



ಕೇಂದ್ರೀಯ ಆಯುರ್ವೇದ ಸಂಶೋಧನಾ ಸಂಸ್ಥೆ
ಕೇಂದ್ರೀಯ ಆಯುರ್ವೇದ ಅನುಸंधಾನ ಸಂಸ್ಥಾನ



ಭಾರತ ಸರ್ಕಾರ, ಆಯುಷ ಮಂತ್ರಾಲಯ, ಕೇಂದ್ರೀಯ ಆಯುರ್ವೇದೀಯ ವಿಜ್ಞಾನ ಅನುಸंधಾನ ಪರಿಷತ್
#12, Uttarhalli Manavarthe Kaval, Kanakapura Main Road, Thalaghattapura post, Bengaluru -560109

Central Ayurveda Research Institute

Govt. of India, Ministry of Ayush, Central Council for Research in Ayurvedic Sciences
#12, Uttarhalli Manavarthe Kaval, Kanakapura Main Road, Thalaghattapura post, Bengaluru-560109

Centre of Excellence awarded by Ministry of Ayush, Govt. of India

Ph. No. 080-29535034, 29635035, E-mail: nadri-bengaluru@gov.in, nadri.bengaluru1@gmail.com

Website: <https://www.cari.gov.in>

F. No.1-106/2025-26/CARI/BNG/Canteen/

Date:09.02.2026

ಟೆಂಡರ್ ದಸ್ತಾವೇಜ್ /TENDER DOCUMENT

1) परिचय / Introduction: The “Central Ayurveda Research Institute (CARI), Bengaluru” is a research institute of National importance functioning as a peripheral unit of “Central Council of Research in Ayurvedic Sciences, New Delhi”, under the aegis of Ministry of AYUSH, Government of India. It was established as Regional Research Centre in 1971 and providing health care services to the public through Ayurveda, an ancient system of medicine.

2) प्रस्तावना / Preface: This institute invites tender in the format of single bid (technical and financial) for Canteen (kitchen) services on regular basis from reputed service providers having valid registration, relevant experience and good track records.

3) कार्य का दायरा / Scope of work: Scope of required canteen (kitchen) services is to provide pure vegetarian food and beverages as per following table-

STATUS	IPD PATIENTS	ATTENDERS	OPD PATIENTS	INSTITUTE STAFF
Footfalls	28 numbers	28 numbers	Approx. 150-200 numbers	Approx. 90-120 numbers
Status of services to provide	Compulsorily	Compulsorily	Depending on the need.	Depending on the need.

4) सामान्य सूचनाएँ / General information:

1.	Tender Document Number and date	F.no.1-106/2025-26/CARI/BNG/Canteen/ Date: 06.02.2026
2.	Last date & time for receipt of Tender	3 rd March 2026, 4.30 pm
3.	Date of opening of the Tender	5 th March 2026, 11 am at CARI
4.	Source of availability of Tender	By hand from Store section, CARI, Bengaluru. Institute’s website- www.cari.gov.in ; Head office’s website- www.ccras.nic.in
5.	Earnest Money Deposit	Rs.2000/- (Rupees Two Thousand only)
6.	Place of opening of Tenders	Store Section, CARI, Bengaluru.
7.	Details of Competent authority of the Institute with address and concerned contact person regarding this tender.	Assistant Director In-charge, Central Ayurveda Research Institute (CARI), #12, Uttarhalli, Manavarthe Kaval, Kanakapura Road, Bengaluru-560109 Email: nadribengaluru@gov.in ; nadri.bengaluru1@gmail.com website: http://www.cari.gov.in Ph: 080-29535034 (Off.) / 29635035 (Hosp.) Sh. M.D. Rajanna, Mob.9845927717, Sh. Suresh Kumar Mob. 9960594393 Store Section, CARI Bengaluru. Email: rarimdstore@gmail.com

Essential Instructions-

- 1) Tender should be submitted in a sealed envelope clearly super scribing “Tender for Canteen (Kitchen) Services”. The sealed tenders may be sent by speed/registered post or delivered by hand to the Assistant Director (Ay.) In-charge, Central Ayurveda Research Institute, No.12, Uttarahalli, Manavarthe Kaval, Kanakapura Road, Bengaluru - 560109 on or before the 2nd March 2026 by 4.30 pm. The Tenders received after the due date will be outrightly rejected.
- 2) Each bidder should submit an EMD of Rs.2000/- along with the quotation. EMD should be in the form of Demand Draft only, drawn in favor of “Central Ayurveda Research Institute” payable at SBI A/c No.10509595790 IFSC Code SBINOO40653 Bengaluru.
- 3) EMD will be returned to unsuccessful bidders within 90 days after finalization of the tender without interest. Successful tenderer has to deposit performance security /Bank guarantee @ minimum 5% of the monthly average invoice value for one year. It will be returned to the service provider after two months of completion of the contract period. Finalized tenderer’s EMD will be returned after receiving the performance security.
- 4) The firm should not handover execution of order to any other/sister firm(s). In such case, it will account to violation of contract and may entail cancellation of contract and forfeiture of performance security.
- 5) If any Tenderer withdraws their tender before the expiry of the period fixed for keeping the rates firm for acceptance, the earnest money, if any deposited will be forfeited and no correspondence in this regard will be entertained thereafter.
- 6) In case where a successful Tenderer does not provide the service in time or fails to provide the services, the Institute at its discretion may obtain such services from the next Tenderer and the loss, if any caused to the Institute due to increased rates shall be borne by the defaulting Tenderer.
- 7) All rates quoted in this quotation must be same for all other clients also located in the Bengaluru City area, for the same duration/period of the contract.
- 8) This tender inquiry will be considered valid for three years i.e. if the current tenderer discontinues the work for any reason or if the head of the institute terminates the contract, the contract may be awarded to the next eligible tenderer based on the eligibility criteria.
- 9) The tendering firm must have their office in Bengaluru. In this regard the legal proof of office location will be evaluated and considered for award of the contract. Tendering firm from outside Bengaluru will not be considered to award, even if it is found L1.
- 10) Tenderer is advised to furnish the correct and justifiable information as asked in the annexure I, II and IV without which the tender will be considered invalid and will be straightforwardly rejected.
- 11) The Head of the Institute CARI, Bengaluru reserves every right to reject/accept any bid without assigning any reasons.
- 12) The Head of the Institute CARI, Bengaluru reserves the right to terminate and / or modify this awarded contract as per the Institute’s convenience at any point of time with or without prior notice and with or without assigning any reason thereof.

(Assistant Director Incharge)

General Terms and Conditions:

- 1) The prospective tenderer may satisfy themselves about the requirement by visiting CARI at the above address on any working days with prior intimation to the concerned officer / staff of the Institute.
- 2) The Tenders Considered are liable to accept all the terms & conditions. Canvassing in any form in connection with the tender is prohibited.
- 3) Eligibility criteria of the bidder: The contractors/Agencies must meet following eligibility criteria for submitting their tender:
 - a. Possess valid license issued to run the canteen (kitchen) services.
 - b. Registered with GST, or any tax enforced by GoI.
 - c. Minimum experience of 2 years in providing similar services, preferably Government establishments/Public sector undertaking R&D institution/reputed private sector/other similar Organization (the decision regarding the reputed private organization will be taken by the Institute which will be final).
 - d. Must not have blacklisted by any Government Department/Autonomous bodies or any of its institutes as on the date of submission of the bid.
- 4) Right to acceptance or rejection tenders
 - 4.1) The tender is liable to be rejected inter-alia: -
 - a. If it is not in conformity with the instructions mentioned in Tender Notice & terms and conditions.
 - b. If it is not properly signed and sealed.
 - c. If it is received by mail.
 - d. If it received after scheduled date and time.
 - e. If it is not accompanied by requisite Tender fee and EMD and supported by proper documents.
 - 4.2) This office reserves the rights to: -
 - a) Accept/Reject any or the tender in full or part thereof. No enquiries verbal or written shall be entertained from firms in respect of acceptance or rejection of the tenders submitted by them.
 - b) Reject any or all the Tenders without assigning any reason thereof.
 - c) Revise the requirement at the time of placing or order.
- 5) All the prices quoted by the service provider shall be in Indian rupees and not be subject to any price escalation. Any request for increase in rates of food items will not be allowed during the period of contract. The prices quoted should be inclusive of all Central/State Governments taxes.
- 6) The successful bidder will have to furnish the Memoranda of Understanding (Annual Rate Contract / Agreement) on a non-judicial stamp worth Rs.200/- (first party as "CARI Bengaluru") and it must be submitted to the concerned person of Store Section, CARI Bengaluru within two weeks of award of this contract.
- 7) That the canteen staff shall work under the overall supervision and direction of the Assistant Director-in-Charge, or any other officer/Official authorized by him/her. They shall be very cordial with the customers.
- 8) No alternation or modifications in the premises provided for running the Canteen will be carried out by the licensee without approval of the competent authority.
- 9) No damage to building /fixtures and fitting will be caused by the licensee. In the event of any damage, compensation as assessed by the authority will be paid by the licensee to the Institute.

13) The licensees shall use the premises solely for the purpose of running the canteen for the OPD/IPD patients, their attenders/caregivers, employees of CARI.

14) Agency shall not assign or sublet or part with possession of the premises or any part thereof.

15) The premises shall always be kept in a clean and hygienic condition. The licensee shall be responsible for compliance with all Municipal/Panchayat/ labour laws and other requirements of law as prevalent in Bengaluru, Karnataka.

16) The contract will be for a period of one year from the date of Agreement and if the services are satisfactory, the same may be extended for a further period on mutually acceptable terms and conditions. In case the contractor will be deemed as terminated, the security deposit will be forfeited.

17) Utensils and crockery of good quality duly approved by the canteen Management Committee shall only be used in the Canteen by the licensee. All non-perishable disposable utensils are banned in CARI premises.

18) Furniture or other canteen items: furniture i.e. tables and chairs & some other items in the canteen may be provided by the Institute. The licensee will be responsible for the proper maintenance of furniture, fixtures and other equipment/property of the Institute and will be liable to get replace/repaired the damage caused by him or his employee.

16) Water and electricity and space will be made available free of charge by the Institute subject to the condition that it is used only for running the canteen. Usage of Electricity & Water should be controlled to the maximum extent.

17) Food quality: Materials and prepared food will be examined by the Canteen Management Committee of the Institute. The quality and quantity satisfied by this committee shall be used. Fresh vegetables should be used, too much of oil, masala, salt and unhealthy ingredients like Potato needs to be restricted.

18) Tenderer is advised to furnish the reasonable rates of all items into three different categories in the prescribed formats in the form of annexure I & II, i.e. Inpatients (patients admitted in the CARI Hospital) as CATEGORY I, Institute's Staff as CATEGORY II and OTHERS including attenders of IPD patients and OPD patients as CATEGORY III. These rates should be mentioned against each item and / or list of items.

19) No new menus without rate fixation examined by the authority shall be made available in the canteen without the prior permission of the Canteen Management Committee.

20) Normal hours of services: This shall be regulated as per working hours of the Office/Hospital/Labs/Pharmacy sections in the Institute. Timings of the hospital canteen shall be fixed from 06 AM to 8 PM. After office time visitors/outsideers shall not be allowed to use the canteen/ premises.

21) License: The vendor shall obtain such permits and license as may be required under any law in force like fssai for his business and he/she shall be liable for any of his/her employees' action/misbehavior resulting in on damages/losses in or injury of any type to the people and the property. He/ She will also be liable for injury to himself or any of his employees.

22) The licensee shall supply the food within the premises or the canteen itself, the institute shall not be liable for any amount, due from its employees.

23) Termination of Licensee: The Institute may terminate the license at any time in the event of breach of any of the terms and conditions of this license deed or in the event of prosecution of the licensee or any of his/her employee or worker under the prevention of food Adulteration Act or prosecution of the licensee or its partners or Directors/Members of the Managing Committee of the license under any other law for the time being in force.

24) Experience: The tenderer should furnish proof of experience of two years or more in catering in Govt. Department/or Govt. Undertaking and furnish income tax clearance certificate/sales Tax Certificate, if any.

25) Extension Clause. The period of this contract will initially be upto one year. Performance will be reviewed annually as well as after each trip. Based on Satisfactory Service and Existing Terms & Conditions, same contract may be further extended for the period recommended by the Competent Authority of the Institute.

26) Selection of firm: The firm will be selected amongst the shortlisted firm and tender will be considered on lowest quotation basis. Further, if the committee found that the service of lowest quoted firm is not satisfactory, the committee may recommend and consider next lowest quoted firm. The decision of the committee will final in this regard. Further, it required, the Institute may hire the vehicles from other firms at the lowest quoted rates.

27) Arbitration:

27.1) In case of any dispute or difference arising out of or in connection with the Tender conditions, Work Order and Contract, the Institute and the Contractor will address the dispute/difference for a mutual resolution failing which, the matter shall be referred for Arbitration to a sole Arbitrator to be appointed by the Institute.

27.2) The Arbitration shall be held in accordance with the provisions of the Arbitration and Conciliation Act 1996 and the venue of Arbitration shall be Bengaluru. The decision of the Arbitrator shall be final and binding on both the parties.

28) Jurisdiction. The Courts at Bengaluru alone will have the jurisdiction to try any subject, dispute or reference between parties arising out of this Tender/Contract. It is specifically agreed that no Court outside and other than Bengaluru court shall have jurisdiction in the subject.

Signature of Owner /Authorized signatory,
Full Name _____

Date:

Place:

Company's /Firm's Seal

To,

The Assistant Director Incharge,
Central Ayurveda Research Institute,
12, Uttarahalli, Manavarthe kaval,
Kanakapura Road, Bengaluru -560109.

Sub: Submission of Tender for canteen (kitchen) services - regarding.

Sir/Madam,

I / We.....am/
are established and reputed firm dealing with canteen (kitchen) services at commercial level
and at reasonable rates hereby offer our quotation against the Quotation / tender ref
number.....and accept the terms
and conditions of the tender unconditionally and enclose a copy of the tender document duly
signed by the competent authority / authorized signatory of the firm.

Yours faithfully,

Signature of Owner /Authorized signatory,
Full Name_____

Date:

Place:

Company's /Firm's Seal

Note: This letter of authority should be on the letter head of the concerned firm and must be
signed by an authorized signatory.

**RATES FOR CATEGORY I -INPATIENTS (patients admitted in the Hospital of CARI
Bengaluru)**

**(Tenderer is advised to furnish the Rates in the following table as per the list & quantity
of items)**

Schedule	Food items	Cost (in Rs.)	
Beverage at 7.00 A.M	Ksheerpaaka (milk boiled with medicated powder) - 1 glass (100 ml) (Medicated powder will be provided by the Institute)		
Three times in a day	Barley Ganji (whenever recommended by concerned Doctor)		
Breakfast options	Idli – 3 number Sambhar -As per requirement Chutney- As per requirement Sprouts- 2 Big spoons		
	Rice Pongal -1 plate Sambhar, Chutney As per requirement Sprouts- 2 Big spoons		
	Vegetable Dalia (Upama of broken wheat) Chutney- As per requirement Sprouts- 2 Big spoons		
	Barley Ganji-1 plate Sambhar -As per requirement Chutney- As per requirement Sprouts- 2 Big spoons		
	Millet Pongal-1 Plate Sambhar -As per requirement Chutney- As per requirement Sprouts- 2 Big spoons		
	Rava Idli-3 Sambhar, Chutney As per requirement Sprouts- 2 Big spoons		
	Set Dosa 3 number Sambhar -As per requirement Chutney- As per requirement Sprouts- 2 Big spoons		
	Lunch	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 nos. Rice/Ragi Mudde/ Millet – 1 bowl/1 ball Sambar,Palya- vegetable Buttermilk	
	Dinner	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 number Rice / Ragi Mudde– 1 bowl / 1 ball Sambar Palya- vegetable	

- Palya needs to be changed on daily basis/ spouts and vegetables to be added.
- Menu is subject to change as per the recommendation of the physician / canteen committee

Signature of Owner /Authorized signatory,
Full Name _____

Date:

Place:

Company's /Firm's Seal

RATES FOR CATEGORY II & III (Institute's Staff & Others)
(Tenderer is advised to furnish the Rates in the following table as per the list & quantity of the items for both the category)

Sl. No.	Food items	Quantity	Rates (Rs.)	
			Category II	Category III
			Institute's Staff	Others
1.	Normal (Milk) Tea	100 ml /1 cup of standard size		
2.	Black Tea	100 ml /1 cup of standard size		
3.	Herbal Tea	100 ml /1 cup of standard size		
4.	Lemon Tea	100 ml /1 cup of standard size		
5.	Coffee	100 ml /1 cup of standard size		
6.	Coffee filter	100 ml /1 cup of standard size		
7.	Coffee instant	100 ml /1 cup of standard size		
8.	Milk	100 ml /1 cup of standard size		
9.	Butter milk	200 ml		
10.	Fresh juice	200 ml		
11.	Lime juice	200 ml		
12.	Fresh lime soda	200 ml		
13.	Dosa (plain) each	1 big sized + Sambar 100 ml & Chutney		
14.	Masala dosa	1 big sized + Sambar 100 ml & Chutney		
15.	Uthappa-tomato/veg/onion	1 big sized + Sambar 100 ml & Chutney		
16.	Idly 02 / Thatte idli 01	Sambar 100 ml & Chutney		
17.	Puri + sagu	Big-2 / Small-4		
18.	Idly 1+ Vada 1	Sambar 100 ml & Chutney 100 ml		
19.	Dahivada	1 number		
20.	Chapati each 75 gms	100 ml curries		
21.	Upma	1 plate + chutney 100 ml		
22.	Vegetable curry	1 plate / 100 gm / 100 ml		
23.	Meals- (chapati/puri+ rice +sambar+ rasam+ vegetable+ curd/ buttermilk /raita + pickle+ papad+ sweet)	Complete meal or optional items		
24.	Vegetable rice / Biryani	1 Plate		
25.	Rice + Sambar	1 Plate + 100 ml		
26.	Curd rice	1 Plate		
27.	Fried rice	1 Plate		
28.	Cutlet/Samosa/Pakora	1 piece		
29.	Cut fruits (seasonal)	1 Plate		
30.	Any Ice cream	100 ml		

Signature of Owner /Authorized signatory,
Full Name _____

Date:
Place:

Company's /Firm's Seal

**Timing & Menu for Inpatients (Patients Admitted In Cari Hospital) To Be Followed by
The Canteen (Kitchen) Service Provider**

DAYS	BREAKFAST (8.30 – 9.30 A.M.)	LUNCH (12.30 – 1.30 P.M.)	EVENING (4 P.M)	DINNER (8.00 – 9.00 PM)
Every morning at 7.00 A.M – Ksheerpaaka – 1 glass (100 ml)				
MONDAY	Idli – 3 number Sambhar Chutney Sprouts- 2 Big spoons	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 nos. Rice/Ragi Mudde/ Millet – 1 bowl/1 ball Sambar,Palya- vegetable Buttermilk	Kashaya (No Kashaya for children)	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 number Rice / Ragi Mudde– 1 bowl / 1 ball Sambar Palya- vegetable
TUESDAY	Rice Pongal -1 plate Sambhar, Chutney Sprouts- 2 Big spoons	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 nos. Rice/Ragi Mudde/ Millet – 1 bowl/1 ball Sambar,Palya- vegetable Buttermilk	Kashaya (No Kashaya for children)	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 number Rice / Ragi Mudde– 1 bowl / 1 ball Sambar Palya- vegetable
WEDNESDAY	Vegetable Dalia (Upama of broken wheat) Chutney Sprouts- 2 Big spoons	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 nos. Rice/Ragi Mudde/ Millet – 1 bowl/1 ball Sambar,Palya- vegetable Buttermilk	Kashaya (No Kashaya for children)	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 number Rice / Ragi Mudde– 1 bowl / 1 ball Sambar Palya- vegetable
THURSDAY	Barley Ganji-1 plate Sambhar Chutney Sprouts- 2 Big spoons	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 nos. Rice/Ragi Mudde/ Millet – 1 bowl/1 ball Sambar,Palya- vegetable Buttermilk	Kashaya (No Kashaya for children)	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 number Rice / Ragi Mudde– 1 bowl / 1 ball Sambar Palya- vegetable
FRIDAY	Millet Pongal-1 Plate Sambhar Chutney Sprouts- 2 Big spoons	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 nos. Rice/Ragi Mudde/ Millet – 1 bowl/1 ball Sambar,Palya- vegetable Buttermilk	Kashaya (No Kashaya for children)	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 number Rice / Ragi Mudde– 1 bowl / 1 ball Sambar Palya- vegetable
SATURDAY	Rava Idli-3 Sambhar, Chutney Sprouts- 2 Big spoons	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 nos. Rice/Ragi Mudde/ Millet – 1 bowl/1 ball Sambar,Palya- vegetable Buttermilk	Kashaya (No Kashaya for children)	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 number Rice / Ragi Mudde– 1 bowl / 1 ball Sambar Palya- vegetable
SUNDAY	Set Dosa 3 number Sambhar Chutney Sprouts- 2 Big spoons	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 nos. Rice/Ragi Mudde/ Millet – 1 bowl/1 ball Sambar,Palya- vegetable Buttermilk	Kashaya (No Kashaya for children)	Ragi/Akki/Jola/ Wheat/ Sajje Roti– 2 number Rice / Ragi Mudde– 1 bowl / 1 ball Sambar Palya- vegetable

- Palya needs to be changed on daily basis/ spouts and vegetables to be added.
- Menu is subject to change as per the recommendation of the physician / canteen committee
- Kashaya will be provided by Institute itself.

Brief Information of Tenderer applying for Canteen (Kitchen) Services

Tenderer is advised to furnish the correct details in the format given below (furnishing of false information will lead to rejection of the applied / awarded bid).

Note-Attach separate sheet wherever required.

Sl. No.	Particulars	Description / Remark (s)
1.	Name of Tendering Company (Attach Certificates of registration with a brief profile of the company.	
2.	Complete address for correspondence & Mobile number, email id.	
3.	Details of other clients (Government Institutions) under the canteen (kitchen) service,	
4.	Total manpower working under the firm as on date.	
5.	Total number of years of experience in providing canteen (kitchen) services in Government / public Sector. Furnish details of all relevant experiences. (copy of contract orders to be attached).	
6.	E.M.D. details (Bank, cheque number and date & other relevant information)	
7.	PAN/GIR number. Self-certified PAN Card copy attached (Yes / no)	
8.	Copy of any license such as fssai	
9.	Details of GST and MSME Registration. Self-certified GST Certificate and MSME Certificate copy attached (Yes / no).	
10.	Income tax return for last three years, attached (Yes / no). Duly audited balance sheet must be attached as documentary proof.	
11.	Turn over certificate for last three years- Optional.	
12.	Any other information to establish financial worth and technical competence- Optional.	

We accept to all the terms and conditions as mentioned in the Tender Form.

Signature of Owner /Authorized signatory,
Full Name _____

Date:

Place:

Company's /Firm's Seal

NOTE

All Essential instructions, Essential General Terms & Conditions mentioned in this quotation are to be undertaken in the form of “Memorandum of Understanding (MoU)” by the finalized bidder on Rs.500/- rupees non judicial stamp paper within one week of acceptance of this contract order and to be submitted to this Institute along with the following Declaration –

DECLARATION

I/We Mr./Ms. _____ Proprietor / Partner / Director / Authorized Signatory of _____ and competent to sign this declaration and execute this tender with following points-

- a) I have carefully read and understood all the terms and conditions of the tender and hereby convey my acceptance of the same.
- b) The information / documents furnished along with the application are true and authenticate to the best of my knowledge and belief. I / we am / are aware of the fact that furnishing of any false information / fabricated document would lead to rejection of my tender at any stage besides liabilities towards prosecution under appropriate law.
- c) I have apprised myself fully about the job to be done during the entire period of agreement and acknowledge to bear the consequences of non-performance or deficiencies in services on my part.
- d) Company / firm has done in past satisfactory work and not blacklisted by any client as on date.
- e) No investigation by Central or State Government or any other statutory investigation agency is pending or contemplated against the Company / firm.
- f) The firm always indemnifies CARI, Bangalore against all claims, damages, or compensation.
- g) Rates for all items (foods & beverages) quoted in this quotation are same for all other clients in the Bengaluru city area for the same duration/period of the contract.
- h) Invoices will be submitted as per Quotation / Tender document.

Signature of Owner/Authorized signatory,
Full Name _____

Date:

Place:

Company's /Firm's Seal

NOTE- Failure to submit this "Memorandum of Understanding (MoU)" by the finalized bidder within the specified period/date will result in the contract being cancelled without prior notice.