

Date:- 20-05-2026

**Tender For Catering Services - Academic Conference**

We invite quotations from interested vendors for providing catering services for an academic conference scheduled to be held from 03 -05 June 2026 at the Delhi School of Economics, University of Delhi.

**The scope of services includes (but is not limited to):**

- Preparation and supply of food items
- Service arrangements during the conference
- Provision of crockery, utensils, and related service equipment
- Vendors must ensure that:
- Food supplied meets high standards of quality, hygiene, and freshness
- Adequate service personnel are provided
- Crockery and utensils are of good quality and suitable for formal academic events.
- Required food items for all three days is attached herewith.

Final selection will be made by the designated committee based on overall compliance with specifications, including quality and taste of food, and the quality of crockery and utensils.

**General Terms:**

- Quotations must be submitted by 3:00 PM on 25<sup>th</sup> May 2026. **(either online password-protected bids or sealed bids in an envelope at the office address)**. Please follow the usual rules/regulations/laws related to this.  
For enquiries/submission:
- Contact Mr Mritunjay Singh Bisht at the Centre for Development Economics at DSE or through Phone: 9818184716 or Email: [cdepurchase@econdse.org](mailto:cdepurchase@econdse.org)



Dr. Devesh Birwal  
Executive Director  
Centre for Development Economics

# Food Menu

## Breakfast - (7:30am - 8:30 am)

| <b>Day – 1</b><br><b>Number of People – 200</b>  | <b>Day – 2</b><br><b>Number of People – 200</b>   | <b>Day – 3</b><br><b>Number of People – 200</b>   |
|--|---|---|
| <ol style="list-style-type: none"> <li>1. Tea, Coffee and Green tea with Cookies</li> <li>2. Idli Sambar with chatni</li> <li>3. Mango shake</li> <li>4. Mixed fruits serving (watermelon, papaya, banana, apple, muskmelon)</li> <li>5. Bedmii poori with Curd</li> <li>6. Sandwich</li> <li>7. Bread, Jam, Butter</li> </ol> | <ol style="list-style-type: none"> <li>1. Tea and Green tea<br/>Coffee with Cookies</li> <li>2. Pine-apple shake</li> <li>3. Indori Poha + bhujia</li> <li>4. Jalebi</li> <li>5. Upma,</li> <li>6. Vada Sambar nariyal + Chutney</li> <li>7. Mixed fruits serving (watermelon, papaya, banana, apple, muskmelon)</li> <li>8. Sandwich</li> <li>9. Bread, Jam, Butter</li> </ol> | <ol style="list-style-type: none"> <li>1. Tea, Coffee and Green tea with Cookies</li> <li>2. Water melon juice</li> <li>3. Small pyaaz kachori with Curry</li> <li>4. Pongal</li> <li>5. Mixed fruits serving (watermelon, papaya, banana, apple, muskmelon)</li> <li>6. Sandwich</li> <li>7. Bread, Jam, Butter</li> </ol> |

## Tea Break (11am - 11:10 am)

| <b>Day – 1</b><br><b>Number of People – 350</b>   | <b>Day – 2</b><br><b>Number of People – 350</b>   | <b>Day – 3</b><br><b>Number of People – 300</b>   |
|---|---|---|
| <ol style="list-style-type: none"> <li>1. Tea, Coffee and Green tea</li> <li>2. Cookies</li> <li>3. Small Matthi</li> <li>4. Chach</li> </ol> | <ol style="list-style-type: none"> <li>1. Tea, Coffee and Green tea</li> <li>2. Cookies</li> <li>3. Namak Para</li> <li>4. Lassi (Sweet &amp; Salty)</li> </ol> | <ol style="list-style-type: none"> <li>1. Tea, Coffee and Green tea</li> <li>2. Chips &amp; Biscuits</li> <li>3. Disco papad</li> <li>4. Chach</li> </ol> |

## Lunch (1:50 pm - 2:40 pm)

| <b>Day – 1</b><br><b>Number of People – 350</b>  | <b>Day – 2</b><br><b>Number of People – 350</b>   | <b>Day – 3</b><br><b>Number of People – 300</b>   |
|--|---|---|
| <ol style="list-style-type: none"> <li>1. Kadhi Pakoda</li> <li>2. Dal Tadka</li> <li>3. Baingan (small) sabji</li> <li>4. sautte veg - (brocuali, bebycourn, carrot, capsicum, yellow capsicum, zucchini, lettuce)</li> <li>5. Plain Rice (boiled Good cooked)</li> <li>6. Dahi vada</li> <li>7. Butter roti (fresh chakki aata)</li> <li>8. Missi Roti</li> <li>9. Jowar Roti (all Millet)</li> <li>10. Rasmalai</li> <li>11. Ice-cream</li> <li>12. Papad (Roosted)</li> <li>13. Green Salad</li> </ol> | <ol style="list-style-type: none"> <li>1. Mashroom sabji</li> <li>2. Dal makhni</li> <li>3. Tinda</li> <li>4. Dahi Aaloo</li> <li>5. Cair saangri</li> <li>6. Dal - baati, churma</li> <li>7. sautte veg - (brocuali, bebycourn, carrot, capsicum, yellow capsicum, zucchini, lettuce)</li> <li>8. Plain Rice (boiled Good cooked)</li> <li>9. Pineapple Raita</li> <li>10. Butter roti (fresh chakki aata)</li> <li>11. Missi Roti</li> <li>12. Jowar Roti (All Millet)</li> <li>13. Gulab Jamun</li> <li>14. Ice-cream</li> <li>15. Green Salad</li> <li>16. Papad (Roosted)</li> </ol> | <ol style="list-style-type: none"> <li>1. Kadhai Paneer</li> <li>2. Kurkuri Bhindi</li> <li>3. Aarhar dal</li> <li>4. Litthi Choka</li> <li>5. sautte veg - (brocuali, bebycourn, carrot, capsicum, yellow capsicum, zucchini, lettuce)</li> <li>6. Parval</li> <li>7. Plain Rice (boiled Good cooked)</li> <li>8. Dahi bhalla with chatni</li> <li>9. Butter roti (fresh chakki aata)</li> <li>10. Missi Roti</li> <li>11. Jowar Roti (Millet)</li> <li>12. Green Salad</li> <li>13. Papadam</li> <li>14. Carrot halwa</li> <li>15. Ice-cream</li> </ol> |

**Tea Break (5 pm - 5:20 pm)**

| <b>Day – 1</b><br><b>Number of People – 350</b>  | <b>Day – 2</b><br><b>Number of People – 350</b>  | <b>Day – 3 (High Tea)</b><br><b>Number of People – 300</b>  |
|--|--|---|
| <ol style="list-style-type: none"> <li>1. Tea, Coffee and Green tea with Cookies</li> <li>2. Dhokla</li> <li>3. Biscuits, mathi</li> <li>4. Nimbu Paani</li> </ol> | <ol style="list-style-type: none"> <li>1. Tea, Coffee and Green tea with Cookies</li> <li>2. Khandvi</li> <li>3. Biscuits, Namkpara</li> <li>4. Rooh-afza</li> </ol> | <ol style="list-style-type: none"> <li>1. Tea, Coffee and Green tea with Cookies</li> <li>2. Khandvi</li> <li>3. Dhokla</li> <li>4. Pakoda (aloo, gobi, mixed, paneer)</li> <li>5. Kanji vade</li> <li>6. Lassi (Sweet &amp; Salty)</li> <li>7. Nimbu Paani</li> <li>8. Raj bhog</li> <li>9. Kulfi</li> </ol> |

**(6:30 pm - 8:30 pm)**

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|---|---|--|
|   | <b>Cultural Evening<br/>with Starters<br/>Day – 2<br/>Number of People – 250</b>  |  |
|   | <ol style="list-style-type: none"> <li>1. Gol Gappe</li> <li>2. Chilly Potato</li> <li>3. Hakka Noodles</li> <li>4. Bhelpuri</li> <li>5. Paneer Tikka</li> <li>6. Hara Bhara Kebab</li> <li>7. Chilly chicken dry</li> <li>8. Mix Veg soup</li> <li>9. Broccoli soup</li> <li>10. Grilled vegetables with dip</li> <li>11. Fruit Chaat</li> <li>12. Mock tails</li> <li>13. Soft Drinks - Mojito,<br/>Lemonade, Watermelon<br/>Juice, Peach Iced Tea</li> </ol> |  |
| <b>(8:30 Onwards)</b>   |   |  |
| <b>Dinner<br/>Day – 1<br/>Number of People – 250</b>  | <b>Cultural Evening<br/>With Dinner<br/>Day – 2<br/>Number of People – 250</b>  | <b>Dinner<br/>Day – 3<br/>Number of People – 150</b>   |
| <ol style="list-style-type: none"> <li>1. Butter Chicken</li> <li>2. Matar Paneer</li> <li>3. Soya Chaap</li> <li>4. Plain Rice (boiled Good<br/>cooked)</li> <li>5. sautte veg - (brocuali,<br/>bebycourn, carrot,<br/>capsicum, yellow<br/>capsicum, zucchini,<br/>lettuce)</li> <li>6. Veg Raita</li> <li>7. Tandoori Roti</li> <li>8. Mix Jowar Roti (all Millet)</li> <li>9. Missi Roti</li> <li>10. Achaar, Papad,</li> </ol> | <ol style="list-style-type: none"> <li>1. Mutton Rogan Josh</li> <li>2. Paneer lababdar</li> <li>3. Plain Rice (boiled Good<br/>cooked)</li> <li>4. Hydrabadi Chicken Biryani</li> <li>5. sautte veg - (brocuali,<br/>bebycourn, carrot,<br/>capsicum, yellow capsicum,<br/>zucchini, lettuce)</li> <li>6. Tawa Roti</li> <li>7. Tandoori Roti</li> <li>8. Missi Roti</li> <li>9. Achaar, Papad,</li> <li>10. Green Salad</li> <li>11. Ice-cream</li> </ol>     | <ol style="list-style-type: none"> <li>1. Mali kofta</li> <li>2. sautte veg - (brocuali,<br/>babycourn, carrot,<br/>capsicum, yellow<br/>capsicum, zucchini,<br/>lettuce)</li> <li>3. kadhai paneer</li> <li>4. Dal tadka</li> <li>5. Plain Rice (boiled Good<br/>cooked)</li> <li>6. Bundi Raita</li> <li>7. Bangali Chicken Biryani</li> <li>8. Mix Jowar Roti (all<br/>Millet)</li> </ol> |

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|---|--|---|
| <p>11. Green Salad<br/>12. Ice- cream<br/>13. Moong dal Halwa</p> | <p>12. Dahi Bhalla<br/>13. Kulfi Falooda<br/>14. Rasogulaa</p> | <p>9. Missi Roti<br/>10. Achaar, Papad<br/>(Roosted)<br/>11. Green Salad<br/>12. Ice- cream<br/>13. Kulfi</p> |
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