

Tender for Cafe Operation at Sagarmatha Next

Invitation Document

Himalayan Museum & Sustainable Park
Project – Sagarmatha Next
Syanboche

Email: info@sagarmathanext.com
Web: www.sagarmathanext.com

Introduction & Scope of Works

Introduction

Himalayan Museum and Sustainable Park promotes sustainable trekking and tourism in the Himalayan region by creating a sustainable ecosystem that promotes conscious consumption, best practices, education and awareness of the environmental and social challenges.

The organization's first project is **Sagarmatha Next**, located at Syangboche en route to Mount Everest Base Camp. The project focuses on tourism, sustainability, and the environment in the Sagarmatha National Park and the Khumbu region.

At Sagarmatha Next, options are limitless. From digital exhibits to up cycled sculptures, workshops where you can experiment with waste to attending conferences on climate change, we bring you a space where you can learn, explore and grow. Interact with locals, learn about their cultures, explore their landscape and become part of the solution to the environmental challenges facing this region.

The Centre is inviting tenders for the "Operations of the CAFE" (hereinafter called "The Cafe").

The Centre is OPEN to the Public from 23rd May' 2022. We intend to open the café by 1st Oct 2022.

HMSP invites tenders for the Cafe Operation for a period of three years with the option of annual renewal on mutually agreeable terms thereafter.

Annual increment of 8% should be considered on the rental. Advance quarterly payment is to be made by the Café Operator.

A Security Deposit of 5L to be made which will be settled at the end of the contract period.

The proposed operator will be responsible for all approvals, expenses related to the business operations of the café. The Café operator would have to reimburse utility expenses (Electricity & Water) based on actual expenses.

As part of the tender process, bidders will be required to present a yearly rental proposal payable.

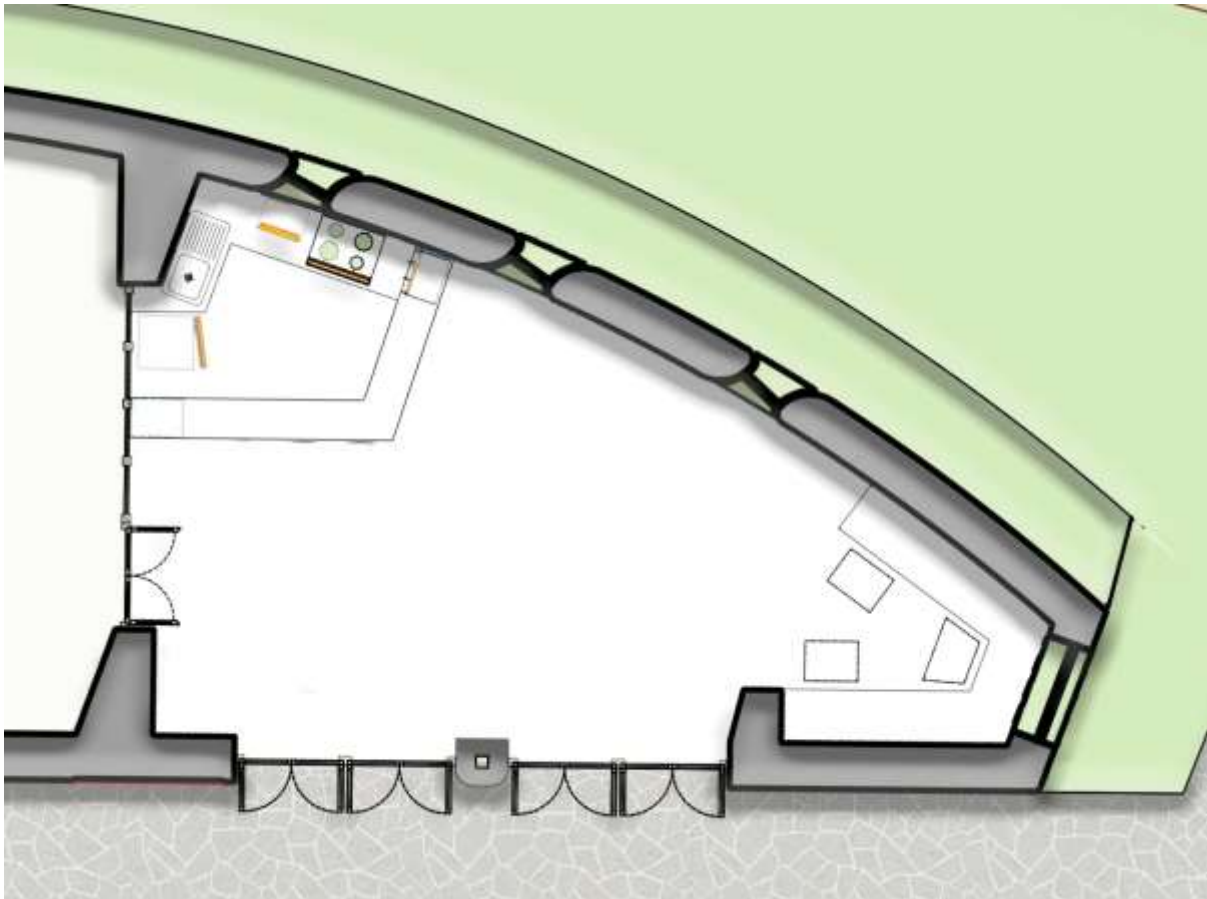
Scope of Works

HMSP is looking for a cafe operator that will provide a quality food and beverage offering supported by excellent customer service commensurate with a premier leisure environment.

The proposed café will serve minimum

- Fresh Bakery Items
- A range of quality hot and cold beverages

- A range of hot and cold snacks
- The café will have its own setup and be responsible for decorating the interior space (design plan to be approved by HMSP)
- The Café operator will be responsible for getting all kitchen equipment required and other Operating Equipment such crockery, glassware and cutlery for the operation of the café.
- The café Operator will be responsible for the cleaning, repair and on-going maintenance of the contractor's kitchen equipment.
- The café operator will be responsible for their staff – payment of salary, corresponding insurance & all other benefits. They are required to be properly dress at all given times with ID cards.
- The café operator needs to be maintain hygiene and cleanliness in and around the café. Designated areas will only be used for disposal of waste.
- The opening hours for the center are 8:00 am to 4:00 pm – 7 days a week.
- Café Area: A diagram below shows the unit shape. The carpet area of the café is 67 Sq. mtr.



Information to be provided

Tenderers should provide a brief description of the overall organisation of their company.

A Brief note on what they would like to do at the café & integrate SN

Tenderers should provide this general background information:

- Company Address
- Contact person (s)
- Year established
- Company background
- Company Financials
- Number of customers currently being serviced
- Provide any additional background information (current sustainable practices – waste management, Sourcing of products)
- Proposed name of Café

All Contract Documents, together with these Instructions and completed Form of Tender(s) should be forwarded, by registered post or delivered by hand and a receipt obtained to:

Tender for **“Cafe Operation at Sagarmatha Next”**

Ms Sneha Singhal

Manager Corporate Affairs,

Sagarmatha Next

Mbl- 9801009870

Or by email – info@sagarmathanext.com

To arrive not later than 12.00 noon on 1st September 2022

Evaluation / Award Criteria

The assessment process will be an examination of the experience of each submitting party

Selection Criteria

S.No	Criteria	Evaluation
1	The Café Operator shall have currently operating a similar business for a minimum period of three years.	Pass/Fail
2	The Café Operator needs to have its own bakery currently being operated.	Pass/Fail
3	The Café Operator needs to have an existing establishment in Khumbu region.	Pass/Fail
4	The café operator must showcase that it is already practicing sustainable business practices in its current outlet. (Segregation of waste at source & Sourcing sustainable produce)	Pass/Fail
5	The Café Operator needs to ensure that all its employees are covered under general & medical insurance policy.	Pass/Fail
6	The Café Operator shall effect and maintain insurance necessary to cover their liabilities under this Contract.	Pass/Fail
7	Rental Proposal (the rental period will commence in September 2022, this proposal must remain valid until contract commencement and for the period of 3 year after commencement.)	
8	Annual rental increment of 8% will be conducted. Annual rental reviews will form part of any contract extension process following completion of the initial three year contract period.	