RFQ MM245820027

ATTACHMENT 1 (Specifications/Requirements)

Lodging Requirements

- 50 sleeping rooms on Friday night.
- 50 sleeping rooms on Saturday night.
- 3 sleeping rooms on Sunday night.

<u>Preferred Dates: 7/26/2024 through 7/28/2024</u> (Provide pricing for alternate weekends in July/August if there is better pricing/availability)

Event Location: Cedar Falls, IA, Waterloo, IA or surrounding areas (within 15 miles)

- 1. Any miscellaneous room charges incurred including, but not limited to, rollaway beds and telephone calls are the responsibility of the attendee/occupant of the room.
- 2. Attendees will supply credit card information at time reservation is made. Cancelation of rooms will be the responsibility of the attendee.
- 3. Rooms must be cleaned each day unless otherwise specified by the event participants or staff.
- 4. Hotel must provide flat room rate for both single and double occupancy rooms; firm-fixed and all-inclusive of required lodging taxes and resort fees. Total cost shall include any applicable service charges, parking fees, etc.
- - a. Amount of days can be "negotiated".

Meeting Space Requirements

- 1. Registration area: One (1) registration/staff area set up in a foyer/lobby-type location near main event room. Registration/staff area from Friday, 7/26/24 through Sunday, 7/28/24. Provide two (2) 6-foot tables (or equivalent) and four (4) chairs.
- 2. General Session Room: One (1) General Session Room Friday, 7/26/24 10:00 a.m. 11:00 p.m., Saturday, 7/27/24 7:00 a.m. 11:00 p.m., Sunday 7/28/24 7:00 a.m. 5:00 p.m. for 125 attendees with the following specifications:
 - **a)** Must be equipped with sound system w/microphones and screen for presentations. Venue should provide extension cords and electrical outlets.

- **b)** Provide seating for 125 attendees at round tables(or equivalent) with table covers and centerpieces, placed in the center of general session for attendees.
- c) Provide ten (10) 6-foot rectangular tables (or equivalent) with table covers along perimeter for Remembrance Tables.
- **d)** Provide ten (10) 6-foot rectangular tables (or equivalent) arranged at one end for Resource tables
- e) Provide minimum of two (2) waste cans for area
- f) Provide small table or cart for projector
- g) Provide small round table and chair with table cover for Fallen Comrade setting
- **3. Breakout Rooms:** Provide <u>minimum</u> of (2) breakout room set up for Friday 7/28/24 10:00 a.m. 11:00 p.m., Saturday 7/28/24 from 7:00 a.m. 11:00 p.m., Sunday from 7:00 a.m. 6 p.m. with the following specifications: set up to accommodate 25 people. If there is availability for (3) breakout rooms please provide (3).

Meal/Catering Requirements:

As this is a registration process event, the Iowa National Guard Warrior & Family Services Branch requests the flexibility to submit final meal counts <u>fourteen (14 days) prior</u> to the event date without penalty.

Dinner Requirement 7/26/24:

Dinner will be setup Friday, 7/26/24 at 6:00 p.m. 7:30 p.m. with the following specifications:

- QTY: up to **125** meals
- Hot Buffet-Style
- Meal must be served in the foyer/lobby area and set up to eat in the General Session room
- Two (2) serving lines must be established for more efficient meal distribution
- Dinner meal must consist of the following:
 - Meat Selection
 - Vegetarian Option
 - Vegetable Selection
 - Pasta or Potato Selection
 - Salad (with assorted dressings and appropriate condiments)
 - Bread Selection
 - Dessert Selection
 - Assorted beverage selection to include the following: water, coffee (reg & decaf), iced tea, lemonade.
- All -beverages must be available and replenished from 4:00 pm through 8:00 pm.

Breakfast Requirements 7/27/24:

Breakfast will be set up Saturday, 7/27/24 beginning at 7:30 a.m. 9:00 a.m. with the following specifications:

- QTY: up to **125** people
- Hot Buffet-Style
- Meal must be served in the foyer/lobby area and set up to eat in the General Session room
- Two (2) serving lines must be established for more efficient meal distribution
- At a minimum, breakfast meal must consist of the following:
 - One (1) Meat Selection
 - One (1) Egg Selection
 - One (1) Starch Selection (Chef's Choice)
 - One (1) Bread Selection (with butter)
 - One (1) Fruit Selection (Chef's Choice)
 - Assorted beverage Selection to include the following: milk, coffee (reg & decaf), iced tea, fruit juice, water
- Coffee (reg & decaf), Iced Tea, Water must be replenished throughout the day

Lunch Requirements 7/27/24 (General Session):

Lunch will be setup Saturday, 7/27/24 at 12:00 a.m. - 1:30 p.m. with the following specifications:

- QTY: up to 135 meals
- Hot Buffet-Style
- Meal must be served in the foyer/lobby area and set up to eat in the General Session room.
- Two (2) serving lines must be established for more efficient meal distribution
- Lunch meal must consist of the following:
 - Meat Selection
 - Vegetarian Option
 - Vegetable Selection
 - Pasta or Potato Selection
 - Salad (with assorted dressings and appropriate condiments)
 - Bread Selection
 - Dessert Selection
 - Assorted beverage selection to include the following: water, coffee (reg/decaf), iced tea, lemonade
- Coffee (reg & decaf), Iced Tea, Water must be replenished throughout the day

Dinner Requirements 7/27/24:

Dinner will be setup Saturday, 7/27/24 at 5:30 p.m. – 7:00 p.m. with the following specifications:

- QTY: up to **125** meals
- Hot Buffet-Style
- Meal must be served in the foyer/lobby area and set up to eat in the General Session room
- Two (2) serving lines must be established for more efficient meal distribution
- Dinner meal must consist of the following:
 - Meat Selection
 - Vegetarian Option
 - Vegetable Selection
 - Pasta or Potato Selection
 - Salad (with assorted dressings and appropriate condiments)
 - Bread Selection
 - Dessert Selection
 - Assorted beverage selection to include following: water, coffee (reg/decaf), iced tea, lemonade
- Coffee (reg & decaf), Iced Tea, Water must be replenished throughout the day

Breakfast Requirements 7/28/24:

Breakfast will be set up Sunday, 7/28/24 beginning at 7:30 a.m. – 9:00 a.m. with the following specifications:

- QTY: up to **125** people
- Hot Buffet-Style Family
- Meal must be served in the foyer/lobby area and set up to eat in the General Session room
- Two (2) serving lines must be established for more efficient meal distribution
- At a minimum, breakfast meal must consist of the following:
 - One (1) Meat Selection
 - One (1) Egg Selection
 - One (1) Starch Selection (Chef's Choice)
 - One (1) Bread Selection (with butter)
 - One (1) Fruit Selection (Chef's Choice)
 - Assorted beverage Selection to include the following: milk, coffee (reg & decaf), iced tea, fruit juice, water
- Coffee (reg & decaf), Iced Tea, Water must be replenished throughout the day