

The Leading Travel Show in Asia



8TH - 10TH FEBRUARY 2024

📍 Jio World Convention Centre

IN-BOOTH CATERING MENU



WORLD
CONVENTION
CENTRE
MUMBAI



BEVERAGE

MINERAL WATER (AAVA)

500 ml Case (20 no.) – INR 600/-

200 ml Case (24 no.) – INR 300/-

Glass Bottle 250 ml (16 no.) – INR 2400/-

IMPORTED STILL AND SPARKLING

330 ml Still Case (24 no.) – INR 4800/-

330 ml Sparkling Case (24 no.) – INR 5760/-

AERATED BEVERAGES

300 ml (24 no.) – INR 2400/-

ENERGY DRINK

Red Bull 300 ml (24 no.) – INR 4800/-

TETRA PACKED JUICE

1 Litre – INR 350/-

Note: Centre does not provide any refrigerating facility.

TEA AND COFFEE FLASK

Ready-made Tea (3.5 lit)

INR 4000/-

OFFERINGS

- 30 disposable cups
- 30 sachets of white sugar
- 30 sachets of brown sugar
- 15 sachets of sugar free
- 30 stirrer sticks

Ready-made Coffee (3.5 lit)

INR 4000/-

OFFERINGS

- 30 disposable cups
- 30 sachets of white sugar
- 30 sachets of brown sugar
- 15 sachets of sugar free
- 30 stirrer sticks

Note: Server not included in above mentioned rates.

TEA & COFFEE VENDING MACHINE

FRESHLY GROUNDED AUTOMATIC MACHINE RENTAL

INR 20,000/- per day

OFFERINGS

- 1 coffee server (8 hours)
- 200 disposable cups
- 2 kg coffee beans
- 15 litre fresh milk
- Assorted sugar

Selection of coffee preparation

Cappuccino, Latte, Americano, Espresso

Selection of tea bags

English breakfast, Assam, Darjeeling, Green

The above price are inclusive of government taxes.

SET MEALS

Minimum order quantity – 10 no.

Vegetarian – INR 500/-

Non-vegetarian – INR 600/-

Rice Dish of the day, Vegetable of the day, Dal of the day,
Paneer/ Chicken Dish of the day, 2 pieces of Paratha, Dessert of
the day

FRESH BAKES

24 pieces each – INR 1500/-

Mini Croissants

Mini Danish Pastry

Mini Muffins

Mini Pain Au Chocolate

COOKIES

24 pieces each – INR 1200/-

White Chocolate & Cashew

Chocolate Chip

TABLEWARE

Disposable packet of paper napkin (100 no.) – INR 200/-

Disposable square bagasse plate (50 no.) – INR 300/-

Disposable round bagasse plate (50 no.) – INR 500/-

Disposable wooden fork and spoon (100 no.) – INR 500/-

Disposable glasses (50 no.) – INR 500/-

Per Day Rental

Ceramic tea and coffee mugs (15 no.) – INR 1200/-

Ceramic dinner cover set (15 no.) – INR 3000/-

Offering

- Dinner plate

- Fork

- Spoon

- Cloth Napkin

Server (8 hours) – INR 4000/-

Ice with Container (10 kg) – INR 2500/-

NON-VEGETARIAN: INR 1550/- (per dozen)

VEGETARIAN: INR 1350/- (per dozen)

Sandwiches & Wraps

Non-vegetarian

Confit tuna salad, Finger sandwiches

Hawaiian chicken sandwich

Petite poppy seed bagels, Horseradish crème fraiche, Scottish smoked salmon

Chicken tikka kathi roll, mint and chili and relish

Gyros grilled chicken and pita roll, tahini and vegetable pickle, green harissa,
hummus

Vegetarian

Cucumber slithers, tomato, chutney and cheese sandwich

Brie, caramelized onion on brioche

Barbequed cottage cheese sandwich

Crisp falafel and chickpea puree wrap (served warm)

Scallion and cheddar croissant (served warm)

Sous tomato and herbed ricotta crostini

Petite wada pao, garlic and tamarind chutney (served hot)

Dabeli pao, pomegranate seed and sev (served warm)

Paneer khurchan roomali wrapster, tamarind chutney (served warm)

HOT BUFFET (per dozen)

Non-vegetarian

Smoked chicken and jalapeno patties
Lamb lukhmi, flaky pastry, mildly spiced ground lamb
Blackened chicken quesadillas, cilantro salsa
Afghani raan pita pockets
Lorraine quichettes, bacon and cheese
Thyme scented chicken and cheddar quiche
Curried Chicken wraps
Chicken and cheese chimichangas
Chicken vol au vent
Seafood thermidor vol au vent
Chicken and scallion spring roll

Vegetarian

Young leek and asiago quiche
Jalapeno spiced cheese poppers, tomato salsa
Hara bhara kebab, kasundi mayo
Para tacos spiced mushroom and vegetable quesadillas, tomato salsa.
Crisp onion bhajjias, mildly spiced savory fritters served with garlic chutney
Mildly spiced, cocktail samosa
Vegetable and jack cheese flautas, tomato salsa
Masala Uttapam, stewed lentils and chutney
Steamed Malaga podi idlis, tomato chutney
Spanakopita, peri peri mayo
Vegetable spring roll, sweet chili
Corn and cheddar muffins

DESSERT (per dozen)

Espresso tiramisu

58% Walnut brownie squares

Lemon meringue tart

White chocolate and black pepper cheesecake

Classic opera

Chocolate truffle pastry

Hot gulab jamuns

Crisp jalebis

Rasmalai

Almond lemon tea cake

Banana tea cake

Note: Disposable cutlery and plates will be provided.

We request all exhibitors to proactively contact the F&B team at JWCC to place advance orders and note any specific requirements. This approach will significantly enhance the catering efficiency at the event, reducing the load on the cafeteria.

Please contact **Mr. Christin Pereira** for in-booth catering details (Food & Beverage) and pre-ordering at christin.pereira@ril.com; +91 22 35708632, keeping in copy **Mr. Sumeet Jain** sumeet@fairfest.in

- END -

