



**26-1495-RFQ**  
**Grey Eagle Resort & Casino**  
**Request for Quote for Stage Bar Kitchen Equipment**

The Grey Eagle Resort & Casino (Grey Eagle) seeks to invite suitable qualified contractors to supply and install commercial grade kitchen equipment behind the Stage Bar for the Grey Eagle Resort & Casino.

Prices quoted must be in Canadian (CND) Dollars and the prices listed shall be the total cost to the Grey Eagle Resort & Casino including all shipping /freight, enviro fees, duties, license costs, fees, insurance and all other charges including applicable taxes as itemized in the pricing schedule provided.

The prices listed in the bid submission shall be valid for ninety (90) days from the submission deadline date.

Grey Eagle Resort & Casino reserves the right to contact any or all bidders to clarify their submission.

All equipment must be new; no refurbished, repackaged or used equipment is acceptable.

Standard warranty to be included, unless already specified. Provide quote and details on any extended warranty options as an attachment to this form. The successful vendor shall provide order confirmation and tracking information.

You are invited to submit a quote for the price(s) at which you are prepared to supply or provide the goods, materials or services meeting the description and specifications noted below. Unless otherwise expressly stated by the supplier, quoted prices are deemed to include the costs of packaging, crated or other shipping materials or containers, and freight or any other delivery costs, prepaid FOB or Delivery Point. You must commit to a firm delivery or completion date.

Submit your completed form to the Grey Eagle Resort & Casino contact information **before the Submission Deadline.**

**DATE ISSUED: September 1, 2026**  
**SUBMISSION DEADLINE: September 8, 2026 @ 2pm MST**

All inquires regarding the request for quote must be directed to the Grey Eagle Resort & Casino Procurement contact listed within this document.

Grey Eagle Resort & Casino gives no assurance that it will issue purchase order or contract to the supplier providing the lowest price quote or any price quote.

Grey Eagle Resort & Casino thanks all suppliers for their interest; however, only the supplier awarded a purchase order and/or contract will be contacted.

## **SCOPE OF WORK**

Grey Eagle Resort & Casino hereby invites suitably qualified Contractors to provide, deliver, install, commission, and warrant commercial-grade kitchen equipment.

### **Objective**

To procure reliable, energy-efficient kitchen equipment that meets the cooking requirements of the Grey Eagle Resort & Casino while complying with all applicable codes and standards.

The selected supplier will provide:

- Supply of commercial kitchen equipment
- Delivery to site
- Installation or 'in place only' install
- Electrical and control connections
- Hook up hoses and electrical plugs or hard wiring ready
- System startup and commissioning
- Operator training
- Documentation and manuals
- Warranty support
- Preventative Maintenance Proposal (optional)
- Old equipment removal (optional)

### **Facility Information**

If the Contractor is interested in attending a site visit to review the location and specifications of the Stage Bar, please make an appointment with the Procurement Contact.

### **Compliance Requirements**

Equipment shall comply with:

- Applicable local building codes
- Electrical codes
- Mechanical codes
- Environmental regulations
- Manufacturer standards
- Relevant safety certifications

## **CONTRACTOR DELIVERABLES**

Quote package shall include:

### **Technical Proposal**

- Equipment specifications
- Product datasheets
- System design overview
- Equipment layout drawings
- Performance calculations
- Electrical requirements

### **Commercial Proposal**

- Equipment cost
- Installation cost
- Commissioning cost
- Optional maintenance costs
- Optional old equipment removal
- Applicable taxes
- Freight and delivery costs
- Total project cost

## **WARRANTY REQUIREMENTS**

Provide details for:

- Equipment Warranty
- Installation Warranty
- Parts Availability -Specify
- Service Response Time -Specify

## **VENDOR QUALIFICATIONS**

Vendors shall provide:

- Company profile
- Years in business
- Relevant project references
- Kitchen equipment certifications/licenses
- Insurance certificates
- Health and safety program information

## BACKGROUND INFORMATION

The space behind Grey Eagle's Stage Bar is very limited. We have coordinated a commercial kitchen equipment solution that considers the available space, anticipated food production requirements, workflow, sanitation, food safety, ventilation, utility requirements, and applicable building and health regulations. With this solution we are now requesting quotes for three (3) fryers, 36" in griddle, 24" flat top and 60" reefer base with the condenser to be on the left as that is the end of the stage bar kitchen that gets narrow.

## PRICING SCHEDULE

| Description                                            | Quantity     | Cost |
|--------------------------------------------------------|--------------|------|
| Floor, Fryer MJ140 – <i>Natural Gas</i>                | 3            | \$   |
| 24" Charbroiler, Countertop – <i>Natural Gas</i>       | 1            | \$   |
| 36" Griddle with Thermostat – <i>Natural Gas</i>       | 1            | \$   |
| 60" Work top cook stand refrigerator                   | 1            | \$   |
| Installation Labor – Include all fittings & hoses -or- |              | \$   |
| Put in place only install                              |              | \$   |
| Delivery                                               |              | \$   |
| Optional Maintenance                                   |              | \$   |
| Optional Disposal (please describe)                    |              | \$   |
|                                                        |              |      |
|                                                        | <b>Total</b> | \$   |

*\*Substitutions may be considered depending on size and must be presented and approved prior to bid submission*

## EVALUATION CRITERIA

Proposals will be evaluated based on:

- Technical Compliance
- Price
- Energy Efficiency
- Warranty & Support
- Delivery Schedule
- Vendor experience/references

## PROPOSAL SUBMISSION

Closing Date: September 8<sup>th</sup>, 2026

Time: @ 2:00 MST

Attention: Jessica Bohler

Email: [jess@greyeagle.ca](mailto:jess@greyeagle.ca)

Kindly submit your quotation electronically. No requests for in person meetings or hand delivered bid submissions will be accepted.

### Notes from Bidder:

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### Supplier Company Name and Address

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**Signature of authorized person**

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**Name (Please print)**

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**Date**

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**Phone Number**

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**Email address**