
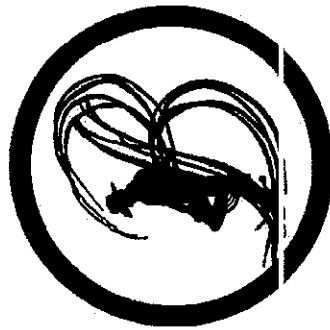
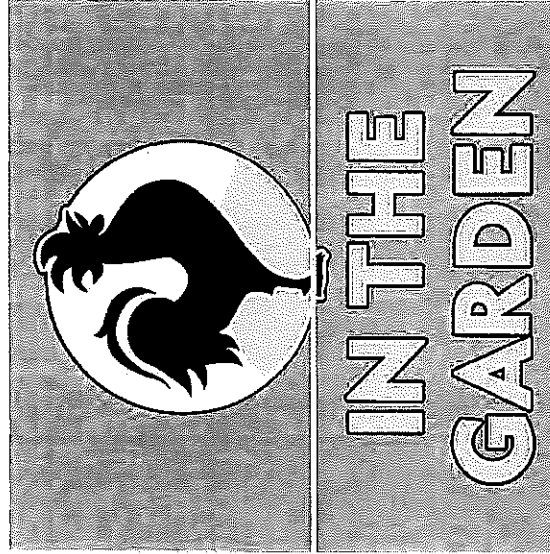


| | |
|--|---|
| <p>DELIVER TO: City of Fort Pierce, Purchasing Division, Room 101 100 North U.S. #1 Fort Pierce, FL 34950</p> <p>MAIL TO: City of Fort Pierce Purchasing Division, Room 101 P.O. Box 1480 Fort Pierce, FL 34954-1480</p> | <p>REQUEST FOR PROPOSALS</p> <p>and</p> <p>PROPOSER ACKNOWLEDGMENT</p> |
| <p>Bid Writer: Latonya Hubbard, 772-437-3102</p> | <p>RFP No: 2019-017</p> |
| <p>Pre-Bid Conference Date: N/A</p> | <p>RFP Title: SUNRISE THEATRE CATERING SERVICES</p> |
| <p>Pre-Bid Location: N/A</p> | <p>RFP Opening Location: Purchasing Division, Room 101 100 North U.S. #1 Ft. Pierce, Florida 34950</p> |
| <p>Proposal Due Date & Time: 3:00 PM, THURSDAY, JUNE 6 2019</p> | <p>If you need any reasonable accommodation for any type of disability in order to participate in this procurement, please contact this department as soon as possible.</p> |
| <p>Proposer Name: <u>The Bradford, LLC</u></p> <p>Mailing Address: <u>100 S. 2nd Street</u> <u>Fort Pierce, FL</u></p> | <p>I hereby certify that this proposal is made without prior understanding, agreement, or connection with any corporation, firm, or person submitting a bid for the same materials, supplies or equipment, and is in all respects fair and without collusion or fraud. I agree to abide by all conditions of this bid and certify that I am authorized to sign this proposal for the proposer.</p> <p> Authorized Signature (Manual)</p> |
| <p>City, State, Zip Code: <u>Fort Pierce, FL 34950</u></p> | <p>Typed or Printed Name: <u>Scott A. McFall</u></p> |
| <p>Type of Entity (Place a check or X): <input checked="" type="checkbox"/> Corporation <input type="checkbox"/> Partnership <input type="checkbox"/> Proprietorship</p> | <p>Title: <u>Director of Operations</u></p> |
| <p>Incorporated in the State of: <u>FL</u> Year: <u>2018</u></p> | <p>Delivery in _____ days, ARO</p> |
| <p>Phone Number: <u>772-882-9786</u></p> | <p>Payment Terms: Net 30 Days</p> |
| <p>Fax Number:</p> | <p>FEIN or SS Number: <u>821255060</u></p> |
| <p>E-Mail Address: <u>scott@thebradford.com</u></p> | <p>Local Business: <input checked="" type="checkbox"/> Y <input type="checkbox"/> N MWBE: <input type="checkbox"/> Y <input checked="" type="checkbox"/> N</p> |
| <p>Bid Security is attached, when required, in the amount of \$ _____</p> <p style="text-align: center;">F.O.B. DESTINATION</p> | <p>If returning as a "No Bid" state reason: <u>N/A</u></p> |
| <p>THIS PAGE MUST BE COMPLETED AND RETURNED WITH YOUR BID</p> | |

The Bradford Group



The
BRADFORD
STEAKHOUSE



Thursday June 6th, 2019
City of Fort Pierce, FL
Sunrise Theater Catering Services



The
BRAFORD
STEAKHOUSE



The Braford Group
100 S 2nd St . Fort Pierce, Florida
34950
Scott McFall, Director of Operations

Att: Latonya Hubbard, 772-467-3102

RFP Opening Location: Purchasing
Division, Room 101 100 North U.S. #1 Ft.
Pierce, Florida 34950

RFP No: 2019-017

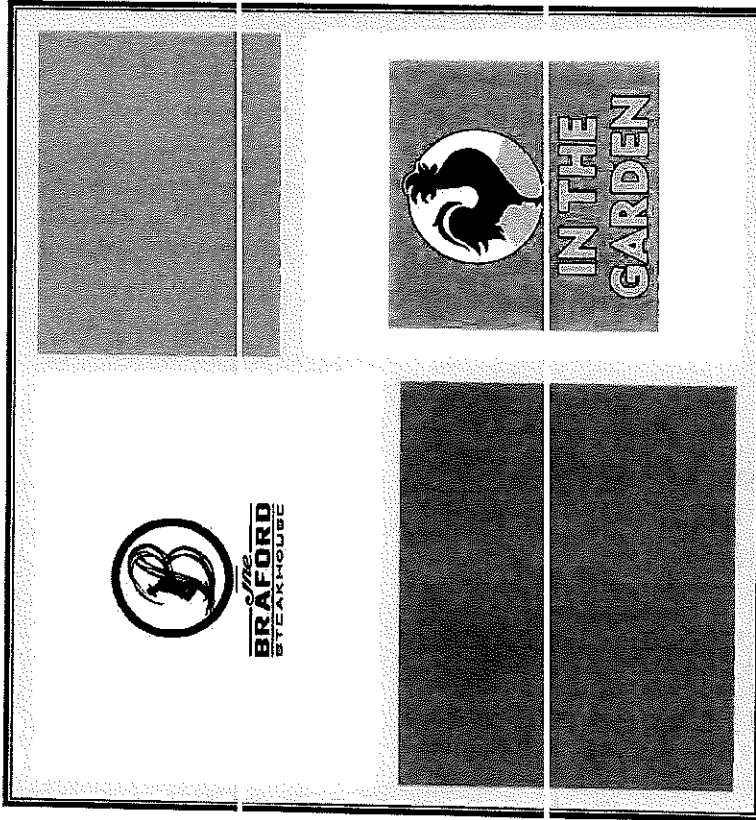
772-882-9131

Table of Contents

| | |
|---|----|
| Tab A – Letter of Transmittal..... | 3 |
| Tab B – Organization Profile..... | 7 |
| Tab C – Scope of Work..... | 15 |
| Tab D – Additional Data..... | 22 |
| Drug Free Workplace Form..... | 24 |
| Checklist..... | 25 |
| Certification of Local Vendor Preference..... | 26 |
| Certificate of Liability Insurance..... | 27 |
| Cost Proposal Form (Original)..... | 28 |
| DBPR Food Service License..... | 31 |
| Reference Check Forms (Original)..... | 32 |
| Exhibits B-D..... | 34 |
| Sample Event Order..... | 42 |

Tab A

4



June 6th, 2019

The City of Fort Pierce
Latonya Hubbard, 772-467-5102
RFP Opening Location:
Purchasing Division, Room 101
100 North U.S. #1 Ft. Pierce, Florida
34950

RE: Sunrise Theater Catering
Services

RFP No: 2019-017

The Braford Group is pleased to have the opportunity to respond to this proposal for Catering Services at our neighbors and partners at The Sunrise Theater. The Braford Group understands you are seeking a full service catering provider for the performers forty plus times a year. This is inclusive of all meal periods including snacks and breaks. We understand that this is only for food and does not include alcoholic beverages.

We understand that it is of utmost importance that we deliver a great product in a timely manner on a consistent basis. With our convenient location and quality of product, we can ensure a memorable and seamless experience for your clients at The Sunrise Theater.

We understand that safety and sanitation are of upmost importance and have a proven track record of this with our state inspections.

We are proposing to deliver the same great quality that you find in our nearby locations. Our food will be prepared fresh with an appealing presentation. We understand that there will be many special requests throughout the year and will be accommodating to these needs.

We look forward to the opportunity to being a further partner of the Sunrise Theater Family and City of Fort Pierce, Florida

This is made without collusion with any other person or entity submitting a proposal pursuant to this RFP.

Best Regards,

Scott A. McFall
Director of Operations

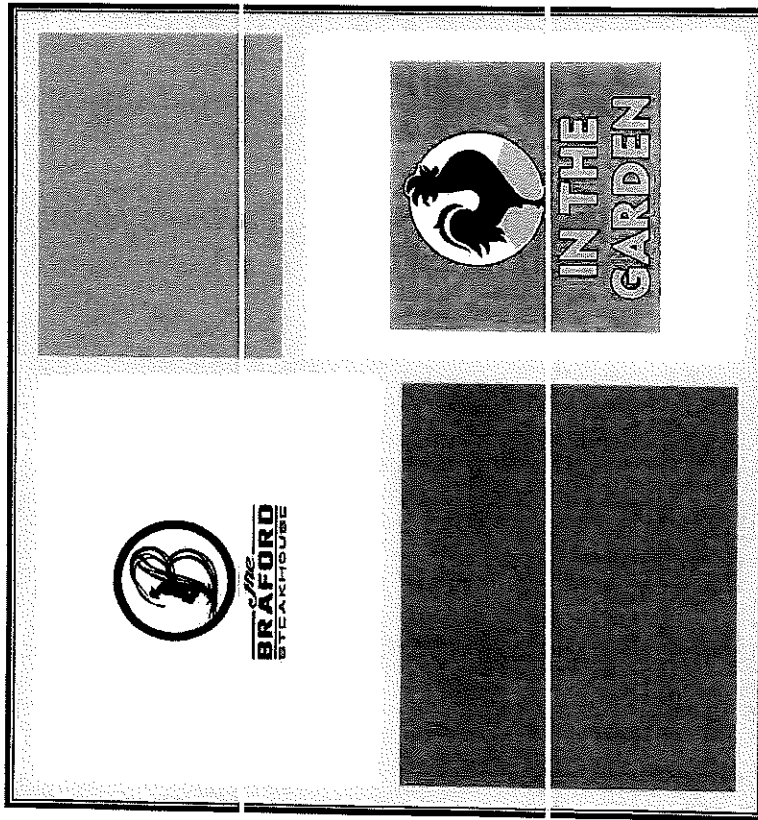
Gregg DeAquir
Executive Chef

Bill Cushing
Manager

Kayla Skiff
Manager

Tab B

7



About The Bradford Group

We are committed to excellence and it all starts with the food and flows through to our personable yet professional service and attention to details. Stemming from the rich culture and product of the Adams Ranch, we understand quality and dedication. With this we know that we will be able to deliver a seamless experience for groups of any size.



Commitment to Excellence

The Braford Group is comprised of two full service restaurants. Opening first in Spring of 2018 is the Rooster in the Garden, an 80 seat restaurant featuring farm to table upscale casual offerings, while incorporating the local Southern Charm. The location serves lunch and dinner, as well as an ala carte brunch on Sundays. We have serviced groups seamlessly up to 200 in this venue.

The Braford Steakhouse, opening in June of 2018 is becoming the premier dining experience for the Fort Pierce area. Featuring the Adams Ranch Beef and produce that is sourced through our local farms. We feature many varieties of fresh catch and seafood entrees in both restaurants which allows us the ability to be seasonal and flexible with our menus. We are committed to the freshest ingredients and impeccable service.



The Team

Chef Gregg DeAquir

* Executive Chef

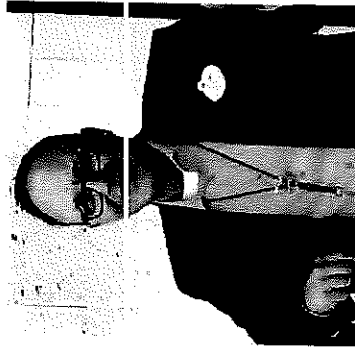
DeAquir, who was born in Broward County and moved to Vero Beach in 1982 is a graduate of Vero Beach High School and Indian River State College. DeAquir has worked at Ocean Grille, The Moorings Club, Indian River Club and Quail Creek Plantation.

An avid outdoorsman, sportsman and surfer, DeAquir has an inherent appreciation for the local farms, wildlife, fish and game in our area and is excited to highlight the flavors of the Treasure Coast and Florida on his menu at The Braford Steakhouse and Rooster In The Garden.

The Team

SCOTT McPAIL

• Director of Operations



Scott has recently joined The Braford Group in April of this year. Originally from Muncie, Indiana he joins us with a wealth of knowledge of the food and beverage industry. Most recently, he was the Food and Beverage Director at Disney's Coronado Springs Resort at Walt Disney World. Prior to that he was instrumental in the opening of One Ocean, a boutique resort in Atlantic Beach Florida. He also has been in leadership at Gaylord Opryland Resort & Convention Center in Nashville, Tennessee and the Brown Hotel in Louisville, Kentucky. He is dedicated to delivering a seamless experience to every guest every time.

The Team

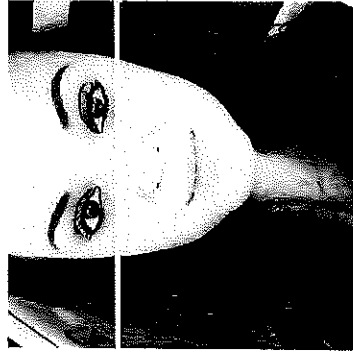
Bill Cushing

• Restaurant Manager



Kayla Skiff

• Restaurant Manager



References

St. Lucie County School Board

IRSC & Sunrise Theater Board

* Telephone: 772-579-9921

* Telephone: 863-669-8649

* Contact: Karla Giametta

* Contact: Melanie George

* Email:

karla.kahn@stlucieschools.org

References (cont.)

MLK Lincoln Theater

Restoration Committee

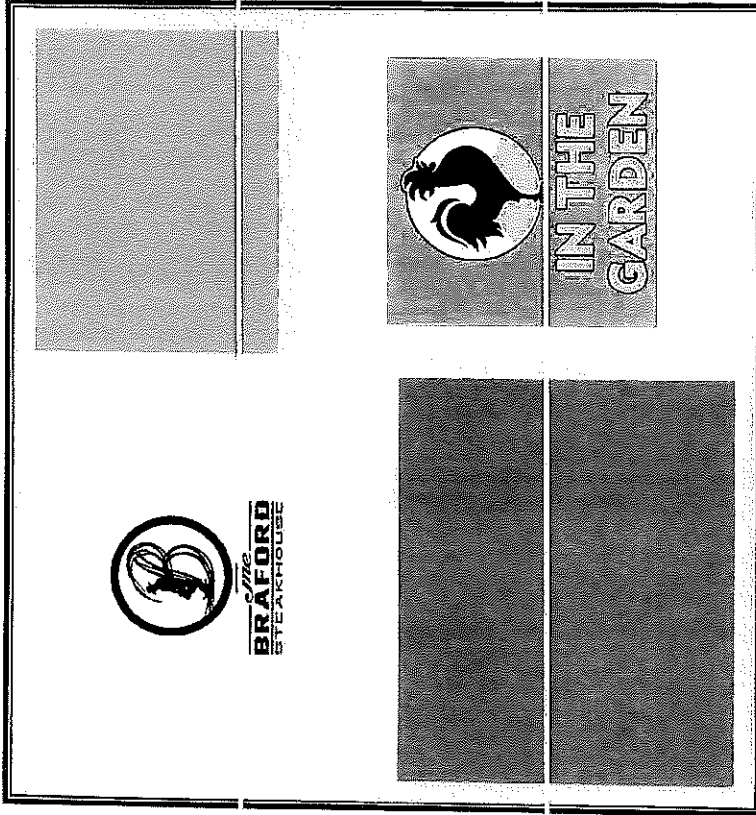
New York Acts

- Telephone: 772-971-2396
- Telephone: 772-871-2100
- Contact: Reginald T. Floyd
- Fax: 772-878-9802
- Email:
- Contact: Paul Taglieri

- Please see original Reference Check Forms attached to end of proposal

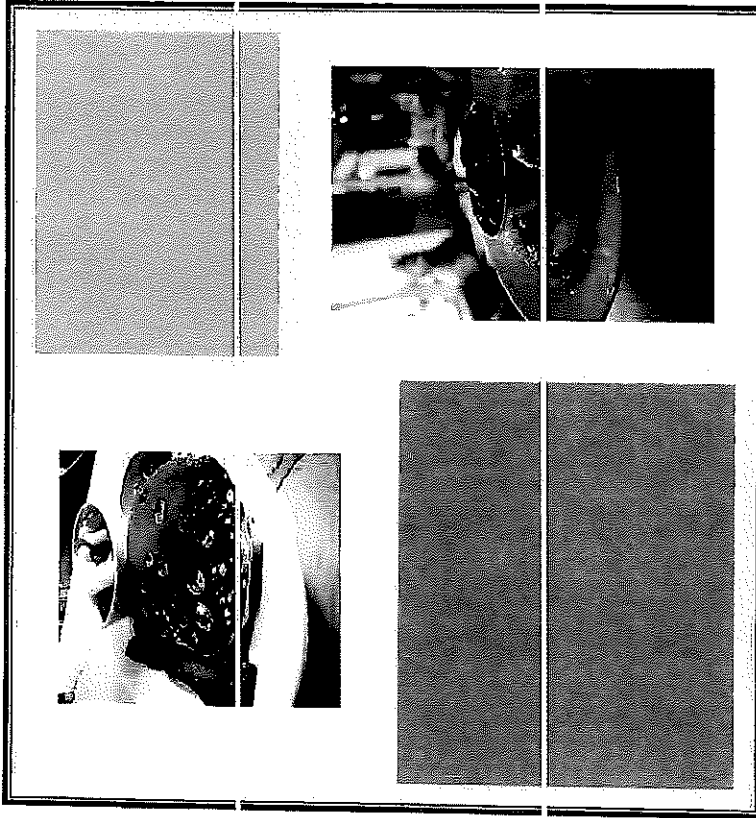
Tab C

15



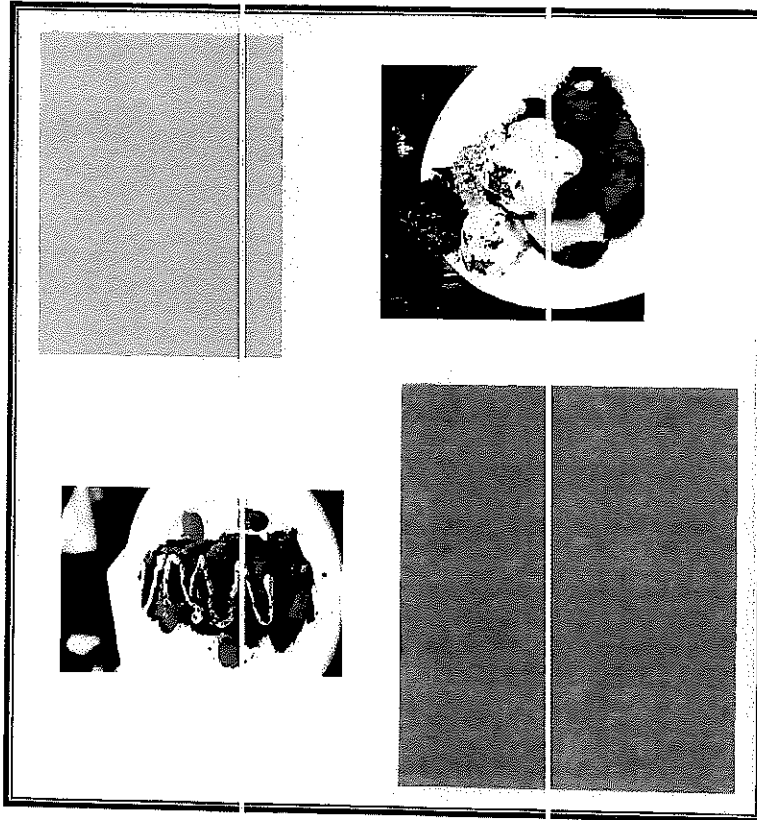
Breakfast

Start the day off with a Chef Special Benedict or Fresh Berry Pancakes. Offering continental breakfasts with scented yogurts to full breakfast buffets. Prices ranging from \$12 up per person.



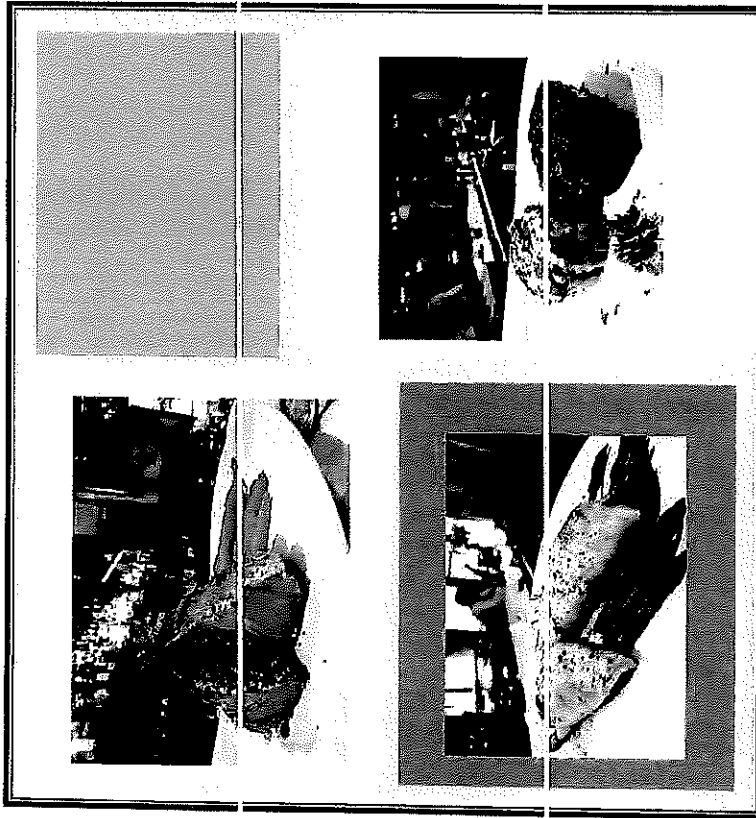
Lunch

From deli buffets, to Southern Comfort entrees like our Fried Green tomatoes and Country Fried Chicken, we have offerings that are sure to please any mid-day appetite. Prices Ranging from \$16.00 up per person.



Dinner

Sure to please any of your guests at the theater, we have a wide array of dinner options from our Adams Ranch Steaks, Fresh seafood and other select cuts. We pride ourselves in tailoring our menus to your guests needs. Prices range from \$18 up per person.



Cost Proposal

All pricing figured Per Person

| | | | |
|---------------------------|------|--------------------------|------|
| * Cold Breakfast | \$14 | * Sandwich/Wrap Platter | \$18 |
| * Hot Breakfast | \$23 | * Add Potato/Pasta Salad | \$3 |
| * Add Omelet Station | \$6 | * Add Tuna/Chic/Ham Sal | \$4 |
| * Coffee Service | \$12 | * Caesar Salad | \$8 |
| * Fruit Tray | \$7 | * Add Chicken/Shrimp | \$5 |
| * Cheese & Cracker Tray | \$8 | * Boxed Lunch | \$16 |
| * Deli/Flat meat & cheese | \$10 | * Dancer Food | \$16 |

Cost Proposal

All pricing figured Per Person

| | | | |
|-------------------------|------|-----------------------|------|
| * Luncheon Soup | \$6 | * Dinner Soup | \$8 |
| * Burgers & Dogs | \$14 | * Dinner Salad | \$10 |
| * Grilled Ham & Cheese | \$12 | * Dinner Veggies | \$6 |
| * Luncheon Pasta | \$12 | * Dinner Pasta Dish | \$18 |
| * Luncheon Meat Dish | \$14 | * Dinner Meat Dish | \$34 |
| * Luncheon Chicken Dish | \$14 | * Dinner Chicken Dish | \$28 |
| * Luncheon Fish Dish | \$16 | * Dinner Fish Dish | \$32 |
| * Luncheon BBQ | \$14 | * Dinner Meat Loaf | \$22 |

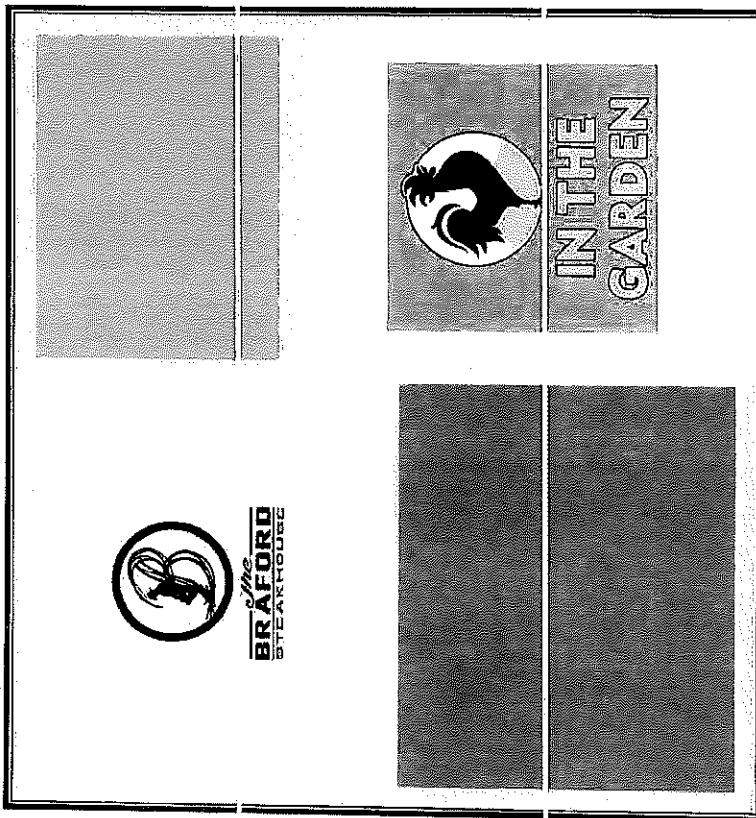
Cost Proposal

All pricing figured Per Person

- * Carving Station \$18 (\$200min)
 - * Desserts \$7+
 - * Full Dinner Entrée \$38+
 - * Fl Cheapo \$27
 - * Plated Dinner w/Service \$42+
- * There would be no upcharge for plates and silverware, it is built into the cost for plated meals.
 - * 20% gratuity will be added to all functions.

Tab D

22



Additional Data

- * 20% gratuity will be added to all event orders.
- * \$25 minimum service charge if gratuity falls below.
- * Chef attendant \$100
- * All specialty ordered items not readily available will exceed pricing structure in delineated in this document.
- * Service beyond agreed timeframes for functions is \$50 per hour per person.
- * Cake Cutting Fee \$3 per person
- * Final Guarantee due 72 hours in advance
- * Sample Event Order attached




DRUG~FREE WORKPLACE FORM

The undersigned vendor in accordance with Florida Statute 287.087 hereby certified that

The Bradford, LLC does:
(Name of Business)

1. Publish a statement notifying employees that the unlawful manufacture, distribution, dispensing possession, or use of a controlled substance is prohibited in the workplace and specifying the actions that will be taken against employees for violations of such prohibition.
2. Inform employees about the dangers of drug abuse in the workplace, the business's policy of maintaining a drug-free workplace, any available drug counseling, rehabilitation, and employee assistance programs, and the penalties that may be imposed upon employees for drug abuse violations.
3. Give each employee engaged in providing the commodities or contractual services that are proposed a copy of the statement specified in subsection (1).
4. In the statement specified in subsection (1), notify the employees that, as a condition of working on the commodities or contractual services that are under Bid, the employee will abide by the terms of the statement and will notify the employer of any conviction of, or plea of guilty or nolo contendere to, any violation of Chapter 893 or of any controlled substance law of the United States or any state, for a violation occurring in the workplace no later than five (5) days after such conviction.
5. Impose a sanction on, or require the satisfactory participation in a drug abuse assistance or rehabilitation program if such is available in the employee's community, by any employee who is so convicted.
6. Make a good faith effort to continue to maintain a drug-free workplace through implementation of this section.

As the person authorized to sign the statement, I certify that this firm complies fully with the above requirements.


Proposer's Signature
5/29/19
Date



CITY OF FORT PIERCE PROPOSER'S CHECKLIST

This checklist is provided to assist each Proposer in the preparation of their proposal response. Included in this checklist are important requirements, which is the responsibility of each Proposer to submit with their response in order to make their response fully compliant. This checklist is only a guideline~ it is the responsibility of each Proposer to read and comply with the Request for Proposal in its entirety.

Check "Yes" or "No" to each of the following:

| | YES | NO |
|---|-------------------------------------|--------------------------|
| Is Request for Proposal cover page (page 1) completed, signed and attached? | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| All prices have been reviewed for mathematical accuracy, all price corrections initialed, and all price extensions and totals thoroughly checked. | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Include proof of proper licensing as stated in proposal documents. | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Include proof of proper insurance and if we are selected, agree to meet the City's insurance requirements, as stated in proposal documents. | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Proposal envelope is marked accordingly. | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Did you include the correct number of the complete proposal packages included (one original and four copies)? | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Is each Addendum (when issued) signed and included? | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

PLEASE SIGN AND RETURN WITH PROPOSAL

[Handwritten Signature]

25

SECTION VII



THE SUNSHINE CITY
PURCHASING
DEPARTMENT

FORT PIERCE
Florida

Certification Statement Local Vendor Preference

I certify that my company meets all of the following qualifications to be eligible for the local vendor preference:

- 1) That my company has a fixed, staffed office or distribution point located in and having a street address within St. Lucie, Indian River, Martin or Okeechobee County for at least one year prior to the issuance of the request for competitive bids or request for proposals by St. Lucie County; and
- 2) That my company holds any business or contractor license required by St. Lucie County and/or can document payment of business license taxes in St. Lucie County;
- 3) That my company is principal offeror who is single offeror a business which is the prime contractor and not a subcontractor; or a partner or joint venturer submitting an offer in conjunction with other businesses,
- 4) Attached is a copy of a business or contractor license and/or business tax receipt for St. Lucie County, Indian River, Martin or Okeechobee Counties to verify that I have been in business at least one year prior to the issuance of the Request for Bid or Proposal.

Company Name: The Bradford, LLC

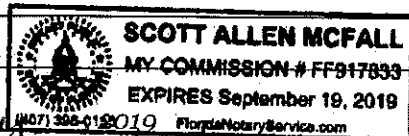
Address: 100 S. 2nd, Fort Pierce, FL 34950

Business or Contractor License Number: SEA 6603176

Phone Number: 772-832-9786 Fax Number: N/A

Owner's Name: Michael L. Adams

Signature: Michael L. Adams



Sworn to before me this 30th day of May

Notary Public for the State of Florida My Commission Expires 9/19/19

Notary Public Signature Scott A. McFall Printed Name Scott A. McFall

FOR PROCUREMENT OFFICE ONLY ~ DO NOT COMPLETE BELOW

To be verified and completed by an authorized representative from the City of Fort Pierce Purchasing Department:

Vendor Certified by: _____ Date: _____
(Authorized Signature)

To be approved as a local bidder and receive bid preference on an eligible local project, this certification and a copy of your local business or contractor license must be submitted with your bonafide Bid/RFP package.



SECTION VII
COST PROPOSAL FORM
CATERING/HOSPITALITY SERVICES
RFP NO. 2019-017

Please provide per person pricing for items below for the Sunrise Theater:

| | |
|--|--------------------------------|
| Cold (continental) Breakfast: | \$ <u>14</u> / per person |
| Hot Breakfast: | |
| • Chafers-2 meats, potato, eggs, pancakes | \$ <u>23</u> / per person |
| • Omelet station | \$ <u>Add \$6</u> / per person |
| Coffee Service: Donuts, bagels, danish, muffins, juices, etc. <i>\$50 min</i> | \$ <u>12</u> / per person |
| <u>Fruit tray</u> | \$ <u>7</u> / per person |
| Cheese tray, crackers | \$ <u>8</u> / per person |
| Deli/Flat meat & cheese tray | \$ <u>10</u> / per person |
| Sandwich/wraps platter with chips, condiments, lettuce & tomatoes, etc. | \$ <u>18</u> / per person |
| add potato/pasta salad, slaw | \$ <u>Add 3</u> / per person |
| add tuna/chicken/ham salad | \$ <u>Add 4</u> / per person |
| <u>Caesar Salad</u> | \$ <u>8</u> / per person |
| add chicken/shrimp | \$ <u>5</u> / per person |
| Box Lunch: Sandwich, chips, drink, fruit | \$ <u>16</u> / per person |
| Dancer food: Yogurt, fruit, raw veggie tray, granola, hummus, pita, cookies, energy bars | \$ <u>16</u> / per person |
| <u>Hot Lunch:</u> | |
| Soup | \$ <u>6</u> / per person |
| Burgers & dogs | \$ <u>14</u> / per person |
| Grilled cheese/ham & cheese | \$ <u>12</u> / per person |
| Pasta | \$ <u>12</u> / per person |
| Meat dish | \$ <u>14</u> / per person |
| Chicken | \$ <u>14</u> / per person |
| Fish | \$ <u>16</u> / per person |
| BBQ | \$ <u>14</u> / per person |

CCST PROPOSAL FORM

Page 2 of 3

Dinner:

Soup \$ 8 / per person
Salad \$ 10 / per person
Veggies \$ 6 / per person
Pasta dish \$ 18 / per person
Meat dish \$ 34 / per person
Chicken \$ 28 / per person
Fish \$ 32 / per person
Meat Loaf \$ 22 / per person
Carvery* \$ 18 / per person
Desserts \$ 7 / per person

\$100 min

Per person for salad, entrée, 1 vegetable, 1 starch, dessert \$ 38 / per person

El Cheapo: Salad, lasagna/pasta/arroz con pollo, (i.e. - single dish)
Bread, sodas, juices, cookies. \$ 27 / per person

Plated dinner w/server \$ 42 / per person

Is there an up charge for plates & silverware? Yes ___ or No X
If yes, \$ N/A / per person

*Indicate: what up charge would be if any.

Items above are sample menus provide as a guideline of the selection Sunrise Theater is looking for in a qualified vendor who is able to provide an adequate catering service that meets the theatres needs.

Please include hourly charge for providing hospitality items as listed in Scope of Work located in Section V of the proposal documents

\$ 25 / per person

COST PROPOSAL FORM

Page 3 of 3

- Do you accept the Purchasing Card Visa? (Please Check One) Yes ___ or No X
- Percentage of discount of bid price when payment is made with Visa: N/A %

Vendor The Braford LLC

Address 100 S. 2nd St

City, State, Zip Code Fort Pierce, FL 34950

Email Address SCOTT@THEBRAFOR.D.COM

Typed Name, Title Scott A. McFall, Director of Operations

Signature *Scott A. McFall*

Telephone# 772-882-9786 Fax# N/A

(*Please include Remit to address if different than address stated above)

Check block below for applicable minority indicator:

Asian Indian Black Asian Pacific Hispanic Native American

Small Business Women Owned Small Disadvantage Business



**STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION**

**DIVISION OF HOTELS AND RESTAURANTS
2601 BLAIR STONE ROAD
TALLAHASSEE FL 32399-1011**

850-487-1395

**THE BRAFORD LLC
THE BRAFORD
100 S 2ND ST, SUITE 106
FORT PIERCE FL 34950**

Congratulations! With this license you become one of the nearly one million Floridians licensed by the Department of Business and Professional Regulation. Our professionals and businesses range from architects to yacht brokers, from boxers to barbecue restaurants, and they keep Florida's economy strong.

Every day we work to improve the way we do business in order to serve you better. For information about our services, please log onto www.myfloridalicense.com. There you can find more information about our divisions and the regulations that impact you, subscribe to department newsletters and learn more about the Department's initiatives.

Our mission at the Department is: License Efficiently, Regulate Fairly. We constantly strive to serve you better so that you can serve your customers. Thank you for doing business in Florida, and congratulations on your new license!



**STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND
PROFESSIONAL REGULATION**

SEA6603176

ISSUED: 02/26/2019

**SEATING FOOD SERVICE (2010)
THE BRAFORD LLC
THE BRAFORD**

**IS LICENSED under the provisions of Ch. 509 FS.
Expiration date APR 1, 2020 L1902280000388**

DETACH HERE



SECTION VII

REFERENCE CHECK FORM

Bid No: 2019-017

Title: Sunrise Theater Catering Services

Bidder/Respondent Name: The Bradford Group

Reference Company Name: St. Lucie County School Board

Telephone Number: 772-579-9921 Fax Number:

Contact Name: Karla Giametta Email: Karla.Khan@StLucieSchools.org

Reference Instructions: Submit a minimum of three (3) References. Fill out top portion only one per Reference. The City of Fort Pierce will send forms to the reference company after the City's receipt of form in the Bid.

The above company submitted a proposal to general contracting services to the City of Fort Pierce. He/she listed you as a reference. Please complete the questions below and fax back to (772) 467-3848.

- When did this company work for you? From: To:
How would you describe the Contractor:

Quality of Work:

Dependability:

Integrity of owner and employees:

What areas could he/she improve upon?

Would you contract with this Contractor again? Yes No Maybe

On a scale of 1 to 5, how would you rate his/her work in general? 1 2 3 4 5

Add any information/comments that might help us evaluate their ability to perform for us?



SECTION VII

REFERENCE CHECK FORM

Bid No: 2019-017 **Title:** Sunrise Theater Catering Services

Bidder/Respondent Name: Rooster in the Garden

Reference Company Name: New York Mets

Telephone Number: 772-871-2100 **Fax Number:** 772-878-9802

Contact Name: Paul Taglieri **Email:** _____

Reference Instructions: Submit a minimum of three (3) References. Fill out top portion only one per Reference. The City of Fort Pierce will send forms to the referenced company after the City's receipt of form in the Bid.

The above company submitted a proposal to general contracting services to the City of Fort Pierce. He/she listed you as a reference. Please complete the questions below and fax back to (772) 467-3848.

- When did this company work for you? From: _____ To: _____
- How would you describe the Contractor:

Quality of Work:

Dependability:

Integrity of owner and employees:

What areas could he/she improve upon?

Would you contract with this Contractor again? Yes No Maybe

On a scale of 1 to 5, how would you rate his/her work in general? 1 2 3 4 5

Add any information/comments that might help us evaluate their ability to perform for us?



SECTION VII

REFERENCE CHECK FORM

Bid No: 2019-017 **Title:** Sunrise Theater Catering Services

Bidder/Respondent Name: Rooster in the Garden

Reference Company Name: Martin Luther King - Lincoln Theater Restoration Committee

Telephone Number: 772-971-2396 **Fax Number:**

Contact Name: Reginald T Floyd **Email:** Cookie1Pink@yahoo.com

Reference Instructions: Submit a minimum of three (3) References. Fill out top portion only one per Reference. The City of Fort Pierce will send forms to the referenced company after the City's receipt of form in the Bid.

The above company submitted a proposal to general contracting services to the City of Fort Pierce. He/she listed you as a reference. Please complete the questions below and fax back to (772) 467-3848.

- When did this company work for you? From: _____ To: _____
- How would you describe the Contractor:

Quality of Work:

Dependability:

Integrity of owner and employees:

What areas could he/she improve upon?

Would you contract with this Contractor again? Yes No Maybe

On a scale of 1 to 5, how would you rate his/her work in general? 1 2 3 4 5

Add any information/comments that might help us evaluate their ability to perform for us?



SECTION VII

REFERENCE CHECK FORM

Bid No: 2019-017 **Title:** Sunrise Theater Catering Services

Bidder/Respondent Name: The Bradford Group

Reference Company Name: IRSC + Sunrise Theater Board

Telephone Number: 863-669-3649 Fax Number: _____

Contact Name: Melanie George Email: _____

Reference Instructions: Submit a minimum of three (3) References. Fill out top portion only one per Reference. The City of Fort Pierce will send forms to the reference company after the City's receipt of form in the Bid.

The above company submitted a proposal to general contracting services to the City of Fort Pierce. He/she listed you as a reference. Please complete the questions below and fax back to (772) 467-3848.

- When did this company work for you? From: _____ To: _____
- How would you describe the Contractor:

Quality of Work:

Dependability:

Integrity of owner and employees:

What areas could he/she improve upon?

Would you contract with this Contractor again? Yes No Maybe

On a scale of 1 to 5, how would you rate his/her work in general? 1 2 3 4 5

Add any information/comments that might help us evaluate their ability to perform for us?



SECTION VII

REFERENCE CHECK FORM

Bid No: 2019-017 **Title:** Sunrise Theater Catering Services

Bidder/Respondent Name: The Bradford Group

Reference Company Name: Donna + Tom Regan

Telephone Number: 772-486-2852 **Fax Number:** _____

Contact Name: Donna Regan **Email:** Ddonnaregan411@gmail.com

Reference Instructions: Submit a minimum of three (3) References. Fill out top portion only one per Reference. The City of Fort Pierce will send forms to the referenced company after the City's receipt of form in the Bid.

The above company submitted a proposal to general contracting services to the City of Fort Pierce. He/she listed you as a reference. Please complete the questions below and fax back to (772) 467-3848.

- When did this company work for you? From: _____ To: _____
- How would you describe the Contractor:

Quality of Work:

Dependability:

Integrity of owner and employees:

What areas could he/she improve upon?

Would you contract with this Contractor again? Yes No Maybe

On a scale of 1 to 5, how would you rate his/her work in general? 1 2 3 4 5

Add any information/comments that might help us evaluate their ability to perform for us?

EXHIBIT "B"

SAMPLE OF ARTIST RIDERS

LONESTAR

Schedule "B" CATERING REQUIREMENTS

If there are any questions or concerns regarding catering or specific menu items, please contact ARTIST'S Tour Manager, Wade Hooker (615) 414-0824, Email: hooker948@gmail.com.

All meals are to be served in a private area completely separate from the public. All numbers reflect LONESTAR personnel only. This does not include Opening Acts, local crews, promotions staff, etc. If and when the aforementioned are included for catering, it is requested that LONESTAR personnel eat first for all meals.

ALL DAY BEVERAGES

The following beverages are to be served with breakfast, lunch and dinner:

Coke, Coffee and 2% milk, along with plenty of individually bottled non-carbonated spring water (Dasani or Aquafina). These beverages should be left up in the catering area all day and should be refreshed throughout the day.

Please make sure there is one (1) LARGE cooler, iced down, with assorted soft drinks and water upstage right, at time of load-in and refreshed throughout the day.

BREAKFAST

Please expect 10 - 12 people + locals for breakfast unless otherwise specified.

FOOD: Eggs, meat (lean regular bacon and sausage links or patties), hash brown potatoes, assorted cereals (Corn Flakes, Special K, Raisin Bran or Frosted Flakes), whole wheat or white toast, bagels, fresh fruit platter (cantaloupe, watermelon, bananas, in season berries and grapes).

CONDIMENTS: Cream cheese, strawberry and grape preserves, peanut butter, picante sauce, ketchup, butter, syrup, sugar, Equal or Sweet-n-low.

BEVERAGES: 2% milk, fresh orange juice, regular and decaffeinated coffee, Coke, Diet Coke, Diet Mt. Dew, Dr. Pepper, A&W Root Beer and plenty of individually bottled, non-carbonated water. (Dasani or Aquafina). Please provide a USA Today & Local newspaper.

LUNCH

Please expect 10 - 12 people + locals for lunch unless otherwise specified. All lunches must include fresh salad. Please provide assorted regular and a fat free salad dressing; please provide condiments accordingly with each meal. Hot meals of Tour Manager's choice (Hamburgers, Cheese Burgers, Hot Dogs, Taco Bar Sloppy Joes, etc.) to be discussed with caterer in advance, local specialties are encouraged. Lunch should include chips, potato salad, etc. Beverage choices as listed above.

EXHIBIT "B"

SAMPLE OF ARTIST RIDERS

DINNER

Please expect 10 - 12 people + locals for dinner unless otherwise specified. All dinners are to be served with real plates and utensils. All dinners must include fresh salad, Please provide assorted regular and fat free salad dressing for dinner salads. Hot meals to include: two (2) entrees of Tour Manager's choice, to be discussed with caterer in advance, local specialties are encouraged. Meals ate to include two (2) vegetables, potatoes or rice, and fresh bread. Meals to include caterer's choice of two desserts. Please supply salt and pepper, butter ketchup, steak sauce, etc. Beverage choices as listed above.

AFTER SHOW FOOD:

*Venue Does Not
Supply After Show Food*

Often times, due to time constraints, ARTISTS are not able to participate in dinner and must wait until after show to eat. Therefore, the After Show Food is very important.

ARTIST Tour Manager will decide from assorted Italian or Chinese food -BBQ, burgers, pizza or similar for fifteen (15) people. Please provide menus from local restaurants for options. NO DISH TRAYS PLEASE.

After Show Food to be delivered to Buses at times to be determined by Tour Manager

Please complete and submit with your proposal:

Price Cost Exhibit B: \$ 130 per person + tax + 20%

Proposer's Name: The Bradford Group

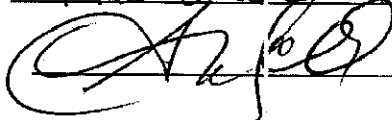
Signature: 

EXHIBIT "C"

SAMPLE OF ARTIST RIDERS

ROCK AGES ~ HOSPITALITY

- A. All catering/hospitality must be discussed in advance with the Company Manager. If the venue requires the use of an exclusive catering service, please inform the Company Manager immediately.
- B. For Section 13 items (c) through (f) below, the Presenter must provide one food option at all meals that is both Gluten Free (contains no wheat, rye, barley, and oats) and Vegetarian. The gluten free option must be suitable for a person with Celiac Disease (i.e., the food cannot come into contact with gluten; must be treated like an allergy).
- C. On the day of the load-in, the Presenter must provide as a local Documented Expense coffee break catering inclusive of donuts, muffins, bagels; coffee, tea, fruit juice, cereal, soda, etc. for the entire local and traveling crew (approximately 60 people). These refreshments shall be available no later than two (2) hours after the start of the call.
- D. The Production must have an unrestricted right to consume food and non-alcoholic beverages in the backstage and dressing room areas of the venue, Should there be any catering fee or other charges in connection with catering, it will be the responsibility of the Local Presenter.

Section 14: TEMPERATURE

- a) The stage and dressing rooms must be maintained at a temperature between 68 and 72 degrees at all times per AEA requirements while the company is in the Venue. This includes Load In and Load Out whenever possible. This must be achieved by half-hour and maintained throughout the performance with as little air movement as possible on stage. If portable heaters/cooling units are required to achieve this, they shall be obtained at Presenter's expense prior to the engagement.

Please complete and submit with your proposal:

Price Cost Exhibit C: \$ 26 per person + tax + 20% gratuity
Proposer's Name: The Bradford Group
Signature: [Handwritten Signature]

EXHIBIT "D"
SAMPLE OF ARTIST RIDERS

TONY BENNETT

LOAD IN/DRESSING ROOM CATERING ETC.

Please put local venue Internet login info in each dressing room.

LOAD-IN 10AM

Breakfast for four (4)

Continental style, cold juices, cereal, bagels, cream cheese, pastries \$88

Coffee set up. Toaster for bagels Bottled water

LUNCH 12-1PM

Soup/Salad/Sandwiches for two (2) (Include assorted meats, egg / tuna salad) or delivered \$48

DINNER

Possible dinner for 10 depending on travel schedule. We can discuss food options during the advance or option of meal buyout (preferred) \$40/pp in \$20s. \$400

ROOM 1: TONY BENNETT for Two (2) - Set up 1 hr. prior to Showtime

- 1 - Small cut fruit platter
- 1 - Small cut crudité platter with dip. Cucumber, peppers, celery, carrots, etc. \$120
- 1 - Assorted mixed nuts. Pistachios, cashews, almonds
- 1 - Small plate of four (4) assorted sandwiches (1/2 cut) Tuna egg salad, turkey, ham & cheese etc.
W/ asst. condiments (mayo, mustard, salt, pepper, local hot sauce) Plates, utensils, napkins
- 4 - Small bottles of Poland Spring (or similar) water. Room temp
- 4 - Wine glasses. (NO plastic cups)
- 1 - Corkscrew
- 4 - Bottles of asst. Iced Tea (Snapple, etc.)
- 1 - Decaf coffee setup
- 1 - Full length mirror
- 2 - Straight back chairs
- 6 - Small hand towels
- 1 - Portable steamer
- 1 - Hanging rack with hangers
- 1 - Wastebasket
- 1 - Small wastebasket w/ liner to be placed on Stage Right

EXHIBIT "D"

SAMPLE OF ARTIST RIDERS

Any revisions made to Artist Rider are subject to Artist Management approval.

Room 2: Antonia Bennett: Set up 1-hr prior to showtime

- 6- Small bottles of Fiji (or similar) Room temp
- 1 - Asst. green mixed salad w/lettuce (Iceberg) w/asst. dressings ^{ble 5}
- 1 - Small fruit platter
- ~~1 - Bottle of good quality white wine w/corkscrew~~ } Items crossed out by Sunrise Mgmt, venue can't supply alcohol
- 1 - 1/2 cooked chicken breast
- 4 - Misc. Clif Bars
- 1 - Hanging rack w/hangers
- 1 - Box of Ziploc Quart size bags
- 1 - Wastebasket
- 4- Chairs
- 1 - Full length mirror
- 4 - Small hand towels
- W/Asst. condiments (mayo, mustard, salt, pepper, Tabasco) / Cups, plates, utensils, napkins, etc.

ROOM 3: THE QUARTET for Six (6) - Set up 1 hr prior to Showtime

- 1 - Cut fruit / Asst. cheeses platter
- 1 - Plate of bread/rolls for sandwiches ^{\$296}
- 1 - Chip & dip platter (Kettle cooked chips)
- 1 - Asst. fresh chicken, turkey, beef shrimp for sandwiches (**NOT COLD CUTS**)
Rotisserie chicken is always good w/knives to slice and local specialties
- 1 - Mixed green salad w/lettuce (Iceberg/Romaine) for Five (5) w/asst dressings
(Olive oil/Balsamic, Ranch, Italian)
- 3 - Sandwiches (pre made) Turkey, Tuna, Roast Beef
- 24- Small bottles of Evian (or similar) on ice
- 6 - Small bottles of San Pellegrino w/lemon, lime wedges
- 12- Cans/bottles of mixed sodas
- ~~2 - Bottles of good quality red wine (Merlot) w/corkscrew~~ } Items crossed out by Sunrise Mgmt, venue cannot supply alcohol
- ~~1 - Bottle for good quality white wine on ice or refrigerated~~
- ~~12 - Bottles of Heineken beer on ice or refrigerated~~
- ~~6 - Bottles of Bud Light on ice or refrigerated~~
- 1 - Coffee set up w/milk, sugar etc.
- 1 - Mise tea setup
- 1 - Full length mirror
- 1 - Table
- 8 - Straight back chairs
- 12- Small hand towels
- 1 - Hanging rack w/hangers
- 1 - Box of Ziplock Quart size Baggies
- 1 - Waste basket
- W/Asst. condiments (mayo, mustard, salt, pepper, Tabasco) / Cups, plates, utensils, napkins, etc.

Any questions about these requirements, please contact John Callahan at logistic@aol.com

EXHIBIT "D"

SAMPLE OF ARTIST RIDERS

Please complete and submit with your proposal:

Price Cost Exhibit D: \$ 1017 + tax + 20% gratuity

Proposer's Name: The Braforch

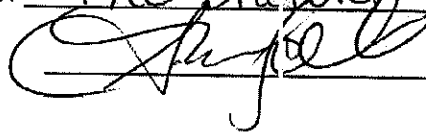
Signature: 

EXHIBIT "E"

SAMPLE OF ARTIST RIDERS

TWO HOURS PRIOR TO SHOWTIME/ DRESSING ROOMS SHOULD BE SUPPLIED WITH:

BILL MEDLEY -Star Room 1:

Clothes hanging rack, hand towel, soap, bath-towels bottled water, honey with a pot of hot water

FOR AFTER SHOW :(1) small deli' snack tray including bologna, raw onions, white bread, American mustard (no cheese),

BUCKY HEARD Star Room 2:

Clothes hanging rack, hand towel, soap, bath towels, bottled water, honey with a pot of hot water, pineapple juice, coconut water

BAND / CREW MALE Room 3 (7) people:

(1) Clothes hanging rack, hand towels with soap

(1) Case of bottled water,

(1) Whole fruit basket 10 pieces (ex, bananas, apples, oranges)

(1) Coffee (with creamer and sugar),

(1) Deli meat tray with cheese (serve 10) ham, turkey, roast beef, (with white and wheat bread) (no pre-packaged meats please)

(1) Garnish tray for sandwiches with lettuce, tomato, onion (mustard and mayonnaise)

(1) -Snack tray with cheese, crackers, pickles, celery

BAND FEMALE - Room 4 (3) people:

(1) clothes hanging rack, hand towels with soap

(6) bottles of spring water

4. PURCHASER will provide a dressing rooms guard plus ample security to insure that only authorized personnel are permitted backstage.

(Catering food for band and crew can be in (1) common location like Green Room)

NOTE: ALL MEAT, CHEESE, GARNISH, SNACK TRAYS AND BEVERAGES MUST BE KEPT ON ICE OR REFRIGERATED FOR THE ENTIRE TIME

FOOD

1. LUNCH: PURCHASER will provide a lunch for 10 people during setup, at no cost to ARTIST. Time of meal to be determined by ARTIST'S production manager.
- (1) Case of bottled water, (1) six pack Diet. Coke
- (1) Whole fruit basket 10 pieces (ex. bananas, apples, oranges)
- (1) Coffee (with creamer and sugar)
- (1) Deli meat tray with cheese (serve 10) ham, turkey, roast beef, (with white and wheat bread; No. pre-packaged meats please)

EXHIBIT "E"

SAMPLE OF ARTIST RIDERS

- (1) Garnish tray for sandwiches with lettuce, tomato, onion (mustard and mayonnaise)
- (1) -Snack tray with cheese, crackers, pickles celery

TBD @
ADVANCE

2. **DINNER:** PURCHASER will provide hot meals for 10 people following sound check, at no cost to ARTIST. Time of meal to be determined by ARTIST'S Production Manager
Meal to consist of salad, bread, one main course such as: (beef, chicken or turkey)
Two (2) vegetable selections and one (1) dessert.
Purchaser may substitute dinner with a buy out at \$35.00 per person times 11 if meal is not available. (Total= \$385) Dinner buy out money is to be given to Tour Manager at sound check time in \$20.00 denominations.

TRANSPORTATION – Local Ground only (note: by by SRT Mgmt)

PURCHASER will provide the following local transportation upon ARTIST'S arrival at airport. Vehicles and drivers are also to be used to and from hotel and venue for stage set-ups, sound checks, and performances. Transportation to be provided by a professional transportation company only.

- 1. A "Town Car to transport ARTISTS.
- 2. One 15 passenger van is required for entourage. One extra vehicle may be needed for luggage and guitars etc.
- 3. ~~Extra trips to airport may be necessary based on flight arrival times~~ (strickethrough made by SRT Mgmt)

*In the event that ARTIST and entourage arrive via Tour Bus, Items #1 and #2 above must still be provided for use between hotel and venue.

COMPLIMENTARY TICKETS

PURCHASER must provide ARTIST with ~~twenty (20)~~ complimentary tickets per show within the first ten (10) rows, and of good positioning. Any unused portion of these tickets may be placed on sale the day of performance with the permission of ARTIST or ARTIST'S representative. ARTIST'S Tour Manager will determine time - of ticket release. Backstage guest lists/passes are subject to final approval by ARTIST'S tour manager.

FOOD AND BEVERAGE COMP:

When food and beverage comps are to be provided by the PURCHASER,

Please complete and submit with your proposal:

Price Cost Exhibit E: \$ 1230 + tax + 20% grat

Proposer's Name: The Bradford

Signature: [Signature]



General Event Function Information

Welcome to The Bradford Steakhouse and Rooster in the Garden. We look forward to hosting your upcoming Event with us. We strive to deliver a flawless experience for you and your guests to remember.

Menus

Our menus are designed to offer you selections of quality items that have been well established. While we feel our selections will delight a vast majority, they are by no means the entire scope of our capabilities with our talented chefs. We also take pride in our ability to create menus to accommodate the special tastes and dietary needs that your special occasion requires.

Food & Beverage Minimums

Food and Beverage minimums have been established for the different venues to ensure quality and consistency. All Food and Beverage minimums are guaranteed through December 31st, 2019. The Bradford Group agrees to offer private closed events at a minimum food and beverage minimum which are based on current market conditions. Year over year increased to these minimums are guaranteed not to exceed 5% annually. The food and beverage minimums will be confirmed six months in advance of each event. All food and beverage event orders are subject to F&B minimum plus 20% service charge and applicable tax.

Guarantees

It is beneficial to you as well as The Bradford Group to work as closely as possible to guaranteed numbers for each function. If a guarantee is not received 72 hours prior, the "expected" number will become your guarantee. It is our policy to prepare 5% overage.



Deposits, Cancellation and Billing

A deposit of 20% of food and beverage estimate will be due upon booking the space for your event. 50% of your food and beverage estimate will be due 30 days prior to your event. These deposits will be applied to your final bill. All payments for function are due at the end of your function. All major credit cards will be accepted.

Should you cancel your function within 30 days or less of your event, you will forfeit your 20% deposit. Should you cancel your function with less than 72 hours' notice, you will be responsible for 50% of the price of your function originally anticipated and outlined in the Food and Beverage Event Order. Should you cancel your function with less than 24 hours' notice, you will be responsible for 100% of the price of your function originally anticipated and outlined in the Food and Beverage Event Order.

Special Arrangements

In keeping with the traditions and quality of The Bradford Group, table placement, table arrangements, decorations etc. are subject to approval by the management. All outside vendors must be approved by management.

Client Name: _____

Client Signature: _____

Date: _____

Event Coordinator Signature: _____