

# Meredith Music Festival and Golden Plains Prospective Caterers Fact Sheet



## Background

The Meredith Music Festival (MMF) started in 1991 as a party for about 200 people. MMF takes place annually in December. Golden Plains Festival (GP) started in 2007, as a slightly smaller, more relaxed accompaniment to its older sibling. GP takes place on the labour day long weekend annually in March. Both have one stage, BYO, a natural amphitheatre, minimal hassles, and glorious liberty to luxuriate in. Fun. Freedom. A haven. Our primary task is to ensure that essence is protected and indeed enhanced every year. With that in mind we're looking for the right kind of caterers who can be part of it.

Both festivals are held at the Meredith Supernatural Amphitheatre (the Sup) which is situated on the edge of a farm, 90 kms due West of Melbourne, halfway between Geelong and Ballarat, near the town of Meredith in the Shire of Golden Plains, Victoria, Australia. The venue is a spectacular, permanent site, purpose-built and continually refined using 20 plus years of collective know-how to provide a premium experience for performer and patron alike.

## Catering Areas

Catering sites are spread across the International and Southbank Food Courts. The International Food Court operates 24 hours a day, serving all kinds of inexpensive healthy and essential party food. Southbank Food Court is another cluster of foodstuff issuers positioned to the South of the stage. More exotic tastes are catered for down there.

The 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, unfortunately, that fellow purveyors of sausage are unlikely to be accommodated.

There are no market stalls at either festival, nor do we allow the sale of energy drinks.

## Who Should Apply

All kinds. Tall, fat, short, skinny, hot, cold, gourmet, and greasy foods. If you think you can add to the food offerings at the Sup we'd love to hear from you. Food and beverages should be affordable, full of flavour and use as little packaging as possible.

## The Details

Site fees vary depending on the type of food/beverage and the size of the operation. Meredith (December) has approximately 12,000 thousand attendees on-site for three days and Golden Plains (March) has approximately 9,500. We do require that caterers operate certain hours to keep the hoards well fed. Typically, twenty-four or so caterers are spread across the two food courts.

We provide access to generator power; there is no access to mains power. In each food court several distribution boards are stationed to power caterer sites. Caterers are required to supply their own leads, which MUST be tagged and tested. Unfortunately, owing to the way in which power is provided we can only provide access to 10 and 15 amp outlets.

Please be aware that EVERYTHING that comes out of the food stalls at the Supernatural Amphitheatre must be recyclable or compostable.

## Contact

If you would like more information or you wish to apply please contact us via [catering@mmf.com.au](mailto:catering@mmf.com.au).