



Games Organizing Committee

SOL2023 Pacific Games

CATERING Services



Games Organizing Committee
National Hosting Authority
Sea King Building
HCC-Round about
Honiara
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TYPE OF CATERING SERVICES

- 1 Master Catering Services
- 2 Village Catering Services
- 3 Venue Catering Services
- 4 Operational Centres
- 5 Spectator Public Spaces
- 6 VIPs

ATHLETE VILLAGES		KITCHEN LOCATION
1	St. Joseph Tenaru School	St. Joseph Tenaru School
2	Don Bosco Technical Institute	Don Bosco Technical Institute
3	King George VI	King George VI
4	SINU Panatina	SINU Panatina
5	SINU Kukum	SINU Kukum
6	St. Nicholas College	St. Nicholas College

SPORT VENUES, OPERATIONAL CENTERS		KITCHEN LOCATION
1	DC Park	Don Bosco
2	Maranatha Hall	Maranatha Hall (Delivery)
3	SIFF Acedemy	SIFF Acedemy
4	Hockey	King George VI
5	Warm Up Track	
6	Friendship Hall	Sports City
7	Aquatic Complex	
8	National Stadium	
9	National Tennis Center	Honiara Golf Club (Delivery)
10	Honiara Golf Course	
11	Logistic Center	Multi-Purpose HCC
12	Lawson Tama	
13	Multi-Purpose HCC	AJ Mall
14	Workforce Center	
15	Main Operation Center	MOC
16	Transportation Center	SINU Ranadi

Catering Requirements and Expected Meals

Clients	Expected Meals	Meal Type
1 Athlete and Officials	200,000	Breakfast/Lunch/Dinner
2 Workforce & 3rd Party Contracts	155,000	Lunch & Dinner
3 Spectator Public Space	200,000	Breakfast/Lunch/Dinner
4 VIPs	20,000	Lunch & Dinner
Catering Service expected to delivered		575,000

Catering Processes

- GOC appoints Caterers based on tender outcomes.
- Master Caterer will provide Lunch and Dinner for Athletes, team Officials and Technical Officials.
- Six (6) Caterers will then provide breakfast for Athletes in the six villages.
- Eight (8) Caterers will provide Lunch and Dinner for all Workforce include Third Party Contractors.
- Spaces will be provided for at all Sport Venues for Vendors to sell their food and drinks for Public Spectators.

Product Selection

- GOC encourages Caterers to locally source foods.
- GOC accept all local food - root crops, vegetables, fruits, sea foods are salable except for meat products.
- GOC sets the menu and negotiate the prices of all menu it will purchase through the Caterers.
- GOC will determine what the Vendors needs to provide in terms of infrastructure (ie Cooking Areas/Tables/Serving items etc).
- GOC will ensure all Caterers must adhere to strict food safety standards and regulations.