

**RMK Indoor Market**

**2019/2020 Vendor Application**

**Fridays 9am-1pm**

**November-May**

**Contact Information**

Name of Farm/Business: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Primary Contact Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Telephone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

City: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ County: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ State: \_\_\_\_ Zip Code: \_\_\_\_\_\_\_\_\_\_

Email Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Website: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Alternate Contact Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Telephone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Emergency Contact Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Telephone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Product Category (check all that apply)**

\_\_ Produce Grower \_\_ Meats-Eggs-Dairy \_\_ Flowers and Plants

\_\_ Baked Goods \_\_ Packaged Foods \_\_ Meals and Snacks

\_\_ Arts and Crafts

Description of product(s): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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UBI: ­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Booth Details** **(select from table below)**

|  |  |  |  |
| --- | --- | --- | --- |
|  | Booth | Included | Price per market date |
|  | Farm table | Table and electricity | $30 |
|  | Single table (3 x 6) | Table and electricity | $20 |
|  | Small table  | Table and electricity | $15 |
|  | Hot food station | Demo kitchen | $30 |

**Market Attendance (choose from the table below)**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| November | December | January | February | March | April | May |
| 1 | 6 | 3 | 7 | 6 | 3 | 1 |
| 8 | 13 | 10 | 14 | 13 | 10 | 8 |
| 15 | 20 | 17 | 21 | 20 | 17 | 15 |
| 22 | 27 | 24 | 28 | 27 | 24 | 22 |
| 29 |  | 31 |  |  |  | 29 |

This agreement is between Red Mountain Kitchen (RMK) and the (Vendor) for an indoor food market booth. The terms are as follows:

1. Vendor spaces will be issued on a first come first serve basis. RMK reserves the right to select vendors and/or refuse service. Any vendor being placed on the waiting list will be contacted to decline or accept the waiting list. Fees will be invoiced by email to be paid in full before the market date.
2. Vendors selling crafts are limited to one market per month and by review only. All crafts must be made in Benton or Franklin County.
3. Vendors can serve prepared food, or pre-packaged food for resale. The venue is inside, and most stalls are a simple table with electricity. Plan equipment, menu, or product availability accordingly.
4. Vendors are responsible for current licenses, insurance, and permits required for the sale of their product.
5. Vendors are responsible for any additional equipment, hardware, utensils and serving materials. Vendors must provide their own electrical cords and ensure they are taped or matted. Vendors can and are encouraged to bring additional display items such as signage, décor, extra tables etc.
6. The vendors agree that their booth shall operate for the duration of the market. See dates and times above. Set up and opening can begin as early as 8:00am. Vendors must keep menu and prices posted in plain sight of the public.
7. All food vendors shall be subject always to inspections by the Benton Franklin Health District.
8. Vendors are responsible for dismantling and removing all materials used in their area and returning the space to its original condition by 2:00pm.
9. Vendors authorize RMK to share their likeness and information on the web site, social media, and other market promotions.

**LIABILITY**: As legal representative of the above-named vendor, I agree to defend and hold harmless the Red Mountain Kitchen and its Owners, individually or severally, from all liabilities or any injuries, sickness and/or claims of malfeasance resulting from the making, preparing, selling and/or distributing of my products/services to the general public.

Agreed to: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(Signature required) Authorized Business Representative

**Contact Information**

Alanna Lindblom, *RMK Operations Manager*

Phone: (509) 430-1438

Email: contact@RedMountainKitchen.com

212 West Kennewick Avenue

Kennewick, WA 99336