

FOOD & BEVERAGES

DAY	NO. OF PERSONS AND GENERAL BREAK FAST	NO. OF PERSONS AND GENERAL LUNCH	NO. OF PERSONS AND OCCASION WISE / SPECIAL LUNCH	NO. OF PERSONS AND EVENING GENERAL SNACKS	NO. OF PERSONS AND EVENING SPECIAL SNACKS with tea/ coffee	NO. OF PERSONS AND GENERAL DINNER	TOTAL AMOUNT (IN RS.)
DAY -1 (Inaugural Ceremony)	120 Stalls x 2 = 240 no. participants	120 Stalls x 2 = 240 no. participants + 10 no. supervising officials = 250 nos.	Nil	120 Stalls x 2 = 240 no. participants	Guests, Press, Media and Officials etc. = 100 nos.	120 Stalls x 2 = 240 no. participants	
	Menu – Upama & Ghuguni Tea	Menu - Plain Rice, Roti, Dal, Mix Veg, Saga muga, Mix Bhaja, Khatta, Salad, Papad,	Nil	Menu – Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada - 1 Sweet - 1	Menu – Samosa – 1 Sandwich -1 Steam cake -2 Spring roll-1 Cashew, cookies with mineral water bottle out of which 25 nos.@1 ltr. Per bottle balance with 200 ml bottle.	Menu - Rice, Roti, Dalma, Bhaja, Khatta, Salad, Papad	
DAY -2	120 Stalls x 2 = 240 no. participants	120 Stalls x 2 = 240 no. participants + 20 no. guests and supervising officials = 260 nos.	VAIDYAS' MEET	120 Stalls x 2 = 240 participants	Guests, Press, Media and Officials = 50 nos	120 Stalls x 2 = 240 participants	
	Menu – Idli/ Vada, Ghuguni/ Sambar and chatni Tea	Menu - Rice, Roti, Dal, Paneer mix veg, Alu phulkobi curry ,Khatta, Salad, Papad, Payas	Nil	Menu – Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada - 1 Sweet - 1	Menu – Samosa – 1 Veg chap-1 Vada - 1 Aloo chop - 1 Sweet -1	Menu - Rice, Roti, Dal, cabbage-peas curry, Aloo-dum, Salad, Papad	
DAY – 3	120 Stalls x 2 = 240 no. participants	120 Stalls x 2 = 240 no. participants + 10 no. supervising officials = 250 nos.	BUYER-SELLER MEET - Guests, Press, Media and officials = 65 nos.	120 Stalls x 2 = 240 no. participants	Guests, Press, Media and Officials = 50 nos.	120 Stalls x 2 = 240 no. participants	
	Menu – Puri and Aloo-dum Tea	Menu - Rice, Roti, Dal, Paneer mix veg, Mushroom curry , Dahi Baigan, Papad	Menu – Soup, Fried rice, Roti, Dal fry, Mushroom Masala , veg mix, Paneer , Papad, Khatta/ Dahi Baigan, Payas, Jilabi	Menu – Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada - 1 Sweet - 1	Menu – Samosa – 1 Veg chop-1 Vada - 1 Aloo chop - 1 Sweet -1	Menu - Rice, Roti, Dal, Cabbage-mutter curry Mix Bhaja, Khatta, Salad, Papad	

DAY – 4	120 Stalls x 2 = 240 no. participants	120 Stalls x 2 = 240 no. participants + 10 no. supervising officials = 250 nos.	AYURVEDIC DOCTORS' MEET - Guests, Press, Media and officials = 65 nos.	120 Stalls x 2 = 240 no. participants	Guests, Press, Media and Officials = 50 nos.	120 Stalls x 2 = 240 no. participants	
	Menu – Chuda Santoda and Aloo-dum Tea	Menu - Rice, Roti, Dal, Cabbage-mutter curry, Saga muga Khatta, Salad, Papad	Menu – Veg Soup, Fried rice, Roti, Dal fry, Paneer, Cauli flower curry, Papad, Khatta or Dahi Baigan, Payas, Gulabjamun	Menu – Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada-1 Sweet - 1	Menu – Samosa – 1 Veg chop-1 Vada - 1 Aloo chop - 1 Sweet -1	Menu - Rice, Roti, Dal, Khatta, Mix -Veg , Papad	
DAY – 5	120 Stalls x 2 = 240 no. participants	120 Stalls x 2 = 240 no. participants + 10 no. supervising officials = 250 nos.	CINIOR CITIZEN SPECIAL MEET (30 nos) Guests ,press , media & Officials. Total -65 nos	120 Stalls x 2 = 240 no. participants	Guests, Press, Media and Officials = 50 nos.	120 Stalls x 2 = 240 participants	
	Menu – Upama & Ghuguni Tea	Menu - Rice, Roti, Dal, Veg. mix, Chana Masala, Khatta, Salad, Papad	Menu – Veg Soup , Fried rice , Roti, dalfry,Mushroom , paneer mix veg, papad, Khata or Dahi-baigan , Payas , Gulabjamun	Menu – Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada-1 Sweet - 1	Menu – Samosa – 1 Sandwich -1 Steam cake -2 Spring roll-1 Cashew, cookies with mineral water bottle out of which 25 nos.@1 ltr. Per bottle balance with 200 ml bottle.	Menu - Rice, Roti, Dal, cabbage-peas curry, Khatta, Salad, Papad	
DAY – 6	120 Stalls x 2 = 240 no. participants	120 Stalls x 2 = 240 no. participants + 10 no. supervising officials = 250 nos.	Woman SHG's MEET (30 nos) Guests, press, media & Officials. Total -65 nos	120 Stalls x 2 = 240 no. participants	Guests, Press, Media and Officials = 50 nos.	120 Stalls x 2 = 240 participants	
	Menu – Upama & Ghuguni Tea	Menu - Rice, Roti, Dal, Veg. mix, Chana Masala, Khatta,Paneer masala, Salad, Papad	Menu – Veg Soup , Fried rice , Roti, dalfry,Mushroom , paneer mix veg, papad, Khata or Dahi-baigan , Payas , Gulabjamun	Menu – Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada-1 Sweet - 1	Menu – Samosa – 1 Sandwich -1 Steam cake -2 Spring roll-1 Cashew, cookies with mineral water bottle out of which 25 nos.@1 ltr. Per bottle balance with 200 ml bottle.	Menu - Rice, Roti, Dal, cabbage-peas curry, Khatta, Salad, Papad	

DAY – 7	120 Stalls x 2 = 240 no. participants	120 Stalls x 2 = 240 no. participants + 10 no. supervising officials = 250 nos.	AYURVEDIC DOCTORS' MEET on Woman Diseases - Guests, Press, Media and officials = 65 nos.	120 Stalls x 2 = 240 no. participants	Guests, Press, Media and Officials = 100 nos.	120 Stalls x 2 = 240 participants	
	Menu – Upama & Ghuguni Tea	Menu - Rice, Roti, Dal, Veg. mix, Chana Masala, Khatta, Saga muga, Salad, Papad	Veg Soup , Fried rice , Roti, dalfry, Mushroom , paneer mix veg, papad, Khata or Dahi-baigan , Payas , Gulabjamun	Menu – Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada-1 Sweet - 1	Menu – Samosa – 1 Sandwich -1 Steam cake -2 Spring roll-1 Cashew, cookies with mineral water bottle out of which 25 nos.@1 ltr. Per bottle balance with 200 ml bottle.	Menu - Rice, Roti, Dal, cabbage-peas curry, Khatta, Salad, Papad	Rs.....
<i>N.B. Food and beverages to be served in time in consultation with SMPB officials. Good quality disposal plates, paper-packets, paper plates, napkins and glasses are to be used. Timely service of food and beverages to stalls, guests etc. is the responsibility of the Event Manager.</i>							