



QUICK RULES GUIDE

FOOD STALLS

1. Disclaimer

PCMST (event organiser) is not liable for any loss or damage related to your stall.

2. Venue & Site Rules

- Don't damage grass, plants, benches, or bins.
- No vehicles on grass without a permit—bring a trolley.

3. Equipment

Bring your own cooking gear. If using BBQs, use a tarpaulin to protect the grass.

4. Health & Safety

Fire extinguisher/fire blanket required.
Only use outdoor-rated power cords.
No public liability insurance is provided
—you are responsible for food safety.

5. Cash & Valuables

Keep your own money and valuables secure.

6. Rubbish

Clean your own area. Use designated disposal bins.
Don't use venue/public bins.





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7. Hygiene Rules

- Follow Council food safety rules.
- Safety team will conduct random checks.

Before the event:

- Chill food below 4°C / Keep hot food above 60°C.
- No food on the ground (min 450mm high).
- BBQ flames must face away from the public.

During the event:

Minimize on-site prep.

Use aprons/hairnets.

Keep food covered.

Separate raw and cooked food.

Provide hot water for washing.

Don't pour oil in drains—take it home.

8. Penalties

Council officers will inspect randomly.

Immediate penalties include:

Stalls shut down for no license or unsafe food.

Fines for BBQ on grass with no tarp
or unauthorized parking on grass.

⚠ **Non-compliance**
= Stall closure.
No exceptions.





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PRICING

LOCATIONS:

- CUTHBERTS GREEN PARK (NEAR COWLES STADIUM) – MAIN EVENT AREA (FOOD, STALLS, RIDES, ETC.)
- SELWYN SPORTS CENTRE – FOR BASKETBALL GAMES ONLY

VENDOR PRICING (PER DAY/LOCATION)

MARQUEES ARE PROVIDED BY THE ORGANISERS

1X 3X3 MARQUEE – \$400/DAY

2X 3X3 MARQUEES (SIDE BY SIDE) – \$700/DAY

FOOD TRUCK – \$500/DAY

DRY GOODS (NO COOKING) – \$300/DAY

BOTH LOCATIONS WITH ONE 3X3 MARQUEE EACH – \$700/DAY

INFORMATION BOOTHS (NON-FOOD VENDORS) FOR SERVICES SUCH AS INSURANCE, REAL ESTATE, CONSULTATIONS, ETC.

SPACE INSIDE A SHARED MARQUEE – \$200/DAY

(PLEASE PROVIDE YOUR OWN TABLE & CHAIRS, MAXIMUM OF 1.5M LONG)

ORDER MANAGEMENT REQUIREMENT

TO HELP REDUCE CROWDING AND IMPROVE CUSTOMER EXPERIENCE: ALL FOOD VENDORS ARE STRONGLY ENCOURAGED TO PROVIDE THEIR OWN PAGERS OR BUZZER SYSTEMS FOR CUSTOMER ORDERS. THIS WILL HELP MINIMISE QUEUES AND MAINTAIN BETTER CROWD CONTROL DURING BUSY PERIODS.