



REQUEST FOR QUOTES (RFQ)

Description of Goods/ Service required	VIP Breakfast and Lunch - Aviation Youth Show – GAAL Airport	
SPECIFICATIONS/ DESCRIPTION		
ITEM/ SERVICE	QUANTITY	
<p>Dates: 13 June 2024 Venue: GAAL Airport (Limpopo) Time: 07:00 Number of delegates: 40</p> <p>Breakfast:</p> <p>Tea station: Cappuccino, Douwe coffee, Hot Chocolate or Milo, Decaf coffee, honey, green tea, English tea, Pure Rooibos tea, Full/Low cream milk, canderels, brown and white sugar and bottled water, fresh lemon slices.</p> <p>Liqui Fruit cans (Orange, Cranberry & Apple).</p> <p>Fruit platter (Fresh seasonal fruit platter) 200ml Woolworths yogurts assorted. Hot breakfast (fried and boiled eggs, cheese frankfurter, bacon, mushroom, sauce)</p> <p>Cold breakfast (cold meats) Muffins, croissants with fillings, Scones with Cheese, jam and butter Health breads.</p> <p>LUNCH:</p> <ul style="list-style-type: none"> • Lamb Stew (well cooked) • Chicken Breyani • Fried fish • Dumpling • Spinach/Morogo • Harbard squash • Green Salad (feta, olives, avocado, etc) • Beetroot • Chakalaka and Coleslaw <p>Dessert: Malva Pudding and hot Custard</p> <ul style="list-style-type: none"> • Drinks: 1pp x ice cold Fizzy drink (Coke, Fanta grape, Fanta orange, Crème soda, Spar berry, Sprite, Appletizers/Appetizers) • 1 x 500ml ice cold water bottles <p>Serviettes and toothpicks Salt and Pepper containers Including appropriate 5-star cutlery, crockery, tables, and tablecloths. Food must be well presented and warm (Prices must include delivery and collection) Include cutlery, crockery, tables and tablecloths for set up, Caterer must</p>	40pax	
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<p>note that we have up serving stations, therefore, they need to provide enough serving dishes.</p> <p>2 x Waiters</p> <p>They must be well and neatly dressed in black and white. They will have to clean the tables and ensure that plates are removed from them when delegates are done eating-they will be briefed accordingly.</p> <p>The caterer must bring the garbage black plastics and take away plates.</p> <p>The supplier is required to treat this service very professionally, provide clean and presentable food stations, use clean dome serving dishes, and use uniformed equipment and cutlery. The serving stations must also have black tablecloths.</p>	
<p>GENERAL/ COMMENTS: We will conduct site inspections prior to the event, Health Certificate is required.</p>	
<p>Budget: Yes</p>	<p>Cost Centre Code: 01-01-00</p>