



City of Port St. Lucie
Procurement Management Division
121 SW Port St. Lucie Blvd., Port St. Lucie, FL 34984

EVALUATION TABULATION
RFP No. 20250193
MIDFLORIDA Event Center Catering Contract
RESPONSE DEADLINE: December 3, 2025 at 2:30 pm
Report Generated: Monday, February 23, 2026

PHASE 2

EVALUATION CRITERIA

Criteria	Scoring Method	Weight (Points)
Proposal Factors	Points Based	10 (10% of Total)

Description:

1. The Supplier must currently own and operate the proposed business and have done so continuously for a minimum of five (5) years. Please provide documentation verifying this, along with a brief overview of your company history and your experience in the food service industry.
2. Please provide six (6) client references with contact information for catered events with a minimum of 150 guests each. Please submit three (3) that were buffet service and three (3) that were plated service.

Criteria	Scoring Method	Weight (Points)
Organizational Capacity	Points Based	15 (15% of Total)

Description:

1. Provide management reporting structure through the organization for this overall account.
2. What percentage of your employees are City of Port St. Lucie or St. Lucie County residents?
3. What percentage of your vendors that supply your goods and services are City of Port St. Lucie or St. Lucie County businesses?

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MIDFLORIDA Event Center Catering Contract

- 4. Which levels of personnel receive training and how (medium) is it delivered? Please note the type and frequency of training programs and mandated procedures that support safety, and sanitation. Include a description of your company’s HACCP program. Include your company policy regarding ServSafe certification for employees.
- 5. Supplier is responsible for the proper use, care, and regular cleaning of all assigned kitchen and food service areas. Please describe your plan for maintaining these spaces.
- 6. The Supplier shall be responsible for performing routine and preventive maintenance on all existing and newly installed equipment to ensure safe, efficient, and uninterrupted operations. Please describe the maintenance procedures and schedule currently in place within your existing operations.

Criteria	Scoring Method	Weight (Points)
Commission Rates	Points Based	20 (20% of Total)

Description:

- 1. Commission Rate Proposal- Catering Sales
- 2. Commission Rate Proposal- Concession Sales
- 3. Commission Rate Proposal- Alcohol Sales
- 4. Commission Rate Proposal- Floral Sales, Decorating Sales, or any other food and beverage vendor, leasing or licensing by Supplier
- 5. Commission Rate Proposal- Food and Beverage Sales for Supplier's use of City's facilities and/or equipment to engage in, or provide, catering or concessions for City agency functions that occur off Event Center premises.

The Commission Rate will be evaluated objectively to ensure fairness and transparency.

- 1. **Base Points:** Vendors that meet the City’s minimum required commission rate will automatically receive **10 points**.
- 2. **Additional Points:** Vendors will earn **1 additional point** for each full percentage point above the minimum commission rate, up to the maximum of **20 points**.

3. Additional points will only be awarded in whole percentage increments above the minimum commission rate; partial percentages (e.g., 0.5%) will not receive additional points.

Vendor Commission Rate	Evaluation Points Awarded
Meets minimum rate	10 points
Minimum + 1%	11 points
Minimum + 2%	12 points
Minimum + 3%	13 points
Minimum + 4%	14 points
Minimum + 5%	15 points
Minimum + 6%	16 points
Minimum + 7%	17 points
Minimum + 8%	18 points
Minimum + 9%	19 points
Minimum + 10% or more	20 points (maximum)

Criteria	Scoring Method	Weight (Points)
Catering / Concession Operations	Points Based	30 (30% of Total)

Description:

1. Describe your process and willingness to accommodate client-driven menu changes or seasonal updates for catering and concessions.

2. Provide an example of a time you had to adjust or pivot your menu in order to retain a client. What was the situation and outcome?
3. Describe the range of catering services you offer, including event size, cuisine types, and service styles (e.g., buffet, plated).
4. Describe the range of concessions you provide to your current clients.
5. Please provide a copy of your most recent catering menu.
6. Please provide a copy of your most recent catering contract for your clients.
7. What do you consider the most important elements of a successful catering event?
8. Please provide the number of catered events you serviced in your last fiscal year of operation.
9. Please provide the number of concession events you serviced in your last fiscal year of operation.
10. Please provide a sample invoice that includes food and beverage pricing, applicable taxes, and any service charges.
11. Describe your invoicing strategy, including any methods you use to simplify billing for clients and how this approach supports client retention or encourages repeat business.

Criteria	Scoring Method	Weight (Points)
Local Preference	Points Based	5 (5% of Total)

Description:

In accordance with Ordinance 35.14. The five percent (5%) local preference will be applied to the final combined score after all phases of evaluation, including the Food Tasting Requirement, have been completed.

Criteria	Scoring Method	Weight (Points)
Food Tasting Requirement	Points Based	20 (20% of Total)

EVALUATION TABULATION

RFP No. 20250193

MIDFLORIDA Event Center Catering Contract

Description:

As part of the evaluation process, the top three (3) shortlisted vendors will be invited to participate in a mandatory food tasting at the MIDFLORIDA Event Center. The tasting will represent each vendor's proposed offerings and demonstrate quality, presentation, and service standards.

The tasting will be conducted and scored by the City's Evaluation Committee using the **Tasting Score Card** published with this solicitation. Each Committee member will score independently, with results averaged and normalized to a maximum of 20 points.

- **Purpose:** To evaluate culinary capabilities, presentation, and ability to meet the standards of the MIDFLORIDA Event Center.
- **City-Provided Setup:** One 72" round table with black linen; glassware, plates, and silverware; access to the warming kitchen (warming cabinet, refrigerator, ice machine, prep tables, sink).
- **Vendor Requirements:**
 - Tasting menu with descriptions
 - Two appetizer options
 - Two entrée options (one vegetarian)
 - One dessert option (optional)
 - Linen napkins, banquet uniform, and service setup (chafing dishes, Sterno)
 - Portions should be tasting-sized, not full meal portions
- **Logistics:** Conducted at the MIDFLORIDA Event Center, date/time set by Procurement; there will be 5 participants expected to attend the tasting.
- **Allergen Disclosure:** Clearly identify any common allergens in the dishes (e.g., peanuts, gluten, shellfish). This disclosure is for awareness only and will not impact scoring.
- **Scoring:** Each evaluator will score independently using the published Tasting Score Card. Scores will be averaged across evaluators and normalized to a maximum of **20 points**.

Participation in the tasting is mandatory for shortlisted vendors. Failure to participate will result in disqualification.

AGGREGATE SCORES SUMMARY

Vendor	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	Total Score (Max Score 100)
NV & VD, LLC	81	70	79	83	88	80.2
Creative Catering	78	85	81	65	74	76.6

VENDOR SCORES BY EVALUATION CRITERIA

Vendor	Proposal Factors Points Based 10 Points (10%)	Organizational Capacity Points Based 15 Points (15%)	Commission Rates Points Based 20 Points (20%)	Catering / Concession Operations Points Based 30 Points (30%)	Local Preference Points Based 5 Points (5%)	Food Tasting Requirement Points Based 20 Points (20%)	Total Score (Max Score 100)
NV & VD, LLC	9.4	13.4	12	24.8	5	15.6	80.2
Creative Catering	9.6	10.8	13	20.2	5	18	76.6

INDIVIDUAL PROPOSAL SCORES

Creative Catering	
Proposal Factors Points Based 10 Points (10%)	
Evaluator 1: 10	Met criteria and provided all required documents and references.
Evaluator 2: 10	Good resume with good references
Evaluator 3: 10	PMD provided client references; all of which were exceptional.
Evaluator 4: 8	

Creative Catering has submitted three buffet-style and four plated-style references. Established in 2006, they are proud of the reputation they have earned throughout St. Lucie County.

Evaluator 5: 10

Provided documentation, met criteria and good references

Organizational Capacity | Points Based | 15 Points (15%)

Evaluator 1: 11

The proposer provided adequate responses to all questions. While the information was sufficient, additional details regarding employee training and development would strengthen the submission. Majority of staff are locally based, which is a positive factor. Cleaning and safety protocols appear appropriate and compliant.

Evaluator 2: 12

Solid resume of supportive management and staff, and operations

Evaluator 3: 13

Good outline of ownership and management team. Would have liked to know the total number of employees on staff or the number of employees needed to manage this contract. Was pleased to see that 98% of employees are local to St. Lucie County.

Evaluator 4: 10

The management team consists of an Event Director, Executive Chef, and Banquet Manager, along with a staff that is 98% located in St. Lucie County. All employees receive initial safety and sanitation training upon hire, with refresher training every six months or as needed to reflect regulatory or procedural updates. All kitchen staff maintain current ServSafe certification, and regular safety refreshers are led by the Executive Chef and management team. Front-of-house staff receive pre-event briefings to reinforce hygiene, safety, and service standards.

Evaluator 5: 8

Good management structure, same vendor percentages, Less training programs in place and less cleaning schedules.

Commission Rates | Points Based | 20 Points (20%)

Evaluator 1: 13

Creative Catering offered 13% for Catering Sales, exceeding the minimum of 12% by 1%. It offered 11% for Servers, Concessions, and Other Sales, exceeding the minimum of 10%. It offered 16% for Alcohol Sales, exceeding the minimum of 15%. The firm also met the minimum requirement of 1.75% for Gross Sales. In total, Creative Catering exceeded the minimum commission requirements by 3 percentage points and was awarded 13 points for the Commission evaluation category.

Evaluator 2: 13

Creative Catering offered 13% for Catering Sales, exceeding the minimum of 12% by 1%. It offered 11% for Servers, Concessions, and Other Sales, exceeding the minimum of 10%. It offered 16% for Alcohol Sales, exceeding the minimum of 15%. The firm also met the minimum requirement of 1.75% for Gross Sales. In total, Creative Catering exceeded the minimum commission requirements by 3 percentage points and was awarded 13 points for the Commission evaluation category.

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Catering / Concession Operations | Points Based | 30 Points (30%)

Evaluator 1: 20

The proposer addressed all the requested information and placed a strong emphasis on menu customization. While their invoices and contracts are clear and easy to follow, the highly itemized pricing structure has, in the past, contributed to clients perceiving the overall cost as higher than expected. The proposer does have sufficient experience with both catered events and concessions; however, while the menu includes many items, it lacks diversity in terms of cuisine types and overall range. Additionally, the menu presentation does not include detailed descriptions or more creative elements that could make the offerings feel more engaging or event specific. That said, the proposer demonstrates a solid understanding of the key operational elements needed to execute a successful catering event.

Evaluator 2: 25

Has a good resume of experience and catered events, and menu option selections

Evaluator 3: 20

Seemed to have a straightforward process for acknowledging the change request, submitting the price adjustment to the client and making the change if both are in agreement. The change example provided did not appear to be a time-sensitive issue which is what I believed to be the intent of the inquiry. The response simply stated the client wanted something different than the previous year.

Evaluator 4: 18

Based on the proposal and client feedback, Creative Catering demonstrates some flexibility in accommodating client needs, though within a narrower scope. Their cuisine offerings focus primarily on American, Southern-style, and Italian options, and the example provided of client accommodation was the inclusion of a duo plate.

Evaluator 5: 18

No additions or deletions to menu that has been used at this facility for numerous years, less different types of cuisine choices. Same with concessions. Invoicing is not inclusive of all charges which our clients prefer and contract not as detailed.

Local Preference | Points Based | 5 Points (5%)

Evaluator 1: 5

Office in Port St. Lucie.

Evaluator 2: 5

Office in Port St. Lucie.

Evaluator 3: 5

Office in Port St. Lucie.

Evaluator 4: 5

Office in Port St. Lucie.

Evaluator 5: 5

Office in Port St. Lucie.

Food Tasting Requirement | Points Based | 20 Points (20%)

Evaluator 1: 19

see scorecard

Evaluator 2: 20

Please see scorecard

Evaluator 3: 20

See scorecard

Evaluator 4: 11

See scorecard.

Evaluator 5: 20

Met criteria, colorful, nice presentation, flavorful

NV & VD, LLC

Proposal Factors | Points Based | 10 Points (10%)

Evaluator 1: 10

Met criteria and provided all required documents and references.

Evaluator 2: 8

OK resume, but with less experience as a master caterer as what might be required

Evaluator 3: 10

PMD provided client references; all of which were exceptional.

Evaluator 4: 9

NV & VD provided three plated-style and four buffet-style references. The restaurant was established in 2007 and expanded into catering services in 2011. Since then, they have secured contracts with Promenade on the River and The Club at Emerald Hills.

Evaluator 5: 10

Provided all documentation, met criteria, and references were good.

Organizational Capacity | Points Based | 15 Points (15%)

Evaluator 1: 15

All questions were adequately addressed. While the proposer currently employs a limited number of local staff, they expressed a strong commitment to hiring locally if awarded the contract. The proposal includes detailed and comprehensive training programs for all staff, as well as thorough cleaning and sanitation protocols, which are viewed as positive attributes.

Evaluator 2: 10

Staff number seems light

Evaluator 3: 13

Only 10% of employees currently live in St. Lucie County however the company states it has multiple operations in South Florida through Miami/Dade County. Would like to know the total employees or see an organizational chart but proposal mentions a highly trained sales team and onsite team. Owner/Chef has excellent experience and seems highly detail-oriented throughout the proposal.

Evaluator 4: 14

Event inquiries are managed by the sales team and coordinated through the Director of Events as part of a management team that includes the Director of Events, Executive Chef, Event Manager, sales team, and bookkeeper. This team oversees event execution, payment processing, and post-event follow-up. Staffing levels will be supplemented with local hires if the contract is awarded, providing new employment opportunities for Port St. Lucie residents. Ongoing training and regular meetings weekly and monthly ensure consistent service standards, while daily operational practices maintain strict compliance with hygiene, sanitation, and food safety requirements.

Evaluator 5: 15

Good management structure. Same percentage of local vendors used. Very robust training program, and cleaning and maintenance schedules.

Commission Rates | Points Based | 20 Points (20%)

Evaluator 1: 12

NV & VD, LLC offered 12% for Catering Sales, meeting the minimum requirement. It offered 11% for Servers, Concessions, and Other Sales, exceeding the minimum of 10%. It offered 16% for Alcohol Sales, exceeding the minimum of 15%. The firm also met the minimum requirement of 1.75% for Gross Sales. In total, NV & VD, LLC exceeded the minimum commission requirements by two percentage points and was awarded 12 points for the Commission evaluation category.

Evaluator 2: 12

NV & VD, LLC offered 12% for Catering Sales, meeting the minimum requirement. It offered 11% for Servers, Concessions, and Other Sales, exceeding the minimum of 10%. It offered 16% for Alcohol Sales, exceeding the minimum of 15%. The firm also met the minimum requirement of 1.75% for Gross Sales. In total, NV & VD, LLC exceeded the minimum commission requirements by two percentage points and was awarded 12 points for the Commission evaluation category.

Evaluator 3: 12

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Evaluator 4: 12

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Evaluator 5: 12

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minimum requirement of 1.75% for Gross Sales. In total, NV & VD, LLC exceeded the minimum commission requirements by two percentage points and was awarded 12 points for the Commission evaluation category.

Catering / Concession Operations | Points Based | 30 Points (30%)

Evaluator 1: 26

The proposer placed a strong emphasis on customized menus for a wide range of event types and demonstrated a good variety of cuisine options, which align well with the diverse events hosted at the Event Center. Although only one menu was provided, it was clearly tailored to fit the specific theme and needs of that event. Their use of customizable invoices and all-inclusive pricing is positive, as it helps reduce client confusion and concerns around additional fees or service charges, which we frequently hear from our clients. The proposed contract is well organized, easy to understand, and clearly outlines food and beverage offerings along with staffing and service expectations. However, the proposer did not clearly demonstrate experience with concession-style food and beverage operations, such as quick-service or counter-style sales, which is an important component of the Event Center’s operations.

Evaluator 2: 20

Menu options look good, but may not be sufficient for event expectations

Evaluator 3: 25

The training and sanitation procedures are well articulated, and the entire proposal offers exceptional attention to detail. The examples of events served in this proposal is indicative of a high-end catering firm with client satisfaction as a primary goal. I did note that the 22% service fee seems a bit high. The change example provided did not appear to be a time-sensitive issue which is what I believed to be the intent of the inquiry. The response simply stated the client wanted to offer a food type (Vietnamese) that was new to the caterer.

Evaluator 4: 25

NV & VD identifies resourcefulness and adaptability as core strengths. Guided by a collaborative, client-focused approach, the team is well positioned to meet and exceed client needs and expectations. Following the transition from Rollatini Italian Catering to Rollatini Catering, the company has expanded its culinary offerings to include a diverse range of cuisines such as Greek, Japanese, and Mexican. This range of cuisine is particularly valuable in serving the culturally diverse Treasure Coast community. Additionally, the company’s flexibility extends to its modern, streamlined invoicing and payment systems, enhancing convenience and efficiency for clients.

Evaluator 5: 28

Very client driven and willingness to provide different cuisines. More range of cuisine types. Contract very specific and client driven, invoicing all inclusive, which aligns with our client needs although can be itemized if clients request.. Type of concessions not what we were looking for.

Local Preference | Points Based | 5 Points (5%)

Evaluator 1: 5

Office in Port St. Lucie.

Evaluator 2: 5

Office in Port St. Lucie.

Evaluator 3: 5

Office in Port St. Lucie.

Evaluator 4: 5

Office in Port St. Lucie.

Evaluator 5: 5

Office in Port St. Lucie.

Food Tasting Requirement | Points Based | 20 Points (20%)

Evaluator 1: 13

see scorecard

Evaluator 2: 15

Please see scorecard

Evaluator 3: 14

See scorecard

Evaluator 4: 18

See scorecard.

Evaluator 5: 18

met criteria, simple, nice presentation

PHASE 1

EVALUATION CRITERIA

Criteria	Scoring Method	Weight (Points)
Proposal Factors	Points Based	10 (12.5% of Total)

Description:

1. The Supplier must currently own and operate the proposed business and have done so continuously for a minimum of five (5) years. Please provide documentation verifying this, along with a brief overview of your company history and your experience in the food service industry.
2. Please provide six (6) client references with contact information for catered events with a minimum of 150 guests each. Please submit three (3) that were buffet service and three (3) that were plated service.

Criteria	Scoring Method	Weight (Points)
Organizational Capacity	Points Based	15 (18.8% of Total)

Description:

1. Provide management reporting structure through the organization for this overall account.
2. What percentage of your employees are City of Port St. Lucie or St. Lucie County residents?
3. What percentage of your vendors that supply your goods and services are City of Port St. Lucie or St. Lucie County businesses?

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4. Which levels of personnel receive training and how (medium) is it delivered? Please note the type and frequency of training programs and mandated procedures that support safety, and sanitation. Include a description of your company’s HACCP program. Include your company policy regarding ServSafe certification for employees.
5. Supplier is responsible for the proper use, care, and regular cleaning of all assigned kitchen and food service areas. Please describe your plan for maintaining these spaces.
6. The Supplier shall be responsible for performing routine and preventive maintenance on all existing and newly installed equipment to ensure safe, efficient, and uninterrupted operations. Please describe the maintenance procedures and schedule currently in place within your existing operations.

Criteria	Scoring Method	Weight (Points)
Commission Rates	Points Based	20 (25% of Total)

Description:

1. Commission Rate Proposal- Catering Sales
2. Commission Rate Proposal- Concession Sales
3. Commission Rate Proposal- Alcohol Sales
4. Commission Rate Proposal- Floral Sales, Decorating Sales, or any other food and beverage vendor, leasing or licensing by Supplier
5. Commission Rate Proposal- Food and Beverage Sales for Supplier's use of City's facilities and/or equipment to engage in, or provide, catering or concessions for City agency functions that occur off Event Center premises.

The Commission Rate will be evaluated objectively to ensure fairness and transparency.

1. **Base Points:** Vendors that meet the City’s minimum required commission rate will automatically receive **10 points**.
2. **Additional Points:** Vendors will earn **1 additional point** for each full percentage point above the minimum commission rate, up to the maximum of **20 points**.

3. Additional points will only be awarded in whole percentage increments above the minimum commission rate; partial percentages (e.g., 0.5%) will not receive additional points.

Vendor Commission Rate	Evaluation Points Awarded
Meets minimum rate	10 points
Minimum + 1%	11 points
Minimum + 2%	12 points
Minimum + 3%	13 points
Minimum + 4%	14 points
Minimum + 5%	15 points
Minimum + 6%	16 points
Minimum + 7%	17 points
Minimum + 8%	18 points
Minimum + 9%	19 points
Minimum + 10% or more	20 points (maximum)

Criteria	Scoring Method	Weight (Points)
Catering / Concession Operations	Points Based	30 (37.5% of Total)

Description:

1. Describe your process and willingness to accommodate client-driven menu changes or seasonal updates for catering and concessions.

2. Provide an example of a time you had to adjust or pivot your menu in order to retain a client. What was the situation and outcome?
3. Describe the range of catering services you offer, including event size, cuisine types, and service styles (e.g., buffet, plated).
4. Describe the range of concessions you provide to your current clients.
5. Please provide a copy of your most recent catering menu.
6. Please provide a copy of your most recent catering contract for your clients.
7. What do you consider the most important elements of a successful catering event?
8. Please provide the number of catered events you serviced in your last fiscal year of operation.
9. Please provide the number of concession events you serviced in your last fiscal year of operation.
10. Please provide a sample invoice that includes food and beverage pricing, applicable taxes, and any service charges.
11. Describe your invoicing strategy, including any methods you use to simplify billing for clients and how this approach supports client retention or encourages repeat business.

Criteria	Scoring Method	Weight (Points)
Local Preference	Points Based	5 (6.3% of Total)

Description:

In accordance with Ordinance 35.14. The five percent (5%) local preference will be applied to the final combined score after all phases of evaluation, including the Food Tasting Requirement, have been completed.

AGGREGATE SCORES SUMMARY

Vendor	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	Total Score (Max Score 80)
NV & VD, LLC	68	55	65	65	70	64.6
Creative Catering	59	65	61	54	54	58.6

VENDOR SCORES BY EVALUATION CRITERIA

Vendor	Proposal Factors Points Based 10 Points (12.5%)	Organizational Capacity Points Based 15 Points (18.8%)	Commission Rates Points Based 20 Points (25%)	Catering / Concession Operations Points Based 30 Points (37.5%)	Local Preference Points Based 5 Points (6.3%)	Total Score (Max Score 80)
NV & VD, LLC	9.4	13.4	12	24.8	5	64.6
Creative Catering	9.6	10.8	13	20.2	5	58.6

INDIVIDUAL PROPOSAL SCORES

Creative Catering	
Proposal Factors Points Based 10 Points (10%)	
Evaluator 1: 10	Met criteria and provided all required documents and references.
Evaluator 2: 10	Good resume with good references
Evaluator 3: 10	PMD provided client references; all of which were exceptional.
Evaluator 4: 8	Creative Catering has submitted three buffet-style and four plated-style references. Established in 2006, they are proud of the reputation they have earned throughout St. Lucie County.

Evaluator 5: 10

Provided documentation, met criteria and good references

Organizational Capacity | Points Based | 15 Points (15%)

Evaluator 1: 11

The proposer provided adequate responses to all questions. While the information was sufficient, additional details regarding employee training and development would strengthen the submission. Majority of staff are locally based, which is a positive factor. Cleaning and safety protocols appear appropriate and compliant.

Evaluator 2: 12

Solid resume of supportive management and staff, and operations

Evaluator 3: 13

Good outline of ownership and management team. Would have liked to know the total number of employees on staff or the number of employees needed to manage this contract. Was pleased to see that 98% of employees are local to St. Lucie County.

Evaluator 4: 10

The management team consists of an Event Director, Executive Chef, and Banquet Manager, along with a staff that is 98% located in St. Lucie County. All employees receive initial safety and sanitation training upon hire, with refresher training every six months or as needed to reflect regulatory or procedural updates. All kitchen staff maintain current ServSafe certification, and regular safety refreshers are led by the Executive Chef and management team. Front-of-house staff receive pre-event briefings to reinforce hygiene, safety, and service standards.

Evaluator 5: 8

Good management structure, same vendor percentages, Less training programs in place and less cleaning schedules.

Commission Rates | Points Based | 20 Points (20%)

Evaluator 1: 13

Creative Catering offered 13% for Catering Sales, exceeding the minimum of 12% by 1%. It offered 11% for Servers, Concessions, and Other Sales, exceeding the minimum of 10%. It offered 16% for Alcohol Sales, exceeding the minimum of 15%. The firm also met the

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minimum requirement of 1.75% for Gross Sales. In total, Creative Catering exceeded the minimum commission requirements by 3 percentage points and was awarded 13 points for the Commission evaluation category.

Evaluator 2: 13

Creative Catering offered 13% for Catering Sales, exceeding the minimum of 12% by 1%. It offered 11% for Servers, Concessions, and Other Sales, exceeding the minimum of 10%. It offered 16% for Alcohol Sales, exceeding the minimum of 15%. The firm also met the minimum requirement of 1.75% for Gross Sales. In total, Creative Catering exceeded the minimum commission requirements by 3 percentage points and was awarded 13 points for the Commission evaluation category.

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Catering / Concession Operations | Points Based | 30 Points (30%)

Evaluator 1: 20

The proposer addressed all the requested information and placed a strong emphasis on menu customization. While their invoices and contracts are clear and easy to follow, the highly itemized pricing structure has, in the past, contributed to clients perceiving the

EVALUATION TABULATION

RFP No. 20250193

MIDFLORIDA Event Center Catering Contract

overall cost as higher than expected. The proposer does have sufficient experience with both catered events and concessions; however, while the menu includes many items, it lacks diversity in terms of cuisine types and overall range. Additionally, the menu presentation does not include detailed descriptions or more creative elements that could make the offerings feel more engaging or event specific. That said, the proposer demonstrates a solid understanding of the key operational elements needed to execute a successful catering event.

Evaluator 2: 25

Has a good resume of experience and catered events, and menu option selections

Evaluator 3: 20

Seemed to have a straightforward process for acknowledging the change request, submitting the price adjustment to the client and making the change if both are in agreement. The change example provided did not appear to be a time-sensitive issue which is what I believed to be the intent of the inquiry. The response simply stated the client wanted something different than the previous year.

Evaluator 4: 18

Based on the proposal and client feedback, Creative Catering demonstrates some flexibility in accommodating client needs, though within a narrower scope. Their cuisine offerings focus primarily on American, Southern-style, and Italian options, and the example provided of client accommodation was the inclusion of a duo plate.

Evaluator 5: 18

No additions or deletions to menu that has been used at this facility for numerous years, less different types of cuisine choices. Same with concessions. Invoicing is not inclusive of all charges which our clients prefer and contract not as detailed.

Local Preference | Points Based | 5 Points (5%)

Evaluator 1: 5

Office in Port St. Lucie.

Evaluator 2: 5

Office in Port St. Lucie.

Evaluator 3: 5

Office in Port St. Lucie.

Evaluator 4: 5

Office in Port St. Lucie.

Evaluator 5: 5

Office in Port St. Lucie.

NV & VD, LLC

Proposal Factors | Points Based | 10 Points (10%)

Evaluator 1: 10

Met criteria and provided all required documents and references.

Evaluator 2: 8

OK resume, but with less experience as a master caterer as what might be required

Evaluator 3: 10

PMD provided client references; all of which were exceptional.

Evaluator 4: 9

NV & VD provided three plated-style and four buffet-style references. The restaurant was established in 2007 and expanded into catering services in 2011. Since then, they have secured contracts with Promenade on the River and The Club at Emerald Hills.

Evaluator 5: 10

Provided all documentation, met criteria, and references were good.

Organizational Capacity | Points Based | 15 Points (15%)

Evaluator 1: 15

All questions were adequately addressed. While the proposer currently employs a limited number of local staff, they expressed a strong commitment to hiring locally if awarded the contract. The proposal includes detailed and comprehensive training programs for all staff, as well as thorough cleaning and sanitation protocols, which are viewed as positive attributes.

Evaluator 2: 10

Staff number seems light

Evaluator 3: 13

Only 10% of employees currently live in St. Lucie County however the company states it has multiple operations in South Florida through Miami/Dade County. Would like to know the total employees or see an organizational chart but proposal mentions a highly trained sales team and onsite team. Owner/Chef has excellent experience and seems highly detail-oriented throughout the proposal.

Evaluator 4: 14

Event inquiries are managed by the sales team and coordinated through the Director of Events as part of a management team that includes the Director of Events, Executive Chef, Event Manager, sales team, and bookkeeper. This team oversees event execution, payment processing, and post-event follow-up. Staffing levels will be supplemented with local hires if the contract is awarded, providing new employment opportunities for Port St. Lucie residents. Ongoing training and regular meetings weekly and monthly ensure consistent service standards, while daily operational practices maintain strict compliance with hygiene, sanitation, and food safety requirements.

Evaluator 5: 15

Good management structure. Same percentage of local vendors used. Very robust training program, and cleaning and maintenance schedules.

Commission Rates | Points Based | 20 Points (20%)

Evaluator 1: 12

NV & VD, LLC offered 12% for Catering Sales, meeting the minimum requirement. It offered 11% for Servers, Concessions, and Other Sales, exceeding the minimum of 10%. It offered 16% for Alcohol Sales, exceeding the minimum of 15%. The firm also met the minimum requirement of 1.75% for Gross Sales. In total, NV & VD, LLC exceeded the minimum commission requirements by two percentage points and was awarded 12 points for the Commission evaluation category.

Evaluator 2: 12

NV & VD, LLC offered 12% for Catering Sales, meeting the minimum requirement. It offered 11% for Servers, Concessions, and Other Sales, exceeding the minimum of 10%. It offered 16% for Alcohol Sales, exceeding the minimum of 15%. The firm also met the minimum requirement of 1.75% for Gross Sales. In total, NV & VD, LLC exceeded the minimum commission requirements by two percentage points and was awarded 12 points for the Commission evaluation category.

EVALUATION TABULATION

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Evaluator 3: 12

NV & VD, LLC offered 12% for Catering Sales, meeting the minimum requirement. It offered 11% for Servers, Concessions, and Other Sales, exceeding the minimum of 10%. It offered 16% for Alcohol Sales, exceeding the minimum of 15%. The firm also met the minimum requirement of 1.75% for Gross Sales. In total, NV & VD, LLC exceeded the minimum commission requirements by two percentage points and was awarded 12 points for the Commission evaluation category.

Evaluator 4: 12

NV & VD, LLC offered 12% for Catering Sales, meeting the minimum requirement. It offered 11% for Servers, Concessions, and Other Sales, exceeding the minimum of 10%. It offered 16% for Alcohol Sales, exceeding the minimum of 15%. The firm also met the minimum requirement of 1.75% for Gross Sales. In total, NV & VD, LLC exceeded the minimum commission requirements by two percentage points and was awarded 12 points for the Commission evaluation category.

Evaluator 5: 12

NV & VD, LLC offered 12% for Catering Sales, meeting the minimum requirement. It offered 11% for Servers, Concessions, and Other Sales, exceeding the minimum of 10%. It offered 16% for Alcohol Sales, exceeding the minimum of 15%. The firm also met the minimum requirement of 1.75% for Gross Sales. In total, NV & VD, LLC exceeded the minimum commission requirements by two percentage points and was awarded 12 points for the Commission evaluation category.

Catering / Concession Operations | Points Based | 30 Points (30%)

Evaluator 1: 26

The proposer placed a strong emphasis on customized menus for a wide range of event types and demonstrated a good variety of cuisine options, which align well with the diverse events hosted at the Event Center. Although only one menu was provided, it was clearly tailored to fit the specific theme and needs of that event. Their use of customizable invoices and all-inclusive pricing is positive, as it helps reduce client confusion and concerns around additional fees or service charges, which we frequently hear from our clients. The proposed contract is well organized, easy to understand, and clearly outlines food and beverage offerings along with staffing and service expectations. However, the proposer did not clearly demonstrate experience with concession-style food and beverage operations, such as quick-service or counter-style sales, which is an important component of the Event Center's operations.

Evaluator 2: 20

Menu options look good, but may not be sufficient for event expectations

Evaluator 3: 25

The training and sanitation procedures are well articulated, and the entire proposal offers exceptional attention to detail. The examples of events served in this proposal is indicative of a high-end catering firm with client satisfaction as a primary goal. I did note that the 22% service fee seems a bit high. The change example provided did not appear to be a time-sensitive issue which is what I believed to be the intent of the inquiry. The response simply stated the client wanted to offer a food type (Vietnamese) that was new to the caterer.

Evaluator 4: 25

NV & VD identifies resourcefulness and adaptability as core strengths. Guided by a collaborative, client-focused approach, the team is well positioned to meet and exceed client needs and expectations. Following the transition from Rollatini Italian Catering to Rollatini Catering, the company has expanded its culinary offerings to include a diverse range of cuisines such as Greek, Japanese, and Mexican. This range of cuisine is particularly valuable in serving the culturally diverse Treasure Coast community. Additionally, the company's flexibility extends to its modern, streamlined invoicing and payment systems, enhancing convenience and efficiency for clients.

Evaluator 5: 28

Very client driven and willingness to provide different cuisines. More range of cuisine types. Contract very specific and client driven, invoicing all inclusive, which aligns with our client needs although can be itemized if clients request.. Type of concessions not what we were looking for.

Local Preference | Points Based | 5 Points (5%)

Evaluator 1: 5

Office in Port St. Lucie.

Evaluator 2: 5

Office in Port St. Lucie.

Evaluator 3: 5

Office in Port St. Lucie.

Evaluator 4: 5

Office in Port St. Lucie.

Evaluator 5: 5

Office in Port St. Lucie.