



CATERING CONTRACT

EXPRESSIONS OF INTEREST INVITED



Dinah Beach Cruising Yacht Association (DBCYA), established in 1982, is a unique members' club that operates on the water's edge in Frances Bay Drive, Stuart Park, providing yacht facilities for sailors and relaxed social facilities for locals and visitors, including a licensed premises and kitchen open seven days. Our membership has steadily increased over the years to over 1800 members and many visitors pop down from the CBD to experience our open-air ambience.

We are also upgrading our back lawn area and will have increased functional space and dining capacity. This area will also become dog-friendly to attract more patronage. We continue to run live music and special events throughout the wet.

The Catering Contract is for the provision of quality catering services to DBCYA onsite for member and guest meals, and special occasions including DBCYA events and member functions. Historically patrons have been able to access a good range of reasonably priced menu selections typical of a club environment. The caterer is expected to provide a dinner service only, however there is scope for expansion of hours.

DBCYA offers a furnished kitchen with a functional range of appliances. Crockery & cutlery, POS system, buzzer system, cooking implements, condiments and food stuffs to be supplied by the Catering Contractor.

The preferred contractor will:

1. Have chef or short-order cook qualifications plus have experience running a professional catering operation, involving all aspects of business management.

2. Have a good understanding of modern dining preferences suitable to a Club environment, reflected through menu choices and prices, marketing and display methods and professional delivery of service.
3. Be adaptive to consumer menu preferences.
4. Work in collaboration with DBCYA to develop and promote the kitchen's image and products to existing members and new customers with the aim to be a preferential choice for diners.
5. Be expected to be the main operator of the business.

DBCYA charges low rent and offers the opportunity to utilise the premises as a base for food preparation for other commercial operations to boost income stream including catering, food vans and takeaway operations such as Uber Eats.

DBCYA invites interested parties to submit a proposal that includes the following:

1. Brief personal resume
2. Details of previous cooking and catering management experience, including job role/s, venue/s, location/s and time frames.
3. A sample menu, including price ranges (we understand this will not be the finalised version)
4. Proposed staffing arrangements to cater for varying patronage levels, especially for busier event nights
5. Referee details
6. Any further information or documentation to support your application.

A draft Catering Contract and equipment inventory list is available upon request via the contact details below. This contract provides further information regarding the operating environment and conditions. Additionally you are welcome to email or call with specific enquiries.

DBCYA is willing to negotiate contract terms and discuss new concepts with the caterer.

EOIs FROM SUITABLY EXPERIENCED PERSONS ONLY WILL BE CONSIDERED.

EOI invitations open until COB Friday 08 December 2023.

Current caterer departs early Jan 2024.

Contact: Wendy McCallum, DBCYA General Manager, 0499 346 242 (until 30 Nov)
Joy Eggenhuizen, DBCYA Commodore, 0448 886 065

Please lodge your EOI to admin@dbcya.com.au

Thank you, we appreciate your interest in our club's facility and will be in touch shortly.