



SPECIFICATION: 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.**

Menu:

Quantity = 600 people

Main Course @ 12:00

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

Braai

¼ chicken,
Wors, and
Chuck,

Serviettes and toothpicks, and
500ml Soft/ Fizzy Drinks x 600 to be priced separately (Assorted drinks).

Decoration for 60 Tables – 10 people per table (Table Cloths, Chair Cover, Over lays, Centre Piece (No Flowers), Half 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.

Description: Proposals for catering services for Survivors Events be held on Thursday, 18 December 2011, at the Vereeniging city hall.

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TECHNICAL AREA(S)	POINTS
Capability and capacity: Catering Equipment (e.g. Warmers, cutlery, etc.) Key Personnel (e.g. Waiters, Chef, servers etc.)	50 40 10
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

NB: Suppliers who scores less than 60 points on functionality will not be evaluated further.

80/20 preferential point system will apply.

Criteria	Points
Price	80
BBBEE	20
Total	100