

# **Bid Notice Abstract**

## Invitation to Bid (ITB)

9707372 Reference Number

**Procuring Entity** DEPARTMENT OF EDUCATION - REGION VIII

PROCUREMENT FOR THE BOARD AND LODGING FOR THE NATIONAL ORIENTATION OF KEY Title

OFFICIALS ON THE IMPLEMENTATION OF THE NATIONAL LEARNING CAMP FOR THE VISAYAS

CLUSTER

Area of Delivery Leyte

Solicitation Number:	IB-CLMD-04282023	Status	Active
Trade Agreement:	Implementing Rules and Regulations		
Procurement Mode:	Public Bidding	Associated Components	2
Classification:	Goods		
Category:	Hotel and Lodging and Meeting Facilities	Bid Supplements	0
Approved Budget for the Contract:	PHP 1,180,000.00		
Delivery Period:	3 Day/s	Document Request List	0
Client Agency:			
		Date Published	29/04/2023
Contact Person:	Mikko S Duero Computer Programmer II DepEd Regional Office VIII		
	Government Center Barangay Candahug Palo Leyte	Last Updated / Time	28/04/2023 15:40 PM
	63-53-8889349 63-53-8322997 bac.region8@deped.gov.ph	Closing Date / Time	22/05/2023 10:00 AM

### Description

PROCUREMENT FOR THE BOARD AND LODGING FOR THE NATIONAL ORIENTATION OF KEY OFFICIALS ON THE IMPLEMENTATION OF THE NATIONAL LEARNING CAMP FOR THE VISAYAS CLUSTER

# OTY UNIT ITEM DESCRIPTION

295 pax Board and lodging of participants (June 1 - morning snacks, lunch, afternoon snacks, dinner; June 2 - breakfast, morning snacks, lunch, afternoon snacks, dinner; June 3 - breakfast) which are inclusive of the following

## General Requirements

Number of days: 2 Venue: Within Leyte

Desired venue and/or function: Hotel/Conference
Type of accommodations: Board and lodging (Full Board)
At least two single rooms for one person with king size bed for Directors

Guestrooms can accommodate 3 persons with three individual beds

## Function Room Requirements

Can accommodate 295 pax, flexible for group activities/workshops

Well-lighted and well-ventilated Provision of pen and paper for all

Free use of the session hall beyond 8:00 p.m.
Free use of LCD projector and white screen at the main session hall Availability of audio-visual equipment with stand-by assistant White board and whiteboard pen & eraser in the main session hall

Complete set of sound system in the session hall At least six extension cords At least 5 microphones with 2 microphone stands

Podium/lectern and flag stand Additional TV monitors/projector screen

Unlimited free access to internet/WIFI in all areas of venue Banquet type set up of the Function Room
Two tables for the Secretariat in the registration area
No pillars in the middle of the Function Room

Air-conditioning that's easily adjustable

Catering appropriate provisions of refreshments/lunch Good acoustics and sound proofing

Good room lighting

Breakout spaces- inside and outside space with seats- a place where trainers and participants can escape to real air during breaks

Store room/secure space for training resources & equipment

Tea/coffee/water facilities available anytime

Wall space for hanging flip charts and suitable magnets rail or blutack/tape With induction loop facilities

Food and Beverage
Managed buffet with stand-by waiters and served per arranged menu

Friendly, attentive, and professional service, service checks during meals to ensure customer satisfaction Staff practice very good food handling and service

Food tastes good with generous servings

Guests concerns for food preparations, serving preference, health, and diet concerns are properly addressed For lunch and dinner: 3 main dish (fish; choice of meat: chicken, pork, or beef; and vegetables), soup, rice,

dessert, drinks, and separate halal foods Morning and afternoon snacks: sandwich or pasta with drinks

Free flowing coffee or tea and/or chocolate milk

### Receptions

Reception service available 24 hours

Functional service for the operation

Basic registration process in place, with prompt service Left luggage service available

Staff are easily identified, well-groomed, polite, and responsive

Staff are welcoming and provide a sense of arrival Basic check out process in place with prompt service

### Public Areas

All areas have a very good ventilation

Proper maintenance of ventilation and cooling units are evident Very good level of lighting throughout public areas

Very good use of natural lighting Areas are very clean, tidy, and well-maintained

Good quality fixtures, standard design, ample space

Very good condition, regular servicing during busy periods

Good amount of space to move freely carrying a suitcase Good level of soundproofing, lined curtains are in place

External noise from other rooms and from outside is heard but not significant Industry standard quality high density foam mattresses are used on all beds

Bed mattresses are in good condition and are well-maintained

Industry standard quality cotton linen sheets, bed linings, pillows, and pillow cases are used

All linen are in good and crisp condition; evidence of good laundry practices Good lighting illumination with variety of lighting options
Curtains/shades are of good quality, good condition, and easy to draw/move

Air-conditioning unit operates efficiently Basic room amenities and toiletries are available upon check in

All rooms are cleaned daily and all beds are made daily

### Bathrooms and Toilets

Efficient cleaning, surfaces show very good cleaning practices, fresh smell

Bathroom and toilet fixtures and system are in good working order

### Other requirements

Easily accessible to private and public transportation

All staff including waiters who serve in the session hall and break out rooms are fully vaccinated

With safety seal certification With quarantine facility for COVID-related incidents

With nurse on duty or on call for COVID-related incidents and other emergencies Can accommodate participants who arrive one day before and depart one day after the activity

Free use of indoor and outdoor facilities

Accessible to nearest hospital or infirmary

Provision for backdrop for the activity

With ample parking area and easy to find With 24-hour security

Mobile phone recharging plug Complimentary WIFI services

Laundry service

Standby generator

Concierge Service

June 1, 2023- First Meal (AM Snack)- Clubhouse, Canned Juice; (Lunch) - Rice, Pork Sinigang, Buttered Garlic Chicken, Grilled Tuna Fish, Tortang Talong, Mango Tapioca; PM Snack - Pancit with Bread, Water; (Dinner)- Rice, Pork Ribs, Buffalo Wing, Ginataang Fried Tilapia, Ginisang Ampalaya with meat and tofu, Pumpkin soup, Fruit Salad.

June 2, 2023, (Breakfast) - Fried Rice, Corned Beef, Boiled Egg, Danggit, Bread with Butter, Fruits;

(AM Snack) - Bibingka (rice flour), Buko juice; (Lunch) - Rice, Beef Nilaga, Chicken Cordon bleu, Sweet and Sour Fish, Fresh Lumpia, Black Sambo; (PM Snack)- Moron, Soda; (Dinner)- Rice, Pork Humba, Beef Steak, Rellenong

Bangus, Chopsuey, Mushroom Soup, Buko Salad.

June 3, 2023, (Breakfast) - Fried Rice, Tocino, Scrambled Egg, Daing, Bread with Butter, Fruits.

## Important Note/s:

- 1. The winning bidder shall adhere to the required menu, refer to Section VII.
- 2. The first meal shall be the morning snacks of Day 1 (June 1, 2023) and the last meal shall be the breakfast of day 3 (June 3, 2023)
- 3. Winning Bidder must coordinate, one (1) day after issuance of Notice of Award (NOA), with the Curriculum and Learning Management Division (Proponent), to discuss guidelines of the program, delivery schedule(s), and the expectation/s between both parties, Contact No. (053) 832-4627, E-mail address: clmd.region8@deped.gov.ph.

### Line Items Product/Service Item No. **Description** Quantity UOM Budget (PHP) PROCUREMENT FOR THE BOARD AND 1.180.000.00 1 Board and 1 Lot LODGING FOR THE NATIONAL Lodging ORIENTATION OF KEY OFFICIALS ON THE IMPLEMENTATION OF THE NATIONAL LEARNING CAMP FOR THE VISAYAS CLUSTER

## **Pre-bid Conference**

Date	Time	Venue
08/05/2023	10:00:00 AM	Pre-Bid Conference and Opening of Bids during the COVID-19 Pandemic shall be shared via Microsoft Teams.

Created by Mikko S Duero **Date Created** 28/04/2023

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