

Workshop Facilitation, Learning Documentation, Communication and Policy Support Services

Food Menue

SL	Items (with specification)	Unit measure	Remark
1	Day 01: Morning - Fried Chicken (01 Pc) Fresh Banana, Mineral Water, Tea/Coffee Lunch – Buffet Style : Salad & Bhorta, Mixed Spicy Salad 02 tips of Bhorta, Plain Rice, Lottia Fish Fry, Shutki Begun Bhuna, Chicken Curry -1/4, Dal Tarka Dessert Rice Pudding Beverage Mineral Water Evening Snacks – Vegetable Roll, Cut fruits._Tea/Coffee Running Tea, Coffee, and Mineral Water for full day	Per person Maximum 40 persons	Different workshops will have varied numbers of attendees. The number is mentioned in the ToR. The workshop durations also vary.
2	Day 02 Morning – : Chicken Sandwich (01 Pc) Cut fruits, Mineral Water, Tea/Coffee Lunch – Buffet Style : Salad, Green Salad, 02 tips of Bhorta, Steam Rice, Koral Fish Dopiazza 100gm Matton with Water Pumpkin, Seasonal Shak Fry Chef Special Dal. Dessert Cream Caramel Beverage Mineral Water Evening- Plain Cake (01 Pc) Cookies (02 Pcs) Tea/Coffee Running Tea, Coffee, and Mineral Water for full day	Per person Maximum 30 persons	
3	Day 03 Morning -Vegetable Pakora Orange, Mineral Water, Tea/Coffee Lunch – Buffet Style : Salad & Bhorta, Fresh Garden Salad, Begun Bhorta, Potato Bhorta, Steam Rice, Koral Fish Dopiazza-100gm, Chicken with Potato Curryi/ Seasonal mixed vegetable, Dal Panchoraton Dessert Chomchom Beverage Mineral Water Evening – Fried Chicken (01 Pc), Tea/Coffee Running Tea, Coffee, and Mineral Water for full day	Per person Maximum 30 persons	

Time:	Breakfast:	08:00am
	Moring Snacks:	10:30am
	Lunch:	01:15pm
	Afternoon Snacks:	03:45pm
	Dinner:	8:30pm