



No.30 The Square Huntly Café Bar – Tender Opportunity

- Your business
- Your vision
- Our support
- Interested? Read on...

No. 30 the Square

In July 2019 HDT successfully secured funding through the Aberdeenshire Town Centre Fund to buy the property at No 30 the Square, bringing it into community ownership. NO. 30 had previously been in retail use as Cruickshanks Department Store.

The building is currently under development due for completion mid-2023.

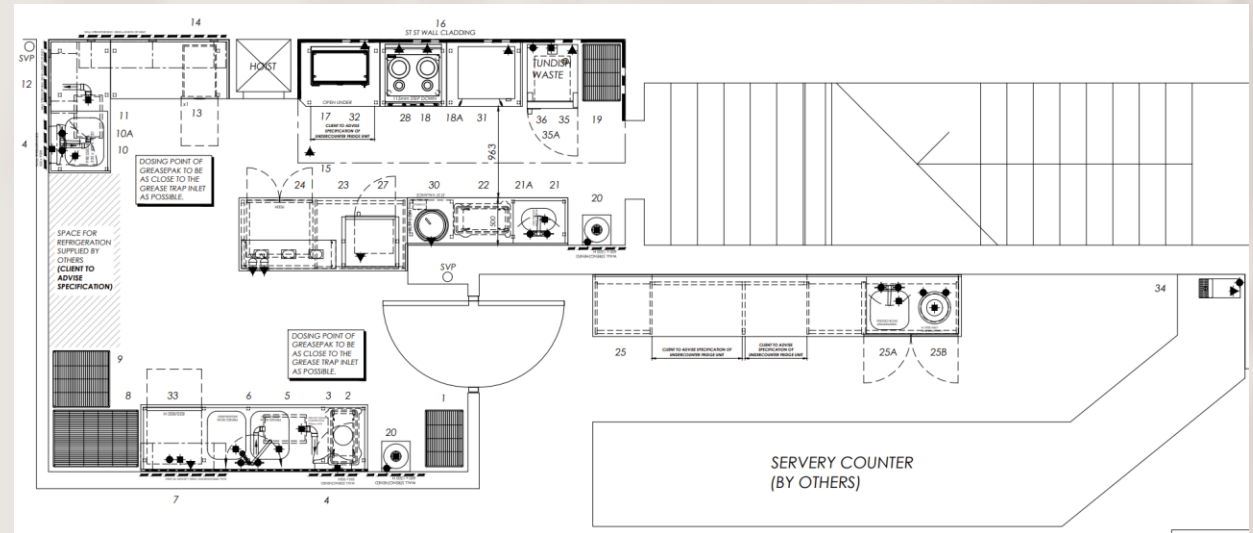
The space will be multi-use and will include:

- Café or Restaurant – Licensed
- Small cinema complex/performance and music venue
- Shared office space
- Retailing space
- Wellbeing and fitness space



Café bar/restaurant opportunity

- Prominent location at front of building onto the Square
- Direct street access
- Floor area of 160m²
- Kitchen (part fitted) and servery/bar including storage areas
- Customer base of building users and general public
- Huntly is a popular tourism destination with both Huntly Castle and other attractions nearby





Huntly

Development Trust

Creating Opportunities
for Huntly and District

About us

Huntly Development Trust is all about creating opportunities for Huntly and district including repurposing and refurbishing Huntly town centre

At No. 30, we aim to:

Develop a high quality, environmentally sustainable and fully accessible, mixed-use building capable of responding to community needs for the future

Create good quality full and part-time jobs and provide career development opportunities

Provide inspirational spaces for the whole community where new opportunities can be created through sharing and development of skills and knowledge

Safeguard two important B- and C listed buildings in the heart of Huntly's townscape to lift both the town's physical appearance and mood

To act as a catalyst for increased confidence and further investment in Huntly

What HDT is seeking in a partner

A proven track record in operating similar facilities

Ability to deliver a commercially effective, quality food and drink offer

Supportive of local supply chains for food, drink and other goods

Delivering customer service of 5* standard

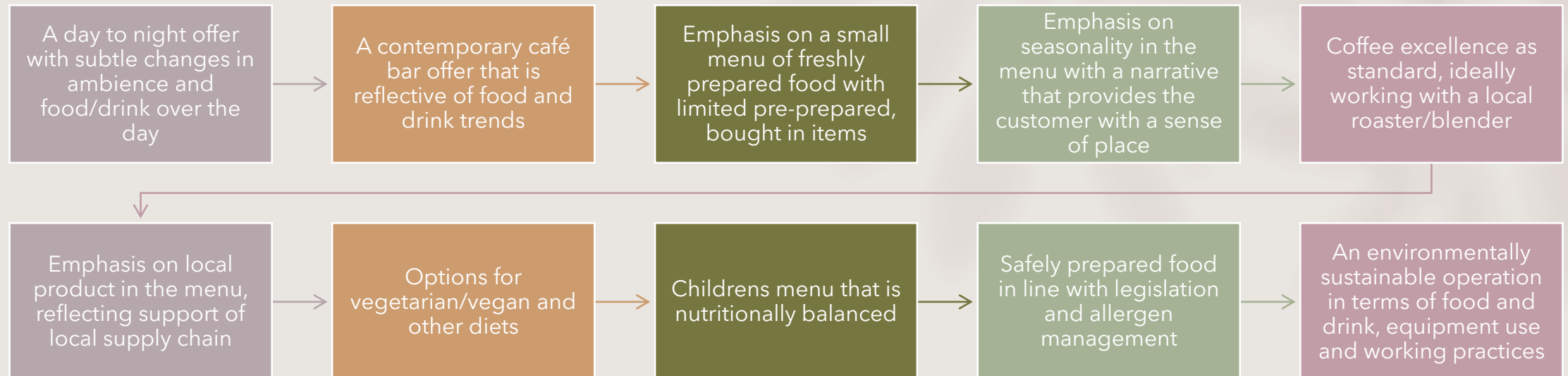
Committed to local employment, training and development

Approaching business in an environmentally sustainable manner

Flair for menu and product development; innovative and creative; contemporary and agile to respond to trends

Proactive in marketing independently and in partnership with others

Our food and drink vision



Business model

HDT is flexible on the business model and open to proposals around:

- Service model (table, self-service or assisted service)
- Pricing model and tariff
- Commercial return
- Investment
- Additional services e.g. food retail

Respective responsibilities - facilities

Operator

- Service equipment including tills, point of sale displays and service ware as required
- All cutlery, crockery, glassware and disposables
- All additional or replacement kitchen equipment as required for food preparation and service in accordance with the proposed food offers
- Restaurant furnishings (style to be selected in partnership with HDT)
- Safe for storage of cash
- Office furniture as required

HDT

- Fixed bar counter/serverery
- Kitchen and front of house equipment
- Fire extinguishers and fire blankets

Respective responsibilities – utilities and services

Operator

- Payment of recharged services by agreement

HDT

- Mains cold water connection
- Mains sewerage connection
- Power supply including 3 phase for coffee machines (sub-metered for recharge to caterer)
- General lighting to front- and back-of-house areas including emergency lighting
- Waste and recycling bins (waste collection recharged to caterer)
- Phone line and data connections

Operator responsibilities – management and operations

- Nominated manager
- Appropriate level of suitably experienced and trained catering staff
- Continuity of supervision
- Timely service delivery with minimal queuing/waiting times
- Training programme for staff
- Staff uniforms including PPE as required by legislation and best practice in the industry
- Conformance to all relevant requirements of law and good practice in relation to food hygiene and H&S
- Implementation of a system of Hazard Analysis and Critical Control Points
- Planned and preventative maintenance regime for all Client and Caterer equipment
- Pest control measures in accordance with applicable law and best practice
- Application for and retention of liquor licenses
- Security procedures for cash and stock management

Next steps and expressions of interest

- Still interested? Then complete the questionnaire [HDT prequal questionnaire new 03-23.docx](#)
- Questions? Contact Sandra Reid sandra@fareconsulting.co.uk
- If you like us and we like you, we'll ask you to complete a formal proposal
- We'll consider all submissions and will be inviting those we are most interested in to attend a presentation where we can share ideas
- We expect to enter into a contract with an operator by early summer