

Meredith and Golden Plains Prospective Caterers Fact Sheet



Background

Meredith started in 1991 as an end of year party for about 200 people on the Nolan Family farm, on Wadawurrung Country. Golden Plains (GP) started in 2007, as a slightly smaller, more relaxed accompaniment to its older sibling. GP takes place annually on the labour day long weekend in March. Both have the one and only stage, BYO, a natural amphitheatre and minimal hassles. Fun. Freedom. A haven. Our primary task is to ensure that these things are protected and indeed enhanced every year. With that in mind we're looking for the right kind of caterers to be part of it.

Both events are held at the Meredith Supernatural Amphitheatre, which is situated on the edge of a farm, 90 kms due West of Naarm/Melbourne, halfway between Geelong and Ballarat, near the town of Meredith. The venue is a spectacular, permanent site, purpose-built and continually refined using 30 plus years of collective know-how to provide a premium experience.

Catering Areas

Catering sites are spread across the International and Southbank Food Courts, on either side of the stage. Each food court has access to water and generator power, as there is no mains power on site.

Caterers are required to supply their own leads, which will connect them with the distribution boards stationed behind the caterer stalls. All leads **MUST** be tested and tagged and **MUST** have either 10 or 15 amp plugs.

The Meredith Community Tucker Tent, permanently located in the International Food Court, specialises in a good old sausage sizzle and has been an institution at the festival since the mid 90s. The Tucker Tent is organised, managed, and staffed entirely by volunteers from many local community groups. Profits from the Tucker Tent go back to these community groups, which means we're unlikely to offer you a spot if you also trade in sausages or something similar.

There are no market stalls at either event, nor can energy drinks or alcohol be sold.

Who Should Apply

We'd love to hear from anyone who thinks Meredith and/or Golden Plains looks like their kinda thing. We're particularly looking for stalls whose food is affordable, full of flavour and who use as little packaging as possible.

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In fact, all packaging that comes out of the food stalls must be compostable. If selling water, soft drinks or juice, these must be sold in aluminium or compostable containers. All compostables are composted on site and used on the farm.

If you are offered a spot, you'll need to be able to supply the following (if applicable) as part of the application process:

1. Public Liability Insurance
2. WorkCover Insurance
3. Volunteer WorkCover Insurance
4. Safe Food Handler's Certificate
5. Allergen matrix for all menu items
6. Site Plan
7. List of Equipment Power Requirements
8. Energy Safe Victoria Compliance Plate (Required if operating from a mobile catering vehicle using gas)
9. 1 x 4.5kg ABE Fire Extinguisher
10. 1 x 7L Wet Chem Fire Extinguisher (if using a fryer or similar)
11. Commercial-Grade Fire Blanket

More Details

Site fees vary depending on the type of food/beverage being sold and the size of the operation. We can give you a roundabout figure if you send us an email.

Most caterers camp in the general-public campgrounds throughout the event rather than going off site, but this is up to you. There are no caterer specific campgrounds, and you cannot camp behind your stall.

We do require that caterers operate certain hours so that food is always available.

Typically, twenty-four or so caterers are spread across the two food courts.

Contact

If you would like more information, you can make contact via catering@mmf.com.au.