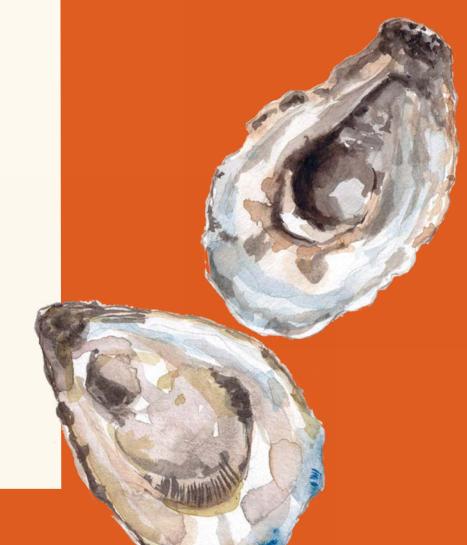




**SYDNEY FISH MARKET PTY LTD** acknowledges the Gadigal and Wangal people of the Eora Nation as the Traditional Owners of the land on which we operate.

Furthermore, we acknowledge that we receive product that has been sourced from lands and waters across Australia, with each of these regions also having Traditional Owners that have cared for Country over thousands of years and many generations.

We pay our respects to these Traditional Owners, to their cultures, and to their Elders past and present.



# MORETHANUSIK AFISH MARKET

Set to become Sydney's next iconic architectural landmark and already the largest working fish market in the Southern Hemisphere the new Sydney Fish Market will attract global attention and millions of visitors every year. And this is your chance to be part of it.

The new Sydney Fish Market is looking for the best in the business of fresh food, drinks and dining to join us. More than just a fish market, we'll be home to a world-class visitor experience, with flavour and fun of every variety.



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# OVERVIEW FAGE 05 PAGE 11 OPPORTUNITES PAGE 19 PAGE 23 REPORTED TO THE PAGE 23 CONTACT PAGE 26

# A FRESHOPPORTUNITY ON THE WORLD STAGE





centrepiece of the NSW Government's revitalisation of Blackwattle Bay. Anchored by a stunning design that reunites community and foreshore, it will be a world-class destination upgraded for modern times, while retaining its much-loved authenticity as a working fish market.

\$750M 30,000 12,000 3M LARGEST SEAFOOD MARKET IN THE

**INVESTMENT BY NSW** GOVERNMENT

SQM OF DEVELOPMENT SQM NEW PUBLIC

**VISITORS ANNUALLY EXPECTED TO DOUBLE\*** 

SOUTHERN

# BE A PART **OF HISTORY**

# **ALWAYS**

TRADITIONAL LAND AND WATERS OF THE GADIGAL AND WANGAL CLANS OF THE EORA NATION.

# 1980s

**NEW ADDITIONS TO** THE SITE TRANSFORM THE MARKET INTO A VISITOR AND RETAIL DESTINATION.

# 1994

PRIVATISED AS SYDNEY FISH MARKET PTY LTD.

# 2020

CONSTRUCTION **COMMENCES ON** SYDNEY FISH MARKET'S NEW LOCATION.

From humble beginnings, to a thriving future. Sydney Fish Market's legacy in Blackwattle Bay spans over half a century.

# 1966

SYDNEY FISH MARKET **MOVES FROM** HAYMARKET TO BLACKWATTLE BAY.

# 1989

SYDNEY SEAFOOD SCHOOL ESTABLISHED, WHICH TODAY ATTRACTS THOUSANDS OF PARTICIPANTS A YEAR.

# 2016

**NSW GOVERNMENT ANNOUNCES PLANS** TO RELOCATE AND REVITALISE THE MARKET.

# 2024

THE NEW SYDNEY FISH MARKET TO OPEN END OF 2024.

Blackwattle Bay. (01/01/1975 - 31/12/1975), [A-00034780]. City of Sydney Archives

# THE HOME OF FRESH

The new Sydney Fish Market will be an authentic worldclass market; the epicentre of exceptional seafood and produce, encompassing catchers, growers, makers, wholesalers, retailers and restauranteurs in an iconic waterside destination. Along with the current crop of renowned businesses relocating with us, there will be a range of new retail spaces to lease.

12,500

**GLOBAL** 

SQM OF RETAIL SPACE

LANDMARK RETAIL DESTINATION

17

CURRENT FISH MARKET BUSINESSES TO RELOCATE 19

NEW OPPORTUNITIES FOR LEASE **357** 

CAR PARKS





# COMINGBACK FORMORE



The new Sydney Fish Market will continue to be an iconic destination and convergence point for a diverse and distinct group of customers, from young and aspiring residents of the surrounding suburbs to ever-curious international tourists as visitation surges post-pandemic.

# SOURCE: The New Sydney Fish Market, Retail Master Plan, June 2022, NSW Government. 'Sydney Fish Market Skyfii Visitation Data' and '2019 Deloitte Report 3: Wider social and economic impacts of a redeveloped Sydney Fish Market': MacroPlan 2023.

### LOCALS

### **GROWING**

The local resident population of 48,630 by 2026 is projected to spend over \$700 million annually on take home food, groceries, and liquor.

### YOUNG & SINGLE

The largest age demographic across Pyrmont, Ultimo, Glebe and Rozelle is 25–29 years old and more than half are not married.



### **VISITORS**

### **ANNUAL VISITATION**

Sydney Fish Market attracts approximately 3 million visitors annually.

### **DOUBLE GROWTH**

Sydney Fish Market and the reinvigorated Blackwattle Bay will target double visitation in the future.



### WORKERS

### **GROWING**

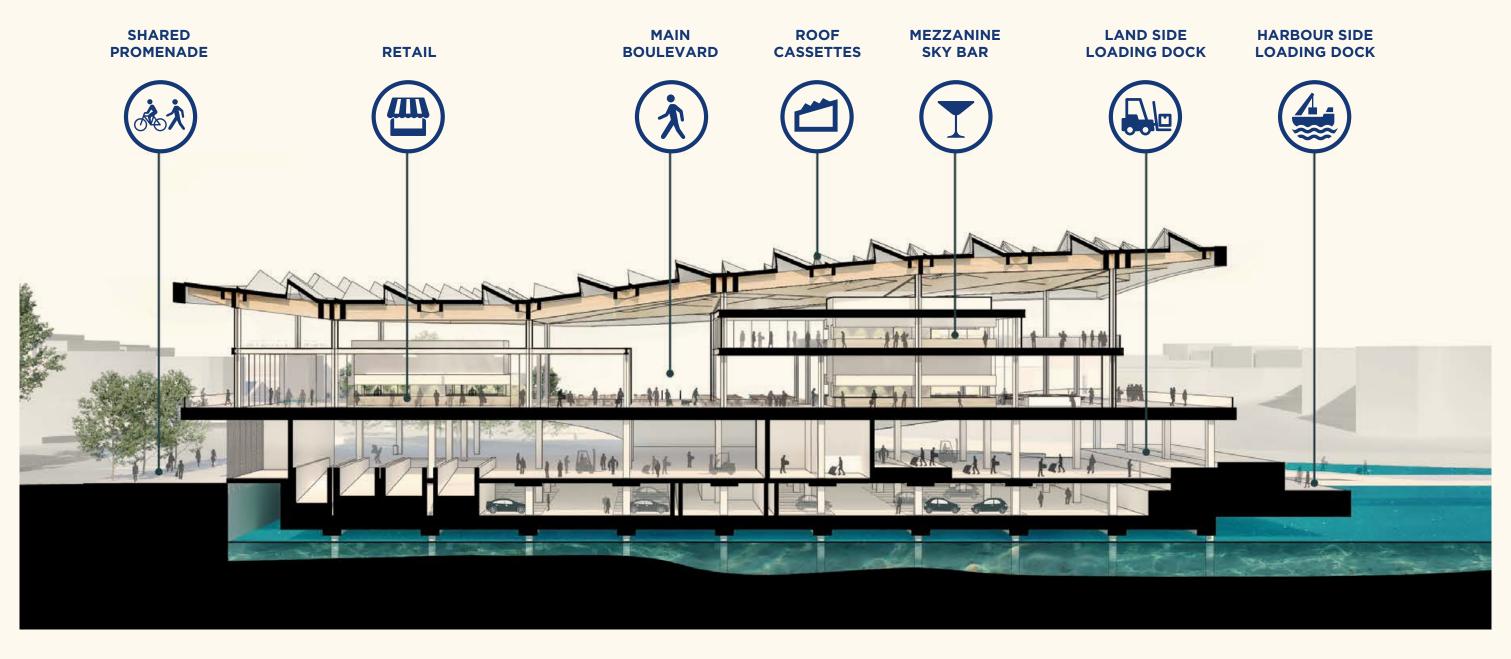
The worker population of 30,315 by 2026 is projected to spend \$150 million annually within the local trade area.

### **SHORT WALK**

Around 6,100 workers are within a short distance of the site (primary sector).



# LAYERED BY DESIGN



# ELEVATED

# RESTAURANT AND BAR COLLECTIVE.

Against the glittering backdrop of Blackwattle Bay, the new Sydney Fish Market provides a prominent address for sophisticated dining experiences and premium bars under one roof. This curated collection of smart casual and top-tier spaces will offer a new destination for visitors and locals alike.

# FLAVOURS



# SHOP

## **MERCHANTS AND MAKERS.**

Anchored by the new Sydney Fish Market's focus on freshness, customers will be brought closer to the art and craft of real food and flavour. An epicurean mix of international ingredients, specialty eateries and artisan retail will enrich the daily shopping experience of foodies and foragers from Sydney and beyond.





GOURMET FRESH FOOD

FLOWER MARKET

SPECIALIST PROVEDORES







# SMART

# CAFÉ AND EATERY.

Close to the water's edge, the new Sydney
Fish Market's café and eatery precinct will bask
in the morning and afternoon sunshine. This
cluster of accessible, well-designed spaces will
attract a wide range of customers – from local
individuals and families to market visitors taking
a break from their shopping – seeking a casual,
affordable, and positive hospitality experience.

# BITES

VALUE FOR MONEY
HEALTHY OFFERINGS
QUICK AND CONVENIENT



# GRAB

# TAKEAWAY FOOD.

Convenience and care go hand in hand at the new Sydney Fish Market. With a focus on freshness, customers will have their choice of grab-and-go food offerings that are high quality when it comes to taste, health and value for money.

AND GO

# FESTIVE

# BREWER, DISTILLER, BAR OR EVENTS CENTRE.

As the sun brilliantly sets over Blackwattle Bay, the new Sydney Fish Market welcomes a new crowd of customers. Whether a brewer or distiller from Sydney's burgeoning craft scene, or a private function and events space, this additional anchor will add a vibrant new dimension to the dining experience day and night.

# ANDFUN



# 

PREMISES	AREA	REA USAGE							
	INT	OSL	EXT	TOTAL	RETAIL MASTER PLAN				
A2	163		138	301	Café/Eatery				
А3	185		162	347	Café/Eatery				
B3	90	10	95	194	Café/Eatery				
<b>B5</b>	81			81	Café/Eatery				
B6	109		69	179	Merchants/Makers				
<b>C7</b>	65	28		93	Merchants/Makers				
C8	65	15		80	Merchants/Makers				
C12		104		104	Merchants/Makers				
D1	108	82		190	Merchants/Makers				
E1 a	212		120	332	Restaurant/Bar Collective				
E1 b	395		225	620	Restaurant/Bar Collective				
E1 c	270		260	530	Restaurant/Bar Collective				
E2	106		86	192	Restaurant/Bar Collective				
E3	137		120	257	Merchants/Makers				
F1	65	59		124	Grab and Go				
F2 & F9	78	80	231	390	Merchants/Makers				
F3	49	34		82	Merchants/Makers				
F4	81	54		135	Grab and Go				
F5	116	66		182	Grab and Go				
G2 & G3	1097		333	1430	Bar/Brewery/Distillery/Events				
TOTAL	3472	<b>532</b>	1839	5843					

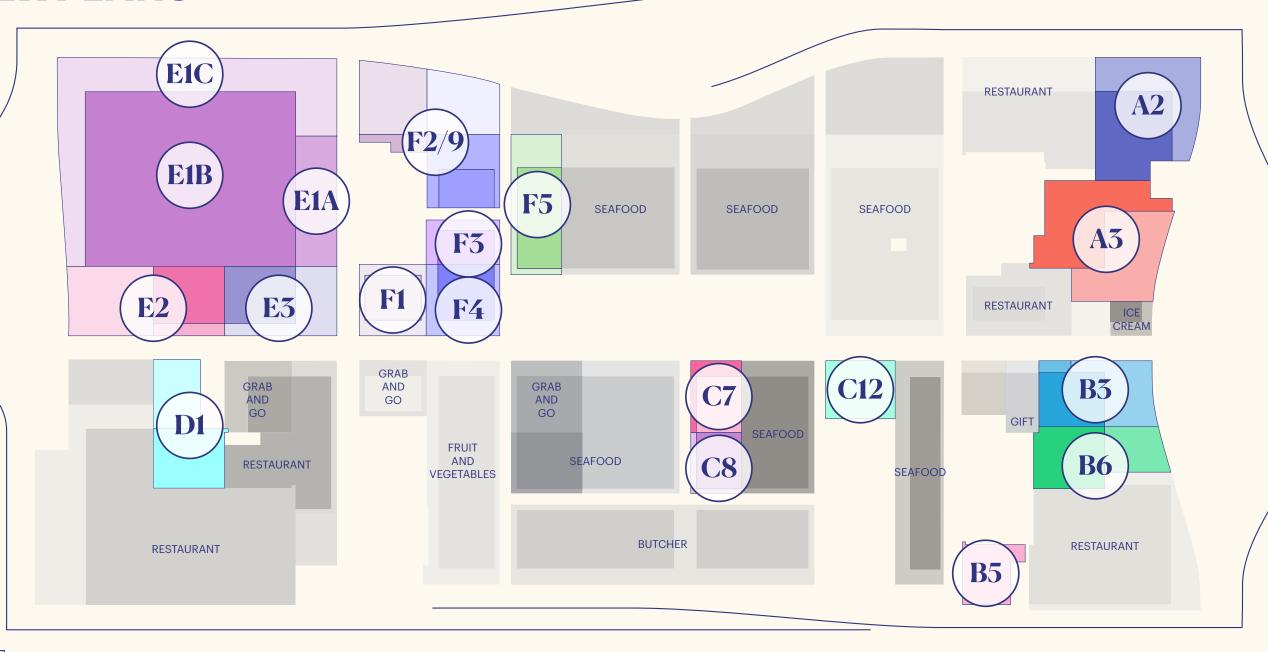


COFFEE ROASTING
HERBS AND SPICES
SPECIALTY CHOCOLATES
SPECIALTY NUTS AND DRIED FRUITS
SPECIALTY TEAS
DONUTS AND SWEET TREATS
ASIAN GROCERY
CRAFT BEERS
SPECIALTY PIES AND BAKED GOODS
FRESH FLOWERS
BULK HEALTH FOODS
ASIAN BAKERY AND SWEETS
CASUAL DINING/ A VARIETY OF DIFFERENT CUISINES
RESTAURANTS AND BARS
SMALL BARS
INDIGENOUS BUSH TUCKER
ASIAN BBQ
QUICK GRAB AND GO

SPECIALTY COOKBOOKS

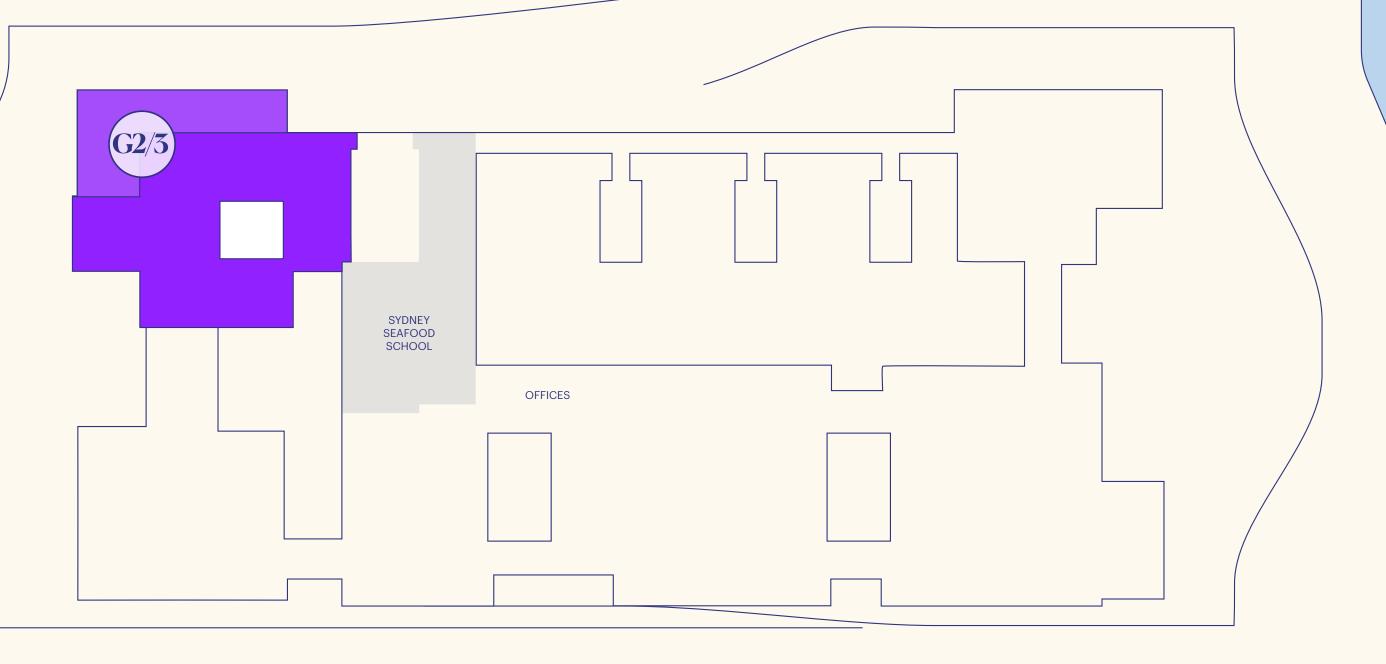


# **MASTER PLANS**



# **UPPER GROUND LEVEL**

# **MASTER PLANS**



# MEZZANINE LEVEL

DISCLAIMER: Not to scale, indicative only and subject to change without notice

# RETAIL SERVICES

PREMISES		SUPPLY S	SERVICES		KITCHEN	EXHAUST P	ROVISION	WASTE		OTHER		
TENANCY	INTERNAL + EXTERNAL AREA (SQM)	POWER (3 PHASE/ AMPS PER PHASE)	COLD AND HOT WATER (FEED MM)	GAS SUPPLY (MJ HR)	MECHANICAL EXHAUST (LT SECOND)	*EXPECTED RESULTS USING ECOHOODS	KEF SOLID FUEL EXHAUST (LT/SECOND)	TRADE WASTE	GREASE WASTE	PREMISES TYPE*	COOLING/ AIR-CONDITIONING	FIRE
A2	301	80	32	500	1,140	3,000	Nil	Yes	Yes	Enclosed	Chilled Water Supply	Sprinklers to open plan
А3	347	80	32	500	1,520	4,000	Nil	Yes	Yes	Enclosed	Chilled Water Supply	Sprinklers to open plan
В3	194	80	32	500	760	2,000	Nil	Yes	Yes	Enclosed	Chilled Water Supply	Sprinklers to open plan
B5	81	80	25	500	Nil	Nil	Nil	Yes	No	Enclosed	Chilled Water Supply	Sprinklers to open plan
<b>B6</b>	179	80	32	500	760	2,000	Nil	Yes	Yes	Enclosed	Chilled Water Supply	Sprinklers to open plan
C7	93	80	25	20	Nil	Nil	Nil	Yes	No	Unenclosed	Ambient Air	Sprinklers to open plan
C8	80	80	25	0	Nil	Nil	Nil	Yes	No	Unenclosed	Ambient Air	Sprinklers to open plan
C12	104	80	25	Nil	Nil	Nil	Nil	No - Sewer only	No	Unenclosed	Ambient Air	Fire Engineered Solution
D1	190	80	32	Nil	Nil	Nil	Nil	Yes	Yes	Enclosed	Chilled Water Supply	Sprinklers to open plan
E1a	332	120	25	500	1,140	3,000	Nil	Yes	Yes	Enclosed	Chilled Water Supply	Sprinklers to open plan
E1b	620	140	25	500	1,140	3,000	3000	Yes	Yes	Enclosed	Chilled Water Supply	Sprinklers to open plan
E1c	530	140	25	500	1,140	3,000	3000	Yes	Yes	Enclosed	Chilled Water Supply	Sprinklers to open plan
E2	192	120	25	500	1,140	3,000	Nil	Yes	Yes	Enclosed	Chilled Water Supply	Sprinklers to open plan
E3	257	80	25	Nil	Nil	Nil	Nil	Yes	No	Enclosed	Chilled Water Supply	Sprinklers to open plan
F1	124	80	25	Nil	760	2,000	Nil	Yes	Yes	Enclosed	Chilled Water Supply	Sprinklers to open plan
F2 & F9	390	80	25	500	1,140	3,000	Nil	Yes	Yes	Enclosed	Chilled Water Supply	Sprinklers to open plan
F3	82	80	25	Nil	760	2,000	Nil	Yes	Yes	Enclosed	Chilled Water Supply	Sprinklers to open plan
F4	135	80	25	500	1,330	3,500	Nil	Yes	No	Enclosed	Chilled Water Supply	Sprinklers to open plan
F5	182	80	25	20	Nil	Nil	Nil	Yes	No	Unenclosed	Ambient Air	Fire Engineered Solution
G2 & G3	1430	300	32	1500	4,560	12,000	Nil	Yes	Yes	Enclosed	Chilled Water Supply	Sprinklers to open plan

### NOTES ON SERVICES:

\*Mechanical Exhaust: The exhaust flows listed in the schedule indicate the expected results when using the 'Ecocanopy' hood with the building's central system. This system not only achieves lower exhaust levels using smaller, quieter equipment, but also reduces energy consumption, making it a more sustainable option compared to standard hoods. Make-Up Air provision for the kitchen exhaust is supplied adjacent all mechanical exhaust. Premises Type: There are 2 types of retail premises, Enclosed and Unenclosed. This affects a number of services and operations. Unenclosed is open to fresh air. Chilled water and hot water service is supplied through central plant. Data/Comms: Provision to allow tenant to connect to local Communication Room from Tenancy. Electrical Distribution Board (EDB) by Landlord.





# WHAT TOKNOW

**KEY DATES:** 

**31ST AUGUST 2023** 

**EOI SUBMISSION DEADLINE** 

15<sup>TH</sup> SEPTEMBER 2023

**EOI EVALUATION BY SFM** 

**6**<sup>TH</sup> **OCTOBER 2023** 

EOI PROPONENTS SHORTLISTED AND NOTIFIED

This is a historic opportunity to be a part of the new Sydney Fish Market and its exciting future. Below and over the page, you'll find all the info you need to submit your Expression of Interest by the submission deadline.

### **SUBMISSION METHOD:**

All submissions must be emailed to Angela Bonnefin at angela@retail-strategy.com

# **RETURNABLE SCHEDULE**

Get your pencils sharpened. Expressions of interest must detail your capability to deliver a successful fresh food or hospitality business. Your submission should include, but is not limited to, criteria of the Returnable Schedule: Submission Part 1 and Probity Statement Part 2. Submissions must be a single file PDF document. Multiple files and attachments will not be accepted.

	PART 1: YOUR SUBMISSION WILL NEED TO INCLUDE
Concept	<ol> <li>Detail regarding your proposed concept, proposed menu (where relevant), price points and sustainability commitments.</li> <li>Details of your proposed project design and fitout team.</li> <li>Your nominated net rental and preferred tenancy location.</li> </ol>
Experience	<ul> <li>4. Previous experience in fitting out a premises and operating a business, including design firm you may wish to engage for the new Sydney Fish Markets.</li> <li>5. Experience of key personnel (directors of the business) and other key people within the organisation.</li> </ul>
	6. Detail regarding your industry reputation, previous business you have operated and current business owned by you and/or your group.
	7. Any other relevant information such as social media metrics, media reviews, or industry awards.
Capacity	8. Current financial capacity to meet lease and operational obligations.

PART 2: PROBITY	
Have you, your spouse, proposed Guarantor or business partners ever had a judgment entered or a conviction recorded against you, been bankrupt, been insolvent, assigned your estate for the benefit of creditors or entered into a scheme of arrangement with creditors?	Yes/No – If Yes, give particulars.
Has any legal action been taken against you, your spouse, proposed Guarantor, business partners or your business for default under any credit contract within the last seven (7) years?	Yes/No – If Yes, give particulars.
Please indicate if you, your spouse, proposed Guarantor, business partners or your key personnel have any relationship (financial or personal) with any representative or any agent of Sydney Fish Market Pty Ltd, Infrastructure NSW or Place Management NSW.	Yes/No – If Yes, give particulars.
Please provide details of any related entities or retail/hospitality group and what your connection is to them (business/company structure).	Yes/No – If Yes, give particulars.

# CATCH OFTHE DAY

Don't miss this once-in-a-lifetime opportunity to be a part of Sydney's next iconic destination as one of the foundational retail partners.

For all retail enquires during the EOI process, please contact:

### **ANGELA BONNEFIN**

sydneyfishmarket.com.au/leasing angela@retail-strategy.com 0418 257 143



### **Acceptance of Submissions**

Sydney Fish Market Pty Ltd, Place Management NSW and Infrastructure NSW (together, the Principals) are not bound to accept and may reject any or all submissions submitted. The receipt of a submission by the Principals does not oblige the Principals to proceed with any offer or transaction, including the issuing of any heads of agreement or lease documentation.

### **Canvassing of the Principals**

If any person making a submission, whether personally or by agent, canvasses any of the Principals with a view to influencing the acceptance of any submission, then regardless of such canvassing having any influence on the acceptance of such submission, the Principals may at their discretion omit that person from consideration.

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# sydneyfishmarket.com.au/leasing 1800 70 33 95





RETAIL STRATEGY GROUP