

Kagawaran ng Agnang Pang Panlabas

Department of Foreign Affairs

000-000-00- 00-2014-0000

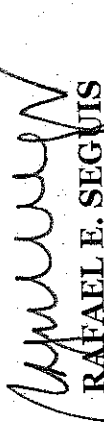
NOTICE OF AWARD

27 January 2014

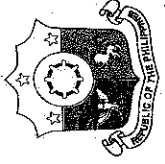
Madam:

Please be informed that, upon the recommendation of the Bids and Awards Committee (BAC) of the Department as contained in its Resolution 23-14, the Department of Foreign Affairs is awarding the procurement for the printing of invitation cards for the cocktail reception of the event entitled "Lifting Philippine Spirits" on 13 February 2014 to your firm, **V-CRAFT**, in the amount of Thirty-Three Thousand One Hundred Eighty Pesos (Php 33,180.00) only, including taxes and other lawful charges, subject to the signing of the Contract.

Very truly yours,


RAFAEL E. SEGUIS
Undersecretary for Administration
and Head of the Procuring Entity

MS. LYNN V. GUEVARRA
Manager
V-CRAFT
SM Mall of Asia
Pasay City



Kagabwarian ng Ugnapang Panlabas

BAC - PCA-GS-011 - 2014 - OUIER

Department of Foreign Affairs

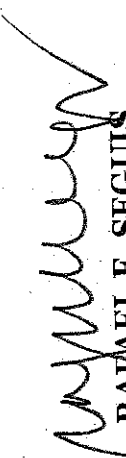
NOTICE OF AWARD

27 January 2014

Sir:

Please be informed that, upon the recommendation of the Bids and Awards Committee (BAC) of the Department as contained in its Resolution 23-14, the Department of Foreign Affairs is awarding the procurement of your services as performers during the cocktail reception for the event entitled "Lifting Philippine Spirits" on 13 February 2014, in the amount of Fifty Thousand Pesos (Php 50,000.00) only, including payment for the lease of lights and sound system, taxes and other lawful charges, subject to the signing of the Contract.

Very truly yours,


RAFAEL E. SEGUIS

Undersecretary for Administration
and Head of the Procuring Entity

MR. EDGAR MANUEL
FIRST FIVE BANDA

NOTICE OF AWARD

27 January 2014

Sir:

Please be informed that, upon the recommendation of the Bids and Awards Committee (BAC) of the Department as contained in its Resolution 23-14, the Department of Foreign Affairs is awarding the procurement of your services as performers during the cocktail reception for the event entitled "Lifting Philippine Spirits" on 13 February 2014, in the amount of Fifty Thousand Pesos (Php 50,000.00) only, including payment for the lease of lights and sound system, taxes and other lawful charges, subject to the signing of the Contract.

Very truly yours,

RAFAEL E. SEGUIS

Undersecretary for Administration
and Head of the Procuring Entity

MR. EDGAR MANUEL
FIRST FIVE BANDA

Sr. Sp. Asst. N. Servigon

BAC Alt. Chairman E.D. Austria-Gardia

BAC Vice-Chairman J.V. Chan-Gonzaga

BAC Members: A.V. Arevalo

G.P. Abiog

B.T.L. Santos

End-user Representative:

Usec. L.Q. Del Rosario

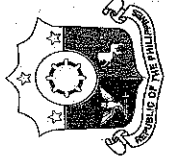
BAC Secretariat:

Head - A.O. Vallespin

A. De Asis-Del Mundo

S.P. Toledo

G.C. Fernandez



Kagawaran ng Agnang Pang Panlabas

Department of Foreign Affairs

DA-NOA-GS-020-2014 - 0012

NOTICE OF AWARD

27 January 2014

Sir/Madam:

Please be informed that, upon the recommendation of the Bids and Awards Committee (BAC) of the Department as contained in its Resolution 23-14, the Department of Foreign Affairs is awarding the procurement for the catering services during the hosting of cocktail reception for the event entitled "Lifting Philippine Spirits" on 13 February 2014 to your firm, **PINO RESTO BAR**, in the amount of One Hundred Thirty-Two Thousand (Php 132,000.00) only, including taxes and other lawful charges, subject to the signing of the Contract.

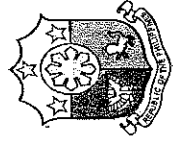
Very truly yours,


RAFAEL E. SEGUIS

Undersecretary for Administration
and Head of the Procuring Entity

PINO RESTO BAR

39 Malingap St. Teacher's Village East
Quezon City



Kagawaran ng Agapang Panlabas

Department of Foreign Affairs

OFFICE OF THE UNDERSECRETARY FOR INTERNATIONAL ECONOMIC RELATIONS

Tel: +63 2 834 3129* Fax: +63 2 834 1451 * Email: ouier@dfa.gov.ph

MEMORANDUM FOR THE UNDERSECRETARY FOR ADMINISTRATION

CC : The Assistant Secretary, OPAS
The Assistant Secretary, OFM

FROM : *Laura Q. Del Rosario*
LAURA Q. DEL ROSARIO
Undersecretary

SUBJECT : "Lifting Philippine Spirits," Cocktail reception to
highlight Philippine wines and liquor, 13 February
2014 (Thursday), 4pm, DFA Auditorium

DATE : 23 January 2014

The Office of the Undersecretary for International Economic Relations, through the Cultural Diplomacy Unit, proposes to hold a cocktail reception "**Lifting Philippine Spirits**", on Thursday, 13 February, 4pm at the DFA Auditorium.

This event is aimed at promoting the Philippine liquor and wine industry overseas which in turn will redound to creating more employment opportunities for our people at home. Also, this event is geared towards sending a message to all Foreign Service Posts (FSPs) to use their diplomatic functions to serve Philippine wines and liquor so that the industry is highlighted. The infrastructure DFAMC will be tapped for all FSPs to order wines and liquor to serve during all diplomatic function at Post.

All expenses for the said event will be charged to CDU budget of 5 million allotted by 1) Senator Legarda for cultural activities of the Department.

Attached are the concept paper and the proposed budget.

In this connection, we request for the **approval of the budget** and the **use of Bulwagang Apolinario Mabini**.

☒ Approved ☐ Disapproved

Rafael E. Seguis
RAFAEL E. SEGUIS
Undersecretary

Attachments: as stated

Philippine Liquors: “Lifting Philippine Spirits”

| Cost Item | | |
|--|--|--------------------|
| Catering Services | P550 x 200 guest Add 20% Service charge | P132,000.00 |
| Printing of invitations | P82.95 x 400 invitees | P33,180.00 |
| Band Hire (Talent fee) with Sound System and lights set up | P50,000.00 x band | P 50,000.00 |
| Meals for band crew and mobile crew | P 150 x 10 | P1,500.00 |
| Contingency | | P 10,000.00 |
| | | |
| TOTAL | | P226,680.00 |
| | | |

Proposed guests:

Diplomatic Corp.
Secretary of Foreign Affairs
DFA officials and personnel
Private sector
Members of the Media
Government Officials

Proposed Programme:

4:00 pm Arrival of guests. Registration
4:15 pm Welcome by Undersecretary (TBA)
4:20 pm Introduction of the products by (TBA)
4:30 pm Guests are invited to have a taste of Philippine liquor and wines
5:30 pm End of event

Master of ceremonies: (TBA)

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Secretary of Foreign Affairs
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Master of ceremonies: (TBA)

"Lifting Philippine Spirits"

Cocktail reception, 10 December 2013 (Tuesday), 4pm, DFA Auditorium

The Department of Foreign Affairs, through the Office of the Undersecretary for the Office of International Economic Relations, will be holding an event to showcase the different locally produced wines and liquor which are part of Philippine culture. It is an effort to strengthen the market share of Philippine spirits not only locally, but more importantly, in international markets.

Holding this event rides on the long term effects that the local Philippine wine industry will push alongside it, the coconut and sugarcane industry, the distillers, jobs for factory workers, just to name a few.

This event will also feature Filipino bartistas who will demonstrate their bar tendering and exhibition skills. Philippine chefs will also be tapped to serve *Filipino hors d'oeuvre*. A Philippine band will also be invited during the event.

Finally, this event is geared towards sending a message to all Foreign Service Posts (FSPs) to use their diplomatic functions to serve Philippine wines and liquor so that the industry is highlighted. The infrastructure of DFAMC will be tapped for all FSPs to order Philippine wines and liquor to serve during all diplomatic functions at Post.

I. Filipino Drinking Culture

Filipino activities like birthday parties, fiestas and reunions are just some of the activities that are not complete if beer or other native liquors are not served. During other times, Filipinos would simply hang out in the streets, in their yards or in front of convenience stores to drink with their barkada or with officemates usually during Friday evenings. Sometimes even during wakes, liquor is part of the Filipino wake scene. Local farmers consume native liquor after a hard days work or after a bountiful harvest. In Quezon, drinking *lambanog* is usually a communal thing – men sit around in a circle and *tagayan* will ensue. The men take turns drinking shots from a cup placed in the middle of the group. Usually, there is also someone singing and playing the guitar to add to the festivities; he takes his turn at drinking too, so the music gets more interesting as the drinking goes on.

1. Philippine wines and liquors

The production of Philippine liquors could either be indigenous or commercially manufactured beverages and is one of the most profitable industries in the Philippines. *Alak* is the generic Tagalog term for liquor or wine.

The production of liquors can be traced back to the Spanish colonization period in the 18th century when Filipino-Chinese industrialists owned part of transnational liquor companies. However, because of the influx and supremacy of commercial drinks, native drinks have been confined to small-scale local productions.

- Tuba

Tuba has a stinging sweet and bittersweet taste. The process involves collecting the sap from the coconut flower, similar to rubber tree tapping. The tip of the bud is lopped and the pale juice allowed trickles into bamboo containers. The sap is then cooked and fermented. A sturdy tree yields about a gallon of liquid daily. The rust tint of tuba is acquired through the addition of powdered bark called *tangal*.

In Luzon, Tuba is produced without colorant which is usually consumed right after it is collected from the tree because it can go sour easily.

In Visayas, Coconut Wine is called Tuba, Bahal or Bahalina. In Leyte, Tuba is the product of mixing Barok (a reddish color bark of mangrove tree) with the coconut sap, which in turn makes Tuba red in color and is sometimes called Coconut Red Wine.

- Lambanog

Lambanog is wine made from coconut. The fermenting process involves the sweetish liquid to be stored for one to three days in earthen jars or bottles to undergo fermentation and distillation. It is often called the poor man's drink because of the inexpensive way of distillation process. It is famous for its potency that normally carries about 80 to 90 proof variations. Lambanog is mostly produced in the Quezon Province, Philippines. It has been passed down throughout generations of coconut plantation farmers.

- Basi (sugar cane wine)

Basi is a sugar cane wine made in Ilocos Norte, Philippines and particularly plentiful in Naguilian where a Basi Festival is held annually. The product has been produced and consumed since before the invasion of the Spaniards.

Basi wine is made by fermenting boiled, freshly extracted, sugar cane juice. The juice is then boiled in vats and stored in earthen jars. Once it has been cooled, flavorings made of ground glutinous rice and duhat (java plum) bark or other fruits or barks is added. A dried powdered starter is used to start the fermentation. The mixture is left for up to three months to ferment and up to one year to age. The final product is a light brown color and has a sweet and a sour flavor.

- Agkud (Manobo)

Agkud is a liquor made from rice, corn, cassava or sorghum.

- Laksoy

Laksoy is a liquor distilled from the sap of a nipa palm. It is widely made and available in Caraga, Mindanao. The process involved in making laksoy is tedious and time-consuming. However, small-scale industries producing this wine still have been flourishing in Butuan, Caraga's regional center. It is drunk during festivities and special occasions.

Nipa palms that abundantly grow along riverbanks are selected based on the maturity of their bough and fruit. This will determine the quality and grade of the sap that will be collected. Mud is applied to the bough and fruit of the nipa palm once palm once every three days for a succession of six weeks. The mud will be later be scraped off before cutting the bough. After cutting the bough, a salhod (bamboo container) is attached to whet the sap. The sap is thoroughly drained by slicing two to three millimeters off the cut-bough in the next five days. The tree will then be left untouched for the next three to four months to produce more sap for the next collection. Fermentation will require the sap to be stored in a banga, an earthen-made jar, for two days. Longer fermentation will turn the sap into vinegar.

Tuba is poured into the distilling apparatus called *laksuyan*. The consistency desired is achieved by regulating the temperature used for the apparatus. The kettle kawa (kettle) is insulated with mud. For any one third of laksoy produced, a sufficient amount of water is poured into the kawa to maintain a certain temperature. Firing is also kept to a minimum. The laksoy is then poured into a bottle through a funnel.

- Tapey

Tapey is the only known Igorot rice wine and the only known rice wine in the Philippines. It is mostly produced in the northern part of the Philippines. Tapey is made with rice yeast or "bubod" that look like rough, round biscuits, the red variety of glutinous rice or "malagit" and banana leaves that have been washed, heated over fire and wiped with a clean damp cloth. It is then placed in a jar for cooking. The glutinous rice is cooked with less than the normal amount of water. It is then removed from heat before it gets thoroughly cooked. The banana leaves are prepared and laid flat. The rice is slathered over the banana leaves to cool off. Simultaneously, while the rice is cooling, the bubod must be pounded into a very fine powder, which should be mixed evenly with the rice. After this, it is put in the tightly-sealed container. It is then placed in a cool dry place and opened after seven days. The liquid part is ladled out of the jar.

It is ideal that the whole process is done in a cool dry place. It is also a superstition that the maker must not be disturbed and no one talks in the surroundings lest it will make the tapey sour.

Mostly, it is the Igorot women who make the wine and the male head of the household or the oldest person in the household is to open the jar once it is ready to be drunk. The jars used have been owned by generations of families and have witnessed countless family traditions and stories. The wine, when properly blessed before serving, is said to help those who drink it to stay away from trouble.

This kind of wine is more often than not served during special occasions at the time that the men and women are ready to handle it already.

Overtly fermented rice wine becomes bitter and sour and is instead used to add flavor to various local dishes generally called "*pinaspasan*".

II. Major Liquor Corporations

- San Miguel Corporation

Beer is generally the favorite among Filipinos due its affordability compared to hard drinks. In 1998 alone, it has been reported that Filipinos have consumed about 1.25 billion liters of beer (equivalent to 3.9 billion of beer bottles). It is also the most available being widely available at groceries and convenience stores.

San Miguel Beer (SMB) is the Filipinos favourite alcoholic drink. Being a locally produced beer, its name has been steadily and deeply embedded in the Filipino psyche and it has become almost a generic name for beer in the Philippines. Its target market covers not only those from the C-D income bracket but also those in the corporate field. In 1997, SMC had spent \$15.2 million on advertising, becoming the seventh largest advertiser in the country.

San Miguel Corporation is the country's biggest beer company ranking number nine in the Philippine's Top Corporations of 1999. Their sales have totaled up to US\$766 million with a total of 327.6 million bottles of beer in 1998.

- Asia Brewery, Inc.

Asia Brewery is the second largest brewery in the Philippines, with 10% of its share in its home market. It produces malt beverages like beer, shandy, iced tea, bottled water and carbonated soft drinks. The corporation was established by business tycoon Lucio Tan with the goal to uplift the standards of Filipino products while making it affordable for its Filipino consumers. Its flagship brand, Beer na Beer, which was launched in 1988 under the original name of Beer Pale Pilsen. Disputes on the overgeneralization of the name forced the company to change it.

The corporation claims that Beer na Beer was preferred by 9 out of 10 people in a blind test. Its high quality and attractive pricing strategy made it the second biggest selling beer in the market. In 2001, Beer na Beer was reformulated and now, it has 6.0% alcohol. The next famous brand under Asia Brewery, Inc. is the malt liquor called Colt 45, which was launched in 1995 and tagged as "America's premium strong beer". Its biggest competitor is Red Horse Extra Strong from San Miguel Corporation. Asia Brewery Inc.'s other licensed brands are Carlsberg (the brewery's first beer in 1987), Lone Star (launched in 2000), Lone Star Light (launched in 2002), Colt Ice (launched in 2003), Lone Star ULTRA (the country's first low-carb beer, launched in 2004 and Stag.

The corporation claims to use quality water that has been through several purifying stages. Barley, the cereal grain of choice in the brewing process that imparts a rich and mellow flavor in beer, is brought to the malthouse where it is cleaned, steeped in water, allowed to germinate and then kilned. The resultant malt is a natural source of carbohydrates, enzymes and flavor compounds. Malt is what is known as the "soul" of all great beers.

Asia Brewery, Inc. also uses whole grain and broken rice to add a lighter, crisper flavor to the beer. Malted granulated sugar is also mixed into the mixture during the boiling stage. Hops, that give the bitterness in the beer, are mixed in as well. And finally, yeast

is essential as they metabolize the fermentable sugar into alcohol during the fermentation process.

- VuQo Premium Vodka

VuQo Premium Vodka is the only vodka in the world distilled from coconut, unlike others that are made from grains or potatoes. VuQo is the brainchild of Filipino-American Rich Cabael who was born in Manila but was raised in the San Francisco Bay Area.

Cabael was introduced to *lambanog* while on vacation in Bohol, which inspired him to do something more for this Filipino liquor.

Since its launch in 2009 in CBS Studios in L.A. and then at the PRESS Lounge in New York, VuQo has found its bottles on the shelves in U.S. cities: San Francisco, Los Angeles, Houston, Atlanta, and New York.

VuQo has made the rounds in many high profile events serving its signature cocktails. These include the 2nd Annual Block Party on Wisteria Lane (a fundraiser event of the Cystic Fibrosis Foundation which had the famed TV show *Desperate Housewives*' stars in attendance) and the 2012 Beverly Hills Wine Festival. It was also given away to all the nominees during the Emmy Awards in September 2012 and the Oscars in February.

- Tanduay Distillers, Inc.

Tanduay Distillers, Inc. is the sister company of Asia Brewery focused on producing hard drinks. Tanduay Rum has been produced in the Philippines for over a century. It was begun by on Joaquin Elizalde, together with his uncle, Juan Bautista Yrissary, and the Manila-based Spanish businessman and financier Joaquin Ynchausti. They have established a partnership named Ynchausti y Cia, which acquired the Manila Steamship Company. However, these businessmen did not originally trade or sold liquor. Their original line of business was shipping chandlery and abaca-making. The steamships they owned traversed the route of Laguna Lake to Manila. Later on, Valentin Teus, a cousin of the Elizaldes, joined the partnership. It was Teus who acquired a distillery in Hagonoy, Bulacan from Elias Menchatorre and merged it with Ynchausti y Cia.

Six years later, in 1854, a plant of the distillery was established in San Miguel District in Manila where the liquors were first bottled in oak casks. The Elizaldes have successfully sustained the growth and continuity of the business over generations and has evolved into the modern Tanduay Distillery. It has been considered one of the largest distilleries in the Philippines. Tanduay Rum's slogan used for marketing is, "*keeps pouring on the good times*".

It has received international recognition throughout the years. In 1876, it has won several prestigious awards for excellence having three wins, including a gold award, at the International Rum Festival in 2003 held at Halifax, Nova Scotia.

- Manila rum punches BC's liquor market. The Asian Pacific Post.
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- Basi. Wikipedia. <http://en.wikipedia.org/wiki/Basi> (13 August 2007).
- Toddy and Palm Wine. Practical Action.
- http://www.itdg.org/docs/technical_information_service/toddy_palm_wine.pdf (13 August 2007).
- Valbuena, Joyce P. Alcohol and media: The situation in the Philippines. Global Alcohol Policy Alliance. http://www.ias.org.uk/resources/publications/theglobe/globe200103-04/g1200103-04_p12.html (13 August 2007).
- Filipino Food/Cuisine Glossary. Northern Illinois University. http://www.seasite.niu.edu/TAGALOG/filipino_food_glossary.htm (13 August 2007).
- Founded by Elizalde. Tanduay Distillers, Inc. <http://www.tanduay.com/main.htm> (13 August 2007).
- Company Profile. Asia Brewery, Inc. <http://www.asiabrewery.com/history.php> (13 August 2007).
- The Brewing Process: The Ingredients. Asia Brewery, Inc. <http://www.asiabrewery.com/ingredients.php> (13 August 2007).
- Porter, Jolene V. Lambanog: A Philippine Drink. TED Case Studies. <http://www.american.edu/ted/lambanog.htm> (13 August 2007).
- Kadusale, Elfrank T. Tuba-The Filipino Wine. City of Dipolog. <http://www.dipologcity.com/DipologCooking4.htm> (13 August 2007).
- Reflections Unlimited. <http://peigianlong.blogspot.com/2007/04/tapey-igorot-rice-wine.html> (13 August 2007).
- How Tapey is Made. <http://members.tripod.com/~daoey/tapey.html> (13 August 2007)

VERY URGENT

A.C. Control no : 02-003-14
P.R no : 01-088-14
Date : 03 February 2014

PREPARED BY : PABLO M. MONTILANO JR.
Canvass by OUIER

CERTIFIED BY : KERWIN ORVILLE G. TATE
Director, PMD-OPAS

APPROVED BY: MELITA S. STA. MARIA-THOMECZEK
Assistant Secretary, OPAS

PINO

resto*bar

39 Malingap St Teacher Village - East, Quezon City (02) 441-1773

CATERING PACKAGE

Client:

DFA-CDU

Date of Event: 13 February 2014, 4pm

Number of Pax: 200

Cost per Head: Php550.00

Menu:

- o Paella Canapes with Sofrito
- o Bechamel Croquettes with Walnuts and Gruyere
- o Miced Fruit Harumaki with Prosciutto and Mango Vinaigrette
- o Beef Salpicao Canapes
- o Chicken Inasal Skewers with Guava Gastrique
- o Trio of Melon Skewers in Mint Glaze
- o Iced Tea

Inclusive of:

- Buffet Table with centerpiece arrangement and skirting
- Guest/Cocktail Tables with floor length mantel and cloth topping bearing the color motif
- Ribbons over covered chairs bearing the color motif
- Use of complete sets of dinnerware, flatware and glassware
- Well trained and uniformed waiters and buffet attendant
- Purified drinking water and ice for the drinks

Mode of Payment:

50% Downpayment (Non Refundable)

50% Balance on Function day

VAT Inclusive

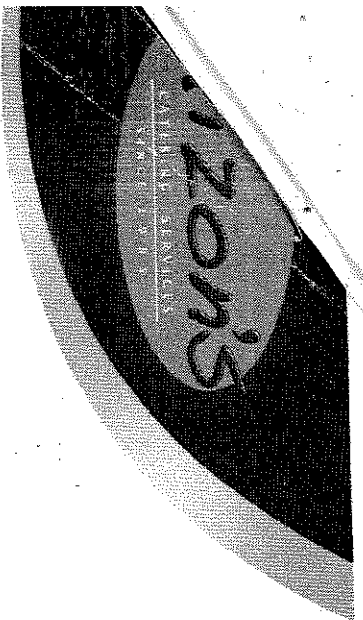
Additional 20% Service Charge (SC)

Total Cost: Php110,000.00 /

Add 20%SC: Php22,000

Grand Total Cost: Php132,000 /

PINO RESTO BAR, 39 Malingap St Teacher Village - East, Quezon City, (02) 441-1773



22 Renowned Lane Sanville, Project 6, Quezon City, Philippines

+63(2)925-0107 or +63(2)928-3672

E-mail address: info@hizonscatering.com

Website: www.hizonscatering.com

Price Includes the Following

1. Complete set-up of buffet table with centerpiece and motif requested
2. All utensils needed for catering services
3. Cocktail tables with mantel
4. Waiters and food attendant in uniform
5. Flowers for each cocktail table
6. Ice for drinks and water only

Optional Choices:

- | | |
|--------------------------|---|
| 1. Lechon | P 4,800.00 - up |
| 2. Roasted Calf | P 19,500.00 - up |
| 3. Sushi and Sashimi Bar | P (Already Prepared) + 110.00 |
| 4. Additional Entrée | (Veggies, noodles pasta, + 50.00 each dish) |
| 5. Additional Entrée | (Plus P 60.00 for each dish) |
| 6. Additional Entrée | (Plus P 40.00 per each dessert) |
| 7. Additional Beer | P50.00 per bottle |

MODE OF PAYMENT

- Customer is required to pay 50% at least 2 weeks before the event and must be fully paid before the event.

For Inquiries you may contact:

ANA FERNANDEZ-MAYOR

Banquet Sales Executive

Mobile: **0917.5919638**

Trunk line: 925.0107 loc 110

Email: ana.hizonscatering@yahoo.com

Adding a touch of pride to your occasion.

22 Renowned Lane Sanville, Project 6, Quezon City, Philippines
☎ +63(2)925-0107 or +63(2)928-3672
E-mail address: info@hizonscatering.com
Website: www.hizonscatering.com

Cocktail Buffet Menu

Bites and Pieces

(Choose 2)

Tuna Salad in Tomato House / Crab Salad in Cucumber Cups /
Tomato and Cheese Mozzarella Bruschetta / Caramelized Onion and Cheese Canapé / Smoked
Tangue with Mango tarragon salsa

Chips and Dip

(Choose 1)

Sweet Potato Chips with Spinach and Artichoke Dip / Nachos with salsa / Crispy Ukoy /
Crispy Spinach with dip

Hot Buffet

(Choose 1)

Fettuccine Carbonara / Penne Pasta with Neapolitana Sauce /
Spaghetti Bolognese / Special Sotanghon / Pasta Primavera / Shrimp Étouffée

(Choose 1)

Fish Sticks with garlic mayo dip / Mini grilled hamburgers / Assorted tea sandwiches /
Buffalo wings / Ham & Cheese Croquettes / Chicken ala king in patty shell

Carving On Station

(choose 1)

Slow Roasted US Beef with Classic Mushroom Gravy /
Thrice Cooked Pork Belly with Mango cilantro salsa
+
Dinner Rolls

Vegetable, Nuts, Crisps

(Choose 1)

Asian Salad with Wonton Crisp / Caesar Salad / Assorted Vegetable Stick with dip /
Peach Mango Salad in martini glass / Mixed Cocktail Nuts

Sweet Delights

(Choose 1)

Peach Egg Tart / Vanilla Creme Brulee / Mango Vanilla Panna Cotta / Cinnamon Roll /
Milk & Cookies / Praline Profiterole / Dark Chocolate and Strawberry Mouse / Mango Pavlova
+
Choco Lava with fresh fruit dippings (apple, banana, pineapple, marshmallows)

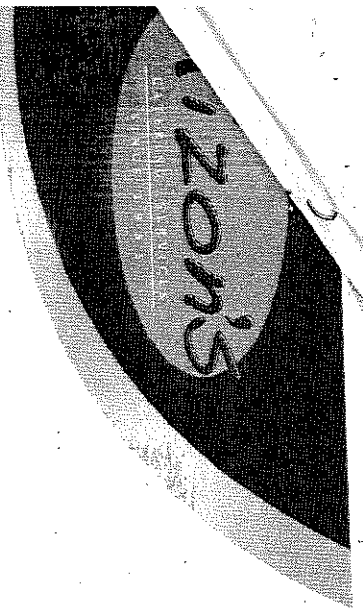
Sips & Drinks

(Choose 1)

Iced Tea / Softdrinks
Coffee & Tea (upon request)

P 600.00 NET price per head + 12% EVAT
(200pax minimum)

Adding a touch of pride to your occasion.



22 Renowned Lane Sanville, Project 6, Quezon City, Philippines
☎ +63(2)925-0107 or +63(2)928-3672
E-mail address: info@hizonscatering.com
Website: www.hizonscatering.com

Price Includes the Following

1. Complete set-up of buffet table with centerpiece and motif requested
2. All utensils needed for catering services
3. Cocktail tables with mantel
4. Waiters and food attendant in uniform
5. Flowers for each cocktail table
6. Ice for drinks and water only

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- | | |
|--------------------------|---|
| 1. Lechon | P 4,800.00 - up |
| 2. Roasted Calf | P 19,500.00 - up |
| 3. Sushi and Sashimi Bar | P (Already Prepared) + 110.00 |
| 4. Additional Entrée | (Veggies, noodles pasta, + 50.00 each dish) |
| 5. Additional Entrée | (Plus P 60.00 for each dish) |
| 6. Additional Entrée | (Plus P 40.00 per each dessert) |
| 7. Additional Beer | P50.00 per bottle |

MODE OF PAYMENT

- Customer is required to pay 50% at least 2 weeks before the event and must be fully paid before the event.

For Inquiries you may contact:
ANA FERNANDEZ-MAYOR
Banquet Sales Executive
Mobile: **0917.5919638**
Trunk line: 925.0107 loc 110
Email: ana.hizonscatering@yahoo.com

ADDING A TOUCH OF PRIDE TO YOUR OCCASSION.



**ACCREDITED VENUE
COCKTAIL BUFFET MENU**

Price per head P 1,025 + 10%SC
(minimum of 50 persons)

Sushi Bar

California Maki, Philadelphia Roll, Ebi, Kani, Tamago, Tuna & Salmon Sashimi

Canapes

Blini with Caviar
Salmon & Tuna Tartar on Cucumber cups

Crisps, Nuts and Relishes

Assorted Mixed Nuts w/ Kaffir Lime
Corn Tortilla with Salsa & Cheese Dip

Carving Station

Roast Beef with Wild Mushroom Sauce
Maple Glazed Ham with Raisin Sauce
(served w/ Oatmeal Mini Rolls)

Action Station

Grilled Assorted Sausages w/ Condiments
(Hungarian, Kielbasa, Italian Sausage, Cheesedog & Frankfurter)
Grilled U.S. Angus Beef Sliders
(w/ Caramelized Onion, Tomato, Pickles, Mushroom, Mustard, Mayo & Ketchup)

Asian Dim Sum

Chicken Pot Stickers
Shrimp Dumplings
Mini Asado Siopao
Mini Bola-Bola
Spinach & Scallop Dumplings

Savory Lollipop Station

Blue Cheese w/ Apple & Bacon
Smoked Salmon w/ Chive, Spicy Prawn Balls, Mozzarella & Prosciutto

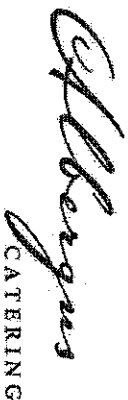
Sweet Temptations

Crepe Bar with Ice Cream
(Mango, Banana, Peach, Apple, Chocolate, Crème Anglaise & Almonds)
Lemon Iced Tea/ Blue Fruit Punch/ Thai Iced Tea

*** Prices are subject to change without prior notice**

7.12.10 MM

16-A Capitol Hills Road, Old Balara, Diliman, Quezon City
Telephone No. 931-FOOD (3663) Fax No. (632) 931-4859
E-mail: reservations@alberguscatering.com
Website: www.alberguscatering.com



Service and Amenities Included

Buffet table with elegant skirting and centerpiece arrangement;
Cocktail Tables with Tablecloth
Cocktail plates glasses & cutleries;
Ice for drinks;
Well-trained waiters in uniform

Additional Services / Amenities Available :

Martini Bar
Chivalry chairs
Flower Arrangements
Events Team
Ice Carving
Photo / Video Coverage
Fondant Cake
Sound System

Terms and Conditions:

1. A Php 10,000 Non-refundable deposit is required upon confirmation. (Non-Refundable, Non-Consumable, Non-Transferable)
2. Php 5,000 Cash Bond(for in house function) Refundable
Mode of Payment:
A 50% downpayment or full amount shall be paid in cash, check upon signing the contract.
Full Payment must be made at least (2) weeks before the function
Any additional charges to be settled in cash immediately after the function.
3. Minimum Number of Persons Guaranteed : Engager upon signing of contract shall be billed the total minimum number of persons guaranteed. In case of the increase in the number of persons, client agrees to pay the additional number of persons.

Cancellation Policy

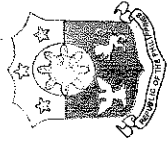
Cancellation fee shall be charged accordingly and as follows :

| | Cancellation Fee |
|-------------------------------|------------------|
| 13 - 10 days before the event | 30% |
| 9 - 5 days | 50% |
| 4 - 3 days | 70 % |
| 2 days | 80% |
| On the day of the event | 100% |

Any refund can be claimed 2 weeks after the cancellation has been made in the form of CHEQUE payable to the engager or its authorize representative.

Failure to observe the foregoing schedule of payments, for any reason whatsoever, shall entitle and authorize the management to forfeit all payments previously made.

16-A Capitol Hills Road, Old Boloro, Diliman, Quezon City
Telephone No. 931-FOOD (3663) Fax No. (632) 931-4859
E-mail: reservations@alberguscatering.com
Website: www.alberguscatering.com



Kagawaran ng Mayapang Palabas

Department of Foreign Affairs

OFFICE OF FISCAL MANAGEMENT

CERTIFICATE OF AVAILABILITY OF FUNDS

This is to certify that the amount of **TWO HUNDRED TWENTY SIX THOUSAND SIX HUNDRED EIGHTY PESOS ONLY (PhP226,680.00)** is available to cover payment for the catering services, printing of invitations, band hire (talent fee) with sound system and lights set up, meals for band and mobile crew and miscellaneous expenses in connection with the hosting of "Lifting Philippine Spirits" on 13 February 2014, chargeable against OUIER's funds, subject to existing accounting and auditing rules and regulations.

Funds provided for the purpose will be valid up to 30 (thirty) days after the said event.

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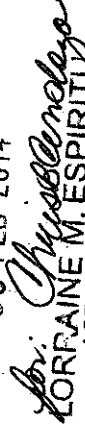
For the Assistant Secretary:


ALVAR E. ROSALES
Department Chief Accountant

29 January 2014

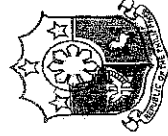
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CENTRAL RECORDS DIVISION
DEPARTMENT OF FOREIGN AFFAIRS

05 FEB 2014


LORRAINE M. ESPIRITU
ACTING DIRECTOR

copy for ...
OUIER - 111-70-2014

Kagawaran ng Magapang Panlabas
OFFICE OF THE UNDERSECRETARY FOR INTERNATIONAL ECONOMIC RELATIONS
CULTURAL DIPLOMACY UNIT



Department of Foreign Affairs
CENTRAL RECORDS DIVISION
DEPARTMENT OF FOREIGN AFFAIRS

Tel: +63 2 834 3129 * Fax: +63 2 834 1451

MEMORANDUM FOR THE ASSISTANT SECRETARY, OFM

Laura Q. Del Rosario

FROM : LAURA Q. DEL ROSARIO
Undersecretary

SUBJECT : Request for CAF for the event "Lifting Philippine
Spirits", 13 February 2014

DATE : 28 January 2014

OUIER requests the issuance of a Certificate of Availability of Funds (CAF) in the amount of P226,680.00 for the event "Lifting Philippine Spirits" which will be held on 13 February 2014. The approval of Undersecretary Rafael Seguis is contained in the attached copy of memorandum dated 23 January 2014.

For appropriate action.

CERTIFIED TRUE COPY
CENTRAL RECORDS DIVISION
DEPARTMENT OF FOREIGN AFFAIRS

05 FEB 2014

For: Christine M. Espiritu
CHRISTINE M. ESPIRITU
ACTING DIRECTOR

ABSTRACT OF CANVASS

Date : 3-Feb-14

PREPARED BY: PABLO M. MONTILANO JR.
Canvass by OUIER

CERTIFIED BY :  **KERWIN ORVILLE C. TATE**
Director, PMTD-OPAS

APPROVED BY : MELITA S. STA.MARIA-THOMECZEK
Assistant Secretary, OPAS

Attention: Michelle Reyes
Email: reyes.michellekathlene@yahoo.com
Contact number: 09178952220

Dear Malam/Sir,

I am please to submit the proposal for the service/s of our band, First Five Banda.

Event: 13 February 2014, Thursday at DFA, Pasay City

Band Equipment:

- I. 32 Channels Professional Audio Mixer
- II. 3 units of amplifier
 - a. guitar amp.
 - b. bass amp
 - c. keyboards amp
- III. Drum Kit
 - a. drum mics
 - b. cymbals
- IV. Professional Microphones
 - a. 2 units wireless
 - b. 5 units wired
- V. Lighting System
 - a. Parabolic aluminized reflector light (PAR)
 - b. follow spotlight (OPTIONAL)
 - c. robotic light
- VI. Dance Mobile System
- VII. Speaker System
 - a. 4 units monitor
 - b. 2 units powered main speaker
 - c. 2 units subwoofer

The band will provide a total of two sets, live performances.
Technical personnel and operators included.

Package rate is FIFTY THOUSAND PESOS (P 50,000.00). If you choose to provide your own band equipment set up, rate is FORTY THOUSAND PESOS (P 40,000) we require a technical rider for the equipment.

Should you accept this proposal, a detailed contract will follow.

Any queries regarding our band, and this proposal, you may drop me an e mail or call at 0917-793-61-04

Thank you,

Edgar Manuel
First Five Banda



Date: November 27, 2013

To: Michelle Reyes

email: reyes.michellekathlene@yahoo.com

Fr: Precious Quemado

Re: QUOTATION

Per your request, I am pleased to submit our quotation for your consideration.
For your convenience, please refer to the following information:

VENUE:

TBA

DATE:

February 13 2014

EVENT:

Corporate Event

ARTIST:

FREESTYLE

TALENT RATE:

P 150,000.00

RATE IS NET AND EXCLUSIVE OF
ALL OR ANY TAXES

INCLUSIONS:

Freestyle to perform a set of 75 minutes
in total duration

EXCLUSIONS:

Sound system, band set-up and stage
lighting according to the technical rider
of the band.
Stage, backdrop and dance floor
Sufficient power supply for the use of
the lights and sound system
Duty meals and non-alcoholic
beverages for the band entourage:
10 pax.
Rest and dress area with washroom
facilities at the venue of the

performance for the exclusive use of the
artists; Hotel guest room is preferred.
Reserved and paid parking for the band
entourage.

**PAYMENT
SCHEDULE:**

25% down payment upon signing of
contract
50% one (1) month prior to the event
25% balance due on the day of the
show prior to the performance in cash or
a bankers/managers check.

**NOTE: This serves as a quotation only. All rates are subject to
confirmation and can only be guaranteed upon signing of the contract and
fulfillment of the down payment. We will be happy to consider any counter
offers.**

Please feel free to let us know if there is anything else I can assist you with. If
there are other matters you wish to discuss further, please do not hesitate to let
me know. I look forward to hearing from you soon.

Best regards,

Francisco Carrasco

Reserved and paid parking for the band
entourage.

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SCHEDULE:**

25% down payment upon signing of
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50% one (1) month prior to the event
25% balance due on the day of the
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Please feel free to let us know if there is anything else I can assist you with. If
there are other matters you wish to discuss further, please do not hesitate to let
me know. I look forward to hearing from you soon.

Best regards,

Francis Dumaine

RICKY RAMOS AUDIO NETWORK

410 Hipodromo St., Sta. Mesa, Manila

Mobile No. 0917-867-22-88 Tel No. 216-04-56

To: Ms. Michelle Reyes

Re: Venue: DFA Auditorium.

Event: DFA event

We are submitting herewith our proposal for your scheduled event on 13 February, 2014 at the above mentioned venue as follows.

SOUND SYSTEM

Mixing Console:

1 unit Soundcraft GB8 24-Channel Mixing Console

Front-of-House Speakers:

6 units JBL Vertect 4888 Line Array Speaker System
4 units JBL Vertect 4880 Subwoofers

Signal Processors:

1 unit DBX Driverack 480 System Controller
2 units Klark Teknik DN300 30-Band Equalizer
4 units Urei JBL 5547 30-Band Equalizer
3 units dbx 160X Compressor/Limiter
3 units dbx 166 Compressor/Limiter
1 unit Urei Platform MultiProcessors
1 unit JBL NoiseGate
1 unit TC Electronic M-300 Digital Reverb
1 unit Yamaha SPX 990 Digital Effects

Stage Monitor Speaker System:

10 units QSC HPR122i Powered Monitor

Microphones:

2 units Shure SM 58 UHF-R Wireless Microphone
1 unit Shure Beta 52
5 unit Shure SM 58
4 units Shure Beta 56
2 units Shure SM 81

Direct Box:

2 units BSS Direct Box

Cable System:

1 unit 24-Channel Snake Cable System
1 unit AC Main Cable
1 lot Microphone Cables
1 lot Audio Connecting Cables

Accessories:

6 units
2 units
4 units

Straight/Boom Microphone Stands
Pioneer CDJ 400 CD Player
Headset Communication Systems

Band Gear:

1 set
1 set
1 set
1 unit
1 unit
1 unit
1 unit
1 unit
1 unit
1 lot
1 lot

Tama Bubinga Custom Drum Set
Tama Bubinga Drum Hardware
Zildjian Cymbals
Korg SV-1 Digital Piano
Peavey Classic 100 Guitar Amplifier
Peavey Classic 50 Guitar Amplifier
Hartke Bass Amplifier
Hartke 4 x 10 Bass Cabinet
Two-Tier Keyboard Stand
Mic. Stands For Instrument
AC Outlets, Mic. Cables, Signal Cables

PRICE: PHP 20,000.00
Exclusive of 12 % vat

Lights:

16 units
1 unit
1 unit
2 units
1 lot

LED Par
575 Follow Spot
Elation Dimmer Controller
Light Tripod
Lighting Cables

PRICE: PHP 5,000.00
Exclusive of 12 % vat

RENTAL FEE: PHP 25,000.00 Exclusive Of 12% vat

MODE OF PAYMENT:

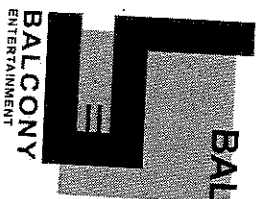
- 50% upon acceptance
- Balance on or before the event
- Kindly Make Check Payments Payable To Ricardo A. Ramos

NOTE:

- Installation, transportation and technical support included
- Food and refreshments for Crew of 8 to be provided by the client for the whole duration of the event.
- INCIDENTALS to be provided by the client; (Energizer Batteries, Mini DV Tapes, Generator Fuel)
- Client to provide sufficient time for Ingress and Egress.
- Package cost subject to change in case additional equipment is needed/requested.

Ricardo A. Ramos

A handwritten signature in black ink, consisting of several overlapping loops and a final downward stroke, positioned to the right of the printed name.



BALCONY ENTERTAINMENT ARTS & MANAGEMENT

Attention Ms. Michelle Reyes

Event: 13 February 2014, Cocktail and Reception, Bulwagang Apolinario Mabini, 4pm

We are pleased to submit quotation for Mr. Rico Blanco's talent fee.

Talent fee is at P230k
for 1 long set of 1hr to 1hr 15mins,
Galactik Fiestamatik set.

This includes Rivermaya hits as well as his hit songs as solo.

Should you decide to hire Mr. Rico Blanco and the band kindly let us know.
You may email us at sokimunar@yahoo.com

Let me know whatever you decide.
Thank you! :)

Soki Munar

BALCONY ENTERTAINMENT ARTS & MANAGEMENT
+63 9175001828

Balcony Entertainment

handles bookings for RICO BLANCO and NEVER THE STRANGERS

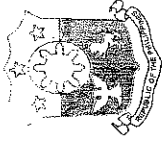
Contact me for bookings, inquiries, endorsements or any project you have in mind for these artists

<https://www.facebook.com/balconyentertainment>

<http://www.balconyentertainment.com>

balconyartist@yahoo.com

(02) 706 1618



Kagawaran ng Mayapang Pambatas

Department of Foreign Affairs

OFFICE OF FISCAL MANAGEMENT

CERTIFICATE OF AVAILABILITY OF FUNDS

This is to certify that the amount of **TWO HUNDRED TWENTY SIX THOUSAND SIX HUNDRED EIGHTY PESOS ONLY (PHP226,680.00)** is available to cover payment for the catering services, printing of invitations, band hire (talent fee) with sound system and lights set up, meals for band and mobile crew and miscellaneous expenses in connection with the hosting of "Lifting Philippine Spirits" on 13 February 2014, chargeable against OUIER's funds, subject to existing accounting and auditing rules and regulations.

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This Certification is issued for whatever lawful purpose it may serve.

For the Assistant Secretary:


ALVAR E. ROSALES
Department Chief Accountant

29 January 2014

CERTIFIED TRUE COPY
CENTRAL RECORDS DIVISION
DEPARTMENT OF FOREIGN AFFAIRS

PAR 05 FEB 2014


LORRAINE M. ESPIRITU
ACTING DIRECTOR

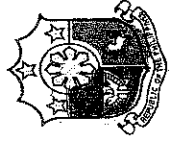
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OUIER - MM-70-2014

Kagawaran ng Mayapang Panlabas

OFFICE OF THE UNDERSECRETARY FOR INTERNATIONAL ECONOMIC RELATIONS
CULTURAL DIPLOMACY UNIT

Tel: +63 2 834 3129 * Fax: +63 2 834 1451



Department of Foreign Affairs
CENTRAL RECORDS DIVISION
DEPARTMENT OF FOREIGN AFFAIRS

MEMORANDUM FOR THE ASSISTANT SECRETARY, OFM

FROM :

Lorraine M. Espiritu
LAURA Q. DEL ROSARIO
Undersecretary

SUBJECT :

Request for CAF for the event "Lifting Philippine
Spirits", 13 February 2014

DATE :

28 January 2014

OUIER requests the issuance of a Certificate of Availability of Funds (CAF) in the amount of P226,680.00 for the event "Lifting Philippine Spirits" which will be held on 13 February 2014. The approval of Undersecretary Rafael Seguis is contained in the attached copy of memorandum dated 23 January 2014.

For appropriate action.

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CENTRAL RECORDS DIVISION
DEPARTMENT OF FOREIGN AFFAIRS

Pop 05 FEB 2014

Pop
LORRAINE M. ESPIRITU
ACTING DIRECTOR

VERY URGENT

P.R no : 01-089-14

Date : 03 February 2014

[illegible]

CERTIFIED BY : KERWIN FORMILLE C. TATE
Director, PMTD-OPAS

APPROVED BY: MELITA S. STA. MARIA-THOMECZEK
Assistant Secretary, OPAS

EM
AMPERS
ENGRAVERS

EMBOSSE
STATIONERS
DIE-CUTTERS



V-Craft

January 24, 2014

DFA

Roxas Boulevard, Pasay City

ATTENTION: MS. MICHELLE KATHLENE REYES

Dear Ms. Michelle,

Please find below our quotation for the printing of your **Cocktail** invitations.

SPECIFICATIONS:

400 Copies - 6 1/4" x 4 1/4" single card, with black flat print and silver stamp RP seal

With calligraphy (guest name) on single matching envelopes.

Price: P 82.95@



Delivery: Proof - 2 working days from approval of this quotation

Final - 7 working days from approval of proof

Terms: 50% deposit, balance C.O.D.

We hope to serve you soon.

Very truly yours,
V-Craft Society Printers, Inc.

Lynn V. Suenarra

Lynn V. Suenarra
Manager

Showrooms and Sales Offices

SM Mall of Asia Telefax 556-0853 • 71 Cenacle Drive, Quezon City Tel. 928-6458 • 920-0484

Website: www.vcraftprinters.com • email: vcraftprinters1957@gmail.com



UNIFAIR PRINTING

Tel. 242-47-01, 242-47-03

874 Alvarado St., Binondo Manila

QUOTATION

Quantity: 400 pcs.

Price: P100 per set ✓

INVITE DETAILS

Invitation Card

- 7x7 inches Cream Material (350 GSM)
- Dry embossed Border
- Logo Hologram
- Text black embossed

Envelope

- With Pearl Lining
- With Pear Stamp Logo on Flap
- With Digital Printing of guest names

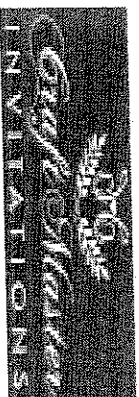
LEAD TIME: 7 working days upon approval.

Mr. Erwin Tin

UNIFAIR PRINTING

Tel. 242-47-01, 242-47-03

874 Alvarado St., Binondo Manila



Attention: Michelle Reyes / 09178952220 / reyes.michellekathlene@yahoo.com
Event : 13 February 2014, Thursday @ DFA, Pasay City

QUOTATION

Quantity: 400 pieces

400 sets is at Php120 per set. Each set includes: ✓

- 6"x9" main invite with text in black thermograph print and logo in silver, gold, red, blue embossed foil stamp on textured 300gsm with rounded corners
- matching textured 130gsm envelope with blue envelope liner

***Printing: 7 working days upon approval.

Best regards,
Marie

Contact

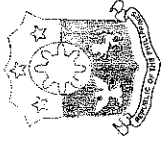
We are always happy to help you with any question you may have.

Email: craftmasterinvitations@gmail.com

Phone: (632) 516-0578, (632) 527-4195

Show Room & Shop: 902 Benavidez St. Binondo, Manila, Philippines

Office: 1339 F. Agoncillo St. Malate, Manila, Philippines



Kagawaran ng Agnang Pang Pandayas

Department of Foreign Affairs

OFFICE OF FISCAL MANAGEMENT

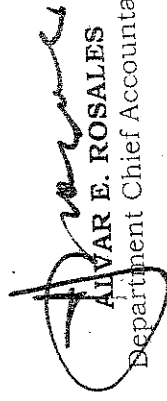
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For the Assistant Secretary:


ALVAR E. ROSALES
Department Chief Accountant

29 January 2014

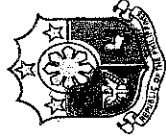
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DEPARTMENT OF FOREIGN AFFAIRS

05 FEB 2014


LORENAINE M. ESPIRITU
ACTING DIRECTOR

copy from . p. 2/2/14

OUIER-PM-70-2014
Kagabawaran ng Ugnayang Pambansa
OFFICE OF THE UNDERSECRETARY FOR INTERNATIONAL ECONOMIC RELATIONS
CULTURAL DIPLOMACY UNIT



Department of Foreign Affairs
CENTRAL RECORDS DIVISION
DEPARTMENT OF FOREIGN AFFAIRS

Tel: +63 2 834 3129 * Fax: +63 2 834 1451

MEMORANDUM FOR THE ASSISTANT SECRETARY, OFM

FROM : *Laura Q. Del Rosario*
LAURA Q. DEL ROSARIO
Undersecretary

SUBJECT : Request for CAF for the event "Lifting Philippine Spirits", 13 February 2014

DATE : 28 January 2014

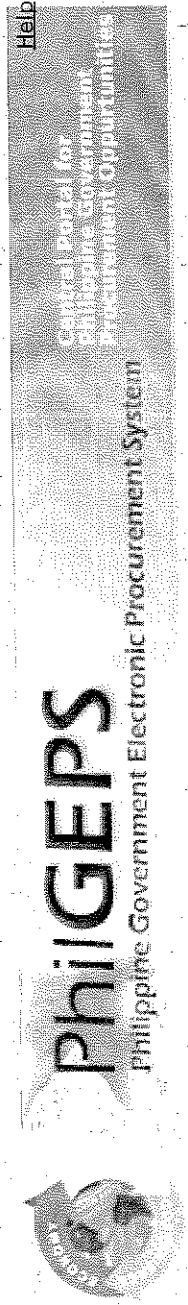
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DEPARTMENT OF FOREIGN AFFAIRS

PR 05 FEB 2014

LORRAINE M. ESPRITO
ACTING DIRECTOR



Bid Notice Abstract

Request for Quotation (RFQ)

Reference Number 2535983
Procuring Entity DEPARTMENT OF FOREIGN AFFAIRS - MAIN
Title Catering Services for the Reception "Lifting of Philippine Spirits"
Area of Delivery Metro Manila

| | | | |
|-----------------------------------|---|-----------------------|---------------------|
| Solicitation Number: | BAC-32-2014 | Status | Closed |
| Trade Agreement: | Implementing Rules and Regulations | Associated Components | 1 |
| Procurement Mode: | Negotiated Procurement - Small Value Procurement (Sec. 53.9) | Bid Supplements | 0 |
| Classification: | Goods | Document Request List | 5 |
| Category: | Catering Services | Date Published | 06/02/2014 |
| Approved Budget for the Contract: | PHP 132,000.00 | Last Updated / Time | 06/02/2014 00:00 AM |
| Delivery Period: | 1 Day/s | Closing Date / Time | 13/02/2014 12:00 PM |
| Client Agency: | | | |
| Contact Person: | Sherwin Toledo Member - BAC Secretariat 2330 Roxas Blvd, Pasay City Metro Manila Philippines 1300 63-02-8344116 Ext.4621 63-02-8319584 bac.secretariat@dfa.gov.ph | | |

Description
Catering Services for 200 pax @ Php 550 per head
Additional: 20% service charge

Created by Bernice Catherine Santayana
Date Created 05/02/2014

The PhilGEPS team is not responsible for any typographical errors or misinformation presented in the system. PhilGEPS only displays information provided for by its clients, and any queries regarding the postings should be directed to the contact person/s of the concerned party.