



Trading Limited

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good thing®

Mini Tender:

Provision of Food Service

Categories: Ambient, Chilled (inc. Dairy), Frozen & Raw Meat

Barnsley Premier Leisure Trading Limited

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Introduction

Barnsley Premier Leisure Ltd (BPL) is a not-for-profit social enterprise and registered charity that operates a diverse mix of leisure facilities across Yorkshire and the Midlands.

The charitable company also 100% owns a trading company, Barnsley Premier Leisure Trading Ltd. Which operates the more commercial elements of our business such as corporate hospitality, food and beverages. It is imperative that the trading company operates effectively as any surplus generated is covenanted to the charitable company so that we may fulfil our charitable obligations.

Barnsley Premier Leisure Trading operates eleven venues which require regular food service deliveries. (See Appendix for venue details)

BPL is seeking trusted partners to provide **Ambient, Chilled (including Dairy), Frozen & Raw Meat** from 2026 – 2029.

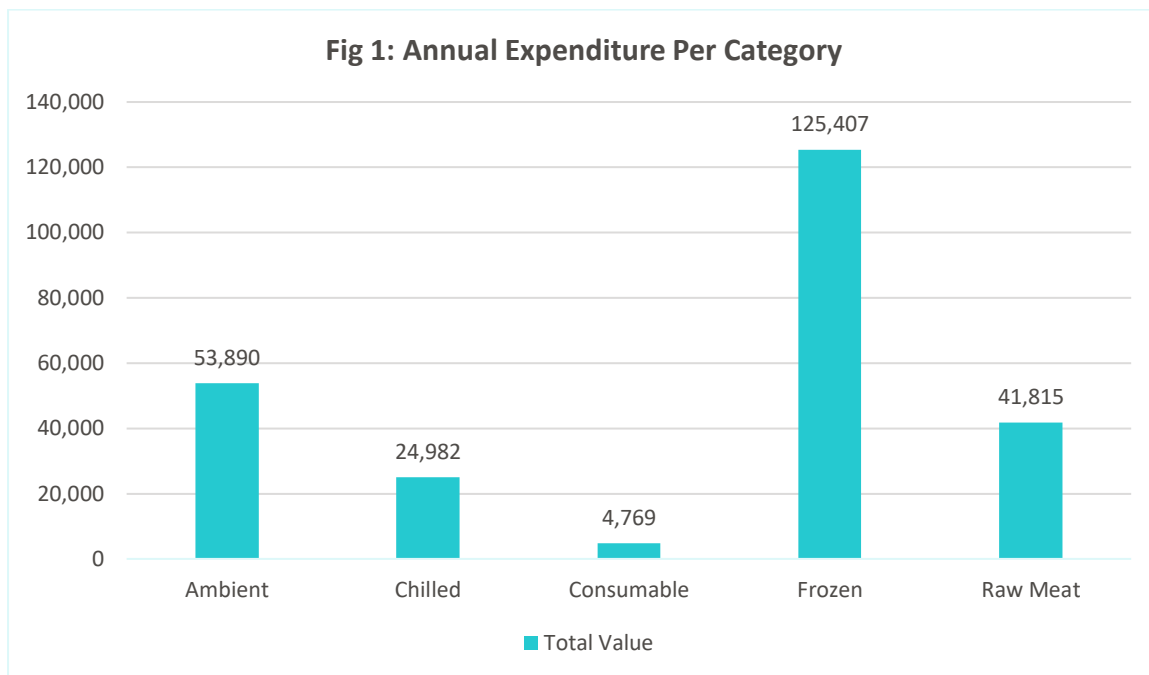
Our trusted partners will work alongside BPL to deliver upon the principles set out in this mini tender.

This tender will be promoted on our website www.bpl.org.uk

Food Service Provision

Across our portfolio Barnsley Premier Leisure has purchased £250,863.76 of food service provisions between 1st April 2025 and 31 March 2026.

A breakdown of this spend per category can be seen in Fig 1:



For this tender we will be looking for a preferred supplier in the following categories:

- Raw Meat
- Frozen
- Ambient
- Chilled (Including Dairy)

BPL will select a preferred supplier but will reserve the right to retain a secondary supply for items which may not be available from the preferred supplier.

Our Responsible Procurement Framework

Helping people feel good is our purpose at BPL, and we expect our trusted partners to help us fulfil this.

Our responsible procurement framework outlines the principles we test when selecting our suppliers and partners.

There are three pillars to our Responsible Procurement Charter:

1. **Our Commitments**
 - a. **Fairness & Equality**
 - b. **Transparency**
 - c. **Sustainability**
 - d. **Value For Money**
 - e. **Compliance**
2. **How we work together**
 - a. **Long Term Partnerships**
 - b. **Continuous Improvement**
 - c. **Safe & Ethical**
3. **Governance and support**
 - a. **Supporting Each Other**

Tender Specification

Barnsley Premier Leisure Trading Ltd (BPLT) is seeking to appoint suppliers for the provision of foodservice products across multiple sites.

- **Estimated annual spend: £250,000+ (all categories)**
 - Consolidated invoice for all deliveries (weekly would be preferable)
 - 30 days end of month payment terms
 - VAT clearly shown on the invoice for VAT and non-VAT food items (VAT analysis)
- **Contract term: 3 years (with option to extend to 5 years)**
- **Contract start date: 30th September 2026**
- **Categories: Ambient, Chilled, Frozen, Raw Meat**
- **Multi-site delivery across Yorkshire and Nottinghamshire**

Tender Owner: Connor Tebbs (Trading Facility Manager)

Tender Sponsor: Michael Hirst (Chief Executive)

Reassessment of any offer will be triggered if any tender specifications are not being met.

Tender Timeline

- **Tender issue: 29th June 2026**
- **Clarification/ Discussion meetings: 14th–15th July 2026 with the catering manger (Bookable through - helen.thomas@bpl.org.uk – jill.west@bpl.org.uk)**
- **Submission deadline: 27th July 2026**
- **Award notification: August 2026**
- **Contract start date: 30th September 2026**

A mobilisation period will take place between contract award and the start date to ensure a smooth transition of supply, including system setup, product alignment, and site onboarding.

Tender Scoring

For this mini tender this is how we will be testing and scoring your responses:

	Trusted Partner Framework	Tender	Tender % Score
Our Commitments			
Fairness & Equality			
Transparency			
Sustainability	✓		
Value For Money		✓	40%
Compliance	✓		
How we work together			
Long Term Partnerships	✓	✓	15%
Continuous Improvement		✓	15%
Safe & Ethical	✓	✓	30%

This mini tender pack will outline the specific details for each section.

And through this mini tender process we will measure your adherence to these principles by completing:

1. Our Trusted Partner Framework (PQQ)
2. Our Mini Tender Framework

Our Trusted Partner Framework (PQQ)

This document is required by every supplier to BPL. In the separate document, please complete all of the information in the Trusted Partner PQQ and Financial Questionnaire.

Please request these forms from helen.thomas@bpl.org.uk or jill.west@bpl.org.uk who can also help clarify aspects in the framework.

For the questionnaire, please answer either, Yes, No or Partial. A comments section can be used for additional information, this can help improve your score. If a question does not apply to you, please select No.

Our Mini Tender Framework

This document forms the Mini Tender Framework. A series of questions will be asked to match the scoring criteria highlighted above. Here we need to know more specific details of how you will meet our requirements for following:

Theme	Principle
Value for money	We look at the whole-life cost, not just the price, and always seek the best value for our charity and community.
Long Term Partnerships	We value relationships that last and deliver great service. We want our suppliers to stick around, just like our customers do.
Continuous improvement	We welcome feedback and ideas from staff and suppliers. If you spot a better way, share it!
Safe & ethical	We expect honesty, integrity, and respect in all dealings. Bribery, fraud, and conflicts of interest are never tolerated. If you see something wrong, speak up.
Compliance	We follow Charity Commission guidance, UK law, and our own policies. All staff are expected to comply with these standards.

Mini Tender Framework Response

Theme 1: Value For Money

Our Principle

We look at the whole-life cost, not just the price, and always seek the best value for our charity and community.

We expect our trusted partners to collaboratively work together with us to review ranges and prices only on a six-month basis, with prices agreed and fixed for the next six month period.

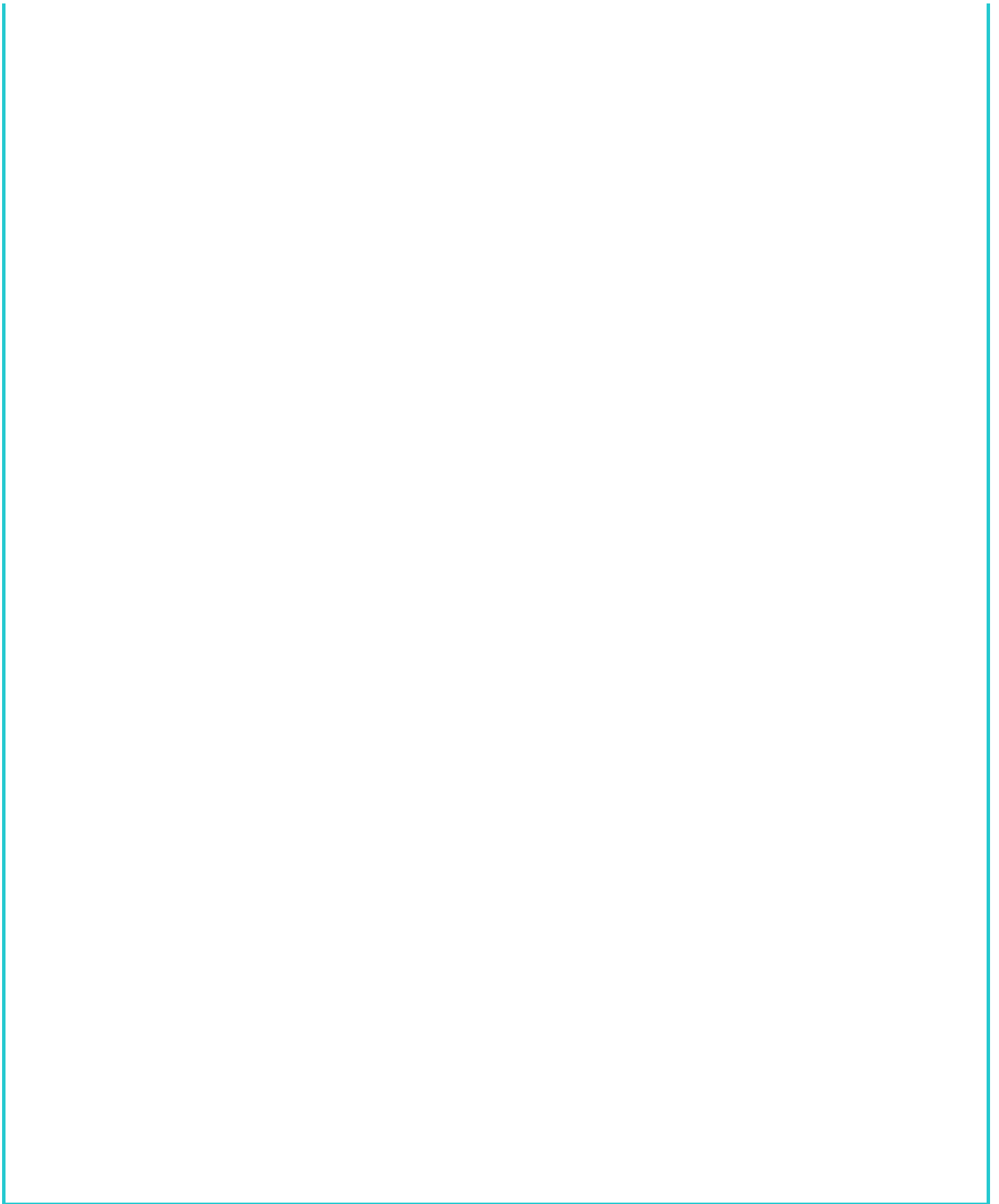
The following sections highlight the value, key product lines and our current product spec of each category.

- BPL will be looking for fixed prices on our key line products identified in with six monthly reviews. (*See Product Specifications*)
- We ask each tenderer to specify their prices for each key line and other recommended products.
- Should you wish to add any other incentives such as retrospective discounts, listing fees or volume ramping please highlight them in the relevant section.
- We will also require clarification of delivery specification, payment and penalties and any additional information you can offer to support your case.

Response: Value For Money

Please indicate how you will satisfy the Value for Money requirements

Please specify the prices for the key lines indicated in the product specifications (Appendix)



Theme 2: Long Term Partnerships

Our Principle

We value relationships that last and deliver great service. We want our suppliers to stick around, just like our customers do.

Delivery Performance

Suppliers are expected to meet agreed service levels, including:

- On-time delivery
- Accurate order fulfilment

Persistent delivery issues may be subject to performance review and contractual action.

Service Level Agreement (SLA) & Performance Monitoring

BPL requires all suppliers to meet the defined service standards throughout the contract term. Supplier performance will be monitored against the following key performance indicators:

KPI	Target
On Time Delivery	98%
Order Fulfilment Rate	97%
Delivery Accuracy	99%
Complaint Response Time	Within 48hrs
Product Quality Compliance	100%

Suppliers must:

- Monitor and report performance against these KPIs upon request
- Participate in regular performance review meetings
- Provide root cause analysis and corrective action plans where KPIs are not met

Failure to meet agreed service levels may result in:

- Potential contract renegotiation or termination

Supply Chain Resilience

Suppliers must demonstrate their ability to maintain continuity of supply under varying conditions.

Tender submissions must include:

- Contingency plans for product shortages and supply disruption
- Alternative sourcing strategies where applicable
- Lead time expectations during periods of increased demand or disruption

Quality & Condition

- All goods must arrive in good condition, within shelf life, and fit for purpose.
- Damaged, contaminated, or out-of-specification goods will be rejected.
- BPLT reserves the right to refuse any delivery that does not meet these standards.

Substitutions & Shortages

- No substitutions are permitted without prior approval from BPLT.
- Any approved substitutions must be equivalent or superior in quality and specification.

- Suppliers must notify sites in advance of any shortages or supply issues.

Response: Long Term Partnerships:

Please indicate how you will satisfy the Long Term Partnerships requirements

Theme 3: Continuous improvement

Our Principle

We welcome feedback and ideas from staff and suppliers. If you spot a better way, share it!

Our trusted partners will support BPL with improvements and ideas that help us stay efficient, sustainable and deliver customer value.

Please let us know how you will support BPL, share your ideas and keep learning.

Response: Continuous Improvement

Please indicate how you will satisfy the Continuous Improvement requirements

Theme 4: Safe & ethical

Our Principle

We expect honesty, integrity, and respect in all dealings. Bribery, fraud, and conflicts of interest are never tolerated. If you see something wrong, speak up.

Our trusted partners will always maintain health and safety standards and never compromise on this.

We expect all suppliers to meet our standard delivery specifications:

Standard Delivery Specification (All Categories – All Sites)

All suppliers must comply with the following delivery requirements across all Barnsley Premier Leisure Trading Ltd sites:

General Delivery Requirements

- All deliveries must be made to the designated delivery area at each site and transferred safely to the appropriate storage area.
- Deliveries must take place within agreed delivery windows, to be confirmed per site.
- All deliveries must be checked and signed for by an authorised member of staff.
- Delivery vehicles must be clean, well-maintained, and suitable for transporting food products.

Food Safety & Compliance

- All products must be supplied in accordance with current UK Food Safety Agency (FSA) regulations and food hygiene standards.
- Full product traceability must be maintained at all times.
- Suppliers must provide relevant certification upon request, including (where applicable):
 - Red Tractor
 - BRC / SALSA
 - Halal certification
- Suppliers must have a documented product recall procedure and communicate any recalls immediately.

Temperature Control Requirements

All temperature-controlled products must comply with legal and best practice standards:

- Chilled foods: Must be delivered at 0°C to +8°C
- Frozen foods: Must be delivered at -18°C or colder (with no evidence of thawing)
- Raw meat: Must be delivered at 0°C to +8°C
- Temperature records must be available at the point of delivery upon request.
- Any goods delivered outside of these temperature ranges may be rejected.

Segregation & Cross-Contamination Control

- Raw and ready-to-eat foods must be always kept separate during transport and delivery.
- Raw meat must be stored and transported in a way that prevents cross-contamination (e.g. sealed containers, separate compartments).
- All vehicles must follow food safety best practice in product segregation.

Packaging & Labelling

All products must be:

- Securely packaged and protected from contamination or damage
- Clearly labelled with product name, ingredients, allergen information, and use-by/best-before dates
- Products must have an appropriate shelf life on delivery, typically:
- Minimum 5 days for chilled/raw products (unless otherwise agreed)
- Suitable commercial shelf life for ambient and frozen goods

Allergen & Product Data Requirements

Suppliers must provide comprehensive and accurate product information to support BPLT operations and legal compliance.

Requirements include:

- A full allergen matrix for all supplied products
- Clear identification of the 14 regulated allergens
- Nutritional information where available

Data must be:

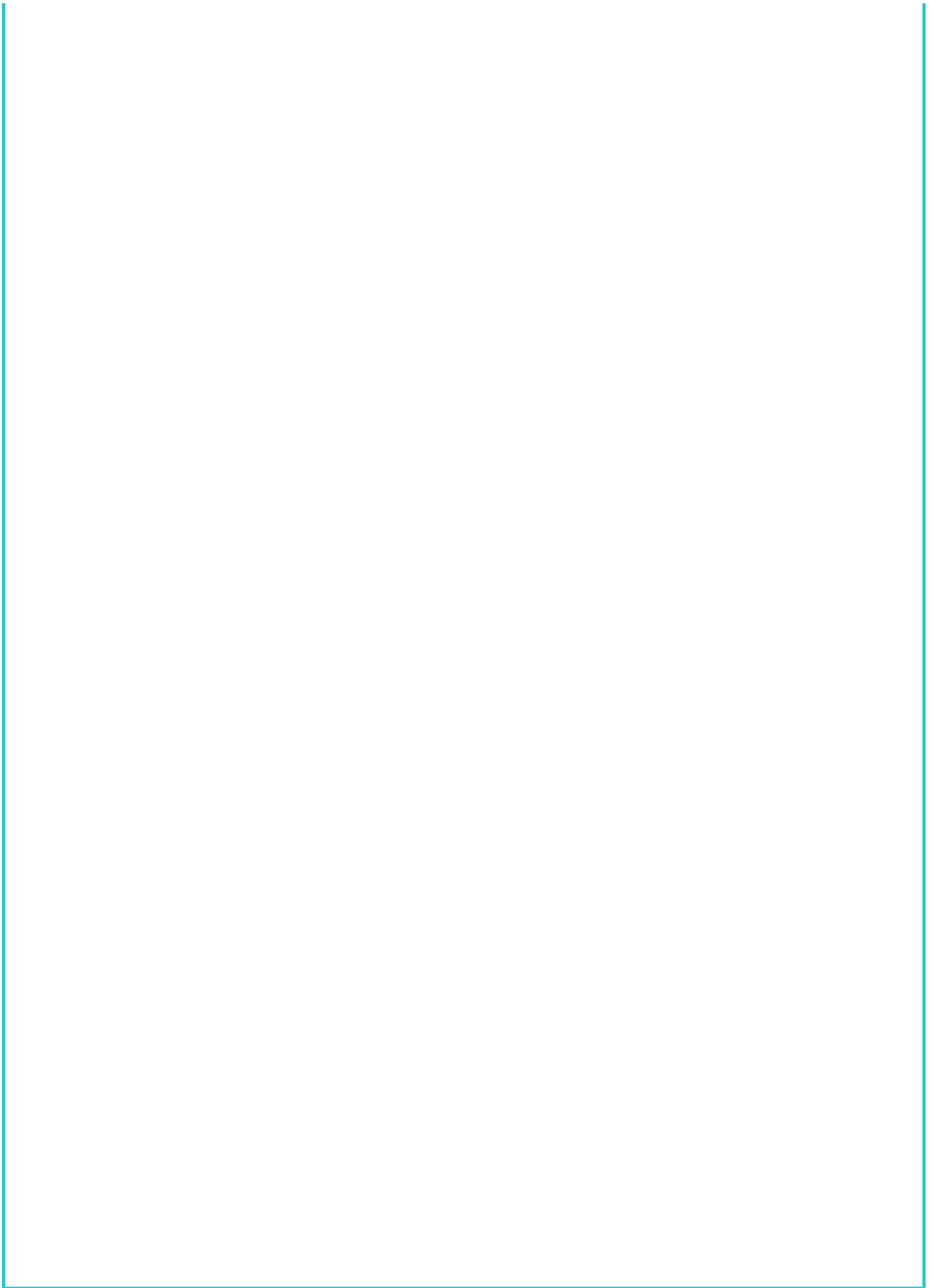
- Provided in a digital format (e.g. Excel/CSV or system-compatible format)
- Kept up to date, with notification of any specification changes in advance of supply

Declaration of Interests

If you have any interest which may cause conflicts of interest in offering these services please highlight this in your response.

Response: Safe & Ethical

Please indicate how you will satisfy the Safe & Ethical requirements



Tender Terms

Invitation to Tender

- 1.1 Barnsley Premier Leisure Trading Limited (BPLT) invites tenders for the carrying out of **Ambient, Chilled (Including Dairy), Frozen & Raw Meat** supply in accordance with the Specification of Service Requirements.
- 1.2 The Tenderer must ensure that it is entirely familiar with the nature and extent of the obligations to be accepted by it if the tender is accepted. If in doubt as to the meaning of any part of this document the Tenderer should make a written/ email enquiry to:
PRIVATE & CONFIDENTIAL
Barnsley Premier Leisure Trading Ltd
The Executive PA
Unit 1
Acorn House
Mount Osborne Industrial Park
BARNSLEY
S71 1HP
Email : helen.thomas@bpl.org.uk – jill.west@bpl.org.uk

- 1.3 The invitation to tender is extended subject to the Conditions of Tender. The Tenderer must comply in every respect with the Conditions of Tender.

Conditions of Tender

Submission of Tender

- 2.1 The tender shall be deemed to have been made subject to all matters contained or referred to in the Tender Document.
- 2.2 Tender documents issued by the BPLT to a prospective Tenderer must not be passed on to a third party without the permission of the BPLT. All information supplied by the BPLT in connection with the tender shall be treated as confidential by the Tenderer.
- 2.4 It is the Tender's responsibility to ensure that he has allowed in his tender for all items and services set out in the specification of service requirements.

Entries on Tender

- 2.5 The text of this document shall not be altered or otherwise qualified by the Tenderer unless expressly instructed in writing by the Catering Manager on behalf of BPLT at any time before the date stated for the submission of tenders. Any other alterations or qualifications made by the Tenderer will be ignored and the original text adhered to or this may result in the tender being rejected.
- 2.6 All entries such as rates, price totals, etc entered on the tender by the Tenderer will be accepted digitally, or in black ink. All entries must be easily read and pricing clear.
- 2.7 Failure to complete all of the answers digitally in the form of tender and specification may be interpreted by the BPLT as a failure to meet the minimum specification and hence be sufficient to disqualify the tender.

Return of Tender

- 2.8 Tenders and accompanying documentation must be returned to (preferably via email):
PRIVATE & CONFIDENTIAL
Barnsley Premier Leisure Trading Ltd
The Executive PA
Unit 1
Acorn House
Mount Osborne Industrial Park
BARNSLEY
S71 1HP
Email : helen.thomas@bpl.org.uk – jill.west@bpl.org.uk
- 2.9 Tenders must be received via email or post by 27th July (12 noon)

2.10 The tender must be signed by two company directors/partners, or by a director/partner and a secretary, or such persons being duly authorised for that purpose; each signatory must also print his/her full name and capacity in which he/she has signed the tender.

Additional Conditions

2.11 Late tenders will not be considered and there will be no further opportunities to amend the tender submitted after the closure date.

2.12 The Tenderer shall bear its own costs in connection with the preparation and submission of the tender and the execution of the formal contract. Tenderers may be required to provide a presentation of their services; including how they will fulfil the requirements expressed within this document.

2.13 The BPLT shall reject all tenders submitted following any canvassing, collusion with any other Tenderer, or offer of any inducement to any member of employee of the BPLT.

2.14.1 Evaluation Detail

Each tender will be assessed on how the tender meets our How We Work Together Principles:

- **Long Term Partnerships**
- **Continuous Improvement**
- **Safe & Ethical**

Tenders will be evaluated and scored against each principle.

2.15 The Tender is for the supply of food provisions and similar linked services.

2.16 The BPLT does not bind itself to accept any tender. **Tender may be accepted for part of the services detailed.**

2.17 The tender must remain open for acceptance until 27th July 2026

2.18 If before the closure date in the opinion of the BPLT the tender contains a genuine error of computation the Tenderers shall be required to elect:

2.18.1 to stand by its tendered rates and prices (in which case the BPLT's representative shall make the necessary adjustment to the tender total);

or

2.18.2 withdraw its tender

Form of Tender

3.1 We, the undersigned, hereby offer to provide the services detailed within our tender to the BPLT.

3.2 We, hereby offer to execute a Contract for provision of the services in the form agreed by the legal representative of the BPLT which reflects the tender accepted.

3.3 We agree to this tender being valid for the **contract period of at least 3 year (Three) period ends (with option for additional two year extension)**, then a full review to extend or re-tender will be undertaken.

3.4 We understand that the BPLT are not bound to accept the lowest or any tender and that the BPLT will not be responsible for any expenses incurred in preparing this tender.

3.5 We understand that should the BPLT intend a major variation in the supply service required, it reserves the right to re-negotiation of the contract at the end of each period end.

3.6 The Tenderer in submitting this tender, warrants and represents to and undertakes with the BPLT that:

3.6.1 It has complied and will comply in all respects with the
Conditions of tender;

3.6.2 All information, representations and other matters of fact communicated (whether in writing or otherwise) to the BPLT by the Tenderer or its authorised representatives in connection with this tender are true, complete and accurate in all respects;

- 3.6.3 The tenderer has not submitted this tender in reliance upon any representation or statement (whether made orally, in writing or otherwise) which may have been made by or on behalf of the BPLT other than the Tender Documents;
- 3.6.4 the Tenderer is satisfied before submitting this Tender as to the accuracy and sufficiency of the rates and price stated in it which rates and prices shall cover all the Tenderers obligations contained or referred to in the Tender Document and has obtained for itself all necessary information and approvals as to risks, contingencies and any other circumstances which might reasonably influence or affect this Tender;
- 3.6.5 it has full power and authority to contract and perform the Service at the tender specified;
- 3.6.6 it is of sound financial standing and is able to perform the Service in accordance with the contract for the entire Contract period.
- 3.7 The Tenderer declares that this is a bona fide Tender, intended to be competitive, and that it has not fixed or adjusted the amount of this Tender by or under or in accordance with any agreement or arrangements with any other person. The Tenderer also declares that it has not and it undertakes that it shall not do before the Tender return date any of the following acts:
- 3.7.1 Communicate to any person the amount or approximate amount of the proposed Tender, except where the disclosure, in confidence, of the approximate amount of the Tender was necessary to obtain insurance premium quotations required for the preparation of the Tender;
- 3.7.2 Enter in to any agreement or arrangement with any other persons that he shall refrain from tendering or as to the amount of any Tender submitted;
- 3.7.3 Offer to pay or give or agree to pay any sum or valuable consideration directly or indirectly to any person for doing or having done or causing to be done in relation to any other tender or proposed Tender for the service any act of the sort described above.
- 3.8 In this context the word “person” includes any persons or any body or association, corporate or non-corporate but shall not include any proposed sub-contractor or agent and “any agreement or arrangement” includes such transaction, formal or informal, and whether legally binding or not.

Purchasing Arrangements

- **Payment terms:** 30 days from the end of the month in which a valid invoice is received
- **No Purchase Order, No Payment:** we will only be able to process and pay invoices that quote a valid BPL purchase order (PO) number
- **All Invoices:** to be submitted via email to AccountsPayable@bpl.org.uk

Invoices received without a valid PO number will not be processed for payment and may be returned to you, which could delay settlement.

What this means for you. To help ensure invoices are processed and paid promptly, we ask that you:

- Ensure you receive a valid BPL purchase order **before** supplying goods or services
- Clearly quote the PO number on all invoices
- Raise any queries about missing or incorrect PO numbers with your BPL contact as soon as possible

Our finance team can be contacted at accountspayable@bpl.org.uk

Appeals

Should you wish to appeal against any decision made through this process please contact headoffice@bpl.org.uk and your appeal will be overseen by a member of our Resilient Business Team.

Signature Acceptance of Terms

Signed

Name &
Position

Date

Signed

Name &
Position

Date

Appendix

Product Specification Raw Meat

Our Raw Meat Purchases for the year are approx. £41815.48Net

Of which our key products are:

Item	£
Topside	£9,085.88
Turkey Butterfly 4-5kg	£7,734.04
Chilled Rindless Back Bacon	£7,650.00
Leg of Pork B&R 5-7kg	£5,341.23
Whole Converter Gammon	£4,021.58
Thick Pork Sausage Fresh	£1,794.76
Diced Beef Chuck Stew	£1,176.49
Chicken Breast 200g	£1,078.35
Pork Belly Bone In 3-5kg	£890.42

Product Specification (Main Items)

- Topside Per Kg
- Turkey Breast Boned & Roled per kg
- Leg of pork boned & rolled per kg
- Whole Gammon joint – convertor per kg
- Fresh thick pork sausages per kg
- Diced Beef chuck stake per kg
- Chicken breast per kg
- Chicken supreme bone in per kg
- Minced beef per kg – above 95vl

Product Specifications: Frozen

Our frozen Purchases for the year are approx. £125,406.66. Net

Of which our key products are:

Item	£
Triple Chocolate Brownie	£7,480.00
Roast Chicken Breast Strips	£6,846.00
3/8 Chips 10mm	£6,201.13
100% Beef Burgers 4oz	£5,455.43
Southern Fried Chic Goujons	£5,564.00
Coated Skin-on Fries 10mm	£4,819.38
Healthy Cheese/Tom Pizzas	£4,813.90
4.5 Sliced Brioche Bun	£4,704.00
Double Chocolate Muffin	£4,498.20
Farm Standard Mash Potato	£3,356.25
Battered Chicken Nuggets	£3,273.55
Blueberry Muffin	£2,886.10
Big Al'S Flame Ckd Burger	£2,641.95
Folded Naan Flatbread 80g	£2,572.75
Cooked Sliced Back Bacon	£1,943.50
Breaded Mozzarella Sticks	£1,838.25
Seasoned Pot Wedges S-ON	£1,751.49
Chocolate Fudge Cake PP	£1,588.94
Healthy 5 Cheese/Tom Pizza	£1,562.00
New York Cheesecake	£1,445.55
Magnum Classic	£1,377.49
7 Brioche Hot Dog Roll T/S	£1,368.00
Magnum White	£1,295.52
Cauliflower Floret 30/60	£1,227.40

Product Specification (Main Items)

Bread:

Brioche burger buns sliced 4.5" 1x48

Sliced Burger buns 4" 1x48

Soft salad Bops 5" 1x48

Fruit Teacakes 5" sliced 1x48

Sliced white loaf (Bloomer)– each

Sliced Brown loaf (Bloomer)- each

Tortilla wraps 1x100

Folded Naan Flatbread 24x80g

Potato Products:

10mm 3/8 chips 4x2.5kg

Seasoned potato wedges 4x2.5kg

Sweet potato fries 4x2.5kg

Mashed potato 4x2.5kg

Buffet Items:

4" sausage rolls 108x80g

Individual Buffet pork pies

Onion rings reformed/ whole slice -1kg

Mozzarella sticks – 1kg

Multi serve pizza slabs 11x15 -1x10

Mini 5” pizza 1x30

Chicken Products:

Chicken nuggets 1kg/2.5kg bags – must be over 57% chicken

Southern Fried Chicken goujons -1kg over 65% chicken

Roast Chicken Breast Strips 2.5kg – over 97% chicken

Burgers:

100% 4oz Beef burgers 48x113g

Beef burgers 80% 96x56g

Veggie Burgers 1x48

Fish:

Fish fingers Pollock or Cod 60x25g

Vegetable Products:

Cauliflower florets 4x2.5kg/1kg

Garden peas - 1kg

Broccoli Florets 1kg

Green beans - 1kg

Sweetcorn -1kg

Mushy peas-1kg

Ice-cream:

Soft Scoop vanilla ice-cream - 4ltr

Soft scoop chocolate ice-cream -4ltr

Soft scoop strawberry ice-cream -4ltr

Magnum classics 1x20

Magnum white 1x20

Cornetto Classico 1x24

Cornetto mint 1x24

Desserts/bakes:

Chocolate fudge cake 1x14ptn / 1x16ptn

Lemon meringue pie 1x14ptn

Apple pie 1x14ptn

Double Chocolate muffins 24x125g

Blueberry Muffin 24x125g

New York Vanilla Cheesecake 1x16ptn

Triple Chocolate Brownie 1x12ptn

Product Specifications: Ambient (Dry Goods):

Our Dry Goods purchases for the year are approx. **£53,890.06 Net**.

Of which our key products are;

Item	£
20lt Vegetable Oil Blue	£6,877.85
8 Westler Frankfurter	£4,849.60
Knorr Beef Bouillon Paste	£2,286.96
Chocolate Milk Carton NAS	£1,998.40
OHSO Jumbo Mixed Flapjack	£1,968.60
Tomato Sauce Sachets	£1,587.40
Tuna Chunks in Brine	£1,573.20
Nescafe Coffee Granules	£1,446.05
Strawberry Milk Carton NAS	£1,395.20
Caterers Baked Bean12x400	£1,168.40
Ind Wrap White Choc Cookie	£1,166.96
Mayonnaise Sachets	£1,072.60
Salted Tortilla Chips	£922.35

Product Specification (Main Items):

Tinned/ Oil

Vegetable oil – 20ltr

Baked Beans -6 x 2.62kg

Baked Beans 12x400g

Tuna chunks in brine -1.88kg

Tuna chunks in brine - 400g

Chopped Tomatoes 6 x 2.5kg

Tomato Paste – 1 x 800g

Garlic Puree 1kg

Mushy Peas 2.61kg

Bouillon & Sauces

Knorr Beef Bouillon paste 1kg

Knorr Vegetable Bouillon Paste 1kg

Chicken bouillon, Knorr -1kg

Gravy browning -950g

BBQ Sauce -2.2ltr

Sweet chilli sauce- 1ltr

Cranberry sauce -2.5kg

Horse radish sauce -2.27ltr

Mint sauce -2.27ltr

Tomato sauce -4.5kg

Tomato sauce Sachets 200x9g

Mayonnaise sachets 200x9g

Salad cream sachets 200x9g

Vinegar sachets 200x9g

BBQ sachets 200x9g

Tartar sauce sachets 200x9g

Clear honey 1.36kg

Beverages & ancillaries

Nescafe Coffee 1 x 750g

Nescafe De-caf Coffee 1x500g

Teabags Catering pack Typhoo 1x1100

Teabags Catering pack Tetley's 1x1100

Teabag Yorkshire Tea Catering 1x1040

De-caf teabags Tetley/ Typhoo

Cadbury Drinking chocolate 2kg

Flavored tea 1x20bags

Nescafe original & Decaff sticks 800x1.2g

Espresso Coffee beans 1kg

Twinings Green Tea 1x20

Twining Peppermint tea 1x20

Demerara Sugar sticks 1000

White Sugar sachet 1000

Canderel sachet 1000

Barista Oat drink 6x1ltr

Wrapped Confectionary & Dry ingredients

Ohso Gingerbread men- 20x60g

Ohso Giant Cookies 18x55g

Ohso Jumbo Flapjacks 30x110g

Salted Tortilla Chips 12x475g

Product Specifications: Chilled (Including Dairy)

Our Dairy/ Deli purchases for the year are approx. **£24,982.23** Net.

Of which our key products are;

Item	£
Grated Coloured Cheddar	£4,487.85
Angelito Ice Cream Mix	£4,298.28
Semi Skimmed Milk Portions	£3,199.54
Cooked Wiltshire Ham	£2,166.00
Butter Portions 6.2g	£1,426.94
100% Grated Mozzarella	£1,322.70
Monterey Jack Slices	£979.80
Real Mayonnaise Free Range	£955.50
Halloumi Cheese 250g	£707.40
Cuisine Aerosol Cream	£704.55

Product specification

Grated Coloured Cheddar 2kg

100% Grated Mozzarella 2kg

Angelito Ice Cream (or similar brand) Mix 12x1ltr

Semi Skimmed Milk Portions 120x12mm

Grated Mild White Cheddar 1kg

Cooked Wiltshire Ham 500g

Butter Portions Size 100x6.2g

Cooked Sliced Back Bacon 1kg

Monterey Jack Slices 1kg

Burger Slices 1kg 112

Vegetable Spread 2kg

Butter blocks salted & unsalted 250g

Oat Drink Barista 1ltr

Halloumi Cheese 250g

Semi Skimmed Milk UHT 12x1ltr

Whipping aerosol Cream 1ltr

Full Fat Soft Cheese 2kg

Vegan Grated Mature 500g

Grated Italian Hard Cheese 1kg

BPL Venues Included In This Tender

Barnsley Metrodome Leisure Complex

Queens Road, Queens Ground, Barnsley, S71 1AN

The Metrodome is a regional leisure and entertainment facility attracting in excess of 1.5 million visits annually. The site incorporates multiple activity areas and venues, supported by a varied and integrated food and beverage offer.

The Rigby is a multi-functional hospitality space providing food and beverage service throughout the week, including a scheduled Sunday carvery. The venue incorporates a dedicated function suite with adjoining bar facilities and accommodates a range of events including private functions, conferences, and celebrations, with a capacity of approximately 150–200 covers depending on configuration.

A centrally located Food Court Café provides an all-day offer, operating seven days per week from 08:30 to 20:00. The café delivers a broad food and beverage range designed to support both destination visitors and on-site activity users.

Adventure Reef, introduced in October 2025, is an indoor family-focused activity space incorporating adventure play, a sports court, games room, and sensory provision. The associated café operation provides a breakfast, brunch, and lunch menu and supports a structured children's party program and group bookings.

The Arena is the primary events space on site, with a maximum capacity of approximately 1,500 attendees. It supports a year-round program of events including professional sport, entertainment, corporate functions, and community use. All events are supported by a flexible catering operation tailored to event-specific requirements.

Wombwell Hillies Golf Course

Wentworth View, Wombwell, Barnsley, S73 0LA

A 9-hole golf course and clubhouse located in Wombwell overlooking beautiful surrounding landscape. The clubhouse is popular with golfers and is a function room for local celebrations, with a capacity of up to 100-150 people.

Kilton Forest Golf Course

Blyth Road, Worksop, S81 0TL

A popular 18-hole golf course with a large well-established club membership that attracts multiple societies, competitions and charity events. Kilton also hosts various celebrations such as weddings, birthdays & Christening and offers an outdoor marquee with capacity of up to 150 guests.

Your Space Hoyland

West Street, Hoyland, Barnsley, S74 9EH

A popular leisure centre with a fully equipped gym, sports hall & swimming pool, offering an over-the-counter hot drink service in a recently refurbished café style reception area. Serving breakfast, lunch, cakes, muffins and snacks.

Your Space Royston

Station Road, Royston, Barnsley, S71 4EP

Another one of our popular leisure centre with a fully equipped gym, sports hall & swimming pool, offering an over-the-counter hot drink service in our recently refurbished café style reception area. Serving breakfast, lunch, cakes, muffins and snacks.

Your Space Mansfield

Portland Street, Mansfield, NG18 1HB

Your Space Mansfield is our Health club with a large portfolio of members, offering an over-the-counter food option within a café bar/ lounge, serving a daytime menu and cakes, muffins and snacks.

Your Space Retford

Old Hall Dr, Ordsall, Retford DN22 7EA

A popular leisure centre with a fully equipped gym & swimming pool, offering an over-the-counter hot drink service in our café style reception area. Serving a selection of cakes, muffins and snacks.

Your Space Worksop

Valley Rd, Worksop S81 7EN

A popular leisure Centre with a fully equipped gym & swimming pool, offering an over-the-counter hot drink service in our café style reception area. Serving a selection cakes, muffins and snacks.

Dorothy Hyman Sports

Snydale Rd, Cudworth, Barnsley S72 8LH

A popular sports Centre with a fully equipped gym, sports hall, athletics tracks, 3G Football pitches & pitch side café offering an over-the-counter food drink & beverage service. Serving a selection cakes, muffins and snacks.

Yourspace Pontefract

1 Racecourse Retail Park, Park Rd, Pontefract WF8 4PR

A popular fitness Centre with a fully equipped gym & studios, offering an over-the-counter hot drink service in our recently refurnished café style reception area. Serving a selection cakes, muffins and snacks.

Yourspace Dearneside

Goldthorpe Rd, Goldthorpe, Rotherham S639EN

A popular fitness Centre with a fully equipped gym & studios, offering an over-the-counter hot drink service in our recently refurnished café style reception area. Serving a selection cakes, muffins and snacks.