

Submitting an application to the Halifax Brewery Market

We receive between 5 and 15 applications weekly, (of which, we generally approve only 2), help us approve your application by following the steps below!

These guidelines were last updated October 2026

General Application Process

Before submitting an application, you should:

- Read the Vendor Handbook thoroughly
- Read our [Principles of Operation](#) (below), and make sure your business aligns with ours
- Attend minimally one full market day as a customer
- Introduce yourself to a member of the team at the Information Booth
- Please note that we cannot process applications faster than the outlined schedule, unless they are received from a Primary Producer.
- Expressions of Interest (EOIs) are accepted on an ongoing basis. We review these applications at the end of each month as a team.
- Full applications are accepted on an ongoing basis and reviewed and responded to monthly.

General Application Tips

- Please note that we cannot process applications in less than two weeks, particularly for those wishing to attend in November or December. Plan accordingly.
- Applicants should introduce themselves at the Information Booth before submitting an application.
- Provide ample information about you, your business and your products. Too much is better than too little. Please include:
 - ◆ Your inspiration, background story and reason for starting your business
 - ◆ Where your production is located
 - ◆ Your hiring practices
 - ◆ Whether your business is already at scale, and whether you anticipate growth
 - ◆ Pictures of your production, your products and your booth display
- Let us know about your packaging and zero-waste practices, including if you:
 - ◆ Accept packaging returns from customers for re-use
 - ◆ Offer discounts for customers who bring their own packaging
 - ◆ Use compostable packaging
 - ◆ Understand and are prepared to participate in our Durable Dishes program

- ***Look up our current vendors and be specific about how your business is different from those currently onsite.***
- We consider your history of compliance with market guidelines and payments, as well as positive vendor conduct. We reach out to fellow market managers and food safety specialists across the province to confirm.
- Let us know if you're willing to be outdoors and how flexible you are with your needs (electrical, size, storage). This can significantly speed up your start date.

What We Look For

- **Product balancing:** products that are unique or unusual, and products not already represented in the Market
- **Product quality and presentation:** consistently high product quality, and clean and attractive displays
- **Customer service:** courteous, strong customer service and knowledgeable staff
- **Connection:** fostering a connection between the producer and the consumer

Category Application Tips

Primary Producers

A primary producer vendor is a person, family or collective who produces products from land that they own, rent, or control, or from which they have a license to harvest, or who wild harvests.

Examples include produce, eggs, dairy, honey, meat, fish, plant nursery products and fiber products. This also includes artisans who harvest a significant portion of their own raw materials, such as a soap maker who harvests a significant portion of their ingredients or a potter who collects their own clay. A primary producer vendor may sell value-added products made from their own farm product.

Our market exists specifically to support primary producers across Nova Scotia, and priority is given to these applications.

- Priority is given to regional producers who bring product to market that is 100% grown and harvested on land that they own and/or operate.
- Preference will be given to the most local producer when a space becomes available at the market, without compromising quality or diversity.
- Primary producers have priority over all other vendors for space allocation and staff attention, including processed and on-premise prepared foods.
- Primary producers who use environmentally responsible growing, breeding, raising, and harvesting methods will also have priority. Let us know about your growing practices (and hiring practices, if applicable!).

- We're always looking for folks willing to attend market full-time year-round, and we're happy to support primary producers as they become year-round growers.
- We're also looking for seasonal producers who attend with a specific product when it is in season (e.g. berries, nettles, maple syrup).
- We're especially interested in wild-foragers, fisherfolk, and primary-producer artisans.

Food Items and Prepared Foods

- ***Ingredients should be sourced locally and from the market wherever possible. Your local chain grocery store (ex. Costco, Superstore, Sobeys, etc.) is not considered local. Staff will ask you to list the primary producers from which you source your ingredients.***
- Prepared food vendors will be asked to provide samples of products.
- Every attempt should be made to source locally grown ingredients over imported options. **Imported means not produced or processed in Nova Scotia.**
- We're always looking for pantry staples to fill out our customers' shopping bags (e.g. flour, salt, butter and spreads, crackers, dried legumes, drinks, vinegars, oils, preserves).
- We receive many applications from ready-to-eat food vendors with menus that far outweigh the ability of our space to reasonably produce.
- We are always looking for niche menus (reflecting a particular culinary history, region, a specific dietary requirement, etc.).
- Access to electricity, water and the kitchen island is limited. Although your eventual goal may be to use a fully licensed space to prepare food, please include in your application if you're willing to get started with a limited menu in a spot that doesn't have water and electricity.
- Prepared food vendors should not contact Public Health for a vendor permit until they have been approved by the market first.
- Let us know if you need weekday access to our licensed kitchen space to prepare your items. We will connect you with our Kitchen Manager.

Craft & Artisan

Craft and artisan vendors bring products whose craftsmanship should reflect the artist's considerable skill, time and effort to produce a high-quality, finished product. Each item should be original and unique.

When reviewing applications from artisans and crafters, we're looking for:

- Unique methods, designs and materials
- Products that reflect your heritage
- Use of natural and local materials in your designs
- Use of upcycled materials
- Evidence of significant effort in process

PRINCIPLES OF OPERATION

Mission Statement

Farmers, friends, and food; bringing the best of Nova Scotia together.

Vision Statement

A thriving, vibrant, and unique marketplace providing good and local food all year long.

Values & Objectives

The Halifax Brewery Farmers' Market is a non-profit member-run cooperative organization. Our Market brings people together to build community and a strong local economy. It makes a statement about how we want to live and interact.

We operate to support and promote small-scale, local food producers and artisans of Nova Scotia, and to be a positive force in the growth and sustainability of our local economy. The aim of the Brewery Farmers' Market is to provide high quality goods produced in Nova Scotia, with an emphasis on food.

We value:

- Cooperation, recognizing strength in diversity;
- Community, celebration, civic participation & social gathering;
- Equitable access to good food;
- Strengthening Urban to Rural Connections and increasing transparency, traceability, and
- agricultural education