REQUEST FOR QUOTATION
Issue date: 04/11/2026
RFQ issued by: **Burren Farm Ltd**
Tender deadline: **4th December 2026**
Quotes being sought in support of a LEADER application

Burren Farm Ltd: Construction and Project Management of Cured Meat Processing Unit and Retail Space

Document Ref: BFL-EXP-2027 | Site: Kylecreen, Boston, Co. Clare | Tender Deadline: 4th December 2026

PART 1: INTRODUCTION

- **Promoters & Enterprise:** Burren Farm Ltd is owned and operated by Cathal and Brónagh O'Rourke at Kylecreen, Boston, County Clare, combining direct-to-consumer organic, grass-fed Hereford-Angus beef boxes and small-batch artisan charcuterie.
- **Core Focus & Operations:** The business specialises in pasture-based cattle rearing across the Burren limestone pastures, direct-to-market premium beef, and dedicated artisan bresaola production.
- **Strategic Context:** Establishing an on-farm cured-meat processing and maturation unit (bresaola processing unit) as the natural next step, supporting capital expansion under LEADER grant funding and planning permissions.

PART 2: PROJECT BRIEF

The scope of works comprises site preparation and excavation; construction of a concrete floor slab; supply and erection of a framed building with pitched roof; installation of entrance and service doors and windows; Coordination of connection to an ESB three-phase electricity supply and upgraded distribution board; and construction and fit-out of dedicated sanitary, changing, and hygiene facilities for staff

and customers, as per the complete Technical Schedule of Works below (Items W1–W6):

Schedule of Works

- Site preparation and excavation works
- Reinforced concrete ground-bearing floor slab (~150 m^2)
- Structural steel building structure with pitched roof (~140 m^2 footprint)
- Entrance and commercial service doors
- ESB three-phase electrical connection upgrade and main distribution board
- Staff changing rooms, standard WC, DDA-compliant accessible WC, and food-grade hands-free hygiene wash stations

Ref	Item Description	Scope & Technical Specification	Quantity / Unit
W1	**Concrete Floor Slab**	Reinforced concrete ground-bearing slab with structural mesh, DPM, radon barrier, and power-floated finish suitable for food processing hygiene standards.	~150 m^2
W2	**Framed Building Structure**	Structural steel frame with pitched roof, engineered to local wind/snow loads, designed to incorporate integrated insulation panels, Overall dimensions approx. 14.0 m length x 10.0 m width (~140 m^2 footprint) with a clear internal eave height of 5m. Including 5 no. double glazed windows each with dimensions 1800mm x 1000mm.	~140 m^2 footprint
W3	**Entrance & Service Doors**	Double-glazed, double entrance door set (overall opening dimensions 2,100 mm H x 1,800 mm W), and staff/service single door (dimensions 2,100 mm H x 1,000 mm W)	1 Set Entrance / 3 Doors total

Ref	Item Description	Scope & Technical Specification	Quantity / Unit
		equipped with commercial panic hardware and security locking.	
W4	**ESB 3-Phase Connection & Distribution Board**	Connection to an ESB three-phase electricity supply, including main distribution board and all necessary cabling, ducting, sub-metering, and RCD protection sized for refrigeration and processing loads.	1 Complete Installation
W5	**Sanitary, Changing & Hygiene Facilities**	Full construction and fit-out of staff changing room facilities, 1 no. standard WC, 2 no. dedicated hands-free (knee- or sensor-operated) wash hand basins for strict food safety and hygiene compliance within the meat production facility. 1 x hand dryer. Blockwork/stud partitions, drainage connections, mechanical ventilation, water supply, and internal non-slip commercial vinyl flooring finishes.	1 Complete Suite
W6	**Accessible WC**	1 no. standard size accessible WC, handbasin and dryer in open plan retail space	1 Complete Suite

Pricing & Submission Requirements

- **Pricing Basis:** All items must be fully priced, exclusive of VAT, and with VAT stated separately and valid for a minimum of 60 days from the tender submission deadline.
- **Submission Deliverables:** Bidders must submit a detailed works programme, comprehensive plan, dedicated resource plan, proof of valid insurance coverage, and relevant verifiable project references for similar works.
- CRO number and tax clearance or equivalent
- Public liability and employers' liability insurance, with minimum limits

- Relevant construction experience and references
- Safety Statement, Risk Assessment, Method Statement (RAMS)
- PSCS and PSDP appointment/competence where applicable
- Compliance with Building Regulations and completion documentation
- Sign off on building construction by a qualified Engineer.

Attached Documentation Checklist

- **Site Location Map:** Site Location Map
- **Specification / Schedule of Works:** Detailed Schedule of Works & Specifications table referenced above Section 2 (Items W1–W6).
- **RFQ Instructions & Evaluation Criteria:** Outlined tender procedures, submission guidelines, and weighted award criteria. See below.

3. Timeline and Tender cost

The tenders should outline how the budget will be structured under the following headings:

- Breakdown of all costs
- Any provisional sums, exclusions or assumptions
- Provide net costing excluding VAT, plus VAT shown separately, plus total including VAT
- Works to commence within 3 months of signed contracts

4. Tenderer Submission Requirements

- **Statutory Registration:** Valid CRO number and current Tax Clearance Certificate (or international equivalent).
- **Insurance:** Proof of Public Liability and Employers' Liability insurance policies meeting statutory thresholds.
- **Experience & References:** Documented relevant commercial/agricultural construction experience along with contactable references.
- **Health & Safety Compliance:** Comprehensive Safety Statement, site-specific Risk Assessment, and detailed Method Statement.
- RFQ Instructions & Evaluation Criteria: Submission guidelines and compliance requirements, including CRO number, current tax clearance verification, public

liability and employers' liability insurance certificates, company safety statement, risk assessment, and detailed method statements.

5: SELECTION AND AWARD CRITERIA

Selection will be based on the MEAT method (Most Economically Advantageous Tender)

Assessment of quotes/tenders will be based on a score of 100 and will be divided as follows:

Assessment Criteria	**Weighting**
Plan programme and quality of works	30%
Price and value for money, including clear cost breakdown and VAT treatment	30%
Technical competence, resources, and capacity to deliver the specified works within agreed timeframe	20%
Relevant experience, references, and track record on comparable projects	20%
Total Maximum Score	**100%**

Requirements for returning quotations:

Please return the quote via ETenders

Please ensure business name and contact details are on each page of tender documentation.

Deadline for receipt of tenders: **04.12.2026**

The quote must state the VAT separately. The VAT registration number must be included if VAT is being charged. If VAT is not included this must be stated clearly.

Failure to comply with the above guidelines may invalidate your tender.

All material must be supplied via email with the initial tender response. No material will be accepted after the deadline date.

Please note this project is contingent on us receiving CLDC grant aid. All tenders submitted will be furnished as documentation in support of an application for CLDC LEADER grant aid and to demonstrate equality in the tender process.

This RFQ does not constitute an offer, acceptance, or contract. Burren Farm Ltd reserves the right not to proceed with the project or funding application, to seek clarification, to reject any quotation, and not to award a contract. All quotations and related correspondence will be retained as part of the procurement audit trail.