

## SPECIFICAȚII TEHNICE

- pentru achiziția de **Servicii hoteliere si servicii de restaurant** – bufet suedez pentru componentii delegatiei din Canada - prestate in localitatea Bucuresti (ROMANIA), astfel:

Hotel de 4\* in Bucuresti (ROMANIA), pentru perioada 02.11.2025 – 09.11.2025 la o distanta de maxim 6 km (calculul se face cu programul Google Maps, pe traseu rutier - cel mai scurt drum, de la hotel la stadionul de antrenament) fata de **stadionul "Ghencea", adresa (Bulevardul Ghencea, nr. 45, Sector 6, Bucuresti, Romania)**, stadion pe care se va antrena echipa nationala de rugby in XV masculin seniori a **Canadei** in vederea participarii la turneul international „World Rugby November Test Games – 2025”. Pentru buna desfasurarea a actiunii echipei nationale si pentru evitarea traficului, echipa trebuie sa fie cazata in proximitatea stadionului. Prin evitarea traficului si cazarea echipei la cea mai mica distanta posibila fata de baza de antrenament se castiga timp pretios pentru refacerea si recuperarea sportivilor.

Federatia Romana de Rugby are in vedere asigurarea serviciilor necesare de cazare si masa pentru delegatia echipei oaspete, aceste servicii fac parte din procesul de pregatire si organizare a evenimentului sportiv, in conformitate cu cerintele si standardele stabilite pentru meciurile test internationale.

**Cazare si masa in perioada 02.11.2025 – 09.11.2024 pentru delegatia din CANADA participante la actiunea "World Rugby November Test Games – 2025".**

• **Intrare - in data de 02.11.2025 (cu pranzul)**

• **iesire - in data de 09.11.2025 (mic dejun)**

Nr. crt	Denumire acțiune si perioada	Locație	Servicii	Numar de locuri cazare si masa	Caracteristici-conditii cazare,grad de confort/conditii de servirea mesei
1	<b>Participare la competitie internationala: World Rugby November Test Games – 2025</b>	Bucuresti (ROMANIA)	Cazare si masa	38 de persoane	Hotel 4* servirea mesei se va face sub forma de bufet suedez.

1.1.	<b>Participare la competitie internationala :  Wold Rugby November  Test Games – 2025</b>	Bucuresti (ROMANIA)	<b>Cazare</b>	30 persoane x 7 nopti in 15 camere duble  8 persoane x 7 nopti in 8 camere single  *Mentionez ca structura camerelor si/sau nr. de persoane se pot modifica, iar facturarea se face in functie de pontajul dat de managerul echipei. (poate varia cu aproximativ +- 2 camere)	<b>1. 38 locuri vor fi în același Hotel</b> <ul style="list-style-type: none"> <li>• 30 locuri în camere twin.</li> <li>• 8 locuri in camera single.</li> <li>• Confort: Hotel 4*.</li> </ul> <b>2. Dotare standard pentru camere duble:</b> <ul style="list-style-type: none"> <li>• camere cu 2 paturi (nu se acceptă pat matrimonial pentru cele 30 de locuri in camera twin);</li> <li>• grup sanitar propriu;</li> <li>• televizor;</li> <li>• sistem de climatizare al camerei (cald – rece)</li> <li>• Wi-fi gratuit</li> </ul> <b>3. Dotare standard pentru camere single:</b> <ul style="list-style-type: none"> <li>• pat matrimonial;</li> <li>• grup sanitar propriu</li> <li>• televizor;</li> <li>• sistem de climatizare al camerei (cald – rece)</li> <li>• Wi-fi gratuit</li> </ul> 4. Asigurarea în camere a curățeniei și a dezinfectării grupurilor sanitare zilnic. 5. Schimbarea prosoapelor zilnică și a lenjeriei la minim 2 zile. 6. Program de apă caldă, rece, nonstop. 7. Camerele să nu prezinte igrasie sau urme de deteriorare.  8.1. Masa se va servi sub forma de bufet suedez. 8.2. Meniu anexat. 8.3. Masa/zi/persoana nu trebuie sa depaseasca 150 lei/pers cu TVA, conform meniu. 8.4. Capacitatea restaurantului, minim 50 locuri. 8.5. Dotare cu sistem de climatizare; 8.6. Respectarea orelor de masa solicitate de managerul echipei. 9. Loc de parcare pentru doua masini (serviciu gratuit).  10. Sala de sedinte cu capacitate minima de 50 de persoane, cu videoproiector si ecran de proiectie, sistem de climatizare (cald – rece), flipchart uri (2 bucati), mape (hartie si markere) si scaune pliabile (sau fixe, acolo unde nu exista) si 3-4 mese. 10.1. Asigurarea curateniei la maxim 2 zile.  11. Sala de video analiza cu capacitate minima de 20 de persoane, cu videoproiector si ecran de proiectie, sistem de climatizare (cald – rece), flipchart uri (0 bucata), mape (hartie si markere) si scaune pliabile (sau fixe, acolo unde nu exista) si 5-7 mese. 10.1. Asigurarea curateniei la maxim 2 zile.  <b>Salile vor fi disponibile si puse la dispozitie grupului pe toata perioada sederii.</b>  <b>*Factura se face in functie de pontajul dat de managerul echipei.</b>
			<b>Masa</b>	38 persoane – full bord (conform meniu)	
			<b>Sala de sedinte</b>	Capacitate minim 50 de locuri	
			<b>Sala de video analiza</b>	Capacitate de minim 20 de persoane.	

ASIGURAREA SERVICIILOR :

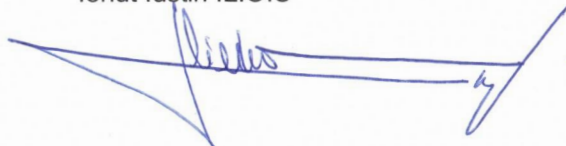
SERVICII DE CAZARE SI DE SERVIRE A MESEI

Cazarea se va face în camere twin și single, iar sala de mese trebuie sa aiba minim 50 locuri, cu respectarea condițiilor minimale prevăzute de Hotărârea Guvernului nr. 237/2001 pentru aprobarea Normelor cu privire la accesul, evidența și protecția turiștilor în structuri de primire turistice, cu modificările și completările ulterioare, H.G.709/2009 privind clasificarea structurilor de primire turistice și reglementarea legala pentru aprobarea Normelor metodologice privind clasificarea structurilor de primire turistice. Unitatile de cazare si servire a mesei trebuie sa detina Certificat de Clasificare eliberat de Ministerul de Resort al fiecărei tari.

Condiții minime obligatorii:

- Asigurarea apei calde și reci non-stop;
- Asigurarea incalzirii corespunzatoare a spatiilor de cazare si de servire a mesei (sistem de climatizare cald – rece);
- Fiecare camera va avea grup sanitar propriu, inclusiv duș;
- Instalațiile sanitare și electrice în stare foarte bună de funcționare;
- Dezinfectarea zilnică a grupurilor sanitare;
- Asigurarea curățeniei zilnice în camere, restaurant si sala de sedinta o data a doua zile;
- Schimbarea lenjeriei la fiecare doua zile;
- Schimbarea prosoapelor in fiecare zi;
- Wi - fi gratuit;
- Spatiile de cazare si de servire a mesei vor fi în bună stare, respectiv: camerele vor fi aerisite, cu pereți fără urme de mucegai, igrasie, umezeală, etc.
- Spațiile de cazare vor îndeplini absolut toate condițiile aferente clasificăției turistice menționate în Certificatul de clasificare a spațiilor de cazare și fișa de încadrare nominală a spațiilor de cazare pe categorii;
  - Sala de conferinte pentru minim 50 de persoane - simultan, cu videoproiector si ecran de proiectie, cu sistem de climatizare cald - rece, flipchart uri (2 bucati), mape (hartie si markere) si scaune pliabile (sau fixe, acolo unde nu exista) si 3-4 mese.
  - Sala de video analiza pentru minim 20 de persoane – simultan, cu videoproiector si ecran de proiectie, cu sistem de climatizare cald – rece, flichart (o bucata), mape (hartie si markere) si saune pliabile sau fixe si 5-7 mese.
  - Facturarea si plata se face in functie de pontajul dat de managerul echipei pentru fiecare serviciu in parte (spre exemplu: Cazare, Masa, Sala de sedinte si sala de video analiza).

MANAGERL HP  
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## Rugby Canada

### Breakfast Day 1

- ✓ Coffee and tea
- ✓ Assorted fruit juices/smoothies (low sugar please-naked smoothie or made it kitchen for example)
- ✓ Milk (some oat milk, almond and low-fat options as well please)
- ✓ Assorted breakfast cereals and granola (cornflakes, muesli, weetbix and granola- can a small serving of porridge also be provided, or ready to make oatmeal)
- ✓ Individual Assorted low fat Greek Yogurts
- ✓ Whole fruit and fruit salad
- ✓ Assorted sliced breads, bagels and muffins Butter, fruit preserves, cream cheese
- ✓ Fried eggs
- ✓ Pork sausage and bacon
- ✓ Pancakes & maple syrup
- ✓ Baked beans

### Lunch Day 1

- ✓ Assorted Buns and Butter
- ✓ Chef's choice soup
- ✓ 2 Salads of the Following (Chef's Choice):
  - Mixed Green w/ 3 Assorted Dressing Caesar with condiments
  - Bean Salad, Broccoli Salad Potato Salad,
  - Cauliflower and broccoli salad
  - Spinach Salad w/ Red Onion, Grape Tomato, Feta Cheese w/ raspberry vinaigrette
  - Cous Cous Salad
- ✓ Whole Fruit: Apples, Oranges, Bananas
- ✓ Coffee, Tea and Assorted Juices
- ✓ Assorted low fat Greek Yogurt, mixed berries and granola

#### Entrées:

- ✓ Sweet Pea Rice
- ✓ Fusilli Pasta w/ Herb Cream Sauce
- ✓ Roasted Chicken w/ Chicken jus
- ✓ Sliced Roast Beef w/ Au Jus
- ✓ Steamed Broccoli, Carrots and Cauliflower

### Dinner Day 1

- ✓ Assorted Buns and Butter Chef's choice soup
- ✓ 2 Salads of the Following (Chef's Choice):
  - Mixed Green w/ 3 Assorted Dressing Caesar with condiments
  - Bean Salad Broccoli Salad Potato Salad
  - Cauliflower and broccoli salad
  - Spinach Salad w/ Red Onion, Grape Tomato, Feta Cheese w/ raspberry vinaigrette
  - Cous Cous Salad
- ✓ Whole Fruit: Apples, Oranges, Bananas
- ✓ Coffee, Tea and Assorted Juices
- ✓ Assorted low fat Greek Yogurt, mixed berries and granola

#### Entrées:

- ✓ Pesto Orzo Pasta

- ✓ Salisbury Steak
- ✓ Herb Roasted Cod w/ Fruit Salsa
- ✓ Roasted Root vegetable.
- ✓ Dessert squares (brownies)

## Breakfast Day 2

- ✓ Coffee and tea
- ✓ Assorted fruit juices/smoothies (low sugar please-naked smoothie or made it kitchen for example)
- ✓ Milk (some oat milk, almond and low-fat options as well please)
- ✓ Assorted breakfast cereals and granola (cereals to be cornflakes, muesli, weetbix and granola- can a small serving of porridge also be provided, or ready to make oatmeal)
- ✓ Individual Assorted low fat Greek Yogurts
- ✓ Whole fruit and fruit salad
- ✓ Assorted sliced breads, bagels and muffins Butter, fruit preserves, cream cheese
- ✓ Fried eggs
- ✓ Pork sausage and bacon
- ✓ Pancakes & maple syrup
- ✓ Baked beans

## Lunch Day 2

- ✓ Assorted Buns and Butter
- ✓ Chef's choice soup
- ✓ 2 Salads of the Following (Chef's Choice):
  - Mixed Green w/ 3 Assorted Dressing Caesar with condiments
  - Bean Salad, Broccoli Salad Potato Salad,
  - Cauliflower and broccoli salad
  - Spinach Salad w/ Red Onion, Grape Tomato, Feta Cheese w/ raspberry vinaigrette
  - Cous Cous Salad
- ✓ Whole Fruit: Apples, Oranges, Bananas
- ✓ Coffee, Tea and Assorted Juices
- ✓ Assorted low fat Greek Yogurt, mixed berries and granola

### Entrées:

- ✓ Vegetable Rice Pilaf
- ✓ Bowtie Pasta tossed in Olive Oil
- ✓ Beef burgers and wholegrain burger buns
- ✓ Pork Kabob w/ Teriyaki
- ✓ Honey Glazed Carrots

## Dinner Day 2

- ✓ Assorted Buns and Butter Chef's choice soup
- ✓ 2 Salads of the Following (Chef's Choice):
  - Mixed Green w/ 3 Assorted Dressing Caesar with condiments
  - Bean Salad Broccoli Salad Potato Salad
  - Cauliflower and broccoli salad
  - Spinach Salad w/ Red Onion, Grape Tomato, Feta Cheese w/ raspberry vinaigrette
  - Cous Cous Salad
- ✓ Whole Fruit: Apples, Oranges, Bananas

- ✓ Coffee, Tea and Assorted Juices
- ✓ Assorted low fat Greek Yogurt, mixed berries and granola

Entrées:

- ✓ Buttermilk Mash Potato
- ✓ Fettuccini w/ Marinara
- ✓ Roast beef and gravy
- ✓ Roasted Citrus Marinated Chicken
- ✓ Steamed mixed Beans and Baby Carrots
- ✓ Dessert (lemon meringue pie)

### Breakfast Day 3

- ✓ Coffee and tea
- ✓ Assorted fruit juices/smoothies (low sugar please-naked smoothie or made it kitchen for example)
- ✓ Milk (some oat milk, almond and low-fat options as well please)
- ✓ Assorted breakfast cereals and granola (cereals to be cornflakes, muesli, weetbix and granola- can a small serving of porridge also be provided, or ready to make oatmeal)
- ✓ Individual Assorted low fat Greek Yogurts
- ✓ Whole fruit and fruit salad
- ✓ Assorted sliced breads, bagels and muffins Butter, fruit preserves, cream cheese
- ✓ Fried eggs
- ✓ Cooked ham and bacon
- ✓ Roasted baby potatoes
- ✓ Herb Roasted Tomatoes and Grilled Mushrooms

### Lunch Day 3

- ✓ Assorted Buns and Butter
- ✓ Chef's choice soup
- ✓ 2 Salads of the Following (Chef's Choice):
  - Mixed Green w/ 3 Assorted Dressing Caesar with condiments
  - Bean Salad, Broccoli Salad Potato Salad,
  - Cauliflower and broccoli salad
  - Spinach Salad w/ Red Onion, Grape Tomato, Feta Cheese w/ raspberry vinaigrette
  - Cous Cous Salad
- ✓ Coffee, Tea and Assorted Juices
- ✓ Assorted low fat Greek Yogurt, mixed berries and granola

Entrées:

- ✓ Spanish Rice
- ✓ Penne Pasta lightly tossed in olive oil and Pesto
- ✓ Baked Basa (white fish) w/ Teriyaki Glaze
- ✓ Turkey chili and basil meatballs
- ✓ Steamed Mixed Vegetable

### Dinner Day 3

- ✓ Assorted Buns and Butter Chef's choice soup
- ✓ 2 Salads of the Following (Chef's Choice):
  - Mixed Green w/ 3 Assorted Dressing Caesar with condiments
  - Bean Salad Broccoli Salad Potato Salad
  - Cauliflower and broccoli salad
  - Spinach Salad w/ Red Onion, Grape Tomato, Feta Cheese w/ raspberry vinaigrette

- Cous Cous Salad
- ✓ Whole Fruit: Apples, Oranges, Bananas
- ✓ Coffee, Tea and Assorted Juices
- ✓ Assorted low fat Greek Yogurt, mixed berries and granola

Entrées:

- ✓ Cajun Roasted Potato Wedge
- ✓ Herb tossed Penne w/ Olive Oil
- ✓ Sweet and sour chicken
- ✓ Salmon w/ Spinach Cream
- ✓ Steamed Broccoli
- ✓ Chef's choice dessert (Tiramisu if possible)

### **Breakfast Day 4 (day before game)**

- ✓ Coffee and tea
- ✓ Assorted fruit juices/smoothies (low sugar please-naked smoothie or made it kitchen for example)
- ✓ Milk (some oat milk, almond and low-fat options as well please)
- ✓ Assorted breakfast cereals and granola (cereals to be cornflakes, muesli, weetbix and granola- can a small serving of porridge also be provided, or ready to make oatmeal)
- ✓ Individual Assorted low fat Greek Yogurts
- ✓ Whole fruit and fruit salad
- ✓ Assorted sliced breads, bagels and muffins Butter, fruit preserves, cream cheese
- ✓ Fried eggs
- ✓ Pork sausage and bacon
- ✓ Roasted baby potatoes
- ✓ Pancakes & maple syrup
- ✓ Baked beans

### **Lunch Day 4 (day before game)**

- ✓ Assorted Buns and Butter
- ✓ Chef's choice soup
- ✓ 2 Salads of the Following (Chef's Choice):
  - Mixed Green w/ 3 Assorted Dressing Caesar with condiments
  - Bean Salad, Broccoli Salad Potato Salad,
  - Cauliflower and broccoli salad
  - Spinach Salad w/ Red Onion, Grape Tomato, Feta Cheese w/ raspberry vinaigrette
  - Cous Cous Salad
- ✓ Whole Fruit: Apples, Oranges, Bananas
- ✓ Coffee, Tea and Assorted Juices
- ✓ Assorted low fat Greek Yogurt, mixed berries and granola

#### **Entrées:**

- ✓ Caramelized Onion Mash Potato
- ✓ Baked Penne w/ Meatball and Rose Sauce
- ✓ Herb Roasted Chicken
- ✓ Maple glazed Ham
- ✓ Steamed Mixed Vegetable

### **Dinner Day 4 (day before game)**

- ✓ Assorted Buns and Butter Chef's choice soup
- ✓ 2 Salads of the Following (Chef's Choice):
  - Mixed Green w/ 3 Assorted Dressing Caesar with condiments
  - Bean Salad Broccoli Salad Potato Salad
  - Cauliflower and broccoli salad
  - Spinach Salad w/ Red Onion, Grape Tomato, Feta Cheese w/ raspberry vinaigrette
  - Cous Cous Salad
- ✓ Whole Fruit: Apples, Oranges, Bananas
- ✓ Coffee, Tea and Assorted Juices
- ✓ Assorted low fat Greek Yogurt, mixed berries and granola

#### **Entrées:**

- ✓ Sour Cream and Green Onion Mash Potato
- ✓ Sliced Roasted Turkey w/ Stuffing and Gravy
- ✓ Spaghetti w/ Meat Sauce
- ✓ Maple Glazed Carrots
- ✓ Dessert apple crumble

### Game Day Breakfast

- ✓ Coffee and tea
- ✓ Assorted fruit juices/smoothies (low sugar please-naked smoothie or made in kitchen for example)
- ✓ Milk (some oat milk, almond and low-fat options as well please)
- ✓ Assorted breakfast cereals and granola (cereals to be cornflakes, muesli, weetbix and granola- can a small serving of porridge also be provided, or ready to make oatmeal)
- ✓ Individual Assorted low fat Greek Yogurts
- ✓ Whole fruit and fruit salad
- ✓ Assorted sliced breads, bagels and muffins Butter, fruit preserves, cream cheese
- ✓ Fried eggs
- ✓ Pork sausage and bacon
- ✓ Roasted baby potatoes
- ✓ Pancakes & maple syrup
- ✓ Baked beans

### ✓ Game Day Pre Game Meal

**Pre Game Meal**

Build your own salad bar (please include variety of beans & Chicken quinoa salad), MYO wraps with variety of low fat fillings- (smoked chicken shavings-tuna fish etc) & variety of at least 3 steamed vegetables (e.g. broccoli, green leafy veg, pumpkin, cauliflower, carrots)

**All lunches & Dinners to include Chefs Soup Choice**

grilled fresh fish fillets \*Variety of breakfast cereals  
\*cornflakes/weetbix/rice crispies/granola  
Mashed potatoes and white rice  
Baked beans  
scrambled & boiled eggs (leave unpeeled)  
Porridge (Small amount)  
variety of breads - wholegrain, wholemeal and white & brown  
(please include peanut butter & jam)  
Pasta Spaghettit and mince meat sauce (most popular if can be  
large quantity, usually goes very fast)  
Chicken Breasts  
White rice  
Grilled Fresh Fish Fillets  
Fresh whole fruit  
Still & Sparkling Water, Tea/Coffee Skimmed Milk, Soy milk &  
Almond Milk & Fresh Orange Juice

Can you please include some pancakes with pregame meal as well?

### **Game Day Dinner after game**

- ✓ Assorted Buns and Butter Chef's choice soup
- ✓ 2 Salads of the Following (Chef's Choice):
  - Mixed Green w/ 3 Assorted Dressing Caesar with condiments
  - Bean Salad Broccoli Salad Potato Salad
  - Cauliflower and broccoli salad
  - Spinach Salad w/ Red Onion, Grape Tomato, Feta Cheese w/ raspberry vinaigrette
  - Cous Cous Salad
- ✓ Whole Fruit: Apples, Oranges, Bananas
- ✓ Coffee, Tea and Assorted Juices
- ✓ Assorted low fat Greek Yogurt, mixed berries and granola
- ✓

### **Entrées:**

- ✓ Potato wedges
- ✓ Chicken fingers and dipping sauces
- ✓ Pizza variety chefs choice
- ✓ Make your own chicken and beef burger bar
- ✓ Garlic whipped mashed potatoes
- ✓ Roast beef
- ✓ Vegetable chefs choice
- ✓ Dessert -cheesecake