

RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:
Bid Receiving Public Works and Government
Services Canada/Réception des soumissions
Travaux publics et Services gouvernementaux
Canada
Room 1650, 635 8th Ave. S.W.
Calgary
Alberta
T2P 3M3

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 Catering Services	
Solicitation No. - N° de l'invitation W3537-13S147/A	Date 2013-02-19
Client Reference No. - N° de référence du client W3537-13S147	
GETS Reference No. - N° de référence de SEAG PW-\$CAL-128-6055	
File No. - N° de dossier CAL-2-35057 (128)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2013-03-07	Time Zone Fuseau horaire Mountain Standard Time MST
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input checked="" type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Espeut, Ian	Buyer Id - Id de l'acheteur cal128
Telephone No. - N° de téléphone (403) 292-5115 ()	FAX No. - N° de FAX (403) 292-5786
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction: DEPARTMENT OF NATIONAL DEFENCE ASU Calgary GENERAL SIR ARTHUR CURRIE BLDG 4225 CROWCHILD TRAIL S.W. CALGARY Alberta T3E1T8 Canada	

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/Travaux
publics et Services gouvernementaux Canada
Room 1650, 635 8th Ave. S.W.
Calgary
Alberta
T2P 3M3

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. Requirement

The requirement is detailed under Article 2 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.

Due to the nature of the bid solicitation, bids transmitted by email to PWGSC will not be accepted.

3. Enquiries - Bid Solicitation

All enquiries must be submitted in writing to the Contracting Authority no later than _____ (___) 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 Alberta.

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 (1 hard copy)

Section II: Financial Bid (1 hard copy)

Section III: Certifications (1 hard copy)

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>). 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

1.2 SACC Manual Clauses

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

Failure to meet any of the following mandatory criteria at bid closing will render your submission non-responsive and it will be given no further consideration.

- a. Supporting documentation for mandatory requirements as requested in Annex "A", Requirement.
- b. Provision of pricing as requested in Annex "B", Basis of Payment.

1.2 Financial Evaluation

The total aggregate offer will be calculated by multiplying the unit price for each line item by the associated estimated usage and summing the values.

Calculation will be applied to each option year of pricing and all periods will be totalled to determine the total evaluated aggregate bid price of the Offer.

SACC Manual Clause A0220T (2007-05-25), Evaluation of Price

2. Basis of Selection

SACC Manual Clause A0069T (2007-05-25), Basis of Selection

A bid must comply with all requirements of the bid solicitation 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

- 1.1.1** By submitting a bid, the Bidder certifies, for himself and his affiliates, to be in compliance with the Code of Conduct and Certifications clause of the Standard instructions. The related documentation hereinafter mentioned will help Canada in confirming that the certifications are true. By submitting a bid, the Bidder certifies that it is aware, and that its affiliates are aware, that Canada may request additional information, certifications, consent forms and other evidentiary elements proving identity or eligibility. Canada may also verify the information provided by the Bidder, including the information relating to the acts or convictions specified herein, through independent research, use of any government resources or by contacting third parties. Canada will declare non-responsive any bid in respect of which the information requested is missing or inaccurate, or in respect of which the information contained in the certifications is found to be untrue, in any respect, by Canada. The Bidder and any of the Bidder's affiliates, will also be required to remain free and clear of any acts or convictions specified herein during the period of any contract arising from this bid solicitation.

Bidders who are incorporated, including those bidding as a joint venture, must provide with their bid or promptly thereafter a complete list of names of all individuals who are currently directors of the Bidder. Bidders bidding as sole proprietorship, including those bidding as a joint venture, must provide the name of the owner with their bid or promptly thereafter. Bidders bidding as societies, firms, partnerships or associations of persons do not need to provide lists of names. If the required names have not been received by the time the evaluation of bids is completed, Canada will inform the Bidder of a time frame within which to provide the information. Failure to comply will render the bid non-responsive. Providing the required names is a mandatory requirement for contract award.

Canada may, at any time, request that a Bidder provide properly completed and Signed Consent Forms ([Consent to a Criminal Record Verification](http://www.tpsgc-pwgsc.gc.ca/app-acq/forms/formulaires-forms-eng.html) form- PWGSC-TPSGC 229) (<http://www.tpsgc-pwgsc.gc.ca/app-acq/forms/formulaires-forms-eng.html>) for any or all individuals aforementioned within the time specified. Failure to provide such Consent Forms within the time period provided will result in the bid being declared non-responsive.

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 - over \$25,000 and below \$200,000

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.

2.2 Former Public Servant Certification

Contracts with former public servants (FPS) in receipt of a pension or of a lump sum payment must bear the closest public scrutiny, and reflect fairness in the spending of public funds. In order to comply with Treasury Board policies and directives on contracts with FPS, bidders must provide the information required below.

Definitions

For the purposes of this clause, "former public servant" is any former member of a department as defined in the Financial Administration Act, R.S., 1985, c. F-11, a former member of the Canadian Armed Forces or a former member of the Royal Canadian Mounted Police. A former public servant may be:

- an individual;
- an individual who has incorporated;
- a partnership made of former public servants; or
- a sole proprietorship or entity where the affected individual has a controlling or major interest in the entity.

"lump sum payment period" means the period measured in weeks of salary, for which payment has been made to facilitate the transition to retirement or to other employment as a result of the implementation of various programs to reduce the size of the Public Service. The lump sum payment period does not include the period of severance pay, which is measured in a like manner.

"pension" means, a pension or annual allowance paid under the Public Service Superannuation Act (PSSA), R.S., 1985, c.P-36, and any increases paid pursuant to the Supplementary Retirement Benefits Act, R.S., 1985, c.S-24 as it affects the PSSA. It does not include pensions payable pursuant to the Canadian Forces Superannuation Act, R.S., 1985, c.C-17, the Defence Services Pension Continuation Act, 1970, c.D-3, the Royal Canadian Mounted Police Pension Continuation Act, 1970, c.R-10, and the Royal Canadian Mounted Police Superannuation Act, R.S., 1985, c.R-11, the Members of Parliament Retiring Allowances Act, R.S., 1985, c.M-5, and that portion of pension payable to the Canada Pension Plan Act, R.S., 1985, c.C-8.

Former Public Servant in Receipt of a Pension

As per the above definitions, is the Bidder a FPS in receipt of a pension? Yes () No ()

If so, the Bidder must provide the following information, for all FPS in receipt of a pension, as applicable:

name of former public servant;
date of termination of employment or retirement from the Public Service.

By providing this information, Bidders agree that the successful Bidder's status, with respect to being a former public servant in receipt of a pension, will be reported on departmental websites as part of the published proactive disclosure reports in accordance with Contracting Policy Notice: 2012-2 and the Guidelines on the Proactive Disclosure of Contracts.

Work Force Reduction Program

Is the Bidder a FPS who received a lump sum payment pursuant to the terms of a work force reduction program? Yes () No ()

If so, the Bidder must provide the following information:

name of former public servant;
conditions of the lump sum payment incentive;
date of termination of employment;
amount of lump sum payment;
rate of pay on which lump sum payment is based;
period of lump sum payment including start date, end date and number of weeks;
number and amount (professional fees) of other contracts subject to the restrictions of a work force reduction program.

For all contracts awarded during the lump sum payment period, the total amount of fees that may be paid to a FPS who received a lump sum payment is \$5,000, including the Goods and Services Tax or Harmonized Sales Tax.

2.3 Education and Experience

2.3.1 SACC Manual clause A3010T (2010-08-16) Education and Experience

PART 6 - RESULTING CONTRACT CLAUSES

1. Security Requirement

There is no security requirement associated with the requirement.

2. Requirement

The Contractor must provide catering services in accordance with the Requirement 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 (2012-11-19), 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 date of Contract for one year.

4.2 Option to Extend the Contract

The Contractor grants to Canada the irrevocable option to extend the term of the Contract by up to two (2) additional one (1) year periods under the same conditions. The Contractor agrees that, during the extended period of the Contract, it will be paid in accordance with the applicable provisions as set out in the Basis of Payment.

Canada may exercise this option at any time by sending a written notice to the Contractor at least thirty (30) calendar days before the expiry date of the Contract. The option may only be exercised by the Contracting Authority, and will be evidenced for administrative purposes only, through a contract amendment.

5. Authorities

5.1 Contracting Authority

The Contracting Authority for the Contract is:

Ian Espeut
Supply Officer
Public Works and Government Services Canada
Acquisitions Branch
Western Region

Solicitation No. - N° de l'invitation

W3537-13S147/A

Amd. No. - N° de la modif.

Buyer ID - Id de l'acheteur

ca1128

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

W3537-13S147

File No. - N° du dossier

CAL-2-35057

CCC No./N° CCC - FMS No/ N° VME

1650, 635 8 Ave SW
Calgary, AB T2P 3M3

Telephone: 403.292.5115
Facsimile: 403.292.5786
E-mail address: ian.espeut@pwgsc-tpsgc.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:

To be announced at award of Contract.

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: _____

Company: _____

Address: _____

Telephone: _____

Facsimile: _____

Email: _____

6. Payment

6.1 Basis of Payment - Limitation of Expenditure - Task Authorizations

The Contractor will be reimbursed for the costs reasonably and properly incurred in the performance of the Work specified in the authorized Task Authorization (TA), as determined in accordance with the Basis of Payment in Annex B, to the limitation of expenditure specified in the authorized TA.

Canada's liability to the Contractor under the authorized TA must not exceed the limitation of expenditure specified in the authorized TA. Customs duties are included and Goods and Services Tax or Harmonized Sales Tax is extra, if applicable.

No increase in the liability of Canada or in the price of the Work specified in the authorized TA 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 authorized, in writing, by the Contracting Authority before their incorporation into the Work.

6.2 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 consignee.

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 Alberta.

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) Services (Medium Complexity);
- (c) Annex A, Requirement;
- (d) Annex B, Basis of Payment;
- (e) the Contractor's bid dated _____

11. SACC *Manual* Clauses

A9041C	Salvage	2008-05-12
A9062C	Site Regulations	2007-05-25
B7500C	Excess Goods	2006-06-16

12. Insurance

G1005C	Insurance	2008-05-12
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ANNEX "A"
REQUIREMENT

For the provision of all material, equipment, labour, tools and supervision to provide catering services for the Cormack Armoury at Red Deer, Alberta on an as and when required basis during the period of the Contract.

The Contractor must demonstrate how they meet the following mandatory requirements:

- A. The Contractor must currently be in the catering business.
- B. The Contractor must prepare food from a Health Department inspected premises and provide Proof of Inspection
- C. The Contractor's Head Chef must hold a minimum qualification of a Red Seal or equivalent certificate in cooking.

The Contractor will be responsible for the following:

- A. Provide a catering service for personnel numbering between 12 to 150, in multiple locations on an as required basis.
- B. All paper plates, plastic cutlery, napkins and condiments must be provided by the Contractor.
- C. Delivery, set-up and clean-up must be performed by the Contractor.
- D. Although there may be a requirement for another location, most of the feeding will be at the Cormack Armoury at 4402 - 55 St in Red Deer, AB.
- E. All meals must be of nutritional value and in accordance with the menu selected in accordance with the Canada Food Guide.
- F. Contractor must ensure that all food preparation/cooking follows standardized recipes or equivalent, takes place as close as possible to actual time of consumption and that meals/box lunches are prepared from quality ingredients.
- G. The Contractor will be notified of rations requirements as soon as possible and no later than 48 hours prior to the requirement. Cancellations will be made at least 24 hours prior to the requirement.
- H. For each meal, menu items will be decided on by the Customer from the selections presented.

ANNEX "B"**BASIS OF PRICING***Prices quoted herein are to be exclusive of GST.***A. Contract Period - Date of Contract Award for period of one year****1. Breakfast Menu**

Hot Breakfast	Estimated Quantity	Unit Cost
<i>Items A-D below are examples of hot breakfasts to be provided per the end user's request.</i>	143	\$_____/Meal
A. Scrambled eggs; Bacon or Ham or Sausage; Hash browns, Toast with jam or muffin; coffee or tea; and juice		
B. Pancakes or French Toast; Bacon or Ham or Sausage; Hash browns, Toast with jam or muffin; coffee or tea; and juice		
C. Hot cereal; muffins or danish or croissant; fresh fruit cup; milk; juice; coffee or tea		
D. Omelette with choice of three of the following: ham, red/green peppers, onions, mushrooms, cheese and hashbrowns, muffin or Danish or croissant, coffee or tea and juice		

2. Lunch Menu

Hot Lunches	Estimated Quantity	Unit Cost
<i>Items A-K below are examples of hot lunches to be provided per the end user's request.</i>	198	\$_____/Meal
A. Chicken cordon bleu; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
B. Chicken tetrazini; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
C. Chicken stirfry; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
D. Roast chicken; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
E. Italian lasagna (beef); hot vegetable; garlic bread; salad; milk or juice; coffee or tea		
F. Beef stroganoff; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
G. Hot roast beef sandwich; rice or potato; hot vegetable; salad; milk or		

juice; coffee or tea		
H. Stirfry beef; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
I. Fettuccine alfredo with chicken; hot vegetable; garlic bread; salad; milk or juice; coffee or tea		
J. Chili in a bread bowl; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
K. Breaded fish (cod or haddock); rice or potato; hot vegetable; salad; milk or juice; coffee or tea		

All hot lunches are to include a bun with butter/margarine and dessert trays.

Salad choices as follows: tossed salad, caesar salad, pasta salad, greek salad, potato salad or coleslaw.

Potato choices as follows: Mashed potatoes, roasted potatoes, boiled potatoes, scalloped potatoes.

Choice of two desserts to be available: assorted finger pastries, fruit pies, puddings, doughnuts, mixed fresh fruit, cakes.

Classic Lunch	Estimated Quantity	Unit Cost
Items A-C below are examples of classic lunches to be provided per the end user's request.	198	\$_____ ____/Meal
A. Soup or salad; sandwich; dessert; milk or juice; coffee or tea		
B. Soup or salad; quiche (vegetable or ham and cheese); dessert; milk or juice; coffee or tea		
C. Soup or salad; tourtiere; dessert; milk or juice; coffee or tea		
Box Lunch	Estimated Quantity	Unit Cost
Items A-C below are examples of box lunches to be provided per the end user's request.	277	\$_____ ____/BL
A. Sandwich; fruit; dessert; cheese and crackers; salad or vegetable with dip; juice and milk		
B. Sandwich; fruit; chocolate or nutrigrain bar; cheese and crackers; salad or vegetable with dip; juice and milk		
C. Sandwich; fruit; chips; cheese and crackers; salad or vegetable with dip; juice and milk		

All box lunches must come in separate containers (preferably a cardboard box) with condiments, napkins and utensils.

Sandwiches to include a deli meat (roast beef, turkey, ham, kolbassa, summer sausage), cheese slices and lettuce.

3. Dinner Menu

Buffet Dinner	Estimated Quantity	Unit Cost
<i>Items A-K below are examples of dinners to be provided per the end user's request.</i>	198	\$_____ ___/Meal
A. Chicken cordon bleu; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
B. Chicken tetrazini; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
C. Chicken stirfry; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
D. Roast chicken; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
E. Italian lasagna (beef); hot vegetable; garlic bread; salad; milk or juice; coffee or tea		
F. Beef stroganoff; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
G. Hot roast beef sandwich; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
H. Stirfry beef; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
I. Fettuccine alfredo with chicken; hot vegetable; garlic bread; salad; milk or juice; coffee or tea		
J. Chili in a bread bowl; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
K. Breaded fish (cod or haddock); rice or potato; hot vegetable; salad; milk or juice; coffee or tea		

All dinners are to include a bun with butter/margarine and dessert trays.

Salad choices as follows: tossed salad, caesar salad, pasta salad, greek salad, potato salad or coleslaw.

Potato choices as follows: Mashed potatoes, roasted potatoes, boiled potatoes, scalloped potatoes.

Choice of two desserts to be available: assorted finger pastries, fruit pies, puddings, doughnuts, mixed fresh fruit, cakes.

4. Beverages

Based on individual portions	Unit Cost
A. Coffee/tea with meals/tray	\$ _____/Cup
B. Milk with meals/tray	\$ _____/Glass
C. Juice with meals/tray	\$ _____/Ea
D. Soft Drink with meals/tray	\$ _____/Ea
E. Bottled Water with meals/tray	\$ _____/Ea

A. Option Year One - Dates to be determined at Contract Award

1. Breakfast Menu

Hot Breakfast	Estimated Quantity	Unit Cost
<i>Items A-D below are examples of hot breakfasts to be provided per the end user's request.</i>	143	\$ _____/Meal
A. Scrambled eggs; Bacon or Ham or Sausage; Hash browns, Toast with jam or muffin; coffee or tea; and juice		
B. Pancakes or French Toast; Bacon or Ham or Sausage; Hash browns, Toast with jam or muffin; coffee or tea; and juice		
C. Hot cereal; muffins or danish or croissant; fresh fruit cup; milk; juice; coffee or tea		
D. Omelette with choice of three of the following: ham, red/green peppers, onions, mushrooms, cheese and hashbrowns, muffin or Danish or croissant, coffee or tea and juice		

2. Lunch Menu

Hot Lunches	Estimated Quantity	Unit Cost
<i>Items A-K below are examples of hot lunches to be provided per the end user's request.</i>	198	\$ _____/Meal
A. Chicken cordon bleu; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
B. Chicken tetrazini; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
C. Chicken stirfry; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
D. Roast chicken; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		

E. Italian lasagna (beef); hot vegetable; garlic bread; salad; milk or juice; coffee or tea		
F. Beef stroganoff; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
G. Hot roast beef sandwich; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
H. Stirfry beef; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
I. Fettuccine alfredo with chicken; hot vegetable; garlic bread; salad; milk or juice; coffee or tea		
J. Chili in a bread bowl; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
K. Breaded fish (cod or haddock); rice or potato; hot vegetable; salad; milk or juice; coffee or tea		

All hot lunches are to include a bun with butter/margarine and dessert trays.

Salad choices as follows: tossed salad, caesar salad, pasta salad, greek salad, potato salad or coleslaw.

Potato choices as follows: Mashed potatoes, roasted potatoes, boiled potatoes, scalloped potatoes.

Choice of two desserts to be available: assorted finger pastries, fruit pies, puddings, doughnuts, mixed fresh fruit, cakes.

Classic Lunch	Estimated Quantity	Unit Cost
<i>Items A-C below are examples of classic lunches to be provided per the end user's request.</i>	198	\$_____ ____/Meal
A. Soup or salad; sandwich; dessert; milk or juice; coffee or tea		
B. Soup or salad; quiche (vegetable or ham and cheese); dessert; milk or juice; coffee or tea		
C. Soup or salad; tourtiere; dessert; milk or juice; coffee or tea		
Box Lunch	Estimated Quantity	Unit Cost
<i>Items A-C below are examples of box lunches to be provided per the end user's request.</i>	277	\$_____ ____/BL
A. Sandwich; fruit; dessert; cheese and crackers; salad or vegetable with dip; juice and milk		
B. Sandwich; fruit; chocolate or nutrigrain bar; cheese and crackers; salad or vegetable with dip; juice and milk		
C. Sandwich; fruit; chips; cheese and crackers; salad or vegetable with dip; juice and milk		

All box lunches must come in separate containers (preferably a cardboard box) with condiments, napkins and utensils.

Sandwiches to include a deli meat (roast beef, turkey, ham, kolbassa, summer sausage), cheese slices and lettuce.

3. Dinner Menu

Buffet Dinner	Estimated Quantity	Unit Cost
<i>Items A-K below are examples of dinners to be provided per the end user's request.</i>	198	\$ _____ _____/Meal
A. Chicken cordon bleu; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
B. Chicken tetrazini; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
C. Chicken stirfry; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
D. Roast chicken; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
E. Italian lasagna (beef); hot vegetable; garlic bread; salad; milk or juice; coffee or tea		
F. Beef stroganoff; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
G. Hot roast beef sandwich; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
H. Stirfry beef; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
I. Fettuccine alfredo with chicken; hot vegetable; garlic bread; salad; milk or juice; coffee or tea		
J. Chili in a bread bowl; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
K. Breaded fish (cod or haddock); rice or potato; hot vegetable; salad; milk or juice; coffee or tea		

All dinners are to include a bun with butter/margarine and dessert trays.

Salad choices as follows: tossed salad, caesar salad, pasta salad, greek salad, potato salad or coleslaw.

Potato choices as follows: Mashed potatoes, roasted potatoes, boiled potatoes, scalloped potatoes.

Choice of two desserts to be available: assorted finger pastries, fruit pies, puddings, doughnuts, mixed fresh fruit, cakes.

4. Beverages

Based on individual portions	Unit Cost
A. Coffee/tea with meals/tray	\$ _____/Cup
B. Milk with meals/tray	\$ _____/Glass
C. Juice with meals/tray	\$ _____/Ea
D. Soft Drink with meals/tray	\$ _____/Ea
E. Bottled Water with meals/tray	\$ _____/Ea

A. Option Year Two - Dates to be determined at Contract Award

1. Breakfast Menu

Hot Breakfast	Estimated Quantity	Unit Cost
<i>Items A-D below are examples of hot breakfasts to be provided per the end user's request.</i>	143	\$ _____/Meal
A. Scrambled eggs; Bacon or Ham or Sausage; Hash browns, Toast with jam or muffin; coffee or tea; and juice		
B. Pancakes or French Toast; Bacon or Ham or Sausage; Hash browns, Toast with jam or muffin; coffee or tea; and juice		
C. Hot cereal; muffins or danish or croissant; fresh fruit cup; milk; juice; coffee or tea		
D. Omelette with choice of three of the following: ham, red/green peppers, onions, mushrooms, cheese and hashbrowns, muffin or Danish or croissant, coffee or tea and juice		

2. Lunch Menu

Hot Lunches	Estimated Quantity	Unit Cost
<i>Items A-K below are examples of hot lunches to be provided per the end user's request.</i>	198	\$ _____/Meal
A. Chicken cordon bleu; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
B. Chicken tetrazini; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
C. Chicken stirfry; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
D. Roast chicken; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		

E. Italian lasagna (beef); hot vegetable; garlic bread; salad; milk or juice; coffee or tea		
F. Beef stroganoff; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
G. Hot roast beef sandwich; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
H. Stirfry beef; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
I. Fettuccine alfredo with chicken; hot vegetable; garlic bread; salad; milk or juice; coffee or tea		
J. Chili in a bread bowl; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
K. Breaded fish (cod or haddock); rice or potato; hot vegetable; salad; milk or juice; coffee or tea		

All hot lunches are to include a bun with butter/margarine and dessert trays.

Salad choices as follows: tossed salad, caesar salad, pasta salad, greek salad, potato salad or coleslaw.

Potato choices as follows: Mashed potatoes, roasted potatoes, boiled potatoes, scalloped potatoes.

Choice of two desserts to be available: assorted finger pastries, fruit pies, puddings, doughnuts, mixed fresh fruit, cakes.

Classic Lunch	Estimated Quantity	Unit Cost
<i>Items A-C below are examples of classic lunches to be provided per the end user's request.</i>	198	\$_____ ____/Meal
A. Soup or salad; sandwich; dessert; milk or juice; coffee or tea		
B. Soup or salad; quiche (vegetable or ham and cheese); dessert; milk or juice; coffee or tea		
C. Soup or salad; tourtiere; dessert; milk or juice; coffee or tea		

Box Lunch	Estimated Quantity	Unit Cost
<i>Items A-C below are examples of box lunches to be provided per the end user's request.</i>	277	\$_____ ____/BL
A. Sandwich; fruit; dessert; cheese and crackers; salad or vegetable with dip; juice and milk		
B. Sandwich; fruit; chocolate or nutigrain bar; cheese and crackers; salad or vegetable with dip; juice and milk		
C. Sandwich; fruit; chips; cheese and crackers; salad or vegetable with dip; juice and milk		

All box lunches must come in separate containers (preferably a cardboard box) with condiments, napkins and utensils.

Sandwiches to include a deli meat (roast beef, turkey, ham, kolbassa, summer sausage), cheese slices and lettuce.

3. Dinner Menu

Buffet Dinner	Estimated Quantity	Unit Cost
<i>Items A-K below are examples of dinners to be provided per the end user's request.</i>	198	\$ _____ _____/Meal
A. Chicken cordon bleu; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
B. Chicken tetrazini; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
C. Chicken stirfry; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
D. Roast chicken; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
E. Italian lasagna (beef); hot vegetable; garlic bread; salad; milk or juice; coffee or tea		
F. Beef stroganoff; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
G. Hot roast beef sandwich; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
H. Stirfry beef; rice or noodles; hot vegetable; salad; milk or juice; coffee or tea		
I. Fettuccine alfredo with chicken; hot vegetable; garlic bread; salad; milk or juice; coffee or tea		
J. Chili in a bread bowl; rice or potato; hot vegetable; salad; milk or juice; coffee or tea		
K. Breaded fish (cod or haddock); rice or potato; hot vegetable; salad; milk or juice; coffee or tea		

All dinners are to include a bun with butter/margarine and dessert trays.

Salad choices as follows: tossed salad, caesar salad, pasta salad, greek salad, potato salad or coleslaw.

Potato choices as follows: Mashed potatoes, roasted potatoes, boiled potatoes, scalloped potatoes.

Choice of two desserts to be available: assorted finger pastries, fruit pies, puddings, doughnuts, mixed fresh fruit, cakes.

Solicitation No. - N° de l'invitation

W3537-13S147/A

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

W3537-13S147

Amd. No. - N° de la modif.

File No. - N° du dossier

CAL-2-35057

Buyer ID - Id de l'acheteur

cal128

CCC No./N° CCC - FMS No/ N° VME

4. Beverages

Based on individual portions	Unit Cost
A. Coffee/tea with meals/tray	\$ _____/Cup
B. Milk with meals/tray	\$ _____/Glass
C. Juice with meals/tray	\$ _____/Ea
D. Soft Drink with meals/tray	\$ _____/Ea
E. Bottled Water with meals/tray	\$ _____/Ea