

**ROYAL BAFOKENG ADMINISTRATION**

P.O Box 1, Phokeng, 0335, Republic of South Africa
1 Direpotsane Street, Phokeng, 0335
Telephone: +27 (14) 566 1200
Email: info@bafokeng.com
Website: www.bafokeng.com

Enquiries: T. Dikole

Ref: Catering Services for Basketball Finals & Metshameko 2026 RBS/2026/RFQ04

Date: 14 July 2026

**REQUEST FOR QUOTATIONS – CATERING SERVICES FOR ROYAL
BAFOKENG BASKETBALL FINALS AND METSHAMEKO FINALS 2026**
RBS/2026/RFQ04

RFQ NUMBER		
OBJECTIVE OF BID:	Appointment of services provider/s for the provision of catering services for the Royal Bafokeng Basketball Finals and Metshameko 2026 Finals	
DESCRIPTION OF SERVICES:	Catering Services	
ISSUE DATE:	15 July 2026	
COMPULSORY BRIEFING SESSION	Not Applicable	
RFP CLOSING DATE AND TIME:	22 July 2026	12H00
PROPOSAL TO BE HAND DELIVERED AT:	Royal Bafokeng Civic Centre Tender Box or via email to; Thato.Dikole@bafokeng.com	
RFP VALIDITY PERIOD:	90 Calendar Days from Closing Date	
ENQUIRIES: PROCUREMENT PRACTITIONER	Thato.Dikole@bafokeng.com	



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1. INTRODUCTION

Royal Bafokeng Sports (RBS) is an entity of the Royal Bafokeng Nation (RBN), a traditional community located in the Rustenburg Valley within the Rustenburg Local Municipality of South Africa's North West Province. The RBN comprises 29 villages organised into five regions, covering approximately 1,200–1,400 km². Established in 2007, RBS is mandated to promote and manage sport development and participation within the community.

RBS delivers a range of sporting programmes aimed at talent development and mass participation. These include Football in partnership with the La Liga Academy, Netball through the Bafokeng Netball Association affiliated with Netball South Africa, Athletics affiliated with Athletics South Africa, and Basketball in collaboration with NBA Africa. In addition, the Metshameko Programme promotes participation in soccer and netball across RBN schools

The Royal Bafokeng Sports (RBS) is seeking to appoint a service provider/s for the provision of catering services during the Royal Bafokeng Basketball (RBB) and Metshameko 2026 Finals respectively.

2. BACKGROUND

Currently, the Royal Bafokeng Sports (RBS) does not have a formal contract in place for catering services for the Royal Bafokeng Basketball (RBB) and Metshameko 2026 Finals. As a result, RBS 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 Quotations (RFQ) seeks to streamline the procurement process by appointing a qualified service provider/s.

3. OBJECTIVE OF THE BID

The objective of this bid is to appoint service provider/s from the Royal Bafokeng Nation to deliver catering services for the Royal Bafokeng Basketball and Metshameko 2026 Finals which will take place as follows;

No.	Event	Venue	Date
1.	Royal Bafokeng Basketball Finals (Gala Dinner)	Lebone II College	25 th September 2026
2.	Royal Bafokeng Basketball Finals (Main Event)	Royal Bafokeng Sports Palace	26 th September 2026
3.	Metshameko Finals	Luka Stadium	31 st October 2026

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 RBS
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 the event
Catering services during RBS 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 RBS 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 RBS	As required	Within 24 hours of request

Table 1 - General Specification

BASKETBALL FINALS 2026 - MENU

Gala Dinner – 25th September 2026

Catering for 220 VIP's:

Dinner (Starters, main course & Dessert) for 220 people.

Starters

Creamy Liver
Beef Taco

Main Menu

Lamb Shank
Chicken Curry with Garlic Flat bread

Sides

Fried Rice
Muffin Shaped Dumpling

Salads

Baked/Wedge Potatoes
Creamy Spinach
Hearty broth/gravy

Dessert

Mini Desserts and Cakes
Mulva Pudding (Hot)

Assorted Cold drinks and Juice

Main Event – 26th September 2026

Catering for 200 VVIPs Lunch:

VVIP (200 people) Menu:

Assorted Light Canapes served in three rotations;

Meaty
Pescatarian
Vegitarian
Sweet

Cold Drinks (Assorted)
Bottled Water 500ml

NB: To be set up by 10:00am at U-shape building hall

Main Event – 26 th September 2026	<u>Catering for 200 VIPs Lunch:</u> VIP (200 people) Menu: Rice Dumpling 3 Bean Salad Pumpkin Beaf Stew Fried Chicken Mixed Caned Cold Drinks NB: To be set up by 10:00am at U-shape building hall
Main Event – 26 th September 2026	<u>Catering for 4000 Mass Menu:</u> Lunch packs: 1 x Beef Burger 1 x Pack of Fried chips 1 x Fruit (Seasonal) 1 x Energy drink NB: Please deliver at Royal Bafokeng Sports Palace at 10:00am
Main Event – 26 th September 2026	<u>Breakfast Menu for 180 players (Each pack):</u> 1 x Hot dog 1 x Jungle Bar 1 x Powerade NB. To be at Royal Bafokeng Sports Palace@ 06:00
Main Event – 26 th September 2026	<u>Breakfast for 25 Coaches and Staff</u> Combo Platter: Sandwiches, Drumsticks, Meatballs & Fish Bites 100% Fruit Juice (250ML) NB: Please deliver at Royal Bafokeng Sports Palace at 06:00am
RBI Offices: 21-25 September 2026	<u>Lunch Menu for Roadshow & Setup Crew (25 People Daily):</u> Braai option: Monday • Chicken • Pap • Gravy • 3 x Salads

- 100% Fruit Juice

Tuesday

- Boerewors
- Pap
- Gravy
- 3 x Salads
- 100% Fruit Juice

Wednesday

- Steak
- Pap
- Gravy
- 3 x Salads
- 100% Fruit Juice

Thursday

- Chicken
- Pap
- Gravy
- 3 x Salads
- 100% Fruit Juice

Friday

- Steak
- Pap
- Gravy
- 3 x Salads
- 100% Fruit Juice

NB. To be at RBI @ 15:30

METSHAMEKO FINALS 2026 - MENU

VVIP – 31 October 2026	<u>Catering for 120 VVIPs Lunch:</u> VVIP (120 people) Menu: 1.Rice, bread rolls, potato salad, pasta salad, Greek salad, gravy, Chakalaka, Fish, Chicken and beef steak. 2. 120 x 330ml soft drinks assorted. Deserts 1. Mulva pudding, custard, black forest cake, ice cream and fruit sticks. NB: To be delivered at 12:00 at Luka Stadium
Snack Bar – 31 October 2026	<u>Snack bar for 120 VIPs:</u> Assorted snacks to be served from Morning till late Afternoon for VIP Guests. Menu: - Biltong assorted - Cheese assorted - Chocolates assorted - Snack chips assorted - Fruit sticks - Mini sausages and sandwiches - Mini meat assorted - Sweety varieties NB: To be at the venue from 08h00am till 16h00pm
Teachers & Staff: 31 October 2026	<u>Catering for 460 teachers and Staff Lunch:</u> Menu: 1.Rice, coleslaw, chakalaka and Chicken quarter leg. 2. Pap, potato salad, chakalaka and beef steak. 2. 460 x 330ml soft drinks assorted. NB: To be delivered at 12:00pm



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Breakfast Menu - 31 October 2026

Breakfast Menu:

For 68 Staff and Volunteers

1 x Russian roll
2 x muffins
1 x 300ml 100 % fruit juice assorted

For 1 staff

1 x vegan petty and chips
2 x brain muffins
1 x 300ml 100 % fruit juice

NB: Please deliver at Luka Stadium at 06:00am

*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.



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4.1 Timelines

Action	Responsibility	Date
Deadline for clarification questions	Service providers	17 July 2026 at 12h00
Deadline for responses to questions	RBN/A	20 July 2026 at 14h00
Closing date of bid submission	Service providers	22 July 2026 at 12h00
Successful bidders appointed	RBN/A	17 August 2026
Commencement of services	Service providers	25 September 2026

4.2 Estimated start date

Services are anticipated to begin on the **25th September 2026**; 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;

ROYAL BAFOKENG BASKETBALL FINALS 2026 - MENU

Nr.	Description	Rand Per Head
1.	ROYAL BAFOKENG BASKETBALL FINALS 2026 - MENU	
1.1	Gala Dinner – 25th September 2026 : Catering for 220 VIP's	R.....
1.2	Main Event – 26th September 2026 : Catering for 200 VVIPs Lunch:	R.....
1.3	Main Event – 26th September 2026 : Catering for 200 VIPs Lunch:	R.....
1.4	Main Event – 26th September 2026 : Catering for 4000 Mass Menu:	R.....
1.5	Main Event – 26th September 2026 : Breakfast Menu for 180 players (Each pack):	R.....
1.6	Main Event – 26th September 2026 : Breakfast for 25 Coaches and Staff	R..... Per platter
1.7	Lunch Menu for Roadshow & Setup Crew (25 People Daily) RBI Offices: 21-25 September 2026 :	R.....
Please specify any additional services and costs thereof: R.....		
1.8	Overall Total Cost (Excluding Vat)	R.....

METSHAMEKO FINALS 2026 - MENU

Nr.	Description	Rand Per Head
2.	METSHAMEKO FINALS 2026 - MENU	
2.1	VVIP – 31 October 2026	R.....
2.2	Snack Bar – 31 October 2026	R.....



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2.3	Teachers & Staff: 31 October 2026	R.....
2.4	Breakfast Menu - 31 October 2026	R.....
2.5	Breakfast Menu (Vegetarian) - 31 October 2026	R.....
Please specify any additional services and costs thereof:		R.....
2.6	Overall Total Cost (Excluding Vat)	R.....

The submitted proposal must reflect a fixed cost, which shall remain unchanged for 90 days after the closing date. RBS reserves the right to renegotiate the contract in accordance with prevailing inflationary trends and market conditions.

6. EVALUATION

The bid will be evaluated as follows;

- Phase 1:** Pre-qualification.
- Phase 2:** Administrative compliance.
- 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 with the administrative compliance. The following must be submitted with the bid:

- Company profile.
- CIPC confirmation of Company registration
- ID Copies of Directors.
- Valid SARS Tax Compliance PIN.
- Bank Account Confirmation Letter.



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- f) Valid certificate of acceptability (COA) issued by the relevant local authority.
- g) Reference Letters from previous clients (Minimum 3).
- h) RBED Support Letter (Not Older than 2 Months).
- i) **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.
- j) Original Bidder Resolution or Letter of authority or Letter of appointment authorizing the signatory of the Entity to sign the contract with RBA.

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/purchase order/appointment letters.
- 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 out of 100 points (75%)** to be considered further for evaluation.

Sub-Criteria	Description	Weightings												
Service Provider's Experience	The bidder must demonstrate proven track record in providing catering services. Supporting documents 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.	70 Points												
	Number of Events Hosted:													
	<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>		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											
	No Event Hosted		0											
	3 Events or less		10											
	4 to 5 Events		15											
	6 to 8 Events		20											
	Greater than 8 Events		35											
	*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/purchase orders/appointment letters for each event(s).													
Largest Event Catered														
<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>	Criteria	Points	None	0	50 or less Guests	10	51 to 100 Guests	15	101 to 300 Guests	20	Greater 300 Guests	35		
Criteria	Points													
None	0													
50 or less Guests	10													
51 to 100 Guests	15													
101 to 300 Guests	20													
Greater 300 Guests	35													
* 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/purchase orders/appointment letters for each event(s).														

Operational Plan	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. <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	Bidder must provide a plan Health and Safety plan that outlines the following; Staff Health Monitoring: Describe measures in place to conduct regular medical checks (e.g., screening for flu symptoms) to prevent food contamination. Kitchen Sanitation Protocols: Specify the frequency and methods used to maintain kitchen hygiene and cleanliness. Compliance with Health Regulations: Describe measures in place to adhere to the COA. <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



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7. CONDITION OF THE BID

- 7.1 RBS reserves the right to award the contract to multiple service providers, depending on the volume of events, or delegations requiring service.
- 7.2 Orders will be placed strictly based on actual requirements. RBS 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 RBS.
- 7.4 Only bidders whose operations are based within the Royal Bafokeng region will be considered for this contract.
- 7.5 Food preparation on RBS premises is strictly prohibited unless expressly authorised in writing by RBS.
- 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 RBS premises is not permitted under any circumstances.
- 7.8 Requests for functions held on weekends or public holidays outside RBS 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, RBS may require immediate rectification by the service provider. Should such issues persist and pose a risk to RBS, 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 RBS or any affected individual(s).
- 7.11 RBS 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 RBS premises.
- 7.12 The successful bidder(s) shall enter into a formal Service Level Agreement with RBS 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 RFQ proposal to RBS, and no copies of any document may be made, except with prior written approval from RBS.



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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 RBS to perform all functions as set out in the project specification.

10. FINANCIAL IMPLICATIONS

10.1 No service will be provided to RBS before an official purchase order has been issued to the supplier or service provider.

10.2 The service provider should be aware that RBS only pays after the services have been rendered.

10.3 Payments will be made by RBS 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

RBS reserves the right to conduct supplier due diligence prior to final award or at any time during the contract period.

Bidders must note that, RBS 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 RFQ submissions must be emailed or hand-delivered to the Tender Box at the Royal Bafokeng Civic Centre, clearly addressed to the **Procurement Practitioner** and marked with the project title: **Provision of Catering Services for RBB Finals and Metshameko Finals 2026.**

13.3 The closing date of this RFP is **22nd July 2026 at 12h00 am.**

14. COST OF BIDDING

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



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15. PRICE OR FEES NEGOTIATION

RBS 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 pm** on the **22nd July 2026**.

17. NON-COMMITMENT

RBS is not bound to accept any of the bids submitted. RBS reserves the right to withdraw or amend this RFQ by notice in writing to all parties who have received the RFQ 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

RBS will respond in email to any request for clarification of the RFP documents which it receives no later than the **17th July 2026 at 12h00 am**.

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:



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Website: www.bafokeng.com

20. RFQ QUERIES

All RFQ queries must be addressed to:

Mr. Thato Dikole

Email: Thato.Dikole@bafokeng.com

21. VALIDITY OF RFQ SUBMISSION

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

22. SERVICE LEVEL AGREEMENT

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



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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 RBS 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