Chilies in Plastic Bag)	Each	
Serviettes (16 x 16 cm)	100 Each	
Non Skid Tray Mats	100 Each	
Plastic Cutlery Bag	1000 Each	

Stores and Pre-Packed Tray Set Items (All Classes)

S.No	Description	Unit	Prices
1	Melba Toast	10 Each	

2	Vinaigrette Sachets	100 Each	
3	Salt Sachets	1000 Each	
4	Pepper Sachets	1000 Each	
5	Water Couplets	10 Each	
6	Salted Biscuits x Packets	200 gm	
7	Sweet Biscuits x Packets	250 gm	
8	Family Pack Crisps	Pkt	
9	Green Cardamom	300 gr	
10	Salted Nuts	200 gr	
11	Cashew Nuts	200 gr	
12	Roasted Almonds	200 gr	
13	Lyons Quick Brew Tea Bags	110 Each	
14	Green Tea Bags	20 Each	
15	Tomato Ketchup x Btl	250 ml	
16	Thousand Island Drsg x Btl	250 ml	
17	Italian Dressing x Btl	250 ml	
18	French Dressing x Btl	250 ml	
19	Single Cream	Pint	
20	Wet Ice	KG	
21	Dry Ice	KG	
22	Sugar Sub (Sweetener)	100 Each	
23	Mustard Sachet	100 Each	

Paper ware and Sundries (All Classes)

S.No	Description	Unit	Prices
1	Black Bin Liners	100 Each	

2	Brown Paper Carrier Bags	Each	
3	Polythene Carrier Bags	Each	
4	Plastic Quills	100 Each	
5	Plastic Tumblers	100 Each	
6	Hot Drink Cups 7 oz	100 Each	
7	Cold Drink Cups 7 oz	100 Each	

Flowers

S.No	Description	Unit	Prices
1	Flower Table Arrangement	Each	
2	Button Hole with Pin Carnation	Each	
3	Button Hole with Pin Rose	Each	

Juices, Soft Drinks and Minerals (All Classes)

S.No	Description	Unit	Prices
1	Pineapple Juice	150 ml	
2	Tomato Juice	150 ml	
3	Grape Fruit Juice	150 ml	
4	Orange Juice	150 ml	
5	Diet Pepsi/ Coke	150 ml	
6	Pepsi/ Coke	150 ml	
7	Fanta Orange	250 ml	
8	Perrier Water	250 ml	
9	Ginger Ale	150 ml	
10	Soda Water	150 ml	
11	Tonic Water	150 ml	
12	Bitter Lemon	150 ml	

13	Britvic 55 Sparkling Apple Drink	250 ml	
14	Apple Juice	190 ml	
15	Red Grape Juice	75 cl	
16	Aqua Libra	250 ml	
17	Sparkling Strawberry Drink	250 ml	
18	Sparkling Cherry Drink	250 ml	
19	Coca Cola/ Pepsi Cola	330 MI	
20	Seven Up/ Sprite	330 MI	
21	Diet Seven Up/ Sprite	330 MI	
22	Coca Cola/ Pepsi Cola	1.5 Ltr	
23	Seven up	1.5 Ltr	
24	Diet Pepsi Cola/ Coca Cola	1.5 Ltr	
25	Diet Seven up/ Sprite	1.5 Ltr	
26	Perrier Water	75 cl	
27	Highland spring Water	1.5 Ltr	
28	Grapefruit Juice	1 Ltr	
29	Orange Juice	1 Ltr	
30	Pineapple Juice	1 Ltr	
31	Tomato Juice	1 Ltr	
32	Five Alive Mixed Juice	1 Ltr	

Medical and Baby Kit Supplied

S.No	Description	Unit	Prices
1	Acriflex	35 gm Tube	
2	Aspirin Tablet	25 Tablets	

3	Alka Seltzer	30 Tablets	
4	Kwells Air Sick Tablets	Pkt	
5	Tooth Ache Tincture	10ml Btl	
6	Nasal Drops	10 ml Btl	
7	Dettol	125 ml Btl	
8	Eye Drops	10 ml Btl	
9	Cotton wool	25 gm	
10	Bandage 2.5 cm	Ind	
11	Plaster	Pkt	
12	Razor Blades	Ind	
13	Sewing Kit	Ind	
14	Baby Milk SMA	450 gm Tin	
15	Baby Bottle	8 oz	
16	Bottle Brush	Ind	
17	Baby Food (Main Meal)	128 gm Jar	
18	Baby Food (Dessert)	128 gm Jar	
19	Gripe Water	150 ml Btl	

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