

**RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:**

**Bid Receiving
PWGSC
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5
Bid Fax: (905) 615-2095**

**REQUEST FOR PROPOSAL
DEMANDE DE PROPOSITION**

**Proposal To: Public Works and Government
Services Canada**

We hereby offer to sell to Her Majesty the Queen in right of Canada, in accordance with the terms and conditions set out herein, referred to herein or attached hereto, the goods, services, and construction listed herein and on any attached sheets at the price(s) set out therefor.

**Proposition aux: Travaux Publics et Services
Gouvernementaux Canada**

Nous offrons par la présente de vendre à Sa Majesté la Reine du chef du Canada, aux conditions énoncées ou incluses par référence dans la présente et aux annexes ci-jointes, les biens, services et construction énumérés ici sur toute feuille ci-annexée, au(x) prix indiqué(s).

Comments - Commentaires

Title - Sujet Band & Drill Competition Facility	
Solicitation No. - N° de l'invitation W3027-14Q589/A	Date 2013-04-08
Client Reference No. - N° de référence du client W3027-4-Q5589	
GETS Reference No. - N° de référence de SEAG PW-\$TOR-033-6236	
File No. - N° de dossier TOR-3-36004 (033)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2013-04-24	Time Zone Fuseau horaire Eastern Daylight Saving Time EDT
F.O.B. - F.A.B. Specified Herein - Précisé dans les présentes Plant-Usine: <input type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input checked="" type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Martin, Lesley	Buyer Id - Id de l'acheteur tor033
Telephone No. - N° de téléphone (905) 615-2076 ()	FAX No. - N° de FAX (905) 615-2060
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction: see herein	

Instructions: See Herein

Instructions: Voir aux présentes

Vendor/Firm Name and Address

**Raison sociale et adresse du
fournisseur/de l'entrepreneur**

Issuing Office - Bureau de distribution

Public Works and Government Services Canada
Ontario Region
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5

Delivery Required - Livraison exigée see herein	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

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PART 1 - GENERAL INFORMATION

1. Security Requirement

There is no security requirement associated with the requirement.

2. Statement of Work

The Work to be performed is detailed under Article 2. Statement of Work of the resulting contract clauses.

3. Debriefings

After contract award, bidders may request a debriefing on the results of the bid solicitation process. Bidders should make the request to the Contracting Authority within 15 working days of receipt of the results of the bid solicitation process. The debriefing may be in writing, by telephone or in person.

PART 2 - BIDDER INSTRUCTIONS

1. Standard Instructions, Clauses and Conditions

All instructions, clauses and conditions identified in the bid solicitation by number, date and title are set out in the *Standard Acquisition Clauses and Conditions Manual*

(<https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual>) issued by Public Works and Government Services Canada.

Bidders who submit a bid agree to be bound by the instructions, clauses and conditions of the bid solicitation and accept the clauses and conditions of the resulting contract.

The 2003 (2012-11-19) Standard Instructions - Goods or Services - Competitive Requirements, are incorporated by reference into and form part of the bid solicitation.

2. Submission of Bids

Bids must be submitted only to Public Works and Government Services Canada (PWGSC) Bid Receiving Unit by the date, time and place indicated on page 1 of the bid solicitation.

3. Enquiries - Bid Solicitation

All enquiries must be submitted in writing to the Contracting Authority no later than seven (7) calendar days before the bid closing date. Enquiries received after that time may not be answered.

Bidders should reference as accurately as possible the numbered item of the bid solicitation to which the enquiry relates. Care should be taken by bidders to explain each question in sufficient detail in order to enable Canada to provide an accurate answer. Technical enquiries that are of a proprietary nature must be clearly marked "proprietary" at each relevant item. Items identified as "proprietary" will be treated as such except where Canada determines that the enquiry is not of a proprietary nature. Canada may edit the questions or may request that the Bidder do so, so that the proprietary nature of the question is eliminated, and the enquiry can be answered with copies to all bidders. Enquiries not submitted in a form that can be distributed to all bidders may not be answered by Canada.

4. Applicable Laws

Any resulting contract must be interpreted and governed, and the relations between the parties determined, by the laws in force in Ontario.

Bidders may, at their discretion, substitute the applicable laws of a Canadian province or territory of their choice without affecting the validity of their bid, by deleting the name of the Canadian province or territory specified and inserting the name of the Canadian province or territory of their choice. If no change is made, it acknowledges that the applicable laws specified are acceptable to the bidders.

PART 3 - BID PREPARATION INSTRUCTIONS

1. Bid Preparation Instructions

Canada requests that bidders provide their bid in separately bound sections as follows:

Section I: Technical Bid (2 hard copies)
Section II: Financial Bid (1 hard copies)
Section III: Certifications (1 hard copies)

Prices must appear in the financial bid only. No prices must be indicated in any other section of the bid.

Canada requests that bidders follow the format instructions described below in the preparation of their bid:

- (a) use 8.5 x 11 inch (216 mm x 279 mm) paper;
- (b) use a numbering system that corresponds to the bid solicitation.

In April 2006, Canada issued a policy directing federal departments and agencies to take the necessary steps to incorporate environmental considerations into the procurement process [Policy on Green Procurement](http://www.tpsgc-pwgsc.gc.ca/ecologisation-greening/achats-procurement/politique-policy-eng.html)

(<http://www.tpsgc-pwgsc.gc.ca/ecologisation-greening/achats-procurement/politique-policy-eng.html>). To assist Canada in reaching its objectives, bidders should:

- 1) use 8.5 x 11 inch (216 mm x 279 mm) paper containing fibre certified as originating from a sustainably-managed forest and containing minimum 30% recycled content; and
- 2) use an environmentally-preferable format including black and white printing instead of colour printing, printing double sided/duplex, using staples or clips instead of cerlox, duotangs or binders.

Section I: Technical Bid

In their technical bid, bidders should explain and demonstrate how they propose to meet the requirements and how they will carry out the Work.

Section II: Financial Bid

Bidders must submit their financial bid in accordance with the Basis of Payment. The total amount of Goods and Services Tax (GST) or Harmonized Sales Tax (HST) must be shown separately, if applicable.

1.1 Exchange Rate Fluctuation

C3011T (2010-01-11), Exchange Rate Fluctuation

Section III: Certifications

Bidders must submit the certifications required under Part 5.

PART 4 - EVALUATION PROCEDURES AND BASIS OF SELECTION

1. Evaluation Procedures

- (a) Bids will be assessed in accordance with the entire requirement of the bid solicitation including the technical and financial evaluation criteria.
- (b) An evaluation team composed of representatives of Canada will evaluate the bids.

1.1 Technical Evaluation

1.1.1 Mandatory Technical Criteria

#	Mandatory Criteria
M1	The bidder must provide the address of their proposed facility. The proposed facility must be located in London, Ontario.
M2	The bidder must provide documentation outlining the number of single occupancy rooms available.
M3	The bidder must provide documentation that outlines the size and capacity of their proposed gymnasiums, large theatre room, cafeteria, working room, and classroom. The Contracting Authority / Project Authority reserves the right to inspect the facility to confirm the information provided is accurate
M4	The bidder must provide a proposed menu for the period of the contract that includes Breakfast, Lunch and Dinner for all required days. The proposed menu must meet the Standards outlined in Annex A – Appendix 1

1.2 Financial Evaluation

1.2.1 Mandatory Financial Criteria

The Bidder must submit with its bid, pricing in accordance with Annex B - Basis of Payment, in Canadian Funds. Pricing must be provided for all firm requirements.

Bids will be evaluated based on the prices detailed in Annex B - Basis of Payment. The prices detailed in Annex B - Basis of Payment will be input into Annex C - Financial Evaluation for price evaluation purposes

The price used in the evaluation will be the Total Evaluated Cost which is calculated as follows:

Total Evaluated Cost is the sum of Evaluated Cost - Accommodations, Evaluated Cost - Meals, Evaluated Cost - Gymnasiums/Rooms and Evaluated Cost - Parking.

Evaluated Cost - Accommodations is the Sum of Extended Price.

Extended Price is the Estimated Quantity multiplied by the Firm Unit Price.

Evaluated Cost - Meals, Gymnasiums/Rooms and Parking are calculated the same as Evaluated Cost - Accommodations.

1.2.2 SACC Manual Clauses

A0220T (2007-05-25), Evaluation of Price

2. Basis of Selection

- 2.1** A bid must comply with the requirements of the bid solicitation and meet all mandatory technical evaluation criteria to be declared responsive. The responsive bid with the lowest evaluated price will be recommended for award of a contract.

PART 5 - CERTIFICATIONS

Bidders must provide the required certifications and related documentation to be awarded a contract. Canada will declare a bid non-responsive if the required certifications and related documentation are not completed and submitted as requested.

Compliance with the certifications bidders provide to Canada is subject to verification by Canada during the bid evaluation period (before award of a contract) and after award of a contract. The Contracting Authority will have the right to ask for additional information to verify bidders' compliance with the certifications before award of a contract. The bid will be declared non-responsive if any certification made by the Bidder is untrue, whether made knowingly or unknowingly. Failure to comply with the certifications, to provide the related documentation or to comply with the request of the Contracting Authority for additional information will also render the bid non-responsive.

1. Mandatory Certifications Required Precedent to Contract Award

1.1 Code of Conduct and Certifications - Related documentation

By submitting a bid, the Bidder certifies as per section 01 of Standard Instruction 2003, for himself and his affiliates, to be in compliance with the Code of Conduct and Certifications clause of the Standard instructions. The related documentation there in required will help Canada in confirming that the certifications are true.

2. Additional Certifications Precedent to Contract Award

The certifications listed below should be completed and submitted with the bid, but may be submitted afterwards. If any of these required certifications is not completed and submitted as requested, the Contracting Authority will so inform the Bidder and provide the Bidder with a time frame within which to meet the requirement. Failure to comply with the request of the Contracting Authority and meet the requirement within that time period will render the bid non-responsive.

2.1 Federal Contractors Program - Certification

Suppliers who are subject to the Federal Contractors Program (FCP) and have been declared ineligible contractors by Human Resources and Skills Development Canada (HRSDC) are no longer eligible to receive federal government contracts over the threshold for solicitation of bids as set out in the *Government Contracts Regulations*. Suppliers may be declared ineligible contractors either as a result of a finding of non-compliance by HRSDC, or following their voluntary withdrawal from the FCP for a reason other than the reduction of their workforce to less than 100 employees. Any bids from ineligible

contractors, including a bid from a joint venture that has a member who is an ineligible contractor, will be declared non-responsive.

The Bidder, or, if the Bidder is a joint venture the member of the joint venture, certifies its status with the FCP, as follows:

The Bidder or the member of the joint venture

- a) () is not subject to the FCP, having a workforce of less than 100 full-time or part-time permanent employees, and/or temporary employees having worked 12 weeks or more in Canada;
- b) () is not subject to the FCP, being a regulated employer under the *Employment Equity Act*, S.C. 1995, c. 44;
- c) () is subject to the requirements of the FCP, having a workforce of 100 or more full-time or part-time permanent employees, and/or temporary employees having worked 12 weeks or more in Canada, but has not previously obtained a certificate number from HRSDC, having not bid on requirements of \$200,000 or more;
- d) () has not been declared an ineligible contractor by HRSDC, and has a valid certificate number as follows: _____ .

Further information on the FCP is available on the HRSDC Web site.

PART 6 - RESULTING CONTRACT CLAUSES

1. Security Requirement

There is no security requirement associated with the requirement.

2. Statement of Work

The Contractor must perform the Work in accordance with the Statement of Work at Annex A.

3. Standard Clauses and Conditions

All clauses and conditions identified in the Contract by number, date and title are set out in the *Standard Acquisition Clauses and Conditions Manual*

(<https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual>) issued by Public Works and Government Services Canada.

3.1 General Conditions

2010C (2013-03-21), General Conditions - Services (Medium Complexity), apply to and form part of the Contract.

4. Term of Contract

4.1 Period of the Contract

The period of the Contract is from May 10, 2013 to May 12, 2013 inclusive.

5. Authorities

5.1 Contracting Authority

The Contracting Authority for the Contract is:

Name: Lesley Martin
Title: Supply Team Leader
Public Works and Government Services Canada
Acquisitions Branch
Address: 33 City Centre Drive, Suite 480C
Mississauga, Ontario
L5B 2N5

Telephone: 905-615-2076
Facsimile: 905-615-2060
E-mail address: Lesley.Martin2@pwgsc.gc.ca

The Contracting Authority is responsible for the management of the Contract and any changes to the Contract must be authorized in writing by the Contracting Authority. The Contractor must not perform work in excess of or outside the scope of the Contract based on verbal or written requests or instructions from anybody other than the Contracting Authority.

5.2 Project Authority

The Project Authority for the Contract is: Inserted at Contract Award

Name:
Organization:

Telephone :
E-mail address:

The Project Authority is the representative of the department or agency for whom the Work is being carried out under the Contract and is responsible for all matters concerning the technical content of the Work under the Contract. Technical matters may be discussed with the Project Authority, however the Project Authority has no authority to authorize changes to the scope of the Work. Changes to the scope of the Work can only be made through a contract amendment issued by the Contracting Authority.

5.3 Contractor's Representative

Name: _____
Title: _____
Address: _____

Telephone : _____
Facsimile: _____
E-mail address: _____

6. Payment

6.1 Basis of Payment - Limitation of Expenditure

The Contractor will be reimbursed for the costs reasonably and properly incurred in the performance of the Work, as determined in accordance with the Basis of Payment in Annex B, to a limitation of expenditure of \$ (insert at contract award). Customs duties are included, and Goods and Services Tax or Harmonized Sales Tax is extra, if applicable.

6.2 Limitation of Expenditure

1. Canada's total liability to the Contractor under the Contract must not exceed \$_____. Customs duties are included and Goods and Services Tax or Harmonized Sales Tax is extra, if applicable.
2. No increase in the total liability of Canada or in the price of the Work resulting from any design changes, modifications or interpretations of the Work, will be authorized or paid to the Contractor unless these design changes, modifications or interpretations have been approved, in writing, by the Contracting Authority before their incorporation into the Work. The Contractor must not perform any work or provide any service that would result in Canada's total liability being exceeded before obtaining the written approval of the Contracting Authority. The Contractor must notify the Contracting Authority in writing as to the adequacy of this sum:
 - i. when it is 75 percent committed, or
 - ii. four (4) months before the contract expiry date, or
 - iii. as soon as the Contractor considers that the contract funds provided are inadequate for the completion of the Work, whichever comes first.
3. If the notification is for inadequate contract funds, the Contractor must provide to the Contracting Authority a written estimate for the additional funds required. Provision of such information by the Contractor does not increase Canada's liability.

6.3 Single Payment

SACC Manual clause H1000C (2008-05-12) Single Payment

7. Invoicing Instructions

1. The Contractor must submit invoices in accordance with the section entitled "Invoice Submission" of the general conditions. Invoices cannot be submitted until all work identified in the invoice is completed.
2. Invoices must be distributed as follows:
 - a. The original and one (1) copy must be forwarded to the address shown on page 1 of the Contract for certification and payment.
 - b. One (1) copy must be forwarded to the Contracting Authority identified under the section entitled "Authorities" of the Contract.

8. Certifications

8.1 Compliance

Compliance with the certifications and related documentation provided by the Contractor in its bid is a condition of the Contract and subject to verification by Canada during the term of the Contract. If the Contractor does not comply with any certification, provide the related documentation or if it is determined that any certification made by the Contractor in its bid is untrue, whether made knowingly or unknowingly, Canada has the right, pursuant to the default provision of the Contract, to terminate the Contract for default.

9. Applicable Laws

The Contract must be interpreted and governed, and the relations between the parties determined, by the laws in force in Ontario.

10. Priority of Documents

If there is a discrepancy between the wording of any documents that appear on the list, the wording of the document that first appears on the list has priority over the wording of any document that subsequently appears on the list.

- (a) the Articles of Agreement;
- (b) the general conditions 2010C (2012-11-19), General Conditions - Goods (Medium Complexity);
- (c) Annex A, Requirement;
- (d) Annex B, Basis of Payment;
- (e) the Contractor's bid dated _____

11. Insurance

The Contractor is responsible for deciding if insurance coverage is necessary to fulfill its obligation under the Contract and to ensure compliance with any applicable law. Any insurance acquired or maintained by the Contractor is at its own expense and for its own benefit and protection. It does not release the Contractor from or reduce its liability under the Contract.

ANNEX A STATEMENT OF WORK

1. Regional Cadet Support Unit (RCSU) Central Detachment London will be hosting the Western Ontario Area (WOA) Band and Drill Competition 10 - 12 May 2013 in London, Ontario. Gymnasiums, accommodations and meals are required for the Competition. There will be approximately 800 cadets and staff involved with the Competition.

2. The Competition criteria to accommodate the indicated personnel are as follows:

- i. Accommodations, Meals and Facilities described herein must be located less than 25 km off the 400 Series Highways between London and Hamilton from Friday May 10, 2013 to Sunday May 12, 2013.
- ii. Accommodations must be available for approximately 300 personnel 6:00 pm Fri, 10 May and approximately 500 personnel Sat, 11 May. Single occupancy per bed with a maximum of two (2) beds per room, with shared bathroom facilities.

Accommodations must include the following as a minimum: bed linens, housekeeping, towels with each room

- iii. Meals must be provided buffet style.

Meals comprising of breakfast, lunch and dinner, or any combination of meals as requested, must be in accordance with the Canada Food Guide. The meals must be of high nutritional value, which will ensure that service members' and/or cadets undergoing training in the contractor's geographical area of responsibility, receive the necessary vitamins and calories required to perform a high level of physical and mental activity.

The contractor must conform to the meal standards specified in Appendix 1.

The contractor shall, except as otherwise stipulated, provide all equipment necessary, or desirable, for the fulfillment of the contractor's responsibilities including, without limitation: hot-food holding equipment; glassware; dinnerware; cutlery; utensils; and small ware (of disposable nature) for event site. RCSU Detachment London is reliant on the contractor's experience and skill in determining the suitability of such equipment for the provision of safe, efficient, and esthetically pleasing food handling and serving. The contractor is responsible to ensure that all equipment is kept in a neat, clean, and sanitary condition at all times.

Dates and quantities as per Appendix 1.

Between each meal, cadets must have access to the remaining fruit and juice from the meals

- iv. The meal hours must be as follows:

Breakfast : 0600 - 0900 hrs

Lunch : 1100 - 1300 hrs

Supper : 1600 - 1800 hrs

Bagged Lunch: Duty staff will pick up at approximately 4:00 PM on May 10 and 11, 2013

- v. The Cafeteria space must seat 200-350 personnel to dine per sitting. Cafeteria must provide flexible meal hours commencing 6:00 AM 11 May to 1:00 PM 12 May and be located within the residence building, to conveniently feed up to 800 personnel per meal;

vi. The Contractor must provide suitable garbage and refuse containers throughout all area's and be responsible for all garbage removal costs and fees connected with the service.

vii. The Contractor must provide one (1) gymnasium that is a minimum 110' x 135' with a divider wall. The gymnasium must be located within close proximity from residence and be available from 6:00 am May 11, 2013 to 12:00 pm May 12, 2013

The gymnasium must have theatre style spectator seating for a minimum of 500 people.

viii. The Contractor must provide one (1) gymnasium that is a minimum 68' x 100'. The gymnasium must be within 500M of the other gymnasium provided as per g. Above.

The gymnasium must be available from 6:00 am May 11, 2013 to 12:00 pm May 12, 2013

The gymnasium must be located in an area to ensure sound levels from the band competition will not interfere with concurrent drill activities occurring in the other gymnasium

The gymnasium must have spectator seating available for a minimum of 200 people.

ix. The Contractor must provide one (1) large theatre room with a minimum capacity of 250 people. The theatre room must include A/V to show DVD movies for the full capacity of people to view.

The theatre room must be within 500 M of the residence building

x. The Contractor must provide one (1) room approximately 30' x 30' located in the residence building for use as reception area. The room must be equipped with a fridge and coffee maker including coffee, condiments and cups for 15 people for use.

The room must be available from 1:00 pm May 10, 2013 to 1:00 pm May 12, 2013.

xi. The Contractor must provide one (1) classroom in close proximity (within 50 M) of each gymnasiums from 6:00 AM 11 May to 12:00 PM 12 May inclusive.

xii. The Contractor must provide restricted access to the gymnasiums and accommodations for individuals not involved in the Band and Drill Competition.

xiii. The Contractor must provide a suitable parking area and easy access for loading and unloading of personnel from commercial coaches (approximately 30 buses).

xiv. The Contractor must provide parking passes for 30 personnel (staff members of DND) from May 10, 2013 to May 12, 2013 inclusive.

3. The Contractor must provide the Project Authority information regarding the following:

Cost for daytime visitor parking 7:00 AM 11 May to 2:00 PM 12 May and/or indicate area for free weekend parking

4. The Contractor will be provided a loosely finalized amount of people within 30 days of the Contract start date with the finalized amount being provided no later than May 3, 2013.

The loosely finalized amount will be within 5% to 7% of the finalized amount.

Appendix 1
Approximate Room and Meal Numbers

Date	Day of Week	Rooms	Breakfast	Lunch	Bagged Lunches	Dinner
10 May 13	Friday	300	N/A	N/A	15	N/A
11 May 13	Saturday	500	300	900	15	500
12 May 13	Sunday	N/A	500	N/A	160	N/A

MEAL REQUIREMENTS

The Contractor must provide the following for each person, for each meal as outlined below:

1. Breakfast

- a. Citrus Fruit and/or fruit/vegetable juice
- b. Cereal, one cooked and/or two ready-to-eat
- c. Eggs any style and one breakfast entrée (e.g. Pancakes)
- d. Two kinds of breakfast meat plus cheese or yogurt
- e. One kind of vegetable (e.g. baked beans, fried potato)
- f. Two kinds of bread products with accompaniments
- g. At least two hot and two cold beverages including milk

2. Lunch/Supper

- a. Soup
- b. 2 freshly prepared hot protein dishes with appropriate, accompaniments and least 1 is to be solid meat, fish or poultry (e.g. roast, cutlet, steak, chop, fillet, chicken breast). Second choice can be a starch choice such as pasta or casserole (e.g. Lasagna, Sheppard's Pie or stew).
- c. 1 of the choices must not be fried
- d. 2 other cooked vegetables
- e. Selection of salads as per the Salad Bar Menu (below)
- f. 2 prepared dessert item, two fresh fruit choices and /or yogurt
- g. Bread and /or rolls
- h. At least two hot and two cold beverages including milk

3. Salad Bar Menu -

Each lunch and dinner must have a salad bar choice and offer the following as a minimum:

- a. Green Salad - Vary mixture from meal to meal. Ingredients may include lettuce, fresh spinach, slices radishes, onion rings, sliced cucumber, tomato wedges, diced green peppers, etc. Salad dressings are to be served separately.

The Contractor may provide additional salad bar choices that include but are not limited to the following:

- a. Coleslaw - vary mixture from meal to meal by changing ingredients added to cabbage such as raisins, apples, carrots, etc.

- b. Vegetables - Radishes, green onions, celery sticks, carrot sticks, turnip sticks, sliced cucumber, tomato wedges, mushrooms, sliced zucchini or chilled canned tomatoes, etc. Four selections are to be made available.

Bagged Lunch – Suggested Menu Choices

MENU 1

Italian Style Submarine 12"	285 g
Fruit juice (100% pure)	2 x 200 ml
Fresh Fruit	one piece
Brownies	120 g
Dry Raisins	21 g
Napkin	1 each

MENU 2

Two sandwiches, white or whole wheat bread and offer a meat and salad filling option	150 g sliced meat and 125 g salad
Fruit juice (100% pure)	2 x 200 ml
Fresh Fruit	One piece
Carmel Strudel	120 g
Dry Raisins	21 g
Napkins	1 each

MENU 3

Vegetarian Ciabatta	250 g
Fruit juice (100% pure)	2 x 200 ml
Fresh Fruit	One piece
Chocolate cookies	110 g
Dry Raisins	21 g
Napkins	1 each

Standard Portion Sizes

The Contractor must provide the meal requirements listed above based on the following Standard Portion Sizes:

1. Breakfast

Eggs, large	2 each
Ham/Back Bacon	50 g (raw)
Bacon	3 slices (40/48 slices per Kg raw)
Sausages	2 each (12/500 g raw)
Hot cakes	2 X 100 ml ladles of batter
French Toast	2 slices
Cereal w/milk	hot 200 ml (cooked) plus 125 ml of milk cold Indiv pkg or 250 ml plus 125 ml of milk
Cheese	35 g

Muffin	1 each (150 g)
Bagel	1 each (125 g)
Croissants	1 each (70 g)
Toast	2 slices (each 40 g)

2. Lunch and Supper

Soup	250 ml
Steaks and chops (bone in)	300 g (raw)
Chicken pieces (bone-in)	300 g (raw)
Steak (boneless)	260 g (raw)
Boneless meal/poultry	175 g (cooked) (200 g raw)
Fish (steaks, fillet)	175 g (raw)
Fish (battered)	175 g (cooked)
Stews	350g (cooked) (250 ml ladle)
Casserole dishes	350 g (cooked) (250 ml ladle)
Pasta w/sauce (main entrée)	175 g of pasta, 200 ml of sauce
Three-decker sandwich 1 each	150 g of meat total
Hamburger 1 each	190 g raw
Hot-dog 80 g	2 ea @ 40 g or 1 ea @ 80 g
Pizza 1 each	1/6 of a 40 cm diameter pizza (240 g)
Tacos 2 each	
Burritos 1 each	150 g
Sandwich: Sandwich fillings – Sandwich fillings –	1 each salad 125 g sliced meat 150 g
Submarine	(15 cm long) 1 each (150 g sliced meat or 125 g mixed filling)
Sliced meat for cold plate	90 g
Starch Item - potatoes, rice, pasta	125 g (cooked) (2 ea 125 ml spoon, 2 ea #16 scoop)
Vegetables	90 g (125 ml spoon)
Salad Items	6" bowl or 8" plate
Canned Fruite	175 ml
Fresh Fruit (individual)	1 each
Fresh Grapes/Berries/Slice Fruits	125 ml or 90 g
Pudding & Jello	125 ml
Icecream	125 ml
Fruit yogurt	175 ml
Cake	1 piece (5 cm x 5 cm x 7 cm)
Pie	1 piece (1/8 of 22 cm diameter pie)
Squares	1 piece (5 cm x 5 cm x 2.5 cm)
Cookies	7.5 cm diam - 2 each
Cookies	12.5 cm diam - 1 each
Doughnuts / Sweet buns	1 each
Bread	1 slice
Dinner Roll	1 each

Solicitation No. - N° de l'invitation

W3027-14Q589/A

Client Ref. No. - N° de réf. du client

W3027-4-Q5589

Amd. No. - N° de la modif.

File No. - N° du dossier

TOR-3-36004

Buyer ID - Id de l'acheteur

tor033

CCC No./N° CCC - FMS No/ N° VME

3. Beverages

Juice - 100% pure	250 ml
Milk (2%, 1%, skim, choc, non dairy)	250 ml
Fruit Drinks	250 ml
Hot Beverages	250 ml

ANNEX B BASIS OF PAYMENT

The Contractor will be paid in accordance with the firm all inclusive rates outlined below. Pricing includes but is not limited to - delivery, supply/rental, installation, labour costs, removal of equipment, any travel costs, any costs to subcontractors, and any other expenses due to the fulfillment of the Contract.

Pricing is for the full period of the contract and does not include GST/HST.

1. Accommodations

Description	Firm All Inclusive Unit Price Per Bed
Single Occupancy Bed - May 10	\$
Single Occupancy Bed - May 11	\$

2. Meals

Description	Firm All Inclusive Unit Price Per Meal
Breakfast	\$
Lunch	\$
Supper	\$
Bagged Lunch	\$

3. Gymnasiums/Rooms

Description	Firm All Inclusive Price Per Room
Gymnasium (minimum 110 x 135) 6:00 am May 11, 2013 to 12:00 pm May 12, 2013	\$
Gymnasium (minimum 68 x 100) 6:00 am May 11, 2013 to 12:00 pm May 12, 2013	\$
Theatre - including AV	\$
Cafeteria	\$
Reception Area Room 1:00 pm May 10, 2013 to 1:00 pm May 12, 2013	\$
Classroom 6:00 am May 11, 2013 to 12:00 pm May 12, 2013	\$

4. Parking

Description	Quantity	Firm Unit Price	Firm Extended Price
Parking Pass - May 10, 20103	30	\$	\$
Parking Pass - May 11, 2013	30	\$	\$
Parking Pass - May 12, 2013	30	\$	\$

ANNEX C FINANCIAL EVALUATION

For evaluation purposes, a bid price analysis will be performed using firm unit prices from Annex B - Basis of payment and estimated quantities. The estimated quantities are used as a guideline for evaluation purposes and are not a guarantee of actual usage.

1. Accommodations

Description	Estimated Quantity	Firm All Inclusive Unit Price Per Bed	Extended Price
Single Occupancy Bed - May 10	300	\$	\$
Single Occupancy Bed - May 11	500	\$	\$

Evaluated Cost - Accommodations \$ _____

2. Meals

Description	Estimated Quantity	Firm All Inclusive Unit Price Per Meal	Extended Price
Breakfast	800	\$	\$
Lunch	900	\$	\$
Supper	500	\$	\$
Bagged Lunch	190	\$	\$

Evaluated Cost - Meals \$ _____

3. Gymnasiums/Rooms

Description	Firm All Inclusive Price Per Room
Gymnasium (minimum 110 x 135) 6:00 am May 11, 2013 to 12:00 pm May 12, 2013	\$
Gymnasium (minimum 68 x 100) 6:00 am May 11, 2013 to 12:00 pm May 12, 2013	\$
Theatre - including AV	\$
Cafeteria	\$
Reception Area Room 1:00 pm May 10, 2013 to 1:00 pm May 12, 2013	\$
Classroom 6:00 am May 11, 2013 to 12:00 pm May 12, 2013	\$

Evaluated Cost - Gymnasiums/Rooms \$ _____

Solicitation No. - N° de l'invitation

W3027-14Q589/A

Client Ref. No. - N° de réf. du client

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tor033

CCC No./N° CCC - FMS No/ N° VME

4. Parking

Description	Quantity	Firm Unit Price	Firm Extended Price
Parking Pass - May 10, 20103	30	\$	\$
Parking Pass - May 11, 2013	30	\$	\$
Parking Pass - May 12, 2013	30	\$	\$

Evaluated Cost - Parking \$ _____

Total Evaluated Cost \$ _____