# Republic of the Philippines Department of Trade and Industry CENTER FOR INTERNATIONAL TRADE EXPOSITIONS AND MISSIONS Golden Shell Pavilion, Roxas Blvd. Cor. Gil Puyat Ave., Pasay City

Solicitation No.: CITEM-2024-0198

# REQUEST FOR QUOTATION (NEGOTIATED PROCUREMENT – SMALL VALUE PROCUREMENT)

The Center for International Trade Expositions and Missions (CITEM) invites all interested parties to submit quotation for:

# HIRING OF CATERING SERVICE FOR THE KATHA AWARDS, TAGLAY PINOY GRAND LAUNCH AND NETWORKING RECEPTION IN MANILA FAME 2024

(Please see attached Request for Quotation Form and Terms of Reference for more details)

Approved Budget for the Contract	: PHP 400,000.00
Deadline of Submission of Eligibility Documents and Financial Bid	: 07 October 2024, 05:00PM
Schedule of Opening of Bids	: 08 October 2024, 02:00PM

Conduct of Opening of Bids shall be held virtually thru Microsoft Teams or Zoom and shall be open to all prospective bidders. Link of the Opening of Bids may be requested through the BAC Secretariat at <a href="mailto:citembac@citem.com.ph">citembac@citem.com.ph</a>. The link will be released on the actual day of the procurement activity.

The *Notice of Award* shall only be issued to the lowest calculated and responsive bidder who has complied with the following documentary requirements below, submitted in an enclosed, sealed and properly labeled envelope or compressed folder:

Eligibility Documents (1st Envelope / Compressed Folder)

 Mayor's Permit for the current year or for individuals exercising a profession, BIR Certificate of Registration

Expired Mayor's permit with Official Receipt of renewal application shall be accepted provided that the renewed permit shall be submitted before the award of the contract.

2. Valid PhilGEPS Registration Number (evidenced by a certificate or screen shot)

PhilGEPS Certificate of Platinum Membership may be submitted in lieu of Mayor's Permit and PhilGEPS Registration Number.

- 3. Notarized Omnibus Sworn Statement
- 4. Notarized Special Power of Attorney, Notarized Secretary's Certificate or Board/Partnership Resolution for partnership, corporation, cooperative, or joint venture, whichever is applicable

Financial Bid (2nd Envelope / Compressed Folder)

• Quotation using the attached Request for Quotation (RFQ) Form duly signed by the authorized representative.

Qualitative Evaluation Documents (3rd Envelope / Compressed Folder)

- i. Sample menu (two proposed menu) and food tasting for four (4) pax
- ii. Photos of the set-up

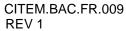
To encourage the sanctity of the bids, bidders must submit these documents separately, on the above stated date and time, either on the following:

- a. Physical Submission at the CITEM Office, Golden Shell Pavilion, Roxas Blvd. cor. Gil Puyat Ave., Pasay City, or
- b. Online submission to the BAC Secretariat through email at citembac@citem.com.ph. A password protection maybe inflicted in the compressed folders to ensure security of the documents. The password must be disclosed on or before the date and time of the Opening of Eligibility Documents and Financial Bid as indicated above. Failure to disclose the password during the opening of bids may result to non-responsiveness of the bid.

CITEM-BAC reserves the right to reject any or all bids disadvantageous to, waive any formality or accept such bids as may be considered advantageous to the government. Further, CITEM-BAC assumes no obligation whatsoever to compensate or indemnify the bidders for expenses or losses that may be incurred in participating in this bidding.

For inquiries, please contact the CITEM Bids and Awards Committee Secretariat, at telephone no. (02) 8-831-2201 local 309/294 or email at <a href="mailto:citembac@citem.com.ph">citembac@citem.com.ph</a>.

ATTY. ANNA GRACE I. MARPURI
Chairman, Bids and Awards Committee





# **NS** City



CENTER FOR INTERNATIONAL TRADE EXPOSITIONS AND MISSION Golden Shell Pavilion, Roxas Blvd. Cor. Sen. Gil Puyat Avenue, Pasay C Tel.: (632) 8-831-2201 local 309/294 E-mail: <a href="mailto:citembac@citem.com.ph">citembac@citem.com.ph</a>

		R	EQUEST FOR QUOTATION		
☐ Shopping with ABC of Php 50,001 and above ☑ Small Value Procurement with ABC of Php 50,001 and above					
☐ Leas	e of Real	Property and Venue	Others:		_
Address: Contact N Gentleme request	No.: en: Please qu	he quotation be sealed, signe		RFQ No.:	•
			al Did and Ovalitative Fuglication Decomposite 07 October 1	2024	Times OF SOODNA
			al Bid, and Qualitative Evaluation Documents: <b>07 October 2</b> Bid, and Qualitative Evaluation Documents: <b>08 October 20</b> :		Time: <b>05:00PM</b> Venue: <b>Zoom</b>
QTY	UNIT	ARTICLE / WOI	RK / DESCRIPTION / SPECIFICATION	UNIT PRICE	AMOUNT
500	рах	THE KATHA AN GRAND LAUN RECEPTION II  APPROVED BUDGET FOR Date Needed / Delivery Date Note: With food tasting 1-2			
<ul><li>2) Bid prio</li><li>3) Payme</li><li>Supplier.</li><li>4) Any alt</li><li>5) Require</li></ul>	y period: ce must be nt will be erations, ed docum M-BAC res	working days upon accepted Inclusive of Value Added Tax. processed after receipt of involved accepted after receipt of involved accepted and accepted accept	tance of Purchase/Job Order.  Dice. Other terms of payment will be based on the valid only if they are signed or initialed by the bidder within 3 Days after receipt of notice.  Bill bids offer and waive any defects therein and accept	or his/her authorized of bid/s it may consider	representative.
TO: CITEN	/I Bids and	Awards Committee:			
			the above-mentioned article(s)/work(s) on the unit nform with the terms and conditions of this requiren		above. I/We also
		Date Submitted	Signature over printed name of the Authorized C Designation: Telephone No(s).: Email:		- ve

# Terms of Reference (TOR) for the Provision of Food/Catering Services of Manila FAME Oct 2024 Katha Awards, Taglay Program Grand Launch and Networking Reception

# Overview

Requirement	Hiring of Food/Catering Services
Project, Date	KATHA Awards, Taglay Pinoy Grand Launch and Networking Reception,
•	October 17,2024
Period of Engagement	From the issuance of JO/Contract
Budget	Php 400,000.00 inclusive of all applicable taxes
Documents Attached	APP and PR

### II. Rationale/Objectives for Procurement

To award a Food and Beverage caterer for the KATHA Awards and Networking Reception and Taglay Pinoy Grand Launch on October 17,2024 starting at 2:00pm.

The event will host a distinguished group of VIP guests, including officials from Malacañang, top government leaders such as senators, congressmen and ambassadors, as well as company owners and top buyers from both local and international markets.

### III. Scope of Work

- 1. Provide a well-balanced cuisine for 500 persons, preferably composed of dishes considered as favorite cocktail varieties.
- 2. Offer managed buffet and/or waiter service in a cocktail setting with preferred dry heavy cocktail menu:
  - a. 6 hors d'oeuvres
  - b. 3 kinds of dessert
  - c. Assorted fruits/cheese
  - d. Soda and juice/iced tea
- 3. Provide complete set of dinnerware, cocktail plates, flatware, glassware and all necessary dining materials good for 500 pax with reasonable allowance.
- 4. Provide three (3) stations for beverages with appropriate glassware for different drinks and three (3) water dispenser per station throughout the event.
- 5. Provide 15-20 cocktail tables with tablecloth and floral centerpiece arrangements.
- 6. Provide waiters and waitresses in proper uniform to serve and on stand-by.
- 7. Arrange for and shoulder their team and travelling (land transfers, accommodations, meals) and logistics (shipment, rentals, etc.) expenses and all necessary permits needed for the implementation of the program.
- 8. Warrant the food and beverage are free from latent defects and spoilage. Ensure the quality of food, either raw, processed, or cooked complies with sanitation standards.
- 9. Prepare to cater for all dietary preferences, including but not limited to religious, culture, vegetarian, halal and kosher.
- 10. Set-up and keep food wrapped and sealed appropriately until served, cold or warm dishes.
- 11. Cover all incidental expenses in the performance of this agreement/package unless previously agreed to by the CITEM TWG.
- 12. Remove and return to CITEM all left-over food in a well-packed and professional matter.
- 13. Keep premises clean and tidy during and after the event, no dishes will be allowed to be washed at the venue premises.

### IV. Mode of Procurement

IV.	Mode of Procurement	
	☐ Public Bidding	
	✓ Small Value Procurement	
	☐ Direct Contracting	
	☐ Scientific, Artistic, Scholarly	
	□ Others:	

# V. Qualitative Evaluation

Interested bidder/s should be within Category A list of accredited caterers of WTC and undergo Qualitative Evaluation, based on the parameters below. Only those with TWG score of at least 90 points will proceed to financial bid. The contract shall be awarded to the lowest calculated and most responsive bidder

Criteria	Description	Document/s to be submitted	Points
Taste and Quality of Food	Quality: Taste – 20 points Sanitation – 10 points Freshness – 10 points	Sample menu (two proposed menu) and Food tasting for four (4) pax	40 points
Serving Size/Balanced Menu/Complimentary Dishes	Variety of food and beverage suitable to the international markets' taste and preferences - 10 points Quantity – amount per serving - 10 points		20
Food Presentation	Appearance/presentation – 20 points	• .	20
Table Set-up and Presentation	Elegance of cutleries, dinner wares, linens, floral arrangements provided  – 10 points Grooming and professionalism of uniformed waiters  – 10 points	Photos of the Set-up	20
Total			100 points

# VI. Terms of Payment

Payment shall be made upon the caterer's issuance of statement of account.

# VII. Risk Management

### Food Safety and Hygiene:

Must adhere to stringent food safety standards and maintain all necessary health certifications.

## Quality and Service Reliability:

The quality of food and service must be consistent with the standards agreed upon during the initial tasting session.

#### Timeliness:

Timely delivery of food and services is essential. Caterer are expected to have contingency plans in place to address any unforeseen delays.

# Menu Flexibility and Dietary Requirements:

The caterer must be able to accommodate special dietary needs and be flexible with menu changes as necessary. All dietary requirements should be communicated and confirmed in advance.

# **Event Disruption Contingency:**

In the event of unforeseen disruptions, such as extreme weather or equipment failure, you are required to have contingency plans in place, including backup equipment and staff, to ensure uninterrupted service.

# Reputation and Performance Assurance:

Must maintain high standards of service and quality that reflect positively on the event.

#### Regulatory Compliance.

The caterer must comply with all local health, safety, and labor regulations. You must hold the necessary licenses and insurance to operate within these guidelines.

Prepared by:

Noted by:

Recommending Approval:

Geraldine Valero
Project Coordinator

Mario P. Evio

Department Manager

Service Business Department

Ma. Lourdes D. Mediran Deputy Executive Director

Katrina C. Pineda

**Division Chief** 

Corporate Planning Division

Approved by:

Leah Pulido Ocampo

**Executive Director**