

SUPPLY CHAIN MANAGEMENT UNIT				
SCHEDULE OF QUANTITIES				
RFQ NO.: 8/2/8/10-2011				
PROPOSALS FOR CATERING SERVICES FOR SURVIVORS EVENTS FUNCTION TO BE HELD ON SUNDAY, 18 DECEMBER 2011, AT THE VEREENIGING CITY HALL.				
ITEM NO.	DESCRIPTION	QUANTITY	PRICE PER UNIT	AMOUNT (R)
1	Main Course @ 13:00 Pap, Brown and White Rolls, Greek Salad, Potato Salad, 2 Vegetables (Including Chakalaka), Braai, ¼ chicken, Wors, Chuck, Serviettes and toothpicks	Each	600	
2	500ml Soft/ Fizzy Drinks (Assorted drinks).	500ml	600	
3	Decoration for 60 Tables (Table Cloths, Over lays, Centre Piece (No Flowers), Half Draping etc.)	Each	60	
	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.			