



Request for Proposals (RFP)
2025-012-DF

MIAMI BEACH CONVENTION CENTER (MBCC) PORTABLE
FOOD CONCESSION CARTS

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SECTION 0100 **INSTRUCTIONS TO BIDDERS**

1. GENERAL. This Request for Proposals (RFP) is issued by the City of Miami Beach, Florida (the "City"), as the means for prospective Bidders to submit their qualifications, proposed scopes of work, and cost proposals (the "proposal") to the City for the City's consideration as an option in achieving the required scope of services and requirements as noted herein. All documents released in connection with this solicitation, including all appendixes and addenda, whether included herein or released under separate cover, comprise the solicitation and are complementary to one another and together establish the complete terms, conditions, and obligations of the Bidders and, subsequently, the successful Bidder(s) (the "contractor[s]") if this RFP results in an award.

The City utilizes Periscope S2G (formerly known as BidSync) (www.periscopeholdings.com or www.bidsync.com) for automatic notification of competitive solicitation opportunities and document fulfillment, including the issuance of any addendum to this RFP. Any prospective Bidder who has received this RFP by any means other than through Periscope S2G must register immediately with Periscope S2G to ensure it receives any addendum issued to this RFP. Failure to receive an addendum may result in disqualification of the Proposal submitted.

2. BACKGROUND

On November 14, 2018, the Mayor and City Commission approved the award of a contract pursuant to RFP 2018-249-ZD for MBCC Portable Food Concession Carts. The Agreement was executed on February 21, 2019, with a contract term of three (3) years with the City's option to renew for two (2) additional one (1)-year periods. The agreement was not extended beyond the original three-year term and expired on February 20, 2022, after the vendor fulfilled all goods and services required.

3. PURPOSE.

Maintaining innovative and productive services, amenities, and systems in the Miami Beach Convention Center (MBCC) is paramount. The re-imagined facility features several open spaces that provide an opportunity to enhance food and beverage services through the comprehensive portable food and beverage cart program. The MBCC management team seeks to add portable food concession carts to complement the current pool of carts (pictures available in Appendix D). Ensuring the MBCC maintains modern carts improves the sales and distribution of food and beverages across various building layouts and improves corridor and public area traffic patterns, which change with each event. The purpose of the portable food carts is to maximize the capture rate, boost top-line revenues, and offer best-in-class food and beverage options.

This wide variety of food concepts becomes a selling point for the building sales team since clients and attendees are looking for options. The ability to offer such a diverse range of foods and beverages will attract new clients and repeat business to the MBCC. The City desires that the carts should be designed to look professional and match existing equipment for a streamlined appearance.

Through this RFP, the City is seeking proposals from firms that have proven experience and the ability to deliver custom-made, high-quality food concession carts/equipment. Interested parties may submit proposals in accordance with Section 0300. Proposals will be evaluated in accordance with Section 0400.

3.1 Interested Parties. Interested parties are invited to submit proposals in accordance with Section 0300. A Pre-proposal conference will be held in accordance with Section 0100, Sub-sections 5 and 6. All proposals will be evaluated in accordance with the criteria found in Section 0400.

3. ANTICIPATED RFP TIMETABLE. The tentative schedule for this solicitation is as follows:

RFP Issued	October 31, 2024
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Pre-Proposal Meeting	November 7, 2024 at 11:00 am ET
Deadline for Receipt of Questions	December 2, 2024, at 5:00 pm E.T.
Responses Due	December 16, 2024 at 3:00 pm E.T.
Evaluation Committee Review	TBD
Tentative Commission Approval	TBD
Contract Negotiations	Following Commission Approval

4. PROCUREMENT CONTACT. Any questions or clarifications concerning this solicitation shall be submitted to the Procurement Contact noted below:

Procurement Contact:

Danny Flores

Telephone:

(305) 673-7000 Ext. 26652

E-mail:

dannyflores@miamibeachfl.gov

Additionally, the City Clerk is to be copied on all communications via e-mail at RafaelGranado@miamibeachfl.gov or facsimile: 786-394-4188.

The Bid title/number shall be referenced in all correspondence. All questions or requests for clarification must be received no later than ten (10) calendar days prior to the date proposals are due as scheduled in Section 0200-3. All responses to questions/clarifications will be sent to all prospective Bidders in the form of an addendum.

5. PRE-PROPOSAL MEETING OR SITE VISIT(S). A pre-proposal meeting or site visit(s) may be scheduled. Attendance for the pre-proposal meeting shall be via web conference and recommended as a source of information but is not mandatory. Bidders interested in participating in the Pre-Proposal Meeting must follow these steps:

INFORMATION TO BE PROVIDED UPON ISSUANCE

Bidders who are participating should send an e-mail to the contact person listed in this RFP expressing their intent to participate.

6. PRE-PROPOSAL INTERPRETATIONS. Oral information or responses to questions received by prospective Bidders are not binding on the City. They will be without legal effect, including any information received at a pre-submittal meeting or site visit(s). The City, by means of Addenda, will issue interpretations or written addenda clarifications that are considered necessary by the City in response to questions. Only questions answered by written addenda will be binding and may supersede terms noted in this solicitation. The addenda will be released through *Periscope S2G*. Any prospective bidder who has received this RFP by any means other than through *Periscope S2G* must register immediately with *Periscope S2G* to ensure it receives any addendum issued to this RFP. Failure to receive an addendum may result in disqualification of the Proposal. Written questions should be received no later than the date outlined in the **Anticipated RFP Timetable** section.

7. CONE OF SILENCE. This RFP is subject to, and all bidders are expected to be or become familiar with, the City's Cone of Silence Requirements, as codified in Section 2-486 of the City Code. Bidders shall be solely responsible for ensuring that all applicable provisions of the City's Cone of Silence are complied with and shall be subject to all sanctions, as prescribed therein, including rendering their response voidable, in the event of such non-compliance. Communications regarding this solicitation are to be submitted in writing to the Procurement Contact named herein with a copy to the City Clerk at rafaelgranado@miamibeachfl.gov

8. ADDITIONAL INFORMATION OR CLARIFICATION. After proposal submittal, the City reserves the right to require additional information from Bidders (or Bidder team members or sub-consultants) to determine qualifications (including, but not limited to, litigation history, regulatory action, or additional references) and financial capability (including, but not limited to, annual reviewed/audited financial statements with the auditors notes for each of their last two complete fiscal years).

9. BIDDER'S RESPONSIBILITY. Before submitting a response, each Bidder shall be solely responsible for making all investigations, evaluations, and examinations, as it deems necessary, to ascertain all conditions and requirements affecting the full performance of the Contract. Ignorance of such conditions and requirements, or failure to make such evaluations, investigations, and examinations, will not relieve the Bidder from any obligation to comply with every detail and with all provisions and requirements of the Contract and will not be accepted as a basis for any subsequent claim whatsoever for any monetary consideration on the part of the Bidder.

10. DETERMINATION OF AWARD. The City Manager may appoint an evaluation committee to assist in the evaluation of proposals received. The evaluation committee is advisory only to the city manager. The city manager may consider the information provided by the evaluation committee process or may utilize other information deemed relevant. The City Manager's recommendation need not be consistent with the information provided by the evaluation committee process and takes into consideration Miami Beach City Code Section 2-369, including the following considerations:

- (1) The ability, capacity, and skill of the Bidder to perform the Contract.
- (2) Whether the Bidder can perform the Contract within the time specified, without delay or interference.
- (3) The character, integrity, reputation, judgment, experience, and efficiency of the Bidder.
- (4) The quality of performance of previous contracts.
- (5) The previous and existing compliance by the Bidder with laws and ordinances relating to the Contract.

The City Manager may recommend to the City Commission the Bidder(s) s/he deems to be in the best interest of the City or may recommend rejection of all proposals. The City Commission shall consider the City Manager's recommendation and may approve such recommendation. The City Commission may also, at its option, reject the City Manager's recommendation and select another Proposal or Proposals that it deems to be in the best interest of the City, or it may also reject all Proposals.

11. NEGOTIATIONS. Following selection, the City reserves the right to enter into further negotiations with the selected Bidder. Notwithstanding the preceding, the City is in no way obligated to enter into a contract with the selected Bidder in the event the parties are unable to negotiate a contract. It is also understood and acknowledged by Bidders that no property, Contract, or legal rights of any kind shall be created at any time until and unless an Agreement has been agreed to, approved by the City, and executed by the parties.

12. E-VERIFY. As a contractor, you are obligated to comply with the provisions of Section 448.095, Fla. Stat., "Employment Eligibility." Therefore, you shall utilize the U.S. Department of Homeland Security's E-Verify system to verify the employment eligibility of all new employees hired by the Contractor during the term of the Contract and shall expressly require any subcontractors performing work or providing services pursuant to the Contract to utilize the U.S. Department of Homeland Security's E-Verify system to verify the employment eligibility of all new employees hired by the subcontractor during the Contract term.

13. PERISCOPE S2G (FORMERLY BIDSINC). The Procurement Department utilizes Periscope S2G, a Supplier-to-Government electronic bidding (e-Bid) platform. If you would like to be notified of available competitive solicitations released by the City, you must register and complete your vendor qualifications through Periscope S2G, Supplier-to-Government www.bidsync.com/Miami-Beach. Registration is easy and will only take a few minutes. For detailed instructions on how to register, complete vendor qualifications, and submit electronic bids, visit <https://www.miamibeachfl.gov/city-hall/procurement/for-approval-how-to-become-a-vendor/>.

Should you have any questions regarding this system or registration, please visit the above link or contact Periscope S2G, Supplier-to-Government, at support@bidsync.com or 800.990.9339, option 1, option 1.

14. HOW TO MANAGE OR CREATE A VENDOR PROFILE ON VENDOR SELF SERVICE (VSS). In addition to registering with Periscope S2G, the City encourages vendors to register with our online Vendor Self-Service web page, allowing City vendors to easily update contacts, attachments (W-9), and commodity information. The Vendor Self-

Service (VSS) webpage (<https://selfservice.miamibeachfl.gov/vss/Vendors/default.aspx>) will also provide you with purchase orders and payment information.

Should you have any questions or comments, do not hesitate to submit them to vendorsupport@miamibeachfl.gov.

15. SUPPLIER DIVERSITY. The City has established a registry of LGBT-owned businesses, as certified by the National LGBT Chamber of Commerce (NGLCC), and small and disadvantaged businesses, as certified by Miami-Dade County. See authorizing resolutions [here](#).

If your company is certified as an LGBT-owned business by NGLCC or as a small or disadvantaged business by Miami-Dade County, click on the link below to be added to the City's supplier registry (Vendor Self-Service) and bid system (Periscope S2G, Supplier-to-Government). These are two different systems, and you must register for both.

Click to see acceptable certification and to register: <https://www.miamibeachfl.gov/city-hall/procurement/how-to-become-a-vendor/>.

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SECTION 0200

GENERAL CONDITIONS

FORMAL SOLICITATIONS TERMS & CONDITIONS - GOODS AND SERVICES. By virtue of submitting a proposal in response to this solicitation, Bidder agrees to be bound by and in compliance with the Terms and Conditions for Services (dated 10.27.2022), incorporated herein, which may be found at the following link:

<https://www.miamibeachfl.gov/city-hall/procurement/standard-terms-and-conditions/>

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SECTION 0300

PROPOSAL SUBMITTAL INSTRUCTIONS AND FORMAT

1. ELECTRONIC RESPONSES (ONLY). Proposals must be submitted electronically through Periscope S2G (formerly BidSync) on or before the date and time indicated. Hard copy proposals or proposals received through e-mail or facsimile are not acceptable and will be rejected.

A bidder may submit a modified proposal to replace all or any portion of a previously submitted proposal until the deadline for proposal submittals. The City will only consider the latest version of the bid.

Electronic proposal submissions may require the uploading of attachments. All documents should be attached as separate files in accordance with the instructions included in Section 4 below. Attachments containing embedded documents or proprietary file extensions are prohibited. It is the Bidder's responsibility to ensure that its bid, including all attachments, is uploaded successfully.

Only proposal submittals received and time stamped by Periscope S2G (formerly BidSync) prior to the proposal submittal deadline shall be accepted as submitted in a timely manner. Late bids cannot be submitted and will not be accepted. Bidders are cautioned to allow sufficient time for the submittal of bids and uploading of attachments. Any technical issues must be submitted to Periscope S2G (formerly BidSync) by contacting (800) 990-9339 (toll-free) or S2G@periscopeholdings.com. The City cannot assist with technical issues regarding submittals and will in no way be responsible for delays caused by any technical or other issue.

It is the sole responsibility of each Bidder to ensure its Proposal is successfully submitted in BidSync prior to the deadline for proposal submittals.

2. NON-RESPONSIVENESS. Failure to submit the following requirements shall result in a determination of non-responsiveness. Non-responsive proposals will not be considered.

1. Bid Submittal Questionnaire
2. Failure to comply with Minimum Eligibility Requirement (See Appendix A, Section A1).
3. Cost Proposal (Tab 5).

3. OMITTED OR ADDITIONAL INFORMATION. Failure to complete and submit the Bid Submittal Questionnaire (submitted electronically) and the Cost Proposal with the bid and by the deadline for submittals shall render a proposal non-responsive. Non-responsive proposals will not be considered. With the exception of the Bid Submittal Questionnaire (completed and submitted electronically) and the Cost Proposal, the City reserves the right to seek any omitted information/documentation or any additional information from Bidder or other sources, including but not limited to any firm or principal information, applicable licensure, resumes of relevant individuals, client information, financial information, or any information the City deems necessary to evaluate the capacity of the Bidder to perform in accordance with contract requirements. Failure to submit any omitted or additional information in accordance with the City's request shall result in the Proposal being deemed non-responsive.

4. ELECTRONIC PROPOSAL FORMAT. In order to maintain comparability, facilitate the review process, and assist the Evaluation Committee in the review of proposals, it is strongly recommended that proposals be organized and tabbed in accordance with the tabs and sections as specified below. The electronic submittal should be tabbed as enumerated below and contain a table of contents with page references. The electronic Proposal shall be submitted through the "Line Items" attachment tab in Periscope S2G.

TAB 1	Cover Letter
1.1 Cover Letter and Table of Contents. The cover letter must indicate Bidder and Bidder's Primary Contact for this solicitation.	

TAB 2	Experience & Qualifications
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2.1 Qualifications of Proposing Firm. Submit detailed information regarding the firm's history and relevant experience and proven track record of providing food concession equipment as identified in this solicitation, including experience in providing these to private or public sector agencies.

2.1.1 Clients. Submit at least one (1) client for which the Proposer has completed work similar in nature as required herein. For each project that the Proposer submits as evidence of similar experience, the following is required: project description, agency name, agency contact, contact telephone & email, and year(s) and term of engagement.

TAB 3	Proposed Equipment
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Submit detailed information addressing how Proposer will achieve each portion of the scope of services and technical requirements outlined in Appendix C, Minimum Requirements and Specifications.

3.1 Adherence to Specifications. Provide detailed information on how closely the proposed equipment meets or exceeds the stated specifications. State any deviations that will be required from the specifications.

3.2 Design. Provide full color renderings indicating all aesthetic features of the proposed equipment.

3.3 Shop Drawings. Provide detailed fabrication shop drawings that addresses all of the components that are included in the specifications section of Appendix C. Include information on all components of the items, including: structural, functional, aesthetic, electrical and plumbing.

3.4 Materials Utilized. Provide detailed information on the materials to be utilized, including information on durability and environmentally preferable products.

It is the responsibility of the Bidder to provide, with the bid or upon three (3) business days of request by the City, full drawings, cut sheets, and full color rendering of the four types of food carts to be provided under the scope of this bid. Failure to provide said drawings and rendering will cause the Bidder to be determined to be non-responsive.

Responses shall be in sufficient detail and include supporting documentation, as applicable, which will allow the Evaluation Committee to complete a full review and score the proposed scope of services/equipment.

TAB 4	Approach and Methodology
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Submit detailed information on the approach and methodology that Proposer utilizes to assure that quality and durable equipment is delivered on time, including (at a minimum):

4.1 Fabrication Lead Time. State the amount of time after receipt of purchase order that the Proposer commits to delivering the equipment to the City. Time is of the essence in receiving delivery of the equipment. Proposers are encouraged to propose the most expeditious fabrication lead times possible.

4.2 Quality Assurance. Provide detailed information regarding the Proposer's quality assurance or quality control process.

4.3 Warranty. State the length and terms of the warranty provided for the equipment proposed.

4.4 Maintenance and Repair. Specify the required or suggested maintenance plan for the equipment. Provide closest facility to the City that can be contacted for any repairs that may need to be completed, maintenance that extends the life of the equipment, or any modifications to the equipment that the City may require.

TAB 5**Cost Proposal**

Submit a completed Cost Proposal Form (Appendix B).

The Evaluation Committee shall not consider quantitative factors. Quantitative factors will be considered by the City Manager when preparing their recommendation to the City Commission. In considering quantitative factors, the City Manager may also consider any feedback or information provided by staff, consultants, or any other third party in developing an award recommendation in accordance with Section 0400.

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SECTION 0400**PROPOSAL EVALUATION**

1. EVALUATION COMMITTEE. An Evaluation Committee, appointed by the City Manager, may meet to evaluate each Proposal in accordance with the qualitative criteria set forth below. In doing so, the Evaluation Committee may review and score all proposals received, with or without requiring presentations. It is important to note that the Evaluation Committee is advisory only and does not make an award recommendation to the City Manager or the City Commission. The City Manager will utilize the results to take one of the following actions:

- a. In the event that only one responsive Proposal is received, the City Manager, after determination that the sole responsive Proposal materially meets the requirements of the RFP, may, without an evaluation committee, recommend to the City Commission that the Administration enter into negotiations or
- b. The City Manager may recommend that the City Commission authorize negotiations or award a contract to one or more firms in accordance with Section 0100, Sub-section 12, or
- c. The City Manager may Recommend that the City Commission short-list one or more firms for further consideration by the Evaluation Committee or
- d. The City Manager may recommend to the City Commission that all firms, if more than one (1) responsive submittal is received, be rejected.

2. PRESENTATIONS BY SHORT-LISTED FIRMS. If a short-listing of firms responding to this RFP is approved, the short-listed firms may be required to make presentations to and be interviewed by the Evaluation Committee. In further considering the short-listed firms, the Evaluation Committee will utilize the criteria set forth in Sub-section 4 below.

3. TECHNICAL ADVISORS. The City, at its discretion, may utilize technical or other advisers to assist the evaluation committee or the City Manager in evaluating proposals.

4. EVALUATION CRITERIA. Responsive, responsible proposals will be evaluated in accordance with the following criteria:

Qualitative Criteria (Points Assigned by Evaluation Committee)		Maximum Points
Experience & Qualifications (Tab 2)		15
Proposed Equipment (Tab 3)		30
Approach & Methodology (Tab 4)		10
TOTAL AVAILABLE POINTS for Qualitative Criteria		55
Quantitative Criteria (Points Assigned by Procurement Department)		Maximum Points
Cost Proposal		45
Veteran's Preference Points		5
TOTAL AVAILABLE POINTS for Qualitative and Quantitative		105

5. QUALITATIVE CRITERIA. The Evaluation Committee shall review responsive, responsible proposals and assign points for the qualitative factors only. The Evaluation Committee shall not consider quantitative factors (e.g., veteran's preference) in its review of proposals. The Evaluation Committee shall act solely as an advisory to the City Manager. The results of the Evaluation Committee process do not constitute an award recommendation. The City Manager may utilize, but is not bound by, the results of the Evaluation Committee process, as well as consider any feedback or information provided by staff, consultants, or any other third party in developing an award recommendation in accordance with Section 0100, Sub-section 10. In its review of proposals received, the Evaluation Committee may review and score all proposals, with or without conducting interview sessions, in accordance with the evaluation criteria.

6. QUANTITATIVE CRITERIA. The Evaluation Committee shall not consider Quantitative factors. Quantitative factors will be considered by the City Manager when preparing a recommendation to the City Commission. In considering quantitative factors, the City Manager may also consider any feedback or information provided by staff, consultants, or any other third party in developing an award recommendation in accordance with Section 0100, Sub-section 10. Procurement Department staff will assign points for the quantitative criteria. Veterans' Preference points will be assigned in accordance with Section 2-374 of the City Code.

Cost Proposal Evaluation. The cost proposal points shall be developed in accordance with the following formula:

Sample Objective Formula for Cost				
Vendor	Vendor Cost Proposal	Example Maximum Allowable Points (Points noted are for illustrative purposes only. Actual points are noted above.)	Formula for Calculating Points (lowest cost/cost of Proposal being evaluated X maximum allowable points = awarded points) Round to	Total Points Awarded
Vendor A	\$100.00	20	$\$100 / \$100 \times 20 = 20$	20
Vendor B	\$150.00	20	$\$100 / \$150 \times 20 = 13$	13
Vendor C	\$200.00	20	$\$100 / \$200 \times 20 = 10$	10

7. DETERMINATION OF FINAL RANKING. The sum of the evaluation criteria points will be converted to rankings in accordance with the example below:

		Bidder A	Bidder B	Bidder C
Committee Member 1	Qualitative Points	82	76	80
	Quantitative Points	22	15	12
	Total	104	91	92
	Rank	1	3	2
Committee Member 2	Qualitative Points	79	85	72
	Quantitative Points	22	15	12
	Total	101	100	84
	Rank	1	2	3
Committee Member 2	Qualitative Points	80	74	66
	Quantitative Points	22	15	12
	Total	102	89	78
	Rank	1	2	3
Low Aggregate Score		3	7	8
Final Ranking*		1	2	3

It is important to note that the results of the proposal evaluation process in accordance with Section 0400 do not represent an award recommendation. The City Manager will utilize the results of the proposal evaluation process and any other information he deems appropriate to develop an award recommendation to the City Commission, which may differ from the results of the proposal evaluation process and final rankings.

APPENDIX A

MIAMI BEACH

Minimum Requirements & Specifications

2025-012-DF
MIAMI BEACH CONVENTION CENTER
(MBCC) PORTABLE FOOD
CONCESSION CARTS

PROCUREMENT DEPARTMENT
1755 Meridian Avenue, 3rd Floor
Miami Beach, Florida 33139

A1. Minimum Eligibility Requirements. Not used.

A2. Statement of Work.

The Miami Beach Convention Center (MBCC) is soliciting bids for the purchase of portable food preparation carts. The City requires three (3) specific types of food and ancillary carts, each with specific requirements, dimensions, and materials of construction as further defined herein, as follows:

- Multi-use Front End Food Cart; and
- Grill Front Food Cart; and
- Support Food Cart; and

These food carts will be used in pairs – one front service cart for a specific type of food preparation or style, and one standard support cart to provide a clean-up station, food storage, and related functionality. The bidder is to deliver all carts turn-key operational and include all equipment listed for each. Pictures of the current equipment is made available in Appendix D herein. In addition, diagrams are made available in Appendix E.

THE SPECIFICATIONS INCLUDED HEREIN ARE ONLY INTENDED TO ESTABLISH A STANDARD FOR COMPARATIVE PURPOSES. THE SIZES AND DETAILS ARE ONLY INTENDED AS APPROXIMATIONS FOR BIDDERS TO ELABORATE UPON AND ARE NOT INTENDED AS ABSOLUTES OR MINIMUM REQUIREMENTS.

A3. Specifications.

It is the responsibility of the Bidder to provide, with the bid or upon three (3) business days of request by the City, full drawings, cut sheets, and full color rendering of the four types of food carts to be provided under the scope of this bid. Failure to provide said drawings and rendering will cause the Bidder to be determined to be non-responsive.

3.1 ITEM 1. MULTI -USE FRONT END FOOD CART

3.1.A. Purpose: The purpose of the Multi Use Food Cart is to establish a service cart that will handle changeable food concepts in conjunction with the support cart to provide for a restaurant type experience at a portable location throughout the MBCC. This Multi Use Food Cart should use a combination of an induction cook top with hot/cold food storage wells to handle a wide variety of foods and presentations.

3.1.B. Base: The base unit of the Multi Use Food Cart should be the following.

3.1.B.1. Dimensions: These dimensions should be met to ensure that the Food Cart will be able to be moved throughout the MBCC using existing hallways, tunnels, and elevators.

- a. Eleven Feet, Eight Inches (11'8") Wide, not including lift off shelves (Does not include bumper)
- b. Three Feet (3'0") Deep (Does not include bumper)
- c. Three Feet, Three Inches (3'3") High – this includes the height of the casters as well as the thickness of the countertop.

3.1.B.2. Construction Details

- a. The cart base should have a complete and sturdy frame constructed of aluminum tubing – minimum of 2” thick all aluminum frames.
- b. The cart should have a 12-gauge aluminum panel on the front and sides of the cart. ACM / Alucobond are not acceptable substitutes for the all-aluminum panels.
- c. The cart should have 12-gauge aluminum doors **(Refer to Appendix E for diagram)**
- d. The cart should have 18-gauge stainless steel exterior trim.
- e. The cart should be skinned in a laminate wrap – Color: White. The carts trim, canopy support beams, etc... should be accented in a Chrome Color.
- f. The cart should have a solid surface countertop constructed of at least 3cm thick Corian.
- g. The cart should have two (2) stainless steel & glass sneeze guard with pass over work surface. One sneeze guard should cover 2 of the hot/cold wells – the other should cover the double induction burner and 2 of the hot/cold wells.
- h. The cart should be supported on eight (8) 6” non-marking casters.
- i. The cart should have a heavy-duty composite bumper that wraps around the entire cart (front and back) that should extend out beyond the countertop surface for protection (Minimum thickness to be 1.5”)
- j. The Cart should have one (1) Electrical grommet for Sodexo Live Provided and removable MICROS POS **(Refer to Appendix E for diagram)**
- k. The Cart should have four (4) aluminum doors with Stainless Steel Locking Paddle Latches, accessible from the back of the Cart. **(Refer to Appendix E for diagram)**
- l. The Cart should have two (2) 24” x 24” removable, lift off 18-gauge stainless work shelves with seventy-five (75) pound support capacity. One should be placed on each side of the Cart and be accessible from the back of the Cart.
- m. The cart should have an integrated, retractable tow bar, which hides away when unit is in place.
- n. All exterior sides “customer side are to be laminated except for the service staff side.

3.1.B.3. Equipment Details

- a. The cart should have one built in (1) Cook Tec induction range with 2 burners for food preparation Model or a comparable product based upon approval by Sodexo Live - #MCD2502F
- b. The cart should have 4 Vollrath drop in Hot / Cold Wells or comparable product based upon approval by Sodexo Live for food service. Model - #3667202D

- c. The cart should have a LED DISPLAY, 2.9mm GOB LED Display GOB Module (coated for protection) that plays video, rotate ads, updates logos, and can batch updates, all displays will be based upon approval by Sodexo Live. This LED Display be mounted to the upper canopy and be the length of the upper canopy.

3.1.C. UPPER CANOPY

3.1.C.1. Dimensions: These dimensions should be met to ensure that the Food Cart will be able to be moved throughout the MBCC using existing hallways, tunnels, and elevators.

- a. Eleven Feet, Eight Inches (11'8") Wide
- b. Three Feet (3'0") Deep
- c. 8 Feet, 8 Inches (8'8") High, with canopy closed - This includes the height of the casters as well as the thickness of the countertop.

3.1.C.2. Construction Details

- a. The Upper Canopy should have a hinged roof housing with a soft touch open/close mechanism, backed by a Black Laminate material panel, which is strong enough to support a LED DISPLAY, 2.9mm GOB LED Display GOB Module (coated for protection) that plays video, rotate ads, updates logos, and can batch updates, all displays will be based upon approval by Sodexo Live. This LED Display be mounted to the upper canopy and be the length of the upper canopy.
- b. The housing should open and close in such a way that the LED Display are protected by the housing when folded down for storage. The LED Display should not be facing upwards, unprotected when in storage.
- c. The Upper Canopy should have recessed work lighting sufficient to light all areas of the work surface below on the cart.
 - Minimum of Eight (8) recessed LED lights or comparable product based upon approval by Sodexo Live.
 - Two (2) metal halogen swivel spotlights or comparable product based upon approval by Sodexo Live.
- d. The Upper Canopy should have a changeable signage element that is clearly visible for guests to see. The sign dimensions should be Six Feet (6') across and ten inches (10") high.

3.1.C.3. Canopy Support Structure

The Canopy Support Structure should be comprised of four (4) four-foot, ten-inch (4'10") pieces of aluminum tubing. Aluminum tubing should be a minimum of two inches (2") wide, Hammered finish paint.

3.1.D. POWER

3.1.D.1. The Multi Use Food Cart should have adequate electrical power connections so as to meet the operational needs of the MBCC.

The Cart should have, at a minimum, the following:

- a. Breaker Boxes
 - I. One (1) 40a, 2-space, single-phase breaker box
 - II. One (1) 125a, 6 space, 12 circuit single-phase Breaker Box
- b. Power Outlets
 - I. Three (3) 110v Convenience Outlet
 - II. One (1) 120/208v 30a L2130 Flanged Inlet

3.2 ITEM 2. GRILL FRONT FOOD CART

3.2.A. Purpose: The purpose of the Grill Cart is to establish a service cart that will handle changeable food concepts in conjunction with the support cart to provide for a restaurant type experience at a portable location throughout the MBCC. This Grill Cart should use a combination of an electric cook top and sandwich station an induction cooks top with hot/cold food storage wells to handle a wide variety of foods and presentations.

3.2.B. Base: The base unit of the Grill Front Food Cart should be the following.

3.2.B.1. Dimensions: These dimensions should be met to ensure that the Food Cart will be able to be moved throughout the MBCC using existing hallways, tunnels, and elevators.

- a. Eleven Feet, Eight Inches (11'8") Wide, not including lift off shelves.
- b. 45" Deep – this depth is necessary to accommodate the vent hood system.
- c. Three Feet, Three Inches (3'3") High – this includes the height of the casters as well as the thickness of the countertop.

3.2.B.2. Construction Details

- a. The cart base should have a complete and sturdy frame constructed of aluminum – minimum of 2" thick all aluminum frames.
- b. The cart should have a 12-gauge aluminum panels on the front and sides of the cart. ACM / Alucobond are not acceptable substitutes for the all-aluminum panels.
- c. The cart should have 12-gauge aluminum doors (Refer to Appendix G for door configuration)
- d. The cart should have 18-gauge stainless steel exterior trim.

- e. The cart should be skinned in a laminate wrap – Color: White. The carts trim, canopy support beams, etc... should be accented in a Chrome Color.
- f. The cart should have a solid surface countertop constructed of at least 3cm thick Corian.
- g. The cart should have two (2) single panel, stainless steel & Lexan sneeze guards. One 4' feet in length and 1 2' feet in length.
- h. The cart should be supported on eight (8) 6" non-marking casters.
- i. The cart should have a heavy-duty composite bumper that wraps around the entire cart (front and back) that should extend out beyond the countertop surface for protection.
- j. The Cart should have one (1) Electrical grommet for Sodexo Live Provided and removable MICROS POS Terminal. It should be placed on the Countertop location for the POS terminal. **(Refer to Appendix E for diagram)**
- k. The Cart should have two (2) aluminum doors with Stainless Steel Locking Paddle Latches, accessible from the back of the Cart.
- l. The Cart should have two (2) 24" x 24" removable, lift off 18-gauge stainless work shelves with seventy-five (75) pound support capacity. One should be placed on each side of the Cart and be accessible from the back of the Cart.
- m. The cart should have an integrated, retractable tow bar, which hides away when unit is in place.
- n. All exterior sides "customer side are to be laminated except for the service staff side.

3.2.B.3. Equipment Details

- a. The cart should have one (1) STAR 36" electric griddle #536CHSD or comparable product based upon approval by Sodexo Live.
- b. The cart should have one (1) GFS Ventless hood system – Model # FSH-5, 208-240/60/1 (not ILS) or comparable product based upon approval by Sodexo Live,
- c. The cart should have one (1) TRUE sandwich prep table & refrigerator Model # TSSU-27-08 or comparable product based upon approval by Sodexo Live. This table should be spaced 18 inches from the electric griddle. It should be integrated into the base of the cart and not on casters.
- d. The cart should have a LED DISPLAY, 2.9mm GOB LED Display GOB Module (coated for protection) that plays video, rotate ads, updates logos, and can batch updates, all displays will be based upon approval by Sodexo Live. This LED Display be mounted to the upper canopy and be the length of the upper canopy.

3.2.C. Upper Canopy

3.2.C.1. Dimensions: These dimensions should be met to ensure that the Food Cart will be able to be moved throughout the MBCC using existing hallways, tunnels, and elevators.

- a. Eleven Feet, Eight Inches (11'8") Wide
- b. Three Feet (3'0") 45" Deep (For the Hood)
- c. Three Feet, Two Inches (3'2") High to accommodate the Vent Hood System

3.2.C.2. Construction Details

- d. The Upper Canopy should have a hinged roof housing with a soft touch open/close mechanism, backed by a Black Laminate material panel, which is strong enough to support a LED DISPLAY, 2.9mm GOB LED Display GOB Module (coated for protection) that plays video, rotate ads, updates logos, and can batch updates, all displays will be based upon approval by Sodexo Live. This LED Display be mounted to the upper canopy and be the length of the upper canopy.
- a. The housing should open and close in such a way that the LED DISPLAY are protected by the housing when folded down for storage. The LED DISPLAY should not be facing upwards, unprotected when in storage, plus the GFS Hood system and Ansul fire suppression system.
- b. The Upper Canopy should have recessed work lighting sufficient to light all areas of the work surface with a minimum of Eight (8) recessed LED lights.
- c. The Upper Canopy should have a changeable signage element that is clearly visible for guests to see. The sign dimensions should be Six Feet (6') across and ten inches (10") high.
- d. The upper canopy should also have a removable guard – to protect the LED DISPLAY when cart is not in use since the suppression system does not allow the canopy to fold down. 1" aluminum tube / sheet panel minimum. Dimensions – should be a single piece that protects the LED DISPLAY and is removable when unit is in use.

3.2.C.3. Canopy Support Structure

The Canopy Support Structure should be comprised of eight (8) three feet, six-inch (3'6") pieces of aluminum tubing. Aluminum tubing should be a minimum of two inches (2") wide, Hammered Paint Finish.

3.2.D. Power

3.2.D.1. The Grill Front Food Cart should have adequate electrical power connections so as to meet the operational needs of the MBCC.

The Cart should have, at a minimum, the following:

- a. Breaker Boxes
 - I. One (1) 70a, Nema1 Circuit Breaker Enclosure
 - II. One (1) 100a, 6-space, 12 circuit, single-phase Breaker Box
- b. Power Outlets
 - I. One (1) 110v Convenience Outlet
 - II. Two (2) 120/208v 30a L2130 Flanged Inlet - one on each end of the cart

3.3 ITEM3. SUPPORT FOOD CART

3.3.A. Purpose: The purpose of the Support Cart is to establish a Food Service Support cart that will handle changeable food concepts in conjunction with the Multi Use Front and Grill Front carts to provide for a restaurant type experience at a portable location throughout the MBCC. This Support Food Cart should use a combination of refrigeration and hot holding stations to handle a wide variety of foods and presentations.

3.3.B. Base: The base unit of the Support Food Cart should be the following.

3.3.B.1. Dimensions: These dimensions should be met to ensure that the Support Food Cart will be able to be moved throughout the MBCC using existing hallways, tunnels, and elevators.

- a. Eleven Feet, Eight Inches (11'8") Wide, not including lift off shelves.
- b. Three Feet (3'0") Deep
- c. Three Feet, Three Inches (3'3") High – this includes the height of the casters as well as the thickness of the countertop.

3.3.B.2. Construction Details

- a. The cart base should have a complete and sturdy frame constructed of aluminum – minimum of 2" thick all aluminum frames.
- b. The cart should have a 12-gauge aluminum panel on the front and sides of the cart. ACM / Alucobond are not acceptable substitutes for the all-aluminum panel.
- c. The cart should have 12-gauge aluminum doors. The cart should have 18-gauge stainless steel exterior trim.
- d. The cart should be skinned in a laminate wrap – Color: White. The carts trim, canopy support beams, etc... should be accented in a Chrome Color.

- e. The Cart should have a Solid Surface Countertop, constructed of at least 3cm thick Corian, with a seamless integrated hand wash sink.
 - The Cart should have one (1) Stainless Steel Single Handle faucet for the hand wash sink.
 - Sink – 10-3/4" x 13-3/4" integrated.
 - 10 gallons freshwater tank
 - 15-gallon wastewater tank
 - Shurflo Water Pump – Model #2088-594-154 or comparable item
 - Eemax tankless water heater – Model # SP2412 or comparable item
- f. The cart should be supported on eight (8) 6" non-marking casters.
- g. The cart should have a heavy-duty composite bumper that wraps around the entire cart (front and back) that should extend out beyond the countertop surface for protection.
- h. The Cart should have two (2) large Electrical grommets along the back edge of the countertop to accommodate various configurations.
- i. The cart should have an integrated, retractable tow bar, which hides away when unit is in place.

3.3.B.3. Equipment Details

- a. The Cart should have one (1) insulated Crescor under-counter hot cabinet H-339-12-135C or comparable product based upon approval by Sodexo Live. This should be an integrated unit that is not on casters.
- b. The Cart should have one (1) TRUE Stainless-Steel refrigerator with 4.4 cubic feet of storage for sheet pans. TRUE TUC-44, with special rack to add extra storage shelf or comparable product based upon approval by Sodexo Live. This should be an integrated unit that is not on casters.

3.3.C. Canopy Back Drop

3.3.C.1. Dimensions: These dimensions should be met to ensure that the Support Food Cart will be able to be moved throughout the MBCC using existing hallways, tunnels, and elevators.

- a. Eleven Feet, Eight Inches (11'8") Wide
- b. Two Feet (2'0") Deep
- c. Eighteen Inches (18") High

3.3.C.2. Construction Details

- a. The Canopy Back Drop should have recessed work lighting sufficient to light all areas of the work surface below on the cart. A Minimum of Eight (8) LED Lights

- b. The Canopy Back Drop should have three (3) 100V Convenience outlets along the back, bottom edge of the cart – located above the corner bumpers as well as a Sliding Electrical Access Door

3.3.C.3. Canopy Support Structure

- a. The Canopy Support Structure should be comprised of Aluminum tubing which should be a minimum of two inches (2") wide, square framed with TBD Laminate Color
- b. There should be two (2) five-foot (5'0") Aluminum swing arms on the back of the Support Food Cart. These arms should have a 180-degree swing angle, with adequate bracing to support 7'6" draping material, to be provided by the winning bidder.

3.3.D. Power

3.3.D.1. The Support Food Cart should have adequate electrical power connections so as to meet the operational needs of the MBCC. The Cart should have, at a minimum, the following:

- a. Breaker Boxes
 - I. Two (2) 125a, 14-space, 22-circuit single-phase Breaker Box
- b. Power Outlets
 - I. Three (3) 110v Convenience Outlet
 - II. Two (2) 120/208v 30a L2130 Flanged Inlet - both on same end of the cart
- c. Outlet Panels
 - I. Inside the support carts there should be 2 groups of 6 different outlets – allowing a variety of equipment to be plugged into the support cart. Each group should be connected to different breaker boxes to give us the most user flexibility. Specific plug types to be provided to the winning bidder.

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A4. Special Conditions

- 1. TERM OF CONTRACT.** The term of the Agreement resulting from this RFP shall be for an initial term of three (3) years.
- 2. OPTION TO RENEW.** The City, through its City Manager, will have the option to extend for one (1) two-year renewal term or two (2) one-year renewal terms at the City Manager's sole discretion. The successful Contractor shall maintain, for the entirety of any renewal period, the same cost, terms, and conditions included within the originally awarded Contract. Continuation of the Contract beyond the initial period, and any option subsequently exercised, is a City prerogative and not a right of the successful Contractor.
- 3. COST ADJUSTMENTS.** On or about the anniversary of each contract year, the Contractor may request, and the city manager may approve, a cost adjustment based on documented cost increases for the following contract year. Cost adjustments should be limited to changes in the applicable Bureau of Labor Statistics index for the local region or other verifiable evidence of price increases. The Contractor's adjustment request must substantiate the requested increase. The City of Miami Beach, through its city manager, reserves the right to approve a requested adjustment or may terminate the Agreement and readvertise for bids for the goods or services.
- 4. ADDITIONAL SERVICES.** Services not specifically identified in this request may be added to or deleted from any resultant contract upon the contracting parties' successful negotiations and mutual consent and approval by the City Manager.
- 5. PROTECTION OF PROPERTY.** The successful Contractor will at all times guard against damage to or loss of property belonging to the City of Miami Beach. It is the responsibility of the successful Contractor to replace or repair any property lost or damaged by any of its employees. The City of Miami Beach may withhold payment or make such deductions as it might deem necessary to ensure reimbursement for loss or damage to property through negligence of the successful Contractor, its employees, or agents.
- 6. LICENSES, PERMITS, AND FEES.** The Contractor shall obtain and pay for all licenses, permits, and inspection fees required for this project and shall comply with all laws, ordinances, regulations, and building code requirements applicable to the work contemplated herein. Damages, penalties, and or fines imposed on the City or the Contractor for failure to obtain required licenses, permits, or fines shall be borne by the Contractor.
- 7. EXAMINATION OF SITE RECOMMENDED.** Prior to submitting its offer, the Contractor should visit the site of the proposed locations and become familiar with any conditions that may in any manner affect the work to be done or the equipment, materials, or labor required. The Contractor is also advised to examine the specifications carefully and become thoroughly aware of all conditions and requirements that may in any manner affect the work to be performed under the Contract. No additional allowances will be made because of a lack of knowledge of these conditions.
- 8. PACKING SLIP/DELIVERY TICKET TO ACCOMPANY ITEMS DURING DELIVERY.** The Successful Bidder must enclose a complete packing slip or delivery ticket with any items to be delivered in conjunction with this bid solicitation. The packing slip/delivery ticket must be

attached to the shipping carton(s) and must be made available to the designated Contract Administrator during delivery/pickup. The packing slip or delivery ticket must include, at a minimum, the following information: purchase order number, date of order, a complete listing of items being delivered/picked up and back-order quantities and estimated delivery of back-orders, if applicable.

- 9. MATERIALS MUST BE NEW AND WARRANTED AGAINST DEFECTS.** The Bidder hereby acknowledges and agrees that all materials/products, except where recycled content is specifically requested, supplied by the Bidder in conjunction with this Bid must be new, warranted for their merchantability, and fit for a particular purpose. In the event any of the materials/products supplied to the City by the Bidder are found to be defective or do not conform to specifications, the City reserves the right to cancel the order and return such materials/products to the Bidder to replace the materials/products at the Bidder's expense. After returned items have been shipped, the bidder must replace the materials/products within 5 business days.
- 10. DELIVERY.** A specific schedule of deliveries by priority will be given to the vendor upon award. All deliveries must be made in accordance with good commercial practice and all required delivery timeframes must be adhered to by the vendor(s); except in such cases where the delivery will be delayed due to acts of nature, strikes, or other causes beyond the control of the vendor. In these cases, the vendor must notify the City of the delays in advance of the original delivery date so that a revised delivery schedule can be appropriately considered by the City.

10.1 DELIVERY REQUIREMENTS. Bidders must indicate on their response the number of calendar days required to complete the delivery of a complete order.

Delays – date of delivery may be extended for a specific period of time when the delay is the result of a natural disaster, war, civil commotion, strike or any other condition beyond the control of the Successful Bidder provided that written notice (via email) and verbal notice (via the telephone) is provided to the Contract Administrator immediately upon knowledge of the delay. The written and verbal notice must include the estimated delivery time and the reason for the delay. Written approval of the delay must be provided by the Contract Administrator to the Successful Bidder.

- 11. SHIPPING TERMS: F.O.B. DESTINATION.** Prices must include freight to City's premises to include inside delivery and must be F.O.B. Destination. Vendor must hold title to the goods until such time as they are delivered, installed and accepted by an authorized City representative.
- 12. DAMAGED GOODS DURING SHIPMENT.** The vendor must be responsible for filing, processing, and collecting all damage claims against the shipper.
- 13. MANUALS.** The vendor must supply the City with a minimum of three (3) operations, parts, and repair manuals which identify the component parts, and which describe the appropriate process for repairing the equipment purchased by the City in conjunction with this solicitation. The manuals must be supplied prior to, or upon, delivery of the equipment. Final payment must be withheld until such time as these manuals are received by the City.

APPENDIX B

MIAMI BEACH

Cost Proposal Form

2025-012-DF
MIAMI BEACH CONVENTION CENTER
(MBCC) PORTABLE FOOD
CONCESSION CARTS

PROCUREMENT DEPARTMENT
1755 Meridian Avenue, 3rd Floor
Miami Beach, Florida 33139

APPENDIX B COST PROPOSAL FORM

Failure to submit Appendix B, Cost Proposal Form, in its entirety by the deadline established for the receipt of proposals, will result in the Proposal being deemed non-responsive and being rejected.

Bidder affirms that the prices stated on the cost proposal form below represent the entire cost of the items in full accordance with the requirements of this RFP, inclusive of its terms, conditions, specifications, and other requirements stated herein, and that no claim will be made on account of any increase in wage scales, material prices, delivery delays, taxes, insurance, cost indexes or any other unless a cost escalation provision is allowed herein and has been exercised by the City Manager in advance. The Cost Proposal Form (**Appendix B**) shall be completed in its entirety. All corrections on the Cost Proposal Form (**Appendix B**) shall be initialed.

Item	Description	Quantity	U / M	Unit Cost	Total (Quantity_X_Unit_Cost)
1	Multi Use Front Food Cart	4	EA	\$	\$
2	Grill Front Food Cart	2	EA	\$	\$
3	Support Food Cart	6	EA	\$	\$
GRAND TOTAL (Items 1-3) ¹ :					\$

¹ The Grand Total shall be utilized to allocate Cost Points in the Evaluation of Proposals.

APPENDIX C

MIAMI BEACH

Insurance Requirements

2025-012-DF
MIAMI BEACH CONVENTION CENTER
(MBCC) PORTABLE FOOD CONCESSION
CARTS

PROCUREMENT DEPARTMENT
1755 Meridian Avenue, 3rd Floor
Miami Beach, Florida 33139

TYPE 2 - GOODS, SERVICES & MAINTENANCE INSURANCE REQUIREMENTS

The vendor shall maintain the below required insurance in effect prior to awarding the contract and for the duration of the contract. The maintenance of proper insurance coverage is a material element of the contract and failure to maintain or renew coverage may be treated as a material breach of the contract, which could result in withholding of payments or termination of the contract.

- A. Worker's Compensation Insurance for all employees of the vendor as required by Florida Statute 440, and Employer Liability Insurance for bodily injury or disease. Should the Vendor be exempt from this Statute, the Vendor and each employee shall hold the City harmless from any injury incurred during performance of the Contract. The exempt Vendor shall also submit (i) a written statement detailing the number of employees and that they are not required to carry Workers' Compensation insurance and do not anticipate hiring any additional employees during the term of this contract or (ii) a copy of a Certificate of Exemption.
- B. Commercial General Liability Insurance on an occurrence basis, including products and completed operations, property damage, bodily injury and personal & advertising injury with limits no less than \$1,000,000 per occurrence, and \$2,000,000 general aggregate.
- C. Automobile Liability Insurance covering any automobile, if vendor has no owned automobiles, then coverage for hired and non-owned automobiles, with limit no less than \$1,000,000 combined per accident for bodily injury and property damage.

Additional Insured - City of Miami Beach must be included by endorsement as an additional insured with respect to all liability policies (except Professional Liability and Workers' Compensation) arising out of work or operations performed on behalf of the Vendor including materials, parts, or equipment furnished in connection with such work or operations and automobiles owned, leased, hired or borrowed in the form of an endorsement to the Vendor's insurance.

Notice of Cancellation - Each insurance policy required above shall provide that coverage shall not be cancelled, except with notice to the City of Miami Beach c/o EXIGIS Insurance Compliance Services.

Waiver of Subrogation – Vendor agrees to obtain any endorsement that may be necessary to affect the waiver of subrogation on the coverages required. However, this provision applies regardless of whether the City has received a waiver of subrogation endorsement from the insurer.

Acceptability of Insurers – Insurance must be placed with insurers with a current A.M. Best rating of A:VII or higher. If not rated, exceptions may be made for members of the Florida Insurance Funds (i.e. FWCIGA, FAJUA). Carriers may also be considered if they are licensed and authorized to do insurance business in the State of Florida.

Verification of Coverage – Vendor shall furnish the City with original certificates and amendatory endorsements, or copies of the applicable insurance language, effecting coverage required by this contract. All certificates and endorsements are to be received and approved by the City before work commences. However, failure to obtain the required documents prior to the work beginning shall not waive the Vendor's obligation to provide them. The City reserves the right to require complete, certified copies of all required insurance policies, including endorsements, required by these specifications, at any time.

CERTIFICATE HOLDER MUST READ:

City of Miami Beach
c/o Exigis Insurance Compliance Services
P.O. Box 947 Murrieta, CA 92564

Kindly submit all certificates of insurance, endorsements, exemption letters to our servicing agent, EXIGIS, at:

Certificates-miamibeach@riskworks.com

Special Risks or Circumstances - The City of Miami Beach reserves the right to modify these requirements, including limits, based on the nature of the risk, prior experience, insurer, coverage, or other special circumstances.

Compliance with the foregoing requirements shall not relieve the vendor of his liability and obligation under this section or under any other section of this agreement.

DRAFT

APPENDIX D

MIAMI BEACH

Pictures of Existing Equipment

2025-012-DF
MIAMI BEACH CONVENTION CENTER
(MBCC) PORTABLE FOOD CONCESSION
CARTS

PROCUREMENT DEPARTMENT
1755 Meridian Avenue, 3rd Floor
Miami Beach, Florida 33139







MENU	
CHEESE PIZZA	\$12
PEPPERONI PIZZA	\$12
BIG CHICKEN PIZZA	\$12
VEGGIE PIZZA	\$12
CHICKEN CAESAR SALAD	\$15
CAESAR SALAD	\$13
SANDWICH	\$15
Turkey Club w/ Ham	
ASSORTED SODA	\$3
DASANI WATER	\$3
SMART WATER	\$4
FERRER	\$4

Pizza

Exit East Lobby





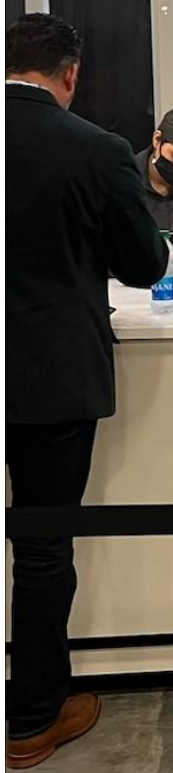
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MENU	
CUBAN SANDWICH	\$ 9.99
MEDIANOCHE	\$ 10.99
PICNO PRESS	\$ 10.99
PIRRI CON PLATOS	\$ 15.99
All sandwiches served with Plantain Chips	
RICE AND PORK BOWL	\$ 9.99
SAFETY PLANTAIN	\$ 5.99
YUCA RELLENDA	\$ 4.99
PAPA RELLENDA	\$ 4.99
PLANTAIN CHIPS	\$ 2.99
BEVERAGES	
ASSORTED SODA	\$ 3.99
DASANI WATER	\$ 3.99
PERIER	\$ 4.99

Cuban

East Lobby Exit



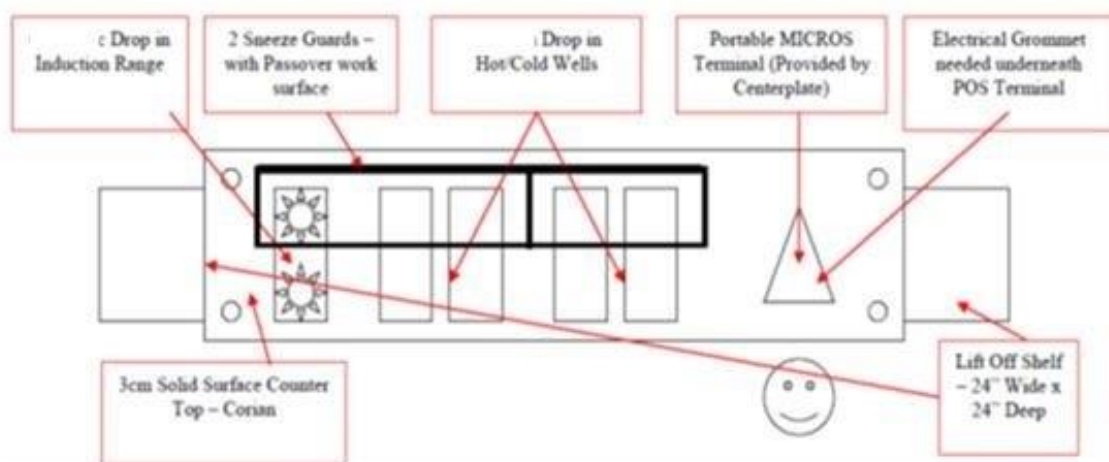
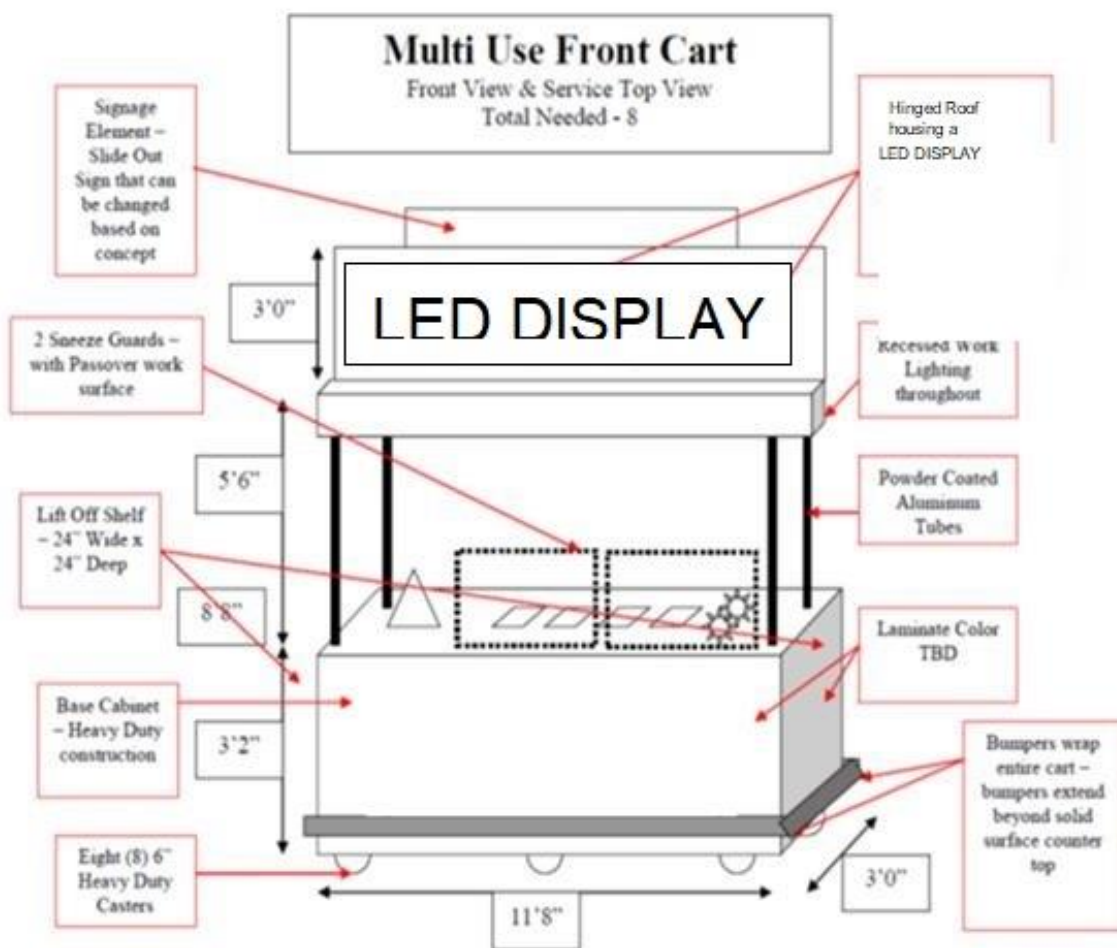
APPENDIX E

MIAMI BEACH

Equipment Diagrams

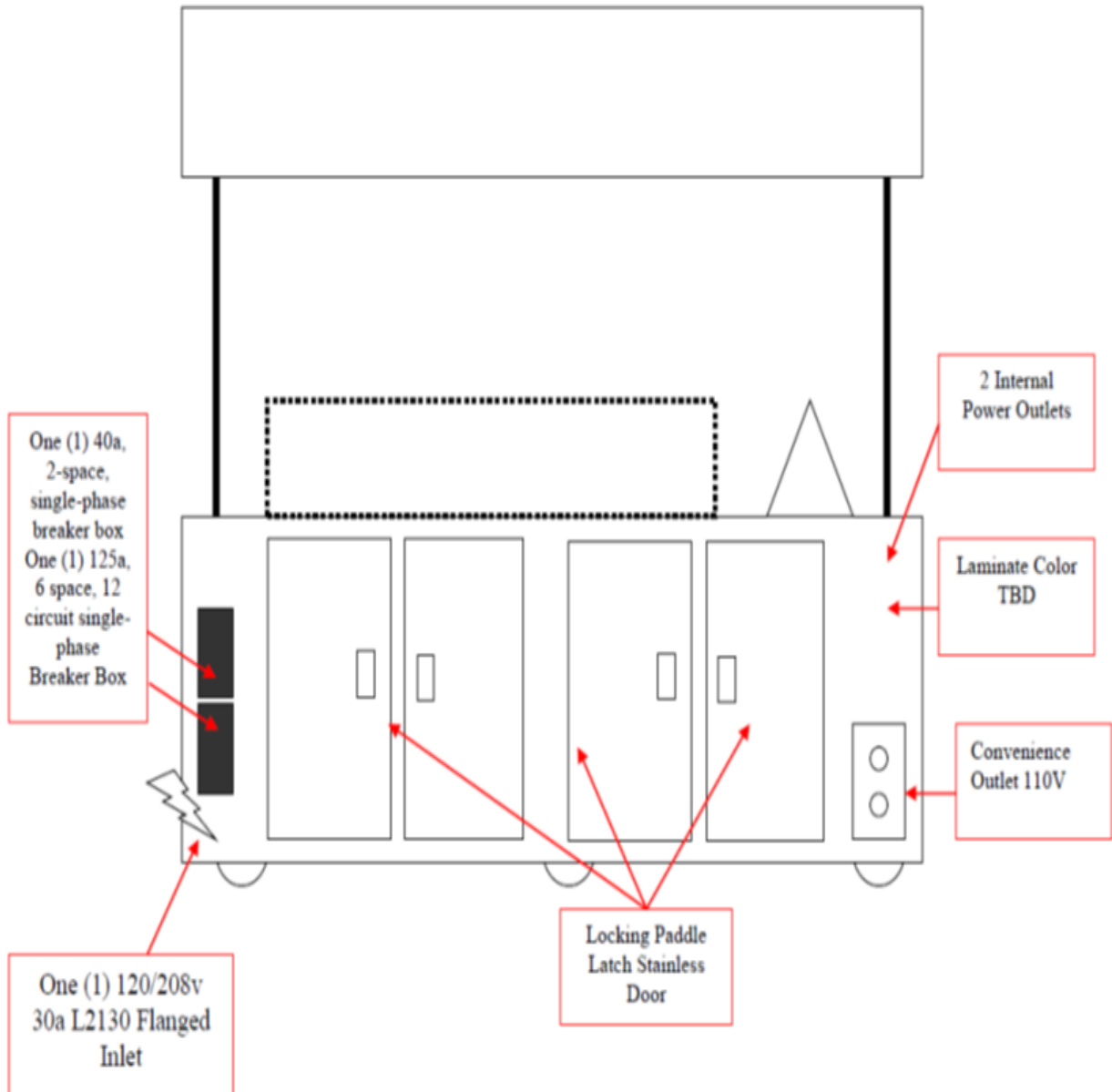
2025-012-DF
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CARTS

PROCUREMENT DEPARTMENT
1755 Meridian Avenue, 3rd Floor
Miami Beach, Florida 33139



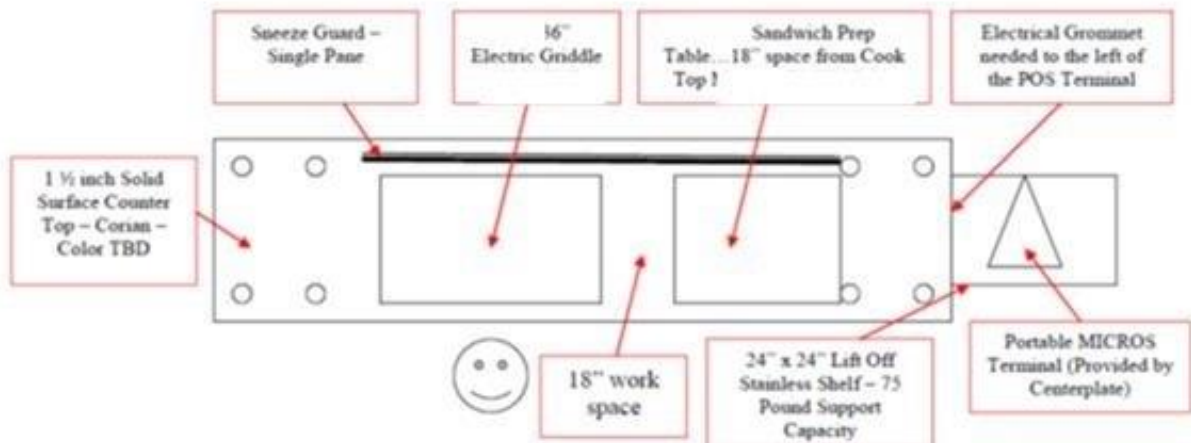
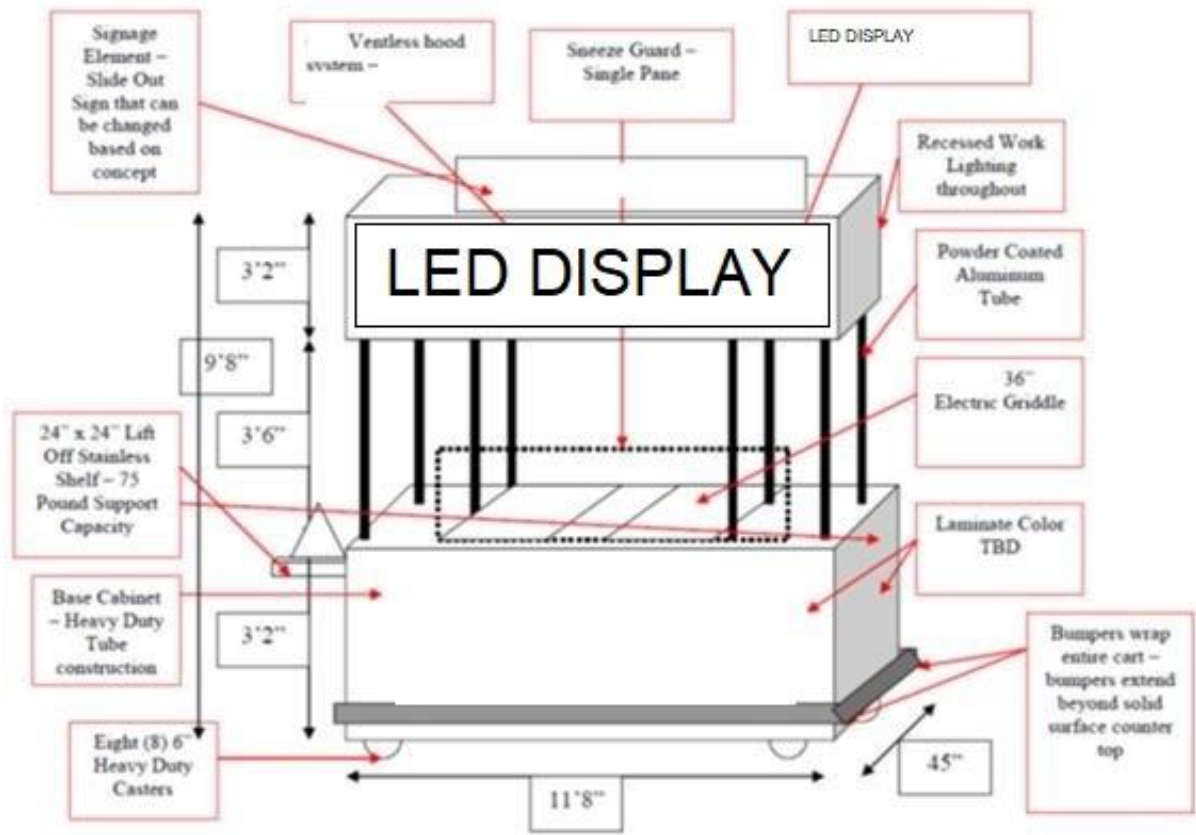
Multi Use Front Cart

Rear View
Total Needed - 8



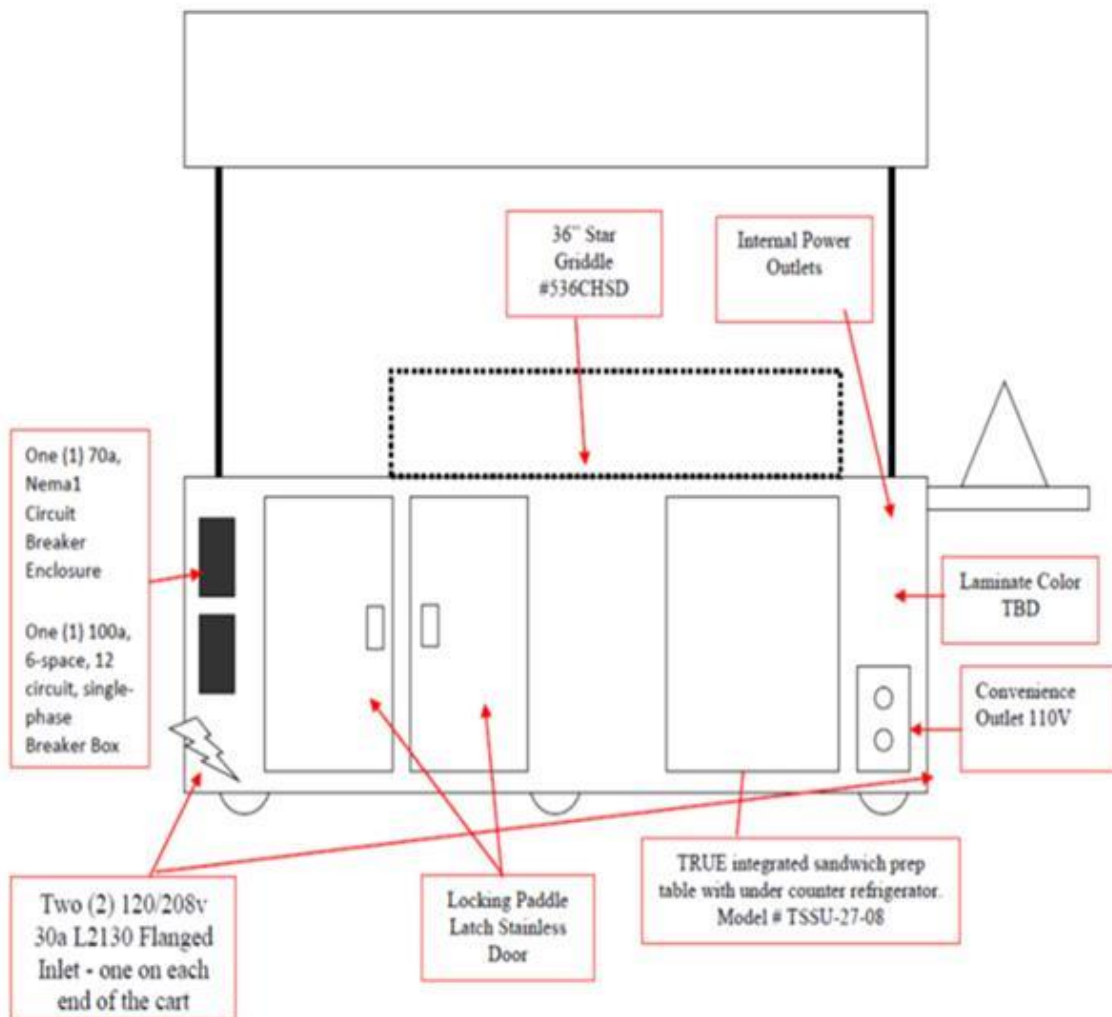
Grill Cart - Front

Front View & Service Top View
Total Needed - 2



Grill Front Cart

Rear View
Total Needed – 2



Support Cart – V2

Front, Rear, & Side View

Total Needed – 10

