

DAYLESFORD FRIDAY NIGHT FOOD TRUCKS

Friday Night Food Truck Stallholder Information

Last Updated - 01/12/2021

Friday Night Food Trucks is a new initiative and a not for profit market operated by the Daylesford Spa Country Railway. The goal of the evening is to provide locals with an alternative to the regular Daylesford Friday night fare and to enhance the Daylesford experience for tourists visiting our region. The first three nights of operation will be on the 3rd, 10th and 17th of December. As an introductory offer all stall fees will be half price on these three nights. It opens at 5pm, winds down from 8pm and closes at 9pm. Stallholders can turn up from 3-30pm and are required to be on site by 4-30pm at the latest. Pack up is from 9pm with stallholders expected to be off site by 9-30pm, no vans or equipment can remain on site after this time. It is a family friendly evening with strict limitations on consumption of alcohol within the bar area. Stallholders cannot consume alcohol at any time while on site. Currently only patrons that have at least two doses of an approved Covid 19 vaccine may enter and sit in the bar area. Unvaccinated patrons can purchase food from the food trucks to take away from the site. All patrons must check-in on arrival. Patrons must also check in at food stalls visited.

The night will evolve over time as will this information page. Stallholders are required to agree to the terms and conditions in order to trade. The initial half price stall fee offering (\$50 non-powered, \$55 powered) holds a requirement that stallholders attending will promote their presence at the night and the night itself on their own social media platforms or in other media, the manager may request proof of this promotion. If successful the night will continue with a base stall fee of \$100, \$110 powered. With only 7 or 8 stalls in attendance we need to charge more than the Sunday Market in order to keep the night viable.

Seating will be provided in the bar area. Stallholders cannot provide their own seating at this time. The seating in the bar area is for stallholders food to be consumed while sipping a beverage provided by our bar operator. We strongly encourage stallholders to provide plated meals for consumption and work on the assumption the most food sold will be consumed whilst sitting. Stallholders non-alcoholic beverages can be

consumed within the bar area, no stallholder can provide alcoholic beverages, only the approved bar operator can provide alcohol.

Music will be supplied by a busker on the evening, we ask that stallholders respect the bard and not play music of their own whilst they are performing. The busker will change weekly and we encourage buskers to apply to perform.

The presentation of the area will also evolve over time, please understand that, being a new initiative, funds are limited and we need to figure out what works, what can be added and what we should spend money on to improve the evening.

Stallholders will be rotated weekly, there will be no regular site for any stallholder and stallholders will only be permitted to attend 3 nights per month at most. This is to give locals fresh menu options weekly and to give new food stalls a chance to participate. We strongly encourage stalls that do not regularly attend the Sunday Market to apply to help provide food diversity for our community. We want locals to be able to turn up every week and experience something different.

I thank all stallholders that do attend and add their own flair to this night.

Raoul Benedict – Market Manager