

**FOOD & BEVERAGE**

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**HUMAYUN**

WORLD HERITAGE SITE

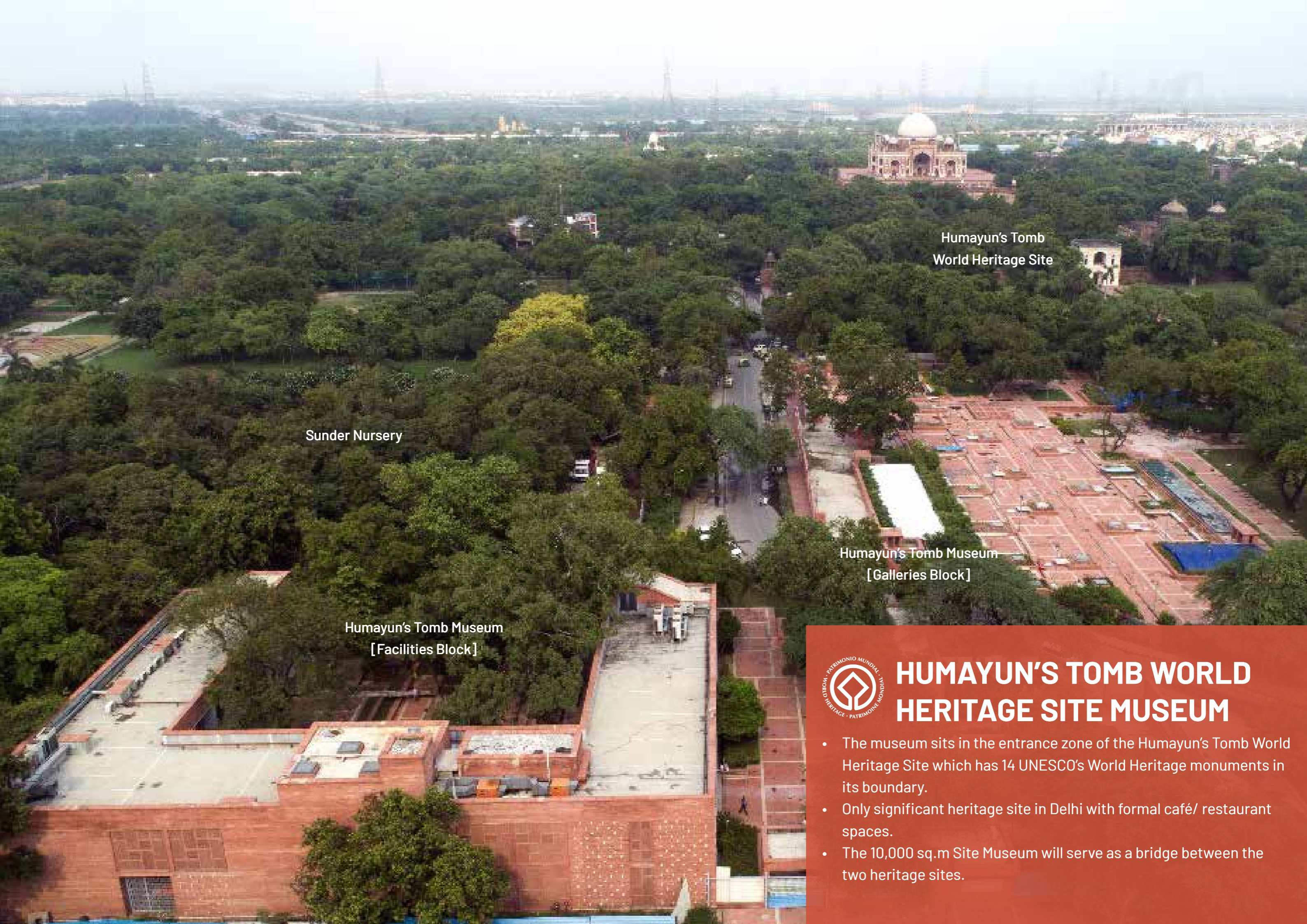
हुमायूँ विश्वदाय स्थल संग्रहालय

**MUSEUM**



CULTURE | CUISINE | CONVERSATIONS

An initiative of the **Aga Khan Trust for Culture**



Humayun's Tomb  
World Heritage Site

Sunder Nursery

Humayun's Tomb Museum  
[Galleries Block]

Humayun's Tomb Museum  
[Facilities Block]



## HUMAYUN'S TOMB WORLD HERITAGE SITE MUSEUM

- The museum sits in the entrance zone of the Humayun's Tomb World Heritage Site which has 14 UNESCO's World Heritage monuments in its boundary.
- Only significant heritage site in Delhi with formal café/ restaurant spaces.
- The 10,000 sq.m Site Museum will serve as a bridge between the two heritage sites.



## CENTRAL LOCATION

- Only 2 Km from India Gate, on the eastern edge of Lodhi Road.
- Jungpura (2 km) & Jawahar Lal Nehru stadium (1 km) Metro stations are in close proximity.



## INFRASTRUCTURE

- Over 400 car parking and 42 Bus parking are available. Adequate parking for dinner time available at the venue.
- Museum building includes a 96-seater auditorium.
- Significant open spaces such as the courtyard for spill over space for ground floor cafe.



## TOP TOURIST DESTINATION

- 2 million annual visitors to Sunder Nursery & Humayun's Tomb
- Sunder Nursery has an active event calendar – with markets, cultural programmes, concerts, book readings, weekend markets, heritage walks held regularly at least 8 months a year.
- The newly opened Humayun's Tomb Museum has been called the best museum in India by noted author William Dalrymple.



## Humayun's Tomb World Heritage Site, Sunder Nursery City Park & Nizamuddin

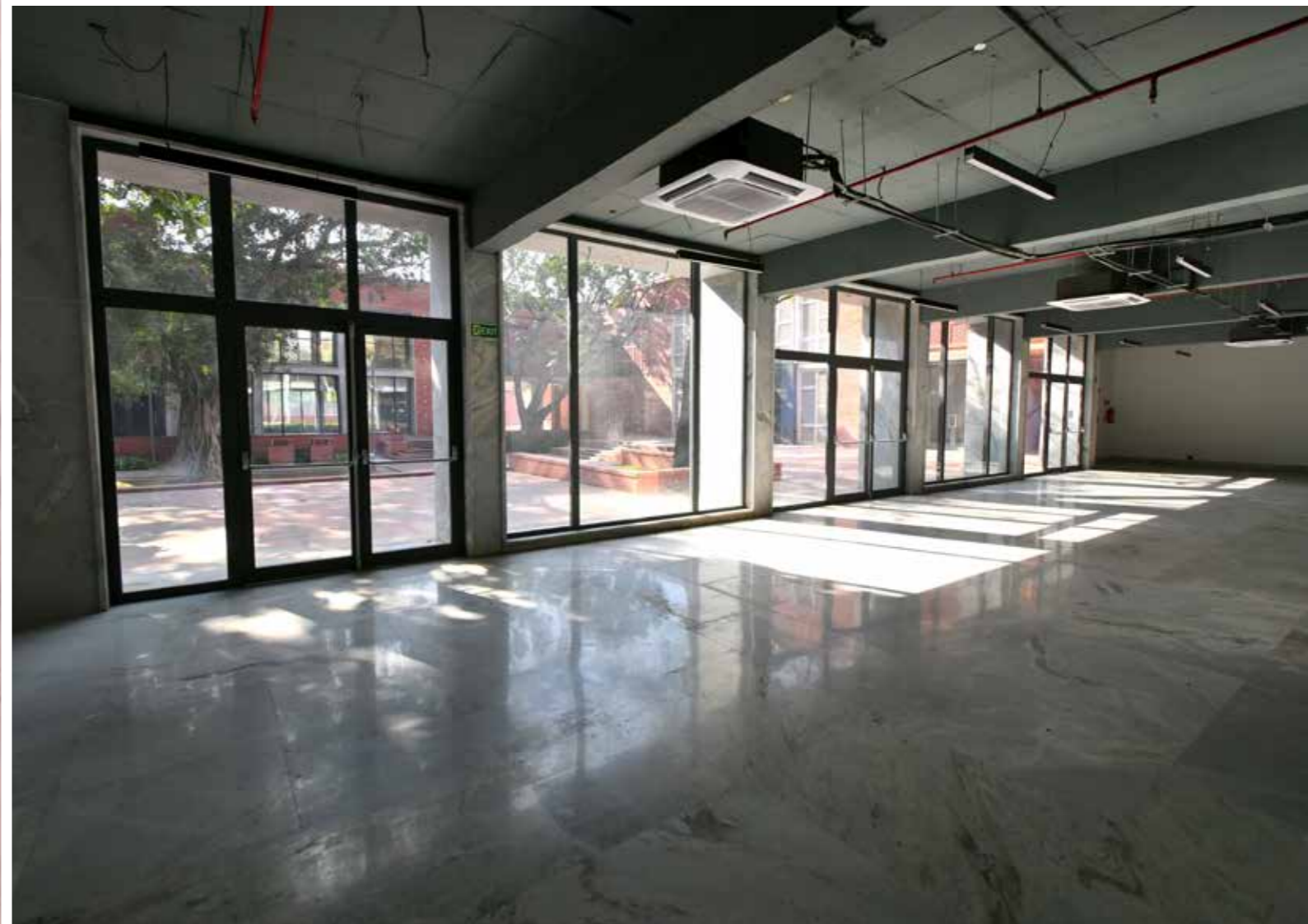
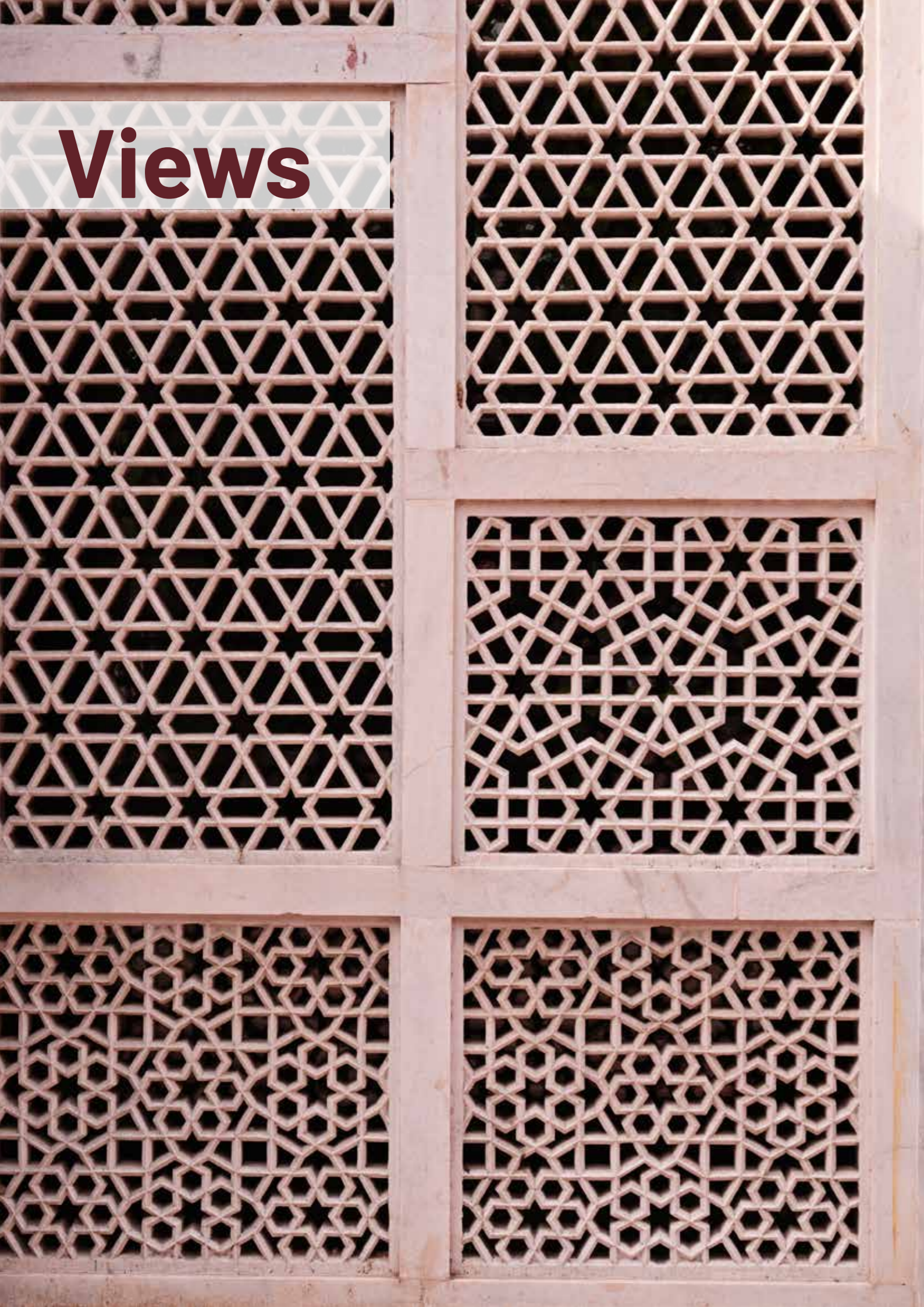


Nestled intimately amidst these three zones,  
**Humayun's World Heritage Site Museum**  
offers a delectable mix of  
**HISTORY,  
HERITAGE &  
LUSH GREENERY.**



1. Located at the Entrance zone of Humayun's Tomb Complex & Sunder Nursery City Park - both open to visitors from Sunrise to 9 pm, the Museum opened in August 2024 is a 10,000 sq.m facility - the latest new attraction built by the Aga Khan Trust for Culture.
2. Museum block serves as main entrance to both Humayun's Tomb complex & Sunder Nursery city park.
3. Cafe/Restaurant facilities can be open uptill legal opening hours.
4. Parking space available for 42 Buses to accommodate large/tour groups, and for 110 four-wheelers adjoining to the Restaurant block - for dinnertime.
5. Museum spaces include a 96-seater auditorium and will soon include souvenir shops and conference facilities.
6. Humayun's Tomb is open till 9 pm, and Sunder Nursery till 10 pm. The café/ restaurant can remain open till 11 pm, with night time views of these sites.

# Views



# SPACES

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Categories of F&B @

Humayun's Tomb World Heritage

Site Museum



01

## Restaurant

Theme: Preferred Indian/Fusion Cuisine; business meetings, family meals, Sit-down dining experience

- Location: First Floor Space. Elevator is available along with an exclusive staircase access.
- Carpet Area: 4185 sq.ft. which includes: Seating Area: 3430 sq. ft.; Kitchen Area - 755 sq.ft. (inclusive of separate dishwashing and storage space)
- Flooring - Stone Flooring
- Façade - Glass frontage for complete visibility
- Air-conditioning provided; electricity charges to be borne by the client.
- Applicant must obtain all necessary permits and licenses to operate a restaurant.
- Access to roof for outdoor seating during special occasions can be provided.



02

## Cafe

Theme: Casual, All-day dining, Calm, Conversationalist, Vibrant experience

- Location: Ground Floor
- Carpet Area for the combined spaces: 3092 sq.ft.; which includes Seating Area: 2240 sq. ft.; Kitchen: 852 sq. ft.(inclusive of separate dishwashing and storage space)\*
- The space can be allocated to 2 or 3 different clients.\*
- Air-conditioning provided; Ceiling mounted Cassette units; electricity charges to be borne by the client.
- Flooring - Stone Flooring
- Façade - Glass frontage for complete visibility
- Courtyard seating also available.

\*For details/individual sizes, please refer to the attached plan



03

## Sweet Shop / Ice-cream Parlour

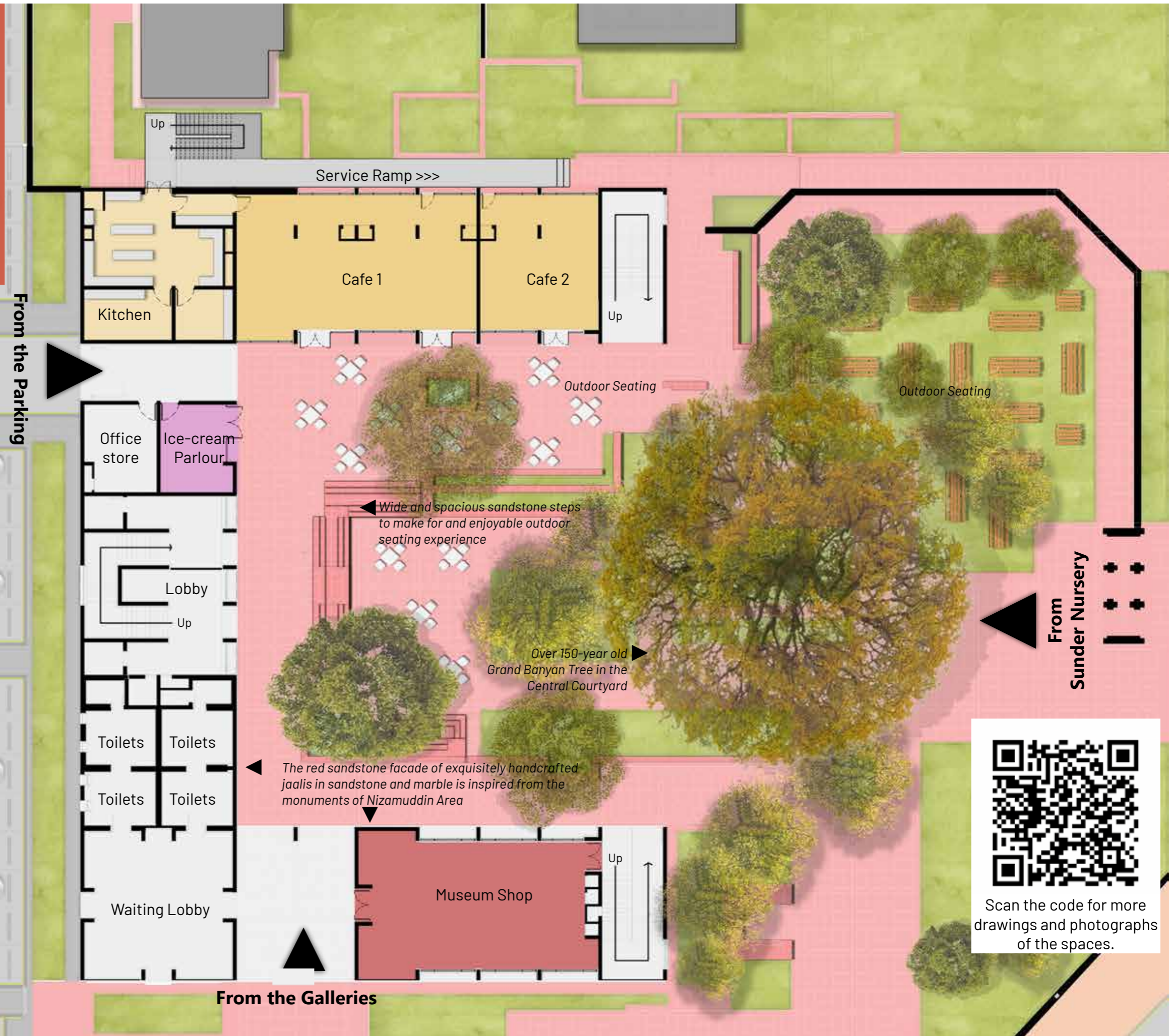
Theme: All-day menu, Affordable, Quick-service, minimal seating, take-away meal options, Vibrant, Family-time

- Location: Ground Floor
- Carpet Area: 272 sq.ft.
- Flooring - Stone Flooring
- Façade - Glass frontage for complete visibility
- Courtyard seating also available.

# Ground Floor

Cafes around the Grand Banyan Court

## OPTION 1



From the Parking

Service Ramp >>>

Kitchen

Cafe 1

Cafe 2

Up

Outdoor Seating

Outdoor Seating

Office store

Ice-cream Parlour

Lobby

Up

Toilets

Toilets

Toilets

Toilets

Wide and spacious sandstone steps to make for an enjoyable outdoor seating experience

Over 150-year old Grand Banyan Tree in the Central Courtyard

The red sandstone facade of exquisitely handcrafted jaalis in sandstone and marble is inspired from the monuments of Nizamuddin Area

From Sunder Nursery



Scan the code for more drawings and photographs of the spaces.

Easily accessible car parking from Sabz Burj roundabout to accommodate 110 cars

From the Galleries

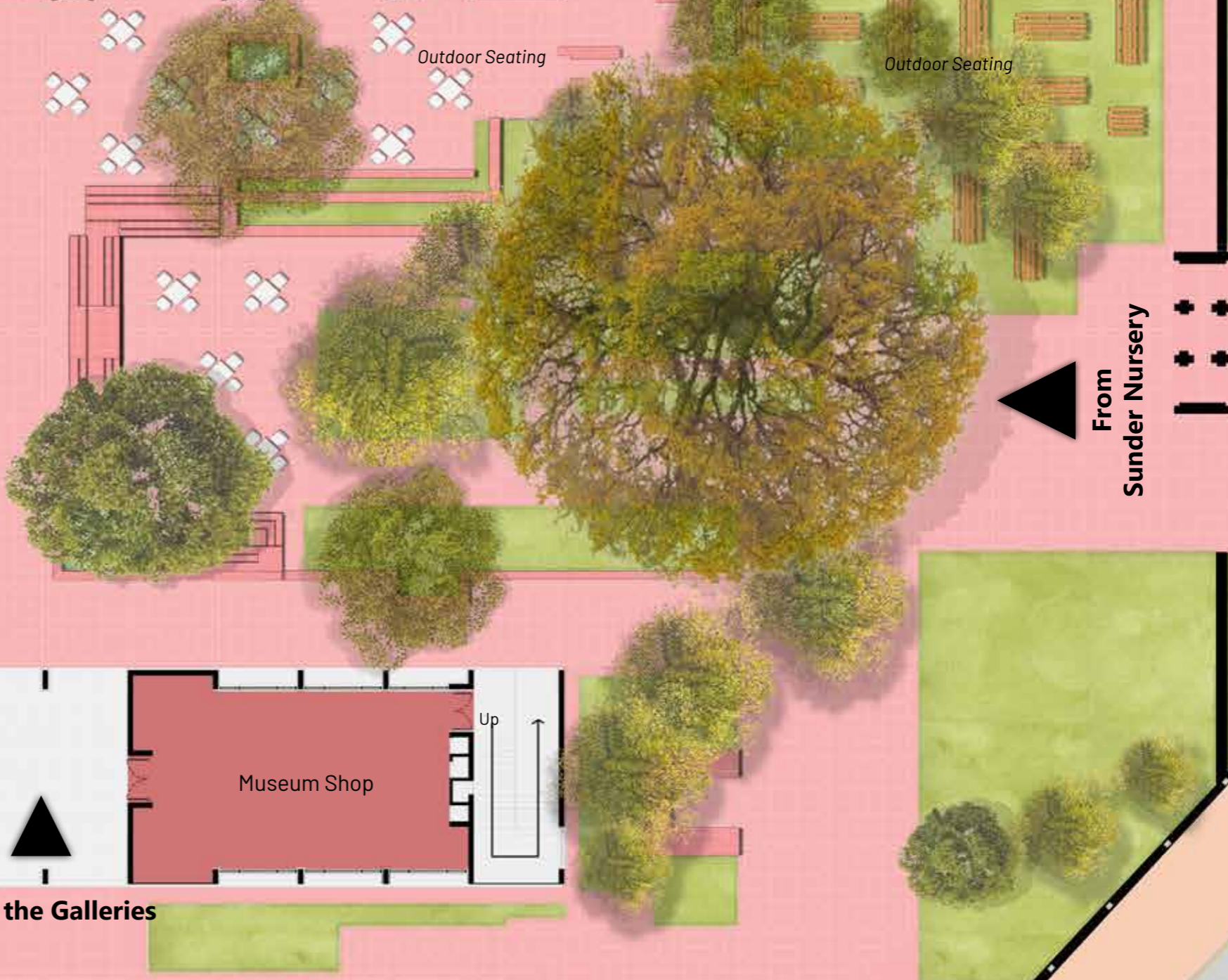
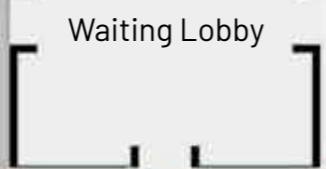
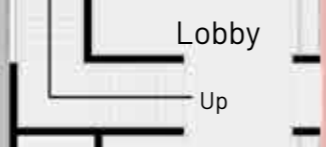
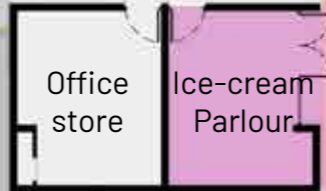
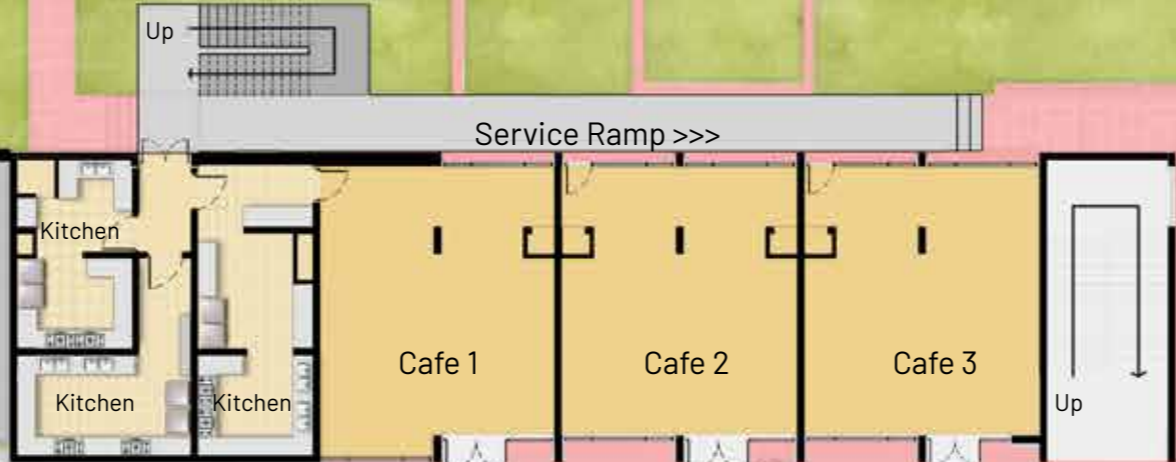


# Ground Floor

Cafes around the Grand Banyan Court

## OPTION 2

From the Parking



From Sunder Nursery

From the Galleries



# First Floor

Restaurant easily accessible from the gallery block, and car parking. It offers vantage views to lush green Sunder Nursery Park, 16<sup>th</sup> century monument Sabz Burj, and overlooks the Grand Banyan Court.

## RESTAURANT:

- A charming, semi-formal space – positioned as a more evolved experience than the museum cafe.
- With a powerful brand narrative linked to Indian/Delhi/plants/food history, where the emphasis is on culinary curation and cultural immersion. The standard menu could have a contemporary flair, but preferably lean towards North Indian and/or Mughlai flavours.



# Views



# Eligibility Criteria

## Restaurant @ Humayun's Tomb World Heritage Site Museum



### Objective:

To identify and select a vendor for establishing a Restaurant at the Humayun's Tomb World Heritage Site Museum, with a focus on high-quality cuisine, environmental sustainability, and enhancing the aesthetic and visitor experience.

### 1. Business Experience & Capability

- Applicant should have a minimum of 5 years of experience in running restaurants, specializing in Indian and/or fusion cuisine.
- Applicant should have a proven track record of managing dining establishments, ensuring food quality, customer service, and operational efficiency.
- Applicant should possess a strong reputation for maintaining hygienic, safe, and aesthetically pleasing dining spaces with the ability to manage large guest volumes.

### 2. Cuisine & Menu Offerings

- Restaurant should primarily offer Indian and/or fusion cuisine, a sit-in restaurant, cater/serve Multi Cuisine food with an emphasis on authentic flavours, high-quality ingredients, and innovative presentation.
- The menu should offer diverse options that cater to various dietary preferences, including vegetarian, vegan, gluten-free, and other special dietary needs.
- The use of locally sourced, organic, and sustainable ingredients is encouraged. Preference will be given to applicants who can demonstrate strong sourcing practices from local farms/organic and purveyors.
- Seasonal menus that reflect local, fresh produce and the natural surroundings are highly encouraged, contributing to a connection between the dining experience and the environment.
- The menu should also offer a variety of beverages, and regional Indian beverages, ensuring they align with the health-conscious and sustainable values of the park.
- *Restaurant chains catering in factory-produced fast food will not be entertained.*

### **3. Environmental & Sustainability Practices**

- The restaurant must adopt eco-friendly practices, including using biodegradable or recyclable packaging, minimizing food waste, and implementing sustainable sourcing of ingredients.
- Zero waste initiatives should be prioritized, such as segregated waste, separating recyclables, and reducing the use of single-use plastics (like plastic straws and containers).
- Restaurant should demonstrate commitment to energy-efficient operations, including the use of energy-efficient appliances.
- Water-saving and energy-saving technologies should be incorporated into kitchen operations and overall building design, such as low-flow faucets.
- Applicants with a clear sustainability certification or a well-documented sustainability plan will be preferred.

### **4. Design and Aesthetic Compatibility**

- Restaurant interiors should be in harmony with the natural surroundings.
- The interior should be mindful of the environmental impact of construction, with a focus on using sustainable materials and energy-efficient architecture.

### **5. Health and Safety Standards**

- Restaurant must comply with all local health, safety, and food hygiene regulations, including food handling, storage, and sanitation procedures.
- Restaurant must ensure that their staff is trained in food safety, emergency procedures, and customer service to maintain a high standard of operations.
- Restaurant must follow strict sanitation protocols and ensure that surfaces are regularly cleaned and disinfected.

### **6. Community Engagement & Cultural Integration**

- Restaurant's engagement with the local community, offering opportunities for collaboration, such as events, festivals, or promotions that reflect the cultural richness of Indian cuisine or local traditions will be encouraged.
- The restaurant may also consider offering special promotions for visitors or regular patrons, such as discounts, loyalty programs, or special events.

### **7. Operational & Staffing Requirements**

- The restaurant should demonstrate the capacity to operate at scale, including sufficient staffing, kitchen infrastructure, and operational procedures to meet high service expectations, especially during peak seasons or events.
- The applicant should outline a staffing plan that includes chefs, waitstaff, and managerial staff, as well as training and professional development plans for employees.
- Kitchen facilities must comply with health and safety standards, and the applicant should provide clear details on the kitchen's capacity, layout, and sustainability practices (e.g., energy-efficient appliances, waste disposal).

### **8. Licensing & Permits**

- The applicant must obtain all necessary permits and licenses to operate a restaurant, including: food handling and health permits; Business license; Alcoholic beverage license (if applicable); Any relevant building or construction permits for the restaurant's infrastructure.
- The applicant must comply with all municipal guidelines regarding the use of public space, noise levels, etc.

### **9. Financial Stability & Investment Plan**

- The applicant should provide a clear financial proposal, including projected costs, investment plans, and expected return on investment (ROI).
- The applicant must demonstrate financial stability and the ability to sustain operations, including addressing any challenges that may arise due to the seasonal nature or fluctuating visitor numbers.
- Additional open/bay space can be rented out for corporate events.
- Operators should be able to cater to tourist buses and large groups, and their financial plan should include designs to attract tour operators for this purpose.

**Technical bid will evaluate operators on experience and capability, vision for the outlet at the Humayun's Tomb World Heritage Site Museum, cuisine, and environmental sustainability.**

# Eligibility Criteria

## Café/ food kiosks @ Humayun's Tomb World Heritage Site Museum



### Objective:

To identify and select a suitable vendor for operating a Café/food kiosk, focusing on sustainability, environmental responsibility, and providing a positive experience for visitors.

### 1. Business Experience & Capability

- The applicant must have a minimum of 3 years of experience in operating a café or similar food service establishment.
- Demonstrate ability to manage heavy traffic and maintain quality service during peak hours.
- Proven record of maintaining clean and hygienic premises with adequate waste disposal practices.

### 2. Environmental & Sustainability Practices

- Applicant should implement eco-friendly practices, such as using biodegradable or recyclable packaging (e.g., paper straws, compostable cups and cutlery).
- The café must adopt a sustainable waste management system, including separating recyclables, composting organic waste, and ensuring minimal use of single-use plastics.
- Energy-efficient appliances and lighting must be utilized to reduce the café's carbon footprint.
- Preference will be given to applicants who source organic, locally grown, and/or fair trade ingredients.
- *Cafe chains catering in factory-produced fast food will not be entertained.*

### 3. Menu Considerations

- The menu should include casual all-day dining items and environmentally friendly options, catering to diverse dietary preferences (vegan, gluten-free, etc.).
- The selection should highlight local produce and ingredients, minimizing food miles and supporting local farmers and suppliers.

### 4. Design and Aesthetic Compatibility

- The interior of the café must complement the natural surroundings of the site.
- The café interior should be temporary or semi-permanent and capable of being dismantled without causing long-term environmental impact or damage to space.

### 5. Health and Safety Standards

- The café must meet all local health and safety regulations, including food safety certifications.
- Proper sanitation procedures must be in place to ensure cleanliness, especially considering the high traffic.
- The café must ensure accessibility inside the café for people with disabilities, including wheelchair access.

### 6. Community Engagement

- The operator should demonstrate a commitment to supporting the local community through initiatives like hiring local staff.
- Proposals for community or park-related events (e.g., outdoor movie nights, local artisan markets) that align with the site vision are encouraged.

### 7. Licensing & Permits

- The applicant must obtain all necessary permits and licenses to operate a café within the park, including health permits, food handling certifications, and business licenses.
- The applicant must adhere to all municipal guidelines.

# Eligibility Criteria

## Ice Cream Parlour/Sweet Shop @ Humayun's Tomb World Heritage Site Museum



### Objective:

To select a vendor for operating an ice cream parlour/sweet shop with a focus on environmental sustainability, customer satisfaction, and enhancing the visitor's experience.

### 1. Business Experience & Capability

- The applicant must have a minimum of 2 years of experience in the food service or ice cream industry.
- A track record of providing quality products with a focus on hygiene and customer service in high-traffic locations.
- Ability to manage service efficiently, with proper staffing and crowd management.

### 2. Environmental & Sustainability Practices

- The Ice Cream Parlour/sweet shop must utilize biodegradable or recyclable packaging (e.g., cups, spoons, napkins) and limit the use of single-use plastics.
- The operator should implement a waste management system, including composting organic waste (e.g., ice cream cone remnants, fruit peels) and recycling wherever possible.
- Preference will be given to operators who focus on sourcing ingredients from local, organic suppliers and adopt low-impact production methods.

### 3. Product Range and Innovation

- The ice cream offerings should include a variety of options, including vegan, dairy-free, and low-sugar choices to cater to a diverse customer base.
- Ice cream made from local ingredients, such as locally sourced fruits, honey, and milk, is highly encouraged to minimize the carbon footprint and support regional producers.
- Seasonal flavors that reflect the park's natural environment and the changing seasons are encouraged.

### 4. Design and Aesthetic Compatibility

- The interior must have a design that is in harmony with the natural surroundings.
- The use of vibrant, colorful, but nature-inspired signage is encouraged to attract visitors while maintaining the venue's aesthetic.

### 5. Health and Safety Standards

- The Ice Cream Parlour must comply with all relevant food safety and health regulations, including proper refrigeration and handling of ingredients.
- Sanitation protocols should be in place, especially for managing outdoor weather conditions, ensuring regular cleaning of service areas, and maintaining hygiene in food preparation.
- The parlour must also ensure the safety of children and visitors at site, ensuring that the area is free from slip hazards and other dangers.

### 6. Community Engagement

- The applicant should actively engage with the local community by offering promotions or supporting park events (e.g., sponsoring activities or providing samples on special days).

### 7. Licensing & Permits

- The applicant must secure all relevant permits to operate an ice cream parlour/sweet shop within the designated space, including health permits, food handling certifications, and any necessary licenses for outdoor sales.
- The operator must follow all local government regulations regarding sales, noise control, and the use of public space.

## Selection Process:

Process for tendering and awarding contract for operating restaurant, café (2 or 3 nos.), such as sweet shop, ice-cream parlour at the Facility Block of Humayun's Tomb World Heritage Site Museum.

### Tendering Process

1. Following public announcement through newspaper advertisement, the tender document can be purchased. This document will include experience, financial stability, menu, pricing, services offered, etc.
2. Bid submission: Invite bidders to submit their proposals as per the tender documents within 28 days from the date of publishing.
3. Firm/agency/companies can participate in a maximum of two bids. Any applicant that submits more than two bids will be immediately rejected.

### Evaluation Process

1. Technical evaluation: Evaluate bidders' technical proposals, including experience, financial stability, menu, pricing, services, etc. Only the shortlisted bidders will be eligible to participate in the financial auction.
2. Presentation: The shortlisted bidder will be required to make a presentation to the evaluation committee before the financial auction.
3. Financial auction: The financial auction will start with the reserved price, and the bidder will raise the minimum 2.5% bid from the reserved price.

### Contract Award

1. Contract award: The contract will be awarded to the bidder who meets the evaluation criteria.
2. Contract signing: Sign the contract, and the awarded bidder commences operations within 3 months.

### Post-Award

1. Performance monitoring: Monitor the contractor's performance, including quality of food, service, and compliance with contract terms.
2. Payment processing: Payments are processed to the Trust as per the contract terms.
3. Contract renewal: Evaluate the contractor's performance and decide on contract renewal or termination.

*Note: The process may vary depending on the specific requirements of the contract and the organization awarding the contract. It's recommended to consult with a legal expert or a procurement specialist to ensure compliance with Indian laws and regulations.*



Along with the duly filed tender documents, we will seek:

1. Highlights about your café/ restaurant, clearly explaining your vision for the café/restaurant.
2. What you consider to be the USP of your food/cuisine.
3. Names and bio's of key personnel, including any external investors.
4. Your average annual revenue.
5. How do you source your ingredients.
6. What measures will you take to attract national and international tourists at the Humayun's Tomb museum outlet.
7. Your environmental sustainability measures.
8. What are the opportunities you see in operating from the Humayun Tomb World Heritage Site Museum
9. Any other information you feel will be relevant for us.





# Museum Management

The Museum will lead to a significant increase in the time spent by visitors to the Humayun's Tomb – Sunder Nursery World Heritage precinct. It is envisioned that many of the 2 million annual visitors to the World Heritage Site, including over 300,000 school children, who visit here annually will also visit the museum and enjoy an enhanced understanding of this historic precinct.

The Aga Khan Trust for Culture as Managing Trustee of the Government Sunder Nursery Management Trust will assist the Archaeological Survey of India in the management of the Museum for a period of 10-years.

## Contact Information:

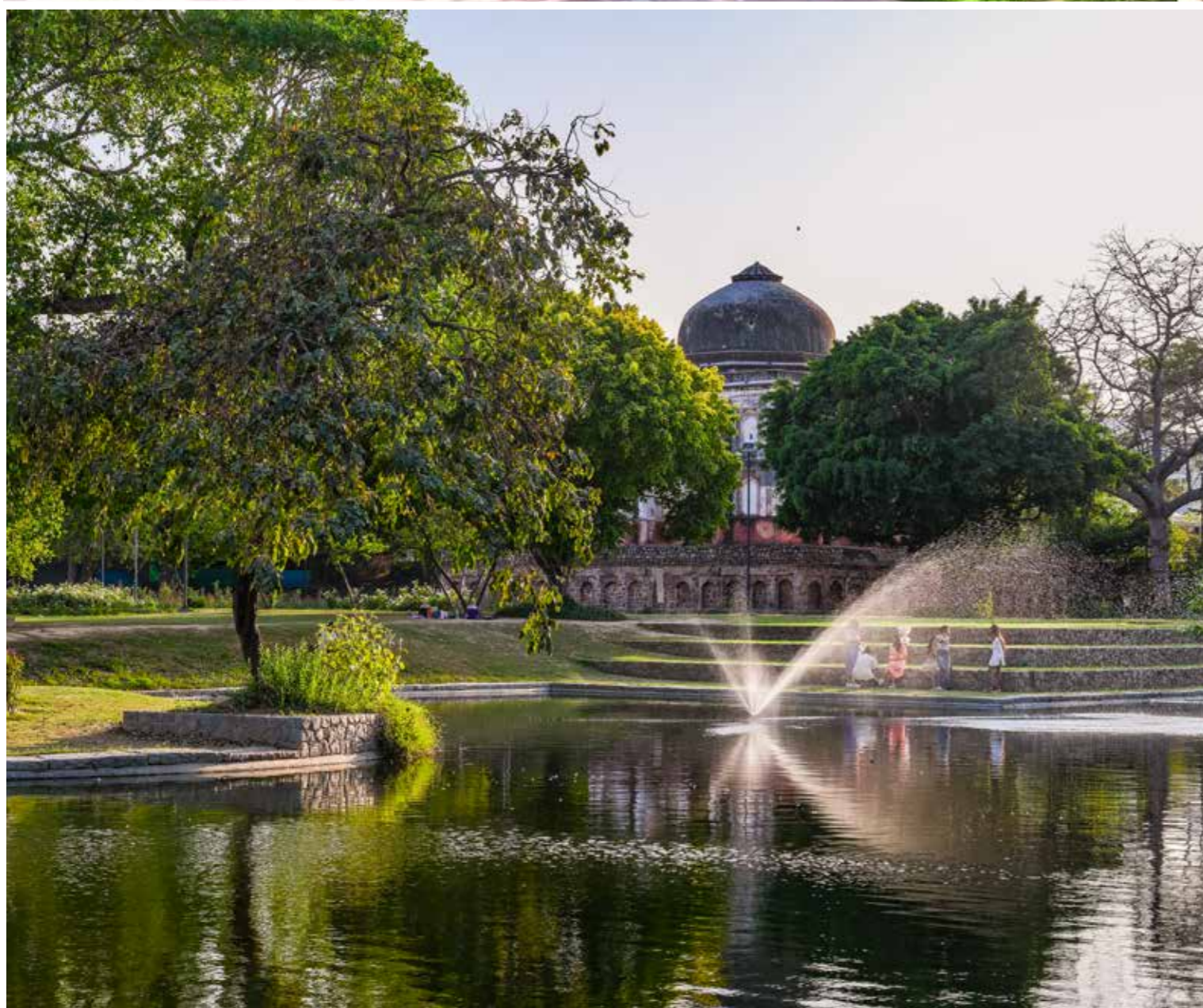
Hardeep Thakur,

Manager Operations, Sunder Nursery,

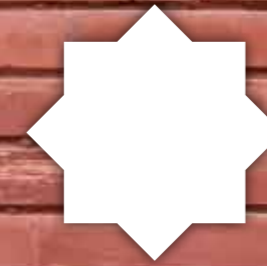
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*(Top) View of the Grand Banyan Court; (Bottom) View of Sunder Nursery Lake with the 16th century Lakkarwala Burj in the background.*



“ Insofar as civilizations manifest and express themselves through their art, museums have an essential role to play in teaching understanding, respect, and appreciation. They ensure that whole populations are given fresh opportunities to make contacts with each other, using modern methods imaginatively and intelligently to bring about truly global communication.

- His Highness the Aga Khan