



CONCESSION BUILDING – NON-PROFIT BOOKINGS

VENDOR INFORMATION

Non-Profit Organization: _____ Market Event Date: _____

First Name: _____ Last Name: _____

Address: _____ Town: _____ Prov: _____ Postal Code: _____

Email address: _____

Phone: _____ Cell: _____

General information

- Kitchen amenities include a sink with running water, an industrial fridge, and electrical outlets.
- The kitchen is stocked with very basic sink supplies such as dish soap, sanitizers and industrial paper towels.
- The kitchen is not stocked with dish clothes, towels, and sponges, nor high-end paper towels.
- Roasters, electric fry pans and popping corn machines are permitted.

Requirements

- Groups interested in applying for concessions will be treated like a vendor and will need to fill out forms related to becoming a vendor. (Event application Form, Rules and Regulations, and Waiver of Liability. Vendor Marketing is optional but strongly encouraged.
- If you are selling food products that may be considered volatile, it's is strongly encouraged that you purchase insurance (coaldalefarmersmarket.com/vendors).
- One adult person in charge must take the Alberta Food Safety Basics for Farmers' Market, a free course available online, and ensure that food safety is being adhered to. This person must be present at all times.

Product Sold

List all products which you intend to sell (e.g., pop, water, gatorade, chocolate bars, candy bags, pop-corn, taco-in-a-bag, etc).

Ticket Sales & Prizes

Provide full details if you intend to sell tickets for items such as raffles, 50/50, events, or prize give-a-ways.
