

# **REQUEST FOR QUOTATION**

		Date :RFQ No :
Company/Business Name	:	
Address	:	
Business/Mayor's Permit Number	:	
TIN	:	
PhilGEPS Registration Number (required)	:	

The CIVIL AVIATION AUTHORITY OF THE PHILIPPINES (CAAP), through its Bids and Awards Committee (BAC), intends to procure LEASE OF VENUE FOR THE 59<sup>TH</sup> DIRECTORS GENERAL OF CIVIL AVIATION (DGCA) CONFERENCE DINNER FOR OCTOBER 15, 2024 through Section 53.10 (Negotiated Procurement – Lease of Real Property and Venue) of the 2016 revised Implementing Rules and Regulations of Republic Act. No, 9184.

LOT NO.	DESCRIPTION	APPROVED BUDGET FOR THE CONTRACT (ABC)
1	LEASE OF VENUE FOR THE 59 <sup>TH</sup> DIRECTORS GENERAL OF CIVIL AVIATION (DGCA) CONFERENCE DINNER FOR OCTOBER 15, 2024	PhP1,125,000.00

Please submit your duly signed quotation addressed to the Bids and Awards Committee (BAC) Chairperson and to the given address below, on or before **9:00 AM of August 23, 2024**, subject to the compliance with the Terms and Conditions provided on this Request of Quotation (RFGQ)

### ATTY. DANJUN C. LUCAS

Chairperson, Bids and Awards Committee BAC Office, PMO Building, CAAP, Mia Road, Pasay City Telephone No: (+632) 8246-4988loc2236 Email: bac@caap.gov.ph

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Interested service provider shall also submit the following documents along with the quotation on or before the above specified deadline of submission of quotation:

- a. Copy of 2024 Mayors' or Business Permit; and
- b. Latest Income/Business Tax Return

For any clarification, you may contact the BAC Secretariat at (+632) 8246-4988 loc 2236 or send email to bac@caap.gov.ph.

ATTY. DAN IUN C. LUCAS Chairperson, Bids and Awards Committee

#### INSTRUCTIONS:

Note: Failure to follow these instructions will disqualify your entire quotation.

- 1) Do not alter the contents of this form in any way.
- 2) The use of this RFQ is <u>highly encouraged</u> to minimize errors or omissions of the required mandatory provisions . In cas of any changes, bidders must use or refer to the latest version of the RFQ, except when the latest version of the RFQ only pertains to deadline of extension

If another form Is used other than the latest RFQ, the quotation shall contain all the mandatory requirements/provisions including manifestation on the agreement with the Terms and Conditions below.

In case a prospective supplier/service provider submits a filled out RFQ with a supporting document (i.e., a price quotation in a different format), both documents shall be considered unless there will be discrepancies. In this case, provisions in the RFQ shall prevail.

- 3) All mandatory technical specifications (with asterisk) must be complied with. Failure to comply with the mandatory requirements shall render the quotation ineligible/disqualified.
- 4) Quotations may be submitted through electronic mail at <u>bac@caap.gov.ph</u>
- 5) Quotations, including documentary requirement, received after the deadline shall not be accepted. For quotations submitted via electronic mail, the date and time of receipt indicated in the e-mail shall be considered.

#### **TERMS AND CONDITIONS:**

- 1. Bidders shall provide correct and accurate information required in this form.
- 2. Any interlineations, erasures, or overwriting shall be valid only if they are signed or initiated by you or any of your duly authorized representative/s.
- 3. Price quotation/s must be valid for a period of forty-five (45) calendar days from the deadline of submission.
- 4. Price quotation/s, to be denominated in Philippine peso, shall include all taxes, duties, and/or levies payable.
- 5. Quotations exceeding the Approved Budget for the Contract shall be rejected.
- 6. In case of two or more bidders are determined to have submitted the Lowest Calculated Quotation/Lowest calculated and Responsive Quotation, the CAAP shall adopt and employ "draw lots" as the tie-breaking methods to finally determine the single winning provider in accordance with GPBB Circular 06-2005.
- 7. Award of contract shall be made to the lowest quotation which complies with the technical specifications, requirements and other terms and conditions stated herein.
- 8. The item/s shall be delivered according to the accepted offer of the bidder.
- 9. Item/s delivered shall be inspected on the scheduled date and time of the CAAPP. The delivery of the item/s shall be acknowledged upon delivery to confirm the compliance with the technical specifications.
- 10. Payment shall be made after delivery and upon the submission of the required supporting documents, i.e. order Slip and/or Billing Statement, by the supplier, contractor, or consultant. Our Government Servicing Bank, i.e., the Land bank of the Philippines, shall credit the amount due to the identified bank account of the supplier, contractor, or consultant not earlier than twenty-four (24) hours but not later than forty-eight (48) hours, upon receipt of our advice. Please note that the corresponding bank transfer fee, if any, shall be chargeable to the account of the supplier, contractor, or consultant.
- 11. Liquidated damages equivalent to one-tenth of one percent (0.1%) of the value of the goods not delivered within the prescribed delivery period shall be imposed per day of delay. The CAAP may terminate the contract once the cumulative amount of liquidated damages reaches ten percent (10%) of the amount of the contract, without prejudice to other courses of action and remedies open to it
- 12. The procuring entity may cancel or terminate the contract at any time in accordance with the grounds provided under RA No. 9184 and it's 2016 revised IRR
- 13. The RFQ, Purchase Order (PO), and other related document for the abovestated Procurement projects shall be deemed to form part of the contract

After having carefully read and accepted the Instructions and Terms and Conditions, I/we submit our quotation/s for the item/s as follows:

	October 15, 20	124	
	Minimum Technical Specifications	Offered Technical Specification/Service	Statement of Compliance ("Comply" or "Not Comply")
	Note: None-compliance with the minimum requi	red specifications shall be reje	ected.
RE	QUIREMENTS:		
1	Availability		
	<ul> <li>Inclusive date of occupancy/event</li> <li>A. Date of Event:</li> <li>15 October 2024</li> <li>B. Time</li> <li>6 pm – 10 pm excluding time for setup</li> </ul>		
11	Location & Site Condition		1
	<ol> <li>Must be within Lapu-Lapu City only</li> <li>Not more than 2 kms from the 59<sup>th</sup> DGCA Conference Venue</li> <li>At least 4-star rating hotel</li> <li>With panoramic scenic view</li> <li>Ample cellular signal for all networks in the entire hotel</li> <li>Should have free parking space for small and large vehicles</li> </ol>		
	Neighborhood Data	1	1
	<ol> <li>Proper waste management system such as regular garbage collection and with Sanitary permit from appropriate authority</li> <li>Proximity to Police and Fire Stations, banks, postal, telecommunications service providers, restaurants, and hospitals</li> </ol>		
IV	Venue	- <u>-</u> 1	
	A. Structural Condition: The foundation is made of concrete and structural steel materials or combination of both		
	B. Functionality		
	1. Function Room		
	a. Complimentary provision and conduct of food tasting to evaluate the food to be		

<ul> <li>accommodate at least 450 guests</li> <li>Air-conditioned</li> <li>Well lighted venue</li> <li>Usage of four (4) hours excluding ingress time of set-up and</li> <li>Reliable and good quality audio-visual system and equipment</li> <li>With LED screen</li> <li>Able to provide appropriate entertainment performers during the dinner</li> </ul>		
s and Facilities		
comfort rooms (separate male and female) Compliance with the standards provided by the building code of the Philippines At least one (1) operational elevator for four (4) or more storey buildings		
Provision of janitorial and maintenance services Designated contact person Adequate security services (24/7) Use of energy efficient lighting (LED day light)		
staurants or Dining Area and Other Space quirements Has sufficient manpower to provide dining services to guests		
	To be held indoor with sufficient space to accommodate at least 450 guests Air-conditioned Well lighted venue Usage of four (4) hours excluding ingress time of set-up and Reliable and good quality audio-visual system and equipment With LED screen Able to provide appropriate entertainment performers during the dinner Confirmed number of persons to be determined before the expiration of the option date <b>s and Facilities</b> Compliant to basic protective safety measures Against COVID-19 and guidelines on social distancing Continuous water supply & Accessible comfort rooms (separate male and female) Compliance with the standards provided by the building code of the Philippines At least one (1) operational elevator for four (4) or more storey buildings Accessible emergency exit and alarm, standby fire extinguishers and automatic sprinklers Available telephone and/internet connection within the premises of the building <b>Services</b> Provision of janitorial and maintenance services Designated contact person Adequate security services (24/7) Use of energy efficient lighting (LED day light) Option for multiple-use toiletries Compliance with Tourism Act 2009 as industry Standard <b>ng Services</b> Has sufficient manpower to provide dining	To be held indoor with sufficient space to accommodate at least 450 guests Air-conditioned Well lighted venue Usage of four (4) hours excluding ingress time of set-up and Reliable and good quality audio-visual system and equipment With LED screen Able to provide appropriate entertainment performers during the dinner Confirmed number of persons to be determined before the expiration of the option date s and Facilities Compliant to basic protective safety measures Against COVID-19 and guidelines on social distancing Continuous water supply & Accessible comfort rooms (separate male and female) Compliance with the standards provided by the building code of the Philippines At least one (1) operational elevator for four (4) or more storey buildings Accessible emergency exit and alarm, standby fire extinguishers and automatic sprinklers Available telephone and/internet connection within the premises of the building Services Provision of janitorial and maintenance services Designated contact person Adequate security services (24/7) Use of energy efficient lighting (LED day light) Option for multiple-use toiletries Compliance with Tourism Act 2009 as industry Standard <b>ng Services</b> Staurants or Dining Area and Other Space quirements Has sufficient manpower to provide dining services to guests Has sufficient and good quality crockery

	settings		
2. F	Food/Meals		
ā	a. Provide a Lunch Buffet for at least 450 pax		
	with one (1) round of non-alcoholic drink		
ł	p. Proposed menu shall be submitted subject		
	to the approval of the CAAP		
	c. Shall be a set-up of two-way buffet station		
	d. All food and beverage shall be prepared,		
(	served, and presented appetizingly and		
	shall be of high-quality and balance		
	proportioning.	1	
e	e. Meat, vegetables, fruits, and salads shall be		
	purchased as fresh as possible. All basic		
	ingredients and those used in preparations		
1	shall be of high quality.		
f	0		
	to serve delegates/guests who require		
	pescatarian, vegetarian, vegan, no seafood,		
	no pork, no wine, or no lard food.		
Ę	. Ensure adequate supply, preparation,		
	serving, and replenishment of CAAP-		
	approved food		
r	n. Complimentary provision and conduct of		
	food tasting to be scheduled at least two		
	weeks before the event.		
i	1		
	fresh and high-quality food and non-food		
	items necessary for food preparation,		
	maintenance, and management of kitchen		
	ad all equipment are in good order and		
	consistent with high-quality standards on		
	cleanliness, sanitation, and hygiene; and		
j	-		
	provided with good quality table linens		
	consistent with the CAAP-approved colors		
	and shall be set up at least 1 day prior to		
	the event.		
3. V	VAITERS, KITCHEN EQUIPMENT AND UTENSILS		
ā	. All kitchen equipment, crockery, and cutlery		
	shall be supplied by the Service Provider.		
Ł	<ol> <li>The Service Provider shall ensure that all</li> </ol>		
	crockery and cutlery and other items to be		
	used for the purpose of serving food must		
	be always well-cleaned and well-kept in a		
	hygienic and orderly manner; and		
c	. All kitchen and service staff must be		
	adequate and well-groomed to provide		
	highly satisfactory and prompt service.		
F. Clier	nts Satisfactory Rating		
	g based on online reviews		

	RATING FACTOR	ASSIGNED WEIGHT
I	Availability	x (0.1) =
11	Location and Site Condition	× (0.5) =
111	Neighborhood Data	× (0.1) =
IV	Venue	x (0.3) =
	Passing Rate: 90%	

## FINANCIAL OFFER:

Terms of Payment:	
0	may be requested but shall not exceed fifty percent (50%) of the t to Sec 4.3 of Annex D of IRR of RA No. 9184.
	hrough land bank's LDDAP-ADA/bank Transfer facility, within thirty (30) Billing and User Acceptance of the product. Bank Transfer fee shall be tor's account.
Payment shall be made or	n the actual number of participants.
Payment Details:	
Banking Institution	:
Account Number	:
Account Name (should be the exact account name as registered in the bank:	:
Bank Branch	:

Please quote your **best offer** for the item/s below. Please do not leave any blank items. Indicate "0" if the item being offered is free

Approved Budget for the Contract	Offered Quetation
Approved Budget for the Contract	Offered Quotation
	In Words:
PhP1,125,000.00	In Figures:

*Note: Please attach the breakdown of the offered proposal inclusive of VAT which will be the basis for the computation of unit prices* 

Signature over Printed Name

Position/Designation

Office Telephone/Fax/Mobile Nos.

Email Address/es