SydneyOlympicPark

# Outdoor Dining Policy

## Sydney Olympic Park Authority

April 2025



NSW GOVERNMENT

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# Acknowledgement of Country

The Sydney Olympic Park Authority acknowledges the Traditional Owners, Knowledge-holders and Custodians of the land, air and waters of this place we now call Sydney Olympic Park and pays respect to Elders past, present and future.

We recognise First Nations Peoples' unique cultural and spiritual relationships to place and the rich contribution made to society. First Nations People take a holistic view of land, sky, water and culture and see them as one, not in isolation from each other. Sydney Olympic Park's commitment to Country is based on the premise upheld by Aboriginal people that if we care for Country, it will care for us.

We embrace, recognise and respect Aboriginal and Torres Strait Islander culture as the world's oldest continuous living culture, which imparts belonging and richly contributes to a vibrant and sustainable future that can be shared by all Australians.

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# 1 Introduction

## 1.1 Introduction

In 2050, Sydney Olympic Park will be a highly connected series of diverse neighbourhoods and experiences. Key to this diversity and experience are the parklands and residential neighbourhoods, anchored by the Urban Centre providing jobs, retail uses, vibrant streets and public transport links.

The public domain within the Urban Centre is characterised by wide streets with generous building setbacks, colonnades and a diversity of street types, including boulevards, local streets, pedestrian-only zones and laneways, with high quality paving, planting, furniture and artwork, which are largely a legacy of the Sydney 2000 Olympic and Paralympic Games. The public domain within the parklands is characterised by broad open spaces, within unique riverside and parkland settings, encouraging active and passive recreation opportunities.

Sydney Olympic Park Authority (the Authority) actively promotes the use of the public domain for cafés and outdoor dining to support its vision for Sydney Olympic Park as a place that is vibrant, welcoming, functional, well designed and responsive to environmental conditions.

One of the 10 Big Moves in the Sydney Olympic Park 2050: Strategic Place Framework is to create an active high street and public domain. It notes that in 2050, Sydney Olympic Park's public domain will be a hive of activity day and night, weekday and weekend.

The Sydney Olympic Park Master Plan 2050 (Master Plan 2050) contains a strategic direction to create a thriving public domain day and night. The Master Plan 2050 sets out requirements for new development to maximise opportunities for outdoor dining and social interaction, such as providing active frontages and generous building setbacks on the ground level, with buildings designed to ensure pedestrian amenity, such as through colonnades, tree planting and awnings.

The key to excellent public domain outcomes in the Urban Centre is balancing the activation of the precinct everyday with facilitating pedestrian movement through the precinct during major events.

## 1.2 Outdoor dining at Sydney Olympic Park

Well designed, maintained and appropriately located outdoor dining areas can make a significant contribution to the activation, vitality and character of public places. It offers opportunities for spontaneous and planned social interactions or for quiet reflection, while introducing a visual vibrancy that can make a place memorable.

It also allows an opportunity to create spaces that cater for locals, visitors and the coming together of both. The distinct needs of locals and visitors should be understood and planned for, to ensure that Sydney Olympic Park develops a distinct local identity that is enjoyed by those that visit.

Sydney Olympic Park's local and global role means the public domain must be able to accommodate both everyday mode and event mode, without one jeopardising the other. This requires the public domain to be structured in such a way that it can easily transition from one mode to another to cater for increased demand during event periods.

For these reasons, the Authority actively promotes outdoor dining areas within the Sydney Olympic Park in accordance with this Policy.

## 1.3 Objectives of the policy

Objectives of this Policy are to:

- encourage outdoor dining to create an attractive, vibrant and safe public domain for locals and visitors
- ensure outdoor dining does not restrict pedestrian movement or visually clutter the public domain
- ensure the public domain supports the diverse range of events within the public domain and venues at Sydney Olympic Park
- ensure applicants, lessees, lessors and their consultants are clearly informed of the Authority's requirements for outdoor dining.

## 1.4 Area to which this policy applies

This policy applies to all areas within Sydney Olympic Park (**Figure 1**). In particular, this policy applies to:

- outdoor dining in the Urban Centre, for example within public open space, parks, footpaths, closed roads (during events), plazas, courtyards, under terraces and under colonnades
- areas within the parklands where food and beverage premises are a permissible activity in accordance with the Parklands Plan of Management or have development consent.

This policy will be used in the:

- assessment of development applications where outdoor dining is proposed
- consideration of requests for outdoor dining permits, authorisations or approvals, such as under Section 125 of *The Roads Act 1993*, Section 68 of the *Local Government Act 1993* and Section 5 of the *Sydney Olympic Park Authority Regulation 2018*
- consideration of requests to expand outdoor dining into the public domain during major events (such as for example temporary dining on footpaths and closed roads) under Section 125 of the *Roads Act 1993*
- provision of advice in relation to outdoor dining on freehold land or land subject to leases, licenses, sub-leases
- consideration of future leases, licenses, sub-leases and requests for landowner's consent where outdoor dining is contemplated.

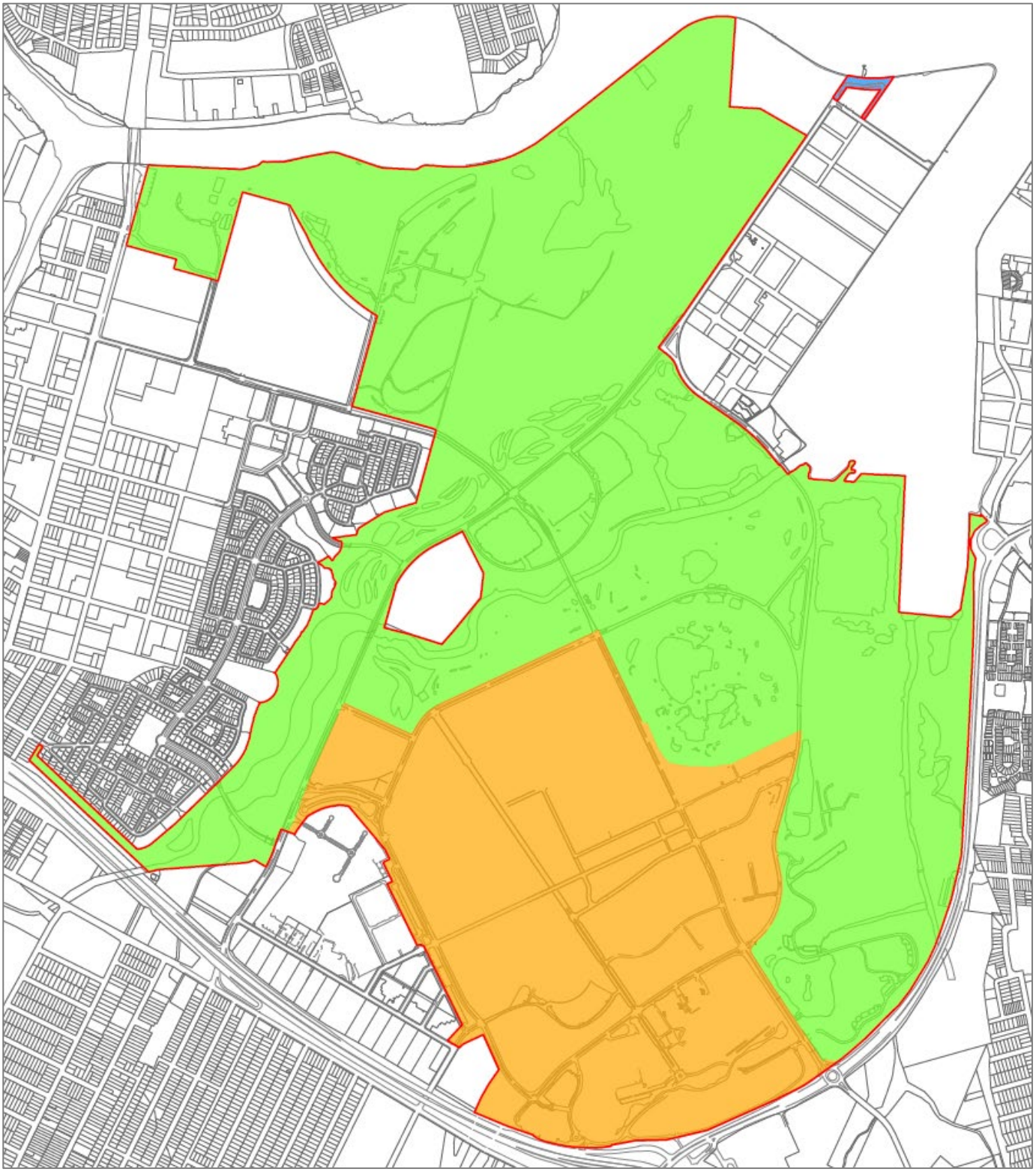


Figure 1: Area to which this policy applies

## 1.5 Approvals

Prior to implementing and operating outdoor dining, it is the operator's responsibility to ensure all the relevant approvals are in place. This may include:

- approval for outdoor dining under Section 68 Part E (Public Roads) or Part F (other activities) of the *Local Government Act 1993* [1] and Section 125 of the *Roads Act 1993*[2] – the application form and relevant fees and charges are available on the Authority website
- development consent, through a development application unless the proposal is exempt development (see below)
- a licence under the *Liquor Act 2007*, where alcohol is intended to be served
- consent, authorisation, approval or permission from the Authority, such as in the capacity as landowner, landlord, roads authority or to co-ordinate and manage the orderly and economic development and use of Sydney Olympic Park.

*Development applications*

Where a development application is required, the Authority requires the following:

- it be lodged on the NSW Planning Portal (as a State Development Application at State DA | Planning Portal - Department of Planning and Environment (nsw.gov.au))
- it includes landowner's consent
- it includes payment of the relevant application fee
- it includes a Statement of Environmental Effects, which includes:
  - site location plan
  - plan of the proposed layout at 1:200 scale, indicating:
    - adjacent tenancies (overall dining area and clearances to tenancy frontages and kerbs are to be dimensioned)
    - layout of outdoor dining elements, such tables, chairs (including occupancy), umbrellas, temporary screens and any other proposed elements
    - onsite storage areas for outdoor dining elements when not used (outside business hours or during major events)
    - existing landscape elements such as trees, planter beds, light poles, kerbs, kerb ramps, bollards, rubbish bins
    - any measures to protect patrons seated close to vehicular traffic.
  - specification and images of all elements proposed, such as furniture and umbrellas, including:
    - details of manufacturer
    - details as to how the element can be stored (e.g. chairs and tables)
    - details for fixing elements to buildings or footpaths and accompanying engineering drawings (e.g. awnings and in-ground umbrellas). The Authority may require certification by a specialist wind consultant that the installation meets relevant standards
    - weight of removable and fixed umbrellas
    - supporting statement outlining how key management issues have been addressed.
  - details of additional features to support night-time activation, such as lighting and music (including live music), including details of maximum limitations (such as intended hours, luminance and noise levels)

– details of additional features or logistical arrangements to support the transition or expansion to event mode (such as proposals for temporary expansion into closed roads during major events).

*Exempt Development*

Under the *State Environmental Planning Policy (Exempt and Complying Development Codes) 2008 (Codes SEPP)*, certain outdoor dining may be exempt development and therefore does not require development consent. This includes:

- the use of a footway or public open space as an outdoor dining area associated with lawful food and drink premises, where carried out in accordance with an approval under the Section 68 of the *Local Government Act 1993* and Section 125 of the *Roads Act 1993* and any awning complies with requirements of the Building Code of Australia (Subdivision 20A of the Codes SEPP)
- the use of public land or private land as an outdoor dining area if the use is associated with lawful food and drink premises or artisan food and drink industries, subject to various conditions and standards specified in the code (Subdivision 20B of the Codes SEPP).

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1 Under Section 68 of the Local Government Act 1993, approval from Council (in this case the Authority) is required to swing, hoist or hang goods or articles above part of a public road (Part E) or use a standing vehicle or any article for the purpose of selling any article in a public place (Part F).

2 Under Section 125 of the Roads Act 1993 the roads authority (in this case the Authority) may grant approval for a person, who operates food or drink premises adjacent to a public road, to use part of the public road for the purposes of the food or drink premises.

## 1.6 Fees

Outdoor dining will incur annual outdoor dining fees and an application fee in accordance with the Authority's fees and charges, available on its website. These fees and charges differ depending on the location as described below and shown in **Figure 2**:

- Buildings and spaces fronting roads in Tier 1 shown in **Figure 2**
- Parklands and remainder of Sydney Olympic Park (excluding Tier 1)
- Special fees for temporary outdoor dining during major events (see fees for Public Spaces & Site Hire – Urban Core within the Fees & Charges 2024-25).

Outdoor dining fees will not apply where the area of outdoor dining is included, and fees paid, under the terms of a licence or lease agreement.




Figure 2: Tier 1 area for fee calculation

# 2 General Principles

## 2.1 Guiding principles

- Outdoor dining should support permanent indoor seating, except in the case of outdoor cafes.
- Outdoor dining must complement the area's public amenity and not compromise the public domain and public open space, including in relation to design quality and pedestrian movement.
- Outdoor dining layouts must rely on umbrellas and retractable awnings for weather protection, maximising the areas under colonnades and awnings for under-cover pedestrian movement.
- Width of the tenancy frontage will, in most cases, determine the width of outdoor dining area.
- A varied colour palette for outdoor dining elements is encouraged.
- Materials used in furniture and elements should be durable, high quality and suitable for outdoor use.
- All furniture is to be removable and stored securely at close of business each day.
- Retractable belt bollards are not permitted in the public domain or adjacent publicly accessible private land.
- Discreet advertising on outdoor dining elements may assist in activating the public domain, but must not visually dominate the streetscape and must be approved by the Authority.
- Expansion of outdoor dining during event modes is encouraged to cater for increased demand and night-time trading/activation to support a 24-hour economy (subject to Authority approval).

## 2.2 Design parameters

Outdoor dining may generally be allowed in front or close to a food and beverage business, such as cafes, restaurants and pubs, where its location, size and layout will not compromise public access, circulation, safety of patrons, sightlines of motorists and other street activities, especially during major events. Colonnades and awnings are primarily for pedestrian weather protection.

Outdoor dining and associated elements should not obstruct pedestrian movement during normal operation or during major events. Outdoor dining elements such as umbrellas and retractable awning can provide weather protection if necessary.

Outdoor dining is more appropriate in streets where the available footpath width (including building setbacks and colonnades) is at least 4m. Where the available footpath width is between 3m and 4m, the Authority will consider requests for outdoor dining on a case-by-case basis. Footpath widths of less than 3m will not be suitable for outdoor dining.

This table shows the required distances and clearances that apply to outdoor dining areas:

Dimensions and clearances

| | |
|---|---|
| Minimum footpath width for outdoor dining (Refer Figure 3 and Figure 4) | 3m |
| Minimum outdoor dining zone width | 1m |
| Minimum clear zone for pedestrians | 2m |
| Minimum distance to kerb (parallel parking) | 0.7m |
| Minimum distance to street corner, pram ramps | 3m |
| Minimum distance to other urban elements (light poles, rubbish bins, benches) | 0.7m |
| Minimum distance to bus stops, taxi ranks, accessible parking, post boxes | 2.4m |

Outdoor dining located adjacent to a flush kerb will require the provision of planter boxes or barriers to create a separation between vehicles and people dining. Where outdoor dining is located adjacent to a traffic lane (without on-street parking), appropriately rated safety devices (such as bollards) will be required to provide protection against moving vehicles.

Outdoor dining areas must be set back from street corners to preserve pedestrian and motorist sight lines and crossing opportunities (Refer Figure 6).

Outdoor dining shall not obstruct egress from buildings to open space, nor hinder emergency access to buildings.

For outdoor dining areas that are not located on footpaths, ensure a 2m clear zone is maintained for pedestrian movement linking to pedestrian paths of travel / or adjoining pedestrian movement corridors.

Outdoor dining is best on grades no steeper than 1:20 in any direction. The pavement's slope should be level enough to allow the safe use of furniture. Custom or adjustable furniture may be required for outdoor dining on sloping footpaths. Outdoor dining cannot be installed on grass / planting / mulch areas. The installation of platforms on these areas (at the Applicant's cost) for the purpose of outdoor dining may be considered, subject to the Authority's approval.

For details of specific outdoor dining elements, such as chairs, tables, railings, heaters, refer to Appendix A.

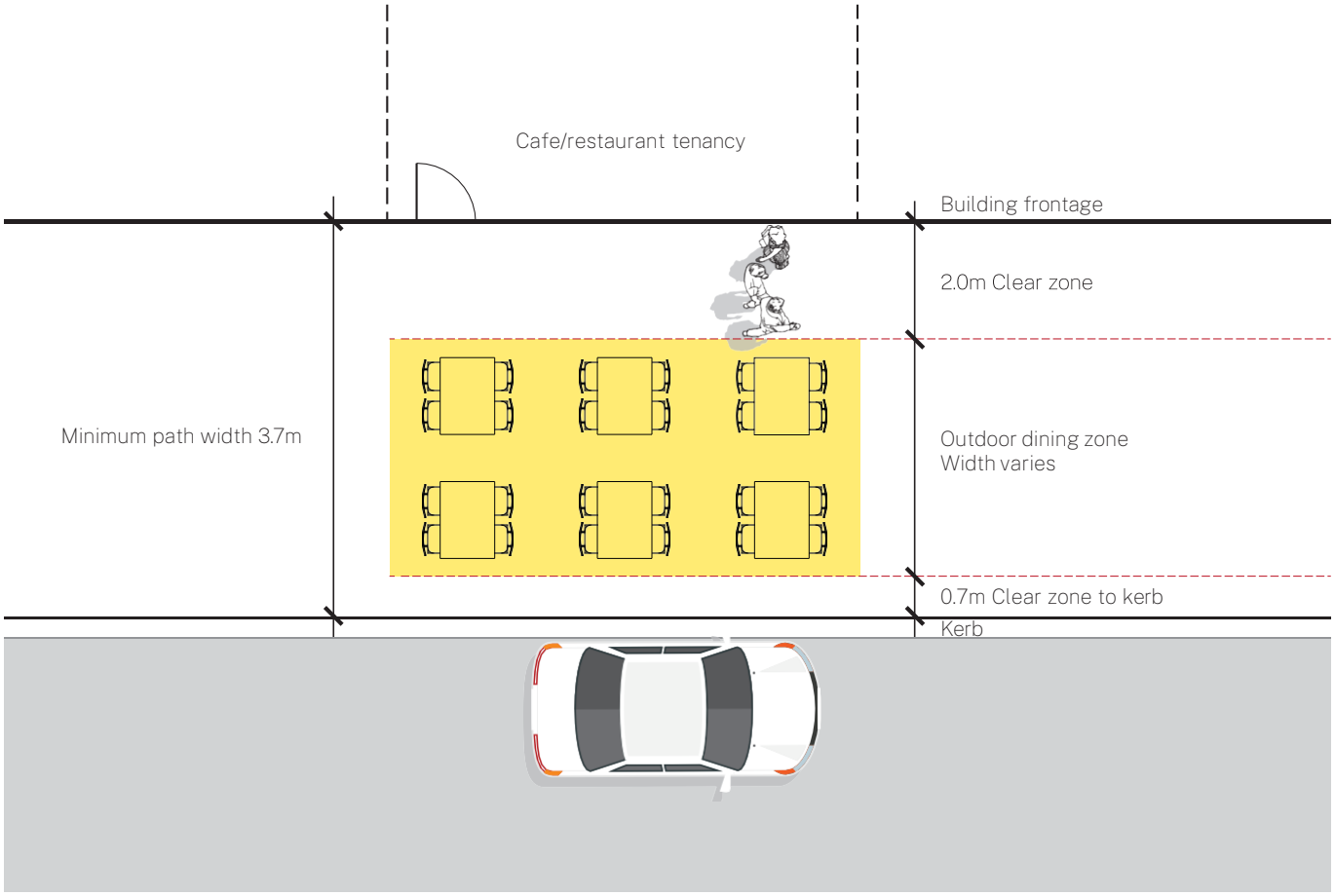



Figure 3 Outdoor dining area layout–for paths greater than 3.7m width

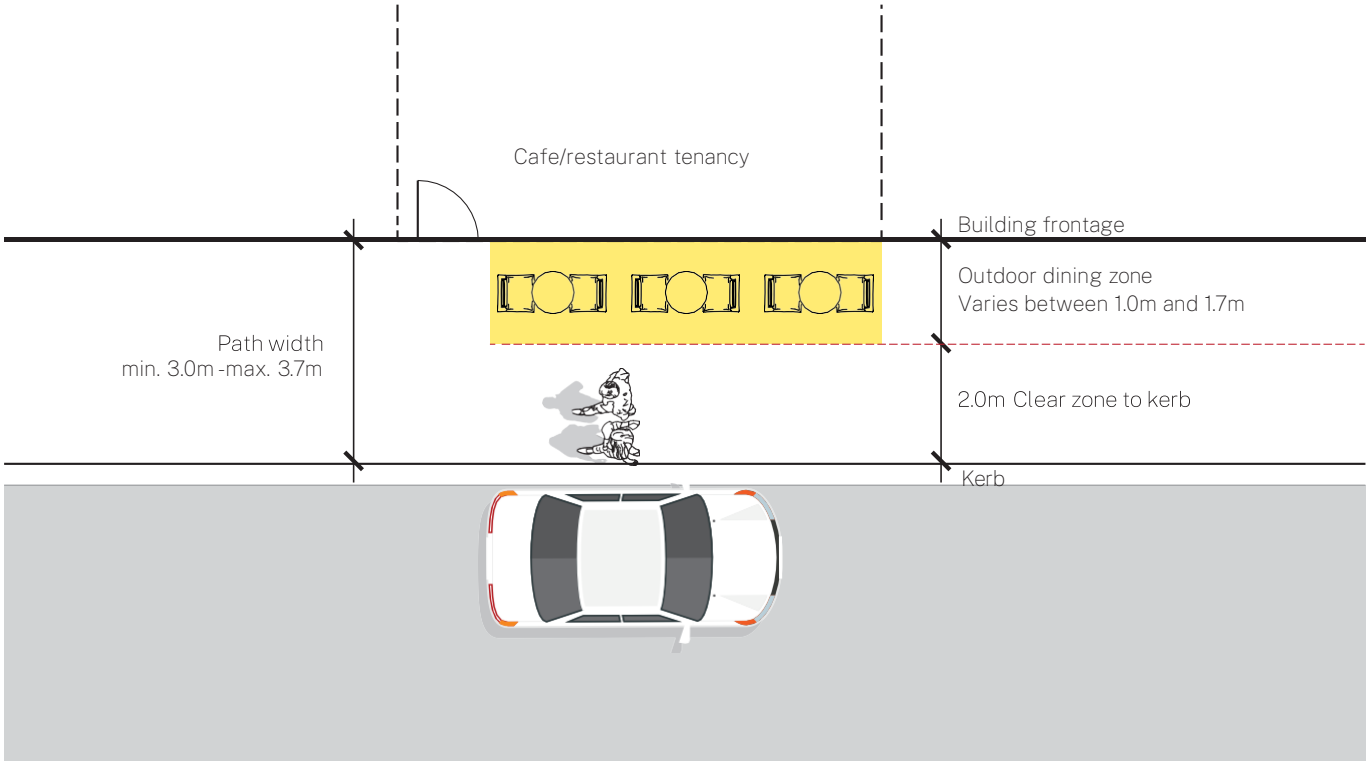



Figure 4 Outdoor dining area layout–for paths with minimum 3m width and maximum 3.7m width

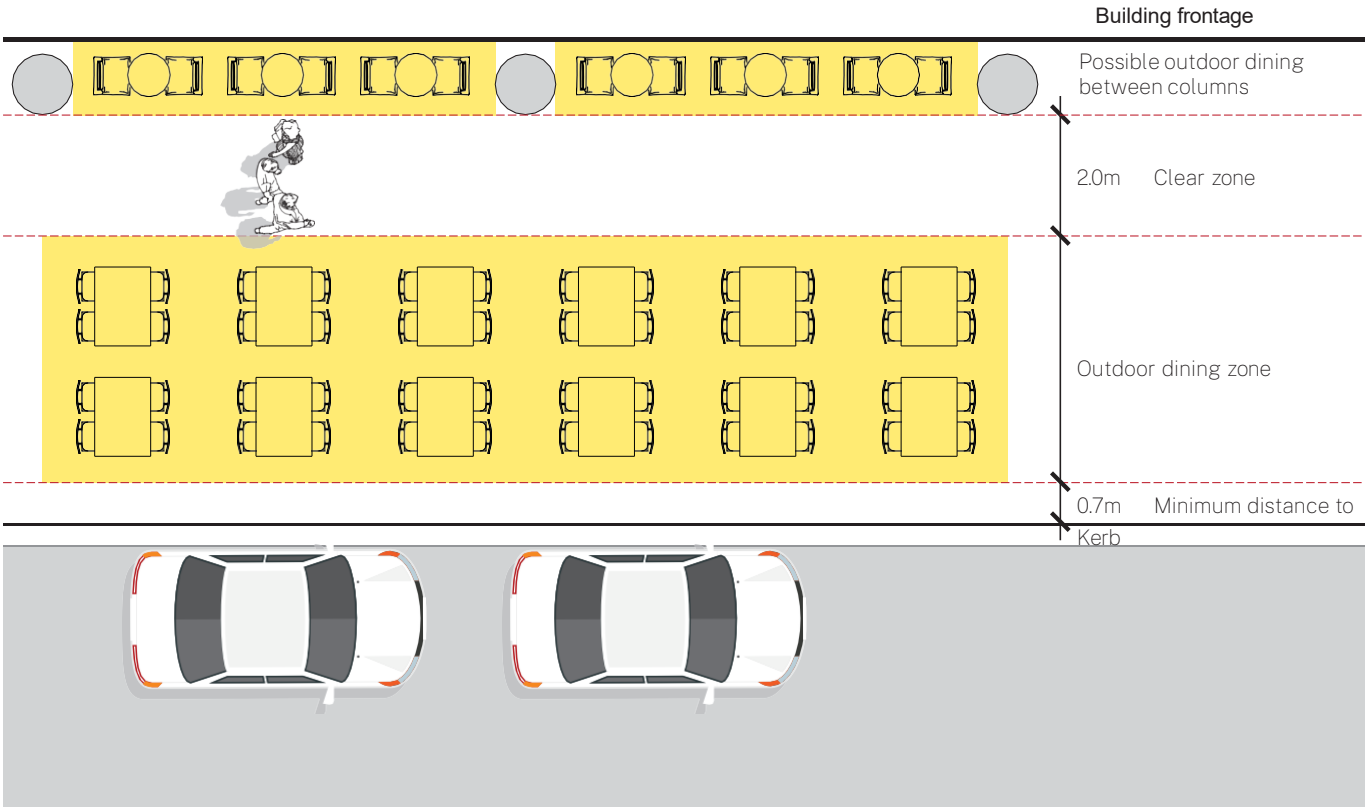



Figure 5 Outdoor dining area layout–south side of Dawn Fraser Avenue and Olympic Boulevard (between Dawn Fraser Avenue and Herb Elliot Avenue)

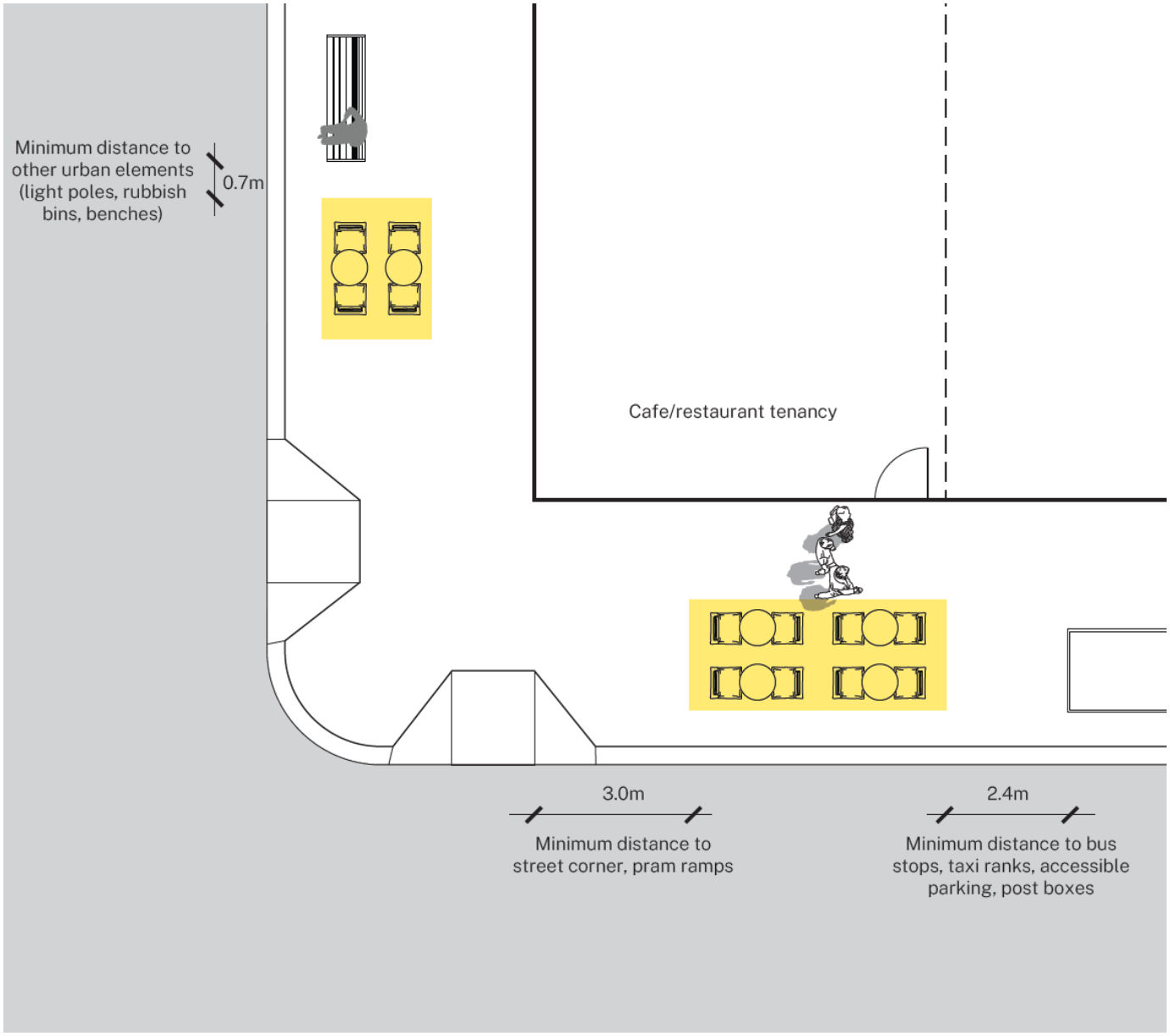



Figure 6 Minimum distances between outdoor dining area and urban elements

## 2.3 Management issues

*Maintenance and cleaning*

All furniture must be clean and maintained in sound condition to the satisfaction of the Authority. The proprietor is responsible for cleaning the approved seating area, ensuring that the overall presentation is orderly and to a high standard of cleanliness. Tables must be cleared as soon as the table is vacated to prevent nuisance from birds. Rubbish must not be disposed of in street bins.

*Smoking*

In accordance with the Smoke-Free Environment Act 2000, smoking is not permitted within 4m of outdoor dining areas.

*Furniture storage*

Outdoor furniture must be removed and stored away from all public areas outside the hours of business operation or when not in use for other reasons. Applications should identify suitable areas for storage of furniture when not in use. Within open space areas, outdoor furniture must be secured in a manner acceptable to the Authority.

*Table service*

In accordance with the Liquor Act 2007 No 90 (Liquor Act), table service is mandatory in cafes or restaurants where alcohol is served.

*Toilet facilities*

Toilet facilities are to be available in accordance with the requirements of Part F2 of the National Construction Code.

*Advertising and signage*

The name of the cafe, a business name or logo may be placed on outdoor umbrellas, barriers or pedestal menu boards, but on no other items of furniture. Discrete advertising of a product name that is core to the establishment's business may also be incorporated into signage on umbrellas, barriers or pedestal menus.

Signage and advertising on outdoor dining elements may be subject to approval. Refer to the Authority's Commercial Signage Policy for further details.

*Lighting*

Night-time trading in accordance with approved operating hours is encouraged to support local residents, late-night workers and event patrons. Outdoor dining areas that operate outside of daylight hours must be illuminated to lighting levels in accordance with Australian Standards. Electrical connections or cables must not be laid across the footpath or any other ground surface in the public domain. Electrical connections must be overhead and safely installed by a licensed electrician.

*Live and amplified music*

Live and amplified music may be allowed in outdoor dining area during events, as this contributes to the activation and vibrancy of the precinct. However, these will need to comply with any operating hours and noise limitations in any approval for the outdoor dining or adjacent food and beverage premises.

However, the Authority reserves the right to limit live or amplified music to specific periods or require it to cease, such as for example should this cause a continual nuisance to the amenity of the wider precinct.

*Markers for outdoor dining areas*

All approved areas for outdoor dining are required to be delineated by pavement markers. The corners of these areas are to be marked by non-slip adhesive tape marking the corner boundaries. These markings will be installed by the Authority.

Fixed or unfixed outdoor dining elements will not be acceptable as markers. However, in areas with gravel, or similar surface, and where pavement markers are not feasible, existing or new landscape elements such as planters, trees, light poles, retaining walls, bollards, etc, may be used to delineate the approved area.

The markers must remain in place throughout the duration of the approval, and all furniture, including umbrellas, must be kept strictly within the boundaries of the approved area.

Outdoor dining elements outside of the approved area may be removed by the Authority.

*Markers (liquor licences)*

If alcohol is served, the Liquor Act requires the licensed area to be delineated. The Authority requires all boundaries of approved outdoor dining areas to be marked. In most cases, corner markings are sufficient, but in larger or more complex locations, it may be necessary to use additional markers along the boundary alignment.

*Outdoor dining during events*

Events are a regular occurrence at Sydney Olympic Park and these sometimes change the nature or layout of the public domain, such as through street closures or large crowd movements.

The Authority encourages existing food and beverage operators to explore innovative approaches to expand their existing footprints into the public domain and closed roads during major events. This will help to maintain a vibrant and activated precinct, while increasing catering opportunities during periods of increased demand.

These temporary outdoor dining arrangements will require approval from the Authority and will be subject to a fee. They also may be subject to strict conditions, such as around layout, operating times and noise and lighting limits to minimise impacts on pedestrian movements and safety during events.

The Authority will ensure that outdoor dining does not restrict pedestrian movement during major events. The Authority may sometimes apply special conditions to outdoor dining in areas that are subject to major events (as identified in this Policy and the Sydney Olympic Park Major Event Impact Assessment Guidelines).

This includes requirements to remove all outdoor dining elements, including in-ground umbrellas, from the public domain at times before, during or after event periods to allow for safe crowd management. It is important that Proprietors be aware of the implications of operating in such an environment and plan business models that do not depend solely on the availability of outdoor dining.

# 3 Glossary of terms and Abbreviations

| | |
|---|---|
| Advertising Sign | Sign that promotes goods, services, activities or events other than the approved use of the land on which the sign is located. |
| Authority | Means the Sydney Olympic Park Authority as defined in the Sydney Olympic Park Authority Act 2001. |
| Barrier | Low-height barrier of up to 900mm with stretched fabric or metal contained in a frame with stabilising feet; generally used to define outdoor dining areas. |
| Outdoor Dining | Outdoor dining for restaurant, cafes and bars, allocated under a licensed agreement to a specified area. |
| Outdoor Dining Elements | Structure and objects that constitute an outdoor dining area. |
| Landowner | The freehold owner of the land, which in most cases is the Authority. |
| Outdoor Dining Area | Area defined by boundary for the purpose of outdoor dining. |
| Major Event | Means a single public gathering, performance or activity that is expected to attract at least 15,000 patrons. |
| Parkland | Public open spaces used for recreation as defined in the Sydney Olympic Park Authority Parklands Plan of Management. |
| Major Event Day | Means a day at Sydney Olympic Park where a Major Event takes place or a combination of public gatherings, performances or activities involves both a single Major Event Venue's patronage being greater than 10,000 and there is an overall event patronage population in the precinct of 20,000 people. |
| Major Event Impact | Means the likely or expected development-related negative influences or conditions that have the potential to compromise the major event capability of Sydney Olympic Park. |
| Proprietor | The person who seeks or has the right to occupy the public domain. |
| Public Domain | Means those areas readily accessible to the general public other than the various major events facilities, private property and commercial premises within Sydney Olympic Park's area of operations that are under the care and control of the Sydney Olympic Park Authority. |
| Streetscape Element | Fixed element or item of street furniture: columns, fixed seating, trees, waste bins, bicycle racks, etc. |
| Sydney Olympic Park | Means the area within the boundaries of Sydney Olympic Park as shown in the Precinct Map on page 6 of this document - including the Public Domain and Major Event Venues, and such other land or relevant parts thereof identified as being within Sydney Olympic Park and Sydney Olympic Park Authority's 'area of operations' in the Sydney Olympic Park Authority Act (2001). |
| Wind Barrier | An engineered barrier designed to reduce wind speed and increase patron comfort. |

# Appendix A Outdoor Dining Elements

## A.1 Introduction

Outdoor dining areas should enrich the customer experience and improve the amenity of Sydney Olympic Park. It is imperative that its design is attractive and inviting, while being easily accessible from the adjacent public domain.

Outdoor dining is to generally be temporary in nature and be found in appropriate areas within then public domain. It should retain the characteristic of being outside. The enclosure of these areas under gazebos, through full height walls, drop down panels or fixed glazing is not allowed.

Except for outdoor cafes, outdoor dining areas is to be complementary to the main indoor seating area of a business. Due to the varying nature of the climate at Sydney Olympic Park and the requirements for major events, operators should not rely solely on outdoor seating to accommodate all customers. The removal of all outdoor dining components during major events may be required in certain areas, except in the case of outdoor cafes, as previously noted.

Outdoor dining elements that do not comply with these requirements or with the approved standards may be removed by the Authority.

## A.2 Tables

Tables are important elements as these, along with seats, set the beginning of the outdoor dining experience for customers.

Tables:

- Are preferably modular, squared or rectangular to offer flexibility to host from single customer to large groups, and easily stored indoors outside of business opening hours.
- Of different shaped, size and formats may be considered on merit by the Authority.
- Must not be physically attached to the ground unless authorised / directed by the Authority.
- Must be kept in working condition, free from visible damage and deterioration.
- Must be fully located within the outdoor dining area.
- The Authority reserves the right to direct businesses to remove any tables considered not to follow these requirements.
- Must be made of a material and finish suitable for outdoor use and able to remain in place during windy conditions.
- Must be levelled, accounting for any slope occurring in the outdoor dining area and may need to be fitted with adjustable legs to provide a levelled surface. A central support may be preferable.
- May be able to incorporate subtle advertising in the form of a business logo centrally located on the surface, with a maximum dimension of 300x300mm, only targeted to customers.
- Are to be of consistent design throughout the outdoor dining area.
- Must comply with Sydney Olympic Park Access Guidelines 2017.



Photo showing a successful outdoor dining set up

The minimum outdoor dining area will depend on the dimensions of the outdoor furniture. Generally, the minimum area is 1x2m, providing enough space for one modular table and two chairs. A larger area of 2x2m may fit two modular tables and four chairs. An area of 2x3m may fit three modular tables and six chairs. Refer to adjacent diagrams (Figure 7).

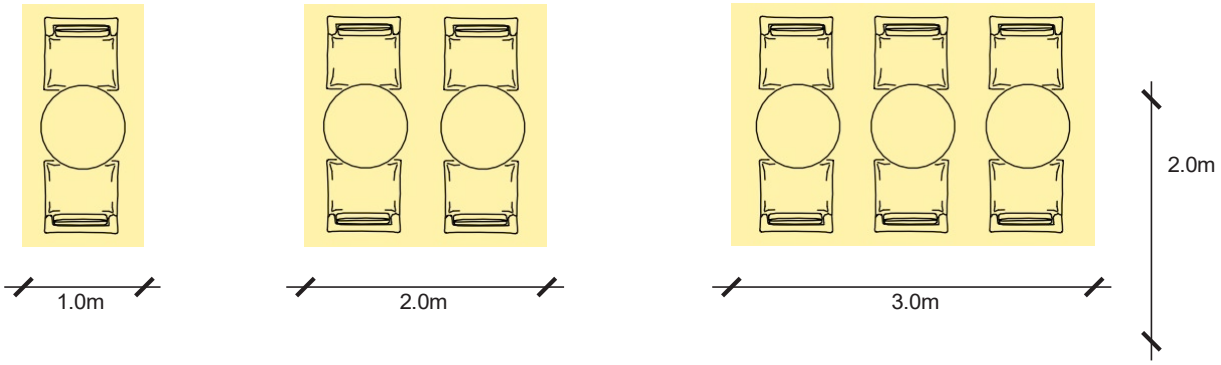



Figure 7 Examples of table layouts

Tables should be arranged to ensure adequate clearances for access and service and should not encroach on pedestrian circulation. Chairs in outdoor dining areas are to be oriented to slide / move parallel to the business frontage. Chairs must not slide / move back towards the adjacent public domain unless a planter box or similar barrier is provided to avoid encroachment to the public domain.

At locations with large or numerous outdoor dining areas, space for people to walk across must be provided, allowing for a minimum of 2m between outdoor dining areas if deemed necessary by the Authority. Refer to adjacent Pedestrian Circulation Diagram (Figure 8)

Other table styles and configurations may be permitted in outdoor dining areas and will be assessed on merit by the Authority.

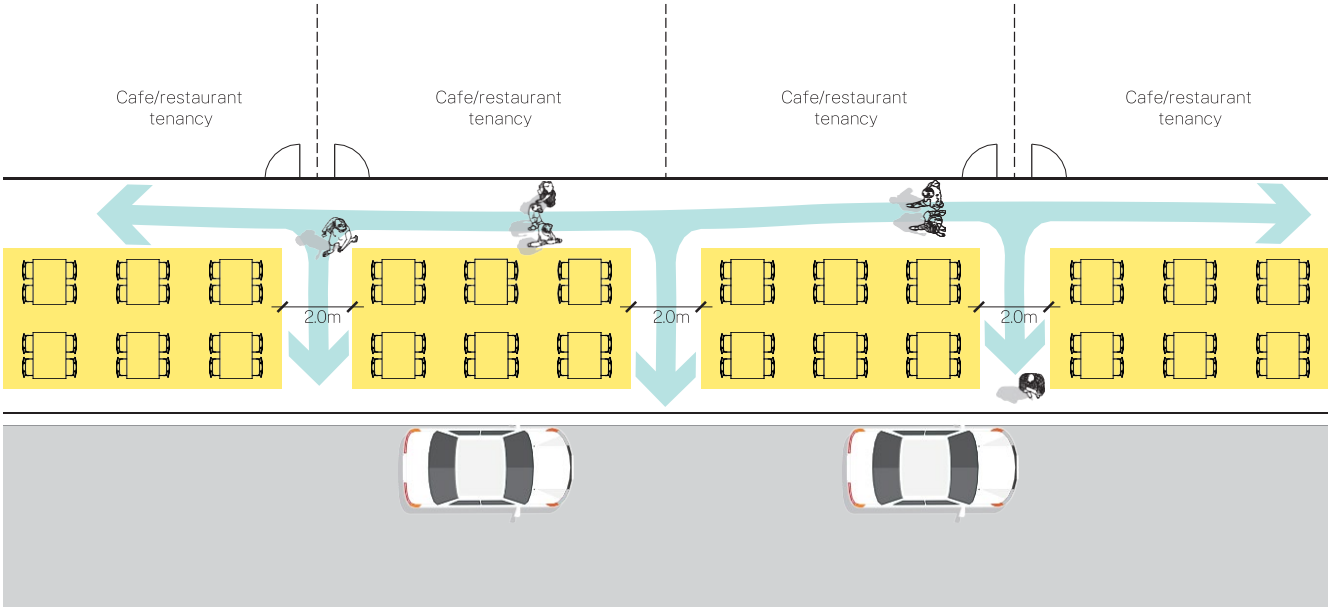



Figure 8 Pedestrian Circulation Diagram

## A.3 Seats

Seats are important elements as these, along with tables, set the beginning of the outdoor dining experience for costumers. Seats generally mean chairs, however, stools and benches can also serve this function.

Seats:

- Are typically in the form of chairs. alternative shapes, sizes and format options, such as stools and benches, may be considered by the Authority based on merit.
- Must be able to be stored indoors outside of business opening hours.
- Must not be physically attached to the ground unless authorised / directed by the Authority.
- Must be kept in working condition, free from visible damage and deterioration.
- Must be fully located within the outdoor dining area.
- Must be made of a material and finish suitable for outdoor use
- Must be able to withstand and remain in place during windy conditions.
- Must be safe for use on sloping ground if located in a sloping outdoor dining area.
- Must be suitable and safe to use on the pavement surface within the outdoor dining area.
- Are to be of consistent design throughout the outdoor dining area.
- Must not display any kind of advertising.
- Must comply with Sydney Olympic Park Access Guidelines 2017.
- Will preferably include a mixture of chairs with and without armrests to cater for a mix of access requirements.
- The Authority reserves the right to direct businesses to remove any seats considered not to follow these requirements.



Photo showing seating at an outdoor dining area

## A.4 Planter boxes

Planter boxes:

- Are strongly encouraged in the public domain to enhance the costumer experience within Sydney Olympic Park.
- Are to be used to define areas in the public domain, including the edges of an outdoor dining area, minimising gaps between planter boxes except for the primary entry points.
- Must be located fully within the outdoor dining area, not spilling outside the defined area, encroaching onto the broader public domain or blocking a circulation zone.
- Must be made of non-corrosive and non-reflective materials, such as timber, fiberglass, terracotta, recycled plastic and concrete of subtle colours.
- Must contain natural plants only and plant species will be assessed on merit by the Authority.
- Must be well maintained by the business, including the plants in the planter box.
- Must have a maximum height of 600mm, excluding planting.
- Must be located at least 700mm away from the face of a kerb.
- Must not damage or cause any undue wear and tear on any pavement, item of street furniture or landscaping.

Planter boxes will be considered on merit and the Authority reserves the right to order the removal of planter boxes that are not properly maintained.



Photo showing the high amenity of an outdoor dining area provided by planter boxes

## A.5 Umbrellas

Umbrellas offer protection against the elements such as direct sunlight and rain. Additionally, these urban elements improve the customer experience and positively affect the amenity of a place. Umbrellas also act as wayfinding elements, allowing customers to identify a cafe, restaurant and other food and beverages businesses from a long distance, without the need for obtrusive signage.

Umbrellas:

- Are to have a single central support pole, and be of a consistent solid colour or pattern to be assessed on merit by the Authority.
- Are not connected to each other where they are used in a row.
- Are to be manufactured of fire-retardant material if mounted heating devices are to be fixed to the frame, or standalone heating devices are to be located underneath the umbrella canopy or in close proximity to it.
- Must be secured using heavy weight base platforms to ensure that the umbrellas do not blow away in high winds.
- Must have its base fully located within the outdoor dining area, not encroaching onto the public domain, or interfering with pedestrian circulation zones.
- Must not be physically attached to the ground.
- Must be a minimum of 2.2 metres vertical clearance above ground level.
- Must be closed during overly windy conditions and removed from the base and stored indoors during the closing hours of the business.
- May be able to incorporate advertising in the form of a business logo or a core business product name, centrally located on each panel, with a maximum dimension of 300x300mm.
- Are not to have drop-down sides, be enclosed, or have additions of any kind.
- May reduce the natural light below. Additional lighting may need to be provided in the form of table lamps, adding to the positive customer experience.




Photo showing the high amenity of an outdoor dining area provided by umbrellas

## A.6 Sunshades and retractable awning structures

Sunshades and retractable awnings offer protection against the weather, improving the costumer experience, while also increasing the visibility of the business from a distance without the need for obtrusive signage.
These elements offer the benefits of umbrellas without the requirement to be stored indoors during non-operating hours.

Sunshade and retractable awnings:

- Must be attached to the building's structure, not negatively impacting the overall architecture.
- Must be of a single colour or pattern for the entire tenancy. Alternatives will be assessed on merit by the Authority.
- Must be manufactured of fire-retardant material if mounted heating devices are to be fixed to the frame or standalone heating devices are to be located underneath the canopy or in close proximity to it.
- Must be a minimum of 2.2 metres of vertical clearance above ground level.
- Must be fully located within the outdoor dining area.
- Must be retracted during adverse wind conditions.
- Must be retracted during business closing hours.
- Must be made of non-reflective material.
- Must not adversely affect the luminance levels of the public domain at night.
- May be able to incorporate advertising in the form of a business logo or a core business product name, centrally located on each panel, with a maximum dimension of 300x300mm.
- Are not to have drop-downs or have additions of any kind.



Photo showing the high amenity of an outdoor dining area provided by a retractable awing

## A.7 Heating and cooling devices

Outdoor dining is subject to the natural environment and major events in Sydney Olympic Park. Direct physical contact with the outdoor environment is an integral part of the outdoor dining experience. The Authority supports the use of outdoor heating and cooling devices to enhance the outdoor dining experience.

- Electric powered devices are preferred to gas powered devices.
- Devices mounted under umbrellas or building elements such as facades, columns, awning or colonnades are preferred to standalone devices.
- Standalone devices are only considered for use in addition to mounted devices where these have limited reach.
- Standalone devices must be fully located within the outdoor dining area, not encroaching onto the public domain, or interfering with pedestrian circulation zones.
- Numbers are minimised through selection of models with greater coverage.
- Mounted devices are to be of a material and colour that complements the structure to which they are mounted.
- Umbrella mounted devices must be removable for storage if necessary.
- Umbrella mounted devices must be installed so they do not create a fire risk.
- Standalone devices are to be of attractive design, darker, visually recessive colours and non-reflective finish.
- Mounted devices may be used at the business discretion when considered to be necessary due to extreme weather conditions.
- Standalone heating devices may only be used between the months of May and September.
- All mounted and standalone devices must be kept in working condition, free from visible damage and deformities.
- The Authority reserves the right to direct businesses to remove any devices considered to not follow the above requirements.
- Devices must be installed in compliance with the relevant standards and manufacturers installation guidelines.
- Heating devices must be designed to comply with relevant sections of Part J ‘Energy Efficiency’ of the Building Code of Australia.
- Electrical connections or cables must not be laid across the footpath or any other ground surface in the public domain. Electrical connections must be overhead and safely installed by a licenced electrician.

The design details and technical specifications of any outdoor heating devices are to be included as part of any development application or outdoor dining license application.




Photo showing heating devices mounted to a structure



Photo showing standalone heating devices operating to supplement the operation of mounted devices in colder months

## A.8 Menu boards

Vendors are encouraged to use the business facade for the display of menus in the form of menu boards mounted on an external wall adjacent to the main entry to the business or suspended behind an adjacent window to a maximum A3 size.

Standalone, pedestal menu boards or A-frame boards are not allowed in Sydney Olympic Park.



Photo showing a menu board suspended behind a window adjacent to the business entry

## A.9 Barriers

Barriers are an alternative to planter boxes for defining an outdoor dining area. Barriers:

- Must be positioned a minimum of 700mm away from the kerb edge.
- Must have a maximum height of 900mm, and a minimum height of 600mm.
- Must be fully located within the outdoor dining area, not encroaching onto the public domain, or interfering with pedestrian circulation zones.
- May be able to incorporate advertising in the form of a business logo or a core business product name, centrally located, with a maximum dimension of 300x300mm. Alternative options such as engraving, or laser cut designs are encouraged and may be considered by the Authority based on merit.
- Must be stable enough so they do not blow away in strong winds and not create a trip hazard.
- Must be removed and stored indoors outside of business operating hours.
- Must not be physically attached to the ground.







Photos showing attractive barrier designs

## A.10 Lighting

Lighting of outdoor dining areas aid safety, create ambience and contribute to the

activation of areas during major events. Lighting:

- Must be integrated into the outdoor dining elements, such as concealed into the design of umbrellas and awnings.
- Must achieve a balance of providing ambience while maintaining light for access and safety in accordance with *AS 1158 Lighting for Roads and Public Spaces*.
- Must not involve strobe lighting or multi coloured moving lights.
- Must be dimmed or removed upon request from the Authority.

Lighting will be considered on merit and the Authority reserves the right to order the dimming or removal of lighting that may cause a continual nuisance to the amenity of the wide precinct.