

## FOOD &amp; 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.)
<b>DAY -1 (Inaugural Ceremony)</b>	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants + 10 no. supervising officials = 270 nos.	Nil	130 Stalls x 2 = 260 no. participants	Participants, Guests, Press, Media and Officials etc. = 100 nos.	130 Stalls x 2 = 260 no. participants	
	<b>Menu –</b> Upama & Ghuguni Tea	<b>Menu -</b> Plain Rice, Roti, Dal, Mix Veg, Saga muga, Mix Bhaja, Khatta, Salad, Papad,	Nil	<b>Menu –</b> Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada - 1 Sweet - 1	<b>Menu –</b> 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.	<b>Menu -</b> Rice, Roti, Dalma, Bhaja, Khatta, Salad, Papad	
<b>DAY -2</b>	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants + 40 no. guests and supervising officials = 300 nos.	<b>VAIDYAS' MEET</b>	130 Stalls x 2 = 260 no. participants	Guests and Officials = 50 nos	130 Stalls x 2 = 260 no. participants	
	<b>Menu –</b> Idli, Vada, Ghuguni/ Sambar chatni and Tea	<b>Menu -</b> Rice, Roti, Dal, , Alu phulkobi curry ,Khatta, Salad, Papad, Payas, Chicken curry	Nil	<b>Menu –</b> Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada - 1 Sweet - 1	<b>Menu –</b> Samosa – 1 Veg chap-1 Vada - 1 Aloo chop - 1 Sweet -1	<b>Menu -</b> Rice, Roti, Dal, cabbage-peas curry, Salad, Papad, Egg curry	
<b>DAY – 3</b>	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants + 10 no. supervising officials = 270 nos.	<b>BUYER-SELLER MEET -</b> Guests, Press, Media and officials = <b>65 nos.</b>	130 Stalls x 2 = 260 no. participants	Guests and Officials = 50 nos.	130 Stalls x 2 = 260 no. participants	
	<b>Menu –</b> Puri and Aloo-dum Tea	<b>Menu -</b> Rice, Roti, Dal, Mushroom curry , Dahi Baigan, Papad, Fish curry	<b>Menu –</b> Soup, Fried rice, Roti, Dal fry, Chicken, Paneer , Papad, Dahi Baigan, Payas, Jilabi	<b>Menu –</b> Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada - 1 Sweet - 1	<b>Menu –</b> Samosa – 1 Veg chop-1 Vada - 1 Aloo chop - 1 Sweet -1	<b>Menu -</b> Rice, Roti, Dal,Cabbage-mutter curry Mix Bhaja, Khatta, Salad, Papad	

<b>DAY – 4</b>	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants + 10 no. supervising officials = 270 nos.	<b>AYURVEDIC DOCTORS' MEET -</b> Guests, Press, Media and officials = 65 nos.	130 Stalls x 2 = 260 no. participants	Guests and Officials = 50 nos.	130 Stalls x 2 = 260 no. participants	
	<b>Menu –</b> Chuda Santola (poha) and Aloo-dum Tea	<b>Menu -</b> Rice, Roti, Dal, Cabbage-mutter curry, Saga muga Khatta, Salad, Papad	<b>Menu –</b> Veg Soup, Fried rice, Roti, Dal fry, Paneer, Chicken curry, Papad, Khatta or Dahi Baigan, Fruit custard, Gulabjamun	<b>Menu –</b> Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada-1 Sweet - 1	<b>Menu –</b> Samosa – 1 Veg chop-1 Vada - 1 Aloo chop - 1 Sweet -1	<b>Menu -</b> Rice, Roti, Dal, Khatta, Mix -Veg , Papad, Egg curry	
<b>DAY – 5</b>	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants + 10 no. supervising officials = 270 nos.	<b>SINIOR CITIZEN SPECIAL MEET</b> (30 nos) Guests, press, media & Officials. <b>Total -70 nos</b>	130 Stalls x 2 = 260 no. participants	Guests and Officials = 50 nos.	130 Stalls x 2 = 260 no. participants	
	<b>Menu –</b> Upama & Ghuguni Tea	<b>Menu -</b> Rice, Roti, Dal, Veg. mix, Chana Masala, Khatta, Salad, Papad , Chicken curry	Veg Soup , Fried rice , Roti, dalfry,Mushroom , Mutton curry, papad, Chana masala, Khata or Dahi-baigan , Payas , Gulabjamun	<b>Menu –</b> Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada-1 Sweet - 1	<b>Menu –</b> 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.	<b>Menu -</b> Rice, Roti, Dal, cabbage-peas curry, Khatta, Salad, Papad	
<b>DAY – 6</b>	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants + 10 no. supervising officials = 270 nos.	<b>AYURVEDIC DOCTORS' MEET on Woman Diseases -</b> Guests, Press, Media and officials = 65 nos.	130 Stalls x 2 = 260 no. participants	Guests and Officials = 50 nos.	130 Stalls x 2 = 260 no. participants	
	<b>Menu –</b> Idli & Vada Ghuguni/Sambar , Chatni & Tea	<b>Menu -</b> Rice, Roti, Dal, Veg. mix, Chana Masala, Khatta,Paneer masala, Salad, Papad	Veg Soup , Fried rice , Roti, dalfry,Mushroom , paneer mix veg, papad, Khata or Dahi-baigan , Payas , Gulabjamun	<b>Menu –</b> Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada-1 Sweet - 1	<b>Menu –</b> 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.	<b>Menu -</b> Rice, Roti, Dal, cabbage-peas curry, Khatta, Salad, Papad, Egg curry	

<b>DAY – 7</b>	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants + 10 no. supervising officials = 250 nos.	<b>Naturopathy Meet</b> 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	
	<b>Menu –</b> Upama & Ghuguni Tea	<b>Menu -</b> Rice, Roti, Dal, Veg. mix, Chana Masala, Khatta, Saga muga, Salad, Papad, Fish curry	Veg Soup , Fried rice , Roti, dalfry, paneer, papad, Khata or Dahi-baigan , Fish Curry Payas , Gulabjamun	<b>Menu –</b> Samosa -1 Aloo chop – 1 Veg. Chop – 1 Vada-1 Sweet - 1	<b>Menu –</b> 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.	<b>Menu -</b> Rice, Roti, Dal, cabbage-peas curry, Khatta, Salad, Papad	<b>Rs.....</b>
<b><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></b>							