

SUPPLY CHAIN MANAGEMENT UNIT				
SCHEDULE OF QUANTITIES				
RFQ NO.: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.				
ITEM NO.	DESCRIPTION	QUANTITY	PRICE PER UNIT	AMOUNT (R)
1	Arrival Snack @ 09:00 Meat and Fruit Kebabs plus 100% Juice	Each	800	
2	Main Course @ 13:00 Pap, Brown and White Rolls Samp, Greek Salad, Potato Salad; 2 Vegetables (Including Chakalaka) Braai ¼ chicken, Wors, Chuck, Serviettes and toothpicks	Each	800	
3	500ml Soft/ Fizzy Drinks x 800 to be priced separately (Assorted drinks).	500ml	800	
4	Decoration for 80 Tables (Table Cloths, Over layers, Centre Piece, Draping etc.)	Each	80	
Total Amount Excluding VAT (A)				
VAT (B)				
Total amount quoted (A+B)				
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.				