

RFP NUMBER	RBA/Catering services for RBN/2025/RFP013	
OBJECTIVE OF BID:	Appointment of services providers for the provision of catering services to RBN for a period of 24 months.	
DESCRIPTION OF SERVICES:	Catering Services	
ISSUE DATE:	01 October 2025	
COMPULSORY BRIEFING SESSION	08 October 2025 - Royal Bafokeng Auditorium @ 10h00	
RFP CLOSING DATE AND TIME:	23 October 2025	12H00
PROPOSAL TO BE HAND DELIVERED AT:	Royal Bafokeng Civic Centre Tender Box	
RFP VALIDITY PERIOD:	90 CALENDAR DAYS FROM CLOSING DATE	
ENQUIRIES: PROCUREMENT SPECIALIST	Thuto.Makgahlela@bafokeng.com	

1. INTRODUCTION

The Royal Bafokeng Nation (“RBN”), administered through the Royal Bafokeng Administration (“RBA”) (RBN/A), is a traditional community-based in the Rustenburg Valley in the North West Province, South Africa. The RBN area falls within the Rustenburg Local Municipality (“RLM”) and comprises 29 villages, organised into 5 regions over a land size ranging from 1200 to 1400 km². The area is home to approximately 128 000 people according to the latest count from PULA (i.e. Population and Use of Land Audit, an independent census conducted within the RBN boundary) of those, 67% are descendants of the Bafokeng, whilst 33% are Non-Bafokeng. The RBN has properties such as Schools, Clinics, Administrative Offices, Halls, Water infrastructures, etc.

The Royal Bafokeng Nation (RBN) is seeking to establish a long-term contract for the provision of catering services to support the organisation’s operational needs on an as-needed basis. This initiative aims to ensure timely and efficient management of sourcing events, while accommodating the organisation’s evolving requirements over time.

2. BACKGROUND

Currently, the Royal Bafokeng Nation Administration (RBN/A) does not have a formal contract in place for catering services. As a result, business units are required to source quotations on an ad hoc basis, which has proven to be both time-consuming and administratively burdensome. This fragmented approach often delays the timely arrangement of catering services, impacting operational efficiency and responsiveness.

To address this challenge, the Request for Proposal (RFP) seeks to streamline the procurement process by establishing a long-term catering contract.

3. OBJECTIVE OF THE BID

The objective of this bid is to appoint service providers from the Royal Bafokeng Nation to deliver catering services to the organisation, including support for events organised or coordinated in partnership with RBN/A, for a period of 24 months on rotational basis.

4. SCOPE OF WORK

General Specification	Quality/Quantity	Timeframe
Provision of crockery, cutlery, glasses, and tablecloths	Clean, high-quality items as required	At least 30 minutes before the event or as per instruction from RBN/A
Preparation and layout of tables	As required	As required
Provision of bain-maries and/or hot trays for hot food	Clean, fully operational equipment	As required
Delivery and serving of food hot and on time	High-quality food in sufficient quantity	As arranged
Provision of waiters to serve food, maintain hygiene, and clean serving areas (if instructed to do so)	As instructed	Before and after meetings
Catering services during RBN/A's normal working hours.	As instructed	Within 24 hours
Meals prepared according to menu specifications in Table 2 – Proposed menu indicated herein.	As instructed	Within 24 hours
Delivery, collection, and cleaning of tables, chairs, crockery, cutlery, etc.	As required	2 hours before and after the function or as instructed.
Flower arrangements and décor aligned with event theme	As required	As required
No food preparation on RBN/A premises except for braais unless indicated otherwise.	High-quality food prepared off-site; on-site only for braais	Not applicable
Catering services within 24 hours of receiving an official purchase order	As required	Within 24 hours
Ability to provide catering services within 24 hours from time of official order	As required	As required
Ability to provide sample menus in advance for the approval of RBN/A	As required	Within 24 hours of request

Table 1 - General Specification

PROPOSED MENU	
LIGHT MEALS AND SNACKS	<ul style="list-style-type: none"> • Sandwiches plain (whole wheat and white -assorted) • Sandwiches toasted (whole wheat and white -assorted) • Sandwiches, drumsticks, meatballs and fish bites • Light finger lunch (6 items) • Croissant, butter / margarine, cheese or jam • Croissant, butter / margarine, cheese or jam • Scones, muffins, butter / margarine, jam, cheese, cream • Executive finger lunch (10 items) • Fresh fruit platter • Cheese platter • Cold meat platter • Soft drinks (canned) • Mineral water • Fruit juice (100%)/ soft drink(canned)/mineral water
HOT LUNCHES	<ul style="list-style-type: none"> • 1 X meat dish (chicken or beef or mutton) • 2 x vegetables • 1 x salad • Rice or pap or samp or potatoes or dumpling or Bogobe ba mabele • Buns (whole wheat and white), butter and margarine • Fruit juice (100%)/ soft drink(canned)/mineral water <p style="text-align: center;">OR</p> <ul style="list-style-type: none"> • 1 X meat dish (chicken or beef or mutton) • 1 x vegetables • 1 x salad • Rice or pap or samp or potatoes or dumpling or Bogobe ba mabele • Buns (whole wheat and white), butter and margarine • Fruit juice (100%)/ soft drink(canned)/mineral water <p style="text-align: center;">OR</p> <ul style="list-style-type: none"> • 2 X meat dish (chicken or beef or mutton) • 2 x vegetables • 2 x salad • Rice or pap or samp or potatoes or dumpling or Bogobe ba mabele • Buns (whole wheat and white), butter and margarine • Fruit juice (100%)/ soft drink(canned)/mineral water

PROPOSED MENU	
BREAKFAST	<ul style="list-style-type: none"> • Yogurt • Muesli, All Bran • Fresh fruit platter • Scones, muffins, croissants • Sandwiches plain (whole wheat and white -assorted) • Sandwiches toasted (whole wheat and white -assorted) • Cold meat (Ham, turkey, pastrami) • Cheese plater • Butter, margarine, marmalade, jam and cheese • Fruit juice (100%)/ soft drink(canned)/mineral water <p>OR</p> <ul style="list-style-type: none"> • Yogurt • cereals • Fresh fruit platter • Eggs • Sausages/bacon • Scones, croissants, Buns (whole wheat and white) • Butter, margarine, marmalade, jam and cheese • Fruit juice (100%)/ soft drink(canned)/mineral water <p>OR</p> <ul style="list-style-type: none"> • Soft porridge (Mabele) • Gizzards • 2 fruits (i.e., Orange and/or apple and/or banana)

PROPOSED MENU	
BRAAI	<ul style="list-style-type: none"> • Chicken • Boerewors • Lamb chops • Steak • Pap • Gravy • 3 x salads <ul style="list-style-type: none"> • Buns (whole wheat and white), butter and margarine • Fruit juice (100%)/ soft drink(canned)/mineral water
VEGETARIAN*	Service provider to suggest menus (bidders to note that this will be on request)

Table 2 - Proposed Menu

*Bidders are advised that ad hoc or special requests may be made from time to time, and service providers may be required to make provision for such requests as part of their offering.

4.1 Timeframes

The appointed service provider is expected to complete all required services within 16 weeks or sooner, calculated from the official commencement date, excluding the December holiday closure period.

Action	Responsibility	Date
Compulsory Briefing Session	RBN/A	08 October 2025
Deadline for clarification questions	Service providers	15 October 2025
Deadline for responses to questions	RBN/A	16 October 2025
Closing date of bid submission	Service providers	23 October 2025
Successful bidders appointed	RBN/A	29 October 2025
Commencement of services	Service providers	01 November 2025

4.2 Estimated start date

Services are anticipated to begin on the **01st of November 2025**; however, this date remains provisional and may be adjusted.

5. PRICING SCHEDULE

- Payment will be remitted to the service provider as per the deliverables indicated herein.
- Bidders are required to provide their bidding price on the Pricing Schedule below;

Nr.	Description	Rand per Head
1.	LIGHT MEALS AND SNACKS	
1.1	Sandwiches plain (whole wheat and white -assorted)	R.....
1.2	Sandwiches toasted (whole wheat and white -assorted)	R.....
1.3	Sandwiches, drumsticks, meatballs and fish bites	R.....
1.4	Light finger lunch (6 items)	R.....
1.5	Croissant, butter / margarine, cheese or jam	R.....
1.6	Scones, muffins, butter / margarine, jam, cheese, cream	R.....
1.7	Executive finger lunch (10 items)	R..... Per platter
1.8	Fresh fruit platter	R..... Per platter
1.9	Cheese platter	R..... Per platter
1.10	Cold meat platter	R..... Per platter
1.11	Soft drinks (canned) – per unit	R.....
1.12	Fruit juice (100%) - per unit	R.....
1.13	Mineral Water (still/sparking) - per unit	R.....

Nr.	Description	Rand per Head
2.	HOT LUNCHES	
2.1	1 X meat dish (chicken or beef or mutton) 2 x vegetables 1 x salad Rice or pap or samp or potatoes or dumpling or Bogobe ba mabele Buns (whole wheat and white), butter and margarine Fruit juice (100%)/ soft drink(canned)/mineral water	R.....
2.2	1 X meat dish (chicken or beef or mutton) 2 x vegetables 1 x salad Rice or pap or samp or potatoes or dumpling or Bogobe ba mabele Buns (whole wheat and white), butter and margarine Fruit juice (100%)/ soft drink(canned)/mineral water	
2.3	2 X meat dish (chicken or beef or mutton) 2 x vegetables 2 x salad Rice or pap or samp or potatoes or dumpling or Bogobe ba mabele Buns (whole wheat and white), butter and margarine Fruit juice (100%) / soft drink(canned)/mineral water	R.....
3.	BREAKFAST	
3.1	Yogurt Muesli, All Bran Fresh fruit platter Scones, muffins, croissants Cold meat (Ham, turkey, pastrami) Cheese plater Butter, margarine, marmalade, jam and cheese Fruit juice (100%)/ soft drink(canned)/mineral water	R.....
3.2	Yogurt cereals Fresh fruit platter	R.....

Nr.	Description	Rand per Head
	Eggs Sausages/bacon Scones, croissants, Buns (whole wheat and white) Butter, margarine, marmalade, jam and cheese Fruit juice (100%)/ soft drink(canned)/mineral water	
3.3	Soft Porridge Gizzards 2 Fruits (i.e., Orange and/or apple and/or banana)	R.....
4.	BRAAI	
4.1	Chicken Boerewors Lamb chops Steak Pap Gravy 3 x salads Buns (whole wheat and white), butter and margarine Butter margarine Fruit juice (100%)/ soft drink(canned)/mineral water	R.....
5.	VEGETARIAN	
5.1	Suggest a Vegetarian menu and price thereof per head). Please note that drinks will be; fruit juice (100%)/ soft drink(canned)/mineral water	R.....
Please specify any additional services and costs thereof:		R.....
6.	Overall Total Cost Excluding Vat of the services	R.....

The submitted proposal must reflect a fixed cost, which shall remain unchanged for the initial 12-month period. Upon conclusion of this period, RBN/A reserves the right to renegotiate the contract in accordance with prevailing inflationary trends and market conditions.

5.3 Indicative Prices_Related Services

Bidders are requested to submit indicative pricing for the items listed below. Such pricing shall not be considered in the financial evaluation of bids but may be used by RBN/A as a non-binding reference in the event that these services are required at a later stage. Submission of indicative pricing does not constitute any obligation on the part of RBN/A to procure the listed items or services.

Item	Qty	Cost in Rands (Excl.Vat)
Cost per Waiter (if needed)	1	R.....
Cost of a tent - A marquee 20m x30m	1	R.....
Cost per KM if services are required outside of the Royal Bafokeng Civic Centre.	Cpk*	R.....
Cost per special dietary request (Beyond the agreed specifications)	1	R.....

6. EVALUATION

The bid will be evaluated as follows;

- **Phase 0:** Attendance of Compulsory Briefing Session
- **Phase 1:** Pre-qualification.
- **Phase 2:** Administrative compliance (Mandatory)
- **Phase 3:** Technical Requirements (Functionality)
- **Phase 4:** Commercial - Price (80) and Specific Goal (20)

6.1 Phase 1 - Pre-qualification

- Only bidders in possession of a valid certificate of acceptability (COA) will be considered. Bidders are required to submit a copy of their COA as part of their bid submission.
- Only bidders registered with Royal Bafokeng Enterprise Development (RBED) will be eligible for consideration. Proof of registration on the RBED database must be included/submitted with the bid. A letter not older than two months from the closing date of this bid will be acceptable.

6.2 Phase 2 - Administrative Compliance

The bidder is required to comply fully with the administrative compliance. **Failure to comply with the administrative compliance will result in the disqualification of the bid.** The following must be submitted with the bid:

- a) Company profile.
- b) CIPC confirmation of Company registration and Directors.
- c) Valid SARS Tax Compliance PIN.
- d) **Original and valid and / or certified** copy of B-BBEE status level certificate or sworn affidavits must be valid at the time of the closing of the RFP.
- e) Original Bidder Resolution or Letter of authority or Letter of appointment authorizing the signatory of the Entity to sign the contract with RBA.
- f) Bank confirmation letter.

6.3 Phase 3 - Technical Requirement (Functionality)

The following is required to be submitted by the bidders to obtain any points on functionality.

A detailed proposal including:

- a) The service provider must provide a detailed account of their professional experience, specifying the total number of years in operation and highlighting the largest event they have catered to date. This submission must be supported by a formal reference letter that verifies the number of events successfully catered, the approximate guest attendance at each event and supported by a proof of payment for each event.
- b) The service providers business operations plan
- c) Health & Safety plan outlining the following:
 - i. How staff health monitoring is managed
 - ii. Kitchen sanitation protocols that are followed to keep the kitchen clean and hygienic
 - iii. How Health Regulations are followed in the company

The bidder is required to obtain a **minimum of 75 points** to be considered further for evaluation.

Sub-Criteria	Description	Weightings																								
Service Provider's Experience	<p>The bidder must demonstrate proven track record in providing catering services. References from past events/projects must be submitted with the bid. The following will be evaluated, that being the total number of events and the largest event catered for.</p> <p>Number of Events Hosted:</p> <table><tr><th>Criteria</th><th>Points</th></tr><tr><td>No Event Hosted</td><td>0</td></tr><tr><td>3 Events or less</td><td>10</td></tr><tr><td>4 to 5 Events</td><td>15</td></tr><tr><td>6 to 8 Events</td><td>20</td></tr><tr><td>Greater than 8 Events</td><td>35</td></tr></table> <p>*Service providers are required to submit reference letters that validate the number of events catered, the guest attendance at each event and supporting proof of payment for each event(s).</p> <p>Largest Event Catered</p> <table><tr><th>Criteria</th><th>Points</th></tr><tr><td>None</td><td>0</td></tr><tr><td>50 or less Guests</td><td>10</td></tr><tr><td>51 to 100 Guests</td><td>15</td></tr><tr><td>101 to 300 Guests</td><td>20</td></tr><tr><td>Greater 300 Guests</td><td>35</td></tr></table> <p>* Service providers are required to submit reference letters that validate the number of events catered, the guest attendance at each event and supporting proof of payment for each event(s).</p>	Criteria	Points	No Event Hosted	0	3 Events or less	10	4 to 5 Events	15	6 to 8 Events	20	Greater than 8 Events	35	Criteria	Points	None	0	50 or less Guests	10	51 to 100 Guests	15	101 to 300 Guests	20	Greater 300 Guests	35	70 Points
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Sub-Criteria	Description	Weightings								
Operational Plan	<p>Bidders are required to submit a comprehensive operational plan that clearly outlines their end-to-end catering process—from initial planning and menu development to logistics, on-site execution, and post-event wrap-up. The plan should detail timelines, staffing arrangements, equipment usage, quality control measures, and contingency strategies to ensure seamless service delivery. The operational plan should demonstrate the bidder's capacity to deliver professional, efficient, and high-quality catering services tailored to the specific needs of the event.</p> <table><tr><th>Criteria</th><th>Points</th></tr><tr><td>Does not meet expectation and/or no operational plan submitted with the bid.</td><td>0</td></tr><tr><td>Somewhat meets expectation</td><td>10</td></tr><tr><td>Meets expectation</td><td>20</td></tr></table>	Criteria	Points	Does not meet expectation and/or no operational plan submitted with the bid.	0	Somewhat meets expectation	10	Meets expectation	20	20 Points
Criteria	Points									
Does not meet expectation and/or no operational plan submitted with the bid.	0									
Somewhat meets expectation	10									
Meets expectation	20									
Health & Safety	<p>Bidder must provide a plan Health and Safety plan that outlines the following;</p> <p>Staff Health Monitoring: Describe measures in place to conduct regular medical checks (e.g., screening for flu symptoms) to prevent food contamination.</p> <p>Kitchen Sanitation Protocols: Specify the frequency and methods used to maintain kitchen hygiene and cleanliness.</p> <p>Compliance with Health Regulations: Describe measures in place to adhere to the COA.</p> <table><tr><th>Criteria</th><th>Points</th></tr><tr><td>Does not meet expectations and/or lacks a comprehensive Health & Safety Plan addressing all specified requirements.</td><td>0</td></tr><tr><td>Somewhat meets expectation</td><td>5</td></tr><tr><td>Meets expectation</td><td>10</td></tr></table>	Criteria	Points	Does not meet expectations and/or lacks a comprehensive Health & Safety Plan addressing all specified requirements.	0	Somewhat meets expectation	5	Meets expectation	10	10 Points
Criteria	Points									
Does not meet expectations and/or lacks a comprehensive Health & Safety Plan addressing all specified requirements.	0									
Somewhat meets expectation	5									
Meets expectation	10									

6.4 Phase 4 - Price and BBBEE

Commercial: Price (80) and Preferential Points (20)

Criteria	Weight	Sub-criteria
Total Price	80	Benchmark against lowest quote
Preferential Points	20	Points will be awarded to bidders in accordance to the BBBEE levels indicated herein.
BBBEE Contributor Level	Preference points	
Level 1	20	
Level 2	18	
Level 3	14	
Level 4	12	
Level 5	8	
Level 6	6	
Level 7	4	
Level 8	2	
Non-compliant contributor	0	
Maximum Points	20	

The following formula will be used to calculate the points for price.

$$P_s = 80 \left(1 - \frac{P_t - P_{\min}}{P_{\min}} \right)$$

Where:

P_s = Points scored for comparative price of bid under consideration

P_t = Comparative price of bid under consideration

P_{min} = Comparative price of lowest acceptable bid

7. CONDITION OF THE BID

- 7.1 RBN/A reserves the right to award the contract to multiple service providers, depending on the volume of events, meetings, or delegations requiring service. A rotational system will be implemented and closely monitored to ensure equitable distribution of opportunities among appointed providers.
- 7.2 Orders will be placed strictly based on actual requirements. RBN/A is not obligated to procure the full menu as outlined in the specifications, and will do so only as and when the need arises.
- 7.3 The provision of mineral water shall be limited to instances where catering services are being rendered to RBN/A.
- 7.4 Only bidders whose operations are based within the Royal Bafokeng region will be considered for this contract.
- 7.5 Food preparation on RBN/A premises is strictly prohibited unless expressly authorised in writing by RBN/A.
- 7.6 Unscheduled inspections of food preparation facilities will be conducted on a quarterly basis to ensure compliance with health and safety standards.
- 7.7 The washing of utensils and equipment on RBN/A premises is not permitted under any circumstances.
- 7.8 Requests for functions held on weekends or public holidays outside RBN/A premises must include provision for waiters and drivers, if required.
- 7.9 In the event of non-compliance with contractual terms, poor performance, or substandard quality of food or services, RBN/A may require immediate rectification by the service provider. Should such issues persist and pose a risk to RBN/A, the contract may be terminated in writing with fourteen (14) working days' notice, in addition to any other remedies available under the contract.
- 7.10 In the event of a verified incident of food poisoning, the contract with the catering service provider(s) shall be terminated with immediate effect. The service provider shall bear full responsibility and liability for all consequences arising from such incident, including, but not limited to, any legal action instituted by RBN/A or any affected individual(s).
- 7.11 RBN/A shall not be held liable for any loss or damage incurred by the successful bidder or its personnel during the execution of services. The bidder is responsible for ensuring adequate supervision and safeguarding of items such as crockery, cutlery, glassware, and tablecloths while in use on RBN/A premises.
- 7.12 The successful bidder(s) shall enter into a formal Service Level Agreement with RBN/A upon award of the contract.
- 7.13 No deposits or advance payments will be made for services rendered under this contract.
- 7.14 Only glass, stainless steel, or ceramic containers shall be used for serving food, unless otherwise specified due to operational requirements—such as the use of pre-packaged items.
- 7.15 Bookings or orders may range from as few as five (5) to five hundred (500) or more attendees.
- 7.16 Sub-contracting and joint ventures are strictly prohibited. All food must be prepared in the designated kitchen as specified in the valid Health Certificate/COA.
- 7.17 The bidder is expected to minimize the outsourcing of pre-prepared meals. At least 80% of all food served must be freshly prepared on-site by the bidder's own team.

8. CONFIDENTIALITY

No information or documentation may be used for any purpose other than providing for an RFP proposal to RBN/A, and no copies of any document may be made, except with prior written approval from RBN/A.

The successful bidders and staff will be required to sign a non-disclosure agreement.

RBN respects your privacy. The processing, handling, and storage of your personal information will be conducted in accordance with the Protection of Personal Information Act, 4 of 2013.

9. CONTRACTUAL ARRANGEMENT

The service provider is required to enter into a service level agreement (SLA) with RBN/A to perform all functions as set out in the project specification.

10. FINANCIAL IMPLICATIONS

- 10.1 No service will be provided to RBN/A before an official purchase order has been issued to the supplier or service provider.
- 10.2 The service provider should be aware that RBN/A only pays after the services have been rendered.
- 10.3 Payments will be made by RBN/A within thirty (30) days of receipt of a valid invoice, duly supported by all requisite documents, in accordance with the Service Level Agreement

11. SUPPLIER DUE DILIGENCE

RBN/A reserves the right to conduct supplier due diligence prior to final award or at any time during the contract period. **Bidders must note that, RBN/A will conduct verification on the information submitted and any misrepresentation will result in an automatic disqualification.**

12. FACILITY AUDITS, FOOD PRESENTATION AND TASTING

Facility audits and food presentation assessments will be conducted only with shortlisted service providers. Bidders are advised that all costs related to food presentation will be borne by the bidder.

13. SUBMISSION OF BIDS DOCUMENTS

- 13.1 Bidders are strongly advised to submit their bids well in advance to accommodate any unforeseen circumstances that may cause delays.
- 13.2 RFP submissions must be hand-delivered to the Tender Box at the Royal Bafokeng Civic Centre, clearly addressed to the **Procurement Manager** and marked with the project title: **Provision of Catering Services**.
- 13.3 The closing date of this RFP is **23 October 2025 at 12h00 am**.

14. COST OF BIDDING

The bidder shall bear all costs associated with the preparation and submission of its bid, and RBN/A will not be held responsible for these costs, regardless of the conduct or outcome of the RFP process.

15. PRICE OR FEES NEGOTIATION

RBN/A negotiate the price or fees with the preferred bidder during a competitive bidding process.

16. LATE BIDS

Bids received after the closing date and time will not be accepted for consideration. Bids documents should be submitted **before 12:00 am** on the **23rd of October 2025** (i.e., closing date)

17. NON-COMMITMENT

RBN/A is not bound to accept any of the bids submitted. RBN/A reserves the right to withdraw or amend this RFP by notice in writing to all parties who have received the RFP prior to the closing date. The cost of preparing of bids will not be reimbursed.

18. FRAUD AND CORRUPTION

All prospective service providers are to take note of the implications of contravening the Prevention and Combating of Corrupt Activities Act (No 12 of 2004) and any other applicable legislation.

19. BID AND TECHNICAL ENQUIRIES / CLARIFICATION OF RFP DOCUMENTS

RBN/A will respond in email to any request for clarification of the RFP documents which it receives no later than the **23rd October 2025**.

Faxed bids will not be accepted

All enquiries related to the technical content of the Terms of Reference as well as the bid enquires may be directed in writing to the official(s) listed below:

20. RFP QUERIES

All RFP queries must be addressed to:

Mr. Thuto Makgahlela

Email: Thuto.Makgahlela@bafokeng.com

21. VALIDITY OF RFP SUBMISSION

The RFP submission shall be held valid for **ninety (90) days** after the closing date.

22. SERVICE LEVEL AGREEMENT

RBN/A will require the service provider to enter into a Service Level Agreement that may define certain deliverables and time frames.

23. CERTIFICATE OF ACQUAINTANCE WITH BID DOCUMENTS

I/We of do hereby certify (Name of Company) that I/we acquainted myself/ourselves with the contents of all the documents listed in the Schedule of Bid Documents, as laid down by The RBA for carrying out of the proposed work/service(s).

SIGNED AT on this day of 20.....

SIGNATURE :

NAME OF DELEGATED SIGNATORY :
(PRINT) in his capacity of

DESIGNATION OF SIGNATORY :
(PRINT) who warrants his authority to sign on behalf of the bidding company