



Brekkie BBQ

Do you love the smell of barbeques? Then a Brekkie BBQ is the perfect fundraising idea for you. A Brekkie BBQ can take place at your home, the park, or your church. It involves cooking all kinds of breakfast foods including bacon, eggs, sausages and pancakes on a BBQ. What a great way to meet people in the local community and get them involved in what you're doing!

Planning your Brekkie BBQ

Before the day

Brainstorming and Decision Making

- Brainstorm what you would like your Brekkie BBQ to look like (*consider date, time, location/venue, food/drinks, equipment/resources, and costs*)
- Decide on a budget, taking into consideration:
 - The cost of food and beverages
 - The cost of the venue (if you choose to use a paid venue)
- Choose your date and venue (*consider the number of guests you plan to have – will this venue be large enough? Does it have restrooms? Do you need to make a booking?*)

Promotion

- Create or use the existing posters and fill out the relevant information:
 - Date
 - Time
 - Venue
 - Contact details
 - RSVP date (so that you can get an estimate of the number of people that are coming)
- Promote the fundraiser – using the posters you created

Food and Beverages

- Decide on the food and drinks you will have (*how many people are you aiming to cater for? What are the quantities of food and drinks you need?*)
- Order and purchase the following (as needed):
 - Bacon, eggs, sausages, hash browns, tomatoes, bread/English muffins, mushrooms, sauces, maple syrup, pancakes, waffles etc. (These are only suggestions of the variety of food you can have at your brekkie BBQ)
 - Ingredients (what ingredients do you need for the pancakes and waffles?)
 - Coffee, tea, hot chocolate, water, juice, etc.
 - Do you need an urn, kettle or barista machine to provide the hot drinks? How will you acquire the equipment needed for this?
 - Ice (to keep the drinks cold)

Resources and Equipment

- You will need to gather:
 - BBQ, gas and gazebo (renting a gazebo could be an option or to borrow one)
 - Serviettes, rubber gloves (for serving the customers)
 - BBQ tools and disinfectant spray
 - Tongs (for serving and cooking the meats)
 - Spatula (for cooking the eggs on the BBQ)
 - Tables(hire/loan, for serving)
 - Rubbish bags
 - Eskies (if you require cool storage for the drinks or transporting the meats)
 - Cash box and float
 - Signs and menus stating what is available for purchase, and where everything is etc.
- Organise volunteers to help with:
 - Set up (getting the BBQ, food, drinks, tables and seating ready prior to the customers coming)
 - Cooking the food (how will you manage time? When will you cook the food? Will you cook the food when the customers order their food or will you have some food already cooked for the customers to collect as soon as they have paid?)
 - Serving the customers (How many servers will you need for the different food and drinks that you will be providing?)
 - Collecting money
 - Pack up and clean after the event.
- A day or two in advance you should make/buy:
 - Bacon, eggs, pancakes(ingredients or pre-ready mix), sausages, hash browns, tomatoes(ensure they are sliced and ready to cook), bread/English muffins(ensure they are pre-cut), mushrooms, sauces, maple syrup.
 - Coffee, tea, hot chocolate, water, juice, etc.

- Ice (ensure you have an on-going supply to keep drinks chilled)

On the day

- Set everything up for the fundraiser
 - Ensure food and beverages are ready to sell or serve on time
 - Set up the BBQ
- Brief volunteers on their roles
 - Organise volunteers to be where they need to be
- Monitor the event
- Ensure that the venue is properly packed up

Timeline for Brekkie BBQ							
Week 1	Planning/ Decision making	Calling/ preparing venues				Prepare posters to be sent out	Send out posters
Week 2	Organise Volunteers (from now)						
Week 3						Purchase/ acquire the required tools	
Week 4	Finalise what food and drinks are required				Buy food + drinks	Make sure the food is ready	Brekkie BBQ Day!!!

(This is a recommendation. At least 3 weeks prior to the BBQ commencing you should let people know about the event and promote it.)

Venue

You can host the BBQ at your church or your home. Another option is to hold the BBQ at a park. You may need approval from your local council so make sure you check before making any further plans.

Promoting your Brekkie BBQ

Suggestions for advertising:

- Local and School newspaper
- Facebook
- Announcement at your church
- Posting ads on community noticeboards
- Tell friends and family

Prerequisites

The only thing you will need to know to complete this fundraiser is how to cook on a BBQ. If you are unsure how to use a BBQ, you can ask your parents or a trusted adult who may be able to volunteer with cooking your BBQ foods. YouTube is also another great resource on explaining how to cook foods on the BBQ and has a wide variety of videos right from the basics.

