

Technical Specifications

Specifications	Bidder's Proposed Specifications	Statement of Compliance
<p>BATCH 1 To be conducted in 3 Batches 5days each Batch</p>		
Description	Quantity	
<p>Hotel Rooms (Double Sharing & Triple Sharing) 15 nights (3 Batches) First Batch (5days), Second Batch (5days), Third Batch (5days) (Check-in at 12:30) and (Check-out at 12NN)</p> <p>a. Preferable Two Single Beds: Three Single Beds b. With toilet and bathroom c. With towels, tissue paper, shampoo, soap, and continuous good water supply d. Room cleaning at least every three days</p>	30 Participants	
<p>Meals for Whole Day Function (Buffet Breakfast, AM Snacks, Buffet Lunch, PM Snacks, and Buffet Dinner; DAY 1, AM Breakfast (First Meal) DAY 5 Dinner (Last Meal)</p> <p>a. Presentation of the proposed menu is a MUST b. At least 3 main dishes with choices of fish, meat, vegetables and with dessert/fruits c. Preferably Fresh Juice, No sodas d. May be served in the training rooms, if in a separate meal area it must be near the training rooms</p>	30 Participants	
<p>Functions Rooms</p> <p>a. Function Room for Plenary (Good for 30 persons) 1 b. Function Room/Break-out Sessions (good for 10 persons) 3 c. Philippine National Flag with Stand 1 d. All function rooms must have excellent lightning and ventilation 1</p>		
<p>Audio-Visual Equipment</p> <p>a. LCD Projector 6 b. Projector Screen, wide 6 c. Microphones 1</p>		
<p>WiFi Access (for the Function Room, Secretariat Room, and Hotel Rooms for the Secretariat); excellent connection</p>	Any part of the venue	
<p>Flowing Coffee, Tea, Choco drink during the Training</p>		
<p>Comfort Rooms during the Training</p> <p>a. Separate comfort rooms for male and female b. Clean, with tissue paper, soap, and good water supply c. Near the session rooms</p>		

General Conditions			
<ul style="list-style-type: none"> a. With excellent power supply and with standby generator b. With excellent security c. With standby technicians 			
Date	Meals	Function Room	No. of Pax
5 days	First Meal – Breakfast *Full Board*	All meals shall be served in 1 Function Room	30
5 days	First Meal – Breakfast *Full Board*	All meals shall be served in 1 Function Room	30
5 days	First Meal – Breakfast *Full Board*	All meals shall be served in 1 Function Room	30

Specifications	Bidder's Proposed Specifications	Statement of Compliance
BATCH 2 5 DAYS		
Description	Quantity	
Meal for Whole Day Function in 6 Venues (Buffet Breakfast, AM Snacks, Buffet Lunch, PM Snacks; DAY 1, AM Breakfast (First Meal) DAY 5 PM SNACKS (Last Meal) Presentation of the proposed menu is a MUST <ul style="list-style-type: none"> a. At least 3 main dishes with choices of fish, meat, vegetables and with dessert/fruits b. Preferably Fresh Juice, No sodas c. May be served in the training Rooms, if in a separate meal area, it must be near the training rooms 	35 Participants	
Function Rooms <ul style="list-style-type: none"> a. Function Room for Plenary b. Function Room/Break-Out Sessions (good for 15 & 20 persons) c. Philippine National Flag with Stand d. All function rooms must have excellent lightning and ventilation e. 20/15 per Function Room f. Standby Room for the Medical Team 	1 2 1 1	
Audio-Visual Equipment <ul style="list-style-type: none"> a. LCD Projector b. Projector Screen, wide c. Microphones 	1 1 1	
WiFi Access (for the Function Room, Secretariat Room, and Hotel Rooms for the Secretariat); excellent connection	Any part of the venue	
Flowing Coffee, Tea, Choco drink during the Training		
Comfort Rooms during the Training <ul style="list-style-type: none"> a. Separate comfort rooms for male and female 		

<ul style="list-style-type: none"> b. Clean, with tissue paper, soap, and good water supply c. Near the session rooms 			
General Conditions <ul style="list-style-type: none"> a. With excellent power supply and with standby generator b. With excellent security c. With standby technicians 			

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BATCH 3 To be conducted in 3 Batches 5days each Batch		
Description	Quantity	
Meal for Whole Day Function in 6 Venues (Plated Breakfast, AM Snacks, Buffet Lunch, PM Snacks; Day 1, AM Breakfast (First Meal) Day 5, Snacks (Last Meal) Presentation of the proposed menu is a MUST <ul style="list-style-type: none"> a. At least 3 main dishes with choices of fish, meat, vegetables and with dessert/fruits b. Preferably Fresh Juice, No sodas c. May be served in the training Rooms, if in a separate meal area, it must be near the training rooms 	160 Participants	
Function Rooms <ul style="list-style-type: none"> a. Function Room for Plenary (good for 160 persons) b. Function Room/Break-Out Sessions (good for 10 persons) c. Philippine National Flag with Stand d. All function rooms must have excellent lightning and ventilation e. 25-30 per Function Room f. Standby Room for the Medical Team 	1 5-6 1 1	
Audio-Visual Equipment <ul style="list-style-type: none"> a. LCD Projector b. Projector Screen, wide c. Microphones 	5 5 1 in every venue	
WiFi Access (for the Function Room, Secretariat Room, and Hotel Rooms for the Secretariat); excellent connection	Any part of the venue	
Flowing Coffee, Tea, Choco drink during the Training		
Comfort Rooms during the Training <ul style="list-style-type: none"> a. Separate comfort rooms for male and female b. Clean, with tissue paper, soap, and good water supply c. Near the session rooms 		
General Conditions <ul style="list-style-type: none"> a. With excellent power supply and with standby generator b. With excellent security c. With standby technicians 		

