

**The Rocks Markets is welcoming passionate food vendors interested in trading on Fridays, Saturdays and Sundays.**

**You may be an adventurous hot food business or an artisan food producer with your own charismatic cart, or you may trade in a pop up marquee.**

The Rocks Markets will be inviting a limited number of food vendors who will rotate through the market to offer a range of culturally diverse food, beverage and packaged gourmet foods. Vendors will have access to The Rocks Markets booking system and, depending on availability of stalls, will be able to book for a Friday, Saturday and Sunday or any combination of days for a three-month period. Stalls are available on a first come first served basis.

### **Submitting Your Proposal**

We welcome proposals that outlines:

- the stall concept, seasonal menu and price points (please include images)
- stall operational requirements (power draw, a list of equipment, cooking methods etc.)
- size of the stall area and type of structure
- where you are currently trading, if applicable
- your social handles or websites
- temporary food stall permit and other relevant food safety documentation
- business details – ABN/ ACN and trading name

**Please email your proposal to [therocksmarket@property.nsw.gov.au](mailto:therocksmarket@property.nsw.gov.au)**

**The key selection criteria are summarised below. For more information, please contact The Rocks Markets on 9240 8717 or 0412 271 725.**

### **Selection Criteria**

Proposals should address the following key criteria.

#### **Cohesive concept**

- Stall Design: The name, stall design and layout must suit the food offer.
- Branding: Packaging, uniforms and signage need to align with the concept.
- Stall Set Up: Attention to aesthetics and any physical constraints.
- Reveal the story behind your food. Tell us what makes it special.

#### **Customer experience**

- Stalls should engage with the public. Fresh ingredients prepared in front of the customer create a theatre of cooking, which engages the consumer and provides an entertainment experience.
- All card transactions along with cash payment methods should be available.

**The Food**

- Menus should be seasonal, specialised offers that align to various parts of the day in line with the target market to maximise sales.
- Food offerings in tasting plate and full-sized plates, depending on time of day.
- A single menu offer, cooked to order.
- Above all, the food must be fresh, perfectly cooked and delicious.

**Sustainability**

- Food packaging must be sustainable.
- Where feasible, the produce should be responsibly sourced.
- Where applicable, please outline food waste strategies.