



## PURCHASE ORDER

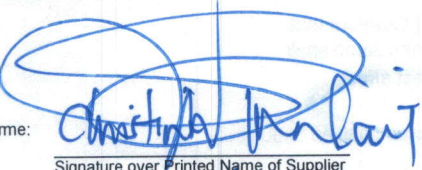

Department of Social Welfare and Development  
Field Office VII, Cebu City

<b>Supplier:</b>	<b>ALTA CEBU VILLAGE GARDEN RESORT, INC.</b>	<b>PO No.</b>	<b>DSWD7-AMP-2025-229</b>
<b>Address:</b>	Purok Tugbungan, Pilipog, Cordova, Cebu	<b>Date:</b>	<b>April 22, 2025</b>
<b>Contact No.:</b>	0915-904-1350 / (032) 421-9701	<b>Mode of Procurement:</b>	NP-Small Value Procurement
<b>Contact Person:</b>	Christine S. Malait	<b>TIN:</b>	<b>464-138-210-00000</b>

Gentlemen:  
Please furnish this Office the following articles subject to the terms and conditions contained herein:

Place of Delivery:		DSWD7 AVRC II, Labangon, Cebu City		Delivery Term:		Upon Actual Date of Activity	
Date of Delivery:		Pls. see dates stated below		Payment Term:		within 30 calendar days after receipt of billing.	
Stock No.	Unit	Description	Quantity	Unit Cost	Amount		
		Provision of Catering Services for the following activities					
	pax	<b>1. Graduation Exercise</b> April 24, 2025 Lunch (Buffet) Snacks: AM and PM (Packed)	150	600.00	90,000.00		
	pax	<b>2. Entrepreneurial Mindsetting Seminar, Simple Bookkeeping and Marketing Strategies</b> May 14, 2025 Lunch (Buffet) Snacks: AM and PM (Packed)	70	600.00	42,000.00		
		<b>3. Workshop on White Cane Safety and Exposure Tour (Citizenship Training)</b>					
	pax	August 1, 2025 Lunch (Packed) Snacks: AM and PM (Packed)	110	550.00	60,500.00		
	pax	May 2, 2025 Lunch (Buffet) Snacks: AM (Packed)	70	600.00	42,000.00		
	pax	June 27, 2025 Lunch (Buffet) Snacks: AM (Packed)	70	600.00	42,000.00		
	pax	September 19, 2025 Lunch (Buffet) Snacks: AM (Packed)	70	600.00	42,000.00		
	pax	<b>4. Year-end Skills Culmination Activity</b> December 12, 2025 Lunch (Buffet) Snacks: AM (Packed)	70	600.00	42,000.00		
	pax	<b>5. Leadership Training for the AVRC II STC Officers</b> May 21, 2025 Lunch (Packed) Snacks: AM (Packed)	21	550.00	11,550.00		
	pax	<b>6. Orientation on Applied Behavioral Analysis Skills Upgrading for Trainers</b> April 28, 2025 Lunch (Packed) Snacks: AM (Packed)	15	550.00	8,250.00		
		<b>Lunch Meal:</b> 'Soup (should be stock or cream - based, with pieces of meat chunks, may be thick / thin / smooth textured), '> Rice, 3 Main Dishes: Choices of Beef, Pork, Chicken, and Fish, 1 Vegetable Dish <b>'Dessert:</b> Choice of Fresh Tropical Fruits or Pastries or Salads <b>'Drinks:</b> (Choices of: at least 500 ml Bottled Water or 330ml Bottled Natural Juice / Fresh or 240ml Canned Juice )					



Stock No.	Unit	Description	Quantity	Unit Cost	Amount
		<b>Snacks (AM)</b> <b>Choice of any of the following:</b> (a) Sandwiches with sides (Clubhouse or similar with in size) (b) Burgers with sides (c) Pasta with toasted bread / bun (Pasta should be 1 cup) (d) Noodle Dish (e.g. Pancit/Bihon) (e) Breads / Pastries - should provide appropriate portion size per serving (f) Native Kakanin - should provide atleast 3 variety per serving <b>Drinks:</b> (Choices of at least 500ml bottled water or 330ml of bottled juice/fresh or 240ml Canned juice); for native kakanin, may be paired with either hot chocolate or coffee  <b>Other Specifications:</b> No serving of SODA (Softdrinks), Flavored Bottled Drinks, and Powdered Juices All drinks delivered should be in the appropriate temperature Cold or Hot.  <b>Requirements:</b>  > Food must be delivered between time 9:30 AM - 10:30AM for AM snack > Main Dish (Meat and Chicken) should have atleast 100 grams cooked weight per serving, vegetables should be 1 cup per serving, dessert should be of proportionate serving. > End-user should inform the service provider of the final menu at least (5) days prior to the conduct of the meeting / activity. And any changes will immediately be coordinated. > Service provider should not make any changes on the final menu / food choices without the approval of the end-user. > Service provider should not make any changes on the final menu / food choices without the approval of the end-user. > Meals should be packaged in a container (material may either be: thick paperboard, polyethylene, polysterene, polyvinyl chloride or PVC) that is sturdy, leak and spill-proof, with partitions. Soup and dessert should be in a separate container. Provision of disposable cutleries (spoon, fork, knife) and tissue. > Service provider must bring the Delivery Receipt, Sales Invoice or Billing Statement and Menu upon delivery to fast track the processing of payments.  <b>Purpose:</b> Provision of Catering Services for the participants of the said activity <b>End User:</b> AVRC II (Ref: PR No.: DSWD7-25-0396)			
(Total Amount in Words)		<b>Three Hundred Eighty Thousand Three Hundred Pesos</b>		<b>Gross Amount</b>	<b>380,300.00</b>
In case of failure to make the full delivery within the time specified above, a penalty of one-tenth (1/10) of one percent for every day of delay shall be imposed.					
Conforme:	 Signature over Printed Name of Supplier		Very truly yours,  <b>SHALAINE MARIE S. LUCERO, CESO III</b> Regional Director		
	Date <b>4/23/25</b>				
Funds Available:	<b>PAOLO GILBERTO B. CAPUL, CPA</b> Regional Accountant		ALOBS No.: _____ Amount: _____		

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