

Magpie Gathering

MAGPIE MARKETS – STROUD

STALLHOLDER INFORMATION

LOCATION

Stroud Country Club

TRADING

Every third Sunday of the month, from 9 am – 2 pm

FEES

General Stall: (3m x 3m) \$30.00 (incl. GST)

Food Stall: (3m x 3m) \$37.00 (incl. GST)

Every effort will be made to ensure that stall measurements are accurate on the day however some variations may occur.

Please note that paying a Stall Fee does not create any form of legal or equitable tenancy or imply any future legal right/s or license.

CANCELLATIONS AND REFUNDS

Refunds will be provided in the event that the market is cancelled in its entirety by the organisers. Stallholder cancellations received after 4:00pm on the Friday immediately preceding market day will not be eligible for a refund. Cancellations must be received in writing at coordinator@magpiegathering.com

EQUIPMENT

Table Hire:

\$11.00 (incl. GST)

Marquee Hire:

No marquee hire is currently available

Stakes are not to be used in the setup of stalls for safety and ground preservation.

PRODUCT CATEGORIES

Allowed Items for Sale

- Fresh produce (e.g., fruits, vegetables, herbs)
- Baked goods (e.g., bread, cakes, pastries – prepared in a licensed kitchen)
- Handmade arts and crafts
- Plants and flowers
- New clothing and accessories
- Pre-packaged non-perishable foods (e.g., jams, sauces, honey – with correct labelling)
- Second-hand goods (e.g., books, clothing, homewares – in good condition)
- Pet accessories (e.g., collars, toys – non-edible items)
- Personal care products (e.g., soaps, lotions – with proper ingredient labelling)
- Non-alcoholic beverages (bottled or served, following food safety guidelines)

Prohibited Items for Sale

- Alcohol (unless appropriate licences and approvals are held)
- Tobacco, nicotine or vaping products

- Live animals
- Noxious or environmental weeds
- Illegal, counterfeit, or stolen goods
- Weapons or imitation weapons (e.g., knives, firearms, replica arms)
- Items containing prohibited substances (e.g., certain chemicals, banned plastics)
- Unlabelled or improperly labelled food products
- Food prepared in an unlicensed kitchen (where a licence is required)
- Offensive or inappropriate materials (e.g., hate speech, explicit content)
- Hazardous goods (e.g., fireworks, toxic chemicals)

WEATHER

The market is conducted in the open air and will operate in varying weather conditions including wet and windy weather. It is the responsibility of the Stallholder to bring their own covers and weights to hold down equipment and protect their stall and products in adverse weather conditions. The market will NOT be cancelled in the event of wet weather, but we may cancel in extreme weather conditions. The market is not cancelled ahead of time. Stallholders are solely responsible to decide as to whether they will trade in bad weather conditions.

RUBBISH

All rubbish, waste and packaging must be taken away with the stallholder. Bins provided do NOT cater for stallholder rubbish. The stall site must be left in the condition it was found.

INSURANCE REQUIREMENTS

Stallholders MUST have their own public and product liability policy with a minimum of \$10,000,000 cover for each insurable event. A copy of the Insurance Certificate of Currency must be supplied before you may trade at the market. It is the responsibility of the stallholder to ensure that the insurance is renewed and remains current for the term that the stallholder undertakes trading activity at the market.

FOOD STALLS

All food stall holders must submit a 'temporary food stall notification' to the Mid-Coast Council's Environmental Health department for assessment and have obtained written approval prior to operating. Penalty notices can be issued to those who fail to notify Council. All food stall holders must operate in compliance with the requirements of the Food Act 2003, Food Safety Standards and the NSW Food Authority's 'Guidelines for food businesses at temporary events'. We advise first applying to the market for approval. If your application is successful, then you will need to supply all food documentation before your attendance.

NSW Food Authority Requirements:

http://www.foodauthority.nsw.gov.au/_Documents/industry_pdf/temp_events_guideline.pdf