

CATERING PROPOSAL / CONTRACT AGREEMENT

Adrian Bernie C. Candolada
 Assistant Secretary
 DFA-DLLU
 Department of Legislative Liaison Unit
 Department of Foreign Affairs
 Room 133, 1st Floor, DFA Building,
 2330 Roxas Boulevard, Pasay, 1300 Metro Manila

Dear Sir Candolada,

Warmest greetings from Connoisseur Catering! Thank you very much for giving us the opportunity to provide you with our services based on your specific requirement. Please find below the details for your perusal and approval.

Between **FUNMANIA, INC** ("The Caterer") with principal office address in Lot 5 Blk 8, 9th Avenue corner 28th Street, Bonifacio Global City, Taguig City, and **Department of Foreign Affairs**. hereby enters into this Catering Contract (Provision of Catering Service), under the following terms and conditions:

I. EVENT DETAILS

Nature of Event	: Lunch Catering
Date of Event	: August 9, 2023
Time of Event	: 11:00am-3:00pm
Guaranteed Number of Guest	: 80 PAX
Venue	: DFA Pasay

II. MENU

Php 130,000 for 80 pax
<p>Menu Lunch: 1 Soup 1 Salad 1 Beef 1 Chicken 1 Fish 1 Steamed Rice 1 Vegetable 2 Dessert</p> <p>Plated PM Snack: 1 Pasta 1 Sandwich 1 Side</p>



CATERING



CURATED MEALS



HOT BLACK BOX



GRAZING BOXES



HAMPERS



MENU

SNACK MENU OPTIONS

SANDWICH

Tuna Melt Sandwich
Cajun Chicken Burger
Cheddar and Ham Sandwich

SIDESNACK

Homemade Potato Chips
Garlic Bread

PASTA

A choice of Penne, Linguine or Spaghettoni
Tomato Based Sauce:
Tomato Picante with European Anchovies ,

Olives and Capers
Pink Tomato Sauce, Mozzarella
and Himalayan Pink Crystal Salt
Pomodoro Sauce, Mozzarella and Basil
White Based Sauce:

Wild Forest Mushroom with White Truffle Cream

Creamed Ilonggo Chorizo
Porcini and Truffle Creme
Olive Oil Based Sauce:
Cherry Tomato, Garlic Confit
and Buffalo Mozzarella

LUNCH MENU OPTION

SOUP

Apple Scented Tomato Soup
French Onion Soup
Wild Forest Mushroom Soup
Roasted Pumpkin Soup

Winter Radish with Beetroot Cloud and Rocket Oil
Classic Potato and Leek Soup

SALAD

Organic Greenfield Lettuce
Tropical Fruits and Caramelized Nuts
Calamansi and Coriander Dressing



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Connoisseur Salad Bar
Country Organic Greens
Chef's Selected Condiments and Dressing

Caesar Salad
Organic Greens with Orange Segment

CHICKEN

Stuffed Chicken
Chicken Parmigiana
Iberian Chicken with Marble Potatoes and Rosemary Leaves
Farmed Chicken Roulade with Shitake and Spinach
Roast Chicken in Garlic- Thyme Jus
Chicken Scaloppine with Lemon-Parsley Olive Oil

BEEF

Angus Beef Belly with Wild Forest Mushroom Sauce
Muscovado Glazed Roast Beef Belly
Slow Baked Beef with Red Wine Reduction
Braised Beef Bourguignon

FISH

Fish Fillet with Cherry Tomato and Garlic Confit
Fish Fillet a la Vizcaina
White River Fillet with Light Lemon Cream Sauce
Cobbler Fillet with Thai Sweet Chili Sauce
White Fish with Sagada Orange, Onion and Tomato Confit

VEGETABLE

Vegetable Gratin
Grilled Vegetables
Glazed Carrots with Parsley
Ratatouille

Grilled Mélange of Vegetable with Pistou

SIDES

Steamed Milagrosa Rice

DESSERTS

Opera Cake
Basque Burnt Cheesecake
Sous Vide Carrot Cake
Chocolate Moist Cake
Bread and Butter Pudding with Apricot Glaze
Freh Fruits in Season



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III. BEVERAGE ARRANGEMENT – 1 round of iced tea for lunch and snacks

- Bottled Water
- Hot coffee and tea

IV. BILLING ARRANGEMENT

Connoisseur Catering is a food & beverage business concept under the registered business name **FUNMANIA, INC.** In this light, payment instruction is as follows:

If payment shall be made by check, kindly make it payable to **FUNMANIA, INC.** Prices are subject to change without prior notice unless the client has signed the conforme.

Account Name: FUNMANIA INC

Account address: 9TH AVENUE CORNER 28TH STREET ACTIVE FUN BUILDING, BGC TAGUIG

Bank details Account Name: Funmania, Inc

Bank account number: BPI-8371-0028-21

Bank address: – JY Campos Center Inc.,30th Street corner 9th Ave, Bonifacio Global City Taguig, 1630

Computation:

Items	Number of Guest	Total Price
Catering	80 pax	P 1,625/head x 80 pax = Php 130,000
		Grand Total = Php 130,000

Payment Schedule:

TERMS:	AMOUNT
Send Bill Arrangement	= Php 130,000

There shall be no refund if attendees will be less than the guaranteed number of guests stated in section 1 of this contract. However, additional charges shall be made per above rate if it exceeds the guaranteed number of guests stated in section 1 of this contract.

V. MODIFICATION

The minimum guaranteed no of guests shall become **FINAL** after signing the conforme. Changes or modifications such as in the number of persons should be communicated to us at least 3 days before the actual date of delivery.



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HAMPERS

VI. TRANSFER OF RISKS

In the case of Goods to be delivered at the client’s premises the risk shall pass to the client at that time when Connoisseur Catering notifies the client that the Goods delivered are free of hygienically packed, of good quality, reliable and fit for consumption.

The risk of damage to or loss of the Goods shall pass to the client as soon as the contact person signs the acknowledgement receipt of Goods. The client shall check the incoming Goods immediately after receipt. Packed Meals/ Food platters are to be consumed upon delivery.

VII. CANCELLATION

The client is required to submit a formal letter of request addressed to The CATERER stating the reason of cancellation.

The deposit and any payments made are non-refundable.

A. Should the CLIENT decide to cancel its confirmed booking due to personal reasons, a cancellation notice must be put into writing and received by Connoisseur Catering. Client shall pay the following percentages of the contract amount:

TIME OF CANCELLATION	PAYMENT DUE
One Hundred Eighty (180) calendar days or more prior to the event	50% of Contract Amount
Less than One Hundred Eighty (180) days but more than Ninety (90) calendar days prior to the event	75% of Contract Amount
Ninety (90) calendar days or less prior to the event date	100% of Contract Amount

All amounts not paid on time shall be subject to interest at the rate of three percent (3%) per month or fraction thereof and liquidated damages for ten (10%) of the unpaid amount

B. Cancellation due to Pandemic/Government declared lockdown.

In case of government mandated lockdowns due to pandemic, epidemic or disease and the client decides to cancel the event, Connoisseur Catering should be notified in writing at least fifteen (15) days before the scheduled event. The client may reschedule the event within 3 months from the notice of cancellation of the event, subject to space availability. Should the client decide not to reschedule the event but to cancel the event, the amount paid is NON-REFUNDABLE. However, the client may choose/avail any of the following options within six (6) months:

B.1 Convert the amount paid to Connoisseur Catering Gourmet Feast and Food Platters



II. RESCHEDULE

The Client is allowed to change date, depending on the availability of the date under the following terms and conditions:

- Prior notice of ninety (90) calendar days or more prior to the scheduled date of the event.
- Alternative date must be within three (3) months from the date of the postponed event.
- Should the event be rescheduled beyond three (3) months after the original date of the event, the client shall be subjected to ten percent (10%) increase per year in the package
- Change of date can only be made once.
- Change of date shall only be effective upon acceptance via written confirmation of the Connoisseur Catering and applicable payments made.
- No change of date shall be allowed if notice was made less than ninety (90) calendar days prior to the event.
- Payment of at least 50% of the total package within (7) days from the date of Connoisseur Catering acceptance (via written confirmation) of the change of date. In case of failure to pay, all previous payments made shall be forfeited and the reservation for the date and the venue shall be automatically canceled.

IX. OTHERS

The performance of this agreement is subject to acts of God such as typhoons, earthquakes, fires, floods, or other disasters as well as acts of man such as war, government regulations or orders, strikes, civil disorders, curtailment of transportation facilities, extra-ordinary vehicular traffic, or other emergencies making it inadvisable, illegal or impossible to uphold previous contractual agreements. The CATERER and the CLIENT shall have no responsibility or liability during such fortuitous events. Furthermore, the CATERER shall not be liable for failure to supply any service when prevented from doing so by the occurrence of the foregoing or any causes beyond The CATERER's control, which may affect normal catering operations. If the above-stated terms and conditions are acceptable to you, please signify your conformity.

The Caterer:

Prepared by:



Rochelle Anne Saturno
Senior Banquet Sales Executive

Conforme:



ADRIAN BERNIE CANDOLADA
Assistant Secretary

Signature over Printed Name

Key



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HAMBURGERS