

**REQUEST FOR PROPOSAL
FOOD AND BEVERAGE SERVICES FOR MUSIC CITY CENTER
201 REP. JOHN LEWIS WAY SOUTH, NASHVILLE, TENNESSEE 37203**

RFP # 103-2025

**Issued By:
The Convention Center Authority
of the Metropolitan Government of Nashville and Davidson County**

This solicitation document serves as the written determination of the Director of Purchasing, that the use of competitive sealed bidding is neither practicable nor advantageous to the Convention Center Authority. Therefore, this solicitation will facilitate the entering into of contract(s) by the competitive sealed proposals process.

**Issuance Date: August 21, 2025
Food and Beverage Services for the Music City Center**



**Proposal Submission Date:
October 28, 2025 (3:00 PM Nashville local time)**

**Procurement Staff Contact:
Jasmine Quattlebaum
Director of Purchasing
Convention Center Authority**

REQUEST FOR PROPOSAL
Food and Beverage Services

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NOTICE TO OFFERORS

This Request for Proposal (RFP) has been posted to Nashville Music City Center (hereafter Music City Center or MCC) website for your convenience. Addenda and attachments, if issued are also posted. It is the Offeror’s responsibility to ensure that the entire RFP package, in its latest version, is reviewed prior to submittal of a proposal.

Solicitation amendments are posted on the Music City Center website at (<http://www.nashvillemusiccitycenter.com/about/business-opportunitites>) and attached to the individual solicitation listing as either a Microsoft Office product or PDF file.

Any alterations to the document(s) made by the Offeror, other than completing worksheets/forms, may be grounds for rejection of proposal, cancellation of any subsequent award, or any other legal remedies available to the Convention Center Authority.

Music City Center intends that this RFP is accurate and complete but recognizes that there may be some details or work requirements not expressly described herein.

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I) INTRODUCTION AND OVERVIEW

A. Convention Center Authority.

Established in 2009, the Convention Center Authority of Metropolitan Government of Nashville & Davidson County (hereinafter “the Authority”) is a public, nonprofit corporation and a public instrumentality of the City and is authorized under Title 7, Chapter 89, Part 1, Tennessee Code Annotated, as amended, to plan, promote, finance, construct, acquire, renovate, equip and enlarge convention center facilities along with associated hotel accommodations in order to promote and further develop tourism, convention and employment opportunities in the State of Tennessee and thereby provide a means to attract conventions, public assemblies, conferences, trade exhibitions or other business, social, cultural, scientific and public interest events to the State, enhance the State’s image as a convention destination, and encourage and foster economic development and prosperity and employment within the State. The Authority consists of nine members appointed by the Mayor of Nashville and includes a chair, vice-chair, and secretary, who are elected annually, as well as three ex-officio members appointed by the Governor of Tennessee.

Music City Center, located at 201 Rep. John Lewis Way South, Nashville, Tennessee, 37203, includes approximately 353,000 square feet of exhibition space, approximately 75,000 square feet of ballroom space (consisting of a 57,500 square foot Karl F. Dean Grand Ballroom and an 18,000 square foot Davidson ballroom), 61 meeting rooms with approximately 90,000 square feet in total, over 145,000 square feet of pre-function space, two outdoor terrace areas (one on Rep. John Lewis Way with 19,000 square feet of space and the other at the corner of 8th Avenue and Demonbreun with over 8,000 square feet of space), 32 loading docks, 1,800 space three-level parking garage and approximately 7,500 square feet of retail space.

B. Purpose and Opportunity.

The Authority is seeking offers from qualified firms who are certified to submit proposals for Food and Beverage Services for Music City Center.

It is the Authority’s objective to select the best-qualified firm who, in its opinion, will continuously provide top quality service and generally create goodwill within this high-quality facility. The final decision of the Authority will be made in its overall best interest. Any anticipated changes or deviations from these contracts should be clearly identified in the response to this RFP.

Any contract award resulting from this Request for Proposals (RFP) will be for a three (3) year term with an option extending up to an additional two (2) year term at the sole discretion of the Authority.

II) SCOPE OF SERVICES.

The Authority is looking to seek offers from qualified firms who are certified to perform Food and Beverage including but not limited to:

A. Scope Detail

The Authority is owner and operator of the existing Music City Center (hereinafter, "MCC"). Currently the MCC has a contract with Sodexo Live! for Food and Beverage Services.

The Authority's plan is to operate high-quality, food and beverage facilities within the Music City Center that would be equivalent to at least a 4-diamond hotel. As such, Authority will provide floor space and food service equipment as defined during the mandatory pre-proposal meeting for operation under any contract award. These high-quality facilities will include but not be limited to the following:

- All catering and banquet services
- Operation of all mobile/retail carts
- Retail locations (Al Taglio and Fresh Pick)

In addition, the following terms and conditions shall apply:

1) Logos

Only the MCC approved logos will be utilized throughout the facility including, but not limited to uniforms, paper products, advertisements, business cards, proposals, etc. Other than legal requirements the name of the Contractor will not be utilized.

2) Menu Pricing and Service Charges

All menu pricing and service charges for catering, beverage and retail must be approved by the Music City Center's President/CEO or his/her designee. The President/CEO or his/her designee have the ability to adjust any pricing or product utilized in catering, beverages, retail, etc. if deemed necessary to secure or maintain business at their sole discretion.

3) Annual Marketing Plan

The MCC will produce an annual marketing plan that includes food and beverage.

4) Pouring Rights

The Authority will maintain an exclusive contract regarding pouring rights for the MCC. The Contractor shall abide with the requirements of any current or future pouring rights contract that the Authority may award.

5) Specific Staffing Requirements

- The General Manager shall have not less than five (5) years of experience in managing and performing comparable engagements of similar complexity, size, and scope.
- The Executive Chef shall have not less than five (5) years of experience in managing and performing engagements of similar complexity, size, and scope.
- Other key personnel shall each have not less than five (5) years of experience in providing services of similar complexity, size, and

scope in their respective fields. The Contractor awarded the Contract shall make such personnel available for detailed interviews.

- All exempt level staff of the Contractor requires the approval of the President/CEO of the MCC (or his/her designee). The MCC will determine in consultation with the General Manager when to fill or not fill open positions based on the needs of the MCC. Any changes to the number of staff whether addition or reduction will require approval of the President/CEO of the MCC (or his/her designee)
- Provide your recommended salary and/or hourly rates for each position that you propose. You must submit an organizational chart along with the number of positions that you estimate will be required to staff the operation. The President/CEO of the MCC (or his/her designee) will have final determination of all salaries and hourly rates at their sole discretion. The MCC conducts a periodic salary and benefits study that determines the market for all exempt and non-exempt positions for the organization including F&B. Currently the minimum salary is \$19 per hour with the exception of banquet captains, servers and bartenders.
- A requirement of the contractor is they will staff the sales organization with a minimum of a Director of Catering Sales, four (4) Catering Sales Managers and one (1) Catering Assistant. While these individuals will be employed by the contractor, they will have a dotted line responsibility to the leader of the MCC sales organization. They will be assigned annual building rental along with food and beverage sales goals. A requirement is they will handle all space sales including building rental for groups that do not rise to the level of a long or short term Sales Manager of the MCC. They will issue the contracts for all space and groups they sell requiring space in addition to all catering documents. These individuals are a key part of the sales strategy of the MCC. They will be included in the MCC sales bonus plan, the same as all MCC sales personnel.
- There is a bonus plan for all staff of the MCC, which is paid annually based on financial and customer score metrics. For the food and beverage staff covered under this RFP, you can assume that such bonus plan averages 8.5% of gross salaries on an annual basis. For the purposes of the contract, the bonus plan payout will be funded by the MCC and not as a direct expense of the operations of the contractor. Total payout amount is at the sole discretion of the Convention Center Authority.
- There is a bonus plan for Catering Sales positions, to be set by the CCA, but funded by the F&B contractor. This plan is based on sales quota performance and for the purposes of the RFP, you can assume an average of 13% of gross Catering Sales salaries on an annual basis at the expense of the contractor.
- Provide monthly personnel reports to the MCC CFO to include at minimum: current employee names, FLSA status, dates of hire, position titles, current salary and vacancies.

- The MCC has mandatory training for all contractor staff as it relates to cybersecurity that must be completed within the time frame determined by the MCC.

6) Client Contracts & Billing

It is the intent of the CCA to streamline and simplify the client billing experience. To accomplish this, licensed clients sign one agreement with the MCC which includes provisions for space, ancillaries and food and beverage. The MCC will collect all deposits for the event and send a consolidated final invoice at the conclusion of the event. Deposits collected for food and beverage will be transferred to the Contractor in a timely manner and final food and beverage invoices will be paid by the MCC to the Contractor following the end of the event. (Example of License Agreement:

https://www.nashvillemusiccitycenter.com/sites/default/files/media/sample_salescontract.pdf)

In the event F&B payments are accepted by the CCA via credit card, the CCA will invoice the contractor monthly for a reimbursement of estimated credit card fees incurred – currently estimated at 3%.

B. Contractor Responsibilities

The Contractor's responsibilities include but not limited to:

1. Contractor employees will be provided an MCC photo ID and name badge that must be displayed on each employee at all times while working in the MCC. The MCC will charge \$10.00 for any replacement ID or name tag.
2. The Contractor shall report to the President/CEO of the Music City Center (or his/her designee) as a result of any contract award. The Contractor shall utilize daily interaction and coordination to communicate both verbally and in writing the on-going progress of work in conducting the normal business of food and beverage facilities management services at the MCC.
3. The Contractor must provide one Senior Management point of contact to speak on behalf of their respective organization.
4. Contractor must provide a uniform. The uniform must be approved in advance by MCC management for the laborers. This uniform should be clean upon arrival to work.
5. Contractor must provide all OSHA required safety training for all contract personnel. This training should include, but not be limited to: Hazardous Materials, proper lifting techniques, Material Safety Data Sheets, etc.
6. Engage small and local community businesses within the Nashville Metropolitan Statistical Area by providing potential business opportunities within the scope detail provided in II.A.

7. The Contractor and personnel hired must abide by all MCC policies, rules, and regulations.

C. MCC Responsibilities

MCC provides the following:

- 1) Floor plans of MCC:
 - <https://www.nashvillemusiccitycenter.com/planners/floor-plans>
- 2) List of confirmed conventions with dates and estimated attendance for the next 6 months:
 - <https://www.nashvillemusiccitycenter.com/events/calendar/2022-01>
- 3) Inventory of current china, glass, and service.
 - **See Attachment A**
- 4) Provide a Sub-Vendor source list to all qualifying Contractors.
- 5) Gross Revenues of food and beverage sales for the past 3 years

	FY23 Actual Gross Revenue	FY24 Actual Gross Revenue	FY25 Gross Revenue
Catering Sales-Food	\$ 25,121,401	\$ 21,805,665	\$ 29,427,513
Catering Sales-Alcohol	\$ 2,719,538	\$ 2,627,412	\$ 2,715,370
Concession Sales	\$ 720,690	\$ 789,776	\$ 565,193
Retail Locations	\$ 1,538,998	\$ 1,686,144	\$ 1,478,970
Supplemental Catering Fee	\$ 6,244,515	\$ 5,605,280	\$ 7,608,736
Other	\$ 903,362	\$ 814,495	\$ 1,087,039
	<hr/> \$ 37,248,504	<hr/> \$ 33,328,772	<hr/> \$ 42,882,822

Total F&B Budget for FY26 is \$36,033,200

D. MCC and Authority's Right to Inspect

MCC and Authority shall have the right to inspect any facility or project site where the services performed under the resultant contract are performed

III) SUBMISSION INSTRUCTIONS

A. Timetable.

The following timetable should be used as a working guide for planning purposes. The Authority reserves the right to adjust this timetable in its sole discretion and without notice during the course of this RFP process.

Request for Proposals Released	August 21, 2025
Intent to Bid Submittal Deadline	September 3, 2025
Submissions for Subcontractor Vendor List Deadline	September 3, 2025
Pre-Proposal Meeting	September 9, 2025
RFP Questions and Inquiries Deadline	September 23, 2025
Responses to Inquiries	October 7, 2025
RFP Response Due	October 28, 2025

B. Inquiries.

Direct all questions related to this RFP via email to mccpurchasing@nashvillemcc.com with Food and Beverage Services in the subject line. The deadline for receiving questions and inquiries is indicated in Section III (A). The point of contact for ALL questions, inquiries, clarifications in regards to this RFP must be sent to the Director of Purchasing or designee. All questions and inquiries will be reviewed and responses will be posted at (<http://www.nashvillemusiccitycenter.com/about/business-opportunities>) by the date indicated in Section III (A).

C. Pre-Proposal Meeting - MANDATORY.

A mandatory pre-proposal meeting will be held as indicated in Section III (A). It will occur at Music City Center, 201 Rep. John Lewis Way South, Nashville, TN 37203.

The meeting will include a tour of all facilities where food and beverage operations occur. Each proposer will be limited to five (5) individuals from the company on the tour, which one must be a senior representative of the company. This will be the only opportunity to tour the facility.

The Offeror must have a current convention center account with at least Twenty-five Million Dollars (\$25,000,000) in gross food and beverage sales annually within at least one convention facility with similar size as the MCC in order to bid and attend the Pre-proposal meeting.

Therefore, companies are required to submit an "Account Requirement Verification" form (Exhibit B) prior to the deadline indicated in Section III (A).

If you do not meet the account requirement and would like to be included on the Food & Beverage Subcontractor/Vendor source list, please email company name, contact name, email address, phone number, and brief description/capabilities statement of services and/or product.

Email address: MccPurchasing@nashvillemcc.com

Subject Line: Subcontractor/Vendor Submission. SUBMISSION MUST BE RECEIVED BY SEPTEMBER 3, 2025

Subcontractor/Vendor list will be handed to all qualifying Contractors that attend the Pre-proposal meeting.

Oral questions will receive oral responses, neither of which will be official nor become part of the RFP. Vendors must clearly understand that the only written responses to written questions will be considered official and will appear in the form of an amendment.

This will be the only pre-proposal meeting scheduled for this solicitation.

D. Submissions

All submittals must be received no later than indicated in Section III (A). Physical proposals must be submitted in a sealed envelope or standard shipping box. **PLEASE DO NOT USE PREMIUM OR CUSTOM PACKAGING.** No submission will be accepted after deadline. Incomplete or ineligible submissions will not be reviewed. Every effort will be made to ensure the safe handling of submitted materials; however, the Authority will not be responsible for any loss or damage. **Mailed submission should be sent by UPS or FedEx to:**

Music City Center House Docks

Jasmine Quattlebaum
Director of Purchasing
Music City Center
700 Koreans Veterans Blvd
Nashville, Tennessee 37203

Hand Delivery Submissions should be delivered to:

Music City Center Administrative Offices

Jasmine Quattlebaum
Director of Purchasing
600 Koreans Veterans Blvd
Nashville, Tennessee 37203

E. Compliance with RFP.

Submissions must be in strict compliance with this RFP. Failure to comply with all provisions of the RFP may result in disqualification. The Authority reserves the right to reject any proposals and/or waive any formalities in the solicitation process. Furthermore, each proposer should carefully examine this RFP and all attachments and exhibits. Each proposer shall judge for itself all conditions and circumstances having relationship to the proposal. Each proposer will be responsible for taking such actions as they deem necessary or prudent prior to submitting a proposal. Failure on the part of any proposer to take such actions shall not constitute grounds for declaration of not understanding the conditions with respect to making its proposal. Each proposer is responsible for reading and understanding this RFP, including, but not limited to, these instructions for submitting a proposal. Proposer's failure or neglect to review any provided provisions of an agreement and the provisions of this RFP will not relieve such proposer of any contractual obligations contained

in an agreement or required under the RFP. Proposer shall have no claim for relief based upon a lack of knowledge of the content or legal effect of any such provision.

F. Response Format, Requirements, and Evaluation Criteria.

Physical Copy: Please submit one (1) original, six (6) copies, and one (1) electronic copy of the complete proposal response including any attachments, on a WINDOWS PC compatible CD or flash drive (verify all files are on disc/flash drive prior to submitting proposal) of the following materials to the address set forth in Section III (D).

All text must be printed on single-sided or double-sided pages and includes the tabs (in order) listed below.

Tab 1) Transmittal Letter

A brief letter of interest highlighting particular qualifications and committing to enter into good faith negotiations and execute a mutually agreed upon agreement if selected.

Tab 2) Business Plan

Total points available for this criterion are 50 points.

- 1) Provide a detailed plan of your firm's proposed approach (including major tasks and sub-tasks).
- 2) Include a proposed quality assurance plan your firm will conduct to ensure the performance of contract deliverables.
- 3) Provide information on your company's sustainability practices and how these practices could positively impact this contract.
- 4) Demonstrate your understanding of the quality of the food experience provided at the MCC. Provide information on how you would support or expand this experience with innovative ideas and a fresh perspective.
- 5) Share your understanding of the local food and beverage ideas that would be incorporated into your menus or retail offerings.
- 6) Provide a detailed plan on how your firm plans to engage small and local community businesses.

Management Team and Workforce Capabilities

Please supply the following:

- 1) The proposed General Manager(s) who shall have not less than five (5) years of experience in managing and performing comparable engagements of similar complexity, size, and scope. The candidate shall have held positions with increasing responsibility in prior positions

during the three-year period prior to the required years which demonstrate increasing skills, responsibility, and capabilities. Offerors shall make such candidate(s) available for detailed interviews. A minimum of three candidates must be submitted along with their respective resumes and estimated salary ranges.

- 2) The proposed Executive Chef(s) who shall have not less than five (5) years of experience in managing and performing engagements of similar complexity, size, and scope. The candidate shall have held positions with increasing responsibility in prior positions during the three-year period prior to the required years which demonstrate increasing skills, responsibility, and capabilities. A minimum of two candidates must be submitted along with their respective resumes and estimated salary ranges.
- 3) The proposed Director of Catering who shall have not less than five (5) years of experience in managing and performing engagements of similar complexity, size, and scope. A minimum of two candidates must be submitted along with their respective resumes and estimated salary ranges.
- 4) Other key personnel shall each have not less than five (5) years of experience in providing services of similar complexity, size, and scope in their respective fields. Offerors shall make such personnel available for detailed interviews.
- 5) The catering sales team will report with a dotted line to the MCC Chief Sales Officer or his/her designee. Catering sales staffing at a minimum of a Director of Catering Sales, four (4) Catering Sales Managers and one (1) Catering Assistant. All catering sales staff will be employees of the Contractor and recorded as food and beverage expense.
- 6) The proposed corporate executive who will oversee the account and be the contact for the President/CEO or (his/her designee).
- 7) All exempt level staff of the Contractor require the final approval of the President/CEO of the MCC (or his/her designee) including the ability to interview if deemed appropriate.

Staffing Plan

Offeror must submit a detailed staffing plan including an organization chart based on Offeror's Service Standards and include such information that will be helpful to the Evaluation Committee including identifying workforce capabilities and the source from which personnel will be drawn or moved, how they will be made available to periodically service expanded event staffing needs, and the anticipated salary requirements of each position.

When multiple positions are identified you may average the salary of all positions within that classification.

Staff Compensation and Bonus Plan Requirements

Provide estimated salary requirements for each position, the MCC has the right to agree to the rates of pay per position. The MCC conducts a salary and benefits study periodically and wants to ensure that all food and beverage staff are paid in line with these determinations. This includes all exempt and non-exempt positions. An example would be that going forward there will be no positions paid less than \$19 per hour (excluding those in the service charge pool) and this will be adjusted at the discretion of the MCC.

There is a bonus plan for all staff of the MCC, which is paid annually based on financial and customer score metrics. For the food and beverage staff covered under this RFP, you can assume that such bonus plan averages 8.5% of gross salaries on an annual basis. For the purposes of the contract, the bonus plan payout will be funded by the MCC and not as a direct expense of the operations of the contractor. Total payout amount is at the sole discretion of the Convention Center Authority.

There is a bonus plan for Catering Sales positions, to be set by the CCA, but funded by the F&B contractor. This plan is based on sales quota performance and for the purposes of the RFP, you can assume an average of 13% of gross Catering Sales salaries on an annual basis at the expense of the contractor.

Communications Plan

Offerors shall submit a communications plan that includes at a minimum, the following:

- 1) Frequency of district, regional and corporate meeting schedules that relate to this engagement and would impact staffing of the MCC.
- 2) Type and calendar of on-going written communications and reports that the MCC will receive from the Offeror's on-site, district or regional and corporate offices.
- 3) Includes commitment, frequency, topics, and other pertinent explanatory data.
- 4) Best practices or policies in place at comparable facilities for such communication plans will be beneficial to the MCC.
- 5) Describe in detail how your firm is structured to mitigate the risks to ensure timely delivery of these services/products.
- 6) What experience does your firm have in managing similar risk situations?

Operational Plan

Offerors should submit an operational plan supplemented where possible by existing firm operational or staff training manuals as might be modified for use in the Contract and which shall provide information on the following:

- 1) A detailed plan showing start-up schedule prior to May 1, 2026.
- 2) A detailed plan showing the first six months of live operations after contract is awarded.
- 3) A description of existing or proposed programs that the Offeror will utilize to reduce operational costs while maintaining best-in-class food and beverage services.
- 4) A description of brand name product usage, food presentation and themed food presentations. Provide a list of current food providers that you are contracted with that would be applicable to the MCC.
- 5) A general outline of purchasing policies and procedures including minimum purchasing standards to which the Offeror adheres for all major food purchases.
- 6) A description of quality control measures that Offeror currently utilizes in similar venues.
- 7) A description of the positive results experienced by the Offeror in recycling programs at similar venues.
- 8) Financial and other management information including the availability and provision of periodic financial data to the MCC in a recognized format complying with Generally Accepted Accounting Principles, including but not limited to the following information:
 - a. Month-end detailed profit & loss and commission statements – provided no later than the 10th of each month
 - b. Month-end detailed client revenue reports
 - c. Year-end audited financial statements for the site
 - d. Corporate charges
 - e. Sales recording and write off methods
 - f. Sub-contractor overages and shortages
 - g. Accounts payable policies
 - h. Basis for service charge revenues and expenditures
 - i. Payroll practices, procedures, and policies
 - j. Financial reports and performance measures
 - k. Receiving and inventory control systems
 - l. Personnel policies, including non-discrimination

- m. Sales, catering, and Banquet Event Order (BEO) system utilized with sample BEO
 - n. Cash control computer systems (i.e. – POS and credit card)
 - o. Cash handling procedure and policies
 - p. Internal audit and performance review policy
 - q. Technology upgrades, service enhancements and system policies, credit and debit cards, etc.
- 11) Provide sample menus from comparable facilities that you believe represent what you would propose for MCC
 - 12) Address the Offeror's ability to provide back-up management expertise on short notice

Exceptions

Indicate your acceptance of the attached contract's general terms and conditions, the requirements of the RFP, and insurance requirements for this solicitation.

Exceptions must be noted in this section of the proposal by the Contractor. Exceptions taken after the award may result in the withdrawal of the intent to award and Proposer's firm suspended from upcoming solicitations.

Any listing of exceptions by a Contractor in their proposal in no way obligates the Authority at any time to change the contract's general terms and conditions, the requirements of the RFP, or the insurance requirements of this solicitation.

Any exceptions listed by a Proposer may be unacceptable to the Authority and may result in a reduction in the evaluation scoring or be cause for rejection of a Proposer's proposal.

Tab 3) Qualification of Firm

Total points available for this criterion are 20 points.

It should be noted that principal Offerors should have at least five (5) years of successful experience as sole and exclusive caterer and concessionaire in comparable convention centers, arenas, stadiums and/or other similar major assembly buildings.

The Offeror must have a convention center account with at least Twenty Five Million Dollars (\$25,000,000) in gross food and beverage sales or more annually within at least one convention facility similar in size to the Music City Center they currently operate in order to bid.

- 1) Provide a listing of five (5) current and/or previous customers that purchased your services/product in the previous five (5) years that were

of similar size and scope. The services provided to these clients should have characteristics as similar as possible to those requested in this RFP. Information provided on each client shall include the following:

- a. Client name, address, e-mail, and current telephone number
 - b. Description of services provided
 - c. Time period of the project or contract
- 2) Provide a current client listing of all active accounts
 - a. Identify two (2) active accounts that are similar to what is being proposed for the MCC to conduct a possible site visit.
 - 3) Provide a listing of all convention center contracts that have either been cancelled, lost to a competitor and/or did not renew the contract with your company over the past five (5) years.
 - 4) Provide resumes and background information of all senior management within the organization. The background information should describe the role the individual will play in delivering food and beverage services at the MCC if awarded this Contract.
 - 5) Provide an operational organizational chart to show who at the senior level of operations within the company would have responsibility for the MCC. Include in the response a description of the convention center experience of that individual.
 - 6) Provide information, which documents your sub-contractors' qualifications to produce the required services and service levels, including their ability, capacity, independence, skill, financial strength, and number of years of experience in providing the required services to similar facilities.

Tab 4) Cost Criteria

Total points available for this criterion are 30 points.

This RFP requires that each Offeror submit proposals under a fixed management fee solution for each of the 5 potential years of this contract. Offerors may include both narrative and spreadsheet documents to support their fee proposals. In order for the MCC to evaluate all proposals, each Offeror should assume a hypothetical revenue forecast of Forty Million (\$40,000,000) for the first year of the contract and a 5% increase in revenue each year. The full impact of your proposed fee solution should be detailed in the Profit and Loss Statements as described below.

There shall be a capital, repair and replacement reserve account established at least of 3.5 percent (3.5%) of Annual Gross Sales to fund repair, maintenance and replacement of food and beverage service equipment, smallware, computerized point-of-sale systems, and other leasehold improvements directly associated with the food and beverage service program. Such funds shall be placed in an interest-bearing account owned by the Authority and all funds and purchases are the property of the Authority. Any funds unused during any year shall be carried forward with

interest until the end of the agreement at which time all unused funds shall immediately become the property of the Authority.

There shall be a marketing reserve account established at least of 1 percent (1%) of Annual Gross Sales to fund activities of the annual marketing program, which includes food and beverage. Such funds shall be placed in an interest-bearing account owned by the Authority and all funds and their usage are at the sole discretion of the Authority. Any funds unused during any year shall be carried forward with interest until the end of the agreement at which time all unused funds shall immediately become the property of the Authority.

Capital Investment

The Authority will not require any capital contribution from the Contractor.

Fixed Management Fee

Each Offeror shall submit fixed management fee bids as part of the response to this RFP. Said bids shall be without reference to amount of sales (however can be calculated as a percentage of gross revenue) and shall reflect the required payable to the Contractor for years 1-5 term of contract.

In addition to the fixed management fee, the Authority will also allow each Offeror to submit an optional incentive fee plan to include the following:

1. A percentage of the profit margin
2. A profit margin threshold where the percentage split between the MCC and the contractor would change
3. The cap or maximum amount the contractor would receive under the incentive fee.
4. Other metrics that could be tied to the incentive fee: i.e. customer satisfaction rankings, community involvement, sustainability practices, etc.

Profit and Loss Statement

Assuming first year gross revenues of \$40,000,000 and annual revenue growth of 5%, offerors shall estimate potential operational cost, and profit margins for years 1-5. Provide the detailed Pro Forma in an Excel spreadsheet and include attachments for evaluation by the Evaluation Committee.

This Profit and Loss Statement must be detailed in every regard and must follow Generally Accepted Accounting Principles.

Tab 5) Sustainability

Provide information on your company's sustainability practices and how these practices could positively impact this contract.

Tab 6) Exhibits

Proposers must complete and submit Exhibit A-E.

IV) SELECTION PROCESS**A. Selection Process.**

The Authority is using the Competitive Sealed Proposals method of source selection, as authorized by Section 3.3 of its Procurement Policy. The Authority may, as it deems necessary, conduct discussions with Responsive and Responsible Offeror(s) determined to be reasonably susceptible of being selected for award for the purpose of clarification to assure full understanding of, and responsiveness to solicitation requirements. Award(s), if made, will be made to the Responsive and Responsible Offeror(s) whose proposal and qualifications are most advantageous to the Authority. Responses to this RFP will be evaluated by an evaluation committee appointed by the Director of Purchasing/DBE or designee, in consultation with the Authority, (the "Evaluation Committee"). The Evaluation Committee shall be comprised of subject matter experts for the specific procurement. The Evaluation Committee may be Convention Center Authority team members, consultants, or employees of other governmental agencies or citizens with no business conflicts with the potential Vendors. The Evaluation Committee shall then score all proposals based upon the evaluation factors detailed herein. Evaluation will be based on consensus scoring of the Evaluation Committee based on committee deliberations of the proposals. Scores will not be an averaging of individual committee members' scores. Upon completion of the consensus scoring, the committee may recommend short-listing the proposals that are potentially acceptable and unacceptable. The detailed evaluation that follows the initial examination may result in more than one finalist. At this point, the Authority may request presentations by Offerors, carry out contract negotiations for the purpose of ultimately obtaining offers that are in the best interests of the Authority, and conduct detailed reference checks on the short-listed Offerors. The Authority reserves the right to contact any and all references to obtain, without limitation, information regarding the Offeror's performance on previous projects. A uniform sample of references will be checked for each short-listed Offeror. Should a successful contract negotiation not be reached in a timely manner, the Authority reserves the right to select another proposer as the vendor.

B. Evaluation of Proposals.

The Music City Center staff will first examine proposals to eliminate those which are clearly non-responsive to the stated requirements. The Evaluation Committee will evaluate all

responsive and responsible proposals and qualifications based upon the selection criteria set forth herein. Other agencies and consultants of the Authority also may examine the proposals and qualifications. The evaluation committee will make recommendation(s) to the Authority's staff to consider. The Authority reserves the right to withdraw this RFP at any time, for any reason, and to issue such clarifications, modifications, and/or amendments, as deemed appropriate. Receipt of a proposal by the Authority of a submission of a proposal offers no rights upon the offeror/proposer nor obligates the Authority in any manner. The Authority reserves the right to waive minor irregularities in proposals, provided that such action is in the best interest of the Authority.

V) RULES AND GUIDELINES

A. Conflict of Interest.

Proposers and development teams with conflicts of interest as outlined in the Authority's conflict of interest policies or otherwise are ineligible.

B. Requests for Clarification of Submission.

The Authority may check references to assist in the evaluation of any submission.

C. Submissions and Presentation Costs.

The Authority will not be liable in any way for any costs incurred by any developer or development team in the preparation of its proposal in response to this RFP, nor for the presentation of its submission and/or participation in any discussions.

D. Validity of Submissions.

All proposals shall be valid for a period of one (1) year from the due date of the RFP.

E. Rejection of Submissions.

The Authority reserves the right to accept or reject in whole or in part any or all proposals submitted.

F. Minor Irregularities.

The Authority reserves the right to waive minor irregularities in offers, provided that such action is in the best interest of the Authority. Any such waiver shall not modify any remaining solicitation requirements or excuse the Offeror from full compliance with the solicitation specifications and other contract requirements if the Offeror is awarded a contract.

G. Americans with Disabilities Act.

The vendor shall assure to the Authority that all services (including but not limited to the design services, as well as any construction, repair, or other infrastructure improvements) made through the Agreement, if an award is made, shall be completed in full compliance with the Americans with Disabilities Act ("ADA") and Architectural and Transportation Barriers Compliance Board, Federal Register 36 CFR Parts 1190 and 1191, Accessibility Guidelines for Buildings and Facilities; Architectural Barriers Act (ABA) Accessibility Guidelines; proposed rule published in the Federal Register on July 23, 2004, as has been adopted by the City. Questions, concerns, complaints, requests for accommodation, or requests for additional

information regarding the Americans with Disabilities Act may be forwarded to ADA Compliance Coordinator.

Individuals who need auxiliary aids for effective communication in the programs, services or activities of the Authority are invited to make their needs and preferences known to the ADA Compliance Coordinator. This notice can be made available in alternative formats through the office of the ADA Compliance Coordinator, Monday through Friday, 8:00 a.m. until 4:30 p.m.

H. Non-Discrimination.

It is the policy of the Authority not to discriminate on the basis of age, race, sex, color, national origin or disability in its hiring and employment practices, or in admission to, access to, or operation of its programs, services and activities. With regard to all aspects of this RFP the proposer certifies and warrants it will comply with this policy. Notwithstanding any other provision of this RFP, no person shall be excluded from participation in, be denied benefits of, be discriminated against in the admission or access to, or be discriminated against in treatment or employment in the Authority's contracted programs or activities, on the grounds of handicap and/or disability, age, race, color, religion, sex, national origin, or any other classification protected by federal or Tennessee State Constitutional or statutory law; nor shall they be excluded from participation in, be denied benefits of, or be otherwise subjected to discrimination in the performance of contracts with the Authority or in the employment practices of the Authority's contractors. Accordingly, all contractors entering into contracts with the Authority shall, upon request, be required to show proof of such nondiscrimination and to post in conspicuous places that are available to all employees and applicants, notices of nondiscrimination. Further, the Authority prohibits discrimination. It is the policy of the Authority that they shall not discriminate in their employment practices by failing or refusing to hire or promote, or to discharge any individuals, because of the individual's race, religion, creed, gender identity, national origin, color, age, and/or disability.

Inquiries concerning non-discrimination policies should be forwarded to: Jasmine Quattlebaum, Director of Purchasing, Convention Center Authority, 201 Rep. John Lewis Way South, Nashville TN 37203, (615) 401-1445.

I. Public Disclosure.

All submissions are considered public and subject to review upon request only after a successful Intent to Award Letter has been signed. Prior to a successful Intent to Award Letter, all submissions will be kept private in order to preserve a competitive and fair selection process.

J. Compliance with the Authority's Procurement Policy and Affidavit.

Proposers shall assure to the Authority that it is and will be at all times in compliance with the Authority's Procurement Policy. Further, and as a part of the contract negotiation, the successful developer and/or development team shall submit a signed affidavit regarding compliance with laws, taxes and licensure, contingent fees and nondiscrimination. See Exhibit A.

K. Small and Local Community Business Engagement

It is the policy of the Authority to engage small and local community businesses located within the Nashville Metropolitan Statistical Area by providing opportunities that can lead to increased capacity and economic progress. Furthermore, proposers are encouraged to engage small and local community business with respect to this RFP.

Proposers may be asked to meet with and/or provide written reports to designated representatives of the Authority on a regular basis regarding its efforts and commitments to the small and local community businesses.

L. Sustainability Requirements.

Vendor must comply and participate in all MCC sustainability programs.

M. IT Security Requirements

Any contractor accessing the MCC network must comply with Metropolitan Government of Nashville & Davidson County ITS information Security Procedures.

N. Logos.

Only the MCC approved logos will be utilized throughout the facility including, but not limited to, uniforms, advertisements, business cards, brochures, proposals, etc. Other than legal requirements, the name of the contractor will not be utilized.

O. Insurance Requirements.

Any potential vendor receiving an award shall be required to provide proof of insurance, in the form of a Certificate of Insurance. The awarded supplier must provide the Authority with original Certificates of Insurance within fifteen (15) days of notification of award.

General Liability and automobile liability policies must be endorsed to include Convention Center Authority of the Metropolitan Government of Nashville & Davidson County as an additional insured with respect to liability arising out of work or operations performed by on behalf of supplier. The following insurance(s) shall be required:

- General Liability Insurance in the amount of one million dollars (\$1,000,000.00) if the supplier will be making on-site deliveries (remove parentheses and period)
- Automobile Liability Insurance in the amount one million dollars (\$1,000,000.00) if supplier will be making on-site deliveries (remove parentheses)
- Workers' Compensation Insurance with statutory limits required by the State of Tennessee or other applicable laws and Employer's Liability Insurance with limits of no less than one hundred thousand dollars (\$100,000.00), as required by the laws of Tennessee. (Workers' Compensation Insurance is, at

the time of this RFP, not required for companies with fewer than five (5) employees.)

P. Right to Protest.

Proposer is entitled to protest to the Director of Purchasing, as authorized by Section 7.1 of the Convention Center Authority Procurement Policy. The protest shall be submitted in writing within ten (10) days after such aggrieved person knows or should have known of the facts giving rise thereto.

Q. Invoice Payments and Submissions.

The MCC will make reasonable efforts to make payments within thirty (30) days of receipt of invoice but in any event shall make payment within sixty (60) days. Additionally, the MCC will make reasonable efforts to make payments to small businesses within fifteen (15) days of receipt of invoice but in any event shall make payments with sixty (60) days.

Proposer shall submit an invoice for services rendered by the 10th of the following month to the Music City Center Finance department. The billing statement shall itemize the services performed and show a grand total.

R. Proposer Registration

If the successful proposer is not registered with the Metropolitan Government as a potential supplier, the bidder will be required to register in iSupplier (www.nashville.gov) to be awarded the bid. If the awarded proposer does not complete the registration within forty-eight (48) hours of its being notified of the proposer, the Authority may determine that the bidder shall be deemed non-responsive and not be considered for award.

S. Gratuities & Kickbacks

It shall be a breach of ethical standards for any person to offer, give or agree to give any employee or former employee, or for any employee or former employee to solicit, demand, accept or agree to accept from another person, a gratuity or an offer of employment in connection with any decision, approval, disapproval, recommendation, preparation of any part of a program requirement or a purchase request, influencing the content of any specification or procurement standard, rendering of advice, investigation, auditing or in any other advisory capacity in any proceeding or application, request for ruling, determination, claim or controversy or other particular matter, pertaining to any program requirement of a contract or subcontract or to any solicitation or proposal therefore. It shall be a breach of ethical standards for any payment, gratuity, or offer of employment to be made by or on behalf of a subcontractor under a contract to the prime contractor or higher tier subcontractor or a person associated therewith, as an inducement for the award of a subcontract or order. Breach of the provisions of this section is, in addition to a breach of this Agreement, a breach of ethical standards which may result in civil or

criminal sanction and/or debarment or suspension from being a contractor or subcontractor under Authority contracts.

T. Solicitation Process Communication

There shall not be any contact with the Convention Center Authority board of directors, employees, current contractors/vendors or affiliates, or those who have a vested interest with the Convention Center Authority during the solicitation process. The point of contact for ALL questions, inquiries, clarifications in regards to this RFP must be sent to the Director of Purchasing or designee.

Exhibit A
Affidavit

State of _____ **County of** _____

As used herein, "Offeror" will include artists, bidders and proposers.

Compliance with Laws: After first being duly sworn according to law, the undersigned (Affiant) states that he/she is presently in compliance with, and will continue to maintain compliance with, all applicable laws. Thus, Affiant states that Offeror has all applicable licenses, including business licenses, copies of which are attached hereto. Finally, Affiant states that Offeror is current on its payment of all applicable gross receipt taxes and personal property taxes.

Contingent Fees: In accordance with the Authority's Procurement Policy and the Metropolitan Government's Procurement Code, it is a breach of ethical standards for a person to be retained, or to retain a person, to solicit or secure a contract with the Authority upon an agreement or understanding for a contingent commission, percentage, or brokerage fee, except for retention of bona fide employees or bona fide established commercial selling agencies for the purpose of securing business. After first being duly sworn according to law, the undersigned (Affiant) states that the Offeror has not retained anyone in violation of the foregoing.

Nondiscrimination: Affiant affirms that by its employment policy, standards and practices it does not subscribe to any personnel policy which permits or allows for the promotion, demotion, employment, dismissal or laying off of any individual due to race, religion, creed, gender, national origin, color, age, and/or disability and that it is not in violation of and will not violate any applicable laws concerning the employment of individuals with handicaps and/or disabilities. It is the policy of the Authority not to discriminate on the basis of age, race, sex, color, religion, national origin or handicap and/or disability in its hiring and employment practices, or in admission to, access to, or operation of its programs, services and activities. Contractor certifies and warrants it will comply with this policy.

And Further Affiant Sayeth Not:

By: _____

Title: _____

Address: _____

Sworn to and subscribed before me on this ____ day of _____, 20 ____.

Notary Public

My commission expires: _____



EXHIBIT B
Account Requirement Verification Form

This form must be completed and returned via email to
mccpurchasing@nashvillemcc.com
by September 3, 2025 by 3pm (CST)

RFP: 103-2025 – Food and Beverage Services for the Music City Center

COMPANY NAME:

NAME OF REPRESENTATIVE:

EMAIL:

PHONE:

In submitting this form, the signee acknowledges:

- A) The company has a current convention center account with at least Twenty-five Million Dollars (\$25,000,000) in gross food and beverage sales annually within at least one convention facility that is similar in size to the Music City Center,
- B) The company can adhere to the RFP timeline,
- C) The Authority is also evaluating the merits of self-operating all food and beverage operations and may choose not to make any section pursuant to this RFP, and
- D) The company will be able to mobilize and commence operations by May 1, 2026

Print Name

Date

Authorized Signature

Date



ATTACHEMENT A

INVENTORY OF CURRENT CHINA, GLASS, AND SERVICE

Item	Brand/Style	Spec.	Description	Size	Case Pack	Amount	ADDITIONAL	ADDITIONAL	ADDITIONAL	GRAND TOTAL
							7/18-8-14	10/15/2014	MISC	
China										
Dinner Plates	Oneida/Nexus	W6052344155	Plate Flat (Round)	11 IN	1 DOZ	5500		804		6304
Salad/Pasta Wide Rim Bowls	Oneida/Nexus	W6052344790	Deep Plate Bowl (Round)	11 IN	1 DOZ	5500		336		5836
Dessert Plates	Oneida/Nexus	W60523441365	Plate Flat (Square)	8.50 IN	2 DOZ	5500		336		5836
B&B Plates	Oneida/Nexus	W6052344117	Deep Plate Bowl (Round)	6.25 IN	3 DOZ	7500		1560		9060
Coffee Cups	Oneida/Nexus	W6052344530	Cup (Stackable) (8.8 oz.)	8.8 OZ	3 DOZ	9000		1428		10428
Saucers	Oneida/Nexus	W6052344500	Saucer	6.25 IN	3 DOZ	9000		348		9348
Cereal Bowls	Oneida/Nexus	W6052344720	Bowl Cereal (15 oz.)	6.25 IN	3 DOZ	500		108		608
Bouillon Cups	Oneida/Nexus	R4222344705	Bouillon (Stackable) (9 oz.)	9.0 OZ	3 DOZ	500		12		512
Monkey Bowls	Oneida/Nexus	W6052344710	Fruit/Condiment	5.25 IN	3 DOZ	500		168		668
Demi Tasse Cups	Oneida/Nexus	W6052344515	Cup Espresso	3.7 OZ	3 DOZ	500	3500			4000
Demi Tasse Saucers	Oneida/Nexus	W6052344505	Espresso Saucer	4.75 IN	3 DOZ	500				500
Salad Platter Rectangular	Oneida/Nexus	W6052344330	Pltr Rec Salad	7 7/8x6	3 DOZ	1500	4000	360		5860
Ramekins	Oneida	R4020000614	Fusion Dip Dish	2.75x1.25	3 DOZ	500		396		896
Plate Covers										
Stainless Dinner/Salad/Pasta Plate Covers (all same)	Custom/Oneida	J0093041B	RND Dbl Crown to Fit Nexus	11 IN	EACH	11000				11000
Stainles Dessert Plate Cover	Custom/Oneida	J0143030A	Square Plate Cover	8.5 IN	EACH	5500				5500
Glassware										
Water/Tea Glasses	Anchor Hocking/Sigr	#90230	Iced Beverage Glass - Nadine	17 OZ	2 DOZ	9000		2088		11088
Red Wine Glasses	Oneida	#A911017219	Goblet Glass - Nadine	14oz.	1 DOZ	9000		348		9348
White Wine Glasses	Oneida	#A911007218	Burgandy Glass - Nadine	11 oz.	1 DOZ	9000		1176		10176
Rocks Glasses	Anchor Hocking	#90270	Rocks Glass -Omega	10 oz.	1 DOZ	5000				5000
Hi Ball Glasses	Anchor Hocking	#90235	Cocktail Glass -Omega		1 DOZ	3500		864		4364
Beer Glasses	Anchor Hocking	#90236	Beverage Glass - Omega	16 oz.	1 DOZ	5000		84		5084
Snifter Glasses	Brandy Glass	#90111	Brandy Glass - Florentine	13 oz.	1 DOZ	500				500
Aperitif Glasses	Stolzle	#205-00-30	Port Glass	3.5 OZ	1 DOZ	500				500
Champagne Flutes	Oneida	#A911077222	Flute Glass - Nadine		1 DOZ	5500		72		5572
Martini Glasses	Oneida	#A911357227	Martini Glass - Nadine		1 DOZ	4000	1500	756		6256
Flatware										
Teaspoons	Oneida/Libra (18/10 T922STSF		Teaspoon, US Size	5.8 IN	3 DOZ	11000		2340		13340
Salad Forks	Oneida/Libra (18/10 T922FDEF		Salad/Dessert Fork	6.9 IN	3 DOZ	6000		1416		7416
Dinner Forks	Oneida/Libra (18/10 T922FDNF		Table Fork, European Size	8.0 IN	3 DOZ	6000		756		6756
Dinner Knives	Oneida/Libra (18/10 T922KDTF		Table Knife, 1-Pc.	9.5 IN	1 DOZ	6000	5000	780		11780
Table/Serving Spoons	Oneida/Libra (18/10 T922STBF		Tablespoon/Serving Spoon	7.8 IN	1 DOZ	1000		180		1180
Bouillon Spoons	Oneida/Libra (18/10 T922SRBF		Round Bowl Soup Spoon	6.5 IN	3 DOZ	500	600	156		1256
Demi Tasse Spoons	Oneida/Libra (18/10 T922SADF		A.D. Coffee Spoon	4.3 IN	3 DOZ	500		84		584
Cocktail Forks	Oneida/Libra (18/10 T922FOYF		Oyster/Cocktail Fork	5.6 IN	3 DOZ	500		204		704
Iced Tea Spoons	Oneida/Libra (18/10 T922SITF		Iced Teaspoon	7.2 IN	3 DOZ	500		228		728
Tapas Spoons	Oneida T112STAF		Tapas Spoon		1 DOZ	1000				1000
B&B Knives	Oneida/Libra (18/10 T922KBVF		Butter Knife, 1-Pc.	6.5 IN	1 DOZ	5500		408		5908

Item	Brand/Style	Spec.	Description	Size	Case Pack	Amount	ADDITIONAL	ADDITIONAL	ADDITIONAL	GRAND TOTAL
							AL	PURCHASE	AL	
							7/18-8-14	10/15/2014	MISC	
Buffet Ware										
Rectangle Chafer	Haber/Tempo	78RFWSS	Stainless	8 qt rolltop	EACH	80				80
Rectangle Chafer Box	Haber	CHAFERST3	Reinforced plastic, gray		EACH	80				80
Round Chafer	Haber/Tempo	76RFWSS	Stainless	2 gallon	EACH	40				40
Round Chafer Box	Haber	Chafer STO	Reinforced plastic, gray		EACH	40				40
Soup / Sauce Chafer	Haber/Tempo	06SWHSS	Hinged/Stainless /Petite Mar 6 qt.		EACH	20				20
Soup / Sauce Chafer Box	Haber	Chafer STO	Reinforced plastic, gray		EACH	10				10
Round/Fondue Chafer	Haber/Tempo	01QWSS	Stainless / Fondue	1 Qt round	EACH	20				20
Round/Fondue Box	Haber	Chafer STO	Reinforced plastic, gray		EACH	20				20
Coffee Samivars 3gal	Haber/Tempo	53WSSA	Tempo2 Cylinder	3 gallon urn	EACH	45				45
Coffee Samivars 5gal	Haber/Tempo	55WSSA	Tampo2 Cylinder	5 gallon urn	EACH	15				15
Samivar Boxes	Haber	STO228	store 2 urns		EACH	30				30
Air Pump Pots	Bunn-O-Matic	#AIRPOT-3.8L-01	128 OZ. Lever Action	3.8 liter	6 PK	40				40
Juice / Flavored Water Dispensers	Bon Chef	#40505	Stainless Steel	2 gallon	EACH	30				30
Drip Trays	Carlisle	#1103603	black plastic	octagon		200				200
Creamer Pitchers Whole	Service Ideas	S2SN100EWHOLE	SteelVac Vacuum Carafe	1 liter	EACH	40			10	50
Creamer Pitchers Skim	Service Ideas	S2SN100ESM	SteelVac Vacuum Carafe	2 liter	EACH	40			10	50
Creamer Pitchers Half n' Half	Service Ideas	S2SN100EHH	SteelVac Vacuum Carafe	3 liter	EACH	40			10	50
Punch Bowl	Vollrath	#46072	Stainless Mirror Finish	5 GAL	EA	2				2
Punch Bowl Ladle	Vollrath	#46944	12" handle	4 oz	Each	4				4
CLASSIC TEA CADDY	DOVER METALS	D-25Bn	30" CLASSIC NICKEL CHROME		EACH	10				10
Tea Boxes	Service Ideas	TBC06	Bamboo	6 COMPART	12/CS	20				20
Tea Pots / Individual	American Metalcraft	SSTP65	Stainless Mirror Finish	12 OZ	60/CS	50				50
RISER SET	American Metalcraft	RBR53	BAMBOO 6X4,9X5, 11X6			10				10
BASKETS	WILLOW SPECIALTIE	903.25	HYACINTH TRAY			10				10
BASKETS	WILLOW SPECIALTIE	68603	RATTAN DIVIDED TRAY	4 COMPARTMENTS		20				20
BASKETS	WILLOW SPECIALTIE	9589	RECT RATTAN TRAY X00BOO GREY			20				20
BASKETS CRATES	WILLOW SPECIALTIE	899043.1.5	RECT WOOD CRATES		S/5	10				10
BASKET	G.E.T. ENTERPRISE	WB-1510-BK	POLYWEAVE 9-1/4X13, 4X7 DEEP RECTANGLE BLACK			54				54
BUTLER STAND	DOVER METALS	D-95s	60X16WX15.5L HOLDS 12" BASKET OR 14" PLATE			10				10
Baskets	ONEIDA/BUFFET EU	HG3000	3-PIECE HOUR GLASS BASKETS CHROME			1				1
FRUIT BASKET	ONEIDA/BUFFET EU	STA99	STAHL ARMADILLO FRUIT BASKET			4				4
Display Platter	ONEIDA/BUFFET EU	C1608	PORCELAIN RECTANGLE WHITE PLATTER 16"			20				20
Display Platter	ONEIDA/BUFFET EU	C1811	PORCELAIN RECTANGLE WHITE PLATTER 18"			60				60
Tiered Display	ONEIDA/BUFFET EU	SW303C	3 LEVEL SQUARE CHROME W/ 3 SW 1212			8				8
Tiered Display	ONEIDA/BUFFET EU	RC202C	TRADITIONAL TIERS CHROME RECTANGLE			8				8
Tiered Display	ONEIDA/BUFFET EU	RC303C	3LEVEL RECTANGLE CHROME W/3 C1608			8				8
Tiered Display	ONEIDA/BUFFET EU	SC202C	BI-LEVEL TRADITIONAL TIERS CHROME			10				10
Tiered Display	ONEIDA/BUFFET EU	SC303C	3-LEVEL TRADITIONAL TIERS CHROME			10				10
Tiered Display	ONEIDA/BUFFET EU	3800	MODU-GRANDE W/ SQUARE BOWL			5				5
Tiered Display	ONEIDA/BUFFET EU	3885	MODU-GRANDE W/PLATTER			5				5
Tiered Display	ONEIDA/BUFFET EU	3930	MODU=VENTI SET LRG W/GLASS			10				10
Tiered Display	ONEIDA/BUFFET EU	3970	MODU-VENTI LRG W/PLATTER			10				10
Riser	ONEIDA/BUFFET EU	BA10000	COPPER RECTANGLE 28LX20"X6"			12				12
Risers 8-Piece Set	ONEIDA/BUFFET EU	RR3000BB	3 RAIL RISERS 5 BAMBOO RISER SET			10				10

Item	Brand/Style	Spec.	Description	Size	Case Pack	Amount	ADDITIONAL	ADDITIONAL	ADDITIONAL	GRAND TOTAL
							AL	PURCHASE	AL	
							7/18-8-14	10/15/2014	MISC	
Risers 3-Piece	ONEIDA/BUFFET EU	BBS3000D	BAMBOO BUTCHER BLOCK			10				10
Risers 3-Piece	ONEIDA/BUFFET EU	WW3000	TERCET STANZA BAMBOO			10				10
Risers 3-Piece	ONEIDA/BUFFET EU	BA3000	BUFFET EURO COPPER SET			12				12
CAKE STAND	UPDATE INTL	CS13		6 1/2" TALL	LOT	25				25
Glass Cake Covers	Anchor Hocking	340Q	Glass Dome	11.25 IN	4	25				25
3 tier patry stand	Haber	34353	Stainless	fits 7-9" trays		120				120
Heater stand	Haber/Tempo	08H40WGSS	Stainless/wGrill	40x14"		10				10
Heater stand plate	Haber	08H40ALUM	Aluminum/ w Grove	40x14 3/8"		4				4
Sign holders	Haber	0737SS	3.85 x 2.35		EACH	200	50			250
Ice Glows	CAL MIL	IP101-220	LED Illuminated Clear wMirror	19x27x10	EA	10				10
Paella Pans	Paderno World	A4172480	Steel	31.5 INCH		10				10
Woks w/Ring Stand	JOHNSON-ROSE	5228	Steel	28 INCH		18				18
Wok Rings	ALLIED METAL	WR2	FOR 22"-28" WOKS			18				18
Carving Board Round	Haber	726WDFG	24d x 3"thk Maple Fng Grips		EACH	2				2
Carving Station Round w/ball decos	Haber	728R24TC2SS		28" Dia.		3				3
Carving Stations wo/Heat Lamp	Haber	724MWSS	Carve Board wFrame Moderr	24 x 18"	EACH	10				10
Carving Sets	Dexter Russel	CB2-8	Carving Knife & Fork	9"Knife/1"Foi	EACH	10				10
Heat Lamps/Double	Haber	0499MR2SS	Portable 2head Modern Round		EACH	40				40
Induction Stoves	CookTek	#MC1500/60050:	100-120v/50/60/1-ph, 12.5 a 1500 watt		EACH	12				12
3 yr warranty										
Butane Stoves CM10000	Chef Master	90004	High impact with case	10,000 BTU	6/cs	24				24
Heated Shelves (Counter Top / Designer Color	Hatco	#GRS-42-I	SS Top/ Designer Color	42 IN X 19.5 II	EACH	10				10
Serving Ladle (large)	Haber/Chicago	397LAD4	Serving Ladel Large	12.5" / 4oz.		200				200
Serving ladle (small)	Haber/Chicago	397LADGR	Serving Lade Small	6" / 1/2 oz.		200		64		264
Serving Tong Flat (large)	Haber/Chicago	396ST9	Serving Tong Flat Lrg	9.25 IN		200		13		213
Serving Tong (small)	Haber/Chicago	39461	Serving Sugar Tong Small	5"		200		26		226
Serving Tong (med)	Haber/Chicago	39462	Serving Ice Tong Med	7"		200		57		257
Serving Tong (large)	Haber/Chicago	39468	Serving Tong Large	8"		200	100	108		408
Serving Spoon (large)	Haber/Chicago	397SVSP	Serving Spoon Large	11.5"		200		40		240
Serving Spoon (Med)	Haber/Chicago	3979SVSP	Serving Spooon Med	8.5"		100		21		121
Serving Spoon (small)	Haber/Chicago	3978SVSP	Serving Spoon Small			100		21		121
Serving Spoon (large / slotted)	Haber/Chicago	397SVSP	Serving Lrg Slotted	11.5"		100		21		121
Serving Fork (large)	Haber/Chicago	397SVFK	Serving Fork Large	12"		50		50		100
Serving Fork (Med)	Haber/Chicago	3979SVFK	Serving Fork Med	8.5"		50		50		100
Serving Fork (small)	Haber/Chicago	3978SVFK	Serving Fork Small			50		50		100
Pie/Cake Server	Haber/Chicago	397CS	Pie/Cake Server	9 3/4"		100		29		129
Toasters (Booth Catering/Break Service/Show Management)	WARING	WCT702	2extra wide slots		EA	15				15
Black Display Pebble Creek Small	Elite Global	D1007RR	20 oz., 7-1/8" dia x 2-7/8H, round,		EACH	48			8	56
Black Display Pebble Creek Medium	Elite Global	D1010RR	40 oz., 9-3/4" dia x 3-1/4H, round		EACH	48			8	56
Serving Tray w/Handle	Vollrath	82093	12x9		EACH	30				30
VIOLINS	AMAZON	CVN-100	SOLID WOOD STUDENT VIOLIN		EACH	7				7
MUSIC STANDS	AMAZON	SM7122BB	FOLDING STANDS		EACH	10				10
ACOUSTIC GUITAR	AMAZON		10X38		EACH	10				10
DRUM STICKS	AMAZON		4X7A MAPLE/12-PAIR		PAIR	4				4
FENDER GUITARS	AMAZON	FS-013	MINIATURE CREAM		EACH	10				10
MANDOLINS	AMAZON	M-20	STAFF BLUEGRASS		EACH	10				10
SUGAR POUR	REST DEPOT	727875064387	12 OZ		EACH	12				12

Item	Brand/Style	Spec.	Description	Size	Case Pack	Amount	ADDITIONAL	ADDITIONAL	ADDITIONAL	GRAND TOTAL
							7/18-8-14	10/15/2014	MISC	
DINNER CHIMES	STEVE WEISS MUSIC SW-DINNERCHIM VIA INTERNET				EACH	1				1
ASSORTED GLASS TOP	SE SALVAGE	T29			EACH	3				3
ASSORTED GLASS TOP	SE SALVAGE	T49			EACH	9				9
ASSORTED GLASS TOP	SE SALVAGE	T15			EACH	2				2
ASSORTED GLASS TOP	SE SALVAGE	T39			EACH	11				11
TASTING ROOM										
COPPER COLANDER	AMAZON PRIME	N/A	6" DÉCOR BERRY COLANDER		EACH	1				1
COPPER HANGING COLANDER	AMAZON	N/A	OLD DUTCH 10.5 X 6		EACH	1				1
COPPER ZABAGLIONE PAN	AMAZON	N/A	OLD DUTCH 2-QUART		EACH	2				2
COPPER BALLOON WHIP	AMAZON	N/A	12-INCH COPPER HANDLE		EACH	2				2
COPPER BEATING BOWL	AMAZON	N/A	8 1/4 BOWL 2-QUART		EACH	3				3
BAKERS RACK	CONTAINER STORE		SILVER		EACH	1				1
BOOKCASE	CONTAINER STORE	10063185	COPENHAGEN 6-SHELF		EACH	1				1

Table Accessories

Fusion Sauce Boat	Haber	8011SS	Stainless - stackable	11 oz.		1100				1100
Creamers	Oneida/Stillette	88001309A	Creamer w/ Cover Brushed	9 OZ	EACH	1100				1100
Sugar Bowl w/Cover	Oneida/Stillette	88004421A	Sugar Bowl Cover Brushed	12 OZ	EACH	1100				1100
Salt & Pepper Shakers (sets)	Oneida/Stillette	88004031B	Stillette Brushed Sets	4 IN	SET	1100				1100
Silver Coffee Pots	Oneida/Stillette	88000671A	Stillette Long Spout Brushed	64 OZ		1200				1200
Silver Water Pots	Oneida/Stillette	88105631A	Stillette Brushed - PITCHER W	64 OZ		1200				1200
Plastic Pitchers	Hubert	#36553	64 oz. Clear			1200				1200
Table Number Stands	American Metalcraft	HPCH12	SS Rod/Weighted Base	12 IN Tall	144	576				576
Table Numbers Sets (1-100)	American Metalcraft	4100	White Plastic Black Nmbrs	4x4 IN	MISC	2			3	5
Table Numbers Sets (101-150)		4150	White Plastic Black Nmbrs	4x4 IN		2			4	6
Table Numbers Sets (151-200)		4200	White Plastic Black Nmbrs	4x4 IN		2			4	6
Table Numbers Sets (201-250)		4250	White Plastic Black Nmbrs	4x4 IN		2				2
Table Numbers Sets (251-300)		4300	White Plastic Black Nmbrs	4x4 IN		2				2
Table Numbers Sets (301-350)		4350	White Plastic Black Nmbrs	4x4 IN		2				2
Table Numbers Sets (351-400)		4400	White Plastic Black Nmbrs	4x4 IN		2				2
Table Numbers Sets (401-450)		4450	White Plastic Black Nmbrs	4x4 IN		2				2
Table Numbers Sets (451-500)		4500	White Plastic Black Nmbrs	4x4 IN		2				2
Oil / Vinegar Cruite Sets	TABLECRAFT	H9085N	Wave set with caddy	8.5 oz.	6/CASE	50				50
Bud Vases	American Metalcraft	BVTG6	Tower, Off White, Ceramic		144	576				576
Votive Candle Holders	Anchor Hocking	#99005	Square, Flare		6	2202				2202
Ice/Champagne Buckets	American Metalcraft	SWB	Swirl Embossed/DBL Insl	8.74x9.75 IN	4	12				12
Ice Bucket Tongs	American Metalcraft	ITS6	ICE TONG PLAIN 6"			10				10
Ice Bucket Stands	American Metalcraft	SWBSTND	Swirl Embossed	8.74x24 IN	2	10				10
Pepper Mills	American Metalcraft	WPM18	Wood	18 IN TALL	12	50				50
Tablesides Cheese Graters	American Metalcraft	PCG9	Plastic Hand Crank		72	72				72
Large Oval Server Trays	Carlisle	3100GR004	Griptite Fiberglass NonSkid	23.5x31.5 IN	6	1000				1000
Small Round Server Trays w/ antislip matting	Carlisle	301601	ABS w/Cork, Brown	16 IN	12	50				50
Tray Jacks	American Metalcraft	WTSB33	Wooden Folding	17x31 IN	EA	500				500

Tables

Item	Brand/Style	Spec.	Description	Size	Case Pack	Amount	ADDITIONAL	ADDITIONAL	ADDITIONAL	GRAND TOTAL
							7/18-8-14	10/15/2014	MISC	
Serpentine Tables w/castors	Southern aluminum	SAC3060PDH-SS	Satin Swirl 30x60 Radius Serp Serp		EACH	25				25
Banquet Tables Alulite w/castors	Southern aluminum	SA3096PDH-SS	Satin Swirl 30 x 96	8 ft	EACH	80				80
Banquet Tables Alulite w/castors	Southern aluminum	SA3072PHD-SS	Satin Swirl 30 x 72	6 foot	EACH	80				80
Alulite Shelving for Serpentine Tables	Southern aluminum	SAC1060POT-SS	Satin Swirl Inside Table Top Tier for Serpent		EACH	10				10
Alulite Shelving for Banquet Tables	Southern aluminum	SA1072PT-SS	Satin Swirl Table Top Tier for Banquet		EACH	20				20
Rolling Banquet Tables - 48in round	Southern aluminum	SA48RPDHL-SS	Satin Swirl 48" Round Alulite Table with H L		EACH	5				5
Truck for Serps	Southern aluminum	TT606672RGHD	GHD Round Table Truck for Serps		EACH	5				5
Truck for Round 48s	Southern aluminum	TT48RGHD	GHD Round Table Truck for 48 Rounds		EACH	1				1
TABLE TRUCK FLAT LOADING	SOUTHERN ALUMIN	TT72F	72' TABLE FLAT LOADING		EACH	7				7
TABLE TRUCK FLAT LOADING	SOUTHERN ALUMIN	TT96F	96' TABLE FLAT LOADING		EACH	7				7
FLAT-TOP TABLE	ADVANCE TABCO	MS243	24X36 STAINLESS		EACH	1				1

Hot/Cold Holding

Hot Boxes / Plating (FWE large/160)	FWE	P-200-2-XL (+acce 4 Shelf, Cord Brac, Batt, Therm		EACH	35				35
Hot Boxes / Mobile Heated Cabinet	FWE	UHS-12	Single Door w/Cord Bracket	EACH	10				10
Rolling Refrigerator Boxes	FWE	R-60	Double Door	EACH	10				10
Enclosed Pastry Boxes	FWE	ETC_UA_11	Non Insulated	EACH	10				10
Cambro Thermal Transport Boxes (Sized to fit under tables)	Carlisle	PC300N03	Cateraide End Loader	EACH	20				20
Cambro Thermal Transport Box Dolly	Carlisle	DL300R03	Holds 2 of above	EACH	10				10

Carts

Queen Marys (tall/5 shelf)	FEW	UCU-72-512AL	SS, Shelves 12" Spacing	24x64 IN	EACH	30		5	35
Speed Racks	Channel Manufactur	#401A	Front Loading, Welded Alum	18x26x70.25	EACH	100		40	140
Speed Racks	Channel Mfg	406A	64"H, 3" spacing, 18" x 26" bun		EACH	24		24	48
Utility / Banquet Carts	Carlisle	SBC23003	3 Shelf, Black		EACH	45			45
Flat Bed Carts	Continental Comme	#5880	1200 lb. Capacity, Charcoal G	30x60 INCH	EACH	15			15
TV CART	GRAINGER	3XWC6	SR560MQ FLAT PANEL TV CART		EACH	2			2

Racks / Dollies

Glass Racks (Water Glasses)	Oneida/Rayburn	GB2506H	(comp. size 3-1/2" sq.), full si	25 Comp	EACH	360			360
Glass Racks (Red Wine Glasses)	Oneida/Rayburn	GB2552	(comp. size 3-1/2" sq.), full si	25 Comp	EACH	360			360
Glass Racks (White Wine Glasses)	Oneida/Rayburn	GB2506H	(comp. size 3-1/2" sq.), full si	25 Comp	EACH	360			360
Glass Racks (Rocks Glasses)	Oneida/Rayburn	GB2501	(comp. size 3-1/2" sq.), full s	25 Comp	EACH	200			200
Glass Racks (Hi Ball Glasses)	Oneida/Rayburn	GB2505	(comp. size 3-1/2" sq.), full si	25 Comp	EACH	140			140
Glass Racks (Beer Glasses)	Oneida/Rayburn	GB2505	(comp. size 3-1/2" sq.), full si	25 Comp	EACH	140			140
Glass Racks (Champagne Flutes)	Oneida/Rayburn	GB2552	(comp. size 3-1/2" sq.), full si	25 Comp	EACH	220			220
Glass Racks (Martini Glasses)	Oneida/Rayburn	GB1651	(comp. size 4-3/8" sq.), full si	16 Comp	EACH	160			160
Glass Racks (Snifters)	Oneida/Rayburn	GB1605	(comp. size 4-3/8" sq.), full si	16 Comp	EACH	32			32
Glass Racks (Aperitif)	Oneida/Rayburn	GB3651	(comp. size 3-1/2" sq.), full si	25 Comp	EACH	14			14
Coffee Cup Racks	Oneida/Rayburn	GB16CUP	For W6052344530	16 Comp	EACH	563			563
Bouillon Cup Racks	Oneida/Rayburn	GB16X1	for R422-705	16 Comp	EACH	32			32
Glass/Coffee Rack Castor/Dollies	Oneida/Rayburn	GB01149	Full Size Dolly w/wheels		EACH	345			345
Flat Racks for Flatware	Oneida/Rayburn	GB6411P2BE	Full Sized Silverware Rack		EACH	25			25
Flatware Baskets for Dishmachine	Oneida/Rayburn	GB02501	8 Compartment Basket Rack		EACH	100			100

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Demi Cup Racks	Carlisle	RG2514	(comp size 3.5x3.5)	25 Comp	EACH	20				20
Plate Dollies (dinner)	Metro	PCD11	4 Column	27x27x32	EACH	42			22	64
Plate Dollies (Pasta Bowl)	Metro	PCD11	4 Column	27x27x32	EACH	43				43
Plate Dollies (Square dessert)	Metro	PCD12	4 Column	30x30x32	EACH	10				10
Plate Dollies (demi saucers)	Metro	PCD5	9 Column	24x24x32	EACH	1			12	13
Plate Dollies (b&b)	Metro	PCD7	9 Column	27.75x27.75x	EACH	17				17
Plate Dollies (saucer)	Metro	PCD7	9 Column	27.75x27.75x	EACH	20				20
Cereal Bowl Dollies	Metro	PCD7	9 Column	27.75x27.75x	EACH	3				3
Fruit Bowl Dollies	Metro	PCD6	9 Column	27.75x27.75x	EACH	2				2
Plate Dollies (rectangle plate)	Metro	PCD11	4 Column	27x27x32	EACH	9				9
11 3/8 in Cover Dolly	Metro	PCD12	4 Column	30x30x32	EACH	43				43
Square Cover Dolly	Metro	PCD12	4 Column	30x30x32	EACH	22				22
COMFORT CURVE BUS BOX	Carlisle	4401003	1 COMPARTMENT	15x20x5	EACH	48		48		96
FLATWARE RACK	Carlisle	RF14	OPTICLEAN FULL SIZE		EACH	20		20		40

Security

Rolling Lockable Cages	TECHNIBILT	T.MSEC433f	Metro Max Q / Castors	24x48x60 3 SI	EACH	16				16
CART COVERS	TECHNIBILT	CART COVERS	FOR MSEC483F		EACH	5				5
FIREWALL	UNG INC	XTM 525	FIREWALL & 3-YEAR SEC BUNDLE		EACH	1				1

Coffee Equipment

Coffee Cambros (10 gallon)	Carlisle	XT1000003			EACH	20				20
Coffee Cambros (5 gallon)	Carlisle	XB501			EACH	20				20
Coffee Pots (thermal)	Oneida	#J0010511A	Noblesse Insulated Push	68 oz.	EACH	500				500
CAMBRO COVER 10 GALLON	COVERCO INC	MODEL CC10B	10 GALLON ULTRA BLACK LAJOLLA		EACH	25				25
CAMBRO COVER 5 GALLON	COVERCO INC	MODEL CC5B	5 GALLON ULTRA BLACK LAJOLLA		EACH	25				25
PAPER COFFEE CUP DESIGN	DREAMSTIME		SAMPLE LOGO CUP							

Kitchen

Sheet Pans (full/metal)	Winco	ALXP-1826	Aluminum	18x26 INCH	12	900			1000	1900
Sheet Pans (half/metal)	Winco	ALXP-1318	Aluminum	13x18 INCH	12	250				250
Sheet Pans (full/plastic - corked)	Winco	FFT-1826	Plastic, White	18x26 INCH	12	200				200
Sheet Pans (full/plastic black)	Vollrath	1216-06	Plastic, Black	12.125x17.18	24	400				400
Hotel Pan (full 200)	Winco	SPJL-102	Stainless Steel	2.5 DEEP	6	200				200
Hotel Pan (full 400)	Winco	SPJH-104	Stainless Steel	4 DEEP	6	120				120
Hotel Pan (full 600)	Winco	SPJL-106	Stainless Steel	6 INCH DEEP	6	120				120
Hotel Pan (half 200)	Winco	SPJH-202	Stainless Steel	2.5 IN DEEP	12	100				100
Hotel Pan (half 400)	Winco	SPJH-204	Stainless Steel	4 INCH DEEP	6	100				100
Hotel Pan (half 600)	Winco	SPJH-206	Stainless Steel	6 INCH DEEP	200					200
Hotel Pan (1/3 pan) 400	Winco	SPT4	Stainless Steel	4 INCH DEEP	12	200				200
Hotel Pan (1/3 pan) 600	Winco	SPT6	Stainless Steel	6 INCH DEEP	12	200				200
Hotel Pan (1/4 pan) 400	Winco	SPQ4	Stainless Steel	4 INCH DEEP	12	200				200
Hotel Pan (1/4 pan) 600	Winco	SPQ6	Stainless Steel	6 INCH DEEP	12	200				200
Hotel Pan (1/6 400)	Winco	SPS4	Stainless Steel	4 INCH DEEP	12	100				100

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							AL	PURCHASE	AL	
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Hotel Pan (1/6 600)	Winco	SPS6	Stainless Steel	6 INCH DEEP	12	100				100
Hotel Pan (shotgun)	Winco	SPJL-4HL	Stainless Steel	4 INCH DEEP		48				48
Hotel Pan (Bain Marie 11 Quart)	Winco	INS-11.0M	Stainless Steel	11 Quart	EACH	48				48
Hotel Pan Cover (Bain Marie 11 Quart)	Winco	INSC-11M	Stainless Steel		EACH	48				48
Hotel Pan (Bain Marie 7 Quart)	Winco	INS-7.0M	Stainless Steel	7 Quart	EACH	48				48
Hotel Pan Cover (Bain Marie 7 Quart)	Winco	INSC-7M	Stainless Steel		EACH	48				48
Hotel Pan (full 200) Perferated	Winco	SPFP2	Stainless Steel	2.5 DEEP	6	50				50
Hotel Pan (full 400) Perferated	Winco	SPFP4	Stainless Steel	4 INCH DEEP		50				50
Hotel Pan Round Chafer (Full)	Haber	#06RFP4	Stainless steel	2 Gallon		200				200
Hotel Pan Round Chafer (Divided)	Haber	#06RFP2	Stainless steel	2 Gallon		120				120
Hotel Pan Round 1QT Fondue Chafer	Haber	#01QFP	Stainless steel	1 Quart		40				40
Bain Marie For 6QQT Petite Marmite	Haber	#06SINSHS	SS/Soup Insert Hinged Petite	6 QUART		40				40
Lexans (deep) w/Lids	Carlisle	#1061107	Polycarb, Clear	12x18x6"	3	50				50
Lid	Carlisle	#1062707	Lid	18x12x6		50			20	70
Lexans (shallow) w/Lids	Carlisle	#1062107	Polycarb, Clear	18x16x6 IN	6	30				30
Lid	Carlisle	#1062707	Lid	18x12x6		50				50
Lexans ((deep)	Carlisle	#1062307	Polycarb, Clear	18x26x12		20			20	40
Lid	Carlisle	#1062707	Lid	18x26		20			20	40
Lexans	Carlisle	#1062807	StorePlus Colander	26"Lx18"Wx5"H		20				
Rubbermaid Storage Vessels (large)	Carlisle	#1072607	Polycarb, Clear	22 QUART	6	40				40
Lid	Carlisle	#1074260				40				40
Rubbermaid Storage Vessels (med)	Carlisle	#1072407	Polycarb, Clear	12 QUART	6	40				40
Lid	Carlisle	#1074260				40				40
Rubbermaid Storage Vessels (small)	Carlisle	#1072207	Polycarb, Clear	6 QUART	6	60				60
Lid	Carlisle	#1074105				60				60
Sauté Pan (large)	Vollrath	#H4014	Aluminum	14 INCH	2	24				24
Sauté Pan (med)	Vollrath	#H4012	Aluminum	12 INCH	2	24				24
Sauté Pan (small)	Vollrath	#N3808	Stainless Steel	8 INCH	6	36				36
Sauté Pan (egg-coated)	Vollrath	#67007	Aluminum, Non Stick	7 INCH	6	36				36
Saute Pan (large/Induction/Presentation)	Vollrath	#3412	Stainless Steel	12.5 INCH	EACH	12				12
Saute Pan (med/Induction/Presentation)	Vollrath	#N3409	Stainless Steel	9.5 INCH	EACH	12				12
Saute pan with lid	Vollrath	#3813	Stainless Steel	11.5 qt	2	24				24
Lid	Vollrath	#67441	stainless			24				24
Sauce Pan w/cover	Vollrath	#3806	Stainless Steel	6.75 qt	6	24				24
Lid	Vollrath	#3910C	stainless	9.5"		24				24
Lid	Vollrath	#3911C	stainless	BP#11		24				24
Sauce Pan w/cover	Vollrath	#3802	stainless	2.75 qt		24				24
Stock Pot (large)	Vollrath	#4315	Aluminum	60 QUART	EACH	6				6
Stock Pot (med)	Vollrath	#4310	Aluminum	40 QUART	EACH	6				6
Stock Pot (small)	Vollrath	#67520	Aluminum	20 QUART	2	12				12
Dutch Oven - All Cast Iron	Lodge	EC7D43	Cast Finished ISLAND SPICE	17.5 QUART	EACH	24				24
Cast Iron Skillet - Guitar Shape	Lodge	LGSK3	Cast Finished	10.75x4.55 IN	4	24				24
Cast Iron Skillet	Lodge	P10S3	Cast Finished Griswald	10x1.55 IN	2	48				48
Rondo (large cast)	Vollrath	67228	Aluminum	28 qt	EACH	2				2
Rondo (large lid)	Vollrath	67691	Aluminum	20.78	EACH	2				2
Brazier (med stainless)	Vollrath	3315	Stainless Steel	15 qt	EACH	8				8
Brazier (med Lid stainless)	Vollrath	3714c	Stainless Steel		EACH	8				8

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							AL 7/18-8-14	PURCHASE 10/15/2014	AL MISC	
Roasting Pans (large)Bottom	Vollrath	#68362	Aluminum w Straps	24x18x4.75 in	EACH	8				8
Roasting Pans (large)Bottom	Vollrath	#68361	Aluminum w Straps	24x18x4.75 in	EACH	8				8
PASTA & VEG COOKER SET	VOLLRATH	68127	18-1/2 QT W 4-3QT INSERTS		SET	4				4
CAYENNE HEAT N' SERVE WARMER	VOLLRATH	72023	9"WELL DEPTH FULL SIZE COUNTERTOP		EACH	2				2
Mixing Bowl (large stainless)	Vollrath	#47949	Stainless	20qt, 19" dia	6	12				12
Mixing Bowl (large stainless)	Vollrath	#47946	Stainless	16qt, 17.5 Dia	6	12				12
Mixing Bowl (large stainless)	Vollrath	#47943	Stainless	13qt, 16" dia	6	12				12
Mixing Bowl (med. stainless)	Vollrath	#47938	Stainless	8qt, 13.5 Dia	6	6				6
Mixing Bowl (med stainless)	Vollrath	#47935	Stainless	5qt, 11.75" Dia	6	6				6
Mixing Bowl (med stainless)	Vollrath	#47934	Stainless	4qt, 10 11/16	6	24				24
Mixing Bowl Mobile Rack Dolly	Vollrath	#79818	Stainless	80qt	EACH	2				2
Solid Serving Spoons- Culinary	Vollrath	#46961	Stainless	11"	12	48				48
Solid Serving Spoons- Culinary	Vollrath	#46995	Stainless	21"	12	48				48
Slotted Serving Spon- Culinary	Vollrath	#46963	Stainless	11"	12	48				48
Slotted Serving Spon- Culinary	Vollrath	#46985	Stainless	15"	12	48				48
Spatula	Victorinox Swiss Arn	40397	Rosewood Handle	10"	EACH	24				24
Bakers Spatula	Mercer Tool	#M18800P	Stain free Steel	10"	12	10				10
Spatulas plastic short	Carlisle	#4413102	Cool touch red handle	10.5"	12	48				48
Spatulas plastic med	Carlisle	#4413202	Cool touch red handle	14"	12	24				24
Spatulas plastic long	Carlisle	#4413302	Cool touch red handle	16.5"	12	24				24
Garnish Set	Mercer Tool	#M40000	Stainless	set of 8	6 st	6				6
Solid Turner	Mercer Tool	#M18300	Stainless	8"x3"	6	36				36
Perforated Turner	Mercer Tool	#M18800P	Stain free Steel	10"	6	8				8
Whisks	Carlisle	#40683	Stainless	18"	2	12				12
French Whip	Carlisle	#40681	Stainless	36"	2	2				2
French Whip	Carlisle	#40682	Stainless	48"	2	2				2
China Cap	American Metalcraft	#CC12C	18-8 Stainless	12" deep 3/32	12	3				3
China Cap	American Metalcraft	#CC12F	18-8 Stainless	12" deep 1/16	12	3				3
Chinois	Atlanta Fixture	529321360 #017	Bouillon - Mesh	Met017360		3				3
Sauce Gun Funnel 2/Quart	Matfer	258825	7-1/8"H x 7-1/4" diameter, 1/3"		EACH	2			2	4
Sauce Gun Stands	Matfer	116515	8-7/16"H x 5-1/2 diameter		EACH	2			2	4
Colander	Atlanta Fixture	750537324	24 qt.		EACH	4				4
Skimmer	Admiral Craft	#RDS-7	Heavy plated steel	7"rd, 14" han	72	8				8
Bench Scrap/Dough Cutter	American Metalcraft	#DSP6705	Stainless Blade, plastic hand	6"w x 4.5"h	120	12				12
Broiler Brushes	Carlisle	40290	Stainless Steel Wire Brush	30"	2ea	2				2
Griddle Scrapes	Atlanta Fixture	#85-1213	619505161 Redi Grill Scraper		EACH	1				1
Paddles (long)	Carlisle	#40349	Stainless	48"	EACH	6				6
Paddles(long)	Carlisle	#4035300	Plastic	48"	EACH	11				11
Tongs (large)	Carlisle	#607556	Stainless	16"	12	36				36
Tongs (med)	Carlisle	#607552	Stainless	12"	12	48				48
Tongs (short)	Carlisle	#607550	Stainless	9	12	96				96
Mandolins	Admiral Craft	#MM-138	Stainless frame	3mm-1/8", 10mm-3/8"	4					4
Ice Tote- plastic bucket	Carlisle	#1287502	Bucket		2	6				6
Ice Tote - snap on lid	Carlisle	#1287614	Lid		1	6				6
Ice Tote- wall bracket	Carlisle	#1287714	Wall Bracket		1	6				6
Ice Scoops (small) 6oz	Carlisle	606106	Stainless	3.5x1.5x9.5	24	48	50			98
Ladles (12 oz)	Carlisle	607362	Stainless	15 in handle	12	48				48
Ladles (8 oz)	Carlisle	607358	Stainless	13 in handle	12	36				36

Item	Brand/Style	Spec.	Description	Size	Case Pack	Amount	ADDITIONAL	ADDITIONAL	ADDITIONAL	GRAND TOTAL
							AL	PURCHASE	AL	
							7/18-8-14	10/15/2014	MISC	
Ladles (6 oz)	Carlisle	#607356	Stainless	12.5"	12	24				24
Ladles (3 oz)	Carlisle	#607353	Stainless	10.5"	12	48				48
Ladles (2 oz)	Carlisle	#607352	Stainless	10.5"	12	48				48
Ladles (1 oz)	Carlisle	#607351	Stainless	9"	12	12				12
Bread Pans loaf	Allied Metal	#ALL45642	18 gauge aluminized steel		EACH	24				24
Rolling Pins	Admiral Craft	#HRP-15	hardwood	3 1/4" dia.	12	4				4
Sifter (tam)	Admiral Craft	#FLS-8	Stainless	3 lb. cap.	12	2				2
Shaker Cans	Admiral Craft	#DRE-10NH	Stainless	10oz. Cap.	72	48				48
Pastry Brush	Carlisle	40397	Nylon Pastry brush, nplastic	2 IN	12	24				24
Pastry Brush	Carlisle	40399	Nylon Pastry brush, nplastic	4 IN	12	12				12
Pastry Bags	Admiral Craft	#AT-3116/12	Ateco Pastry Bag	16"	12	12				12
Pastry Tubes Star Tip By Set	Allied Metal	#PTSS883	Polypropylene	Set	20	4				4
Squeeze Bottles	Admiral Craft	#PBD-24CL	Clear plastic	24 oz.	3 dz	64				64
Squeeze Bottles	Admiral Craft	#PBD-12CL	Clear plastic	12 oz.	3 dz	64				64
Measure Cup (Gallon)	Carlisle	#4314507	Polycarbonate	128 oz.	6	6				6
Measure Cup (Quart)	Carlisle	#4314307	Polycarbonate	32oz.	6	12				12
Cutting Boards Color Coded Set of 6	Carlisle	#1088600	Polycarbonate	Set of 6 colors	1 pk	8				8
Cutting board rack	Carlisle	#1187903	ABS plastic - Black	Holds 6		2				2
Cutting board mat	Carlisle	#1180114	Carlisle blue	13" x 18"		8				8
Food Processor Robot Coupe	Robot Coupe	#R2N		3 qt gray, 7 ar	EACH	2				2
Food Processor Warranty	Robot Coupe									
Food Processor Disc.	Robot Coupe	#27046	6.5mm	5 disc set	EACH	2				2
Food Processor Disc.	Robot Coupe	#27610	6 mm			2				2
Food Processor Disc.	Robot Coupe	#27051	1 mm			2				2
Food Processor Disc.	Robot Coupe	#27786	6mm			2				2
Burr Mixer (16in shaft)	Robot Coupe	CMP 400 VV	Compacnet Power Mixer	55 qt. Cap	EACH	2				2
1 year warranty	Robot Coupe									
Burr Mixer (29in shaft)	Robot Coupe	MP 800 TURBO	Series B Commercial Power		EACH	2				2
1 year warranty	Robot Coupe									
Blade Tool	Robot Coupe	#89662			EACH	2				2
Wall Rack	Robot Coupe	#89007			EACH	2				2
Blenders	Waring	#MX1500XTP	3 yr motor/2 yr part warranty	120 v	EACH	2				2
Vaccum Pack Unit	VULCAN FOOD	#450A-STD	27.5X20X9.5 SS CHAMBER		EACH	1				1
Mixer (7 qt)	Vollrath	#40755	Countertop 7 qt.			1				1
Mixer bowl	Vollrath	# 40755	Mixer bowl 7qt BP#194	XMIX0702		1				1
Flat Beater	Vollrath	#40755	flat beater BP#195	XMIX0703		1				1
Dough Hook	Vollrath	#40755	dough hook BP#196	XMIX0704		1				1
Wire Whisk	Vollrath	#40755	wire whip BP#197	XMIX0705		1				1
Vegetable slicer head complete	Vollrath	#40785	slicer			1				1
Slicing Plate	Vollrath	#40785	slicing knife	MSG2003		1				1
Shredding Plate	Vollrath	#40785	shredding plate	MSG3002		1				1
Shredding Plate	Vollrath	#40785	shredding plate	MSG3005		1				1
Meat Grinder Head Attach	Vollrath	#40786	grinder			1				1
Blender Vita Prep	Vitamix	5201	VM XL-V/192	64OZ /120V		2				2
Buffalo Chopper 18" Diameter	Hobart	84186-1	18" Diameter Stainless		EACH	1				1
***Std 1 year warranty	Hobart				EACH	1				1
***Vegetable Slicer	Hobart	VS9-13	9" - 12#		EACH	1				1

Item	Brand/Style	Spec.	Description	Size	Case Pack	Amount	ADDITIONAL	ADDITIONAL	ADDITIONAL	GRAND TOTAL
							AL	PURCHASE	AL	
							7/18-8-14	10/15/2014	MISC	
***Hopper front & feed plate	Hobart	V59HOP-FRONT			EACH	1				1
***Two Shelf Table for cutter	Hobart	#205026			EACH	1				1
***Caster-Set for Table	Hobart	CASTER-SET			4/PAIR	1				1
Slicer	Hobart	#2912-8	12" stainless steel		EACH	2				2
1 year warranty	Hobart				EACH					
Berkel Meat Slicer on Buffet Display	BERKEL	SS300MRS	Prosciutto Slicer 12" Blade		EACH	1				1
Scale (300lb. Cap.)	Hobart	#HBR301-1	Digital Platform, Receiving Scale		EACH	1			1	2
Scale (ounce) 4 LBS PORTION SCALE	Detecto	#PS-4	Digital top counter model		EACH	2				2
Scale (receiving)	Atlanta Fixture	NS0339600	RF#25 25 lb. scale		EACH	4				4
Dry Good Scoops	Carlisle	#433207	32 oz. scoop		EACH	48				48
Ice Shovel	Carlisle	#41076-102	Sparta Foodservice Shovel 11"x13"		EACH	3				3
Ice Scoops 32oz.	Carlisle	#433207	Clear frosted	32 oz.	12	12				12
Ice Scoops 6oz.	Carlisle	#430607	Clear frosted	6 oz.	12	8				8
Ice Pic	American Metalcraft	#IC-79	8 3/8" long			2				2
Can Openers / Table top Heavy Duty	Admiral Craft	#CAN-1	Stainless steel -	Up to 1 gal.	EACH	4				4
More Rack and Rolls for Combi Ovens	Cleveland	CSRT2020	Shelf Roll-In Trolley		EACH	4				4
Racks for the additional Cleveland Rack & Roll	Cleveland	CWR20	Wire Shelves	20x26	EACH	40				40
Victory Blast Chiller/Shock Freezer	Burel & Assoc	VBCF-40-350			EACH	1				1
Stainless Steel Ramp for 40-350, 40-465, 80-660, 80-925, 120-100	Burel & Assoc				EACH	1				1
USB Data Recorder/access port	Burel & Assoc				EACH	1				1
Remote Refrigeration Outdoor air cooled remote refrigeration, 20	Burel & Assoc				EACH	1				1
3-WAY SHARPENING SEA	TABLECRAFT	MH-311	11" 3-WAY		EACH	1				1
HONING OIL	TABLECRAFT	MHOIL	16 OZ		EACH	2				2
PIZZA PEEL	AM METALCRAFT	3714	14X16X37 ALUMINUM BLADE		EACH	4				4
PASTRY MOLD	ATLANTA FIXTURE	43629	FLEXIBLE 6 PER SHEET		6/EACH	102				102
PASTRY MOLD	ATLANTA FIXTURE	43631	FLEXIBLE 15 PER SHEET		6/EACH	102				102

Safety Sanitation

Mesh Safety GlovesL	Winco	GCR-L	Cut Resistant glove Large	12/120	6					6
Oven Mitt	Winco	OMS-13	Heat Resistant to 200	Dec 72	24					24
Digital Pocket Thermometer	WINCO	TMT-DG1	Pocket Thermometer	EACH	48					48
RAPI KOOL COLD PADDLE	SAN JAMAR	#RCU128V2	128 OZ 5"x15"	128 oz.	EACH	12				12
RAPI KOOL COLD PADDLE	San Jamar	#RCU64V2	64 OZ 5" X 10-3/4"	64 oz.	EACH	12				12
Red Sanitation Buckets Lg	Carlisle	#1182905	Plastic	6 qt. pail	12	24				24
Red Sanitation Buckets SM	Carlisle	#1182805	Plastic	3 qt pail	12	24				24
Green Sanitation Buckets	Carlisle	#1183209	Plastic	6qt. Pail	12	24				24
Green Sanitation Buckets SM	Carlisle	#1183109	Plastic	3 qt pail	12	24				24

Utility

Garbage Cans	Carlisle	#34114423	Bronco, round grey	44 gal.	3 ea.	48				48
Trash Slim Jim Receptacles	Carlisle	34202303	Plastic Black	23 gallon	cs/4	12				12
Mop Bucket Sets 2 comp Clean and dirty water	Carlisle	#36906DW04	Polyethylene	35 qt.	EACH	20				20
Mops Head	Carlisle	#369066B00	Rayon	#16	EACH	20				20
Mop Handle	Carlisle	#36937500	Fiberglass handle	Flo-Pac	EACH	20				20

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Brooms	Carlisle	#3688314	Heavy duty 9" foam block		12	20				20
Replacement handle	Carlisle	#362029403	warehouse broom		EACH	20				20
Dust Pans	Carlisle	#36141003	Flo-Pac Duo-Pan 12" wide		6	20				20
Wet Floor Signs Caution Wet Floor Yellow	Carlisle	#3690000	25" x 11"		6	20				20
Wet Floor Squiggle	Carlisle	#4008200	24"			6				6
Bus Tubs Black 1 comp	Carlisle	#4401003	Polyethylene black	20"x15"x5"	12ea	300		48		348
Flatware Tubs	Carlisle	#107123	Polyethylene grey	4 compart	6ea	100				100
WaveBrake Side Press w/Dirty Water Bucket Combo	Rubbermaid	1863896	Combo	35 Quart	EACH	20			20	40
Tapered Wood Handle	Carlisle	40262	60"			6				6

Other

Scales 100#	Crestware	SCA10100	100 lb x 4 oz., 10" dials		EACH	2				2
Belgian Waffle Baker	Wells	#BWB-15	Belgian - stainless steel		EACH	6				6
Waffle Iron drip tray	Wells	#21107			EACH	6				6
Popcorn Machine	Gold Metal	#2554	16/18 oz. Macho Popper		EACH	2				2
High Chairs	Admiral Craft	HCW-5	Wood		EACH	12				12
Booster Chairs	Carlisle	#711008	Polypropylene		EACH	24				24
Dunnage Racks	Continental Comme	#5948 GY	3000 lb. cap.	22" W x 48" L	EACH	48				48
Outdoor Grills	Crown Verity	CCB-60LP	58" X 21" grill area/8 burners 129,000 BTU		EACH	1				1
**Roll dome c/w handle & thermometer	Crown Verity	#CVRD-30			EACH	2				2
**Removable griddle	Crown Verity	#CV-PGRID30			EACH	1				1
BARRIER BASE	American Metalcraft	RSRTVRS3			EACH	50				50
BARRIER POLE	American Metalcraft	RSRTVRSBLC4			EACH	50				50
Tension Barriers	American Metalcraft	RSRTBK	Brushed stainless steel/ black nylon tape		EACH	50				50
Tension Barrier Carts	Lawrence Metal Pro	#93035	Holds 18 Posts		EACH	3				3
Tension Barrier Sign Frames	American Metalcraft	RSSIGNLSPC	chrome	8.5x11	EACH	25				25
Pallet Jacks (truck)	Grainger	2TUR7	5500lb. 25x36		EACH	1				1
Boltless Shelving	Grainger	1VG44	48X24X72/5 SHELF		EACH	15			15	30
Storage Cabinets	Grainer	2TER7	24 GA., 72Hx24D/5shelf/locking doors		EACH	3			3	6
Hand Trucks	Lockwood Mfg Co	3000BP	500lb capacity			5				5
Folding Privacy Screens on Castors	Oriental Furniture Co	BF-75-HON	Wave Screen Honey	6'ft tall bambi	Each	10				10
Large Safe	World Wide Safe	WW-5524-CE	UL rated TL-30		Each	1				1
Medium Safe (Drop)	World Wide Safe	5030DS-CJST			Each	1				1
Key Safe	STAPLES	MMF20101	48 KEY SAFE		EACH	1				1
JET-COUNT CURRENCY COUNTER	CUMMINS-ALLISON	422	CURRENCY COUNTER		EACH	1				1
DOOR STOPS	LOWES	21416	1 X 6 X 3/8 TUBE		EACH	15				15

Bars

Pourers	Carlisle	#EP21600	Portion pourer 1 1/4 oz.		12	300				300
PRIMA SET 8.5 OZ POURERS	TABLECRAFT	H9085N	SQUARE GREEN TINT GLASS, STAINLESS PO		6/CASE	50				50
Cocktail Shakers	Carlisle	#608600	Stainless steel	30 oz.	12	36				36
JIGGER	AM METALCRAFT	J203	STAINLESS STEEL		EACH	36				36
CORK SCREW	AM METALCRAFT	WC55867	WAITER TYPEW/KNIFE		EACH	25				25
Cocktail Strainers	AM METALCRAFT	#S-208	Stainless steel	2 prong	EACH	36				36
Condiment Caddies	Carlisle	#CH0303	Polycarbonate	6 pt. containe	EACH	36				36

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							AL	PURCHASE	AL	
							7/18-8-14	10/15/2014	MISC	
MISSION BRIDGE CADDY FRAME	CAL-MIL PLASTICS	1723-13	2-TIER INCLUDES 9 GLASS JARS		EACH	20				20
PACKET CONDIMENT HOLDER	CAL-MIL PLASTICS	1246	3-SLOT BAMBOO		EACH	10				10
COFFEE CONDIMENT CENTER	CAL-MIL PLASTICS	796-60	BAMBOO SUGAR PACKETS AND STIR STICKS			10				10
Blender	Waring/CONAIR	#7015N	self timer food blender	48 oz. cap	EACH	6				6
Plastic Mixer Bottles	Carlisle	#P5601N00	Store 'n Pour	Comp. Unit	12	72				72
Citrus Wedge Slicer	Atlanta Fixture	619500006	8 section, saber wedger	Yellow	EACH	1				1
Citru Wedger	Franklin Machine	CW-1#1711258			EACH	2				2
Insulated Bar Carts (Texas Icers)	IOWA ROTOCAST	#IRP 710-BLACK	48"x36"x24	Black		20				20
Perlick Draft Beer Systems (Single Keg)	Glastender	KC24-N-S	24" w X 36", self contained refigd.		EACH	6				6
1 yr parts and labor warranty	Glastender									
120V/60/1-ph, 3.6 amps, 6' cord & plug, std.	Glastender									
1" base height	Glastender									
all doors	Glastender									
stainless top	Glastender									
two faucets tower style	Glastender				EACH	10				10
door hinged left	Glastender									
REG-CO2-LP2 Secondary Regulator Kit, two product	Glastender	REG-CO2-LP2	Regulator kit		EACH	10				10
Keg Hand Truck Keg Cart	Atlanta Fixture	#KPC-100	steel pipe, non-marring wheels		EACH	2				2
MATS	HUBERT	18776	3X6 TRI-GRIP NAVY		EACH	8				8
LIQUOR CONTROL SCALES	ALCOHOL CONTROL	BC10	UNIVERSAL DIAL SCALE		EACH	3				3
MASON JAR GLASS BVG DISPENSER	AMAZON		1-GALLON		EACH	3				3
Portable Bars (single)	B-R CARTS & KIOSKS KIOSK		CUSTOM SMALL 6'8"		EACH	10				10
Portable Bars (double)	B-R CARTS & KIOSKS KIOSK		CUSTOM LARGE 7'8"		EACH	10				10

Al Taglio

Coordinate with Architect	Food Service Resources	planning, schematics, equipment details								
COMBITHERM OVEN/STEAMER	ALTO-SHAAM	10-18ESI/DLX	20/-240/60/3		EACH	1				1
VENTLESS HOOD	ALTO-SHAAM	VHES-10			EACH	1				1
COMBIGUARD FILTER	ALTO-SHAAM	F1-28728			EACH	1				1
STAND, MOBILE W/PANSLIDES, S/S SHELF	ALTO-SHAAM	5005735			EACH	1				1
Channel Bun Rack	Channel	401AC	, 70-1/4"H for (20) 18x26 pans		EACH	1				1
REACH IN	Continental	1R-HD	reach-in cooler, single section		EACH	1				1
Continental Ref..	Continental	CRA68-D	work top, with casters		EACH	1				1
Ref. Pizza Prep Table	Continental	CPA68	68" wide		EACH	1				1
Undercounter reach-in	Continental	UC48	with casters		EACH	1				1
2-R Continental Refrigerator	Continental	2R	1 ea. With both doors hinged right		EACH	2				2
			1 ea. With both doors hinged left							
Professional, High Speed Grill, 5000W	Electrolux	603691	208/60/1		EACH	1				1
Solid Core 20 GA. Full stainless steel Door	Eliason	SCP3 RH36X84	36" x 84" finished opening, 35-3/8" x 82-1/4"			1				1
Communal Table	Fixtur-World		18'-1" x 3' 6"			1				1
Service Counter	Fixtur-World		4'-6" x 2'1"			1				1
Dining Table	Fixtur-World		5'-2"-1"			1				1
Dining Table	Fixtur-World		10'-2"x2'-1			1				1
Dining Chair: Emeco	Fixtur-World		Lancaster w/Dark Grey Seat, Back and Frame			25				25
Bar Stool, Emeco	Fixtur-World		Lancaster w/Dark Grey Seat, Back and Frame			11				11
DELIVER, FINAL ASSEMBLY	Fixtur-World									

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WELL, Dipperwell, BUILT IN, 64 oz. water capacity	WELLS BLOOMFIELD HDW-2		120/60/1, 300w, 2.8 amps, 6' cord with NEMA 5-15P			1				1
NAMETAGS	AFFORDABLE BUTTC	O275				50				50
LED OPEN SIGN	STAPLES	983,986	VIBRATE RED/BLUE COLOR			2				2

ASAE MISC

PUSH UP CUP MINI W/LID	CHEF RUBBER	10011679	100 PER CASE/40 CASES			400				400
2.5 OZ GLASS AIR SEAL JAR	FREUD CONTAINER	49618	72 PER CASE/75 CASES			5400				5400
Spigot	BONCHEF	40404				6				6
CANISTER ONLY	BONCHEF	40505				10				10
COLD WAVE CHILL TUBE	BONCHEF	40508				2				2
PLATTER RECTANGULAR	ONEIDA	C1811	18X11 BUFFET EURO			90				90
PLATTER RECTANGULAR	ONEIDA	C1608	16X8 BUFFET EURO			80				80
DEEP RECTANGULAR PLATTER	BUGAMBILIA	BUD14-BB L	BLACK 25.6 X 10.4			40				40
PETITE PINEWOOD BOAT	CREATION GARDEN	98178	8.7 X 4.1		50CT	200				200
PETITE PINEWOOD BOAT	CREATION GARDEN	98090	4.2 X 2.65w5		50CT	100				100
PETITE PIPETTE	CREATION GARDEN	98091	3.3" .02OZ P4		100CT	50				50
PETITE CONE PINEWOOD	CREATION GARDEN	98110	7.1"W03		50CT	100				100
PETITE PINEWOOD BOAT	CREATION GARDEN	98198	5.5 X 3.2		50CT	100				100
ECO BOWL	CREATION GARDEN	99555	6 OZ FIBER BARREL		100CT	100				100
PETITE SQUARE GLASS	CREATION GARDEN	99639	3.5 OZ		320CS	32				32
PETITE SPOON CLEAR	CREATION GARDEN	99638	4.2"		500CT	30				30
PETITE ASIAN SPOON	CREATION GARDEN	99640	5"MB10		200/CTN	25				25
HALF POUND FOOD BOATS	CREATION GARDEN	98139	HALF POUND		1000CT	5				5
MUSIC PICK	CREATION GARDEN	98320	4"		5000CT	2				2
PETITE WAVY CUP	CREATION GARDEN	98100	2oz MEB19		200CT	50				50
VERTERRA-BOWLS	CREATION GARDEN	98242	3.5 3-OZ		600CT	9				9
VERTERRA-PLATES	CREATION GARDEN	98235	4"		600CT	9				9
VERTERRA-PLATES	CREATION GARDEN	98236	4" DEEP		600CT	9				9
VERTERRA-PLATES	CREATION GARDEN	98237	6"		300CT	17				17
MICHIGAN SILHOUETTES	CREATION GARDEN	96583				2800				2800
DECORATIONS	TRACTOR SUPPLY	2202098	GLVZD PAIL 5-1/2 QT			11				11
DECORATIONS	TRACTOR SUPPLY	2202080	GLVZD PAIL 1-1/2 QT			5				5
DECORATIONS	TRACTOR SUPPLY	1039696	2QT BASKET			25				25
DECORATIONS	TRACTOR SUPPLY	4412827	BALL PINT WIDE MOUTH JAR			1				1
DECORATIONS	TRACTOR SUPPLY	4412801	BALL REGULAR JAR PINT			2				2
DECORATIONS	HOBBY LOBBY		FABRIC							
DECORATIONS	HOBBY LOBBY		FLORAL			4				4
DECORATIONS	COSTCO		TILE		BX	1				1
DECORATIONS	HOBBY LOBBY		FABRIC		22YARDS	4				4
DECORATIONS	TJMAX		SEASONAL			6				6
BOWL	ELITE GLOBAL	JW1010-B	9-3/4"X3-1/4" BLACK			8				8
DISPLAY TRAY	ELITE GLOBAL	M3081-B	30"X8"X1"h, BLACK			48				48
HALF SIZE LONG PLAN	ELITE GLOBAL	CM6204-NW	6-5/8"X20"X4"h NEW WHITE			36				36
HALF SIZE LONG PLAN	ELITE GLOBAL	CM6204-B	6-5/8"X20"X4"h BLACK			36				36
HALF SIZE PAN	ELITE GLOBAL	CM12104-NW	12"X10"X4"H WHITE			36				36
HALF SIZE PAN	ELITE GLOBAL	CM12104-B	12"X10"X4"H BLACK			36				36

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FULL SIZE PAN	ELITE GLOBAL	CM12204-NW	12"X20"X4" H NEW WHITE			24				24
FULL SIZE PAN	ELITE GLOBAL	CM12204-B	12"X20"X4" H BLACK			24				24
THIRD SIZE PAN	ELITE GLOBAL	CM1274-NW	12"X7"X4" H NEW WHITE			24				24
THIRD SIZE PAN	ELITE GLOBAL	CM1274-B	12"X7"X4" H BLACK			24				24
BOWL	ELITE GLOBAL	D100RRR-B	20 OZ BLACK MATTE			8				8
SLIM CUTTING BOARD	ELITE GLOBAL	BB174-B	16-7/8"X4"X5/8" H BLACK			48				48
BARRELL BBQ GRILL	SAMS CLUB	643629				8				8
CRATES/NATURAL	WILLOW	899043.1.5	SET OF 5			10				10
SCOOP S/S	REST DEPOT	6.46564E+11			3/PK	42				42

Bugambilia

Tile Inset	Bugambilia	TOA15GB	20-13/16" x 12 3/4" solid granite black			2				2
Tile Inset	Bugambilia	TOA25GB	20-13/16" x 12 3/4" 2 rectangular openings			6				6
Tile Inset	Bugambilia	TOA20GB	20-13/16" x 12 3/4" 4 rectangular openings			2				2
Tile Inset	Bugambilia	TOA22GB	20-13/16" x 12 3/4" 3 rectangular openings			6				6
Tile Inset	Bugambilia	TOA3GB	20-13/16" x 12 3/4" 6 square openings			4				4
Tile Inset	Bugambilia	TOA2GB	20-13/16" x 12 3/4" 2 square openings			4				4
Tile Inset	Bugambilia	TOA6GB	20-13/16" x 12 3/4" 2 oval openings			4				4
Tile Inset	Bugambilia	TOA19GB	20-13/16" x 12 3/4" 6 square openings			2				2
Tile Inset	Bugambilia	TOB2GB	20-13/16" x 12 3/4" 2 square openings			2				2
Tile Inset	Bugambilia	TOA25GB	20-13/16" x 12 3/4" 2 rectangular openings			2				2
Tile Inset	Bugambilia	TOA25GB	20-13/16" x 12 3/4" 2 rectangular openings			2				2
Tile Inset	Bugambilia	TOA1GB	20-13/16" x 12 3/4" 1 oval openings			2				2
Tile Inset	Bugambilia	TOA4GB	20-13/16" x 12 3/4" 6 round openings			2				2
Tile Inset	Bugambilia	TOA4GB	20-13/16" x 12 3/4" 6 round openings			2				2
SALSA DISH	Bugambilia	MJ505GB	92.9 oz granite black			4				4
SALAD CROCK	Bugambilia	IS015PC	186 oz 9.65L x 9.65W 6" deep Square Pacific Blue			12				12
SALAD CROCK	Bugambilia	IS015LM	186 oz 9.65L x 9.65W 6" deep Square Lime			4				4
ALUMINUM FOOD PAN	Bugambilia	IH152/4GB	20-2/3"Lx12-4/5"Wx1-1/2 deep granite black			4				4
SALAD CROCK	Bugambilia	IS022PC	38.04 oz Pacific Blue			12				12
CASSEROLE DISH	Bugambilia	CO004BB	3" deep oval Solid Black			8				8
SALAD CROCK	Bugambilia	IS014LM	67-2/3oz square Lime			12				12
SALAD CROCK	Bugambilia	IS022YW	38.04 oz square Yello			12				12
ALUMINUM FOOD PAN	Bugambilia	IH1BB	20-2/3"Lx12-4/5"Wx1-1/2 deep solid black			4				4
ALUMINUM FOOD PAN	Bugambilia	IH1BR	20-2/3"Lx12-4/5"Wx1-1/2 deep solid brick			4				4
Tile Inset	Bugambilia	TPUD35YW	155-1/ oz, 12.48"Lx10"W, 3.57 deep Rectangle Yellow			4				4
SALAD CROCK	Bugambilia	BUD24PC	84.54 oz rectangle Pacific Blue			22				22
Tile Inset	Bugambilia	TPUD35BB	155-1/ oz, 12.48"Lx10"W, 3.57 deep Rectangle Black			12				12
SALAD CROCK	Bugambilia	IS015BB	101.45 oz Square Solid Black			8				8
METAL SERVING BOWL	Bugambilia	BUD25BB	101.45 oz Rectangle Solid Black			24				24
METAL SERVING BOWL	Bugambilia	TFUL04BB	135-1/4OZ Rectangle Solid Black			2				2
SALAD CROCK	Bugambilia	IR014WW	50-3/4 oz 7" deep White			6				6
SALAD CROCK	Bugambilia	IR012WW	28.7 oz. 5" deep White			6				6
Tile Inset	Bugambilia	TPUD23BB	Hotel 1/4 Pan Granite Black			16				16
DISPLAY STONE	Paderno	41585-11	1/1GN Hotel Pan Size			20				20
PLASTIC PLATTER	Elite Global	M14PL-2	14"Lx12-1/2"Wx1-3/4" palm leaf shape green			2				2

Item	Brand/Style	Spec.	Description	Size	Case Pack	Amount	ADDITIONAL	ADDITIONAL	ADDITIONAL	GRAND TOTAL
							AL	PURCHASE	AL	
							7/18-8-14	10/15/2014	MISC	
PLASTIC SERVING BOWL	Elite Global	D1010RR	40 oz Round Pebble Creek			8				8
PLASTIC BOWL	Elite Global	D1007RR	20 oz Pebble Creek			8				8
DISPLAY SHELF/TRAY	Elite Global	M2415	Rectangular Riser Faux Wood 24"Lx15"Wx5/8"H			2				2
DISPLAY SHELF/TRAY	Elite Global	M1020	20"Lx10"W Riser with Faux Wood			8				8
ALUMINUM PLATTER -	Bugambilia	BUD148B	177.53oz solid black			40				40
METAL SERVING BOWL	Bugambilia	FDR148B	155.55 oz deep/round solid black			40				40
METAL SERVING BOWL	Bugambilia	FS0048B	101-1/2 pz deep square solid black			40				40
ALUMINUM PLATTER	Bugambilia	PUD448B	104.8 oz rectangle solid black			20				20
METAL SERVING BOWL	Bugambilia	FRW03GB	60-4/5 oz granite black			10				10
METAL SERVING BOWL	Bugambilia	FRW12BB	118-1/3 oz round small handled solid black			4				4
METAL SERVING BOWL	Bugambilia	BSD16WW	432-4/5 oz square solid white			16				16
ALUMINUM PLATTER -	Bugambilia	PS005GB	17-3/4"Lx17-3/4"W, 1-1/4 deep granite black			16				16
METAL SERVING BOWL -	Bugambilia	FUL04GB	21"Lx12"W, 4-3/4" deep granite black			16				16
ALUMINUM PLATTER -	Bugambilia	PT0048B	18"Lx18"W, 1.2 deep solid black			10				10
ALUMINUM PLATTER -	Bugambilia	PO23WW	22-3/4"Lx10-1/4"W, 2" deep solid white			10				10
SALAD CROCK	Bugambilia	ISO35BB	9.65"Lx9.65W, 4" deep solid black			10				10
SALAD CROCK	Bugambilia	COMP0335TBB	10"Lx10"W, 3" deep cast aluminum			10				10
SALAD CROCK	Bugambilia	COMP015TBB	4.75"Lx4.75"W, 3" deep cast aluminum			16				16
PAELLA GRATIN PAN	Bugambilia	PA0058B	16.7"Lx14.6"W, 3.4 deep solid black			2				2
SEAFOOD DISH	Bugambilia	PHT07WW	40"Lx14-1/4"W, 3.15 deep solid white			1				1
DISPLAY TRAY	Bugambilia	ST003GB	21-1/4"Lx16.7"W, 3-1/2 deep granite black			4				4
Tile Inset	Bugambilia	TQA3GB	single tile with 6 square openings granite			8				8
SALAD CROCK	Bugambilia	ISO13WW	6-1/3"Lx6-1/3"W 5" deep granite black			20				20
SALAD CROCK	Bugambilia	ISO12WW	4-2/3"Lx4-2/3"W, 4-1/4 deep solid white			20				20
DISPLAY RISER SET	Bugambilia	BAMRISERR12	1-12X24X8, 1-12X18X6, 1-12X12X4 BAMBOO			12				12
DISPLAY RISER	Bugambilia	WX03	FOLDING CHOPSTICKS STAND 16" HIGH BLK			20				20
DISPLAY RISER	Bugambilia	WX02	FOLDING CHOPSTICKS STAND 12" HIGH BLK			20				20

Retail (Concessions)

CARPET Floor Mats	TEKNOR	0434-317	CARPET MAT	3' x 6"	EACH	50				50
HATCH TYPE SIGNAGE	SIGNS NOW	UV-PVC3MM	13.5X22			22				22
SPEED COOK OVER, RAPID COOK	TURBO CHEF	HHB-8603-1	ELECTRIC, VENTLESS			2				2
CONVEYOR 2020 OVEN	TURBO CHEF	HCT-4215-1-V	PAID COOK, ELECTRIC, COUNTERTOP			2				2
UNDERCOUNTER REFRIGERATOR W/CASTERS	BEVERAGE AIR	UCR48A	TWO SECTION 48"W 13.9 CUBIC FEET			10				10
HEATED CABINET MOBILE W.CASTERS	FEW	UHS-7	SINGLE-DOOR			10				10
DIGITAL MENU BOARDS	PING HD	PHD01557V2				1				1
TWO-SIDED SANDWICH GRILL	STAR MFG	GR28ITB	PRO-MAX 14" X 28"			2				2
FOOD WARMER	WELLS MGF	MOD-200TDM	TOP MOUNT 12X20 OPENINGS			10				10
HOT/COLD 2-PAN DROP IN	VOLLRATH	3687202D	120/208-240V 625W			10				10
INDUCTION RANGE	COOKTEK	MCD2502F	DROP IN 2500 WATTS			10				10
CARTS	B-R CARTS	QUOTE NCC-4	5' CONDIMENT CART PORTABLES			10				10
MULTIPURPOSE CART W/BULKHEAD	B-R CARTS	QUOTE NCC-4	11'8"			10				10
SUPPORT CART W/BACKWALL	B-R CARTS	QUOTE NCC-4	11'8"			10				10

Linen

Lexan Spandex Covers	PROMOSHA	CUSTOM	BLACK SPANDEX			50				50
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Item	Brand/Style	Spec.	Description	Size	Case Pack	Amount	ADDITIONAL	ADDITIONAL	ADDITIONAL	GRAND TOTAL
							7/18-8-14	10/15/2014	MISC	
Texas Icer Spandex Covers	PROMOSHA	CUSTOM	BLACK SPANDEX			35				35
Spandex for Tray Jacks	PROMOSHA	CUSTOM	BLACK SPANDEX			250				250
Spandex for Trash Cans	PROMOSHA	CUSTOM	BLACK SPANDEX			50	30			80
Spandex for Bus Tubs	PROMOSHA	CUSTOM	BLACK SPANDEX			100				100
Spandex Tanker Cover	PROMOSHA	CUSTOM	BLACK SPANDEX			30				30
Spandex Table Skirt	SOUTHERN ALUMIN SPAN308-K		30 X 96 BLACK			100				100
Spandex Table Skirt	SOUTHERN ALUMIN SPAN306-K		30 X 72 BLACK			120				120

VI) Sample Contract

The following pages is a sample contract of the Music City Center's Services Agreement. This agreement will be used as the governing contract unless otherwise noted in Section V.F – Tab 8.

NAME OF RFP SERVICES AGREEMENT

This License Agreement (this "Agreement") is entered into by and between **THE CONVENTION CENTER AUTHORITY OF THE METROPOLITAN GOVERNMENT OF NASHVILLE AND DAVIDSON COUNTY** ("Authority") and **NAME OF VENDOR**. ("Contractor"), a [STATE] company registered to do business in the State of Tennessee and under the laws of the State of Tennessee, and having a principal address of [CONTRACTOR ADDRESS], as of the date this Agreement is executed by both parties. (Authority and Contractor are collectively referred to herein as the "Parties").

This Agreement consists of the following documents (incorporated herein by reference):

- This contract document and attached affidavit and exhibits:
 - Exhibit A – Contractor Responsibilities
 - Exhibit B – Compensation and Pricing
 - Exhibit C – Affidavit of Contractor
- The solicitation documentation, including Request for Proposal # [RFP#] ("RFP");
- Contractor's response to solicitation and RFP;
- Procurement Nondiscrimination Program forms; and
- Certificates of Insurance

WHEREAS, pursuant to its procurement policy, Authority issued the Request for Proposal ("RFP") [RFP TITLE] services for the Music City Center;

WHEREAS, Contractor is in the business of providing [CONTRACTOR SERVICES] responded to the RFP;

WHEREAS, Authority has determined that it is in its best interest to request that Contractor input what contractor is providing services for the Music City Center, as further set forth herein;

THEREFORE, in consideration of the terms, duties, covenants, and obligations of the other hereunder, and for other good and valuable consideration, and subject to all terms and conditions herein contained, Authority and Contractor hereby agree as follows:

SECTION 1. PURPOSE. Contractor agrees to provide the services defined in the [RFP TITLE] Services Request for Proposal ("RFP") issued by the Convention Center Authority of the Metropolitan Government of Nashville and Davidson County ("Authority"). Said services shall consist of, but not be limited to, [SCOPE OF SERVICES].

SECTION 2. TERM OF AGREEMENT. The term of this Agreement will begin on the date this agreement is approved by all required parties. The initial contract term will end [TERM] from the beginning date of MM/DD/YYYY with a one-time option to extend Agreement for [EXTENDED TERM (IF APPLICABLE)] at the sole discretion of the Convention Center Authority.

SECTION 3. CONDITIONS PRECEDENT. As a condition of entering into this Agreement, Authority requires that, concurrent with the execution hereof, Contractor: (i) complete, sign and have notarized Authority's form affidavit regarding compliance with laws, contingent fees and nondiscrimination policies as set for in Exhibit C and (ii) furnish Authority with original certificates and amendatory endorsements affecting insurance coverage required by Section 7, and with respect thereto, (a) provide that such insurance shall not be cancelled, allowed to expire, or be materially reduced in coverage except on thirty (30) days prior written notice to Authority and (b) disclose, and obtain the approval of Authority of, any deductibles and/or self-insured retentions greater than ten thousand dollars (\$10,000.00).

SECTION 4. CONTRACTOR RESPONSIBILITIES; INCLUDED ITEMS AND SERVICES. Contractor agrees to provide services set forth in this Agreement. Contractor shall provide [CONTRACTOR RESPONSIBILITIES] for the duration of this Agreement. Contractor agrees, throughout the term of this Agreement, to adhere to the following duties, responsibilities and standards contained in this Agreement, as well as those responsibilities set forth in Exhibit A (Contractor Responsibilities).

- 4.1. Included Services.** Contractor shall provide those services that are included in Agreement and as set forth in the attached Exhibit B (Compensation and Pricing Schedule).

SECTION 5. COMPENSATION AND PRICING.

- 5.1. Pricing.** Parties agree to the compensation and pricing as set forth in the attached Exhibit B.
- 5.2. Form of Payments.** All payments shall be made in U.S. funds. Authority will make reasonable efforts to make payments within thirty (30) days of receipt of invoice but in any event shall make payment within sixty (60) days. Authority will make reasonable efforts to make payments to small businesses within fifteen (15) days of receipt of invoice but in any event shall make payment within sixty (60) days.
- 5.3. Other Fees.** There will be no other charges or fees for the performance of this contract.

SECTION 6. BILLING AND REPORTING.

- A. Billing will be based on actual services rendered as agreed upon between the parties and as set forth in the attached Exhibit B.
- B. Contractor shall also mail Authority's Finance Department a separate monthly statement for the previous month's charges by the 10th of the following month for reconciliation and verification purposes. Statement shall itemize detailed description of work being completed and grand total.
- C. Contractor shall submit a monthly diversity spend report by the 15th of the following month.

SECTION 7. SMALL AND LOCAL COMMUNITY BUSINESS ENGAGEMENT

- 7.1.** Contractor agrees to make a good faith efforts to engage small and local community business within the Nashville Metropolitan Statistical Area (MSA) with the respect of opportunities to conduct business with Contractor. Contractor agrees to meet with and/or provide written reports to designated representatives of the Authority on a regular basis regarding its efforts and commitments in and ongoing compliance set forth herein.
- 7.2.** If during the term of this Agreement, any material representation made in Contractor's proposal concerning any subcontractor or Contractor's involvement in the ownership, operation or management of any subcontractor claiming status as a certified small business or local community business within the MSA is shown to be false, Authority may, at its sole option and in addition to any other remedies available under this Agreement, at law or in equity, terminate this Agreement. Further, in the event that Authority terminates this Agreement, Contractor shall pay Authority's full re-procurement costs, including, without limitation, any costs associated with re-procurement delays. In addition, Authority may, at its sole discretion, assess a charge representing the cost of all audit and legal time and expense incurred by Authority as a result of Contractor's failure to maintain a level of integrity to the commitment herein.

SECTION 8. REPRESENTATIONS AND WARRANTIES.

- 8.1. Nondiscrimination.** It is the policy of Authority that any person or contractor furnishing supplies or services to Authority, and to which any funds of Authority are expended, shall establish equal employment opportunities for all individuals so that no individual shall be excluded from employment by such person because of race, creed, color, national origin, age or sex, and to ensure compliance with all applicable laws concerning the employment of individuals with disabilities, including the posting of any applicable, legally

required notices. With regard to all aspects of this Agreement, Contractor certifies and warrants that it shall not subscribe to any personnel policy which permits or allows the promotion, demotion, employment, dismissal or laying off any individual due to race, creed, color, national origin, age or sex, or which is in violation of applicable laws concerning the employment of individuals with disabilities.

- 8.2. Americans with Disabilities Act (ADA).** Contractor assures Authority that all services provided through this Agreement shall be completed in full compliance with the Americans with Disabilities Act (“ADA”) and Architectural and Transportation Barriers Compliance Board, Federal Register 36 CFR Parts 1190 and 1191, Accessibility Guidelines for Buildings and Facilities; Architectural Barriers Act (ABA) Accessibility Guidelines; proposed rule, published in the Federal Register on July 23, 2004. Contractor will ensure that participants with disabilities will have communication access that is equally effective as that provide to people without disabilities. Information shall be made available in accessible formats, and auxiliary aids and services shall be provided upon the reasonable request of a qualified person with a disability.
- 8.3. Contingent Fees.** Contractor hereby represents that Contractor has not been retained or retained any persons to solicit or secure the contract up on an agreement or understanding for a contingent commission, percentage, or brokerage free, exception for retention of bona fide employees or bona fide established commercial selling agencies for the purpose of securing business. Breach of the provisions of this section is, in addition, to a breach of this Agreement, a breach of ethical standards which may result in civil or criminal sanction and/or debarment or suspension from being a contractor or subcontractor under Authority contracts.
- 8.4. Gratuities and Kickbacks.** It shall be a breach of ethical standards for any person to offer, give or agree to give any employee or former employee, or for any employee or former employee to solicit, demand, accept or agree to accept from another person, a gratuity or an offer of employment in connection with any decision, approval, disapproval, recommendation, preparation of any part of a program requirement or a purchase request, influencing the content of any specification or procurement standard, rendering of advice, investigation, auditing or in any other advisory capacity in any proceeding or application, request for ruling, determination, claim or controversy or other particular matter, pertaining to any program requirement of a contract or subcontract or to any solicitation or proposal therefore. It shall be a breach of ethical standards for any payment, gratuity, or offer of employment to be made by or on behalf of a subcontractor under a contract to the prime contractor or higher tier subcontractor or a person associated therewith, as an inducement for the award of a subcontract or order. Breach of the provisions of this section is, in addition to a breach of this Agreement, a breach of ethical standards which may result in civil or criminal sanction and/or debarment or suspension from being a contractor or subcontractor under Authority contracts.

SECTION 9. INSURANCE AND INDEMNIFICATION.

- 9.1. Liability Insurance.** Throughout the Agreement Term, Contractor shall, at its sole expense, obtain and maintain in full force and effect the following types and amounts of insurance: (i) commercial general liability insurance in the amount of no less than one million dollars (\$1,000,000.00) each occurrence combined single limit for bodily injury and property damage, including, without limitation, contractual liability, personal injury, products and completed operations; (ii) automobile liability insurance in the amount no less than one million dollars (\$1,000,000.00) each occurrence combined single limit for bodily injury and property damages, including owned, non-owned and hired auto coverage, as applicable, unless a lesser amount is approved by Authority; and workers compensation insurance with statutory limits required by the State or other applicable laws and employer’s liability insurance with limits of no less than one hundred thousand dollars (\$100,000.00).
- 9.2. Additional Insurance Terms.** Any and all insurance obtained pursuant to Section 7.1 shall (i) contain or be endorsed to contain a provision that includes Authority, its officials, directors, officers, agents, and employees (collectively, its “Representatives”) as additional insureds with respect to liability arising out of work or operations performed by or on behalf of Contractor including materials, part, or equipment furnished in connection with the Services; (ii) contain no special limitations on the scope of its protection afforded to Authority or its Representatives; (iii) be the primary insurance covering Authority and its Representatives for any claims related to this Agreement; and (iv) contain or be endorsed to contain a waiver of subrogation

against Authority and its Representatives. Any insurance or self-insurance programs covering Authority or its Representatives shall be excess of Contractor's insurance and shall not contribute with it.

- A. With respect to any and all insurance obtained pursuant to Section 7.1, Contractor shall: (i) place such insurance with an insurer that shall have no less than an "A-, Financial Size VII" rating according to A.M. Best's Company rating and shall be authorized to do business in Tennessee; (ii) replace certificates, policies and/or endorsements for any such insurance expiring prior to the end of the Agreement Term; and (iii) provide certified copies of endorsements and policies in lieu of or in addition to certificates of insurance.
- B. If Contractor has or obtains primary and excess policies, there shall be no gap between the limits of the primary policy and the deductible features of the excess policies.
- C. Contractor shall require that all subcontractors maintain from the time they are subcontracted and thereafter throughout the remainder of the Agreement Term commercial general liability insurance, business automobile liability insurance and worker's compensation/employers liability insurance (unless subcontractor's employees are covered by Contractor's insurance) in the same manner as specified above for Contractor. Contractor shall provide such subcontractor's certificates of insurance to Authority.
- D. Should any of the required insurance be provided under a claims-made form, Contractor shall maintain such coverage continuously as provided hereinabove and, without lapse, for a period of one year beyond the expiration of this Agreement, to the effect that, should occurrences during the term of the Agreement give rise to claims made after expiration of the Agreement, such claims shall be covered by such claims-made policies. This tail coverage requirement may be waived by Authority in writing where appropriate.

9.3. Indemnification and Hold Harmless by Contractor. Contractor shall indemnify and hold harmless Authority and its Representatives from (i) any claims, damages, costs and attorney fees for injuries or damages arising, in part or in whole, from the negligent or intentional acts or omissions of Contractor, its officers, employees or agents, including its sub- or independent contractors, in connection with the performance of this Agreement; and (ii) any claims, damages, penalties, costs and attorney fees arising from any failure of Contractor, its officers, employees or agents, including its sub- or independent contractors, to observe applicable laws, including, but not limited to, labor laws or minimum wage laws. The provisions of Section 9.3 and Section 9.7 shall survive the expiration or termination of this Agreement.

9.4. No Indemnification or Hold Harmless by Authority. Authority will not indemnify, defend or hold harmless in any fashion the Contractor from any claims arising from any failure, regardless of any language in any attachment, exhibit or other document that the Contractor may provide.

9.5. Insurance Risk. Contractor bears the risk of inadequacy or failure of any insurance or any insurer.

9.6. No Increase in Licensor Liability. This Agreement shall not impose any liability on Authority that would not otherwise be imposed, increase any liability limit that would otherwise apply or waive any defenses or immunity that would otherwise be available under applicable law, including, but not limited to, the Tennessee Governmental Tort Liability Act.

9.7. Copyright, Trademark, Service Mark, or Patent Infringement. Contractor shall, at its own expense, be entitled to and shall have the duty to defend any suit which may be brought against Authority to the extent that it is based on a claim that the products or services furnished by Contractor infringe a copyright, trademark, service mark or patent. Contractor shall further indemnify and hold harmless Authority against any award of damages and costs made against Authority by a final judgment of a court of last resort in any such suit. Authority shall provide Contractor immediate notice in writing of the existence of such claim and full right and opportunity to conduct the defense thereof, together with all available information and reasonable cooperation, assistance and authority to enable Contractor to do so. No costs or expenses shall be incurred for the account of Contractor without its written consent. Authority reserves the right to participate in the defense of such action. Contractor shall have the right to enter into negotiations for and the right to effect settlement or compromise of any such action, but no such settlement or compromise shall be binding upon Authority unless approved by Authority.

- A. If the products or services furnished under this Agreement are likely to, or do become, the subject of such a claim of infringement, then without diminishing Contractor's obligation to satisfy the final award,

Contractor may at its option and expense: (i) procure for Authority the right to continue using the products or services; (ii) replace or modify the alleged infringing products or services with other equally suitable products or services that are satisfactory to Authority, so that they become non-infringing.; and/or (iii) remove the products or discontinue the services and cancel any future charges pertaining thereto. Parties agree that Contractor will not exercise the (iii) option until Authority and Contractor have determined that options under (i) and (ii) are impractical.

- B. Contractor shall have no liability to Authority, however, if any such infringement or claim thereof is based upon or arises out of: (i) the use of the products or services in combination with apparatus or devices not supplied or else approved by Contractor; (ii) the use of the products or services in a manner for which the products or services were neither designated nor contemplated; and/or (iii) the claimed infringement in which Authority has any direct or indirect interest by license or otherwise, separate from that granted herein.

SECTION 10. TERMINATION.

- 10.1. Breach.** Should Contractor fail to fulfill in a timely and proper manner its obligations under this Agreement or if it should violate any of the terms of this Agreement, Authority shall have the right to immediately terminate the contract if Contractor does not cure such breach within thirty (30) days of the date it receives written notice from Authority reasonably specifying each such breach. Such termination shall not relieve Contractor of any liability to Authority for damages sustained by virtue of any breach by Contractor.
- 10.2. Lack of Funding.** Should funding for this Agreement be discontinued, Authority shall have the right to terminate the Agreement immediately upon written notice to the Contractor.
- 10.3. Notice.** Authority may terminate this Agreement at any time and for any reason upon thirty (30) days written notice to Contractor. Should Authority terminate this Agreement, Contractor shall immediately cease work and deliver to Authority all completed or partially completed satisfactory work.
- 10.4. Consequential Damages.** Neither party shall be responsible to the other for any special, incidental, indirect or consequential damages.

SECTION 11. MISCELLANEOUS.

- 11.1. Compliance with Laws.** Contractor shall comply with all applicable federal, state, and local governmental statutes, rules, regulations, ordinances, and directives prescribed by Authority for the government and management of the Center. Contractor will not do or suffer to be done anything during the Agreement Term in violation of any such laws, ordinances, rules or regulations. If the attention of Authority is called to any such violation on the part of Contractor or on the part of Contractor's employees, Contractor shall immediately desist from and correct or cause to be corrected such violation.
- 11.2. Taxes and Licensure.** As, in part, set forth on Exhibit C, Contractor shall have all applicable licenses and be current on its payment of all applicable gross receipt taxes and personal property taxes. Authority shall not be responsible for any taxes that are imposed on Contractor. Furthermore, Contractor understands that is cannot claim exemption from taxes by virtue of any exemption that is provided to Authority.
- 11.3. Maintenance of Records.** Contractor shall maintain documentation for all charges against Authority and for the services provided hereunder. The books, records, and documents of Contractor, insofar as they relate to work performed, or money received, under the contract, shall be maintained for a period of three (3) full years from the date of final payment and will be subject to audit, at any reasonable time and upon reasonable notice by Authority or its duly appointed representatives. The records shall be mainlined in accordance with generally accepted accounting principles. In the event of litigation, working papers and other documents shall be produced in accordance with applicable laws and/or rules of discovery. Breach of the provisions of this section is a material breach of this Agreement.
- 11.4. Inspection of Records.** All documents and supporting materials related in any manner whatsoever to the contract or any designated portion thereof, which are in the possession of Contractor or any subcontractor or sub-consultant shall be made available to Authority for inspection and copying upon written request from

Authority. Said documents shall also be made available for inspection and/or copying by any state, federal or other regulatory authority, upon request from Authority. Said records include, but are not limited to, all drawings, plans, specifications, submittals, correspondence, minutes, memoranda, tape recordings, videos or other writings or things which document the procurement and/or performance of this Agreement. Said records expressly include those documents reflecting the cost, including all subcontractors' records and payroll records of Contractor and subcontractors.

- 11.5. Monitoring.** Contractor's activities conducted and records maintained pursuant to this Agreement shall be subject to monitoring and evaluation by Authority, the Metropolitan Government Department of Finance, the Division of Internal Audit, or their duly appointed representatives.
- 11.6. Authority Property.** Any Authority property, including but not limited to, books, records, documents, drawings, submittals and equipment that is in the Contractor's possession shall be maintained by Contractor in good condition and repair, and shall be returned to Authority by Contractor upon termination of the Agreement. All goods, documents, records, and other work product and property produced during the performance of this Agreement are deemed to be Authority property. Contractor may keep one (1) copy of the aforementioned documents upon completion of the contract; provided, however, that in no event shall Contractor use, or permit to be used, any portion of the documents on other projects without Authority's prior written authorization.
- 11.7. Software License.** CONTRACTOR warrants and represents that it is the owner of or otherwise has the right to and does hereby grant THE AUTHORITY a license to use any software provided for the purposes for which the software was obtained or proprietary material set forth in THE AUTHORITY's solicitation and/or CONTRACTOR's response to the solicitation.
- 11.8. Confidentiality.** Tennessee Code Annotated §10-7-504(i) specifies that information which would allow a person to obtain unauthorized access to confidential information or to government property shall be maintained as confidential. "Government property" includes electronic information processing systems, telecommunication systems, or other communications systems of a governmental entity subject to this chapter. Such records include: (A) Plans, security codes, passwords, combinations, or computer programs used to protect electronic information and government property; (B) Information that would identify those areas of structural or operational vulnerability that would permit unlawful disruption to, or interference with, the services provided by a governmental entity; and (C) Information that could be used to disrupt, interfere with, or gain unauthorized access to electronic information or government property.

The foregoing listing is not intended to be comprehensive, and any information which THE AUTHORITY marks or otherwise designates as anything other than "Public Information" will be deemed and treated as sensitive information, which is defined as any information not specifically labeled as "Public Information". Information which qualifies as "sensitive information" may be presented in oral, written, graphic, and/or machine-readable formats. Regardless of presentation format, such information will be deemed and treated as sensitive information.

CONTRACTOR, and its Agents, for THE AUTHORITY, may have access to sensitive information. CONTRACTOR, and its Agents, are required to maintain such information in a manner appropriate to its level of sensitivity. All sensitive information must be secured at all times including, but not limited to, the secured destruction of any written or electronic information no longer needed. The unauthorized access, modification, deletion, or disclosure of any THE AUTHORITY information may compromise the integrity and security of THE AUTHORITY, violate individual rights of privacy, and/or constitute a criminal act.

Upon the request of THE AUTHORITY, CONTRACTOR shall return all information in whatever form. In the event of any disclosure or threatened disclosure of THE AUTHORITY information, THE AUTHORITY is further authorized and entitled to immediately seek and obtain injunctive or other similar relief against CONTRACTOR, including but not limited to emergency and ex parte relief where available.

- 11.9. Information Ownership.** All THE AUTHORITY information is and shall be the sole property of THE AUTHORITY. CONTRACTOR hereby waives any and all statutory and common law liens it may now or hereafter have with respect to THE AUTHORITY information. Nothing in this Contract or any other agreement between THE AUTHORITY and CONTRACTOR shall operate as an obstacle to such THE AUTHORITY's right to retrieve any and all THE AUTHORITY information from CONTRACTOR or its agents or to retrieve such information or place such information with a third party for provision of services to THE AUTHORITY, including without limitation, any outstanding payments, overdue payments and/or disputes, pending legal action, or arbitration. Upon THE AUTHORITY's request, CONTRACOR shall supply THE AUTHORITY with an inventory of THE AUTHORITY information that CONTRACOTR stores and/or backs up.
- 11.10. Information Security Breach Notification.** In addition to the notification requirements in any Business Associate Agreement with THE AUTHORITY, when applicable, CONTRACTOR shall notify THE AUTHORITY of any data breach within 24 hours of CONTRACTOR's knowledge or reasonable belief (whichever is earlier) that such breach has occurred ("Breach Notice") by contacting the THE AUTHORITY. The Breach Notice should describe the nature of the breach, the scope of the information compromised, the date the breach occurred, and the identities of the individuals affected or potentially affected by the breach as well as specific information about the data compromised so that THE AUTHORITY can properly notify those individuals whose information was compromised. CONTRACTOR shall periodically update the information contained in the Breach Notice to THE AUTHORITY and reasonably cooperate with THE AUTHORITY in connection with THE AUTHORITY's efforts to mitigate the damage or harm of such breach.
- 11.11. Virus Representation and Warranty.** CONTRACTOR represents and warrants that Products and/or Services, or any media upon which the Products and/or Services are stored, do not have, nor shall CONTRACTOR or its Agents otherwise introduce into THE AUTHORITY's systems, network, or infrastructure, any type of software routines or element which is designed to or capable of unauthorized access to or intrusion upon, disabling, deactivating, deleting, or otherwise damaging or interfering with any system, equipment, software, data, or the THE AUTHORITY network. In the event of a breach of this representation and warranty, CONTRACTOR shall compensate THE AUTHORITY for any and all harm, injury, damages, costs, and expenses incurred by THE AUTHORITY resulting from the breach.
- For CONTRACTOR managed systems, CONTRACTOR shall install and maintain ICSA Labs certified or AV-Test approved Antivirus Software and, to the extent possible, use real time protection features. CONTRACTOR shall maintain the Anti-virus Software in accordance with the Antivirus Software provider's recommended practices. In addition, CONTRACTOR shall ensure that:
- Anti-virus Software checks for new Anti-virus signatures no less than once per day, and;
 - Anti-virus signatures are current and no less recent than two versions/releases behind the most current version/release of the Anti-virus signatures for the Anti-virus Software.
- 11.12. Modification of Agreement.** This Agreement may be modified only by written amendment executed by all parties and their signatories hereto. All change orders, where required, shall be executed in conformance with Section 4.24.020 of the Metropolitan Code of Laws of Authority's Procurement Policy, as applicable.
- 11.13. Partnership/Joint Venture.** This Agreement shall not in any way be construed or intended to create a partnership or joint venture between the Parties or to create the relationship of principal and agent between or among any of the Parties. None of the Parties hereto shall hold itself out in a manner contrary to the terms of this section. No party shall become liable for any representation, act or omission of any other party contrary to the terms of this Agreement.
- 11.14. Assignment; Consent Required.** The provisions of this Agreement shall inure to the benefit of and shall be binding upon the respective successors and assignees or the parties hereto. Except for the rights of money due to Contractor under this Agreement, neither this Agreement nor any of the rights and obligations of Contractor hereunder shall be assigned or transferred in whole or in part without the prior written consent of Authority,

which consent shall not be unreasonably withheld or delayed. Any such assignment or transfer shall not release Contractor from its obligations hereunder.

- 11.15. Subcontracting.** Contractor shall not enter into a subcontract for any of the services performed under this Agreement without obtaining the prior written approval of Authority. If such subcontracts are approved by Authority, they shall contain, at a minimum, sections of this Agreement pertaining to “Contingent Fees”, “Nondiscrimination”, and “Gratuities and Kick-backs”.
- 11.16. Authorization.** Contractor represents that it has full power and authority to enter into this Agreement. Further, the individual executing this Agreement on behalf of Contractor represents and warrants that he or she has full authority, corporate or otherwise, to execute this Agreement on behalf of Contractor and to bind Contractor to the terms of this Agreement.
- 11.17. Cooperation.** Each party shall cooperate with the other party and provide such assistance as reasonably necessary or requested in connection with the fulfillment of each party’s respective obligations under this Agreement.
- 11.18. Entire Agreement.** This Agreement, along with any exhibits, appendices, addenda, schedules and amendments hereto, encompass the entire agreement of the parties and supersedes all previous understandings and agreements between the parties. The provisions of this Agreement are not subject to amendment or alteration except by written instrument signed by both parties. Any matters not provided for herein shall be decided by Authority in its sole discretion, reasonably exercised, and such decision shall be binding on Contractor.
- 11.19. Waiver.** In order to be binding on Authority, any waiver of any term in this Agreement must be in writing and signed by a duly authorized officer of Authority. No waiver by Authority of any default shall operate as a waiver of any other default, or the same default on a future occasion. No delay or omission by Authority in exercising any right or remedy shall operate as a waiver thereof, and no single or partial exercise of a right or remedy shall preclude any other or further exercise thereof, or the exercise of any other right or remedy.
- 11.20. Force Majeure.** If either party shall be prevented or delayed from punctually performing any obligation or satisfying any condition under this Agreement by any strike, lockout, or labor dispute not caused by the negligence or breach of such non-performing party or the breach of a labor contract by such non-performing party; the inability to obtain labor or materials not resulting in any way from the negligence or any act or omission of the non-performing party; an act of God; governmental restrictions, regulations or controls not existing as of the execution of this Agreement; enemy or hostile governmental action; civil commotion, insurrection, fire or other casualty not resulting from the non-performing party’s negligence or other actions; or any other condition beyond the reasonable control of the reasonable party, then the time to perform the obligation or satisfy the condition shall be extended for a period of time equal in length to the length of the event.
- 11.21. Governing Law.** The validity, construction and effect of this Agreement and any and all extensions and/or modifications thereof shall be governed by the laws of the State of Tennessee and in no other forum. Tennessee law shall govern regardless of any language in any attachment or other document that Contractor may provide. Process may be served (i) as provided by law or (ii) by certified mail, return receipt requested, to the persons and addresses stated in Section 11.19. and the parties shall accept such service.
- 11.22. Venue.** Any action between the Parties arising from this Agreement shall be maintained in the courts of Davidson County, Tennessee.
- 11.23. Severability.** If any clause or provision of this Agreement or the application thereof is, for any reason illegal, invalid or unenforceable under present or future laws, it shall be deemed severable and the validity of the remainder of this Agreement or the application of such provision to other persons or circumstances shall not be affected thereby, and in lieu of each clause or provision of this Agreement that is illegal, invalid or

unenforceable, there shall be added as a part of this Agreement a clause or provision as nearly identical to the said clause or provision as may be legal, valid and enforceable.

- 11.24. Notices.** All notices or other communication required under this Agreement shall be given and deemed to have been properly served if delivered in writing personally (by hand-delivery), by certified mail, or by a nationally recognized over-night delivery service addressed to the following:

To Authority: President & CEO
 The Convention Center Authority of the Metropolitan
 Government of Nashville and Davidson County
 201 Rep. John Lewis Way South
 Nashville, TN 37203

To Contractor: • _____
 • _____
 • _____
 • _____
 • _____

Any such notice shall be deemed given on the date so delivered or so deposited in the mail, unless otherwise provided herein. Either party may change the above address by sending written notice of such change to the other party in the manner provided above. With the prior written consent of the receiving party, notice may be given by facsimile transmission or electronic email.

- 11.25. Headings.** The headings of the sections contained herein are for convenience only and do not define, limit or construe the contents of such sections.
- 11.26. Survival.** In the event of termination or expiration of this Agreement, any provisions that by their very nature need to survive in order to be given their full intended effect, shall so survive.
- 11.27. Attorney's Fees.** In the case of the failure of Contractor to perform and comply with any of the covenants and conditions of this Agreement, Contractor shall pay to Authority the costs and expenses of enforcing this Agreement including a reasonable sum for attorney's fees, whether suit be brought or not.
- 11.28. Binding Effect on Contractor.** This Agreement is binding on Contractor, its successors and assigns. As to its obligations to Authority, Contractor assumes full responsibility for the acts or omissions of each of Contractor's Admittees. For purposes of this Agreement, the acts of any of Contractor's Admittees shall be the acts of Contractor.
- 11.29. Counterparts.** This Agreement may be executed by the parties on any number of separate counterparts, and all such counterparts so executed shall constitute one agreement binding on all parties notwithstanding that all of the parties are not signatories to the same counterpart.

SAMPLE

IN WITNESS WHEREOF, the parties hereto have caused this Agreement to be duly executed.

**THE CONVENTION CENTER
AUTHORITY OF THE METROPOLITAN
GOVERNMENT OF NASHVILLE AND
DAVIDSON COUNTY**

BY: _____

Print: _____

Title: _____

VENDOR

BY: _____

Print: _____

Title: _____

Sworn to and subscribed to before me, a

Notary Public, this _____ day

of _____, 20____,

by _____,

**the _____
of Contractor and duly authorized to execute
this instrument on Contractor's behalf.**

Notary Public

My _____ Commission Expires _____

EXHIBIT A (Sample Contract)

CONTRACTOR RESPONSIBILITIES

In addition to the obligations and responsibilities required of the Contractor as set forth in the Agreement and RFP, Contractor agrees that throughout the term of the Agreement to adhere to the following duties, responsibilities and standards:

SAMPLE

EXHIBIT B (Sample Contract)

COMPENSATION AND PRICING SCHEDULE

SAMPLE

EXHIBIT C (Sample Contract)

AFFIDAVIT OF VENDOR NAME

State of _____)

County of _____)

Compliance with Laws: After first being duly sworn according to law, the undersigned (Affiant) states that he/she is the _____ (Title) of Vendor, _____ is presently in compliance with, and will continue to maintain compliance with, all applicable laws. Thus, Affiant states that Vendor _____ has all applicable licenses, including business licenses, copies of which are attached hereto. Finally, Affiant states that Vendor is current on its payment of all applicable gross receipt taxes and personal property taxes.

Taxes and Licensure: Thus, Affiant states that Vendor has all applicable licenses, including business licenses, copies of which are attached hereto. Finally, Affiant states Vendor is current on its payment of all applicable gross receipt taxes and personal property taxes.

Contingent Fees: It is a breach of ethical standards for a person to be retained, or to retain a person, to solicit or secure an Authority contract up on an agreement or understanding for a contingent commission, percentage, or brokerage fee, except for retention of bona fide employees or bona fide established commercial selling agencies for the purpose of securing business. After first being duly sworn according to law, the undersigned (Affiant) states Contractor has not retained anyone in violation of the foregoing.

Nondiscrimination: Vendor, after being first duly sworn, affirms that by its employment policy, standards and practices it does not subscribe to any personnel policy which permits or allows for the promotion, demotion, employment, dismissal or laying off of any individual due to race, religion, creed, gender, gender identity, sexual orientation, national origin, color, age, and/or disability and that it is not in violation of and will not violate any applicable laws concerning the employment of individuals with handicaps and/or disabilities. It is the policy if the Metropolitan Government not to discriminate on the basis of race, religion, creed, gender, gender identity, sexual orientation, national origin, color, age, and/or disability in its hiring and employment practices, or in admission to, access to, or operation of its programs, services and activities. Premium Floors Care & Services certifies and warrants it will comply with this policy.

And Further Affiant Sayeth Not:

By: _____

Title: _____

Address: _____

Sworn to and subscribed before me on this _____ day of _____, 20_____.

Notary Public

My Commission Expires: _____