

# Stallholder Information Guide

# H<sup>NDMADE</sup> <sup>AND</sup> HOMEGROWN MARKET



**Operating weekly from March**

**Every Sunday  
8am–1pm  
Lithgow St,  
Campbelltown**

(between Moore Oxley Road  
and Queen Street)




**CAMPBELLTOWN**





## **WE'RE SEEKING VENDORS TO JOIN OUR WEEKLY MARKET:**

- Fresh produce
- Artisan stalls
- Maker workshops
- Kids activities and entertainment.



**Our Handmade and Homegrown Market provides opportunities for local makers, creatives, and growers to sell their goods and increase their reach across the community.**

Handmade and Homegrown Market was established in 2022. Starting off as a monthly market, we are now trialling a weekly frequency, after positive attendance records and feedback from the community.

The market will take place every Sunday from March 3rd, except Easter Sunday, operating from 8am-1pm with road closures in place from 5am-3pm.



# WHY TRADE AT HANDMADE AND HOMEGROWN MARKET?



## TRADE IN THE HEART OF CAMPBELLTOWN

Campbelltown is located at the hub of one of the most significant current and future growth areas in Southwest Sydney. Our markets are conveniently located in Campbelltown CBD on Lithgow Street (between Moore Oxley Road and Queen Street).

It is an exciting time to be a part of the growth and new opportunities in Campbelltown.





## CONVENIENT FACILITIES

Our Handmade and Homegrown Market is located next to a free commuter carpark on the corner of Lithgow St and Moore Oxley Rd. Stallholders can unload their stalls and walk their equipment right onto the market site.

Nearby toilet facilities are also available for use.



## JOIN A THRIVING MARKET

Our monthly Handmade and Homegrown Markets attracted an average of 1500 – 2000 attendees per month in 2023.

The introduction of weekly markets from March provides vendors with an opportunity to be part of this bustling market every week.

# REAP THE BENEFITS OF OUR UNIQUE ATTRACTIONS



**Historic Glenalvon House**

Our partnership with Campbelltown and Airds Historical Society offers an attractive incentive for marketgoers. We offer a monthly historic open house at Glenalvon House, which is located within the market area on Lithgow Street. Attendees can also enjoy a bi-monthly Devonshire tea in the courtyard.



**Forum Q**

Located at the cross section of Lithgow and Queen Street is Campbelltown's own creative space, Forum Q. This space is regularly activated through live performances at the markets by local community groups and businesses.



## SUPPORTED BY EAT SHOP LOVE AND CAMPBELLTOWN CITY COUNCIL

We are injecting additional activation funds for entertainment and promotion to support a higher attendance and appeal of the markets.

Offers of live music and family entertainment increase positive customer experience and encourage attendees to spend more time at the market.



## COMPETITIVE FEES AND DISCOUNTS

It's easy and quick to book your stall at our next Handmade and Homegrown Market online.

### **Stallholder fees:**

\$80 per 3mx3m space.

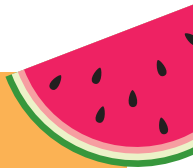
### **Discounts:**

We offer a 20% discount to fees for local Macarthur based stalls and for returning stallholders.

- Local Macarthur based stalls use code LOCAL
- Stallholders trading for a month or more use code PERMANENT



**Scan to book your stall.**





# STALLHOLDER SELECTION CRITERIA

*This selection criteria is used to assess each stallholder application for the Handmade and Homegrown Market.*

## 1. Handmade and Homegrown priority

The Handmade and Homegrown Market in Campbelltown aims to retain a minimum of 60% stallholders each market whose products or service are considered Handmade OR Homegrown. Stallholders that comply with this definition will be prioritised in the selection process. 'Handmade' and 'Homegrown' for the purpose of this selection process refers to the below.

Any service/product in which the primary person/s operating the stall is;

- Typically operating their business or hobby within the Macarthur and Greater Sydney Area (i.e., on a regular basis or intending to if a start-up) AND;
- Responsible for initiating the design/concept of their product whereby they are creatively responsible for the inception of their product (this can include an original design, drawing, template, recipe, prototype, or plan which is then *either* made by themselves or a production partner\*) and/or;
- Responsible for growing their produce (for e.g., if selling fresh, whole foods) and/or;
- Responsible for physically making, composing, or constructing their product with their own hands or tools.

*\*A production partner is someone who is not part of the business of the primary stallholder who helps the designer/creative by physically making the item/s.*

## 2. Legislative requirements and approvals

### 2.1 Public Liability Insurance & Workers Compensation

All Stallholders, performers, suppliers, and contractors of any kind approved for the Handmade and Homegrown Market must provide evidence of public liability insurance (policies) and where applicable, workers compensation for the event to the value of \$20,000,000. The policies must be current for the duration of the market dates applied for.

### 2.2 Food Stall Licenses

All food-based stallholder applications must hold an approved Campbelltown Council license to trade at the Handmade and Homegrown Markets. Prospective food-based stallholders must have completed either a Mobile Food Truck form or a Temporary Stall form. More information and application forms are available on Council's website: **[campbelltown.nsw.gov.au](http://campbelltown.nsw.gov.au)**



**Mobile food truck  
information**



**Temporary food stall  
information**

### 2.3 Working with Children Check

Any stallholders which offer activities directly engaging with children must hold a current working with children check. This working with children check must be verified prior to the service being provided. NSW Working with Children Checks can be applied for via the Service NSW website.

### 3. Prior conduct/trading

Where a stallholder has traded with Council or Eat Shop Love before, any evidence of prior misconduct or failure to meet compliance requirements may be considered when assessing applications.

### 4. Commitment to support Campbelltown CBD and revitalisation

The Handmade and Homegrown Market operators uphold a commitment to support the revitalisation of Campbelltown CBD which involves selecting stallholders and contractors that are in line with the market's vision of being a "Destination market that contributes to the vibrancy of Campbelltown City Centre, supports the local economy and enhances visitor experience".

Below are examples of considerations which may be made during the selection process:

#### **3.1 For stallholders serving food or beverage to be consumed on premise:**

- Priority selection will be given to vendors offering food/ beverage that compliments existing restaurants & eateries in the surrounding areas of the CBD (for e.g., offering a food product not already available in the area).

#### **3.2 Utilising local CBD businesses:**

- Effort will be made to prioritise involvement from local Campbelltown CBD businesses where they are considered to fit the aesthetic of the H&H Markets (for e.g., Queen Street based entertainment groups/businesses, CBD restaurants, Queen Street precinct businesses, holding pop up temporary food stalls etc.).





## Contact Information

For further enquiries and to apply to be a stallholder at the Handmade and Homegrown Market in Campbelltown email: **[enquiries@eatshoplove.info](mailto:enquiries@eatshoplove.info)**

