



SPECIFICATION: 8/2/2/62-2011

PROPOSALS FOR CATERING SERVICES FOR THE YEAR - END FUNCTION TO BE HELD ON THURSDAY, 15 DECEMBER 2011, AT THE VEREENIGING CITY HALL.

Menu:

Quantity = 800 people

Arrival Snack @ 09:00

Meat and Fruit Kebabs plus 100% Juice

Main Course @ 13:00

Pap,
Brown and White Rolls,
Samp,
Greek Salad,
Potato Salad, and
2 Vegetables (Including Chakalaka)

Braai

¼ chicken,
Wors, and
Chuck,

Serviettes and toothpicks, and
500ml Soft/ Fizzy Drinks x 800 to be priced separately (Assorted drinks).

Decoration for 80 Tables (Table Cloths, Over layers, Centre Piece, Draping etc.)

Information to bidders:

1. Food must be prepared at the venue.
2. Health Certificate is compulsory.
3. Health Inspection will be conducted on the venue and food.
4. Supplier must bring all the equipment he/she will require when preparing the food.
5. Six serving points must be provided consisting of two rectangular tables with table cloths.
6. At least two (2) people per serving point dressed up in full catering uniform are required.



TECHNICAL AREA(S)	POINTS
Capability and capacity: (E.g. Equipment, Key Personnel, etc.)	50
Relevant Experience/Proven track record: (Provide data on the level of experience in specific contracts of this type and recent references from customers for whom the bidder has rendered similar services. The bidder should also provide information on performance in past performance contracts. One year-three years = 10 Points Three years-ten years = 30 Points Ten years and more = 50 Points	50
TOTAL:	100

80/20 preferential point system will apply.

Criteria	Points
Price	80
HDI	20
No franchise = 8 points Women = 4 points Disability = 2 points Locality = 6	
Total	100