



Republic of the Philippines
 Province of Pampanga
 Bids and Awards Committee
 Provincial Capitol, City of San Fernando, (P) / (045) 435-5122

P.R. No./Date/End User: 22-3864 / 10-18-2022 / GO

RFQ No. 220802

Purpose: For special occasions of the Office of the Governor for three (3) months.

NOV 03 2022

REQUEST FOR QUOTATION

Company Name: _____
 Address: _____
 Tel. No. : _____

Please quote your lowest price for the requirements listed hereunder subject to the Terms and Conditions stated below and submit to this Office duly signed by you or your representative not later than 9:00 a.m. NOV 08 2022

APPROVED BUDGET FOR
 THE CONTRACT (ABC):
 PhP 975,000.00

FRANCIS V. MASLOG
 Vice Chairperson
 Bids and Awards Committee

TERMS AND CONDITIONS:

- All quotations may be typewritten or handwritten, placed in a sealed envelope.
- All quotations shall be valid for one hundred twenty (120) calendar days from the deadline of the submission of the same.
- Any erasures or overwriting shall be valid only if they are signed or initialed by the supplier or its authorized representative.
- Interested suppliers are required to submit their valid current Mayor's Permit, PhilGEPS Registration Number, and Income/BIR Tax Return (for ABCs above P500,000.00) upon submission of quotation. In lieu of the Mayor's Permit and PhilGEPS Registration Number, the PhilGEPS Certificate of Platinum Membership may be submitted. For new businesses, submit the BIR Certificate of Registration in lieu of the ITR.
- The applicable rate for late deliveries is one tenth (1/10) of one percent (1%) of the cost of the unperformed portion for everyday of delay.
- The Provincial Government of Pampanga reserves the right to accept or reject any quotation, and to annul the procurement process and reject all quotations at any time prior to contract award, without thereby incurring any liability to the affected supplier/s.
- The PGP also reserves the right to waive any required formality in the proposals received, and select the proposal which it determine to be the most advantageous to the government.

Item No.	Quantity	Unit	Item Description	Unit Price	Total Price
	1,500	set	Full Catering Services / Meal Package		
			Breakfast/Lunch/Dinner Set Meal , Dinner Set Meal and One (1) Serving Snack w/ Free Flowing Coffee.		
			The menu shall include but not limited to the following pre-identified variants		
			1.Breakfast one (1) variant served w/ rice any or combination of the following:		
			Longganisa, Scrambled Egg (with tomatoes) Corned Beef, Boiled Egg Arrozcaldo (Chicken & Egg), Torta Pandesal, Kutsinta, Breakfast Sausage, Mushroom Omelette.		
			2.Lunch & Dinner three (3) variants served w/ rice any or combination of the following and one (1) variant of dessert any of the following:		
			Bistig Baka, Kare-kare, Asadong Dila, Chicken Putchero, Asadong Manok, Chicken Fillet BBQ, Hito Fillet w/ Buro,		
			Continue next page... page 1 of 3		

Item No.	Quantity	Unit	Item Description	Unit Price	Total Price
			Relyenong Bangus, Shrimp Halabos & Squid Gambas,		
			Buttered Prawns, Chopsuey, Pinakbet, Bagnet Lechon,		
			Liempo, Chicken Pastel w/ quail eggs, Lumpiang Ubod,		
			Sisig, Bistig Bangus, Sigang Bangus king Bayabas, Suam Mais,		
			Tinolang Manok.		
			Dessert:		
			a. Leche Plan		
			b. Minatamis na Saging		
			c. Buko Pandan Salad		
			d. Tibuk-Tibuk		
			e. Fruit Salad		
			3. Snacks one (1) variant served any or combination of the following:		
			a. Pastrami sandwich & macaroni salad		
			b. Pasta Bolognese w/ garlic bread		
			c. Pancit Palabok & Tuna Apple Pandesal		
			d. Lasagna Cheese Rolls, Potato Waldorf Salad		
			Mini Croissants w/ Hutter & Jelly		
			e. Clubhouse Sandwich w/ Chips		
			-One (1) bottle of at least 350ml water included in all serving per meal & one (1) bottle of 200ml soda in snack		
			-Overflowing Coffee		
			Conditions:		
			1. Part of the quantity requirements in this project may be served buffet type or plated upon notification of the end-user at least 24 hours.		
			2. End-user may request for changes in the variants & drinks to be served based on the pre-identified variants.		
			3. Supplier will be notified within 24 hours for changes in the meal variants to be served, quantity of packs/serving, and mode of serving.		
			4. Supplier shall provide all the personnel requirements and paraphernalia for this project and must observe health protocols		
			5. Spoiled and soiled meals & snacks prior to serving shall be replaced immediately.		
			6. The duration & number of pax to be served based on the actual requirements as determined by the end-user.		
			7. Tables, chairs & covers shall be provided as required by the end-user.		
			8. Must have a fully equipped food service facility w/in the locality		
			Continue next page... page 2 of 3		

