



भारतीय विज्ञान शिक्षा एवं अनुसंधान संस्थान मोहाली

शिक्षा मंत्रालय, भारत सरकार द्वारा स्थापित

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INDIAN INSTITUTE OF SCIENCE EDUCATION AND RESEARCH MOHALI

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IISERM(1585)22/23-Pur

Date: 28.11.2022

शुद्धिपत्र-I CORRIGENDUM-I

Refer IISER Mohali E-tender Ref. no. IISERM (1585)22/23-Pur for “**Providing of Catering Services for DAE-HEP Symposium to be held from 12th – 16th December 2022 at IISER Mohali Campus**” at IISER Mohali, Sector-81, Knowledge City, PO-Manauli, SAS Nagar Mohali, Punjab. Due date for the online submission is further extended with some revision/modification in the Terms and Conditions as placed below:

(A) The Terms & Conditions at Page no. 3 of the Tender Document may please be read as mentioned below:

Sr. No.	Particular/Description
9)	Branded water bottles (250 ml) should be served. Cold drinks should be served in large, at least 200 ml cups, (leak proof) paper cups.
19)	2 Hot water dispensers should be available in the LH complex from 9 AM to 6:30 PM daily. The hot water should also be available during the conference in thermal flasks.

(B) Some amendments in the Annexure-II of the Tender Document are as follows:

(Revised Annexure-II is attached)

1. In the menu for conference Dinner, under Main Course (Non Veg), **Chicken Biryani** is replaced with **Butter Chicken**.
2. Under the daily items, “**Makki roti to be prepared with saag**” is replaced by “**Makki roti to be prepared on days when sarson da saag is served**”.
3. For lunch on December 12, 2022, “**Saag meat**” is replaced by “**Saag Chicken**”.
4. The number of people for daily lunch should be changed from **450 people to 550 people**.
5. The number of people for the conference dinner on December 14, 2022, should be changed from **600 people to 700 people**.
6. The number of people for High Tea (Morning) should be changed from **500 people to 600 people** and for High Tea (Afternoon) should be changed from **450 people to 550 people**.
7. The number of people for daily Tea and Snacks on December 13, 14, 15, 16 should be changed from **450 people to 550 people**.

(C) Additional requirements:

1. Plain curd should be added to the conference dinner menu.
2. The conference dinner will be served in an open area of (90x150) 13500 square feet. The arrangement of the tent, carpet and lighting should be done accordingly.
3. A fluctuation of 10% in the number of people (for tea, lunch and dinner) should be acceptable.

(D) In order to have a wider competition, a Pre-Bid Meeting-II have been scheduled as per below. It is not mandatory for the bidder to attend the Pre-Bid Meeting-II if they have attended Pre-Bid Meeting-I, however if they wish to attend, they may attend again.

Revised Date and Time

Sr.no.	Description	Extended Due date/Time
01	Pre-Bid Meeting-II (Venue: Meeting Room, Admin Building)	29-11-2022 at 3:00 pm
02	Closing Date & Time (Online)	02-12-2022 up to 11:00 AM
03	Opening Date & Time of Technical Bid	02-12-2022 at 11:30 AM

All the other terms & conditions will remain same as contained in the NIT.

For any information, other modifications and/or corrigendum may kindly visit IISER Mohali websites <http://www.iisermohali.ac.in> & <https://eprocure.gov.in/eprocure/app>

सहायक कुलसचिव(क्र और भं)
Assistant Registrar (P&S)

REVISED ANNEXURE-II

DAE-HEP Symposium: 12 – 16 December 2022

Daily Lunch Menu (For 550 people)

Daily items: Boiled vegetables (30 people), Plain salad (Raddish, Carrot, Beetroot, Onion, Cucumber, Lemon, Green Chili), Basmati rice, Roasted papad, Plain naan and Tandoori roti. Makki roti to be prepared on days when Sarson da saag is served.

	12 Dec 22	13 Dec 22	14 Dec 22	15 Dec 22	16 Dec 22
Dal	Dal Makhani	Kadhi Pakora	Rajma Raseela	Chana dal tadka	Punjabi Chole
Sabji-1	Sarson da saag	x	Mix-veg (seasonal vegetables)	Aloo-Matar ki rasedar sabji	Sarson da saag
Sabji-2	Kadai paneer	Palak paneer	Paneer bhurji	x	x
Non-veg	Saag chicken	Karahi chicken	x	Chicken Tikka Butter	Methi Chicken
Sweet	Hot Gulab-Jamun (long one)	Vanilla Ice cream: Amul/Verka/Mother Dairy	Rasgulla	Dhoda/ malpua-rabri	Gajar halwa
Raita	Plain curd	Cucumber raita	Plain curd	Boondi raita	Tomato onion raita

Buffet for conference dinner on 14th December 2022 (For 700 people)

Soup:

Manchurian (veg), Corn soup / Sweet & Sour, Chicken Shorba

Drinks:

Cold Drink (Coke, Fanta, Limca, Thumbs up), Hot drink (Espresso Coffee)

Starter:

Veg: Paneer tikka, Dahi Kebab, Honey cauliflower, hara bhara Kebab.

Non-veg: Chicken Tandoori, Amritsari Fish tikka (to be served with mint chutney)

Shamiana/Tent, tables, decoration, lighting, DG set etc. to be arranged at the venue i.e. Community Centre of the Institute for conference dinner.

Main course

Salad: Standard salad (Cucumber, Tomato, Radish, Green chili, lemon), Caesar salad, Plain papad, Boondi raita, Plain curd

Veg: Makki di roti + Sarson da saag, Dal Makhani, Chilly Paneer, Tawa fry vegetables

Non Veg: Mutton Rogan Josh, Butter Chicken

Rice: Plain rice, Navratan Pulao (*to be prepared with Basmati rice*)

Bread basket: Butter naan, Tandoori roti, Lachha paratha, Amritsari Kulcha

Sweets: Moong dal halwa, Rabri & Jalebi, Vanilla ice-cream (Amul/Verka/Mother Dairy)

**The venue for conference dinner will be in an open area of (90x150) 13500 square feet. The arrangement of tent, carpet and lighting should be done accordingly.*

Tea & Snacks (Dec 12)

Morning: (High Tea for 600 people) Black Tea with milk, Green Tea (with hot water), Espresso Coffee, Veg Cutlet(1), Sweet(1), Brownie / Pastry(1), Chips & Cookies, Sugar cubes, Wooden stirrer

Afternoon: (For 550 people) Black Tea with milk, Green Tea, Coffee, Samosa / Kachori / Dhokla / Pakora / Aloo Tikki, Sugar cubes, Wooden stirrer

Daily Tea & Snacks (550 people, Dec 13, 14, 15, 16)

Morning: Black Tea with milk, Green Tea, Coffee, Cookies, Sugar cubes, Wooden stirrer

Afternoon: Black Tea with milk, Green Tea, Coffee, Samosa / Kachori / Dhokla / Pakora / Aloo Tikki, Sugar cubes, Wooden stirrer