AMENDMENT OF THE CONTRACT FOR HIRING 5 STAR HOTEL SERVICES ON BEHALF OF THE GOVERNMENT INSTITUTIONS IN A FRAMEWORK CONTRACT

Between

RWANDA DEVELOPMENT BOARD (The Client)

And

TOURISM PROMOTION SERVICES (RWANDA) Ltd (The service provider)

Initial Contract Ref: 00-000019/NC/SS/2020/2021/RDB

March, 2021



This Amendment ("Contract") is entered into by and between Rwanda Development Board (RDB) and TOURISM PROMOTION SERVICES (RWANDA) Ltd based on the initial contract signed on 17th May 2021.

WHEREAS, The Service Provider expressed the need to amend the initial contract that is ending 17th May 2022 by adding the attached list of some components they forgot when submitting the contract (conference and beverage list for Kivu Serena) into the existing contract. RDB agrees to amend the contract;

Both parties have accepted to amend the initial contract;

Now, therefore, without prejudice to the Initial Contract, the Parties agree as follows:

Article One: Amendment to the contract

The contract is amended by adding the attached menus of the conference and beverage list for Kivu Serena in the existing contract.

Article 2: Initial contract clauses

The clauses that are not affected by this amendment shall remain in force as specified in the Initial Contract.

For the Client

JOSEPH CEDRICK NSENCINUMYA Date

Place

Chief Financial Officer,
Rwanda Development Board

For the Service provider

For the Service provider

JAN MOHAMED TAJDIN ALIBHAI MAHMUD

Managing Director,
TOURISM PROMOTION SERVICES (RWANDA) Ltd

(HOTEL)



CONFERENCE PACKAGE AT LAKE KIVU SERENA HOTEL

Full Inclusive Conference Package 85\$ or 70,000Rwf

- Lunch, Dinner and Room Hire
- Basic Conference Equipment(flip chart, pens, Markers, paper, sound system, Screen for the Projector if you have one(Projector) -
- 2 Tea/Coffee Break per day conferencing
- 1 soft drink per meal Use of: Swimming pool, Gym, Tennis court,
- Wireless free of charge

Half Day Conference Package at 53\$ or 45,000Rwf

- Lunch, and Room Hire
- Basic Conference Equipment(flip chart, pens, Markers, paper, sound system, Screen for the Projector if you have one(Projector) -
- 2 Tea/Coffee Break per day conferencing
- 1 soft drink per meal
- Use of: Swimming pool, Gym, Tennis court,
- Wireless free of charge

Projector is charged at 100\$/day

Secretariat room hire at 100\$/day



KIVU COCKTAILS

ALCOHOLIC COCKTAILS

KIGEU-GEU

A deceptivery robust tropical vodka martini: Smirnoff Vodka, Kahlua, Malibu, Lemon and Pineapple.

10,000 Frw

GUSABA

The ultimate Rwandese Gin Martin: Gilbey's Gin, Lemon juice and Grenadine Syrup

KIVU SOUR 14,000 Frw

Inspired by the calm, Deep Waters of Lake Kivu:
Bacardi Rum, Amaretto, Lemon, Pineapple
And Watermelon juices

MOJITO 10,000 Frw

A Caribban classic that has found its way to Lake kivu: Bacardi Rum, Mint, Brown Sugar, Lemon and soda water

SERENA IBANGA 12,000 Frw

A Gisenyi twist to the Caipirinha pairing Wisky with Local Fruits: Famous Grouse, Tree Tomato fruit, Brown Sugar and Lemon juice.



14,000 Frw



GAHUNDA	13,	000 Frw
The only plan among friends Famous Grouse, Malibu, Lemon Lemonade		
GISENYI MARGARITA A first in Gisenyisimply divine: Tequila, Cointreau, Lemon juice, Pineapple And Watermelon.	19,	000 Frw
BLOODY MARY Smirnoff Vodka, Tomato Juice, Tabasco, Worchester Sauce and Lemon Juice. And salt	13,	,0 <mark>00</mark> Frw
PINA COLADA Malibu, Pineapple, Juice and Coconut Milk	16,	000 Frw
KIR ROYALE Spakling wine and Crème de cassis	15,	000 Frw
KIR NORMAL White wine and Crème Cassis	12,	,000 Frw

Y



NON-ALCOHOLIC COCKTAIL

KIVU FRUIT PUNCH

12,000 FRW

Fresh Juice, Fruits Slices and Grenadine Syrup

VIRGIN MARY

8,000 FRW

Tomato Juice, Tabasco, Worchester Sauce And Lemon Juice

FRUITS SMOOTHIE

15,000 Frw

A Full Flavored Blend of Beautiful Fruits Of Gisenyi

COFFEE COCKTAILS

IRISH COFFEE

10,000 Frw

Jameson, Hot Coffee and whipped Cream

CAFÉ ROYALE

Coffee and Brandy

10,000 Frw

CAFÉ D'AMARULA

Amarula and Coffee

10,000 Frw

MOJITO

A Caribban classic that has found its way to Lake kivu: Fresh Mint, Sugar Syrup, Lemon and soda water

6,000 Frw





CHAMPAGNES

Dom Perignon Brut	NV	500.000 Frw
Laurent Perrier	NV	240,000 Frw
Moët & Chandon, Brut Imperial	NV	240,000 Frw
Ruinart Brut Blanc de Blancs	NV	300.000 Frw
Ros	é Wines	40.000 5
Mateus Rose (Portugal)		40,000 Frw
Nederburg rose(south Africa)		35,000 Frw
SWEET	WINES RED	
Lambrusco Sweet Red(Italy)		45.000 Frw
Nederberg Special Late Harvest		30,000 Frw
Pearly Bay (Natural Sweet White wine)		40,000 Frw
Hou	SE W INES	
Domaine Bergon Merlot Red	By Caraf	By Bottle
By Bottle	8.000Frw	24.000 Frw
Domaine Bergon Chardonay	By Caraf 8000 Frw	24,000 Frw

SWEET HOUSE WINE. RED&WHITE

Donatello Sweet Red	By Caraf By Boo 8.000Frw 24.000Fr		
Robertson White&rose	By Caraf 8.000Frw	By Bottle 24.000Frw	





RED WINES

SOUTH AFRICA

KWV Cabernet Sauvignon, Shiraz, Merlot Vintage 2013/2015 46.000 Frw Full, fruity, generous, with velvety tannins, good structure and balance with exploding hints of black currant, black cherry and plum, complemented by notes of cedar and spice

Zonnebloem, Pinotage, Merlot Vintage 2013 /2014 50,000 Frw
Ripe dark berry fruits with an invitingly spicy smoky palate oak matured

Nederberg Merlot

Full-bodied lively aroma with gossip juicy raspberry, plum pulp and elegant oak, decorated with light piquant ostrinkoy

FRANCE

JP Chenet Merlot Vintage 2016 35,000 Frw
Fruity driven with aromas of blackcurrant, cherry and raspberry with a well-rounded finish

B&G Merlot Vintage 2014 40,000 Frw
Warm aroma of cherry, red currant and spicy rich full bodied with lingering finish

Frontera Merlot Or Cabernet Sauvignon(Shile) Vintage 2016 40.000Frw

Delightful aroma of cherry, redcurrant and spices

B&G Beaujolais Villages Vintage 2013 48,000 Frw
Lovely aroma of redcurrant and cherries, combined with hints of spice and liquorice

Mouton Cadet Bordeaux Vintage 2012 60,000 Frw
This wine expresses all the richness and diversity of one of the world through its balance, roundness and ageing capacity foremost wine grown in this area





Marques Rioja

Vintage 2011

45,000 Frw

Its Fruits undercut by dull notes of licorice, leather, and burnt matches and roasted vegetables

Marksberg Pinotage&Cabernet Sauvignon

Vintage 2014/2015 48.000 Frw

Wine of intense red color and purple highlights with a fresh, fruity, with notes of red and black fruit

WHITE WINES

SOUTH AFRICA

KWV Sauvignon Blanc

Vintage 2015

40,000 Frw

Pure pale straw color with a greenish tint dry, concentrated, fresh, with a creamy texture, nuances of minerals, a small brackish and notes of honey with intense aroma of trapped tones of tropical fruit, ripe kiwi, gooseberry herbs, minerals, and a hint of pine needles

KWV Chardonnay

Vintage 2015

42,000 Frw

Golden brown balanced, with hints of white peach, lime, orange blossom, with a spicy after taste a fruity flavor complemented with notes of oak and nougat

Mont Rochelle Chardonnay

Vintage 2007

50,000 Frw

A full and rich mouthfeel abounding with flavors of butterscotch and lemon rind supported with a clean and crisp acidity

Nederberg Chardonnay

Vintage 2014

45,000 Frw

Characterized by a lemon-green color very fresh, with attractive citrus notes, notes of apricot and creamy texture and tones of lime, juicy melons which emphasizes the nuances of vanilla and oak

CHILE

Zonnebloem Chardonnay

Vintage 2016

46,000 Frw

A rich and concentrated aroma with notes of pear, figs and toasted hazelnuts creamy, with a silky texture and minerals

Frontera Chardonay Or Sauvignon blanc (S.A)

Vintage 2016

40,000 Frw

Pale greenish-yellow in color. Intense, citric notes like lemon and grapefruits with a touch of herb notes.

USA

Carlo Rossi (CA)

Vintage 2008

35,000 Frw

A rich medium-bodied light and crisp with white melon and floral notes



ALL DAY MENU



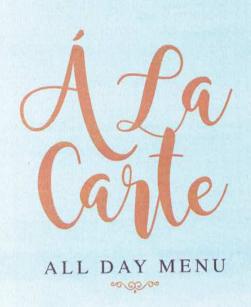


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APPETIZERS Lake Kivu Fresh Sambaza Coated in butter, deep fried, served with	9,000
Tartar sauce Smoked Salmon With horseradish and capers	12,000
Tomato, Cucumber and Mozzarella Field of greens and aged balsamic vinaigrette	11,000
SALADS	
Ceaser Salad (Chicken or Bacon) Hearts of baby crispy lettuce with Ceaser dressing and garlic croutons	11,000
Fresh Garden Salad Crispy Leafy lettuce, avocado, cucumber and tomatoes With a dressing of your choice: (Italian, vinaigrette, thousand island or French dressing)	9,500
Oriental Salad Chicken with sultanas, mango chutney and cashew nuts bound in spiced mayo	11,000
Chef's Salad A Selected of Garden leaves with chicken, roast beef, cheddar cheese, cured Ham Tomato wedge, boiled Eggs with Vinaigrette dressing	11,000
SOUPS	
Beef or Chicken Consommé Clear beef or chicken soup with vegetables	8,000
Tomato Soup With herb pesto and roasted garlic croutons	8,000
Spicy Fish Chowder Fish cooked in Bouillon, turmeric and sweet corn Blended with coconut milk	9,000
Vegetable Soup Light cream of vegetable soup, complemented with Blue cheese	9,000
Ginger Carrot and Cinnamon Soup Carrot, ginger, garlic, onion and vegetable	9,000

stock

(Rwf)







(Rwf) BURGERS 13,000 Prime Beef Burger 200gms ground beef, char-grilled, plain or with a choice of bacon, fried egg and cheese 10,500 Vegetarian Burger Topped with tomato confit, olives, cheese and Mango chutney 13,000 Flame Frilled Chicken Burger 200gms ground chicken, char-grilled and topped with mango chutney FROM THE SANDWICHES 16,000 The Serena Club Sandwich The classic triple decker sandwich, served on white or brown bread filled with Chicken or beef, fried egg, tomato, grilled bacon, cheese and lettuce served with vegetable 13,000 **Design Your Traditional Sandwich** Toasted or plain with a choice of the following: roast beef, chicken or ham, Gouda or cheddar cheese Kivu Baguette (Chicken or Beef) 13,000 Crunchy Baguette with Fried Tender slices of Beef chicken or Tuna with warm Kachumbari Salad Gratinated with Cheddar Cheese All sandwiches and Burgers are served with French Fries LIGHT SNACKS 10,000 **Chicken Wings** Marinated in Mediterranean spices 5,000 Vegetable Spring Rolls A Pair of Filo Paste Parcels Filled with Mildly Spiced Assorted Vegetable, Served with a light soy sauce 8,000

Mushroom Vol-au-vent

served in a puff croute

Crispy Samosa

Fish Tempura

Beef, Chicken or Fish Brochette

with Citrus Fruit Chutney

Served with Tartar sauce

Gently sautéed with Bleu cheese sauce,

With Barbecue Sauce and kachumbari salad

Trio of Vegetable, Beef or chicken served

12,000

8,000

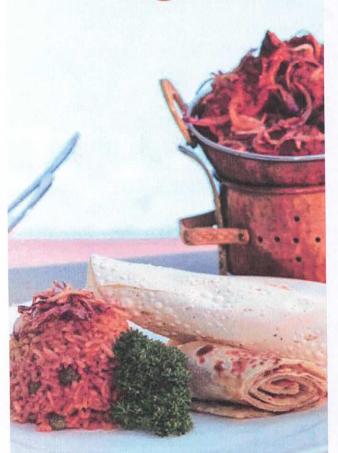
10,000





ALL DAY MENU

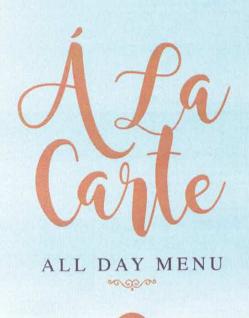
ATTACK



	(Rwf)
FROM THE GRILL Tarragon Chicken Steak A tangy combination of Mediterranean flavors with mushroom sauce	16,000
Grilled Fish Lightly grilled fillet of Tilapia fish with Tomato salsa	16,000
Pepper Steak Grilled to your likeness served with caramelized onion sauce 250gms of finest aged beef fillet	16,000
Grilled Lamb Chops Selected from lamb loin chops and cutlets with mint sauce	15,000
Duck Teriyaki Pan seared duck breast drizzled with Teriyaki sauce, Garnish with scallion and roasted sesame seeds with	18,000
T-Bone Steak 500gms of beef, grilled to your Doneness	30,000
Rib Eye Steak 500gms of prime beef	30,000
Mustard Glazed Pork Chops With mustard sauce and grilled pineapple slices	16,000
Fillet of Salmon "Nicoise" Main Courses are served with either Steamed Rice, Fried Mzuzu, French Fries or Baked potatoes	25,000
THE HOUSE SPECIALITIES Three Egg Omelet Plain or with a choice of the following: Ham, tomatoes, cheese or mushrooms served with vegetable salad	8,000
The Wok Compose your stir-fry dish from: beef, pork, chicken or vegetarian, Prepared oriental style served with Chinese noodles or fried rice	14,000









LOCAL DISHES 20,000 Nyama Choma Mixed grill of beef, chicken, lamb chop and sausage Served with Kachumbari salad and Dodo Accompanied either Fried Mzuzu or spicy Virai (roast potato skin on) 15,000 **Traditional Stew** Boiled tender chunks of either Chicken, Beef, Fish or Vegetables With Coriander mixed with Matoke and Irish potatoes 17,000 Catch of the Day Whole Baby Tilapia fish Traditionally Cooked in Local Spices and Herbs Either fried or baked with tomato salsa, Kachumbari salad and Dodo, Served with ugali (cassava or maize) PASTA 13,000

Fusilli, Penne or Spaghetti

Bolognaise, pesto Pomodoro, Arabiata,
Carbonara with spring vegetables

Vegetable Risotto

13,000

11,000

Creamy Arborio rice with Vegetables and
Parmesan cheese

JIKO PIZZA

Designer Pizza

Select your choice of toppings from Tuna
and Leeks, Chicken sausage, vegetables

All topped with cheese and tomato sauce

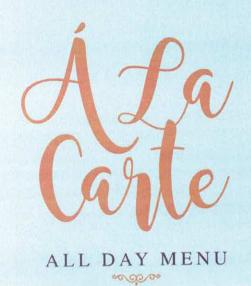
Barbeque Chicken Pizza

Chicken in BBQ sauce

12,000







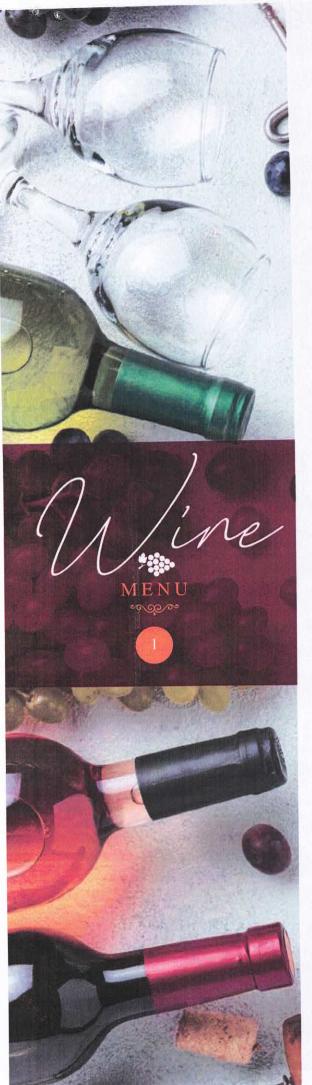


FROM THE INDIAN CORNE	3
Chicken Tikka Masala Boneless chicken cooked in masala spices	16,000
served with tomato gravy Fish Tikka Tilapia fillet cooked in masala spices with onion gravy	16,000
Vegetable Masala Fresh vegetable cooked in Indian spices and tomato Gravy	13,000
Yellow Dhal Dhal cooked with onion, tomato and cumin seeds All the above dishes are complemented with Papadums, chutneys and condiments)	
SIDE DISHES	
Side Salad Chapatti	5,000 5,000 6,000
A Plate of Masala Chips Fried Mzuzu Steamed Rice	6,000 5,000
Steamed or Baked Matoke	5,000
DESSERTS	
Red velvet cake With chocolate sauce	10,000
Warm Apple pie With vanilla ice cream	10,000
Baked Cheese cake With berry compote	11,000
Seasonal Fruit Slices Plate of fresh tropical fruits	10,000
Lemon tart With vanilla ice cream	10,000
Choice of Ice Creams Selection of three from vanilla, chocolate, strawberry	10,000
Cheese Plate	10,000

Assorted cheese plate with crackers and

relishes







(Rwf)

CHAMPAGNES & SPARKLING WINES

Moët & Chandon, Brut Imperial	NV	240,000
Barons de Rothschild, Brut	NV	150,000
Veuve Clicquot	NV	250,000
Prince Laurent, (Sparkling W.)		80,000
B&G Blanc de B, (Sparkling W.)		45,000

ROSÉ WINES

Mateus Rose (Portugal)	45,000
Nederburg Rose (South Africa)	45,000
Mille Stream	25,000

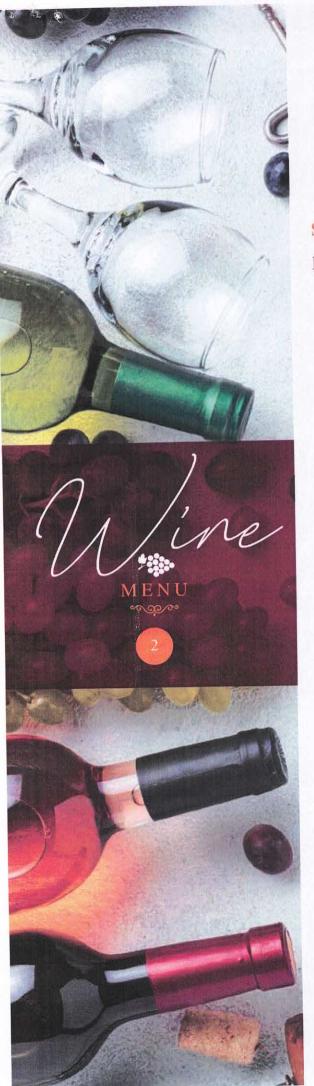
SWEET WINES

Baron de Aguilas (Red)	24,000
Four Cousin (White)	48,000

HOUSE WINES: SWEET & DRY (RED&WHITE)

Ву	Carate
Domaine Bergon or Grand Sud (Red Dry)	8,000
Domaine Bergon or Grand Sud (White Dry)	8,000
Baron de Aguilas (Red Sweet)	8,000
Four Cousin (White Sweet)	8,000







(Rwf)

RED WINES

SOUTH AFRICA

KWV Cabernet Sauvignon, Shiraz, Merlot 46,000

Full, fruity, generous, with velvety tannins, good structure and balance with exploding hints of black currant, black cherry and plum, complemented by notes of cedar and spice

Zonnebloem, Pinotage, Merlot

50,000

Ripe dark berry fruits with an invitingly spicy smoky palate oak matured

Nederberg Merlot

45,000

Full-bodied lively aroma with gossip juicy raspberry, plum pulp and elegant oak, decorated with light piquant ostrinkoy

FRANCE

JP Chenet Merlot

35,000

Fruity driven with aromas of blackcurrant, cherry and raspberry with a well-rounded finish

B&G Merlot

40,000

Warm aroma of cherry, red currant and spicy rich full bodied with lingering finish

Frontera Merlot Or Cabernet Sauvignon

40,000

Delightful aroma of cherry, redcurrant and spices

B&G Cote du Rhône

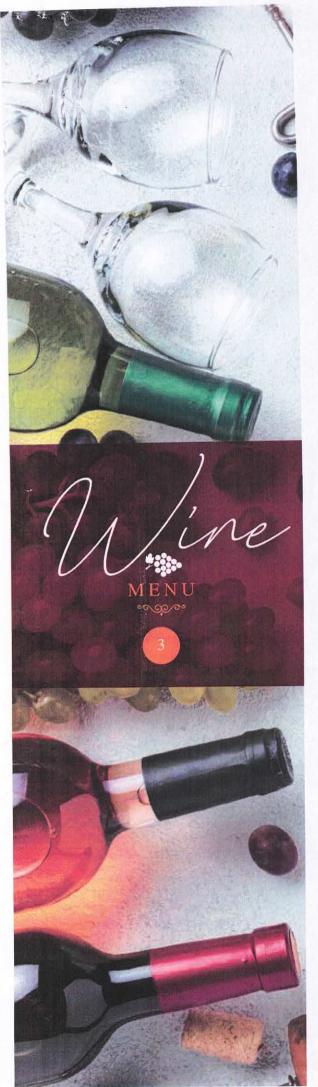
48,000

Lovely aroma of redcurrant and cherries, combined with hints of spice and liquorice

Mouton Cadet Bordeaux

60,000

Blackberry and blackcurrant, smooth and full with rounded, refined tannins, and an attractive, fruit-filled finish.





(Rwf)

WHITE WINES

SOUTH AFRICA

KWV Sauvignon Blanc

40,000

Pure pale straw color with a greenish tint dry, concentrated, fresh, with a creamy texture, nuances of minerals, a small brackish and notes of honey with intense aroma of trapped tones of tropical fruit, ripe kiwi, gooseberry herbs, minerals, and a hint of pine needle

B&G Chardonnay or Sauvignon Blanch

42,000

Golden brown balanced, with hints of white peach, lime, orange blossom, with a spicy after taste a fruity flavor complemented with notes of oak and nougat

CHILE

Zonnebloem Chardonnay Or Suavignon Blanc

46,000

A rich and concentrated aroma with notes of pear, figs and toasted hazelnuts creamy, with a silky texture and minerals

Frontera Chardonay Or Sauvignon Blanc 40

40,000

Pale greenish-yellow in color. Intense, citric notes like lemon and grapefruits with a touch of herb notes.

USA

Nederburg Chardonnay Or Sauvignon Blanc

45,000

Delightful aromas of lime, melon, and vanilla. It pairs well with Thai dishes, creamy seafood and other dishes made with nuts, cream or butter.





HOTEL SERVICES FOR GOVERNMENT INSTITUTIONS

	Price and Completion Sche	edule - Related	Services	
Year	2022			
Alternative N	No:			
Service N°	Description of Services	Quantity	Unit price (Rwf)	Total Price(Rwf)
	[insert name of Services]	[insert number of units to be supplied and name of the physical unit]	[insert unit price per item]	[insert total price per item]
1	Single Room	1 person /night including Bed and Breakfast	135,000.00	135,000.00
2	Double Room	2 people sharing /night including Bed and Breakfast	169,600.00	169,600.00
	Twin bed Room	2 people sharing /night including Bed and Breakfast	169,600.00	169,600.00
4	VIP Suite room	1 person /night including Bed and Breakfast	195,000.00	195,000.00
5	VIP Suite room	2 people sharing /night including Bed	235,000.00	235,000.00
6	Conference Package 1 Incl. Lunch and Room Hire Incl. Basic Conference Equipment(flip chart, pens, Markers, paper, sound system, 2 Bottle of water, Incl. 2 Tea/Coffee Break per day conferencing Incl. 1 soft drink per meal Incl. free Wireless internet	per day, per person	45,000.00	0 45,000.00



	Conference Package 2 Incl. Lunch ,Dinner and Room Hire Incl. Basic Conference Equipment(flip chart pens, Markers, paper, sound system, 2 Bottle of water, Incl. 2 Tea/Coffee Break per day conferencing Incl. 1 soft drink per meal Incl. free Wireless internet	per day, per person	70,000.00	70,000.00
	Banqueting room hire: Including Conference Room, Free Internet, sound system and flip chart (accommodate 1- 20 people)	per day conferencing (1- 20 people)	250,000.00	250,000.00
g	Banqueting room hire: Including Conference Room, Free Internet, sound system and flip chart (accommodate 21- 150 people)	one day conferencing (21-150 people)	700,000.00	700,000.00
10	Beach BBQ Lunch Food	per person	35,000.00	35,000.00
11	Beach BBQ Dinner Food	per person	40,000.00	40,000.00
12	Kiyaga Restaurant Breakfast Food	per person	25,000.00	25,000.00
13	Kiyaga Restaurant Lunch Food	per person	25,500.00	25,500.00
14	Kiyaga Restaurant Dinner Food	per person	30,000.00	30,000.00
15	Hiring Tent (1-50 people)	per day (1 -50 people)	250,000.00	250,000.00
16	Hiring Tent (51-150 people)	per day (51 -150people)	500,000.00	500,000.00
	Hiring Tent (151-500 people)	per day (151-500 people)	750,000.00	750,000.00
18	DJ Music	per perfomance	150,000.00	150,000.00
19	Basic Décor for tents		300,000.00	300,000.00
20	Live band	per perfomance	300,000.00	300,000.00
21	Traditional Dancers	per perfomance	300,000.00	300,000.00
22	Car Wash	per car	5,000.00	5,000.00
	Hiring Bikes	per bike/ per session	30,000.00	30,000.00
24	Boat ride (per hour/Boat /6 Pax maxmum)	per hour	150,000.00	150,000.00

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MAISHA MEMBERSHIP RATES 2022

MEMBERSHIP TYPE	RATE RWF	DISCOUNTED RATE RWF
Annual Corporate(5pax and Over)	1,383,750	1,025,000
Half Year	922,500	615,000
Quarterly	615,000	358,750
Monthly	256,250	205,000
Daily	41,000	30,750

Payment Exchange \$1= frw 1025 (payment rates on changing)

Please Note the above rates are subject to change without notice

Our operational time is as follows:

Regular opening hours: Monday - Sunday 6:00 am - 10:00 pm

**All memberships must be renewed on or before the date of Expiry.

Kindly make company cheques payable to KIGALI SERENA HOTEL.

Email: maisha.kigali@serenahotels.com

