

On **Saturday 18 October from 4PM to 9PM** the cultivated green areas within the Wagga Wagga Botanic Gardens Precinct located on Macleay Street in Turvey Park are set to burst into life with scents, sights and sounds from around the world.

Street food and drink stalls provide an important part of the festival experience and are carefully curated and selected by festival management to ensure there is a wide variety of authentic international street-food style options. *Festival management does not permit food vendors to sell fast food like battered fish, hamburgers, deep-fried cinnamon donuts, fairy floss, hot chips, or spiral spuds etc.* 

Applicants are strongly advised to read **Schedule 1: Terms and Conditions for Food & Drink Vendors** prior to filling out and submitting their application. Expressions of Interest will be accepted until **5PM Friday 15 August 2025.** Submitting an application, does not automatically guarantee your inclusion in the festival. *No incomplete or late applications will be considered*.

Vendors are required to be registered with Wagga Wagga City Council and obtain the necessary **Temporary Food Stall Approval** by **5PM Friday 15 August 2025**.

Applicants will be notified by email of the result of their submission by **Monday 8** September 2025.

### **APPLICANT DETAILS**

Required fields are denoted by an asterisk (\*)

NAME OF BUSINESS *			
KEY CONTACT PERSON *			
EMERGENCY CONTACT PERSON: *			
MAILING ADDRESS: *			
TELEPHONE: * Mobile			
EMAIL*			
WEBSITE			
ABN	Registered for G	ST* YES	NO
ARE YOU WAGGA WAGGA BASED? *	YES NO		

#### **1. PRODUCT DESCRIPTION\***

1.1 List the type of products you will be selling and the price per unit they will sell for at the festival.

### FOR EXAMPLE:

### AUTHENTIC ASIAN-STYLE STREET FOOD MENU

#### \*All meals are gluten-free with vegan options available\*

Tofu rice paper rolls w. crispy chilli oil (3pc) \$12

Chilli prawn dumpling wontons w. soy & black vinegar dressing (5pc) \$15

Banana roti w. sweet pandan milk & cinnamon sugar \$8.50

Fresh Vietnamese salty lemonade w. ice \$7.50

 1.2 Please list the number of servings you can do for each product per hour\*


1.3 Please tick these boxes if it is a yes to the following: \*

- □ I offer children's meals
- □ I offer gluten-free meals
- I offer halal meals
- □ I offer vegan meals
- □ I offer vegetarian meals

# 2. FOOD STALL VENDOR SITES\*

2.1 What type and number of food stall sites do you require?

- **Standard Food Vendor** 4m wide x 4m deep stall site **\$240** (Inc. of GST).
- **Double Food Vendor** 8m wide x 4m deep stall site **\$440** (Inc. of GST).
- **Traditional Coffee / Ice-cream Van** 8m x 4m deep stall site **\$370** (Inc. of GST).
- Deluxe Hot Food Vendor (Food Truck) 8m wide x 4m deep site \$470 (Inc. of

GST).

# 3. POWER REQUIREMENTS\*

3.1 In order to ensure that there is a safe and continuous supply of power at the festival site please take the time to advise festival management of your power needs.

3.2 Access to power will not be provided to all stallholder's **priority** will be given to food vendors.

3.3 The set fee for one (1) 10amp power outlet is **\$25.00** (Inc. of GST).

3.4 The set fee for one (1) 15amp power outlet is **\$30.00** (Inc. of GST).

		amp plug	15am; Large earth <sup>-</sup>	o plug	
3.5 Do you re	quire power to	run your stall	?		
□ Yes	□ No				
3.5 How many <b>10-amp</b> power outlets do you require?					
□ 1	□2	□ 3	□ 4	□5	□ 6
3.6 How many <b>15-amp</b> power outlets do you require?					
□1	□2	□ 3	□4	□5	□ 6

3.7 List the type, brand, model number and wattage of each of the **electrical** items that you will be using on your stall.

# FOR EXAMPLE:

ТҮРЕ	BRAND	MODEL NUMBER	WATTS
2-x 2-tray Bain Marie	Roband	BM4	1510 – 1800 watts
1-x 2-tray electrical fryer	Roband	F25	2015 – 2400 per
with 2-elements			element = 4800
1-x Desk lamp	Studio K	TO50	42 watts

ТҮРЕ	BRAND	MODEL NO.	WATTS

### 4. GENERATOR\*

4.1 Will you be supplying your own portable generator?

□ Yes

🗆 No

### 5. GAS/PRESSURISED CYLINDERS\*

5.1 Will you have gas cylinders at your stall?

□ Yes

🗆 No

5.2 If yes, how many 9kg gas cylinders will you have at your stall?

## **ACKNOWLEDGEMENT & AGREEMENT**

In submitting this application form I acknowledge that I have read and understood Schedule 1: Terms and Conditions for Food & Drink Vendors relating to the operation of a food and/or drink stall at the FUSION BOTANICAL multicultural festival event.

I accept and agree to the Terms and Conditions:

### SIGNATURE:

DATE:

#### PRIVACY

The personal information provided in this document is protected under the Privacy and Personal Information Protection Act (PPIPA) 1998. The PPIPA provides for the protection of personal information, and for the privacy of individuals. Wagga Wagga City Council will not disclose your personal information to any person or body unless required by law to do so or if it is directly related to the purpose for which the information was collected.

### DEADLINE

Applications must be received by **5PM Friday 15 August 2025.** No incomplete or late applications will be considered.

### EMAIL

Email your completed application to: community@wagga.nsw.gov.au Make sure you include '**FUSION BOTANICAL Vendor Application** – [your name]' in the email subject line.

### DELIVER

Deliver your completed application form to the Wagga Wagga City Council Customer Service Counter located in the Civic Centre, 243 Baylis Street Wagga Wagga.

### **GOT QUESTIONS?**

Contact Victoria Lowe, Community Development Officer: community@wagga.nsw.gov.au

### **TRANSLATING & INTERPRETING SERVICE**

If you require interpreting information or require advice, a language assistance service is available by phoning the Translating and Interpreting Service (TIS) on 13 14 50. Ask them to call Wagga Wagga City Council on 1300 292 442 during business hours Monday to Friday 8:30AM to 5PM.

### **VENDOR CHECKLIST**

Ensure that you have copies of the following documents ready:

- Approved Temporary Food Stall Operator from Wagga Wagga City Council
- □ Valid Public and Product Liability Insurance Certificate of Currency
- Completed FUSION BOTANICAL: Risk Assessment Worksheet