

# TEXAS A&M UNIVERSITY

VENDOR

College Station, TX 77843-1477

## PURCHASE ORDER

Order Date:  
03/13/2017

Page: 01

INCLUDE P.O. NUMBER ON ALL  
CORRESPONDENCE AND PACKAGES

P700072

VENDOR GUARANTEES MERCHANDISE  
DELIVERED ON THIS ORDER WILL MEET  
OR EXCEED SPECIFICATIONS IN THE BID  
INVITATION.

ALL TERMS AND CONDITIONS SET  
FORTH IN THE BID INVITATION BECOME  
A PART OF THIS ORDER.

### Vendor:

T0000257740  
FOUR SEASONS HOTEL DOHA  
PO BOX 24665  
THE COMICH  
DOHA  
QATAR

### Invoice To:

TEXAS A&M UNIVERSITY  
TEXAS A&M UNIVERSITY @ QATAR  
C/O QATAR FOUNDATION  
EDUCATION CITY  
P. O. BOX 23874  
DOHA 00000

### Ship To:

TEXAS A&M UNIVERSITY  
TEXAS A&M UNIVERSITY @ QATAR  
C/O QATAR FOUNDATION  
EDUCATION CITY  
P. O. BOX 23874  
DOHA 00000

ANY EXCEPTIONS TO PRICING OR DESCRIPTION CONTAINED HEREIN MUST BE  
APPROVED BY THE TEXAS A&M DEPARTMENT OF PROCUREMENT SERVICES **PRIOR**  
TO SHIPPING.

PLEASE NOTE: IF YOUR INVOICE IS NOT ADDRESSED AS INSTRUCTED  
PAYMENT WILL BE DELAYED.

ITEM	DESCRIPTION	QUANTITY	UOM	UNIT PRICE	EXTENDED PRICE
	USER REF: 000000-JM  DEPARTMENT CONTACT: CAROL NADER *****  PLEASE EMAIL INVOICES TO: PURCHASING@QATAR.TAMU.EDU  PAYMENT TERMS: 100% NET 30 UPON RECEIPT OF GOODS OR INVOICE WHICHEVER IS LATER				
1	Catering for Senior Luncheon 170.00 QAR Per Pax for 375 Person	375	EA	46.575	17,465.74
2	1 sound system 3 (6 Speaker + Stand, 2 mics + stands and makie mixer)  Other requirements: Time: 11:30-3:30pm No of people: 375 pax - Final number to be confirmed by May 1, 2017) F&B: attached customized menu Setup requirements: *round tables of 10 *4 (W) x 6(L) meter stage *Podium *Podium microphone *Table on stage for awards *We will need a space to display around 30 p posters on easels (students projects)	1	LOT	547.960	547.96
				TOTAL	18,013.70
PAW	VENDOR REF: GERMIN ABDEL-MOATI				

FOB: NOT SPECIFIED

Terms:

N 30

Texas A&M University cannot accept collect freight shipments.

FAILURE TO DELIVER - If the vendor fails to deliver these supplies by the promised delivery date or a reasonable time thereafter, without giving acceptable reasons for delay, or if supplies are rejected for failure to meet specifications, the State reserves the right to purchase specified supplies elsewhere, and charge the increase in price and cost of handling, if any, to the vendor. No substitutions or cancellations permitted without prior approval of the Texas A&M Department of Procurement Services.

The State of Texas is exempt from all Federal Excise Taxes.

STATE AND CITY SALES TAX EXEMPTION CERTIFICATE: The undersigned claims an exemption from taxes under Chapter 20, Title 122A, Revised Civil Statutes of Texas, for purchase of tangible personal property described in this numbered order, purchased from contractor and/or shipper listed above, as this property is being secured for the exclusive use of the State of Texas.

IN ACCORDANCE WITH YOUR BID, SUPPLIES/EQUIPMENT MUST  
BE PLACED IN THE DEPARTMENT RECEIVING ROOM BY:

This Order is not valid unless signed by the Purchasing Agent.

05/03/2017

*Patty Winkler*  
Purchasing Agent for  
TEXAS A&M UNIVERSITY  
Phone: 979-845-4570



QUOTE NO. 1

65,750.00 QAR / 3.65

\$ 18,013.70

Page 1 of 1

Catering: Aashana Singh

## Banquet Check

BEO#: 24448

Group Name: Texas A&M University	Site Contact: Ms Carol Nader
Post As: Texas A&M University	

Day/Date	Time	Function	Room	Gtd
Wed, May 03, 2017	8:00 AM	Set up	Al Mirqab Ballroom	
Wed, May 03, 2017	11:30 AM	Meeting	Al Mirqab Ballroom	375
Wed, May 03, 2017	1:00 PM	Lunch	Al Mirqab Pre-function	375

NO.	FOOD	PRICE	SUBTOTAL	TOTAL
375	Lunch Buffet Menu	170.00	63,750.00	
375	FS Beverage Package	0.00	0.00	
TOTAL FOOD			63,750.00	
				QAR 63,750.00
NO.	MISCELLANEOUS	PRICE	SUBTOTAL	TOTAL
1	Sound System 3 (6 speakers + stands, 2 mics + stands, mackie mixer)	2,000.00	2,000.00	
TOTAL MISCELLANEOUS			2,000.00	
				QAR 2,000.00

ROOM RENTAL	PRICE	SUBTOTAL	TOTAL
TOTAL		0.00	
			QAR 0.00

Grand Total: QAR 65,750.00

QAR

Balance Due: QAR 65,750.00

65,750.00 QAR / 3.65

\$ 18,013.70

Page 1 of 1

Client Signature

Date: 02/03/17



**Banquet Event Order**  
**Texas A&M University**

<b>Account:</b> Texas A&M University <b>Post As :</b> Texas A&M University <b>Address:</b> Education City PO Box 5825 Doha, QATAR	<b>Date:</b> Wednesday, 3 May, 2017
	<b>Contact(s):</b> Ms Carol Nader <b>Telephone:</b> 974 4423 0204 <b>Fax:</b> <b>Onsite:</b> Ms Germin Abdel-Moati <b>Telephone:</b> 974.4423.0166
<b>Deposit Received:</b>	<b>Booked by:</b> Aashana Singh <b>Catering :</b> Aashana Singh <b>Conf. Services:</b>

Date	Time	Room	Event	Set Up	GTD	SET	Rental
03/05/2017	8:00 AM - 11:30 AM	Al Mirqab Ballroom	Set up				
03/05/2017	11:30 AM - 3:30 PM	Al Mirqab Ballroom	Meeting	Crescent/Open	375	0	
03/05/2017	1:00 PM - 2:00 PM	Al Mirqab Pre-function	Lunch	Buffet	375	375	

Menu	Setup
<b>Al Mirqab Pre-function</b> Service: 1:00 PM <b>Lunch Buffet Menu</b> <b>SALAD ITEMS &amp; COLD STARTERS</b> <i>Minced chicken salad with glass noodle, spring onion, mint</i> <i>Cherry tomatoes, bocconcine, pine seeds, olives and Rocca</i> <i>Smoked salmon and white bean salad, cherry tomato</i> <i>Hummus</i> <i>Fattoush</i> <i>Vine Leaves</i> <i>Sir dried beef with rock melon</i>  <i>Chef salad, tomato &amp; cucumber</i> <i>Capsicum (3 colors)</i> <i>Calamari salad</i> <i>Greek salad</i> <i>Coleslaw salad</i> <i>Mexican three beans salad</i>  <b>LETTUCE</b> <i>Romaine, Lolo rosso, Frisee, Butter lettuce</i>  <b>DRESSING</b> <i>Cocktail, French, Caesar, vinaigrette and balsamico</i>	<b>Al Mirqab Ballroom</b> Event: 11:30 AM to 3:30 PM 38 Rounds with 10 chairs on each to be arranged facing the stage 7.2 m X 3.66m X 40 cm in built carpeted stage with skirting and steps on the sides to be placed between the two service doors Podium to be placed on the stage Table for awards to be placed on the stage Corporate off white table cloth and chair covers to be used Notepads, pencils and bottled water to be placed for each guests <b>Al Mirqab Pre-function</b> Event: 1:00 PM to 2:00 PM Lunch Buffet to be arranged Guests to display students projects on easel stand in the Foyer <b>Audio Visual</b> <b>Al Mirqab Ballroom</b> Event: 11:30 AM to 3:30 PM 1 Sound System 3 (6 speakers + stands, 2 mics + stands, mackie mixer) @ QAR2,000.00 each <b>Entertainment &amp; Decoration</b> <b>Miscellaneous</b> Guest must go through and reconfirm all BEO and BEC details directly with the Banquet Manager 48 hours prior to the event date. ~~~~ Banquets and Security representative to be present at the venue to

BEO No.: 24,448

The guaranteed number of attendees must be communicated to the Catering Office at the hotel no less than five (5) full working days prior to the event date.

Signatures:

Ms Carol Nader

FS Hotel Doha/ Catering Sales Manager

Director of Catering

Date

Date

Date



**FOUR SEASONS**  
HOTEL  
DOHA

BEO No.: 24,448

Page: 2 of 3

Print Date: 02/03/17

**Banquet Event Order**  
**Texas A&M University**

<b>Account:</b> Texas A&M University <b>Post As :</b> Texas A&M University <b>Address:</b> Education City PO Box 5825 Doha, QATAR	<b>Date:</b> Wednesday, 3 May, 2017 <b>Contact(s):</b> Ms Carol Nader <b>Telephone:</b> 974 4423 0204 <b>Fax:</b> <b>Onsite:</b> Ms Germin Abdel-Moati <b>Telephone:</b> 974.4423.0166					
<b>Deposit Received:</b>	<b>Booked by:</b> Aashana Singh <b>Catering :</b> Aashana Singh <b>Conf. Services:</b>					
<table border="1"> <thead> <tr> <th>Menu</th> </tr> </thead> <tbody> <tr> <td> <p><i>ORIENTAL MEZZEH</i>            Meat Kebbeh            Cheese Roll            Spinach Fatayer</p> <p><i>FROM OUR BAKERY</i>            Arabic breads, assorted rolls and loaves</p> <p><i>MAIN COURSE</i>            Grilled Hamour Fish with capers, black olives and roasted almonds            Beef stroganoff, cornichon, pommery mustard            Flat roasted red harissa chicken, preserved lemon            Lebanese mixed grill (Shish ta'wook, Turkish lamb kofta)            Chicken Biryani, cucumber riatta            Spinach ricotta and sundried tomato lasagna            Herb roasted potato            Steamed white rice            Alfredo Penne</p> <p><i>SHAWARMA STATION</i>            Chicken shawarma, saj bread, garlic sauce            Tomato, onion, pickle</p> <p><i>DESSERTS</i>            Traditional cheesecake            Vanilla Panacotta            Crème Caramel            Tiramisu            Assorted Fresh Cut Fruits            Pecan Pie            Mouhalabiya            Om Ali</p> </td> </tr> </tbody> </table>	Menu	<p><i>ORIENTAL MEZZEH</i>            Meat Kebbeh            Cheese Roll            Spinach Fatayer</p> <p><i>FROM OUR BAKERY</i>            Arabic breads, assorted rolls and loaves</p> <p><i>MAIN COURSE</i>            Grilled Hamour Fish with capers, black olives and roasted almonds            Beef stroganoff, cornichon, pommery mustard            Flat roasted red harissa chicken, preserved lemon            Lebanese mixed grill (Shish ta'wook, Turkish lamb kofta)            Chicken Biryani, cucumber riatta            Spinach ricotta and sundried tomato lasagna            Herb roasted potato            Steamed white rice            Alfredo Penne</p> <p><i>SHAWARMA STATION</i>            Chicken shawarma, saj bread, garlic sauce            Tomato, onion, pickle</p> <p><i>DESSERTS</i>            Traditional cheesecake            Vanilla Panacotta            Crème Caramel            Tiramisu            Assorted Fresh Cut Fruits            Pecan Pie            Mouhalabiya            Om Ali</p>	<p>ensure vendors will perform their work safely by following the requirements of the legislated state standards, hotel safety rules and the contractors own health and safety program without damaging hotel property. Liability form to be signed by both vendor and FSHD representative.</p> <table border="1"> <thead> <tr> <th>Billing</th> </tr> </thead> <tbody> <tr> <td>           Final charges will be based on the guaranteed number of attendees (or the number of persons for which the catered portion of the Event was originally booked, if no guaranteed number is provided) or the total number served, whichever is greater.         </td> </tr> <tr> <td> <p>Paymaster No:</p> </td> </tr> </tbody> </table>	Billing	Final charges will be based on the guaranteed number of attendees (or the number of persons for which the catered portion of the Event was originally booked, if no guaranteed number is provided) or the total number served, whichever is greater.	<p>Paymaster No:</p>
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BEO No.: 24,448

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Signatures:

Ms Carol Nader

FS Hotel Doha/ Catering Sales Manager

Director of Catering

Date

Date

Date



BEO No.: 24,448  
Page: 3 of 3  
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<b>Deposit Received:</b>	<b>Booked by:</b> Aashana Singh <b>Catering :</b> Aashana Singh <b>Conf. Services:</b>
<div style="text-align: center;"><b>Menu</b></div> <p>375 guest(s) at QAR170.00 per person</p> <div style="text-align: center;"><b>Beverage</b></div> <p>Al Mirqab Pre-function <span style="float: right;">Service: 1:00 PM</span></p> <p style="text-align: center;"><i>FS Beverage Package</i></p> <p style="text-align: center;"><i>Soft drinks</i></p> <p style="text-align: center;"><i>Mineral water</i></p> <p>Beverage package included in the menu price</p>	

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