

MA 18P 24080200000000000015
NEW

State of Maine



Master Agreement

Effective Date: 10/01/24

Expiration Date: 09/30/25

Master Agreement Description: PQVL for Conference and Meeting Space

Buyer Information

Michelle Fournier 207-592-8197 ext. Michelle.Fournier@maine.gov

Issuer Information

Michael McNeil 207-956-2351 ext. Michael.McNeil@maine.gov

Requestor Information

Michael McNeil 207-956-2351 ext. Michael.McNeil@maine.gov

Agreement Reporting Categories

Authorized Departments

ALL

Vendor Information

Vendor Line #: 1

Vendor ID

VC0000260176

Vendor Name

SUNDAY RIVER SKIWAY CORP

Alias/DBA

Vendor Address Information

15 SOUTH RIDGE RD

NEWRY, ME 04261

US

Vendor Contact Information

Kerry Baron
207-824-5046 ext.
Kerry.Baron@sundayriver.com

Commodity Information

Vendor Line #: 1

Vendor Name: SUNDAY RIVER SKIWAY CORP

Commodity Line #: 1

Commodity Code: 97165

Commodity Description: Room Rental or Lease for Conferences, Seminars, etc.

Commodity Specifications:


Commodity Extended Description:

Quantity 0.00000	UOM	Unit Price 0.000000
Delivery Days	Free On Board	
Contract Amount 0.00	Service Start Date 10/01/24	Service End Date 09/30/25
Catalog Name	Discount 0.0000 %	
	Discount Start Date	Discount End Date

Please see authorized signatures displayed on the next page

Each signatory below represents that the person has the requisite authority to enter into this Contract. The parties sign and cause this Contract to be executed.


State of Maine - Department of Administrative and Financial Services

DocuSigned by:
 9/10/2024

Signature Date

David Morris, Acting Chief Procurement Officer

Sunday River

Signed by:
 9/9/2024

Signature Date

Kerry Baron, VP Sales



MASTER AGREEMENT CONTRACT

START DATE: 10/1/2024	END DATE: 9/30/2025
ADVANTAGE CONTRACT #: MA 18P 24080200000000000015	
CONTRACTED SERVICE: Pre-Qualified Vendor List - Meeting and Conference Facilities	


This Contract is between the following State of Maine Department and Provider:

STATE OF MAINE		
Department of Administrative and Financial Services, Division of Procurement Services		
ADDRESS: 111 Sewall Street, 4th Floor Burton Cross Office Building, SHS #9		
CITY: Augusta	STATE: ME	ZIP CODE: 04333-0009
VENDOR		
PROVIDER NAME: SUNDAY RIVER SKIWAY CORP		
ADDRESS: 15 South Ridge Rd		
CITY: Newry	STATE: ME	ZIP CODE: 04261
PROVIDER'S VENDOR CUSTOMER #: VC0000260176		

Each signatory below represents that the person has the requisite authority to enter into this Contract. The parties sign and cause this Contract to be executed.

Department Representative:

Provider Representative:

DocuSigned by:

ZAG44AF5681F482...
 David Morris, Acting Chief Procurement Officer
 Date: 9/10/2024

Signed by:

9F9FE40D694Z48B...
 Kerry Baron, VP Sales
 Date: 9/9/2024

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DEPARTMENT AND PROVIDER POINT OF CONTACT

PROCUREMENT SERVICES MA MANAGER: The Procurement Services MA Manager manages the MA contract documents. All other communication is to be with the agency the services were provided to.

NAME: Michelle Fournier	
EMAIL: Michelle.Fournier@maine.gov	TELEPHONE: 207-592-8197

VENDOR CONTACT: The vendor contact will assist agencies in placing orders, inquire about orders that have not been delivered, address shipping concerns, quality issues, and all matters pertaining to this Master Agreement (MA) contract. The vendor contact for this agreement is:

NAME: Kerry Baron		
EMAIL: Kerry.Baron@SundayRiver.com	TELEPHONE: 207-824-5046	
ADDRESS: 15 South Ridge Rd		
CITY: Newry	STATE: ME	ZIP CODE: 04261

Any changes to the individual(s) identified above may be changed at any time through written notice by either party

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RIDERS

The following riders are hereby incorporated into this Contract and made part of it by reference. <i>(Riders A, B, and G are required. Check all others that apply.)</i>	
<input checked="" type="checkbox"/>	Rider A – Scope of Services, Vendor Contact, Authorized Users
<input checked="" type="checkbox"/>	Rider B – Terms and Conditions
<input type="checkbox"/>	Rider C - Exceptions
<input checked="" type="checkbox"/>	Rider D – Rate Sheet and Food Policies
<input type="checkbox"/>	Rider E – Other
<input checked="" type="checkbox"/>	Rider F – Debarment, Performance, and Non-Collusion Certification
<input checked="" type="checkbox"/>	Rider G – Identification of Country in Which Contracted Work will be Performed

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RIDER A: SCOPE OF SERVICES

TABLE OF CONTENTS

- I. INTRODUCTION
- II. AUTHORIZED USER INFORMATION
- III. ORDERING PROCEDURE
- IV. SPECIFICATIONS/SCOPE OF SERVICES

I. INTRODUCTION/OVERVIEW:

This Master Agreement (MA) is awarded as part of the Pre-Qualified Vendor List (PQVL) for the provision of rental space for conference and meeting room facilities for the use of all state agencies for a variety of events on an as needed/as available basis. State agencies can request partial or full-service accommodations, which may include, but not limited to:

- Facility Rental, Setup, Signage, Parking
- Technology Rental and Support
- Meals
- Lodging

II. AUTHORIZED USER INFORMATION:

State of Maine departments authorized to utilize this contract:

ALL Municipalities, political subdivisions, and school districts in Maine:

- Are NOT permitted to utilize this MA
- Are permitted to utilize this MA
- Are permitted to utilize this MA with the following conditions with mutual consent of the provider

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III. ORDERING PROCEDURES:

Mini-Bid Process and Awards

An Agency seeking a facility or conference services will notify all pre-qualified vendors who meet the required geographical area (region) and event size when specific services are needed by initiating the mini-bid process. Providers will be given a description of the particular services needed and asked to respond within a specific timeframe. Bids submitted on behalf of the mini bid process will be evaluated on the basis of the Providers' proposed cost or both proposed cost and detailed offering.

The Agency, as applicable, will then select one Provider based on the bids submitted and criteria being evaluated during the "mini-bid" process. The rates (Rider D) associated with this MA will form the foundation of each Provider's future "mini-bid" responses - that is, a Provider may not propose rates in the "mini-bid" that are above what was proposed in response to this RFP process (a Provider may propose a rate lower, if it so chooses).

An Agency would then create a Delivery Order (DO) against the MA to secure the facility with the awarded bidder concluding the mini-bid process. Delivery Orders are emailed to the Provider's email address on file. Orders under \$5,000 can be placed using a State of Maine issued P-Card (credit card)

Agencies will place all orders and assume responsibility for all payments. MAs are to be used as a tool for Agencies, however each Agency reserves the right to select Providers from the PQVL without initiating the mini-bid process for: emergencies, projects under \$5,000, or if only one Provider is able to meet the geographical and event size requirements. At the discretion of the State large projects and/or projects with unique needs not covered within this RFP may be released and awarded through project specific RFPs. Providers for these projects will not be selected from the PQVL, rather through a separate RFP or other procurement process based on their specific needs/timelines.

Maine Armory Rental Program - When seeking facilities, agencies are required to include the Maine State Armories, if applicable, when considering possible event locations.

For more information on the program go to: [Maine Armory Rental Program | Division of Procurement Services](#)

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IV. SPECIFICATIONS/SCOPE OF SERVICES:

The Provider will provide conference and meeting space/rooms for the use of all state agencies for a variety of events on an as needed basis. The Provider will coordinate, oversee and manage, on a daily basis, all aspects of the event whether small or large for room set up, conference hosting, event flow, staging, etc.

Location: Service to be provided in Region 3.

Facility Point of Contact: During the duration of this agreement there will be one dedicated representative assigned as a facility coordinator to oversee and manage all aspects of the event to be sure it runs smoothly and to assist the agency utilizing the facility with questions and/or needs that arise throughout the event.

Space, Rentals, and Signage

At the request of a state agency for large multiday conferences the Provider will grant access to the facility the day prior to the event to deliver items and/or set up for the following morning. Prior to usage, each room should be set up by the facilities staff as requested. Rooms may require furniture, including tables, table skirts, chairs, stools, podium, lectern, dais, staging, pipes and drapes, etc. and should also have a sufficient HVAC system.

- i. Large Conference/Main Meeting Room Rentals: Main conference room area that will adequately fit requested number of attendees and agreed-upon accommodations. Agencies may request a large meeting room to accommodate all attendees for needs such as: general session, dining, exhibitor area, etc.
- ii. Breakout/Meeting Rooms: Smaller or secondary conference room(s) used for smaller group meetings to be used concurrent with general assembly room. In most cases, it is preferred that these rooms be in the same building as the large banquet/meeting room (when utilized). If the breakout room is part of the main meeting room, it should have a floor to ceiling partition to provide a sound barrier in order for sessions to run concurrently.
- iii. Dining Rooms: Agencies may request a separate meal/break serving area on-site so that neither set-up nor clean-up will interfere with scheduled presentations.
- iv. Registration/Lobby area: Agencies may require a Registration/Lobby area outside of any meeting room.

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- v. **Secure Storage Area:** Agencies may require a separate secured storage area (mostly for multiday conferences) for equipment, materials, etc
- vi. **Restrooms:** Adequate multi-stall restroom facilities for participants that are ADA compliant.
- vii. **Exhibit Areas:** - Some Agencies hold events that require exhibit areas for inside and/or outside the facility.
- viii. **Inside/Outside Signage:** Agencies may request signage both inside and outside.

A. Technology, Rentals, and Support

If applicable, the provider will furnish onsite technical expertise for both the Agency and attendees for network and internet connectivity and audio-visual support, as well as the below:

- i. **Wireless Internet Access:** Facility should include free high speed wireless Internet access sufficient for the number of anticipated participants simultaneously using the Internet, if needed. Some events may require websites/programs on a network infrastructure requiring regular access to the public worldwide web as well as to standard email servers. If there are standard facility filtering or blocking features the Provider may be asked to turn it off for the conference, if needed.
- ii. **Rentals:** Equipment may or may not be provided by the using Agency. The Agency may require the need to rent equipment from the Provider. Such items could include but not limited to:
 - a. Staging
 - b. Digital Projection Equipment
 - c. Small and Large Screens
 - d. Handheld and Lapel Microphones
 - e. Step Stools
 - f. Easels
 - g. Flags
 - h. Charts
 - i. VHS/DVD Players
 - j. Audio/Video Cart
 - k. Cables, Power Strips, Extension Cords
 - l. Amplifier Appropriate for Room Size

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m. Laser Pointer

- iii. **Audio Visual Equipment and Support:** The Agency may request audiovisual equipment and support for specific events.

B. Other Requirements

- i. **Americans with Disabilities Act (ADA) Compliance:** All spaces, including, but not limited to, presentation spaces, parking, and restrooms should be accessible for individuals with disabilities as per the Americans with Disabilities Act: [STATUTE-104-Pg327.pdf \(govinfo.gov\)](#). If participants require accommodations to access the content of the event, such as an American Sign Language interpreter, the Agency will provide these services separate from this RFP.
- ii. **Smoke-Free:** Facility must comply with all applicable laws regarding smoke-free environments.

C. Meals

Meals will be determined by each agency and will be specific to each event and may or may not be a requirement.

- i. **GSA Rates:** Meal pricing, including plates, napkins, utensils, tablecloths, gratuities, etc., must remain within the current maximum approved GSA Per Diem Rates for applicable Agencies. Below are links for the most current rate information:

[Per diem rates | GSA](#)

[Per Diem | Office of the State Controller \(maine.gov\)](#)

- ii. Meals must conform to the State Administration and Accounting Manual. Meals with meetings is covered in section 10.40.70 per the link below:

[State Administrative and Accounting Manual \(SAAM\) | Office of the State Controller \(maine.gov\)](#)

D. Lodging

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- i. Lodging is preferred onsite but could be arranged at other local area facilities. Providers who provide onsite lodging should accommodate the total expected number of conference participants. Rooms should be single occupancy and clean, well maintained, and well lit. Rooms should also include wireless internet access for all guests.
- ii. Providers are encouraged to offer their most competitive pricing for lodging, in most cases agencies utilizing this MA seek costs not to exceed the State of Maine per diem rate. See per diem rate information for your area by clicking on the following link and selecting Maine on the US map: [Per diem rates | GSA](#)

E. Parking

Adequate parking for all participants (to include onsite parking for individuals with disabilities), or as an alternative, secondary parking with shuttle services of less than five-minute duration preferred.

F. Reservations

Providers should have a clear Reservation Plan for how state Agencies should make reservations, if required. Provider must accept reservations for an event or meeting space without requiring pre-payment.

G. Cancellations

Scheduled events may be cancelled by the Agency without penalty, up to 30-days prior to the scheduled event, including, but not limited to: room rentals and meals. Any penalties for cancellations after the above stated cancellation period, and the policies governing such cancellation, must be clearly stated by Provider. If a cancellation policy is not provided, there will be no penalty for events cancelled less than 30-days before the event date.

H. Reporting

Provide to the contract administrator an annual report no later than thirty (30) days after the end of each year which includes:

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- i. A summary of the services ordered indicating those paid for with a DO, open market and/or agency credit card.
- ii. The agency utilizing the facility
- iii. The total dollar value for each event by agency

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Rider B: Terms and Conditions

- 1. DEFINITIONS:** The following definitions are applicable to these standard terms and conditions:
 - a. The term “Buyer” or “State” shall refer to the Government of the State of Maine or a person representing the Government of the State of Maine.
 - b. The term “Department” or “DAFS” shall refer to the State of Maine Department of Administrative and Financial Services.
 - c. The term “Bureau” or “BGS” shall refer to the State of Maine Bureau of General Services.
 - d. The term “Office” shall refer to the State of Maine Office of State Procurement Services.
 - e. The term “Contractor”, “Vendor”, or “Provider” shall refer to the organization that is providing goods and/or services through the contract to which these standard terms and conditions have been attached and incorporated.
 - f. The term “Contract” or “Agreement” shall refer to the contract document to which these standard terms and conditions apply, taking the format of a Buyer Purchase Order (BPO) or Master Agreement (MA) or other contractual document that is mutually agreed upon between the State and the Contractor.

- 2. WARRANTY:** The Contractor warrants the following:
 - a. That all goods and services to be supplied by it under this Contract are fit and sufficient for the purpose intended, and
 - b. That all goods and services covered by this Contract will conform to the specifications, drawing samples, symbols or other description specified by the Office, and
 - c. That such articles are merchantable, good quality, and free from defects whether patent or latent in material and workmanship, and
 - d. That all workmanship, materials, and articles to be provided are of the best grade and quality, and
 - e. That it has good and clear title to all articles to be supplied by it and the same are free and clear from all liens, encumbrances and security interest.

Neither the final certificate of payment nor any provision herein, nor partial nor entire use of the articles provided shall constitute an acceptance of work not done in accordance with this agreement or relieve the Contractor liability in respect of any warranties or responsibility for faulty material or workmanship. The Contractor shall remedy any defects in the work and pay any damage to other work resulting therefrom, which shall appear within one year from the date of final acceptance of the work provided hereunder. The Office shall give written notice of observed defects with reasonable promptness.

3. TAXES: Contractor agrees that, unless otherwise indicated in the order, the prices herein do not include federal, state, or local sales or use tax from which an exemption is available for purposes of this order. Contractor agrees to accept and use tax exemption certificates when supplied by the Office as applicable. In case it shall ever be determined that any tax included in the prices herein was not required to be paid by Contractor, Contractor agrees to notify the Office and to make prompt application for the refund thereof, to take all proper steps to procure the same and when received to pay the same to the Office.

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4. PACKING AND SHIPMENT: Deliveries shall be made as specified without charge for boxing, carting, or storage, unless otherwise specified. Articles shall be suitably packed to secure lowest transportation cost and to conform to the requirements of common carriers and any applicable specifications. Order numbers and symbols must be plainly marked on all invoices, packages, bills of lading, and shipping orders. Bill of lading should accompany each invoice. Count or weight shall be final and conclusive on shipments not accompanied by packing lists.

5. DELIVERY: Delivery should be strictly in accordance with delivery schedule. If Contractor's deliveries fail to meet such schedule, the Office, without limiting its other remedies, may direct expedited routing and the difference between the expedited routing and the order routing costs shall be paid by the Contractor. Articles fabricated beyond the Office's releases are at Contractor's risk. Contractor shall not make material commitments or production arrangements in excess of the amount or in advance of the time necessary to meet delivery schedule, and, unless otherwise specified herein, no deliveries shall be made in advance of the Office's delivery schedule. Neither party shall be liable for excess costs of deliveries or defaults due to the causes beyond its control and without its fault or negligence, provided, however, that when the Contractor has reason to believe that the deliveries will not be made as scheduled, written notice setting forth the cause of the anticipated delay will be given immediately to the Office. If the Contractor's delay or default is caused by the delay or default of a subcontractor, such delay or default shall be excusable only if it arose out of causes beyond the control of both Contractor and subcontractor and without fault of negligence or either of them and the articles or services to be furnished were not obtainable from other sources in sufficient time to permit Contractor to meet the required delivery schedule.

6. FORCE MAJEURE: The State may, at its discretion, excuse the performance of an obligation by a party under this Agreement in the event that performance of that obligation by that party is prevented by an act of God, act of war, riot, fire, explosion, flood or other catastrophe, sabotage, severe shortage of fuel, power or raw materials, change in law, court order, national defense requirement, or strike or labor dispute, provided that any such event and the delay caused thereby is beyond the control of, and could not reasonably be avoided by, that party. The State may, at its discretion, extend the time period for performance of the obligation excused under this section by the period of the excused delay together with a reasonable period to reinstate compliance with the terms of this Agreement.

7. INSPECTION: All articles and work will be subject to final inspection and approval after delivery, notwithstanding prior payment, it being expressly agreed that payment will not constitute final acceptance. The Office, at its option, may either reject any article or work not in conformity with the requirements and terms of this order, or re-work the same at Contractor's expense. The Office may reject the entire shipment where it consists of a quantity of similar articles and sample inspection discloses that ten (10%) percent of the articles inspected are defective, unless Contractor agrees to reimburse the Office for the cost of a complete inspection of the articles included in such shipment. Rejected material may be returned at Contractor's risk and expense at the full invoice price plus applicable incoming transportation charges, if any. No replacement of defective articles of work shall be made unless specified by the Office.

8. INVOICE: The original and duplicate invoices covering each and every shipment made against this order showing Contract number, Vendor number, and other essential particulars, must be forwarded promptly to the ordering agency concerned by the Vendor to whom the order is issued. Delays in receiving invoice, and any errors or omissions on statements, will be considered just cause

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for withholding settlement without losing discount privileges. All accounts are to be carried in the name of the agency or institution receiving the goods, and not in the name of the Office.

9. ALTERATIONS: The Office reserves the right to increase or decrease all or any portion of the work and the articles required by the bidding documents or this agreements, or to eliminate all or any portion of such work or articles or to change delivery date hereon without invalidating this Agreement. All such alterations shall be in writing. If any such alterations are made, the contract amount or amounts shall be adjusted accordingly. In no event shall Contractor fail or refuse to continue the performance of the work in providing of articles under this Agreement because of the inability of the parties to agree on an adjustment or adjustments.

10. TERMINATION: The Office may terminate the whole or any part of this Agreement in any one of the following circumstances:

- a. The Contractor fails to make delivery of articles, or to perform services within the time or times specified herein, or
- b. If Contractor fails to deliver specified materials or services, or
- c. If Contractor fails to perform any of the provisions of this Agreement, or
- d. If Contractor so fails to make progress as to endanger the performance of this Agreement in accordance with its terms, or
- e. If Contractor is adjudged bankrupt, or if it makes a general assignment for the benefit of its creditors or if a receiver is appointed on account of its insolvency, or
- f. Whenever for any reason the State shall determine that such termination is in the best interest of the State to do so.

In the event that the Office terminates this Agreement in whole or in part, pursuant to this paragraph with the exception of (f), the Office may procure (articles and services similar to those so terminated) upon such terms and in such manner as the Office deems appropriate, and Contractor shall be liable to the Office for any excess cost of such similar articles or services.

11. NON-APPROPRIATION: Notwithstanding any other provision of this Agreement, if the State does not receive sufficient funds to fund this Agreement and other obligations of the State, if funds are de-appropriated, or if the State does not receive legal authority to expend funds from the Maine State Legislature or Maine courts, then the State is not obligated to make payment under this Agreement.

12. COMPLIANCE WITH APPLICABLE LAWS: Contractor agrees that, in the performance hereof, it will comply with applicable laws, including, but not limited to statutes, rules, regulations or orders of the United States Government or of any state or political subdivision(s) thereof, and the same shall be deemed incorporated herein by reference. Awarding agency requirements and regulations pertaining to copyrights and rights in data. Access by the grantee, the subgrantee, the Federal grantor agency, the Comptroller General of the United States, or any of their duly authorized representatives to any books, documents, papers and records of the Contractor which are directly pertinent to that specific contract for the purpose of making audit, examination, excerpts, and transcriptions. Retention of all required records for three years after grantees or subgrantees make final payments and all other pending matters are closed. Compliance with all applicable standards, orders, or requirements issued under section 306 of the Clean Air Act (42 U.S.C. 1857(h)), section 508 of the Clean Water Act, (33 U.S.C. 1368), Executive Order 11738, and Environmental Protection Agency regulations (40 CFR part 15). (Contracts, subcontracts, and subgrants of amounts in excess of \$100,000). Mandatory standards and policies relating to energy efficiency which are contained in the state energy

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conservation plan issued in compliance with Energy Policy and Conservation Act (Pub. L. 94-163, 89 Stat. 871).

13. INTERPRETATION: This Agreement shall be governed by the laws of the State of Maine as to interpretation and performance.

14. DISPUTES: The Office will decide any and all questions which may arise as to the quality and acceptability of articles provided and installation of such articles, and as to the manner of performance and rate of progress under this Contract. The Office will decide all questions, which may arise as to the interpretation of the terms of this Agreement and the fulfillment of this Agreement on the part of the Contractor.

15. ASSIGNMENT: None of the sums due or to become due nor any of the work to be performed under this order shall be assigned nor shall Contractor subcontract for completed or substantially completed articles called for by this order without the Office's prior written consent. No subcontract or transfer of agreement shall in any case release the Contractor of its obligations and liabilities under this Agreement.

16. STATE HELD HARMLESS: The Contractor agrees to indemnify, defend, and save harmless the State, its officers, agents, and employees from any and all claims and losses accruing or resulting to any and all contractors, subcontractors, material men, laborers and other persons, firm or corporation furnishing or supplying work, services, articles, or supplies in connection with the performance of this Agreement, and from any and all claims and losses accruing or resulting to any person, firm or corporation who may be injured or damaged by the Contractor in the performance of this Agreement.

17. SOLICITATION: The Contractor warrants that it has not employed or written any company or person, other than a bona fide employee working solely for the Contractor to solicit or secure this Agreement, and it has not paid, or agreed to pay any company, or person, other than a bona fide employee working solely for the Contractor any fee, commission, percentage, brokerage fee, gifts, or any other consideration, contingent upon, or resulting from the award for making this Agreement. For breach or violation of this warranty, the Office shall have the absolute right to annul this agreement or, in its discretion, to deduct from the Agreement price or consideration, or otherwise recover the full amount of such fee, commission, percentage, brokerage fee, gifts, or contingent fee.

18. WAIVER: The failure of the Office to insist, in any one or more instances, upon the performance of any of the terms, covenants, or conditions of this order or to exercise any right hereunder, shall not be construed as a waiver or relinquishment of the future performance of any such term, covenant, or condition or the future exercise of such right, but the obligation of Contractor with respect to such future performance shall continue in full force and effect.

19. MATERIAL SAFETY: All manufacturers, importers, suppliers, or distributors of hazardous chemicals doing business in this State must provide a copy of the current Material Safety Data Sheet (MSDS) for any hazardous chemical to their direct purchasers of that chemical.

20. COMPETITION: By accepting this Contract, Contractor agrees that no collusion or other restraint of free competitive bidding, either directly or indirectly, has occurred in connection with this award by the Office.

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21. INTEGRATION: All terms of this Contract are to be interpreted in such a way as to be consistent at all times with this Standard Terms and Conditions document, and this document shall take precedence over any other terms, conditions, or provisions incorporated into the Contract.

22. ORDER OF PRECEDENCE. In the event of a conflict between the documents comprising this Agreement, the Order of Precedence shall be:

- a. Exceptions - If applicable
- b. General Terms & Conditions for Goods and/or Services under Buyer Purchase Orders and Master Agreements
- c. Scope of Work - If applicable
- d. Vender Agreement - Included at Department's Discretion
- e. Other - Included at Department's Discretion

23. CYBERSECURITY AND PROHIBITED TECHNOLOGIES: The Provider certifies to the best of Provider's knowledge and belief that the aforementioned organization, its principals and any subcontractors named in this Contract:

- a. is not a foreign adversary business entity, <https://www.maine.gov/oit/prohibited-technologies>, Title 5 MRSA §2021 (3); and
- b. is not on the list of prohibited companies or does not obtain or purchase any information or communications technology or services included on the list of prohibited information and communications technology and services <https://www.maine.gov/oit/prohibited-technologies>, Title 5 MRSA §2030-B.

A person who knowingly signs this contract, in violation of this section, commits a civil violation for which a fine may be adjudged in an amount that is twice the amount of this contract or \$250,000, whichever is greater, Title 5 MRSA §2030-A.

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RIDER C: EXCEPTIONS

N/A

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RIDER D: "NOT TO EXCEED" RATE SHEET and FOOD POLICIES

Lodging

\$133 per night valid for the Summit Lodge or Jordan Grand

Room Types:

- Studio Superior
- Studio Standard
- Studio Deluxe

No Minimum night stay

No minimum amount of attendees

*13% service fee per room added



Continental Breakfast

Service is for 1.5 hours, additional service time requires additional fee. For an additional hour of service, add \$3 per person. Minimum of 15 people required for continental breakfast. When minimum is not met additional charges will apply.

BUILD YOUR OWN CONTINENTAL

Choose four items for \$15 or per item as listed price.

- Sunday River Regular & Decaf Coffee by Coffee Hound, Tea \$4
- Select 2 Juices: Orange, Cranberry, Grapefruit, Apple, \$4.5
- Assorted Muffins \$4.25
- Cinnamon Rolls \$4.25
- Vanilla Yogurt, Granola (V) \$4.75
- Cereal \$4
- Bacon (GF) \$4.75
- Coffee Cake \$4
- Fruit Salad (V GF) \$4.5
- Sliced Fruit (V GF) \$4.75
- Whole Fruit (V GF) \$2.5
- Oatmeal, Cranberries, Raisins, Brown Sugar (V) \$4.5
- Cinnamon Roll Bread Pudding (V) \$4.5
- Donuts (V) \$4.25

Items below are +\$2.5 per person if selected as a choose 4.

- Assorted Gourmet Donuts (V) \$5.75
- Assorted Parfaits (V) \$6
- Greek Yogurt & Mixed Berries (V) \$6.5
- Chia Pudding Parfait (V VG GF DF) \$7
- Overnight Oats Parfait (V) \$6.5
- Select up to two built sandwiches, price as listed.
- English Muffin, Egg, Cheese, Choice of 1 Meat \$6
- Croissant, Egg, Cheese, Choice of 1 Meat \$6.5
- Bagel, Egg, Cheese, Choice of 1 Meat \$6.5
- Burrito, Egg, Cheese, Choice of 1 Meat \$7

Breakfast Buffet

Service is for 1.5 hours additional service time requires additional fee. Minimum of 20 people required. All breakfast buffets include sliced fruit, orange juice, coffee & tea.

- One Entrée & Two Sides \$18
- Two Entrées & Two Sides \$21
- Two Entrées & Three Sides \$24

Additional Breakfast Entrée +\$5.5

Additional Breakfast Side +\$4

ENTRÉES

- Traditional Scrambled Eggs (V GF)
- Cheese Scrambled Eggs (V GF)
- Vegetable Scrambled Eggs (V GF)
- French Toast (V)
- Blueberry Pancakes (V) +\$1.5
- Chocolate Chip Pancakes (V) +\$1.5
- Three Cheese Quiche (V) +\$2
- Bacon & Cheese Quiche +\$2
- Spinach & Cheese Quiche (V) \$2
- Vegetarian Frittata (V GF)
- Bacon, Sausage, Ham, Frittata
- Cheese Frittata (V GF)
- Biscuits & Gravy

BREAKFAST SANDWICHES

Items below are +\$2.5 per person if selected as entree.

- Choice of One: Bacon, Turkey Bacon, Sausage, Ham, Veggie
- Choice of One: English Muffin, Croissant, Bagel Burrito

Additional Meat Selection +\$2

Additional Bread Selection +\$1

SIDES

- Sausage Patties
- Sausage Links
- Bacon
- Turkey Bacon
- Ham
- Corned Beef Hash
- Vegetarian Hash (V GF DF)
- Home Fries (V GF DF)





Breakfast Enhancements

Add any of the following to your continental or buffet breakfast. Additional fee applies if not ordered as an accompaniment to a full menu. All items must be ordered for the entire group. Prices are listed per person unless otherwise noted.

Parfait Station (V) \$11

Greek, Vanilla, Flavored Yogurt, House Granola, Berries, Dried Fruit, Nuts, Honey, Flax Seeds, Chia Seeds

Chef-Attended Omelet Station \$14

Includes Attendant

Eggs, Cheese, Bacon, Sausage, Ham, Onions, Peppers, Mushrooms, Spinach, Banana Peppers, Tomatoes

Quiche \$35 per quiche

Serves 8 people.

Three Cheese (V)
Bacon & Cheese
Spinach & Cheese (V)

Retail breakfast for operating breakfast outlets can be purchased in advance for your group at \$15.75++ per person between the months of May and October, and \$21.75++ between the months of November and April. Group rate only valid when purchased for entire group for entire length of stay.

Hot & Cold Beverage Package

Service is for up to 4 hours. Minimum of 15 people required for beverage package. When minimum is not met additional charges will apply. All items must be ordered for the entire group. Prices are listed per person.

Includes Regular and Decaf Coffee, Tea, and Assorted Coca-Cola Products \$14





Sweet Breaks

Service is for up to 1.5 hours, additional service time requires additional fee. Minimum of 15 people required for breaks. When minimum is not met additional charges will apply. All items must be ordered for the entire group. Prices are listed per person.

Farmer's Break (V) \$7

Biscuits, Cornbread, Jams, Butter

All About Apples (V) \$8

Apples, Caramel Sauce, Apple Muffins, Apple Cider

Maple Break (V NUT) \$8

Sweet Breads, Maple Butter, Maple Whoopie Pies

Build Your Own Trail Mix (V) \$10

Nuts, Dried Fruit, Seeds, M&Ms, Granola, Gold Fish, Chex

Something Maine (V NUT) \$11

Assorted Whoopie Pies, Sunday River Trail Mix Cookies, Chex Muddy Buddies

Savory Breaks

Service is for up to 1.5 hours additional service time requires additional fee. Minimum of 15 people required for breaks. When minimum is not met additional charges will apply. All items must be ordered for the entire group. Prices are listed per person.

Chips & Dip (V) \$6

Choice of One Chip: Potato, Tortilla GF, Pita

Premium Selection +\$.50

House-Made Potato Chip

Naan Bread

Choice of One Dip: Onion, Veggie, Spinach, Hummus, Ranch, Ranchero, Salsa

Premium Dips \$.75

Guacamole

Olive Tapenade

Sundried Tomato Tapenade

House-Made Chip Break (V) \$8

Cajun-Dusted House-Made Potato Chips, Sea-Salted House-Made Chips, 2 Chef's Choice House-Made Dips

Mediterranean (V) \$10.5

Naan Bread, Pita Chips, Vegetables, Hummus, Olive Tapenade, Sundried Tomato Tapenade, Spinach Dip

A La Cart Items

Served per dozen unless otherwise noted.

Cookies (V) \$28

Sunday River Trail Mix Cookie (V NUT) \$33

Gluten-Free Cookies (V, GF) \$36

Brownies (V) \$29

Gluten-Free Brownies (V, GF) \$35

Cinnamon Rolls (V) \$33

Muffins (V) \$30

Donuts (V) \$29

Coffee Cake (V) \$30

Dessert Bars (V) \$32

Whoopie Pies \$38

Whole fruit (V, GF, DF) \$23

Fruit Salad (V GF) \$4.5 per person

Sliced Fruit (V GF) \$4.75 per person

Beverages

Coffee Hound Regular or Decaf Coffee \$52/1.5 Gallon

Hot Tea \$41/1.5 Gallon

Hot Chocolate \$34/1.5 Gallon

Lemonade, Iced Tea, or Fruit Punch \$19/Pitcher

Orange, Grapefruit, Cranberry, or Apple Juice \$21/Pitcher

Individual Fruit Juices \$5/Each

Assorted Coca-Cola Canned Soft Drinks \$4.75/Each

Dasani Bottled Water \$5.25/Each





Lunch On-The-Go

Service is for 1.5 hours. Minimum of 10 per selection required. When minimum is not met additional charges will apply. May select up to 3 sandwich selections. Additional selections over 3 require \$2 per person per all selections. If 2 additional selections are chosen over the 3 include the additional fee per person for all selections is \$4. Any salad selection may be chosen as a selection on the Deli Sandwich and Gourmet Sandwich menus. Lunches served in recyclable bags.

BOXED LUNCH

Includes Whole Fruit, Cookie, and Coca-Cola Soft Drink OR Bottled Water.

Deli Sandwich \$18

INCLUDES CHIPS

*Selection refers to one built sandwich which includes one meat, one cheese, one bread. Mayonnaise and mustard packets. Minimum of 10 per selection required.

Choice of One: Ham, Roast Beef, Turkey, Chicken Salad, Egg Salad, Veggie

Choice of One: Cheddar, Swiss, American, Pepper Jack Cheese

Choice of One: White, Wheat, Bulky Roll, Wrap

Includes: Lettuce, Tomato, Onion, and condiments

Gourmet Sandwich \$23

INCLUDES CHIPS

*Selection refers to one built sandwich selection. Minimum of 10 per selection required.

Choice of One:

-Turkey, Bacon, Baby Arugula, Tomato, Muenster Cheese, Avocado Lime Aioli, Herbed Focaccia

-Ham, Swiss, Sundried Tomato Pesto, Asparagus, Arugula, Herbed Focaccia

-Apple Pecan Dijon Chicken Salad, Spinach, Wrap

-Edamame Spread, Dijon Mustard, Roasted Tomatoes, Arugula, Cucumber, Roasted Red Peppers, Wrap (V)

-Grilled Vegetables, Garam Masala, Carrots, Hummus, Sprouts, Wrap (V)

-Maine Lobster Roll +\$11 +mkt

House Salad (V GF DF) \$18

Minimum of 10 required.

Mixed Greens, Tomatoes, Onions, Cucumbers, Carrots, Italian, Balsamic, OR Ranch

Chef Salad \$20

Minimum of 10 required.

Romaine, Sliced Egg, Turkey, Ham, Swiss, Cheddar, Tomatoes, Cucumbers, Carrots, Italian, Balsamic, OR Ranch

Caesar Salad \$19

Minimum of 10 required.

Romaine, Parmesan, Croutons, Classic Dressing

Chilled Asian Noodle Salad with Grilled Chicken \$22

Minimum of 10 required.

Lo-Mein Noodles, Carrots, Diced Peppers, Soy, Honey, Pineapples

Grilled Chicken Cobb Salad \$23

Minimum of 10 required.

Romaine, Chicken, Egg, Bacon, Bleu Cheese, Avocados, Red Onion, Tomatoes, Italian, Balsamic, OR Ranch

BAGGED LUNCH \$15

Minimum of 15 per selection required.

Includes chips.

*Selection refers to one sandwich type and one bread choice.

Choice of One:

-Ham & American

-Roast Beef & Cheddar

-Bacon, Lettuce & Tomato

-Peanut Butter & Jelly

-Peanut Butter & Fluff

Choice of One: White, Wheat Bread

Choice of One: Coca-Cola Soft Drinks, Bottled Water

Choice of One: Whole fruit, Cookie





Classic Lunch

Service is for 1.5 hours additional service time requires additional fees. Minimum of 20 people required. When minimum is not met additional charges will apply. Includes choice of Sweet Tea, Unsweetened Tea, Lemonade, or Fruit Punch, and 1 Baked Treats dessert selection, additional selection(s) require additional fees. If served after 4pm an additional \$7 charge per person applies.

Deli Sandwich

Choice of Two Built Sandwich Selections **\$20**

Choice of Three Built Sandwich Selections **\$22**

*Selection refers to one built sandwich which includes one meat, one cheese, one bread.

Choice of One: Ham, Roast Beef, Turkey, Chicken Salad, Egg Salad, Veggie

Choice of One: Cheddar, Swiss, American, Pepper Jack Cheese

Choice of One: White, Wheat, Bulky Roll, Wrap

Includes: Lettuce, Tomato, Onion, and condiments

Choice of Two: Lunch Sides

Gourmet Deli \$24

Choice of Three Built Sandwiches served on Herbed Focaccia:

*Selection refers to one built sandwich.

-Turkey, Bacon, Baby Arugula, Tomato, Muenster Cheese, Avocado

Lime Aioli, Sundried Tomato

-Ham, Swiss, Sundried Tomato Pesto, Asparagus, Arugula

-Apple Pecan Dijon Chicken Salad

-Edamame Spread, Dijon Mustard, Roasted Tomatoes, Arugula,

Cucumber, Roasted Red Peppers (V)

-Grilled Vegetables, Garam Masala, Carrots, Hummus, Sprouts, (V)

-Maine Lobster Roll +\$11 +\$mkt

Choice of Two Lunch Sides

Build Your Own Deli Sandwich

Choice of Two Fillings **\$19**

Choice of Three Fillings **\$20**

*Additional fees apply for additional selections of fillings, cheeses, and breads.

Filling Selections: Ham, Roast Beef, Turkey, Chicken Salad, Egg Salad, Veggie

Choice of Two: Cheddar, Swiss, American, Pepper Jack Cheese

Choice of One: White, Wheat, Bulky Roll, Wrap

Lettuce, Tomato, Onion, and Condiments

Choice of Two Lunch Sides

Soup & Salad \$25

Choice of One: New England Clam Chowder, Fish Chowder, Corn Chowder, Maine Lobster Chowder (+\$4 +\$mkt), Chicken Noodle, Turkey Wild Rice, Carrot & Ginger (V GF), Vegetable (V), Beef Vegetable, Cream of Potato & Bacon, Minestrone (V), Roasted Tomato Basil
Additional Soup +\$2

Choice of Two Chilled Items : Shrimp, Grilled Flank Steak, Marinated Chicken, Jerk Marinated Tofu

Choice of Two: Spring Mix, Romaine, Arugula

Includes: Tomatoes, Cucumbers, Carrots, Onions, Green Peppers, Nuts, Flax, Chia Seeds, Croutons, Blueberry Balsamic Vinaigrette, and Blood Orange Yogurt Dressing (V GF)

Italian \$23

Garlic Bread

Choice of One : Meatballs, Italian Sausage, Grilled Chicken,

Jumbo Shrimp +\$7, Sautéed Vegetables (V), Kale “meat” balls

Choice of One: Stuffed Shells, Manicotti

Choice of Two Lunch Sides

Cookout \$24

Buns & Rolls (V)

Cheeses, Lettuce, Tomato, Onion, Pickles, Condiments

Hamburgers

Hot Dogs

Smoked Black Bean Burgers available on request

Choice of Two Lunch Sides

Summer Grill \$25

Slider Buns

Maine Blueberry BBQ Pulled Pork (GF)

Honey Cranberry Mustard Glazed Chicken Thighs

Choice of Two Lunch Sides

LUNCH SIDES

Additional Lunch Side +\$4

Substitute Soup +2

Potato Chips

Garden Salad (V VG GF DF)

Caesar Salad

Coleslaw (V GF)

Tomato Cucumber Feta Salad (V GF)

Bean Salad (V VG GFDF)

Mexican Corn Salad (V GF)

Pasta Salad *Vinaigrette based* (V)

Macaroni Salad *Mayonnaise based* (V)

Fruit Salad (V VG GF DF)

Fingerling Potato Salad

Baked Beans (GF DF)

Provençal Vegetable Medley (V GF)

Corn on the Cob (V GF) *Seasonal*





Lunch Buffet

Service is for 1.5 hours, additional service time requires additional fee. Minimum of 20 people required. When minimum is not met additional charges will apply. Includes choice of Iced Tea, Sweet Tea, Unsweetened Tea, Lemonade, OR Fruit Punch, and 1 Sweet Ending dessert selection, additional selection(s) require additional fees. If served after 4pm an additional \$7 charge per person applies.

- One Entrée & Two Sides \$27
- Two Entrées & Two Sides \$31
- Two Entrées & Three Sides \$33

ENTRÉES

Additional Lunch Entrée +\$6.25

- House-made Meatloaf & Beef Gravy
- Beyond Meatloaf & Gravy (V)
- Grilled BBQ Beef Tips
- Sliced Roast Beef
- Grilled Jerk Chicken Thighs
- Roasted Chicken Quarters (GF)
- Pesto-Crusted Chicken Breasts
- Chicken Parmesan
- Sliced Baked Ham (GF)
- Pork Tenderloin, Blueberry Applesauce
- Pork Loin, Cornbread Stuffing
- New England Baked Haddock
- Grilled Shrimp Skewer (GF) +\$7
- Seared Salmon (GF)
- Pesto Roasted Veggie Kebob (V GF)
- Baked Stuffed Portabella Mushrooms (V)
- Smoked Black Bean Patties, Pico (V DF)

SIDES

Additional Lunch Side +\$4

- Rice Pilaf
- Mashed Potato (GF)
- Fingerling Potato Salad (GF)
- Quinoa Pilaf (V GF)
- Garlic Mashed Potato (V GF)
- Italian Herb-Roasted Potato (V GF DF)
- Roasted Sweet Potato (V GF)
- Roasted Cauliflower (V GF DF)
- Broccoli with Lemon Butter (V GF DF)
- Green Beans (V GF)
- Mixed Seasonal Vegetable (V GF)
- Glazed Tri-Colored Carrots (V GF DF)
- Chef's Choice Pasta Salad (V)
- Cold Wild Rice Salad (V GF DF)
- Coleslaw (V GF)
- Garden Salad (V GF DF)
- Caesar Salad

SOUPS

May be selected as side option

- Chicken Noodle Soup
- Vegetable Soup (V)
- Beef Vegetable Soup
- Cream of Potato & Bacon Soup
- Minestrone Soup (V)
- Turkey Wild Rice Soup
- Carrot & Ginger Soup (V)
- Roasted Tomato Basil Soup (V)
- Corn Chowder
- New England Clam Chowder
- Fish Chowder
- Maine Lobster Chowder +\$4 +\$mkt

Executive Lunch

Pre-ordered a la carte luncheons from operating restaurant in the hotel where meeting is taking place are available. **Maximum of 15 people.**





BANQUET RECEPTION

Hors d'Oeuvres

Each item is to be selected individually and is priced per piece. Minimum order is 3 dozen per item. Selections may be requested to be butler passed at \$30 per server per hour. One server per 50 guests required.

† indicates items that can be butler passed.

Cold

- † Tomato Basil Bruschetta (V) \$3.75
- † Smoked Chicken, Brie, Blueberry Gastrique, Scallions \$4
- † Pickled Corn, Tomato, Brie, Pumpernickel Rye (V) \$3.5
- † Mexican Corn Salad, Avocado, Lime, Cream, Crostini (V) \$3.5
- † Wild Mushroom Duxelle, Toasted Crostini \$3.75
- † Roasted Pine Nut Hummus, Three-Onion Eggplant Caponata, Grilled Pita (V DF) \$3.5
- † Local Blue Cheese, Local Honey, Toasted Crostini (V) \$4.25
- † Blackened Beef, Tomato Horseradish, Onion Jam \$5.25
- Vegetable Summer Roll (V) \$5.25
- Shrimp Summer Roll \$5.5
- † Roasted Beet, Orange Reduction, Local Feta (V GF) \$4.5
- † Lobster & Corn Verrine \$8 ^{+\$mkt}

Hot

- † Spinach Artichoke Stuffed Mushrooms (V) \$3.5
- † Sausage & Cornbread Stuffed Mushrooms (V) \$3.75
- † Spinach, Feta, Phyllo (*Spanakopita*) (V) \$3.75
- † Swedish Meatballs \$4.5
- Steamed Pot Stickers, Ginger Sauce (DF) \$3.75
- Chicken Fingers, Dipping Sauce \$4.25
- † Chicken Satay (DF) \$4.25
- Slow-Roasted St. Louis Ribs \$4.75
- † Fried Vegetable Spring Roll (V) \$4.5
- † Maple Cinnamon Cayenne North Country Bacon Skewer \$4.75
- Chicken Wings (DF) \$4.75
- † Beef Satay (DF) \$5
- † Pork Belly, Apple Slaw, Asian BBQ, Pickled Carrots, Steamed Bun (DF) \$6
- † Duck Confit, Cranberry Raspberry Reduction \$5
- † Blueberry Venison-Stuffed Mushroom \$5
- † Bacon-Wrapped Scallops (DF) \$5.5
- † Lamb Lollipops \$6
- † Lobster Cod Cakes \$7 ^{+\$mkt}

Displays

Displays are served for a maximum of 1.5 hours. Serving sizes available for 25, 50, or 100 people.

Maine Charcuterie

\$255 serves 25; \$429 serves 50; \$590 serves 100

Maine Cheeses, Cured Meats, Whole Grain Mustard, Jams, Pickled Vegetables, Peppadew Peppers, Crusty Bread, Crackers

Mediterranean (V)

\$235 serves 25; \$370 serves 50; \$535 serves 100

Hummus, Pesto, Olive Tapenade, Sundried Tomato Tapenade, Quinoa, Tabbouleh, Feta, Minced Herbs, Roasted Radishes, Eggplant Relish, Roasted Vegetables, Baguettes, Ciabatta, Flatbread

New England Cheese (V)

\$195 serves 25; \$325 serves 50; \$425 serves 100

Four Select Cheeses, Berries, Crackers, Crusty Bread

Crudite (V)

\$165 serves 25; \$275 serves 50; \$335 serves 100

Carrots, Celery, Radishes, Cucumbers, Broccoli, Cauliflower, Cherry Tomatoes, Yogurt Dip, Hummus

Baked Brie (V)

\$240 Serves 25

Pastry-Wrapped Brie, Maine Blueberry Gastrique, Crusty Bread, Crackers

Jumbo Shrimp Cocktail

\$279 serves 25; \$479 serves 50; \$815 serves 100

Traditional Shrimp Cocktail, Avocado Crema, Chipotle Remoulade, Cocktail Sauce, Lemon

Shrimp & Crab Cocktail

\$345 serves 25; \$545 serves 50; \$850 serves 100

Poached Shrimp, Crab Legs, Lemon, Lime, Tabasco, Cocktail Sauce, Remoulade





BANQUET RECEPTION

Stations

Enhance your menu by adding a station, or create a whole reception with a minimum of three station choices. All stations require a 20 person minimum and are priced per person. Each station must be ordered for the entire group. Service is for 1.5 hours. Additional time requires an additional fee.

CARVING STATION

Carving stations are chef-attended and include Artisan Rolls.

- Cinnamon Salt-Crusted Pork Loin** Maple Apple Sauce (GF) \$12
- Bacon-Roasted Turkey Breast** Blueberry Cranberry Compote \$14
- Salmon En Crouete** \$15
- Coffee-Dusted Beef Tenderloin** \$22
- Herb Crusted Prime Rib** Horseradish, Sunday River Steak Sauce (GF) \$24

STANDARD STATION

Trio of Salads (V) \$11

Caesar, Garden, Sunday River Signature – mixed greens, blueberries, strawberries, candied pecans, feta
Italian, Ranch, Blueberry Balsamic

Potato \$10

Additional Potato +\$1.50

Choice of One: Baked Sweet Potato, Baked Potato, Mashed Potato
Brown Sugar, Cinnamon, Diced Apples, Chives, Bacon, Broccoli,
Smoked Cheddar, Sour Cream, Caramelized Onions, Sautéed
Mushrooms

Mac & Cheese \$12

Add Sautéed Vegetables +\$2.5

Add Sliced Grilled chicken +\$2.5

Add Jumbo Shrimp \$6.25

Sunday River House-Made Cheddar Cheese Sauce, Wild Mushrooms,
Bacon, Avocado, Broccoli, Roasted Tomatoes, Caramelized Onions,
Herbed Bread Crumbs, Asparagus, Sautéed Spinach and Kale

Mini Lobster Roll \$17

Classic Maine Lobster Salad, Shredded Lettuce, Toasted Brioche

Taco \$13

Add carne asada +\$6

Add house pulled pork and Pineland Farms cheddar +\$5

Additional shell +\$1

Choice of One: flour tortilla, corn tortilla, hard shell corn

Choice of One: Fajita Chicken, Ground Beef, Beyond Crumble (V)
Salsa, Lettuce, Tomato, Onion, Jalapeno, Shredded Cheese, Sour
Cream

Sliders \$12

Additional protein +\$5

Choice of One: Burger Patty, Fried Chicken, Grilled Chicken, Fried
Tofu

Includes: Slider Rolls, Cheese, Ketchup, Mayonnaise, Mustard,
Pickles

Poke \$18

Additional protein +\$5

Brown and White rice +\$2

Choice of One: salmon, tuna, beef

Choice of One: white rice, brown rice

Seaweed salad, pickled carrot, spicy mayo, ponzu sesame
dressing

Ice Cream Stand (V) \$8

Hoodsie Cups, Fudgsicles, Ice Cream Sandwiches, Bomb Pops

S'mores (V) \$10

Graham Crackers, Marshmallows, Hershey Bars.

Tabletop firepits included. Does not include outside firepit +\$250/hour.

Ultimate S'mores (V) \$13

Graham Crackers, Caramel Pecan Cookies, Marshmallows,
Hershey Bars, Reese Cups, Kit-Kats, Heath Bar Crumble

Tabletop firepits included. Does not include outside firepit
+\$250/hour

ACTION STATION

Action stations are chef-attended. Max number of guests 150, over requires
additional attendant and fees

Stir Fry \$14

Additional Rice +\$1.5

Additional Meat +\$2.5

Choice of One: Lo Mein, Brown Rice, White Rice

Choice of One: Vegetables, Chicken, Beef, Tofu
Teriyaki Sauce, Szechuan Sauce

Pasta \$14

Includes Shaved Parmesan

Additional Pasta +\$1.5

Additional Meat +\$2.5

Choice of One: Pasta: Cheese Tortellini, Fettuccini, Penne

Choice of Two: Sauces: Marinara, Alfredo, Pesto Cream, Bolognese

Choice of One: Meatballs, Italian Sausage, Sliced Grilled Chicken,
Jumbo Shrimp +\$6.25, Sautéed Vegetables (V), Kelp "Meat"balls (V)

Grilled Cheese \$13 (Max number of guests 50)

Additional Grilled Cheese Selection +\$2.5

Choice of One Bread: Texas Toast, Wheatberry, Cuban Loaf

Choice of One Sandwich:

-Tomato, Bacon, Onion, Smoked Cheddar

-Brie, Caramelized Onions, Apples, Cranberry Apple Butter (V)

-Smoked Ham, Gruyere

-Tomato, Basil Pesto, Mozzarella (V, Nut)

Ice Cream Sundae (V NUT) \$12

Two Gifford's Ice Cream Flavors, Sprinkles, Chocolate Chips, Peanut
Butter Cups, Nuts, Bacon, Hot Fudge, Caramel, Strawberry Sauce,
Whipped Cream





BANQUET DINNER

Dinner Buffet

Service is for 1.5 hours additional service time requires additional fee. Minimum of 20 people required. Includes Artisan Rolls with Olive Oil and Balsamic Vinegar, 1 Sweet Endings dessert selection, additional selection(s) require additional fees, Coffee & Tea station.

Two Entrées & Two Sides \$38

Two Entrées & Three Sides \$41

Three Entrées & Three Sides \$43

Entrées

Additional Buffet Entree +\$7.5

- Beef Tip Shepherd's Pie
- Beyond Shepherd's Pie (V)
- Roasted Strip Loin of Beef, Cipollini Onion Mushroom Ragout, Red Wine Demi-Glace
- Pretzel-Encrusted Chicken Breast, Herb Dijon Cream Sauce
- Buttermilk Honey Chicken Breast, Brown Sugar BBQ Glaze, Cherries, Blueberries
- Bacon-Wrapped Pork Loin, Molasses Sherry Glaze
- Honey Sesame Pork Tenderloin, Ginger Ponzu
- Crab, Shrimp, Scallop, White Wine Butter Sauce
- Seared Salmon, Tomato Caper Relish (GF)
- New England Baked Haddock
- Ricotta Gnocchi, Pomodoro Sauce (V)

Sides

Additional Side +\$5.25

Starch

- Garlic Smashed Potatoes (V GF)
- Rice Pilaf
- Italian Herb-Roasted Potato (V GF DF)
- Roasted Sweet Potato (V GF)
- Baked Potato (V GF DF)
- Roasted Fingerling Potatoes (V)

Premium Starch +\$2.50

- Wild Rice, Grain Pilaf, Cranberries (V)
- Sweet & Yukon Mashed Potatoes, Goat Cheese, Maple Candied Pecans (V NUT)
- Quinoa Pilaf (V GF)
- Roasted Vegetable Farro (V)

Vegetable

- Glazed Tri-Colored Carrots (V GF DF)
- Mixed Seasonal Vegetable (V GF)
- Zucchini, Summer Squash Provencal (V)
- Herb-Roasted Root Vegetables (V)
- Roasted Cauliflower (V GF DF)
- Lemon-Butter Broccoli (V GF)

Premium Vegetable +\$2.5

- Roasted Asparagus, Lemon (V)
- Maple Bourbon Roasted Tri-Color Carrots (V)
- Balsamic Bacon Roasted Brussels Sprouts (GF)
- Green Beans Almandine (V GF NUT)

Soups & Salads

Add Soup or Salad +\$4.5

- Garden Salad (V GF DF)
- Caesar Salad
- Chicken Noodle
- Vegetable (V)
- Beef Vegetable
- Cream of Potato & Bacon
- Minestrone (V)
- Turkey Wild Rice
- Carrot & Ginger (V)
- Roasted Tomato Basil (V)
- Corn Chowder
- New England Clam
- Fish Chowder
- Maine Lobster Chowder +\$4 ^{+\$MKT}





BANQUET DINNER

Classic Dinner Buffet

Service is for 1.5 hours. Minimum of 20 people required. Includes 1 Sweet Endings dessert selection, additional selection(s) require additional fees, Coffee & Tea station.

Cookout \$35

Additional Entree +\$9.50

- Garden Salad, Ranch, Balsamic Dressings (V)
- Potato Salad (V)
- Corn on the Cob (V)
- Baked Beans (GF DF)
- Buns & Rolls (V)
- Cheeses, Lettuce, Tomato, Onion, Pickles, Condiments
- Hamburgers
- Red Hot Dogs

Premium Entrée +\$5.25

- Honey Blueberry BBQ Chicken
- Pulled Pork
- Beef Brisket
- BBQ Pork Ribs
- Flank Steak
- Beyond Burgers (V)
- Beyond Bratwurst (V)

Backyard Barbecue \$49

Additional Entree +\$9.5

- Cornbread, Honey Butter
- Garden Salad, Ranch, Balsamic Dressings (V)
- Potato Salad (V)
- Cole Slaw (V)
- Sliced Fruit
- Baked Beans (GF DF)
- Corn on the Cob (V)
- Choose Two:** Honey Blueberry BBQ Chicken, Pulled Pork, Beef Brisket, BBQ Pork Ribs, Flank Steak

Tuscany \$37

- Garlic Bread
- Caesar Salad
- Shaved Parmesan
- Italian Herb Roasted Potato (V, VG, GF, DF)
- Eggplant, Squash, Tomato, Ratatouille (V, GF)
- Mushroom Pesto Orzo (V)
- Shrimp, Scallops, Penne Alfredo
- Chicken Breast, Mushrooms, Marsala Wine Sauce

Maine Lobster Bake \$95 +\$mkt

Minimum of 20 people required. Includes one lobster per person, sweet tea, unsweetened tea, lemonade, OR fruit punch and artisan rolls.

- Fruit Salad (V GF DF)
- Coleslaw (V)
- Baked Beans
- Corn on the Cob (V GF)
- Roasted potatoes (V GF DF)
- Mussels (GF)
- Drawn Butter
- 1 ¼ lb Maine Lobster (GF DF) +\$ mkt

Enhancements

- Second Maine Lobster \$27 +\$mkt
- Lobster Tail \$20 +\$mkt
- Diver Scallops \$16
- Filet Mignon \$17
- Grilled N.Y. Strip Sirloin Steak (GF) \$13
- Grilled Barbecue Chicken Quarters \$10
- Grilled Shrimp Skewer \$11
- Grilled Portabella Mushroom (V) \$9.5
- Sausage, Peppers, & Onion s \$9
- Sirloin Beef Tips \$10
- Crab Cakes \$9
- Steamed Maine Mussels, White Wine, Herbs, Garlic \$9
- Intermezzo Sorbet (VG GF) \$4



BANQUET DINNER

Plated Dinner

Minimum of 20 people, minimum of 10 per entrée selection required.

May select up to 3 entrees, 1 starch selection, 1 vegetable selection, and 1 dessert selection that will be served with all 3 entrees. Additional selections will incur additional charges. If more than one entrée is selected, an entrée indicator is required to be provided.

Includes Sunday River Signature Salad, Artisan Rolls with Olive Oil and Balsamic Vinegar, 1 Starch, 1 Vegetable, 1 Signature Sweets dessert selection, Coffee & Tea service.

Beef

- Braised Short Rib, Maine Blueberry BBQ \$39
- Beef Tenderloin, Bourbon Peppercorn Demi-Glace \$46
- Veal Schnitzel, Brown Butter \$44
- Djon Rack of Lamb, Chimichurri \$47

Poultry

- Maple Dijon Mustard Statler Chicken \$34
- Honey Lavender Statler Chicken \$34
- Seared Statler Chicken Breast, Roasted Fennel, Artichokes, White Wine Tarragon Jus (GF) \$34
- Slow-Roasted Duck, Hoisin Glaze \$42

Pork

- Pepper-Crusted Pork Loin, Cherry Amaretto Butter (GF) \$33
- Grilled Pork Chop, Bacon Onion Jam (GF) \$34

Seafood

- New England Haddock, Seafood Herbed Butter Cracker Crust \$35
- Haddock Newburg \$37
- Seared Salmon, Limoncello Sauce (GF) \$38

Vegetarian

- Maine Wild Mushroom, Brie Risotto (V, GF) \$32
- Toasted Quinoa-Stuffed Eggplant, Mushroom Salsa, Saffron Tomato Coulis (V, GF) \$30
- Smoked Black Bean Cakes, Pico de Gallo (V) \$29
- Ricotta Gnocchi, Pomodoro Sauce (V) \$30

Sides

Starch

- Garlic Smashed Potatoes (V GF)
- Rice Pilaf
- Italian Herb-Roasted Potato (V GF DF)
- Roasted Sweet Potato (V GF)
- Baked Potato (V GF DF)
- Roasted Fingerling Potatoes (V)

Premium Starch +\$2.25

- Wild Rice, Grain Pilaf, Cranberries (V)
- Sweet & Yukon Mashed Potatoes, Goat Cheese, Maple Candied Pecans (V NUT)
- Quinoa Pilaf (V GF)
- Roasted Vegetable Farro (V)

Vegetable

- Glazed Tri-Colored Carrots (V VG GF DF)
- Mixed Seasonal Vegetable (V VG GF DF)
- Zucchini, Summer Squash Provencal (V GF)
- Herb-Roasted Root Vegetables (V VG GF DF)
- Roasted Cauliflower (V VG GF DF)
- Lemon-Butter Broccoli (V GF)

Premium Vegetable +\$2.25

- Roasted Asparagus, Lemon (V VG GF DF)
- Maple Bourbon Roasted Tri-Color Carrots (V)
- Balsamic Bacon Roasted Brussels Sprouts (GF)
- Green Beans Almandine (V GF NUT)

DINNER ENHANCEMENTS

- Second Maine Lobster \$27 +\$mkt
- Lobster Tail \$20 +\$mkt
- Diver Scallops \$16
- Filet Mignon \$17
- Grilled N.Y. Strip Sirloin Steak (GF) \$13
- Grilled Barbecue Chicken Quarters \$10
- Grilled Shrimp Skewer \$11
- Grilled Portabella Mushroom (V) \$9.5
- Sausage, Peppers, & Onions \$9
- Sirloin Beef Tips \$10
- Crab Cakes \$9
- Steamed Maine Mussels, White Wine, Herbs, Garlic \$9
- Intermezzo Sorbet (VG, GF) \$4

Soups

Add Soup +\$4.5

May select 1 soup that will be served with all entrees. Additional selections will incur additional charges. If more than one soup is selected, an indicator is required to be provided.

- Chicken Noodle
- Vegetable (V)
- Beef Vegetable
- Cream of Potato & Bacon
- Minestrone (V)
- Turkey Wild Rice
- Carrot & Ginger (V)
- Roasted Tomato Basil (V)
- Corn Chowder
- New England Clam
- Fish Chowder
- Maine Lobster Chowder +\$4 +\$MKT





BANQUET DESSERT

DESSERT

Choose 1 selection from dessert type included with lunch or dinner menu selected. Additional selections will incur additional charges.

Baked Treats \$4

Select 1, minimum of 20 per selection required if more than 1 selection is made. Additional fee applies for multiple selections.

- Cookies (V)
- Brownies (V)
- Dessert Bars (V)
- Gluten Free Cookies (V GF)

Upgrade menu dessert Baked Treats to Sweet Endings +\$3.25

Sweet Endings \$7

Select 1, minimum of 20 per selection required if more than 1 selection is made. Additional fee applies for multiple selections.

- Blueberry Pie (V)
- Apple Pie (V)
- Cheesecake (V)
- Chocolate Cake (V)
- Vanilla Cake (V)
- Ice Cream (V)
- Berry Sorbet (V GF DF)
- Maine Blueberry Crisp (V)
- Blueberry Buckle Cake (V)
- Apple Crisp (V)
- Assorted Mousse Cups (V GF)

Upgrade menu dessert Sweet Endings to Signature Sweets +\$4.25

Signature Sweets \$10

Select 1, minimum of 20 per selection required if more than 1 selection is made. Additional fee applies for multiple selections.

- Premium Cheesecakes (V)
- Tiramisu (V)
- Creme Brûlée (V)
- Lemon Blueberry Mascarpone Cake (V)
- German Chocolate Cake (V NUT)
(Requires 4 week notice)
- Triple Chocolate Cake (V)
- Maine Blueberry Cobbler (V)
- Strawberry Shortcake (V)

Upgrade to Ala Mode +\$3

Non-Alcoholic Beverages

Soft Drinks	Fruit Juices	Bottled Water
\$4.75	\$5	\$5.25





Minimums

All banquet functions are subject to a 20-guest minimum unless otherwise noted.

Pricing

All prices are per person unless otherwise noted and subject to a 22% service charge plus the prevailing Maine state tax.

Dietary Restrictions

Menu items are marked with a V for vegetarian, VG for vegan, GF for gluten free, DF for dairy free, NUT when contains nuts. We are not a nut free or gluten free facility. *For severe allergies please work closely with your service coordinator.*

Guarantee

Sunday River requires that clients confirm all menus at least three weeks in advance of event, with a final guarantee on guest count required seven days prior. This guarantee, or the actual number served (whichever is greater), will be the number for which you will be charged. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location. *We are prepared to serve up to 5% over the guaranteed attendance for your group if your attendance requires an increase of the guarantee number on-site. If the guarantee exceeds 5% any time within the 72-hour period, a 10% surcharge will be included on the cost of the additional meals.*

Meeting Reset Charges

For any changes made to a function within 24 hours, a minimum of \$200 reset charge will be posted to the group's Master Account.

Sunday River Banquet Space

All banquet space is a licensed food and beverage outlet. No food and beverage purchased outside of Sunday River Banquets is permitted in these areas. All food and beverage must be prepared and served by resort staff. No outside food or beverage can be brought to a resort function (exceptions made for wedding desserts prepared by a licensed food service professional).

Dining

Breakfast is available from 6AM to 10AM, lunch from 11AM to 3PM, and dinner from 4PM to 9PM. Meals served outside of these times may be subject to an additional charge.

Buffets

Buffet tables are replenished frequently to maintain a quality appearance. Meals are priced by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety and quality, buffet food may not be removed from function locations. Sunday River policy dictates food, beverage, or alcohol purchased outside of Sunday River is not allowed in any event venue. A minimum guarantee of 20 people is required for all buffet functions regardless of the number of people served. At the conclusion of buffet functions, remaining food and beverages (with the exception of wedding desserts) are retained by Sunday River and cannot be taken from the banquet function. Extended schedules are available at an additional cost. Catered functions served at Sunday River less than the required minimum attendance will be charged the per person meal price up to the minimum required, or a surcharge of \$200, whichever is less. This charge is non-inclusive of charges incurred for the room rental. Minimums are listed throughout this menu. Due to the preparation involved with food service, Sunday River shall not be responsible for food quality should meal periods be delayed by the customer in excess of 30 minutes beyond the pre-arranged mealtime.

Plated Menus

If more than one entrée is selected, we require the client to provide each guest with an entrée selection indicator, a meal key, and a guest list.

Special Meals

Special meals for dietary, health or religious reasons may be arranged with your Sunday River Service Coordinator prior to arrival. The exact number of special substitute meals must be specified with the guaranteed attendance. Many of our menu items can be designed to meet heart-healthy guidelines. The following notations are used: GF Gluten-Free; DF Dairy-Free; V Vegetarian, VG Vegan. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

Children's Meals

Children's plated entrée selections are available for children 12 and under for \$17.95 plus taxes and service fee. One selection may be chosen for all children in attendance. Your coordinator can advise you for the available plated options at the time of your event. Children under 12 choosing to dine from the chosen buffet menu will be billed at half of the menu price. Children at half priced do not count towards group minimum of 20. Children 5 and under eat free from any buffet menu. If plated option is chosen the \$17.95 children's plate fee will apply.





Alcoholic Beverage Policy

All banquet space is a licensed food and beverage outlet. No food and beverage purchased outside of Sunday River Banquets is permitted in these areas. Alcoholic beverages may not be brought into the event from outside sources by customers or event attendees. The customer acknowledges that the sale, service, and consumption of alcoholic beverages is regulated by the Maine State Alcoholic Beverage Commission. Sunday River, as an alcoholic beverage licensee, is subject to the regulations put forth by said commission.

Damage & Loss

Sunday River will not assume responsibility for damage or loss of equipment or property belonging to the customer and their guests or attendees. Charges incurred by damage or loss of any items contracted for the customer through an outside vendor is the sole responsibility of the customer. Customer agrees to be responsible for any damages incurred to Sunday River by the patron, guests, or any person connected in any way with said event.

Linen

Sunday River will provide you with a choice of linen held in our inventory. Special orders are available at the client's expense with a minimum four-week notice. All special-order linens must be canceled 2 weeks prior to the event. Cancellations made afterward may result in the full rental charge owed.

Décor

Please notify us of any decoration needs so we can assist you with installation. Any décor set-up that requires a ladder must be executed by either Sunday River or by a licensed and insured décor company. Sunday River décor services are \$100 per hour, per staff. Favors may be displayed by the client in advance of the event. All favors that are food-related must be wrapped and remain unopened during the event. Caution is requested when attaching materials to walls, doors, or ceilings, and no nails or tacks of any sort may be used. Any damage due to careless decorating will be the customer's responsibility.

Vacate Charges

Event end time in all venues and function space is 10:00 PM. If you wish to extend later than 10:00 PM an additional hourly fee will apply. Fees vary based on location. *All bands and DJ's must stop playing by 10:00 PM regardless of event end time.* The latest end time for any event is 12:00 AM. Last call at the bar will be 15 minutes prior to scheduled event end time. A vacate fee of \$1000 will be added to final bill if venue is not vacated by time listed on Final Banquet Event Order.

Service Charges and Sales Tax

Our catering prices do not include the 22 % service charge on food, and beverage and audio-visual rentals. Applicable sales tax is added to all food and beverage.





A/V Ready Rooms	Per Day
Grand Ballroom - Combined <i>3 LCDs, 3 dropdown screens, house sound patch, 1 wireless microphone, 1 presentation clicker</i>	\$875
Grand Ballroom - Standard <i>1 LCD, 1 dropdown screen, house sound patch, 1 wireless microphone, 1 presentation clicker</i>	\$375
Grand Ballroom Window Side or Lobby Side - Individual <i>1 LCD, 1 dropdown screens, house sound patch, 1 wireless microphone, 1 presentation clicker</i>	\$375
Birches - Combined <i>2 LCDs, 2 dropdown screens, 1 wall-mounted TV, 2 Flat Screens with rolling stands, house sound patch, 1 wireless microphone, 1 presentation clicker</i>	\$600
Birches 1 - Individual <i>2 LCDs, 2 dropdown screens, house sound patch, 1 wireless microphone, 1 presentation clicker</i>	\$425
Birches II - Individual <i>1 LCD, 1 dropdown screen, house sound patch, 1 wireless microphone, 1 presentation clicker</i>	\$375
Balsams/Spruce/Juniper - Combined <i>3 LCDs, 3 dropdown screens, house sound patch, 1 wireless microphone, 1 presentation clicker</i>	\$500
Balsams OR Spruce OR Juniper - Individual <i>1 LCD, 1 dropdown screen, house sound patch, 1 wireless microphone, 1 presentation clicker</i>	\$375
Ketchum, Grafton, Notch, Simonds, Whittier - Individual <i>1 70" flat screen monitor, sound bar audio, 1 presentation clicker</i>	\$275
Sliders <i>5 flat screen monitors, house sound patch, 1 wireless microphone</i>	\$425
Visual Equipment	Each, Per Day
LCD Projector	\$275
55" Flat Screen TV with Rolling Stand	\$200
Dropdown Screen - Grand Ballroom, Balsam, Spruce, Juniper, and Birches Rooms	\$150
8' x 8' Tripod Screen	\$200
BlueRay DVD Player	\$75
Audio Equipment	Each, Per Day
Wireless Microphone + House Sound Patch	\$175
Wired Microphone + House Sound Patch	\$125
Wireless Lavalier Microphone + House Sound Patch	\$200
Desktop Speaker	\$50
Polycom Conference Telephone	\$100
Portable Speaker System & Channel Mixer	\$350
Direct Box	\$30
House Patch	\$100





Accessories	Each, Per Day
Podium	\$95
A/V Cart with Power Strip	\$30
AC Extension Cord	\$15
AC Power Strip	\$15
Presentation Clicker	\$20
50-foot or 75-foot VGA Cable	\$20
15-foot or 25-foot HDMI Cable	\$45
Sticky Note Flip Chart Pad with Stand and Markers	\$60
Additional Sticky Note Flip Chart Pad(s)	\$30
Presentation Easel	\$15
Houseman Fee - <i>Banner hanging, confetti cleanup, room decoration, etc.</i>	\$100/hour
In-Room Technician	\$75/hour
Staging	\$50/piece

PLEASE NOTE:

- All prices subject to 22% service fee, some items require 6% tax. Additional equipment and services available, please inquire.
- Vendor table fee without electricity \$75 per table; with electricity \$100 per table.
- Unless prior approval is obtained by Sunday River, the use of outside audio-visual vendors will incur a charge of \$250/day.
- A \$25/day power usage fee will be assessed for each room in which a client uses their own equipment.
- For items that require power drops or that exceed the limits of a 20 amp circuit, a three phase power distribution box will be required at \$350/day (Grand Ballroom only).
- Rates subject to change without notice.



STATE OF MAINE | MASTER AGREEMENT

RIDER E: Other

N/A

STATE OF MAINE | MASTER AGREEMENT

RIDER F: Debarment, Performance, and Non- Collusion Certification

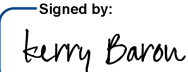
Debarment, Performance, and Non-Collusion Certification

By signing this document, I certify to the best of my knowledge and belief that the aforementioned organization, its principals, and any subcontractors named in this proposal:

- d. Are not presently debarred, suspended, proposed for debarment, and declared ineligible or voluntarily excluded from bidding or working on contracts issued by any governmental agency.
- e. Have not within three years of submitting the proposal for this contract been convicted of or had a civil judgment rendered against them for:
 - v. fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a federal, state or local government transaction or contract.
 - vi. violating Federal or State antitrust statutes or committing embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
 - vii. are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State or Local) with commission of any of the offenses enumerated in paragraph (b) of this certification; and
 - viii. have not within a three (3) year period preceding this proposal had one or more federal, state or local government transactions terminated for cause or default.
- f. Have not entered into a prior understanding, agreement, or connection with any corporation, firm, or person submitting a response for the same materials, supplies, equipment, or services and this proposal is in all respects fair and without collusion or fraud. The above-mentioned entities understand and agree that collusive bidding is a violation of state and federal law and can result in fines, prison sentences, and civil damage awards.

- **Failure to provide this certification may result in the disqualification of the Bidder’s proposal, at the discretion of the Department.**

To the best of my knowledge all information provided in the enclosed proposal, both programmatic and financial, is complete and accurate at the time of submission.

Name: Kerry Baron	Title: VP Sales
Authorized Signature: 	Date: 9/9/2024

Signed by: Kerry Baron
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STATE OF MAINE | MASTER AGREEMENT

RIDER G: Identification of Country Contracted Work Will Be Performed

Please identify the country in which the services purchased through this contract will be performed:

United States. Please identify state: Enter State

Other. Please identify country: Enter Country

Notification of Changes to the Information:

The Provider agrees to notify the Division of Procurement Services of any changes to the information provided above.