



Request for Proposal:

RFP# 25-036 Auction Meat Packages

RFP Released: December 9, 2024

Deadline for Proposals: January 10, 2025 by 2:00 PM

The Houston Livestock Show and Rodeo promotes agriculture by hosting an annual, family-friendly experience that educates and entertains the public, supports Texas youth, showcases Western heritage, and provides year-round educational support within the community. Since its beginning in 1932, the Rodeo has committed more than \$600 million to the youth of Texas and education. The 2025 Rodeo is scheduled for March 4 – 23. The 2025 World's Championship Bar-B-Que Contest, presented by Cotton Holdings, is scheduled for Feb. 27 – March 1. For more information, visit rodeohouston.com and follow @RODEOHOUSTON online via Facebook, X (Twitter), Instagram and YouTube for all the latest news.

GENERAL REQUIREMENTS FOR REQUEST FOR PROPOSAL

Read this entire document carefully and follow all instructions. You are responsible for fulfilling all requirements and specifications. Be sure you understand them.

General Requirements apply to all proposals. However, these may be superseded, entirely or in part, by the SPECIAL REQUIREMENTS/INSTRUCTIONS or other data contained herein.

CONTRACT

A provider's response to HLSR's Request for Proposal does not constitute a binding contract between the parties until it is signed by both the selected provider and HLSR's authorized representative. Once signed, however, the terms and conditions provided herein, and the selected provider's proposal shall serve as a binding contract between the parties. In the event of a conflict between terms included in the proposal and terms contained herein, the terms of this document shall govern. Note: HLSR's department managers and volunteers are not authorized to sign contracts on behalf of HLSR.

PROPOSAL EVALUATION

HLSR may require clarification or additional information with respect to a submitted proposal. When evaluating a proposal, HLSR considers the "total value" of the proposal. Total value considerations may include, but not be limited to, price, quality, product design, marketability and durability, as well as the end user's recommendation or experience with the goods/service, the provider's present and past performance, financial stability and support of HLSR. Pricing is not the only consideration. All providers will be notified whether or not they are selected. HLSR will not share a provider's specific proposal with other providers.

PRICING

Proposed pricing for all goods/services must be very specific, all-inclusive, and firm for the duration of the contract. All administrative fees, shipping, expedited delivery costs, labor, price escalators for multiple year contracts, etc. must be included in the proposal. All shipping, drayage and other charges are to be prepaid by the provider and included in the proposal prices. Moreover, all design work, product set-up, production, repair work, etc. must be done according to HLSR's schedule, which may include weekends, nights, and early mornings, at no additional cost to HLSR. HLSR will pay only for goods/services stated on the Price Sheet unless otherwise agreed to in writing by both parties before the order is placed or work is started. No price changes, additions, or subsequent qualifications will be honored during the course of the contract.

Vendor shall indicate any exclusion, clarifications, or modifications to the work scope outlined herein with the submittal of their Bid.

In addition, any exclusions, clarifications, or modifications to the work scope and/or pricing must be presented to and accepted by Show prior to the execution of a formal contract.

TAXES

HLSR is an I.R.S. Code Section 501(c)(3) organization and claims exemption from all sales and/or use taxes pursuant to Texas Tax Code §151.310, as amended. A tax exemption certificate will be furnished upon written request.

INVOICES

Invoices must be itemized and consistent with the provider's proposed pricing.

TITLE TRANSFER

Title and risk of loss of goods shall not pass to HLSR until HLSR receives and takes possession of the goods at the point or points of delivery. Receiving times may vary so the provider needs to confirm exact delivery instructions with the department ordering goods/services.

PERMITS AND CODE REQUIREMENTS

The provider is responsible for submitting, paying for, maintaining, delivering and posting all applicable professional licenses, certifications or permits required by local, state and federal law.

PROVIDER'S EMPLOYEES

The provider's employees may have access to or interact with minors attending the event. The provider agrees to conduct individual searches using state issued photo identification for all current and potential employees/subcontractors and refuse to allow any person who is listed on any federal, state or local sex offender register or database to provide goods or perform services at HLSR event.

PUBLICATION RIGHTS

The provider grants permission to HLSR to photograph, video, record, interview or promote the provider and its personnel in conjunction with HLSR activities. The selected provider also understands that any such photographs, videos, recordings, interviews, or promotions may be used by HLSR in television, film, audio, video, visual, graphic, printed, and/or social media.

INTELLECTUAL PROPERTY

The provider acknowledges that the names, logos, copyrighted material and trademarks of HLSR are the sole and exclusive property of HLSR (the "HLSR Marks") and nothing herein shall provide the provider any right, title or interest in HLSR Marks. All HLSR Marks included in this Request for Quote are for bidding purposes ONLY. They may not be used for any other purpose, now or in the future, without the express written consent of HLSR's Marketing and Public Relations Department, which may be withheld at its sole discretion.

PROVIDER ADVERTISING, MARKETING AND PROMOTION

The provider may not promote itself in conjunction with HLSR, use HLSR as a client reference or display HLSR goods in any advertising, marketing or promotional materials. Exceptions may apply to current licensed providers.

INDEMNIFICATION

The provider hereby RELEASES, ACQUITS AND FOREVER DISCHARGES HLSR, its subsidiaries and affiliates and its and their present and former directors, officers, employees, agents, volunteers, and representatives and the respective heirs, administrators, executors, successors and assigns (collectively, the "HLSR Parties" or individually, an "HLSR Party") from any and all claims, causes of action, suits, judgments, settlements, fees (including reasonable attorneys' fees), expenses and/or demands for personal injury, death and/or property damage, accrued or to accrue in the future, known or unknown, (collectively, "Claims") relating to or arising out of any negligent acts in connection with this Agreement and/or the provider's services performed hereunder, including, but not limited to, the NEGLIGENCE ACTIONS OF THE HLSR PARTIES, REGARDLESS OF WHETHER SUCH NEGLIGENCE WAS THE SOLE, PROXIMATE OR PRODUCING CAUSE OF THE CLAIMS. Without limiting the foregoing, the provider agrees that the HLSR Parties shall not be liable to it, its employees, agents, contractors or heirs, administrators, executors, successors or assigns for Claims arising from or related to the Agreement and/or the provider's services performed hereunder.

THE PROVIDER FURTHER AGREES TO DEFEND, INDEMNIFY AND HOLD HARMLESS THE HLSR PARTIES from any and all claims, causes of action, suits, judgments, settlements, fees (including reasonable attorneys' fees), expenses and/or demands for personal injury, death or property damage, accrued or to accrue in the future, known or unknown, (collectively, "Claims"), including but not limited to Claims resulting from THE HLSR PARTIES' OWN NEGLIGENCE, REGARDLESS OF WHETHER SUCH NEGLIGENCE WAS THE SOLE, PROXIMATE OR PRODUCING CAUSE OF THE CLAIMS; provided, however, that the duty of the provider to defend, indemnify and hold harmless the HLSR Parties shall extend only to Claims arising directly or indirectly from this Agreement and/or Provider's services performed hereunder. The indemnification shall not be limited in any way based on the amount of or type of damages, compensation or benefits payable by or for any claimant under Workers or Workmen's Compensation Acts, Disability Benefits or other applicable benefit acts, if any. The provider's obligations hereunder shall survive the termination of this Agreement. As used herein, "INDEMNIFY" means to agree to assume the HLSR Parties' liability as to any and all claims, causes of action, suits, judgments, settlements, fees (including reasonable attorneys' fees), expenses and/or demands made by, through or under the provider against the HLSR Parties related to the provider's services performed hereunder.

INSURANCE

Insurance requirements are attached as Exhibit "A" and incorporated herein for all purposes.

TERMINATION

If the provider defaults or fails to perform any of its obligations and such failure is not cured within fifteen (15) days after receiving written notice from HLSR, HLSR may terminate the contract immediately upon written notice to the provider. Default may be construed as, but not limited to, failure to deliver the proper goods and/or services within the proper amount of time, and/or to properly perform any and all services required to HLSR's satisfaction and/or to meet all other obligations and requirements. In the event of insolvency, assignment for the benefit of creditors, bankruptcy proceedings by or against the provider, civil or criminal charges being made against the provider or the provider's management or any change in the management of the provider, HLSR may, at its option, immediately terminate the contract upon written notice to the provider. The provider agrees to give HLSR prompt written notice of the occurrence of any of the aforesaid events.

HLSR may terminate this contract immediately, without prior notice, if the provider fails to perform any of its obligations in this contract and the failure (a) creates a potential threat to health or safety or (b) violates a law, ordinance, or regulation designed to protect health or safety.

HLSR's right to terminate is in addition to and not in lieu of any other remedies which HLSR may have in law or equity.

HLSR may terminate multiple year contracts without cause upon written notice within forty-five (45) days following the conclusion of the Show in any year.

FORCE MAJEURE

HLSR shall not be liable for any delay or failure to perform its operations, activities, contracts, shows and/or events to the extent such delay or failure results from a force majeure occurrence. A force majeure occurrence is defined as any occurrence which makes performance by HLSR illegal, impossible, inadvisable or commercially impracticable, including but not limited to any (i) breakage or accident to equipment, machinery or facilities; (ii) any strike, lock-out or other labor difficulties; (iii) statute, ordinance, regulation, order, directive or rule issued by governmental authorities, including, but not limited to those concerning public health and safety, animal disease prevention, detection and response and/or protection of the environment; (iv) judicial decree or order; (v) pandemic, epidemic, quarantine, recognized health threat as determined by the World Health Organization, the Centers for Disease Control and Prevention or state or local government authority or health agencies (including, but not limited to the health threats of COVID-19, H1N1 or other infectious diseases); (vi) animal disease and/or quarantine; (vii) war, riot or insurrection; (viii) civil disobedience, public demonstration or sabotage; (ix) act of God, fire, flood, national disaster, explosion or inclement weather; (x) inability to obtain necessary labor, materials, supplies, utilities or transportation; (xi) depression, recessions or other economic downturns; (xii) embargoes or energy shortages; or (xiii) any other cause beyond HLSR's reasonable control.

FAMILY EVENT

The provider acknowledges that HLSR provides a family event and shall perform all services in a manner that is not offensive to any social or ethnic groups and that is suitable for a family audience.

ALCOHOL/DRUG CONSUMPTION

HLSR maintains a zero-tolerance policy which prohibits the provider and all its associated personnel from consuming or being under the influence of any alcohol or drug while providing goods or performing services at any HLSR event or function. The provider agrees to abide strictly by this policy, and HLSR shall have the right to immediately terminate the contract if the provider is in breach of it.

AUDIT RIGHTS

Upon request by HLSR, the provider shall provide agreements by and between the provider and any subcontractor, including all applicable insurance certificates.

ASSIGNMENT

The contract and all obligations assumed, and rights granted hereunder may not be assigned, sold or transferred by the provider by operation of law or otherwise without the prior written consent of HLSR, which may be withheld at its sole discretion.

GOVERNING LAW AND VENUE

If this Request for Proposal becomes a binding contract, the provider agrees that the contract is made, entered into and performable in Harris County, Texas and shall in all respects be interpreted, enforced and governed under the laws of the state of Texas, without regard to its rules of conflict of laws. The provider agrees that the proper venue for all disputes and claims that may arise out of or related to the contract shall be in Harris County, Texas and waives all claims that venue is proper in any location other than Harris County, Texas. If any part of this contract is determined to be invalid or unenforceable, it does not affect the validity of the remainder of the contract.

OPERATION OF GOLF CARTS, ALL-TERRAIN VEHICLES, UTILITY TASK VEHICLES

Contractors Safety training must be taken by any provider (and representatives) who will operate a golf cart, all-terrain vehicle, or utility task vehicle during the Show. The training course consists of an online multi-slide presentation followed by a quiz. After completing the training, the provider will receive an email stating whether the course was passed. If the provider (or a representative) fails, he/she must re-take the course until it is passed. All golf carts, all-terrain vehicles, or utility task vehicles supplied by HLSR will only be issued to those who have been certified through the online class. This is required for any golf cart, all-terrain vehicle, or utility task vehicle operating on HLSR property even those brought by a contractor/provider.

All golf carts, all-terrain vehicles, and utility task vehicles must be properly permitted by HLSR prior to them being used on any HLSR property. A licensed tag must be attached to all golf carts, all-terrain vehicles, and utility task vehicles. The provider must complete the HLSR Small Motor Agreement and have an approved certificate of insurance on file prior to any golf cart, all-terrain vehicle, or utility task vehicle being operated on any HLSR property.

INDEPENDENT CONTRACTOR

The provider is and shall remain an independent contractor in performing the services under this contract and shall determine the manner and means by which results are to be obtained. The provider shall maintain complete control of its workers and operations incident to the proper performance and completion of this contract, including that of its subcontractors, agents and affiliates. Neither the provider nor anyone employed or engaged by it shall be, represent, act, purport to act or be deemed to be an agent, representative, employee or servant of HLSR, nor

shall the provider or anyone employed or engaged by it be treated as an employee of HLSR for any purpose, including tax and social security coverage and withholding or any benefit provided by HLSR. Nothing in this contract shall be deemed to create any form of partnership, principal-agent relationship, employer-employee relationship, or joint venture between the parties.

SPECIAL REQUIREMENTS / INSTRUCTIONS

The following requirements and instructions supersede GENERAL REQUIREMENTS where applicable.

SPECIAL REQUIREMENTS / INSTRUCTIONS

The following requirements and instructions supersede GENERAL REQUIREMENTS where applicable. **Meat pick-up is scheduled for late summer 2025.**

Selected meat package vendors must be able to distribute and track all packages to donors from their storefront over a mutually* agreed upon window in the 2025 late summer. HLSR may also require some packages to be shipped.

GOURMET PORK BOXES

- **USDA Quality Grade:** No quality grade restriction other than all pork should meet minimum quality requirements for acceptability. No pale, soft and exudative (PSE) or dark, firm and dry pork (DFD), or pork containing other known quality defects may be included.
- **USDA Yield Grade:** No yield grade requirement, but all pork should be acceptable in terms of lean-to-fat proportions.
- **Enhancement:** Fresh pork to be included in each package and enhancement by injection of a common solution of water and other ingredients is not required but may be included if the bidder desires.
- **Weight:** A tolerance of 0.5 pound will be accepted per type of cut.
- **Packaging:** All products are to be vacuum sealed individually either in vacuum pouches with a HLSR logo (Logo Layout on Page 26) or roll stock with a HLSR logo. **Each gourmet pork box must contain identical quantities of each cut/item.**
- **Refrigeration:** **All products to be individually frozen solid after packaging and prior to boxing.**
- **Labeling:** Products must be individually labeled with no less than the name of the cut.

HLSR will cooperate with the successful bidder to develop appropriate labeling to be included on each package. If dated, label must state what the date signifies.

- **Boxes:** Vacuum sealed meat product must be packaged in corrugated boxes printed with the HLSR logo and appropriate information identifying the product as packed for HLSR. HLSR will cooperate with the successful bidder to develop appropriate information to be included on each box. HLSR will provide the boxes to the winning bidder. Boxes must be stacked 7 boxes per row and 6 rows high per pallet.
- **Delivery:** If necessary, a certain number of packages (necessity and quantity determined by HLSR) must be delivered to a HLSR designated location in Houston, TX, at a mutually agreed upon date. All deliveries must be scheduled with facility.
- **Approximate Quantity:** 1000 boxes (order placed in May 2025).

GOURMET PORK BOX

GOURMET PORK PACKAGE	THICKNESS/DESCRIPTION	ESTIMATED POUNDS
Boneless Loin Chops	1.00"	7.0
Pork Tenderloin	Whole	2.0
Cured & Smoked Bacon	0.15", rind off	10.0
Smoked Dinner Sausage	Ring or Link, 1.0 lb. package	2.0
Ground Sausage	1.0 lb. package	1.0
Split Spare Ribs – Full Rack	Two packages	5.0
TOTAL — (APPROXIMATE)		27 lbs.

* Depending upon price, final quantities of each item may be modified by HLSR.

Boneless Loin Chops — Chops shall be cut 1.0" thick from pork loin, boneless, center-cut (similar to IMPS #1413). Final tail length on all chops should not exceed 0.5". Trim subcutaneous fat to no more than 1/8". Package no more than 2 chops per package (may be individually packaged).

Pork Tenderloin — Whole pork tenderloins (similar to IMPS #415). Trim surface fat to no more than 1/8". Package 1 or 2 per package (may be individually packaged). Each tenderloin should be approximately 1.0 lb.

Cured and Smoked Bacon — Bacon, sliced, 15", cured and smoked, skinless. Ten 1-pound packages of bacon should be included in each box. Bacon provider must be Daily's Premium Meats and must be Honey flavored.

Smoked Dinner Sausage — Smoked sausage (beef and pork combination) in ring or link form. Approximately 2 pounds of smoked sausage should be included in each box.

Ground Sausage — Finely chopped sausage (beef and pork combination). Approximately 1 pound of ground sausage should be included in each box.

PREMIUM PORK BOX

- **USDA Quality Grade:** No quality grade restriction other than all pork should meet minimum quality requirements for acceptability. No pale, soft and exudative (PSE) or dark, firm and dry pork (DFD), or pork containing other known quality defects may be included.
- **USDA Yield Grade:** No yield grade requirement, but all pork should be acceptable in terms of lean-to-fat proportions.
- **Enhancement:** Fresh pork to be included in each package and enhancement by injection of a common solution of water and other ingredients is not required but may be included if the bidder desires.
- **Packaging:** All products are to be vacuum sealed individually either in vacuum pouches with a HLSR logo or roll stock with a HLSR logo.
- **Refrigeration:** **All products must be individually frozen solid after packaging and prior to boxing.**
- **Labeling:** Products should be individually labeled with no less than the name of the cut. HLSR will cooperate with the successful bidder to develop appropriate labeling to be included on each package. If dated, label must state what the date signifies.
- **Boxes:** Vacuum sealed meat product should be packaged in corrugated boxes printed with the HLSR logo and appropriate information identifying the product as packed for HLSR. HLSR will cooperate with the successful bidder to develop appropriate

information to be included on each box. Boxes must be stacked 7 boxes per row and 6 rows high per pallet.

- Delivery: If necessary, a certain number of packages (necessity and quantity determined by HLSR) must be delivered to a HLSR designated location in Houston, TX, at a mutually agreed upon date. All deliveries must be scheduled with facility.
- Initial Approximate Quantity: **500 boxes (order placed in May 2025)**.

PREMIUM PORK BOX

WHOLE PORK PACKAGE	THICKNESS	ESTIMATED POUNDS
Hams	Two hams, split	4.0
Pork Roast	Two packages – average 6 lbs. each	12.0
Smoked Dinner Sausage	Ring or Link, 1.0 lb. package	6.0
Smoked Sausage (jalapeno)	Ring or Link, 1.0 lb. packages	4.0
Ground Sausage	1.0 lb. package	2.0
Smoked Hocks	One package	2.5
TOTAL — (APPROXIMATE)		30.5

- Pork provider must supply about 100 boxes of bacon.
- **Cured and Smoked Bacon** — Bacon, sliced, 15”, cured and smoked, skinless. Twenty five 1-pound packages of bacon should be included in each box. Bacon provider should be Daily’s Premium Meats and must be Honey flavored.

GOURMET BEEF BOX

- **USDA Quality Grade:** USDA Choice or higher. No dark cutting, blood splash or beef containing other known quality defects may be included. Certified Angus Beef (CAB) grade average choice or higher on all rib eye steaks and strip loin steaks.
- **USDA Yield Grade:** Yield Grades 1-3 are acceptable.
- **Aging:** All products should be aged no less than 14 days prior to cutting and freezing.
- **Weight:** A tolerance of 0.5 pound will be accepted per type of cut.
- **Packaging:** All products are to be vacuum sealed individually either in vacuum pouches with a HLSR logo or roll stock with a HLSR logo.
- **Labeling:** Products should be individually labeled with no less than the name of the cut. HLSR will cooperate with the successful bidder to develop appropriate labeling to be included on each package. If dated, label must state what the date signifies.
- **Boxes:** Vacuum sealed meat product should be packaged in corrugated boxes printed with the HLSR logo and appropriate information identifying the product as packed for HLSR. HLSR will cooperate with the successful bidder to develop appropriate information to be included on each box. Boxes must be stacked 7 boxes per row and 6 rows high per pallet.
- **Refrigeration:** **Products to be individually frozen solid after packaging and prior to boxing. All steak/roast products should be individually frozen after packaging and prior to boxing.**
- **Delivery:** If necessary, a certain number of packages (necessity and quantity determined by HLSR) must be delivered to a HLSR designated location in Houston, TX, at a mutually agreed upon date. All deliveries must be scheduled with facility.
- **Please provide the best package (consisting of approximately 4 boxes) at the value of \$1,100. Cannot contain more than 4 pounds of ground beef per box.**
- **Initial Approximate Quantity:** **800 boxes (order placed in May 2025).**

GOURMET BEEF BOX

(Note: Below are some cuts that have been used in the past. This is for reference only. Please provide the best package that can be offered for \$1,100.)

GOURMET BEEF PACKAGE	THICKNESS	ESTIMATED POUNDS
Rib eye steaks (CAB)		
Porterhouse and T-bone steaks		
Strip loin steaks (CAB)		
Tenderloin steaks		
Steak Bites		
Beef for fajitas		
Ground round	No more than 4 lbs per box	
TOTAL — (APPROXIMATE)		

* Depending upon price, final quantities of each item may be modified by HLSR.

Rib-Eye Steaks — Steaks shall be cut 1.25” thick from beef rib, rib eye rolls, lip-on (similar to IMPS #112A). Final tail length on all steaks should not exceed 1.0”. Trim subcutaneous fat to no more than 1/8”. Preferably, each steak should be packaged individually (no more than 2 steaks per package will be accepted). Certified Angus Beef (CAB) grade average choice or higher on all rib eye steaks.

Porterhouse and T-Bone Steaks — Steaks shall be cut 1.0” thick from beef loin, short loins, short-cut (similar to IMPS #174). The minimum width of the tenderloin shall be at least 0.5” on all steaks. Final tail length on all steaks should not exceed 1.0”. Trim subcutaneous fat to no more than 1/8”. Preferably, each steak should be packaged individually (no more than 2 steaks per package will be accepted).

Strip Loin Steaks — Steaks shall be cut 1.25” thick from beef loin, short loins, short-cut (anterior end) or beef loin, strip loin, boneless (similar to IMPS #180). The gluteus medius (jump muscle), if present, may appear on only one side of the steak (similar to IMPS #1180A). Final tail length on all steaks should not exceed 1.0”. Trim subcutaneous fat to no more than 1/8”. Preferably, each steak should be packaged individually (no more than 2 steaks per package will be accepted).

Certified Angus Beef (CAB) grade average choice or higher on all strip loin steaks.

Tenderloin Steaks — Steaks shall be cut 2" thick from beef loin, tenderloin, full side muscle on, defatted (similar to IMPS #189), or beef loin, tenderloin butt, defatted (similar to IMPS #191A). The narrowest diameter of the cut surface of the psoas major or major tenderloin muscle, exclusive of any remaining fat cover must be a minimum of 1.5". Trim surface fat to no more than 1/8". Preferably, each steak should be packaged individually (no more than 2 steaks per package will be accepted).

Steak Bites — Steaks bites shall be cut from beef loin, top sirloin butt, boneless (similar to IMPS #184B). Steak bites shall be 1 oz. clean.

Ground Round — 80% lean packaged in 1 or 2 lb. chubs.

PREMIUM STEER PACKAGE

- USDA Quality Grade: USDA Choice or higher. No dark cutting, blood splash or beef containing other known quality defects may be included. Certified Angus Beef (CAB) grade average choice or higher on all rib eye steaks and strip loin steaks.
- USDA Yield Grade: Yield Grades 1-3 are acceptable.
- Aging: Product should be aged for a minimum of 14 days prior to cutting and freezing to ensure tenderness.
- Packaging: All products are to be vacuum sealed individually either in vacuum pouches with a HLSR logo or roll stock with a HLSR logo. Each whole beef package must be packaged in 14 boxes, which need not be identical in terms of contents.
- Refrigeration: All products to be individually frozen after packaging and prior to boxing. Boxes need not contain identical quantities of each cut/item.
- Labeling: Products should be individually labeled with no less than the name of the cut. HLSR will cooperate with the successful bidder to develop appropriate labeling to be included on each package. If dated, label must state what the date signifies.
- Boxes: Vacuum sealed meat product should be packaged in corrugated boxes printed with the HLSR logo and appropriate information identifying the product as packed for HLSR. HLSR will cooperate with the successful bidder to develop appropriate information to be included on each box. Boxes must be stacked 7 boxes per row and 6 rows high per pallet.
- Delivery: If necessary, a certain number of packages (necessity and quantity determined by HLSR) must be delivered to a HLSR designated location in Houston, TX, at a mutually agreed upon date. All deliveries must be scheduled with facility.
- Please provide the best package (package should consist of 14 boxes) at the value of \$2,100. Cannot contain more than 2 pounds of ground beef per box.
- Package should emphasize steaks.
- Initial Approximate Quantity: **100** packages (order placed in **May 2025**). Each package is 14 boxes of product containing the products listed in the chart.

PREMIUM STEER PACKAGE

(Note: Below are some cuts and quantities that have been used in the past. This is for reference only. Please provide the best package that can be offered for \$2,100.)

WHOLE BEEF PACKAGE	Thickness	Cuts per Pkg	Total Pounds (approx.)	Sub primal IMPSa #	Retail Cut URMISb #	Retail Cut URMIS or IMPS Name
ROUND						
round steak	0.50-0.75"	1	16.0	160	1494	beef round steak.
rump roast	4-5 lbs.	1	20.0	170	1519	beef round, bottom round rump roast.
LOIN						
boneless top sirloin steak	1.25"	1	18.0	184	1422	beef loin, top sirloin steak, boneless.
tri-tip roast	1 whole roast	1	4.0	185c	1429	beef loin, tri-tip roast.
t-bone steaks	1.00"	1	8.0	174	1369	beef loin, t-bone steak.
porterhouse steaks	1.00"	1	8.0	174	1330	beef loin, porterhouse steak.
tenderloin steaks	1.05"	1	12.0	189a	1388	beef loin, tenderloin steak.
boneless, center cut, strip steak	1.25"	1	6.0	180	1404	beef loin, top loin steak boneless.
beef flank steak	1.00"	1	10.0	193	1581	beef flank steak.
RIB						
rib-eye steaks	1.25"	1	28.0	112a	1197	beef rib, rib eye steak lip on, boneless.
CHUCK						
Chuck roast	2.0"	1	16.0	116A	1151	Beef chuck, under blade pot roast, boneless.
Beef chuck short ribs	4-Rib Section	1	16.0	130	1124	Beef chuck, short ribs.
Shoulder steak	0.50"	1	10.0	114	1133	Beef chuck shoulder steak, boneless.

PREMIUM STEER PACKAGE

VARIOUS						
boneless brisket (trimmed)		1	15.0	120	1615	beef brisket whole boneless.
beef short ribs	3" x 3 rib section	2.0 lbs.	20.0	123a	1599	beef plate short ribs.
beef for fajitas	1.5 lbs.	2.0	16.0	121c, 121d, 185a	1607, 1612, 1326	plate, inside skirt steak, boneless plate, outside skirt steak, boneless loin, bottom sirloin flap.
tenderized cutlets	4.0-6.0 oz. cutlet	2.0	12.0	1100	1709	beef cubed steak.
ground beef (80% lean)		1.0 or 2.0 lb. chubs	28.0			
beef stroganoff		2.0 lb. chubs	16.0			
chopped steak			20.0			
TOTAL — (APPROXIMATE)						300 lbs.

^a Institutional Meat Purchase Specifications (USDA)

^b Uniform Retail Meat Identity Standards (NCBA)

* Depending upon price, final quantities of each item may be modified by HLSR.

GOURMET LAMB PACKAGE

- USDA Quality Grade: USDA Choice or higher. No dark cutting, blood splash or lamb containing other known quality defects may be included.
- USDA Yield Grade: Yield Grades 1-3 are acceptable.
- Aging: All products should be aged no less than 14 days prior to cutting and freezing.
- Weight: A tolerance of 0.5 pound will be accepted per type of cut.
- Packaging: All products are to be vacuum sealed individually either in vacuum pouches with a HLSR logo or roll stock with a HLSR logo. Each gourmet lamb package must be provided in one box.
- Refrigeration: All products to be individually frozen after packaging and prior to boxing.
- Labeling: Products should be individually labeled with no less than the name of the cut. HLSR will cooperate with the successful bidder to develop appropriate labeling to be included on each package. If dated, label must state what the date signifies.
- Boxes: Vacuum sealed meat product should be packaged in corrugated boxes printed with the HLSR logo and appropriate information identifying the product as packed for HLSR. HLSR will cooperate with the successful bidder to develop appropriate information to be included on each box. Boxes must be stacked 7 boxes per row and 6 rows high per pallet.
- Delivery: If necessary, a certain number of packages (necessity and quantity determined by HLSR) must be delivered to a HLSR designated location in Houston, TX, at a mutually agreed upon date. All deliveries must be scheduled with facility.
- Initial Approximate Quantity: **250 packages (order placed in May 2025).**

GOURMET LAMB PACKAGE

GOURMET LAMB PACKAGE	THICKNESS	ESTIMATED POUNDS
Semi-Boneless Lamb Leg (Suggested 2EA. - 5 LB. Leg with pop-up thermometer)	Whole	10.0
Lamb Loin Chops	1.25"	5.0
Rack, Roast-Ready, Frenched	Whole	5.0
Ground Lamb	2.0lb. chub	2.0
TOTAL — (APPROXIMATE)		22 lbs.

* Depending upon price, final quantities of each item may be modified by HLSR.

Semi-boneless Lamb Legs — Lamb leg, shank off, partially boneless (similar to IMPS #233D). Trim subcutaneous fat to no more than 1/8". Package 1 semi-boneless leg per package. Two semi-boneless legs should be included in each HLSR Lamb Package Box.

Lamb Loin Chops — Chops shall be cut 1.25" thick from lamb loin, short-cut, trimmed (similar to IMPS #232B). Final tail length on all chops should not exceed 1". Trim subcutaneous fat to no more than 1/8". Package no more than 2 chops per package (may be individually packaged).

Lamb Rack, Roast-Ready, Frenched — Lamb Rack, Roast-Ready, Frenched (similar to IMPS #204C). Feather bones should be removed. Trim subcutaneous fat to no more than 1/8". Package 1 Lamb Rack, Roast-Ready, Frenched per package. Two Lamb Racks, Roast-Ready, Frenched should be included in each HLSR Lamb Package Box.

Ground Lamb — 85% lean packaged in 2 lb. chubs.

GOURMET GOAT PACKAGE

- **USDA Quality Grade:** USDA Choice or higher. No dark cutting, blood splash or goat containing other known quality defects may be included.
- **Weight:** A tolerance of 0.5 pound will be accepted per type of cut.
- **Packaging:** All products are to be vacuum sealed either in vacuum pouches with a HLSR logo or roll stock with a HLSR logo. Each goat package must be provided in one box.
- **Refrigeration:** All products to be individually frozen after packaging and prior to boxing.
- **Labeling:** Products should be individually labeled with no less than the name of the cut. HLSR will cooperate with the successful bidder to develop appropriate labeling to be included on each package. If dated, label must state what the date signifies.
- **Boxes:** Vacuum sealed meat product should be packaged in corrugated boxes printed with the HLSR logo and appropriate information identifying the product as packed for HLSR. HLSR will cooperate with the successful bidder to develop appropriate information to be included on each box. Boxes must be stacked 7 boxes per row and 6 rows high per pallet.
- **Delivery:** If necessary, a certain number of packages (necessity and quantity determined by HLSR) must be delivered to a HLSR designated location in Houston, TX, at a mutually agreed upon date. All deliveries must be scheduled with facility.
- **Initial Approximate Quantity:** **40 packages (order placed in May 2025).**

* Depending upon price, final quantities of each item may be modified by HLSR.

GOURMET GOAT PACKAGE

TOTAL WEIGHT – (APPROXIMATE) – 22 to 25 lbs.

The goat package consists of an entire goat cut in a traditional bar-b-que style.

Should consist of 6 pieces to include: 2 legs, 2 shoulders, loins and ribs.

No hooves on the legs.

GOURMET POULTRY PACKAGE

- **USDA Quality Grade:** USDA Grade A or higher. No dark cutting, blood splash or poultry containing other known quality defects may be included.
- **Weight:** A tolerance of 0.5 pound will be accepted per type of cut.
- **Packaging:** All products are to be vacuum sealed individually either in vacuum pouches with a HLSR logo or roll stock with a HLSR logo. Each poultry package must be provided in one box.
- **Refrigeration:** All products to be individually frozen after packaging and prior to boxing.
- **Labeling:** Products should be individually labeled with no less than the name of the cut. HLSR will cooperate with the successful bidder to develop appropriate labeling to be included on each package. If dated, label must state what the date signifies.
- **Boxes:** Vacuum sealed meat product should be packaged in corrugated boxes printed with the HLSR logo and appropriate information identifying the product as packed for HLSR. HLSR will cooperate with the successful bidder to develop appropriate information to be included on each box. Boxes must be stacked 7 boxes per row and 6 rows high per pallet.
- **Delivery:** If necessary, a certain number of packages (necessity and quantity determined by HLSR) must be delivered to a HLSR designated location in Houston, TX, at a mutually agreed upon date. All deliveries must be scheduled with facility.
- **Initial Approximate Quantity:** **750 packages (order placed in May 2025).**

GOURMET POULTRY PACKAGE

GOURMET POULTRY PACKAGE	SPECS	ESTIMATED POUNDS
Chicken Breast	16 pc	8 lbs. (4 each – 2 lb. package)
Boneless Chicken Thighs	1.4 oz.	4 lbs. (2 each – 2 lb. package)
Chicken Fajitas	Marinated	4 lbs. (2 each – 2 lb. package)
Drums – Leg Quarters		4 lbs. (2 each – 2 lb. package)
Chicken Wings 3-Joint		4 lbs. (2 each – 2 lb. package)
TOTAL — (APPROXIMATE)		24 lbs.

* Depending upon price, final quantities of each item may be modified by HLSR.

PRICING

GOURMET PORK BOXES	Each	Total
Initial Approximate Quantity: 1000		
<i>Price – Per Box</i>	\$	\$
<i>Delivery Option – per package (If available)</i>	\$	\$
<i>Shipping</i>	\$	\$

Total For Gourmet Pork Boxes \$ _____

PREMIUM PORK BOXES	Each	Total
Initial Approximate Quantity: 500		
<i>Price – Per Box</i>	\$	\$
<i>Delivery Option – per package (If available)</i>	\$	\$
<i>Shipping</i>	\$	\$

Total For Premium Pork Boxes \$ _____

GOURMET BEEF BOXES	Each	Total
Initial Approximate Quantity: 800		
<i>Price – Per Box</i>	\$	\$
<i>Delivery Option – per package (If available)</i>	\$	\$
<i>Shipping</i>	\$	\$

Total For Gourmet Beef Boxes \$ _____

PREMIUM STEER PACKAGES	Each	Total
Initial Approximate Quantity: 100		
<i>Price – Per Package</i>	\$	\$
<i>Delivery Option – per package (If available)</i>	\$	\$
<i>Shipping</i>	\$	\$

Total For Premium Beef Packages \$ _____

GOURMET LAMB PACKAGES	Each	Total
Initial Approximate Quantity: 250		
<i>Price – Per Package</i>	\$	\$
<i>Delivery Option – per package (If available)</i>	\$	\$
<i>Shipping</i>	\$	\$

Total For Gourmet Lamb Packages \$ _____

GOURMET GOAT PACKAGES	Each	Total
Initial Approximate Quantity: 40		
<i>Price – Per Package</i>	\$	\$
<i>Delivery Option – per package (If available)</i>	\$	\$
<i>Shipping</i>	\$	\$

Total For Gourmet Goat Packages \$ _____

GOURMET POULTRY PACKAGES	Each	Total
Initial Approximate Quantity: 750		
<i>Price – Per Package</i>	\$	\$
<i>Delivery Option – per package (If available)</i>	\$	\$
<i>Shipping</i>	\$	\$

Total For Gourmet Poultry Packages \$ _____

GIFT CARDS	Value	Price
Gourmet Pork	\$ 300	\$
Premium Pork	\$ 600	\$
Gourmet Beef	\$ 1,100	\$
Premium Steer	\$ 2,100	\$
Gourmet Lamb	\$ 365	\$
Gourmet Goat	\$ 220	\$
Gourmet Poultry	\$ 335	\$

Please offer your best discount on gift cards purchased by HLSR. Discounted gift card purchased cards will not need to be tracked or refunded back if unredeemed.

Can gift cards have an expiration date of one year from issue date?

Are the gift cards you offer a digital card or physical card? Do you provide both options?

Does the price quoted include a discount to account for unused cards?

Can you track who has redeemed their gift card?

Do you have the option to bill monthly on redeemed purchases?

Will you be able to send multiple gift cards to the same donor?

Do you have a storefront?

Do you have a website for online purchases?
Can you ship orders placed with gift card?

TIMELINE

1. **Request for Proposal (RFP)**
 - a. To be completed and returned no later than **FRIDAY JANUARY 10, 2025, BY 2 PM**

2. **Vendor Selected**
 - a. No later than **FRIDAY, JANUARY 31, 2025**

DELIVERY

If the vendor has a meat delivery process that ships directly to the donor, please include in the bid package price and a brief description of the suggested process.

Vendors may direct questions to Laura Lambert – 832.667.1068 or lambert@hlsr.com or Taylor Garcia – 832.667.1124 or garcia@hlsr.com

SUBMITTAL REQUIREMENTS

**RETURN THIS PAGE ALONG WITH PRICING PROPOSAL
HARD COPY OR EMAIL ONLY**

**Houston Livestock Show and Rodeo™
Attn: John Dickey
NRG Center
3 NRG Park
Houston, Texas 77054**

dickey@rodeohouston.com

**YOUR SIGNATURE ATTESTS TO YOUR OFFER TO PROVIDE THE GOODS AND/OR
SERVICES DESCRIBED IN THIS PROPOSAL.
ONCE SIGNED BY BOTH PARTIES, THIS DOCUMENT IS CONSIDERED YOUR PURCHASE
ORDER AND A BINDING CONTRACT.**

OFFERED BY:

_____ Signature	_____ Title
_____ Printed Name	
_____ Phone	_____ Email
_____ Company Name	_____ Date

ACCEPTED BY:

_____ Signature	_____ Title
_____ Printed Name	
_____ Phone	_____ Email
_____ Company Name	_____ Date

EXHIBIT "A"

INSURANCE REQUIREMENTS

Commercial General Liability

Each Occurrence	\$1 million
Products/Completed Operations Aggregate	\$1 million
General Aggregate/all other Claims	\$2 million

Policy shall be endorsed:

- Additional insured endorsement with respect to Houston Livestock Show and Rodeo, Inc., Houston Livestock Show and Rodeo Educational Fund, and Corral Club, Inc. (hereafter, collectively, "HLSR") equivalent to CG2037 & CG2010
- Waiver of subrogation in favor of HLSR
- Endorsed to provide policy is primary and non-contributory to policies carried by HLSR

Coverage shall include:

- Personal injury and advertising injury
- Broad form property damage coverage
- Products Completed Operations
- Medical Payments
- Fire Legal Liability

These limits may be provided by a combination of the CGL policy and umbrella/excess insurance.

Automobile Liability

Combined Single Limit	\$1 million
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Policy shall be endorsed:

- Additional insured endorsement with respect to Houston Livestock Show and Rodeo, Inc., Houston Livestock Show and Rodeo Educational Fund, and Corral Club, Inc. (hereafter, collectively, "HLSR")
- Waiver of subrogation in favor of HLSR
- Endorsed to provide policy is primary and non-contributory to policies carried by HLSR

Coverage shall include:

- Bodily injury, death and property
- All owned, non-owned and hired vehicles

Workers Compensation/Employers Liability

Workers Compensation	Statutory
Employers Liability (each accident)	\$1 million
Disease – policy limit	\$1 million
Disease – each employee	\$1 million

- Employers Liability policy - Waiver of subrogation in favor of Houston Livestock Show and Rodeo, Inc., Houston Livestock Show and Rodeo Educational Fund, and Corral Club, Inc. (hereafter, collectively, "HLSR")
- Workers Compensation policy - Alternate Employer endorsement in favor of HLSR

These limits may be provided by a combination of the EL policy and umbrella/excess insurance.

Umbrella/Excess

Each Occurrence	\$5 million
General Aggregate/all other claims	\$5 million

Policy shall provide coverage in excess of underlying policies listed above.

Policy shall be endorsed:

- Additional insured endorsement with respect to Houston Livestock Show and Rodeo, Inc., Houston Livestock Show and Rodeo Educational Fund, and Corral Club, Inc. (hereafter, collectively, "HLSR")
- Waiver of subrogation in favor of HLSR
- Endorsed to provide policy is primary and non-contributory to policies carried by HLSR

Policies shall be issued by insurers that are reasonably acceptable to HLSR with a minimum financial strength of A-VI by the A.M. Best Key Rating Guide. Each required policy shall provide that such policy shall not be canceled, non-renewed or coverage thereunder materially reduced unless HLSR shall have received written notice of such event not less than thirty (30) days prior to the effective date thereof, provided that the notice period in the event of non-payment of premium shall be ten (10) days.