



Information Booklet

Café Services at Omagh Leisure Centre



Fermanagh & Omagh
District Council
Comhairle Ceantair
Fhear Manach agus na hÓmaí

May 2022
Reference: 2223 CHL EOI 001

Introduction

Omagh Leisure Centre is a vibrant Leisure Centre in Omagh with excellent parking facilities.

The centre is used by approximately 600,000 people annually who participate in activities such as table tennis, fitness activities, indoor/outdoor soccer, bowls, swimming etc.

There are many events including swimming galas and various tournaments. There is extensive range of outdoor facilities including Running Track, Bowling Green, 4G Sports and Grass Pitches.

The café is situated on the upper floor.

Omagh Leisure Centre is an inclusive Leisure Facility, it is essential that the café provides a service that enhances and achieves the necessary requirements to maintain this accreditation.

Opening Hours

Omagh Leisure Centre operates 52 weeks of the year and requires the catering franchise to operate to the following hours:

Café Opening Hours

Days	Times
Mon-Fri	10am – 6pm
Sat	10am – 5pm
Sun	2pm – 5pm
Bank Holidays	Closed

Footfall 2019/20		Membership 2019/20
Indoor 660,000	Outdoor 28,000	1,700 Members with varying levels as pay as you go.

Specific Requirements

The successful Supplier will be required to enter into a formal Catering Agreement with Council in the format set out in this Agreement and without prejudice to the contents of that Agreement will be expected to:

- 1 to deliver consistently high standards, meeting and exceeding client expectations, through professional and experienced catering staff, bar staff, management and systems.
- 2 offer menu variety, quality and value for money for all aspects of service provision from tea/coffee through to restaurant lunch options and corporate hospitality/events catering.
- 3 commit to the implementation of Minimum Nutritional Standards for Catering and the Calorie Wise (Silver) Award.
- 4 cater for a range of events at the facility, ranging from meetings to Birthday Parties, to specialist functions and therefore must be able to adapt to varying requests.
- 5 ensure that a legible price list of all food and drink products is prominently displayed in the catering area for the information of customers and that menus are available at each table.
- 6 provide seasonal menus and decoration to complement the on-site events programme, for example, Halloween and Christmas.
- 7 to review prices annually only in negotiation with and with the consent of Council provided that any such increase must not exceed the annual rate of inflation.
- 8 to operate during normal opening hours and at any time outside these hours when a Service is required by service users.
- 9 to consult with the Council on the development of the brand identity and will proactively market this catering service on-site, at related facilities and to appropriate target users.
- 10 to ensure the highest standards of hygiene are attained and maintained in all areas of the Catering Service and that all current legislation and codes of practice relating to food hygiene are adhered to at all times.
- 11 during the current Covid-19 pandemic to provide appropriate risk assessments and operate the café facility within government guidance for the hospitality industry.
- 12 to be responsible for cleaning of the catering areas in compliance with Food Hygiene Regulations and will be responsible for the collection and disposal of litter from the Catering Area(s).