

<b>Joey Dunlop Leisure Centre; Catering requirements</b>	<b>14<sup>th</sup> June 2016</b>
<b>To: Leisure &amp; Development Committee For Information</b>	

<b>Linkage to Council Strategy (2015-19)</b>	
<b>Strategic Theme</b>	Resilient, healthy & engaged communities
<b>Outcome</b>	
<b>Lead Officer</b>	Wendy McCullough – Head of Sport & Wellbeing
<b>Cost: (If applicable)</b>	Officer Time

**The purpose of this report is to provide Members with information in relation to the provision of a catering service within Joey Dunlop Leisure Centre.**

### **Background**

In 1997 Ballymoney Borough Council opened a catering facility at the Joey Dunlop Leisure Centre. The Conservatory Restaurant is located by the main entrance to the leisure centre, with a viewing gallery overlooking the swimming pool area. It has a seating area for over 100 people.

At that time the decision was taken to operate the service on an in-house basis however over the subsequent years the success of the venture dwindled and, with the restaurant running at a net loss of £26K in 2012-13, the decision was made in the autumn of 2013 to close the facility and make the existing team redundant.

Since then catering requirements in JDLC have been managed through basic hospitality provision and out-sourcing of party packs to a local catering company.

### **Current situation**

A decision has now been taken to put out to tender the provision of catering in the Joey Dunlop Leisure Centre. A valuation of the facility will be undertaken to ensure Council understands the potential worth of the service.

Legal representatives are currently working with Officers to put together an appropriate Service agreement which can be tendered on the open market. The agreement will be commensurate with the catering requirements of the users of the Joey Dunlop Leisure Centre, at prescribed times based on the core operational hours of the centre. The facility will provide a range of food and beverage and will include healthy eating options.

Officers are currently assessing the condition of the existing catering equipment in the centre and sourcing prices for replacement of any items no longer serviceable.

It is to be expected that the service will be tendered in late summer / early autumn.