Public Catering and Licensed Bar Terms and Conditions
The Royal Bath and West Show 2026

IMPORTANT INFORMATION

- The Royal Bath and West Show 2026 will be powered by the Payments and EPOS Solution supplied by Dines. Dines is a powerful, feature rich system, built specifically for hospitality, events, bars and restaurants. All public catering and licensed bars will be required to use this system.
- Terminals can be purchased if you do not already own one, or can be rented via Dines for the duration of the event.
- There will be a fixed pitch fee and then an over-rider of 25% of gross takings both of which will be subject to VAT. For example, if your initial pitch fee is £2000, your over-rider will commence once you reach £8000 gross.

Location

The Operator must report to the Trade Stand Coordinator before siting any units.

Payments and Cancellations

Full Payment of the pitch fee must be made to us before close of business on the date indicated on your invoice. BACS is our preferred method of payment.

If payment is not received by the date stated on the invoice, your offer may be withdrawn, and the pitch reallocated.

Wifi

Basic Wifi will be provided to all trade stands. Please specify on your application if you wish to have access to this. Any other forms of Wi-Fi, such as Starlink, will not be permitted and you will be asked to remove this.

Opening Hours

Exhibitors must agree to adhere to the opening hours set by the Royal Bath & West Show, dependant on location.

Insurance

It is a requirement that all Trade Stand owners have their own insurance. Please note stands must have a minimum public, product and employers' liability insurance cover of £5 million. In the event that the Exhibitor fails to do this they will not be allowed to participate in the Show, nor will they be entitled to a refund of the Exhibitor Monies.

Documentation

The following up to date documents must have been received by the organisers and also present on site for the event inspection:

- Public Liability Insurance
- Employers Liability Insurance
- Product Liability Insurance
- Fire Risk Assessment
- Risk Assessment

- PAT testing certificates
- Gas Safe Certificates
- Level 3 Food Hygiene certificate for supervisors
- Food Hygiene Certificates for all staff on stand
- Proof of Registration with the Local Authority (4* minimum)
- Food Allergen signage and record
- HACCP and all Food Hygiene Management systems
- Written Scheme of Examination for all pressurised systems (including coffee machines)

Trade Stand Products
All exhibitors must use paper cups, paper plates/boxes and wooden cutlery for recycling purposes. Polystyrene/ single use plastic cups, containers or cutlery are not permitted on the Showground. The use of glass is also prohibited.

Local produce is to be used wherever possible. The Operator is to provide evidence of local procurement to The Company. Please note that fresh milk is to be used at the Royal Bath & West Show. UHT milk is not permitted.

TEN Licenses
Any Operator selling alcohol must apply for a Temporary Events Notice (TEN) and provide valid evidence before proceeding to sell alcohol at any event. A grid refence will be sent by the event organisers in order for you to apply for the TEN License. All alcoholic drinks must be served in marked recyclable cups.

Refuse
- All litterbins must be emptied regularly and put into the appropriate wheelie bins provided. Cardboard boxes must be flattened.
- No rubbish, including cardboard boxes, is to be kept near the unit.
- A high standard of cleanliness is to be kept at all times, both inside and outside the unit. Sites are to be free from litter and condiment tables are to be kept clean.

Liquefied Petroleum Gas (LPG)
LPG cylinders/cartridges of any volume are not allowed to be used for the purposes of heating, cooking, refrigeration, welding, glassblowing or the propulsion of vehicles within any of the permanent buildings or temporary structures including (tents, marquees or porta-cabins).

Please refer to the Trade Stand Terms and Conditions for more information on LPG.

Health and Safety
- Catering Unit staff are to be presented in an agreed uniform.
- Catering hygiene hats must be worn when preparing and serving food.
- No nail varnish, beauty enhancing accessories (for example false nails and false eyelashes) or jewellery, except for a wedding ring, are to be worn when preparing and/or serving food. If jewellery cannot be removed for cultural or religious reasons, then gloves must be worn.
- Smoking and the chewing of gum are strictly prohibited anywhere inside or around the Catering Unit. Staff must wash their hands on returning to the Catering Unit after any rest period.
- No sitting on work surfaces.

- There is to be no preparation of food outside the Catering Unit unless in a controlled environment.
- All food to be kept in storage containers with the correct labelling. No food to be stored in direct contact with the floor.
- Perishable food is to be refrigerated, unless it is on display for sale. Temperature control regulations apply.

Should The Operator fail to comply with any of the above conditions or regulations The Company reserve the right to:

- Cancel any future bookings without notice.
- In extreme cases insist that units are removed from site.

The above Terms and Conditions are by no means limited to those stated. Where legislation or Local Council changes are imposed, the Operator will be requested to adhere to the changes as notified by The Company