

Financial Bid Presentation S

The estimated number of events, estimated hours and estimated number of guests for each event type is an estimate. Canada will issue a task authorisation form which will identify the dates of the event, the number of persons well as the event type and the items to be served. The Contractor will then invoice Canada based on the prices shown.

B5.1 Labour Costs

Position (Title and Description of Responsibilities)		A
		Hourly Price
B5.1.1	Executive Chef	£0.00
B5.1.2	Account Manager	£0.00
B5.1.3	Alternate Account Manager	£0.00
B5.1.4	Other Key Personnel	£0.00
		Estimate

B5.2 Event Type: Breakfast (As and When Requested)

Breakfast

Items		E
		Price Per Item
B5.2.1	Pancakes, Waffles or French Toast Canadian style with Maple syrup	£0.00
B5.2.2	Yoghurt pots	£0.00
B5.2.3	Fruit Platter	£0.00
B5.2.4	Choice of Protein (Sausage/Bacon/Ham)	£0.00
B5.2.5	Choice of Eggs	£0.00
B5.2.6	Variety of Pastries and healthy alternatives	£0.00
B5.2.7	Assorted Juice	£0.00
B5.2.8	Coffee/Tea/Decaf (including condiments)	£0.00
B5.2.9	Still/Sparkling Water	£0.00
B5.2.10	Ice Water	£0.00
		H = ESTIMATED COST PER EVENT
		I = ESTIMATED HOURS

B5.3 Event Type: Working Lunch (As and When Requested)

Working Lunch

	K
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Items		Price Per Item
B5.3.1	Assorted Sandwiches - 5 varieties including one vegetarian with assorted breads	£0.00
B5.3.2	Seasonal Green Salad	£0.00
B5.3.3	Pasta Salad	£0.00
B5.3.4	Crudite Platter	£0.00
B5.3.5	Crisps or healthy alternative	£0.00
B5.3.6	Fruit Bowl	£0.00
B5.3.7	Selection of Non-Alcoholic beverages	£0.00
B5.3.8	Ice Water	£0.00
		N = ESTIMATED COST PER E
		O = ESTI

Event Type: Buffet Service (As and When Requested)

B5.4 Buffet Service (Attended Hot Buffet)

Items		Q
		Price Per Item
B5.4.1	One (1) meat	£0.00
B5.4.2	One (1) fish option	£0.00
B5.4.3	Two (2) varieties of salads/Vegetarian option	£0.00
B5.4.4	One (1) side dish/Starch/Carbohydrate	£0.00
B5.4.5	One (1) dessert	£0.00
B5.4.6	Selection of Bread Rolls with butter portions	£0.00
B5.4.7	Coffee/Tea/Hot Water	£0.00
B5.4.8	Condiment for coffee and tea	£0.00
B5.4.9	Still/Sparkling Water	£0.00
		T = ESTIMATED COST PER E
		U = ESTI

B5.5 Event Type: Plated Dinner(As and When Resquested)

Plated Dinner

Items		W
		Price Per Item
B5.5.1	An Assortment of Fresh Breads with Butter	£0.00

B5.5.2	Salad	£0.00
B5.5.3	Roasted Asparagus	£0.00
B5.5.4	Rice Pilaf	£0.00
B5.5.5	Salmon Filet with Lemon and Caper Sauce	£0.00
B5.5.6	Dessert	£0.00
B5.5.7	Assorted Non-Alcoholic beverages	£0.00
B5.5.8	Coffee/Tea/Decaf	£0.00
B5.5.9	Ice Water	£0.00
B5.5.10	Canadian Red/White Wine	£0.00
		Z = ESTIMATED COST PER E
		A1 = EST

Event Type: Coffee /Tea Service (As and When Resquested)

B5.6 Coffee / Tea Service

	Items	C1
		Price Per Item
B5.6.1	Coffee/Tea/Decaf	£0.00
B5.6.2	Assorted Non Alcoholic Beverages	£0.00
B5.6.3	Assorted Pastries or healthy alternative	£0.00
B5.6.4	Ice Water	£0.00
		F1 = ESTIMATED COST PER EV
		G1 = EST

B5.7 Event Type: Reception (As and When Resquested)

Reception

	Items	I1
		Price Per Item
B5.7.1	5 passed Hors d'oeuvres	£0.00
B5.7.2	1 - Beef Carpaccio on a Rye Bread Crostini with Garlic and Horseradish Aioli	£0.00
B5.7.3	2 - Cucumber Cups with Dill Cream and Smoked Salmon	£0.00
B5.7.4	3 - Maritime Lobster Roll Bite	£0.00
B5.7.5	4 - Mustard and Bacon Crusted Chicken Bites with Maple Mustard Sauce	£0.00
B5.7.6	5 - Watermelon Cubes with Feta and Mint	£0.00

B5.7.7	Platter of Canadian Cheeses (4 types), served with Sliced Apples, Grapes, and Strawberries	£0.00
B5.7.8	Charcuterie (4 types) served with assorted Breads and Crackers, Mixed Nuts, and appropriate Accomtrments (e.g. mustards, olives, cornichons)	£0.00
B5.7.9	Full bar with Canadian Beer, and Wine as well as Canadian Premium Liquors when available	£0.00
L1 = ESTIMATED COST PER EV		
M1 = ESTI		

Proposed total price of the initial contract	
(D + J + P + V + B1 + H1 + N1)	£0.00

heet

imate to be used for **evaluation purposes only**. When there is an
nel required, the number of hours required for each personnel as
submitted below:

B	C (A X B)
Estimated Number of Hours	Estimated Total
5,000	£0.00
5,000	£0.00
5,000	£0.00
5,000	£0.00
D = Sum of Column C ated Total Yearly Labour Costs	£0.00

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F	G (E X F)
Estimated Number of Guests	Estimated Total
25	£0.00
25	£0.00
25	£0.00
25	£0.00
25	£0.00
25	£0.00
25	£0.00
25	£0.00
25	£0.00
25	£0.00
25	£0.00
VENT (Total Sum of Column G)	£0.00
IMATED NUMBER OF EVENTS	20
J = SUBTOTAL (H X I)	£0.00

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L	M (K X L)
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Estimated Number of Guests	Estimated Total
30	£0.00
30	£0.00
30	£0.00
30	£0.00
30	£0.00
30	£0.00
30	£0.00
30	£0.00
30	£0.00
EVENT (Total Sum of Column M)	£0.00
ESTIMATED NUMBER OF EVENTS	40
P = SUBTOTAL (N X O)	£0.00

t)

R	S (Q X R)
Estimated Number of Guests	Estimated Total
50	£0.00
50	£0.00
50	£0.00
50	£0.00
50	£0.00
50	£0.00
50	£0.00
50	£0.00
50	£0.00
50	£0.00
EVENT (Total Sum of Column S)	£0.00
ESTIMATED NUMBER OF EVENTS	20
V = SUBTOTAL (T X U)	£0.00

X	Y (W X X)
Estimated Number of Guests	Estimated Total
50	£0.00

100	£0.00
100	£0.00
100	£0.00
ENT (Total Sum of Column K1)	£0.00
IMATED NUMBER OF EVENTS	50
N1 = SUBTOTAL (L1 X M1)	£0.00

