

Vendor Application Form—

FULL INFORMATION FORM MUST BE RETURNED TO UNION BY Mar 1, 2023

Application must be emailed to coordinator@torontounion.ca

Please complete and return the following pages to Union so we can evaluate your onsite needs

Business Name

Address

*Number of locations in
Toronto*

Years of Operation

Type of Cuisine

Website/social

Main point of Contact

Phone Number

Email Address

A Bit More About Who You Are:

Short description of restaurant/concept

What do you do best/Stand-out menu item?

Sample Menu Items + Pricing

Why do you think Union Summer is a good fit for your business?

Have you participated in pop-up events before? If so, which one(s)?

Please submit 3-5 photos of food/restaurant along with this form.

Power & Equipment Details:

We would like to get a sense of your equipment needs. Please answer the following to the best of your abilities at this point in time. As a reminder, this is an outdoor market, and not a full restaurant. Equipment should:

- Reflect a scaled-down operation that can support your unique menu items;
- Be commercial grade, suitable for outdoor use and;
- Equipment that requires propane has hoses and connections that must be TSSA approved.

Deep Fryer: Please note that special permission will be required to operate a deep fryer onsite. Do you plan on using a deep fryer? Yes / No

Power: You are provided with three 15 AMP circuits. Please ensure that your equipment does not exceed this capacity. ** Please consider ALL expected power draws, including decorative lighting, personal charging devices, POS systems, fans, etc.

Please indicate whether you require any of the following onsite supplies:

<input type="checkbox"/>	Onsite refrigerated shelves <i>Please note quantity of shelving available is TBD based on vendor needs</i>	<input type="checkbox"/>	Propane
<input type="checkbox"/>	Grease Disposal	<input type="checkbox"/>	

Please list the equipment you plan to bring to the venue (this includes all cooking devices, refrigerators, or any other items requiring power).

Please provide additional equipment images or specifications with this form.

Equipment/Item	Select one option	
	Power Draw (Amp/watts)	Propane Connection
Example: WDF75RC Waring Commercial Deep Fryer	1800W/15AMP	1 x 30lb tank

***a booth layout will be required at a later date. You will be provided with a diagram outlining the specifics of your booth, including entrance points, service area and electrical connections.**

Installation & Load-In Details:

Load-in for the vendors will occur over two days.

On the first installation date, you will load in your equipment. Please confirm the length of time required for equipment installation: _____ hrs. A full schedule will be provided by the Union Team.

Food deliveries will occur on the second date. A delivery schedule will be provided by the Union Team.

If selected, you will be required to complete the Toronto Public Health Temporary Food Establishment form attached at the end of the Vendor Package.

For any further questions, please contact us at coordinator@torontounion.ca