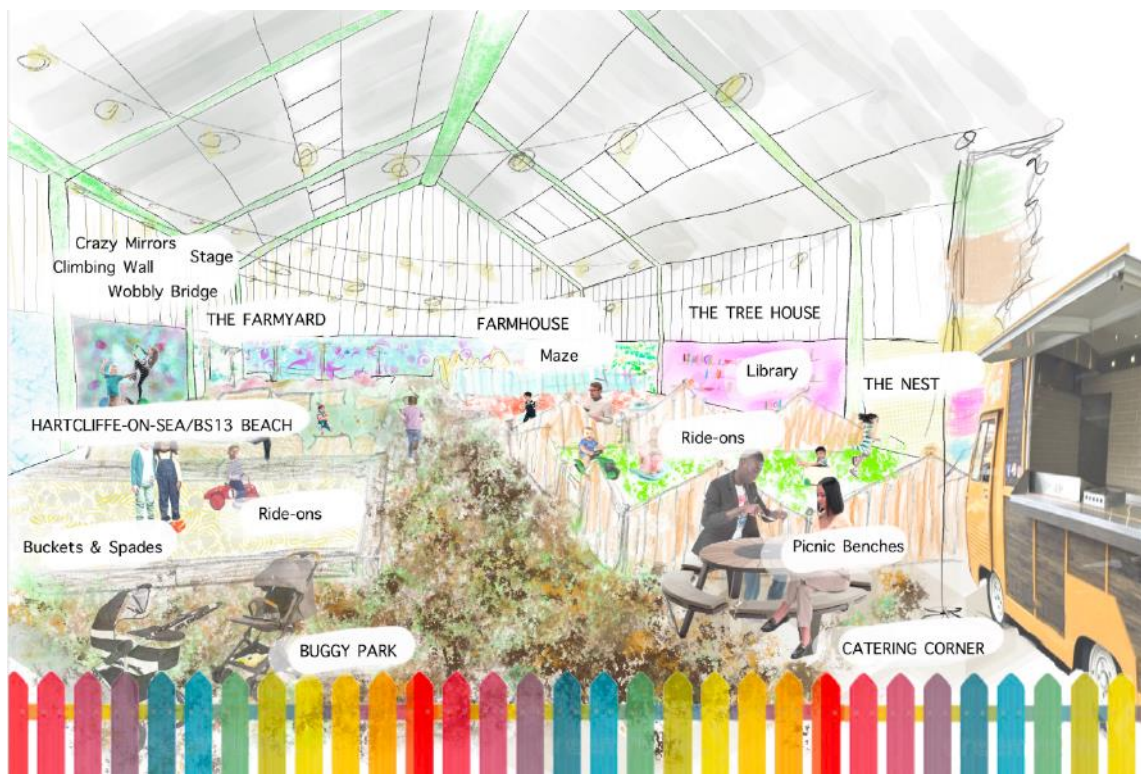


## Catering at Hartcliffe City Farm

### Introduction

Since reopening in June 2022, the facilities at Hartcliffe City Farm, (HCF), have been transformed through focused investment in the site. The project now under way is the fit-out of a large barn as a playful multi-functional space.

A significant part of the offer in the barn is to provide a catering facility where families visiting can get light refreshments. An area will be set aside for picnic tables for the use of customers. The rest of the barn will contain various 'play' zones aimed at children aged between birth and 11 years. We anticipate this facility will draw significant footfall to the site.



Concept sketch

### Invitation

We are opening a tender process to find a partner interested in running a catering service from the barn. Further information is available below on the facilities, expectations for the service.

If you are keen to run your catering offer at our wonderful location in our catering trailer, please answer the questions below in the form of response section and return to [Ellie.Vowles@hartcliffecityfarm.org.uk](mailto:Ellie.Vowles@hartcliffecityfarm.org.uk) by 19th July 2024.

## Trailer facilities



The trailer is a 10ft x 7ft Adventure catering trailer with standards:

- Galvanised chassis
- LED road lighting
- Single axle - 8ft/10ft & Twin axle - 12ft and above
- 14mm Armacell wall panels
- 35mm Insulated 5 element roof panel
- 18mm Buffalo floorboards
- Polyflor non slip vinyl flooring
- Satin stainless steel worktops with upstand
- Anodised finished aluminium trim and corner sections
- Water system including: 2 x sinks (1/2 & 13), chrome mixer tap 240v water pump, accumulator, LPG water boiler & LPG water heater
- Stainless steel cupboard under the sink
- Fold away aluminium step
- Solid GRP gas box to fit 2 x 19kg bottles
- Electric pack including: 2 x double sockets 5ft light, 16amp fuse box & inlet
- Lockable coupling & heavy duty jockey wheel
- Essentials pack (waste & water carrier, first aid kit, 10m 16amp lead & fire extinguisher)
- Gas Safe certificate
- NICEIC electrical certificate
- VOSA approved certificate

#### Additional equipment includes:

- Fracino contempo coffee machine (LPG/electric) CON2E
- Fracino Marfil Inox auto grinder
- Water treatment 10 litres
- Knock-out drawer
- 2 undercounter fridges
- 1 undercounter freezer
- Oven- lincat lynx 400 slim convection oven 2.5kw lco/s
- Samsung commercial microwave- digital 26lts 1000w
- Toaster
- Storage shelves
- Cake display

### **Quality**

Hartcliffe City Farm has a brand that is ethical, environmentally sound, authentic and connected to its community. We expect the food offering from the trailer to support these values. The food on offer needs to offer a balance that is healthy, affordable, and sustainable.

There are no preferred suppliers, other than that they too support the values of the city farm.

There is no alcohol license for the site.

### **Operations**

The site is open 7-days-a-week from 9am to 4pm. We anticipate the catering trailer opening may be for fewer days or shorter hours while the business builds. The service will be subject to a minimum number of trading days each year.

There may be further opportunities to run events, birthday parties or to cater for on-site meetings of third-party organisations. Please indicate in your response if you would be interested in taking on additional opportunities.

### **Commercial**

We are flexible in the form of the leasing arrangements. Your offer could include elements of fixed rental price, initial free period, percentage of turnover, profit share, or other commercial offers that give a fair return to both the city farm and the operating partner. We anticipate an initial lease period of at least 12 months.

We are seeking a partner interested in developing the space and its connection to the community as well as bringing an income to the central farm functions.

## Form of response

A short written proposal should be returned that outlines your offer. Please ensure you include as a minimum

- Some background about you, your catering experience and why you are interested in this opportunity (including any local community connections you may have)
- A suggested menu offering (including sourcing policy) and pricing
- Your approach to health and safety (hygiene, food standards ratings, allergy training, etc) and insurance
- Proposed opening hours and how would you cover sickness or annual leave.
- The commercial offer (rental, profit share etc).
- Ideas for development of the city farm spaces and community offer.
- An outline of risks and your expectations of what the city farm should provide.

The responses will be shortlisted on the basis of the commercial offer, the quality of service proposed, connections to the local community, relevant experience, and track record of the operator. Shortlisted offers will be interviewed at the Hartcliffe City Farm site.