

**CORRIGENDUM-I**

**FOR**

Tender Notification No.: IIMT/2021-22/Convocation/FB/43 dated: 17.03.2022

**Notice Inviting Tender for Providing Catering Services along with  
Infrastructure arrangements for Tenth Annual Convocation at  
IIM Tiruchirappalli**

**Corrigendum/Amendments in the tender document**

1. Please refer to the above tender document for Providing Catering Services along with Infrastructure arrangements for Tenth Annual Convocation at IIM Tiruchirappalli.
2. The following changes have been made in the Tender document through this Corrigendum-I:

Reference to Tender	Modifications /Amendments	
Page 6 of the Tender	Estimated Value of the Tender has been increased from Rs. 20,00,000/- to Rs. 22,00,000/-.	Rs. 22,00,000/- (Excluding GST)

3. The Menu and the Technical Specifications & Requirements for Infrastructure Arrangements of the following have been changed. Hence, the Bidders are requested to only consider the same mentioned in this Corrigendum-I for the bidding purpose as per the **Annexures** given in the succeeding pages:
  - a. Revised technical specifications & requirements for Infrastructure arrangements as per **Annexure-III**.
  - b. Refreshment for the Rehearsal for 450 pax on **06<sup>th</sup> May 2022**. The Menu is provided in **Annexure-III A**.
  - c. Convocation-eye Dinner with infrastructure for **1100** pax on **06<sup>th</sup> May 2022**. The Menu is provided in **Annexure-III B**.
  - d. Pre-convocation High Tea for **900** pax on **07<sup>th</sup> May 2022**. The Menu is provided in **Annexure-III C**.
  - e. Post-Convocation Tiffin for **1100** pax on **07<sup>th</sup> May 2022** at 8.00 pm. The Menu is provided in **Annexure-III D**.

  
R. Ravikumar  
Administrative Officer (S&P)

ANNEXURE III :

REVISED TECHNICAL SPECIFICATIONS & REQUIREMENTS FOR  
INFRASTRUCTURE ARRANGEMENTS

PART - B (Infrastructure arrangements for Convocation Eve Dinner)		
S. No.	Description	Qty.
1	Good quality of new red-carpet for the floor.	2000 sq. ft.
2	Steel base with wooden / steel mounted top round table with cloth cover till floor for dining with seating capacity of 4/6 or a similar combination.	To seat 500 guests
3	Buffet stall with necessary arrangements like lighting, top cover, three side cloth covering etc to serve the food. The following number of counters are needed to be set up. <ul style="list-style-type: none"> <li>i. Five live counters for Chaat items,</li> <li>ii. Five live counters of Dosa items,</li> <li>iii. Four live counters of Dessert items,</li> <li>iv. At least Four counters for Veg main course with live counters for Tava Vegetables</li> <li>v. At least Four counters for Non Veg main course,</li> <li>vi. Four counters for Chinese cuisine - Veg noodles and veg Manchurian.</li> </ul>	To serve approximately 1100 guests
4	Plastic Chairs with white cloth covering	600 Nos
5	Outdoor flood lights with 400W halogen/LED light fitting in MS/GI pipe post/roof with necessary wires and earthing etc.	40 Nos
6	LED/ halogen light with multi-colour with 200 watts capacity with necessary cables and sufficient number of junction boxes	50 Nos
7	i. Dust Bins (200 lit. capacity) including removal of garbage to outside the campus.	5 Nos
	ii. Vendor to provide three counters for leaving the used plates.	3 Nos
8	Branded Electronic Fly Catcher	10 Nos
9	Serial Light (white colour)	500 Nos
10	Supply of SS hand wash basin with a minimum of <b>four tap points</b> in each basin including the necessary pipeline for proper water inlet and outlet.	05 Nos
11	Pedestal Fan (Almonard Industrial type) with necessary cables and a sufficient number of junction boxes	15 Nos
12	Signboards made of foam sheets (40 cms x 20 cms): To be provided for Hand Wash, Rest Rooms (gents & ladies) with the stand or to be fixed on the wall.	10 Nos

  
 R. Ravikumar  
 Administrative Officer (S&P)

ANNEXURE – III A

REVISED MENU FOR REHEARSAL DAY ON 06<sup>TH</sup> MAY 2022 AT 4.00 PM  
FOR 450 MEMBERS

S. No	Requirement of the Items (in box)	Quantity (in numbers)
1.	<ul style="list-style-type: none"><li>• Packaged Juice (approx. 180 ml)</li><li>• Potato Samosa</li><li>• Plum Cake (100 grams)</li><li>• Packaged Water bottle (approx. 300 ml)</li><li>• Paper napkin</li></ul>	450  <i>These items should be packed in a food graded sturdy cardboard box</i>



R. Ravikumar  
Administrative Officer (S&P)

ANNEXURE – III B

REVISED MENU FOR CONVOCATION EVE DINNER ON 06<sup>TH</sup> MAY 2022  
(07.00 PM ONWARDS) FOR 1100 MEMBERS

S. No.	Food Items
<b>I. Starters</b>	
A	Welcome drink i. Lemon mint cooler with two options – soda and water ii. Jal Jeera
B	<b>Chaat (live counters)</b>
	i. Pani Puri
	ii. Dahi Papdi
	iii. Aloo Chaat
C	Non veg: Chicken Tikka or Chicken Kebab
<b>II. Dosa Counters (live)</b>	
A	Dosas with two types of chutneys (coconut, tomato) and sambhar i. Masala dosa ii. Ghee dosa iii. Rava dosa iv. Podi dosa
B	Variety of Mini Uthappam with two types of chutneys (coconut, tomato) and sambhar i. Onion ii. Tomato
<b>III. Main Course</b>	
A	Salad
	i. Green Salad
	ii. Russian Salad
B	<b>Soup</b>
	i. Veg Clear Soup
	ii. Chicken Clear Soup



R. Ravikumar  
Administrative Officer (S&P)

C	<b>Non Veg</b>
	i. Dindigul Mutton Biryani
	ii. Chicken Chettinad Curry
D	Vegetable Biryani
E	Raita
F	<b>Veg Sabji</b>
	i. Veg Kofta Curry
	ii. Kadhai Paneer or Paneer Makhni
	iii. Live counter of Tava Vegetables (Ladyfinger, Bittergourd, Brinjal, Cauliflower, Mushroom, Onion, Carrot, Potato).
G	Maa ki Dal or Dal Makhni
H	<b>Bread</b>
	i. Tandoori Roti (made of wheat)
	ii. Butter Naan
I	<b>Rice</b>
	i. Steamed Rice
	ii. Curd Rice
J	<b>Accompaniments</b>
	i. Sambhar (with small onion)
	ii. Milagu Rasam
	iii. Curd
	iv. Papad (plain)
	v. Mango Pickle
K	<b>Chinese Cuisine</b>
	i. Veg Noodles
	ii. Veg Manchurian

  
 R. Ravikumar  
 Administrative Officer (S&P)

IV. Dessert	
A	Jalebi (Live Counter) with Rabdi
B	Gulab Jamun
C	Variety of Ice-cream (Amul/Arun/Kwality Walls) <ul style="list-style-type: none"> <li>i. Vanilla</li> <li>ii. Butterscotch</li> <li>iii. Chocolate</li> </ul> Ice-cream to be served as scoops in glass/ceramic bowls and regular cones (and not in pre-packaged cups)
D	Cut Fruits: - Musk Melon, Water Melon, Apple, Seedless Grapes, Mango, Chiku
V. Water and Paper napkin	
<ul style="list-style-type: none"> <li>• Packaged Drinking Water (300 ml), FSSAI Certified packed on or after 1<sup>st</sup> April 2022.</li> <li>• Paper napkin.</li> </ul>	
VI. Mouth Freshener	
Sweet Paan	

**Note:**

- All the items should be prepared in the designated cooking area, which will be provided on the IIM Trichy Campus and should be served hot/fresh.
- Veg. & Non-Veg. Counters to be set up separately.
- All counters to be adequately staffed.

  
 R. Ravikumar  
 Administrative Officer (S&P)

ANNEXURE – III C

REVISED MENU FOR HIGH TEA ON 07<sup>TH</sup> MAY 2022 AT 5.00 PM  
FOR 900 MEMBERS

S. No	Requirement of the Items	Quantity (in numbers)
1.	<ul style="list-style-type: none"> <li>▪ Packaged Juice (approx. 180 ml)</li> <li>▪ Potato Samosa</li> <li>▪ Walnut brownie</li> <li>▪ Water bottle (300 ml)</li> </ul>	<p style="text-align: center;">900</p> <p>These items should be packed in a food graded sturdy cardboard box except 60 Nos to be served in ceramic plates for VIPs and faculty.</p>
<ul style="list-style-type: none"> <li>• 350 Nos - To be served at Students Robing Area in the Academic Block.</li> <li>• <i>60 Nos - To be served in ceramic plates at the Faculty and VIP Robing Area.</i></li> <li>• 200 Nos - To be served in the Admin Block</li> <li>• 290 Nos - To be served in the Academic Block</li> <li>• Numbers in Admin. and Academic block may get interchanged. Items to be moved accordingly.</li> </ul>		

**Note:**

The above items have to be prepared in the designated cooking area, which will be provided on the IIM Trichy Campus and should be served hot/fresh.

  
 R. Ravikumar  
 Administrative Officer (S&P)

ANNEXURE – III D

REVISED POST CONVOCATION PACKED TIFFIN BOX  
ON 07<sup>th</sup> May 2022 (At 8.00 pm) FOR 1100 MEMBERS

S. No	Item	Qty	Remarks
1	Moong Dal Kachori	50 Gms	All these items should be packed individually with excellent quality food-grade material and should be packed with paper napkin and water bottle in sturdy Cardboard box and sealed.
2	Rava Khichdi	100 Gms	
3	Mini Podi Idly	100 Gms	
4	Sweet Paniyaram	2 Nos	
5	Curd Rice	125 Gms	
6	Inji Puli Thokku	1 No	
7	Spoon (wood/bamboo)	1 No	
8	Water Bottle	300 ml	

**Note:**

- All items should be prepared in the designated cooking area, which will be provided on the IIM Trichy Campus and should be served hot/fresh.
- All counters to be adequately staffed to distribute the packed tiffin to the guests after the Convocation, closer the Convocation Venue.

All other points mentioned in the Tender document, and other than the above Corrigendum will remain the same.

  
R. Ravikumar  
Administrative Officer (S&P)