



Catering Tender – Washington – Effective 01st January 2010

NATIONAL AVIATION COMPANY OF INDIA LIMITED

AIR INDIA

INFLIGHT SERVICE – CATERING TENDER

Supply of Catering Meal Uplifts at Washington Dulles International Airport (IAD):

NATIONAL AVIATION COMPANY OF INDIA LIMITED operating its airline in the name of AIR INDIA invites Technical and Commercial Bids from well established Inflight Caterers at **Washington Dulles International Airport (IAD)** for supply of catering uplifts and meals for its flights effective **01st January 2010** as per the details given hereunder: -

1. **PERIOD:** -

The contract will be for a period of three (3) years commencing on 01st January 2010 to 31st December 2012.

2. **QUANTITY:** -

2.1 Air India operating its flights with 777-200/300 aircrafts to Washington Dulles International Airport (IAD). In case of delays/diversions/ disruptions shall require

ger a copy of your program and walk through the timing with them.

- Give banquet man
- Menu planning.....
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e a variety of 'oods,' and always offer vegetarian/vegan selections. Be mindful of possible allergies and offer options.

• Offer beverage options when possible (caffeine-free, diet, water). For coffee service, provide 70% regular and 30% decaffeinated.

- Make sure eating utensils are provided when appropriate – some guests prefer to eat finger foods with utensils.....
- Do not trim budgets by reducing the quantity of the food or number of wait staff – instead consider alternatives to expensive items.
- For non-alcohol cocktails, four to six hours, 1.5 hours per person per hour is standard. For reception, 1.5 hours to seven hours, per person per hour, plus a stationary display or two. For each subsequent hour, decrease the number of pieces.

Alcohol.....

- If admission fees or money is exchanged at an event, even a tip cup, the personnel pouring the alcohol must have a liquor license.
- Generally allow 2.5 glasses of wine per person. On average, there are 5 glasses in a bottle and 12 bottles in a case.
- If students are attending an event where alcohol is served, always check identification.
- Always serve food when alcohol is served, but be mindful of what is served.
- Always wait staff should be in the kitchen to attend to guests and have taxi to the door.
- Staffing guidelines
- Need one server for every 15 people for sit-down meals
- Need one double-sided buffet line for every 75 to 100 people

al (if quicker service is required, pay extra, ie: one server for every 10).