

**DEPARTMENT OF CHEMISTRY
&
CENTRE OFF ADVANCE STUDIES IN CHEMISTRY
PANJAB UNIVERSITY CHANDIGARH –160014 (INDIA)**

QUOTATION FOR “catering service” Achievements of Women in Science and Technology: Current Scenario and Future Prospects Jan. 13-14th, 2017

Please quote for the following articles/articles so as to **reach the undersigned** on **02.01.2017**

The quality, make, packing and other particulars of each item should clearly be stated/indicated in your quotation.

1. It should clearly be stated whether the rates are inclusive / exclusive of SALE TAX etc.
2. **The venue for all the events will be Department of Chemistry, P.U. Chandigarh. The required arrangements including tent, chairs and tables etc**, should be made at the respective venue the location and the number of participant at each venue will intimated to the bidders a week before the commencement of the event
3. Food coupons for each food service will be printed and distributed to the participants by the conference Secretariat, P.U. Committee.
4. The participant will hand over the coupons at the time of food service.
5. THE QUOTATION SHOULD ALWAYS BE SUBMITTED IN DUPLICATE.
6. Please also indicate the DISCOUNT separately, if any.
7. While submitting the quotation please on the OUTER ENVELOPE, 'QUOTATIONS TO BE **OPENED ON 03.01.2017** and the envelope be put in another envelope address to **Professor P. Venugopalan, Chairman, Department of Chemistry, Panjab University, Chandigarh – 160014, (By Name)**

The Hospitality committee reserves the right to reject any or all offer without assigning any reason thereof.

Menu for the January 13-14, 2017.

Hi-Tea (13.01.2017)

1. Mix Pakora
2. Paneer Pakora
3. Sandwich Veg.
4. Gulab Jamun
5. Tomato Saucee
6. Mint Saucee
7. Tea

Lunch (13.01.2017)

1. Soup Veg.
2. Shahi Paneer
3. Dal Makhani
4. Mix Vegetable
5. Raita
6. Zeera Rice
7. Salad
8. Roti (Tandoori)
9. Moong Dal Halwa

Tea 4.00pm (13.01.2017)

1. Tea
2. Biscuits

Tea 10.00am (14.01.2017)

1. Tea
2. Biscuit

Lunch (14.01.2017)

1. Soup Veg.
2. Tandoori Roti
3. Missi Roti
4. Vegetable Kofta
5. Mutter Paneer
6. Dal Tadka
7. Pudina Raita
8. Zeera Rice
9. Salad
10. Gulab jamun