

NOTE: THIS IS A RATE ONLY BASED CONTRACT FOR 60 MONTHS

Item Number	Description	Unit	Quantity	Rate Only
	<u>PRELIMINARY & GENERAL</u>			
	I) The NEC 3 Term service Contract -Option A: Priced contract with the price list With amendments April 2013 in Conjunction with the contract Data is taken to be incorporated herein			
	II)The tenderer is deemed to have taken cognisance of the Above mentioned documents for the full intent and meaning of each clause .These clauses are referred to by clause number and heading only			
	III) Where standard clauses or options are not applicable to this contract such modifications ,corrections or supplements as are necesssary are given under each relevent clause.			
	Core Clauses			
	Clause 11			
	Option A : Clause 11.2 (19) The prices are the amount stated in the price column of the price schedule. Where a quantity is stated for an item in the price schedule, the price is calculated by multiplying the quantity by the rate.			
	Clause 11.2 (12) The price list is the price list unless later changed in accordance with this contract.			
	Supply, supervision, labour and provision of equipment necessary to carry out the catering services solutions in Eskom Real Estate: Eskom Reasearch And Innovation Centre for the period of three (3) years .			
	The contrator shall ensure that all safety regulations and measures are applied and enforced during the execution of the contract. Reference is made to part C3 of contract data for a detailed scope of works.			
	<u>FIXED</u>			
1	Includes but not limited to Insurances, Establishment, Additional equipment and Kitchen Smalls	Item	1	
	<u>OVERHEAD COSTS EXCLUDED IN THE PRICE PER PLATE</u>			
2	Operation and maintenance, Health and Safety, Quality, Training including Medicals	month	1	
	<u>TRANSPORT COST</u>			
3	Rate per kilometer	km	1	
	<u>EVENTS STAFF</u>			
4	Waitresses (each)	HOUR	1	
5	Cashier (each)	HOUR	1	
6	Events coordinator (each)	HOUR	1	
	TOTAL CARRIED TO SUMMARY			

	<u>MAIN MEAL</u>			
	<u>Meals are inclusive of (labour and groceries).</u>			
	<u>ERIC - Lunch estimated 350 people per day</u>			
1	Red meat meal	each	1	
2	White meat meal	each	1	
3	Vegetarian meal	each	1	
4	Salad	each	1	
5	Fruit	each	1	
6	Fruit Juice Glass 200ml (no Sub)	each	1	
	<u>ERIC - Dessert</u>			
7	Baked dessert with custard	each	1	
	<u>SPECIAL CATERING</u>			
	<u>Office beverage services pause areas in vending machine</u>			
8	Restretto	each	1	
9	Americano	each	1	
10	Cappuccino	each	1	
11	Hot chocolate	each	1	
12	Espresso	each	1	
13	Americano with milk	each	1	
14	Caffe Latte	each	1	
15	Café Mocha	each	1	
16	Double Espresso	each	1	
17	Flat white	each	1	
18	Coffee	each	1	
19	Latte Macchiato	each	1	
20	Pause Area/Conference cup	each	1	
21	1,5kg Coffee	each	1	
22	2,5 Kg Sugar	each	1	
	<u>Pause Areas</u>			
23	Boxes of Tea Bags 100s	each	1	
24	Rooibos Teabags 80s	each	1	
25	Full Cream Milk	each	1	
26	Low fat 2% Milk	each	1	
27	Plastic Teaspoons 500s	each	1	
28	Disposable Cup pack of 50	each	1	
29	Coffee creamer 750g	each	1	
	<u>ERIC CAFE</u>			
30	Espresso, double espresso, macchiato, espresso con panna, cappuccino, skinny cappuccino, cappuccino con panna, choccoccino, caffe latte Italiano, latte macchiato, espresso filter coffee and iced macchiato.	each	1	
31	Hot chocolate, Horlicks, Milo, Mocha hot chocolate.	each	1	
32	Iced coffee: Original latte, Mocha latte, Biaco latte	each	1	
33	Assorted types fruit juice	each	1	
34	Selection of teas: Five roses, Rooibos, Earlgray, English breakfast tea, green tea, and Herbal tea	each	1	
35	Bakery: Croissants served with preserves, Mixed jumbo muffins, Assorted sandwiches, Scones with preserves	each	1	
36	Confectionary: Assorted cakes slice from display fridge	each	1	
37	Toasted sandwiches: mozzarella and tomato, chicken mayo, bacon and egg, salami, mozzarella, and tomato	each	1	
38	Light lunches	each	1	
	<u>EVENTS</u>			
	<u>Banquet menus and cocktail menus</u>			
39	Continental Breakfast assorted Items	each	1	
40	Finger lunch for 10-12 People	each	1	
41	Mini filled croissants for 10-12 People	each	1	
42	Mini wraps platter for 10-12 People	each	1	
43	Mini Pita bread Platters for 10 -12 People	each	1	
44	Fruit kebabs (fruits in season) for 10-12 People	each	1	
45	Cold meat platters for 10-12 People	each	1	
46	Special Party Pack	each	1	
47	Sandwich platter for 10 -12 People	each	1	
48	Vegetarian meal	each	1	

49	Cheese platter for 10 -12 People	each	1	
50	Crudites platter for 10-12 People	each	1	
51	Seafood platter for 10 -12 People	each	1	
52	Meat platter for 10 -12 People	each	1	
53	Bottled water (still or sparkling)	each	1	
54	Soft drinks	each	1	
55	Fruit juices	each	1	
56	Scones with Jam and cheese	each	1	
57	Lunch meal of the day	each	1	
58	Halaal Meal	each	1	
59	Special Braai	each	1	
60	125 pack Fomo take away plates	each	1	
61	Serviettes box of 1x1000	each	1	
62	Event co-ordinator over time	each	1	
63	Water coolers	each	1	
64	Bar fridges	each	1	
65	Coffee Machines	each	1	
66	Table cloths	each	1	
67	Napkins pack of 12	each	1	
68	Plastic tea spoons pack of 250	each	1	
69	Plastic spoons pack of 250	each	1	
70	Plastic forks pack of 250	each	1	
71	Plastic knives pack of 250	each	1	
72	Wooden wrapped toothpicks pack of 1000	each	1	
73	Salt satchets pack of 1000	each	1	
74	Pepper satchets pack of 1000	each	1	
75	Consumables	each	1	
76	Quarterly Service /Cleaning of kitchen Canopy extractor	Quarterly	20	
	TOTAL CARRIED TO SUMMARY			