



## Agenda

### Extraordinary Meeting

Notice is hereby given that a Extraordinary Meeting of Council will be held at Council Chambers, 1 Belgrave Street, Manly, on:

**Tuesday 26 April 2005**

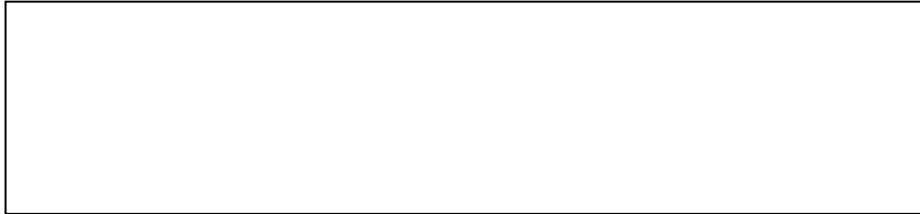
Commencing at 6:00 pm for the purpose of considering items included on the Agenda.

Persons in the gallery are advised that the proceedings of the meeting are being taped for the purpose of ensuring the accuracy of the Minutes. However, under the Local Government Act 1993, no other tape recording is permitted without the authority of the Council or Committee. Tape recording includes a video camera and any electronic device capable of recording speech.

*Copies of business papers are available at the Customer Services Counter at Manly Council, Manly Library and Seaforth Library and are available on Council's website:  
[www.manly.nsw.gov.au](http://www.manly.nsw.gov.au)*

# Seating Arrangements for Meetings

Staff      Staff      General  
Manager      Chairperson      Staff      Minute  
Taker



**Mayor** Dr Peter  
Macdonald

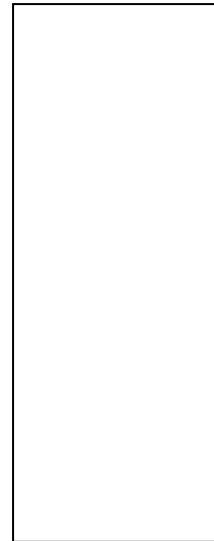
Clr Mark Norek

Clr Joanna Evans

Clr Barbara Aird

Clr Brad  
Pedersen

**Deputy Mayor**  
Clr Richard  
Morrison



Clr Jean Hay AM

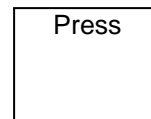
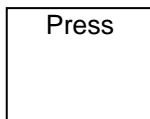
Clr Adele Heasman

Clr Dr Judy Lambert

Clr Simon Cant

Clr David Murphy

Clr Pat Daley



---

Public  
Addresses

## Public Gallery

**Chairperson:** The Mayor, Dr Peter Macdonald  
**Deputy Chairperson:** Deputy Mayor Clr Richard Morrison

**TABLE OF CONTENTS**

Item	Page No.
<b>APOLOGIES AND LEAVE OF ABSENCE</b>	
<b>DECLARATIONS OF INTEREST</b>	
<b>HUMAN SERVICES AND FACILITIES UNIT REPORTS</b>	
<b>Human Services and Facilities Unit Report No. 3</b>	
Manly Food and Wine Festival - Ocean Beach Front North/South Steyne - Operational Format .....	<b>2</b>

**\*\*\*\*\* END OF AGENDA \*\*\*\*\***

**TO:** Extraordinary Meeting - 26 April 2005  
**REPORT:** Human Services and Facilities Unit Report No. 3  
**SUBJECT:** Manly Food and Wine Festival - Ocean Beach Front North/South Steyne - Operational Format

**FILE NO:**

**PREVIOUS ITEMS:** NOM 10, Ordinary Meeting (18 April 2005)

---

## SUMMARY

The Manly Food and Wine Festival has been operating for 18 years.

At the conclusion of the 2004 Festival, a review was undertaken by the Waste Committee and a change to the format of the Festival was put forward in response to Council's Zero Waste Policy and to improve the sustainability of the event.

Following consultation with staff, a new format was devised and submitted to the Visitors and Community Board in September, February and March. At the March meeting, details of the plan was presented to the Board, at which it was endorsed.

Following the February Visitors and Community Board Meeting, a meeting with restaurateurs was held to discuss the new format following which the implementation of the new format commenced.

## REPORT

### Background:

The food and wine festival is part of the Annual Calendar of Events presented by Manly Council for the enjoyment of both residents and visitors. Over the past eighteen years the Festival has achieved a high profile and has enjoyed significant support from residents and visitors by delivering a number of family experiences presented in a beautiful scenic environment. The festival can attract an estimated 15,000 persons each day i.e. 30,000 people over the weekend.

### The Key Issues:

#### 1. *Waste Management*

Over the past seven years Council has reduced the amount of land fill waste generated at the Food and Wine festival (the event) from 5.3 tonnes to 3.4 tonnes. Recyclable material (bottles) has remained constant at 8 tonnes over this same period of time while compostable material has halved from 1.6 tonnes to 0.8 tonnes over the seven year period highlighted above.

Overall there has been a reduction when adding up all categories of material mentioned above from 14.9 tonnes to 12.5 tonnes of material produced. To put the volume figures of waste into perspective the standard Manly Council Garbage compactor handles 10 tonnes of waste. There is general consensus from the Waste Management team that it is unlikely that Council would be able to gain further improvements without a dramatic change in the style of the food delivery within the event.

To achieve the above figures required a number of resources to be committed, such as the purchase of a mobile Dishwasher, the use of a large number of environmentally friendly

**Human Services and Facilities Unit Report No. 3 (Cont'd)**

reusable plates, an increase in waste collection support equipment and staff (23 EFT) and 120 volunteers to deliver the waste management educational message.

During the event 10 key waste / recycling stations are placed throughout the event site. At each of these there are separate bins for recyclables, garbage and compostable material. Last year the 120 unpaid volunteers worked two hour shifts throughout the festival to provide guidance to the festival patrons as to the proper disposal of their waste.

The mobile dishwasher while a well intended idea, has in reality lacked the capacity to meet the demand of the volume of re-usable plates used.

**2. Other issues**

Over recent years, the standard and quality of the food offered has gradually dropped due to the large crowds and commercial considerations. This was viewed as working against the objective of the festival which to showcase the dining experience of Manly.

Additionally, the lack of appropriate seating for festival participants and the over crowding at critical periods, the quality and enjoyment of the festival experience was as a result greatly impacted.

**The Proposed Enhancement of the Event for 2005:**

The new format invited applications from restaurants to either introduce new outdoor or an extension of their existing outside dining areas. People eating at this year's Food and Wine Experience would be required to be seated in participating restaurants' existing facilities or in approved additional outdoor eating areas to be set up for the festival weekend (out the front of participating restaurants).

Restaurants within the Manly CBD would be encouraged to organise their own program of activities to complement a Food and Wine Experience theme. Restaurants would have an opportunity to organise special set menus and pricing, theme nights, wine tasting, barista competitions, waiters races or other such promotions both over the festival weekend and the week before, to make this a special and unique event.

It was intended to replicate the road closure arrangements, entertainment program and wine stall arrangements as in previous year's event.

The arrangements were specifically designed to achieve delivery of food and the handling of waste by the restaurants in a manner consistent with their normal operations (notwithstanding the volume of customers / waste would be greater on event days).

**Consultation / Committee Involvement:**

At the Council Ordinary Meeting 20<sup>th</sup> September 2004, Item 5.1 (under Items for Brief Mention) indicated concerns that had been raised by the Waste Management Committee concerning the sustainability of the Manly Food and Wine festival in its present form. In particular, reference was made to waste management. These concerns had been previously reported to the Manly Visitor and Community Board of Council on 9<sup>th</sup> September 2004 and were again raised at the February and March 2005 Board meetings where an indication was given that it was intended to change the nature of the event to better address waste management issues.

Restaurants were invited to a meeting on the 16th February, 2005 to discuss a new format for the event which was intended to minimise waste further and put more responsibility for waste management with participating restaurants. Ten restaurants attended the meeting.

### **Human Services and Facilities Unit Report No. 3 (Cont'd)**

The details for this new format, with the application form, conditions and guidelines, were sent to over sixty restaurants in the Manly CBD seeking their involvement by providing unique experiences. A deadline of 11th April 2005 was set for a response. Two restaurants responded.

A further reminder letter with the application form was sent again to over sixty restaurants with an extended response now of 27th April 2005. At the time of this report being written no further restaurants had responded, except two who advised that they would not be involved with the new format.

The Manly Chamber of Commerce has been provided with copies of both correspondence to Manly restaurants. Feedback from restaurants to the new arrangements has been largely negative.

#### **The way forward – possible options:**

##### ***Retain previous format without change***

Retaining the former format of the festival is inconsistent with Council's Zero Waste Strategy and was not endorsed by either Council's Waste Management Committee or the Manly Visitor and Community Board.

##### ***Retain previous format with 100 percent compostable plates***

This option would allow Council to simplify its operations in relation to waste management on the day while retaining the education message and the format popular with the restaurants. However, high levels of resourcing (staff, volunteers and equipment) would still be required to support the event. The mobile dishwasher and supporting infrastructure (administering re-usable plates / money collection) would not be required. It is unlikely to achieve enhancement in the waste outcome over last years event (in terms of volume of waste produced) but waste management procedures would be significantly simplified.

##### ***Cancel outright***

Council may choose on a philosophical basis to discontinue the event outright based on the conflict between the aims of a food and wine festival and its adopted Zero Waste and Crime Prevention Strategies (the latter largely based on reducing anti social activity related to the consumption of alcohol).

##### ***Defer event to allow consultation with key stakeholders to achieve a mutually agreed format that is consistent with Council's Zero Waste Strategy adopted in March 2005.***

As there are conflicts between the various stakeholders, it may be appropriate to defer the event at this time to provide an opportunity to review, consult and consider possible options for an agreed format that meets all parties' needs and expectations. However, any new format must be consistent with Council's Zero Waste Strategy.

##### ***Enhanced Format (as listed above) – extended out door dining and restaurants taking more responsibility to manage waste***

The features which apply to this option are listed above i.e. the responsibility for waste management is largely transferred from Council to the restaurants in the same manner that applies to the rest of the year. Participating restaurants would be allowed to extend their existing outdoor dining areas or create new outdoor dining areas for the festival period where they don't currently exist, (where space permits). An up market finer food format is the aim at a special "festival price" e.g. no more than \$15 for a meal and glass of wine. The arrangements with the road closure, winery stalls and entertainment program would continue as in previous years festivals.

**Human Services and Facilities Unit Report No. 3 (Cont'd)****Discussion:**

Council should note that if it determines any of the options listed above (still involving the event taking place) it would require the festival date to be delayed. This would be to allow sufficient time for organising the event within available resources. Consideration to other planned major events would also need to be given.

There has been for many years two diverging objectives arising from the Manly Food and Wine Festival. The first, is about promoting Manly as a destination in the middle of winter and promoting local restaurants via a 'take away' food format featuring both food and wine. The second, is about embracing an environmentally responsible approach to waste management.

It is becoming increasingly difficult given the popularity of this event to reconcile these two competing objectives. The recommendation of this report is made by staff in the knowledge that a compromise position is unlikely to be obtained without more consultation and involvement with the key stakeholders.

**Staff consulted in the preparation of this report:**

The Divisional Manager Human Services and Facilities, the Manager of Waste Services, the Manager Events and Tourism, the Branch Manager of Culture and Information Services and, the Waste Policy Officer and the Cleansing Coordinator were consulted with in the preparation of this report.

**End Note:**

The General Manager held an informal meeting with the Manly Chamber of Commerce on Friday, 22nd April 2005. At the meeting the parties reached a good level of understanding on the issues and the need for a change in the format of the festival and it was further agreed that the Chamber will call a meeting of their interested members to discuss a positive way forward with the view of holding the festival in mid June.

**RECOMMENDATION**

1. It is recommended that Council defer the Food and Wine Festival to allow consultation with the Manly Chamber of Commerce and other key stakeholders to achieve a mutually agreed format that is consistent with Council's Zero Waste Strategy adopted in March 2005.
2. That Council continue dialogue with Manly Chamber of Commerce and other stakeholders with the view of holding the Manly Fine Food and Wine Festival some time in June.

**ATTACHMENTS**

There are no attachments for this report.

OM260405HSFU\_1.DOC

\*\*\*\*\* End of Human Services and Facilities Unit Report No. 3 \*\*\*\*\* .