

RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:
**Public Works and Government Services / Travaux
publics et services gouvernementaux**
Kingston Procurement
Des Acquisitions Kingston
86 Clarence Street, 2nd floor
Kingston
Ontario
K7L 1X3
Bid Fax: (613) 545-8067

SOLICITATION AMENDMENT MODIFICATION DE L'INVITATION

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Solicitation remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les mêmes.

Comments - Commentaires

Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur

Issuing Office - Bureau de distribution
Public Works and Government Services / Travaux
publics et services gouvernementaux
Kingston Procurement
Des Acquisitions Kingston
86 Clarence Street, 2nd floor
Kingston
Ontario
K7L 1X3

Title - Sujet Accommodations / Meals Regatta	
Solicitation No. - N° de l'invitation W0114-12Q838/A	Amendment No. - N° modif. 001
Client Reference No. - N° de référence du client W0114-12Q838	Date 2012-05-10
GETS Reference No. - N° de référence de SEAG PW-\$KIN-620-5848	
File No. - N° de dossier KIN-1-36746 (620)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2012-05-18	Time Zone Fuseau horaire Eastern Daylight Saving Time EDT
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: Porter, Marta M.	Buyer Id - Id de l'acheteur kin620
Telephone No. - N° de téléphone (613) 547-7587 ()	FAX No. - N° de FAX (613) 545-8067
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée	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

Solicitation No. - N° de l'invitation

W0114-12Q838/A

Amd. No. - N° de la modif.

001

Buyer ID - Id de l'acheteur

kin620

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

W0114-12Q838

File No. - N° du dossier

KIN-1-36746

CCC No./N° CCC - FMS No/ N° VME

Amendment 001 to Solicitation – Accommodations / Meals Regatta

Questions from a bidder with response back from Public Works and Government Services Canada.

Q1. 1. 1.7.1 Do you have a sample menu from the client for breakfast and dinner? We have a wide range of options and pricing and I am looking for some guidelines.

A1. Annex "A" - Requirement, 1.7 Meals, has been amended to include sample menus as per the following:

Refer: Annex "A" - Requirement, 1.7 Meals

Insert: The Contractor must provide meals to include the following standard items listed in the sample menus below:

Sample Breakfast Menu

Category	Meal Item Availability Standard
Fruit	<ul style="list-style-type: none"> ➤ grapefruit ➤ orange ➤ fruit salad ➤ 4 other types of fruit <div style="border: 1px solid black; padding: 5px; display: inline-block; margin-left: 10px;">total of 8 varieties</div>
Juice	<ul style="list-style-type: none"> ➤ <u>3 varieties:</u> <ul style="list-style-type: none"> ◆ 2 fruit (100% pure), and ◆ 1 vegetable
Entrée	➤ eggs any style
	<ul style="list-style-type: none"> ➤ <u>cereals:</u> ¹ <ul style="list-style-type: none"> ◆ 1 hot type; and ◆ 7 varieties of ready-to-eat cereals
	➤ 2 breakfast entrées
Meats	➤ 2 varieties of hot breakfast meat
	➤ 1 cold meat or
	➤ 1 meat spread
Cheese	➤ 3 varieties of processed cheese
	➤ 4 varieties of yogurt ²
Starch	➤ 2 breakfast starch items
Vegetable	➤ 1 breakfast vegetable
Bread Product	➤ 2 freshly baked products
	➤ 2 types of bread products (2 varieties of each)
	➤ 3 varieties of loaves
Beverages	<ul style="list-style-type: none"> ➤ <u>3 types of hot beverages:</u> <ul style="list-style-type: none"> ◆ coffee ◆ tea ◆ hot chocolate, cappuccino
	<ul style="list-style-type: none"> ➤ <u>2-3 types of cold beverages (3 if non-dairy are provided):</u> <ul style="list-style-type: none"> ◆ dairy (4 varieties) ◆ fruit drinks (4 varieties) ◆ non-dairy beverage
Condiments	<ul style="list-style-type: none"> ➤ 2 spreads ➤ 5 varieties of jam/jellies, ➤ honey, syrup, butter, margarine, ketchup, mayonnaise, mustard, hot sauce, meat sauce

Sample Salad Bar Dinner Menu

Leaf	➤ 1 leaf salad pre-mixed	
	➤ 1 leaf salad which allows diner to select from following ingredients and add dressing: <ul style="list-style-type: none"> ♦ sliced radishes, onion rings, diced cucumber, diced tomato, diced green peppers 	
Raw Vegetables	➤ 8 varieties	
Starch, Bean, or Marinated Salad	➤ 3 varieties per meal ¹	
Protein Choice	➤ 1 type of protein choice	
Meatless Protein Choice	➤ 1 meatless protein choice	
	➤ 2 <u>types of cheese</u> : <table border="1" data-bbox="649 871 795 976"> <tr> <td> • 1 hard • 1 soft </td> <td>Total of 4 varieties</td> </tr> </table>	• 1 hard • 1 soft
• 1 hard • 1 soft	Total of 4 varieties	
Pickles	➤ 5 varieties of pickles	
Condiments	➤ mustard, ketchup, mayonnaise (reg and low fat), vinegar, oil ➤ 3 varieties of meat sauce ➤ <u>salad dressings</u> : <ul style="list-style-type: none"> • 5 varieties of regular • 5 varieties of low fat ➤ 3 varieties of crackers ➤ salt, pepper, and other assorted spices	

Sample Dinner Menu

Category	Meal Item Availability Standard
Soup	➤ 1 freshly prepared soup
Main Entrée ^{3 4}	➤ 2 freshly prepared hot protein dishes with appropriate accompaniments <ul style="list-style-type: none"> ♦ at least 1 is to be solid meat, fish or poultry (e.g., roast, cutlet, steak, chop, fillet, chicken breast)
	➤ 1 pasta choice with 2 varieties of sauce ➤ 1 variety of the following dishes: <ul style="list-style-type: none"> ♦ pizza, ♦ hamburger, ♦ hot dog, ♦ tacos, ♦ burritos, or similar dishes
Starch	➤ 2 starch choices ⁶
Vegetable	➤ 2 cooked vegetables ⁷
Salads	➤ Selection of salads as per the Salad Bar Menu
Fruit	➤ 6 types of fresh fruit to a maximum combination of 8 varieties
Dessert	➤ 2 prepared desserts
	➤ 4 types of baked desserts
	➤ 2 varieties of ice cream
	➤ 4 varieties of yogurt
Bread Products	➤ 3 types of bread
	♦ <u>Loaves</u> : <ul style="list-style-type: none"> • 4 varieties
Beverages	➤ <u>3 types of hot beverages</u> : <ul style="list-style-type: none"> ♦ coffee ♦ tea ♦ hot chocolate, cappuccino
	➤ <u>4-5 types of cold beverages (5 if non-dairy are provided)</u> : <ul style="list-style-type: none"> ♦ dairy (4 varieties) ♦ fruit/ vegetable juice, ♦ fruit drinks (4 varieties) ♦ non-dairy beverage ♦ pop (4 varieties)

Q2. 1.6.1 How are we to incorporate the cost of laundry service into the cost of hotel rooms? There is a coin operated laundry on site but we have no way of giving money or knowing how much to give each person per room per day.

A2. Bidder's must include the cost of two (2) loads per guest in their bid. Laundry facilities are required to ensure technical clothing is clean and dry for competitors.

If your tender has already been forwarded and you wish to revise same, this revision should be faxed and reach the bid receiving area before the closing date. The tender number and the closing date are to be shown on the first page of your fax.