



Out There Festival – International Festival of Outdoor Arts and Circus will return from Thursday 30 May – Saturday 1 June 2024. We are looking for locally based (30-mile radius from Great Yarmouth), food traders to provide catering for the festival weekend based at St George’s Park. We are after aesthetically pleasing food stall, that offer a balanced menu of meat and/or fish, and plant-based items, as well as being environmentally conscious e.g. plastic free packaging.

Out There Arts (OTA) is committed to minimising our environmental impact. We recognise we are facing a global climate emergency; we are putting measures in place, which we will monitor on a regular basis, to help us make sustainable environmental improvements across all aspects of our organisation and the events we deliver, including the concessions we work with to feed our audiences, crews and artists. That is why we’re rethinking how we bring food and drink vendors on board with us for Out There Festival 2024 and beyond.

We have created a set of ‘Sustainable Trading Standards’ that we would like to work with vendors to achieve, as well as an eco-bond which takes the form of a £50 refundable deposit for vendors who meet our essential trading standards. We’re excited to connect with new and existing vendors and bring them on the journey with us towards a more sustainable practice.

If you would like to work with an exciting, vibrant Festival and you believe that you share our values, download our Sustainable Trading Standards document and Google Form. If you have any queries please do not hesitate to get in touch.

All General Enquiries: Connor Gooch, connor.gooch@outtherearts.org.uk

Environmental Sustainability Lead: Jacob Hewes, jacob@outtherearts.org.uk

Sustainable Trading Standards

Essential:

- Food and drink packaging and utensils should be made from biodegradable or compostable materials e.g. corn starch, bagasse, wood pulp and palm leaf.
- The sale of single-use, non-recyclable items will be strictly prohibited. For example, plastic bottles, cutlery, straws, and sachets.
- Sale of single-use water bottles is strictly prohibited at our St George’s Park site – as an alternative canned water or paper water bottles can be sold. Please Note: OTA will provide a drinking point for audiences to refill their bottles, and jugs of water and cups will be available at our bars for our audiences.



- Menus must be a mix of meat, fish, vegetarian / plant-based alternatives. Ideally the menu will have a 50/50 split in your offer to cater for the majority of dietary requirements.
- Pitches should be left litter free and in the condition that they were found. Waste should be responsibly managed using the full range of waste streams to adequately dispose of your waste e.g. general waste, dry mixed recycling, food waste, glass.
- Only use non-toxic, biodegradable cleaning products.

Desirable:

- Menus should be 100% plant-based.
- Ensure that the individual products that you sell are Fairtrade, for example individual cans of drink or bars of chocolate.
- Use a cooking oil collection service such as [Olleco](#) supply quality cooking oils, collect used cooking oil & recycle waste food into renewable energy.
- Food & drink must be sourced locally where possible.
- Partner with a food waste charity such as '[Olio](#)' and '[TooGoodToGo](#)' to avoid wastage at the end of each day.
- Monitor food waste daily to understand whether your stock or food portions should be adjusted.
- Have a Sustainable Restaurant Association (SRA) Food Made Good rating of 1 star or above.
- Carbon labelling of all menu items e.g. [Klimato](#) and/or [Kafoodle](#)

Eco-Bond

The Eco-Bond is a £50 refundable monetary sum represented within the Pitch Fee. The Eco-Bond will be returned to the vendor providing they have upheld and adhered to our Sustainable Trading Standards.