
From: Park Board GM's Office
Sent: Tuesday, May 14, 2019 2:37 PM
To: PB Commissioners
Cc: PB SLT (Senior Leadership Team) - DL; Araujo, Sev; Halyk, Mark; Probert, Joan; PB Communications
Subject: Concessions Operations Update - 2019 Season - Board Briefing Memo
Attachments: PB - GMO - Concession Operations Update - 2019 Season - Board Briefing Memo - 2019-05-14.pdf

Dear Commissioners,

I am writing to provide you an update on the upcoming season of concessions operations, including changes to food cart/truck operations and the pilot for alcohol at select concession areas.

2019 Season Openings

Concessions have been coming online since April 1, 2019, with all 13 Park Board branded concessions opening by the upcoming May long weekend (or sooner as operationally feasible). As in past years, the English Bay Cactus Club and the Kitsilano Beach Boathouse concessions have also confirmed that they will be ready to open on the same weekend.

Menu

Working with all our local concession operators and suppliers, menu pricing will remain the same as 2018 with the only exception being where direct food costs have increased. In addition to our local menu favorites such as burgers, fries, and fish & chips, given the success of various other offerings that were piloted in 2018, we will also be including the following as part of our regular menu:

- kombucha supplied by Bucha Brew (a local Vancouver based company);
- hand-pressed lemonade (at Second & Third beaches);
- ramen noodles (at Second, Third & Locarno beaches);
- coffee produced with beans from Moja Coffee (a local roaster who specializes in organic and sustainable beans);
- “Breakfast on a Brioche Bun” (available all day at limited locations);
- fish and vegetarian tacos;
- BLT sandwiches;
- mini donuts (just like the ones found at the PNE);
- fresh salads grown and prepared by Park Board staff from our golf courses.

With a goal of also providing sustainable, high quality, and healthy food products to our existing and new patrons, we will be piloting the following plant based menu offerings in 2019:

- “Beyond Meat” plant based burgers to complement current veggie hot dogs;
- tempura green beans with spicy mayo dip;
- “Three Farmers” sustainable natural plant based snacks;
- “Umaluna” plant based, non-dairy gelato at Kits pool and Jericho beach.

Finally, in keeping with local, healthier, and sustainable food offerings and trends, we will also be enhancing existing menu offerings and piloting some of the following in 2019:

- locally made fresh 100% Alberta Beef burgers with no fillers;

- ginger beef lettuce wraps and rice bowls;
- “Oceanwise” fish & chips;
- paneer and vegetarian curry (at Second Beach);
- expanding beverage offerings that align with BC Healthy Beverage initiatives, including adding sparkling and flavored waters (purified water is our #1 beverage offering).

Sustainability

In 2018, the Park Board began phasing-in the City of Vancouver’s Single-Use Item Reduction Strategy at all our concessions, starting with offering travel mug discounts with tea and coffee purchases, and being one of the first to remove all plastic straws from our locations (only offering paper straws if requested). We continue to work with suppliers to source bendable paper straws for people with disabilities.

With sustainability being a continued focus of concession operations, all sites for 2019 will be:

- switching to lids with a sip portals to reduce straw dependence;
- offering wooden cutlery only (instead of plastic);
- using cups produced from recycled materials;
- continuing use of compostable Non-Polylactic Acid (PLA) lined packaging;
- equipped with recycling, organics, and landfill waste stations.

Seasonal Food Carts/Trucks

In 2012, the Park Board approved seasonal food carts on park sites in order to complement and enhance concession offerings, which allows visitors to spend more time in parks. Since starting with at the Info Booth in Stanley Park, at Bloedel Conservatory in Queen Elizabeth Park, and near the Burrard Civic Marina by Vanier Park, the food cart program has grown and adapted over the years. In 2019, eleven (11) locations will be serviced by six (6) mobile food vendors, as outlined in the table below.

Vendor/Menu	Location(s)	Delivery Method
San Juan Family Farm - local organic fruit juice and smoothies - tacos and Bolivian hot food options	English Bay	Food Truck
Berry Mobile - fresh organic local fruit and berries	David Lam Park, Kitsilano Beach, Second Beach, QE Park, Third Beach, Creekside, Yaletown Park (<i>pending</i>)	Fruit Stand
Jim’s Ice Cream - vintage ice cream push cart	Seawall East of Devonian Park to Second Beach Concession	Two Peddle Push Carts
Mobile Viennoiserie - French inspired pastries - hot dogs and smokies - shaved ice, gelato and smoothies	Queen Elizabeth Park plaza, adjacent to Bloedel Conservatory	Food Truck
Rain or Shine Homemade Ice Cream - homemade local ice cream	English Bay	Food Truck - <i>power via solar panel</i>
Kona Ice Canada - organic flavored shaved ice	along Seawall from Inuksuk to Sunset Beach	Peddle Bike

Mobile vending is a large part of the cultural fabric of most major cities, including major parks and beaches, which adds to existing services and activates beaches and parks. With consideration given to issues such as noise, view corridors, and product offering overlap with existing concessions and other park operators, we are currently at capacity for viable seasonal cart locations within the parks system. For 2019, the following has been implemented to address the above noted issues:

- generators used for power must be covered by a “generator jacket” to ensure sound is less than 70 decibels as per Noise Control Bylaw;
- any music played by an operator cannot be heard by general public;
- where operationally viable, Park Board will review installation of “plug-in” outlets to move away from generator dependence; English Bay is the first location to offer this feature;

- when choosing operators, preference is given to those who use solar power;
- ensure that truck locations do not obstruct view corridors;
- due to visibility and noise issues, Kitsilano locations have been reduced from 4 vendors, to only 1 mobile fruit stand;
- removal of the Stanley Park info booth, which was seasonally serviced by a gourmet hot dog vendor, to accommodate for additional washroom facilities.

Alcohol feasibility

In October 2018, the Board approved assessing the feasibility of offering limited alcohol sales at select Park Board run concessions through an alcohol sales pilot at the English Bay Cactus Club and Kitsilano Beach Boathouse concessions. In collaboration with both operators, the Liquor and Cannabis Regulation Branch (LCRB) and the City of Vancouver Liquor Licence Group have been engaged to review temporarily extending the operators' current Food Primary Liquor Licences to include the concession areas. This process is ongoing. If approvals are granted within this year's concession season, limited beer and wine will be offered with concession purchases at the two locations. The Board will be notified in advance of any implementation.

Please refer to the [Park Board Concession Strategy](#) approved in October 2018 for more information on future initiatives.

Regards,

Shauna Wilton
Deputy General Manager - Vancouver Board of Parks and Recreation