

TEN TIPS FOR A SUCCESSFUL BUNNINGS SAUSAGE SIZZLE

1

CONTACT YOUR LOCAL BUNNINGS STORE

Either call or go in store.

2

SECURE A DATE

Ask to speak with their Activities Manager about securing a date to fundraise for the Harry Perkins Institute of Medical Research.

3

GET AUTHORITY TO FUNDRAISE

Let the Activities Manager know that you have the required Authority to Fundraise from the Perkins as well as Public Liability Insurance covering yourself and your volunteers up to \$20million (Please contact Marilyn at the Perkins to get these).

4

BOOK MORE EVENTS

Ask the Activities Manager if you can book more than one, if so, do it!

5

LOCK VOLUNTEERS IN

We recommend at least 3-5 people to be working at any given time. You may like to consider breaking the day into shifts and giving people specific roles (e.g. money collection, cooking sausages etc.).

We also recommend having one "manager" to stay for the whole day and look after everyone. The day usually runs from 8:15am until 4:30pm.

6

WHAT TO BRING

Your local Bunnings will provide you with a list of recommended quantities of items to bring, based on the day and expected volume of trade. You will need to bring:

- Sausages
- Bread rolls
- Onions
- Sauces
- Soft Drinks
- Serviettes
- Tongs
- Knives
- Eskies
- Butter
- Oil
- Cleaning cloths
- BBQ scraper
- Aprons
- Disposable gloves
- Ice
- Aluminium trays/foil
- Cash Float

7

WHERE TO GET YOUR ITEMS

Leverage your networks to source cheap or free food, drinks and items. Ask all your local shops to donate produce or gift cards. The worst thing they can say is no!

Hot tip: buy pre-sliced onions!

8

HOW MUCH SHOULD YOU EXPECT TO RAISE?

This can vary depending on the day and how busy your store is, but most groups raise at least \$1000!

9

DONATION CHANGE

Put a donation box on the table, prompt people to donate their change!

10

PULL UP BANNER

If the Bunnings will allow it, ask us to borrow a Perkins pull-up banner to draw more attention.

**GET IN
TOUCH**

Marilyn Mooney
08 6151 0759 | 0418 948 006
walk@perkins.org.au