



REQUEST FOR PROPOSAL

A. Job Title: Arise Kitchen Lead/Manager/Firm

NOTE: This proposal is as accurate as possible seven months before the event—but some parts are subject to change, pending the gathering of more data and learning.

B. Description of Independent Contractor:

- Reports to: Luke Comer, owner/producer and Kori Stanton, lead for food and beverage at Arise.
- To make three (breakfast, lunch and dinner) meals and beverages available to our staff before, during and after the event—around 300 people per day.
Approximate dates for that: May 24 to June 1, 2022.
- To make the same meals available to our attendees for three meals per day—around 3,000 meals per day. (Not finalized.) Dates: May 27, 28, 29, 30.
- To provide catering for our artists as needed—about thirty meals per day for our headline acts at their request. Talent riders to be provided in advance.
- To make the meals nourishing, complete and “healthy” and high in quality.
- Maintain high standards of operation at all times:
 - Adherence to all ARISE Music Festival policies & procedures.
 - Compliance with all contractual obligations.
 - Must be properly licensed and insured for all dates above.
 - Must provide any temporary licenses for serving food.

C. Duties and Deliverables:

- ARISE Kitchen location: Inside Center Camp, at the center of the festival.
- Must provide kitchen staff for food preparation, serving food, and to take payment from customers.
- All meals must be:
 - Easy and inexpensive to produce, including minimal labor, waste, gear, space and energy.
 - Balanced meals with all three classes of macronutrients: proteins, fats, and carbs.
 - Whole foods, including whole vegetables and fruits.
 - Choice of omnivores, vegetarian and vegan choices. For omnivores, enough meat but not too much—not meat centric meals.
 - Organic, naturally grown, and locally sourced whenever possible.
- Ordering and receiving food:



- Fast food style: Menu posted onsite and above counter, one or two POS, Cafeteria style: select food as customer moves along the line and pays at the end.
- Food prep and cooking:
 - Cafeteria line inside Center Camp.
 - Food prep and cooking outside of Center Camp in tent or trailer about 50 ft away from Center Camp.
 - Prepped food to be delivered to cafeteria line at Center Camp.
- Plateware and utensils:
 - No plastic, unless recycled and clearly advertised.
 - Anything reusable if possible.
 - Biodegradable (or maybe recyclable.)
 - Minimize waste as much as possible and optimize recycling and composting.
 - All garbage, recycling, and compost will be handled by another service at Arise Music Festival: Zero Hero. Coordinate with Zero Hero prior to and throughout the festival.
- Price point for ARISE Kitchen Menu:
 - Minus beverage, average price of entrée between \$12 to \$17 (TBD)
- Sample or Possible Menu:
 - Menu is based on “Bowl” concept—that is, attendee takes one bowl and as customer moves down the line, the customer identifies the food they want in the bowl. Cashier then looks at the bowl and determines the price.
 - Generally, the bowl would consist of choice of: Carb, Protein, Sauce, Vegetables, Fat, and etc.
 - It’s ok to mix the protein with vegetables into stew or curry concept.
 - Other foods available at the end of line: fresh fruits, vegetables, nuts, yoghurt, other items listed below in more details.
 - Breakfast Bowl: (9 to 11:30 AM)
 - Carbs: Potatoes, Sourdough Toast, Oatmeal if possible in bowl. Will need Gluten Free options for breads and oatmeal.
 - Protein: Eggs, Sausage, Tofu, Tempeh etc.
 - Other: Vegetable medley.
 - Lunch/Dinner: (1 to 9 PM)
 - Carbs: Potatoes, Rice, Pasta, Rice Noodles
 - Protein - Stew/Curry Concept:
 - Beef Chili



- Vegetarian Chili
 - Asian Chicken
 - Asian Vegetarian
 - Split Pea & Ham
 - Beef Stroganoff
 - Chicken Curry
 - Vegetarian Curry
- All stews/curries prepared on site, starting with fresh or frozen ingredients. Contain base of puréed vegetables, beans, small amount of meat, collagen broth, beans, olive oil, tallow (or palm oil (sustainable), lard or butter). Combined into pots, cooked at low temperatures for one hour, then served direct to consumer, kept at 135 Fahrenheit for up to one or two hours.
 - Refrigerated and reheated as needed. Potatoes, rice, pasta, and/or rice noodles added towards the end to avoid soggy meals.
 - These food always available breakfast, lunch and dinner:
 - Sourdough bread (from sponsor)
 - Whole Fruit
 - Fresh vegetables
 - Nuts
 - Butter, olive oil, sesame oil, flax or hemp oil.
 - Whole milk (sponsor), whole yoghurt (sponsor), cheese, oat milk.
 - Snacks from sponsors: cookies, bars and etc.
 - Smoked salmon or other fish.

D. Equipment:

- Must provide kitchen trailer OR an appropriately sized pop-up tent for food prep, a refrigerator trailer, and any other equipment needed to prepare and serve meals as well as wash dishes. Arise will provide irrigation water.
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E. Mechanics and Timeline, Including Quality Control:

- Proposal due on or before November 29, 2021.
 - Onboard as soon as possible.
 - Arise Kitchen Menus completed by the end of November 2021.
 - Menu tested and approved in December or January by Arise staff.
 - Food prep and delivery sorted by February.
 - Sourcing determined by the end of February.
 - All preparation made and organized for onsite Memorial Day Weekend.



F. Experience:

- Proof of managing catering at this scale
- At least 2-3 References

G. Pay or Budget:

- Will consider different options:
 - Time and materials, plus considerable bonus/profit for completion.
 - Or per meal, flat fee, paid by Arise.

ARISE VALUES

MISSION STATEMENT

Arise Music Festival creates spectacular, soulful and meaningful experiences for our participants through music, art and other modalities. We feature multiple genres of music— jam, edm, rock, bluegrass, funk and reggae — as well as art, dance, yoga, theater, workshops and speakers. Arise strives to inspire all of our participants to care for themselves, their community and their world.

WORK VALUES

3C: Competence. Care. Customer.

We at Arise express competence in our work, care for our coworkers and community while providing our customers with the best experience possible.

To be considered for the open position of ARISE Kitchen Lead/Manager/Firm with ARISE Music Festival, please email your proposal to kori@arisefestival.com by or before Monday, November 15, 2021.