

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)	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants + 40 no. guests and supervising officials = 300 nos.	Nil	130 Stalls x 2 = 260 no. participants	Participants, Guests, Press, Media and Officials etc. = 200 nos.	130 Stalls x 2 = 260 no. participants	
9-12-2022 Friday	Menu – Upama & Ghuguni Tea	Menu - Rice, Roti, Dal, Mushroom curry , Dahi Baigan, Papad, Fish curry	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, Dal, cabbage-peas curry, Salad, Papad, Egg curry	
DAY -2 10-12-2022 Saturday	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants + 40 no. guests and supervising officials = 300 nos.	VAIDYAS' MEET	130 Stalls x 2 = 260 no. participants	Guests and Officials = 50 nos	130 Stalls x 2 = 260 no. participants	
	Menu – Idli, Vada, Ghuguni/ Sambar chatni and 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 Veg chap-1 Vada - 1 Aloo chop - 1 Sweet -1	Menu - Rice, Roti, Dalma, Bhaja, Khatta, Salad, Papad	
DAY – 3 11-12-2022 Sunday	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants	BUYER-SELLER MEET - Guests, Press, Media and officials = 50 nos.	130 Stalls x 2 = 260 no. participants	Guests and Officials = 50 nos.	130 Stalls x 2 = 260 no. participants	
	Menu – Puri and Aloo-dum Tea	Menu - Rice, Roti, Dal, , Alu phulkobi curry ,Khatta, Salad, Papad, Payas, Chicken curry	Jeera rice , Roti, dalfry,Mushroom , Chicken curry, papad, Mix Veg, Khata 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, Egg curry	

DAY – 4 12-12-2022 Monday	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants	STUDENT'S MEET - 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	
	Menu – Chuda Santola (poha) and Aloo-dum Tea	Menu – Rice, Roti, Dal, Veg. mix, Chana Masala, Khatta, Paneer masala, Salad, Papad	Menu – Veg Soup, Fried rice, Roti, Dal fry, Paneer, Mushroom Masala, Papad, Khatta or Dahi Baigan, Fruit custard, Gulabjamun/Rasogola	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, Alu potola, Khatta, Salad, Papad	
DAY – 5 13-12-2022 Tuesday	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants	STUDENT'S MEET - 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	
	Menu – Upama & Ghuguni Tea	Menu - Rice, Roti, Dal, Phol Kobi - mutter curry, Khatta, Mix Veg, Fish curry, Salad, Papad	Veg Soup, Fried rice, Roti, Dal fry, Fish curry, Paneer, Mix Veg, Papad, Dahi Baigan, Payas, Jalebi	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-peas curry, Khatta, Salad, Papad	
DAY – 6 14-12-2022 Wednesday	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants	SINIOR CITIZEN SPECIAL MEET Guests, press, media & Officials. Total -70 nos	130 Stalls x 2 = 260 no. participants	Guests and Officials = 50 nos.	130 Stalls x 2 = 260 no. participants	
	Menu – Idli & Vada Ghuguni/Sambar, Chatni & Tea	Menu - Rice, Roti, Dal, Veg. mix, Khatta, Saga muga, Salad, Papad, Chicken curry	Menu – Veg Soup, Fried rice, Roti, dalfry, Mushroom, Mutton curry, papad, Chana masala, Khata 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, Phol Kobi-curry, Khatta, Salad, Papad, Egg curry	
DAY – 7 15-12-2022 Thursday	130 Stalls x 2 = 260 no. participants	130 Stalls x 2 = 260 no. participants + 30 no. supervising officials = 290 nos.	Nil	130 Stalls x 2 = 260 no. participants	Guests, Press, Media and Officials = 150 nos.	130 Stalls x 2 = 260 participants	
	Menu – Upama & Ghuguni Tea	Menu - Rice, Roti, Dal, Veg. mix, Chana Masala, cabbage peas curry, Khatta, Paneer masala, 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, Dal, Mix Veg curry, Bhendi/Bean bhaja, 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>							