

CHRISTMAS FUNDRAISING

THE TASTIEST WAY TO RAISE FUNDS!

FERGUSON PLARRE

BAKEHOUSES

Since 1901



FUNDRAISING

WITH FERGUSON PLARRE BAKEHOUSES

Raise money with our amazing Fundraising Packs

With over 120 years of baking experience, you can be sure that Ferguson Plarre Bakehouses range of Christmas Tarts represent a great way to help your members enjoy delicious treats whilst raising funds for your group, community or charity.

FERGUSON PLARRE BAKEHOUSES

fundraisers are perfectly suited to:



Schools



Sports Clubs



Community Groups



Charities

PRICING

TART SPREADING THE NEWS...

To ensure that your fundraiser has the best chance for success, we base all of our fundraising pricing on our RRP for our Christmas Tart range. The "cost to your group" is the price you will lock in when you hit the \$100 order mark and the 'suggested selling price' is what we recommend you sell the products for when fundraising.

For example, the RRP for 6 of our Tarts is \$9.90 - As part of your fundraising drive we will sell them to your organisation for \$8 and suggest that you sell them for \$10, raising \$2 from every pack sold.

Pack of 6 Classic Fruit Mince Tarts



Each tart is filled with a premium fruit mince made with apple, sultana, currants and citrus peel mixed with classic Christmas spices like cinnamon and nutmeg and topped with a shortbread star, sprinkled with sugar.

Cost to your group (incl GST)	Suggested selling price to your customers	Profit to your organisation (per pack)
\$8	\$10	\$2

Pack of 6 Zesty Lemon Tarts



Our premium Lemon tarts are filled with a zesty lemon curd and topped with a shortbread Christmas tree for a sweet finish to this new favourite!

Cost to your group (incl GST)	Suggested selling price to your customers	Profit to your organisation (per pack)
\$8	\$10	\$2

Pack of 6 Chocolate Caramel Tarts



We fill each of our Chocolate Caramel tarts with the same caramel that we use for our Caramel slice and top each one with a shortbread Christmas tree - Perfect with a cup of coffee!

Cost to your group (incl GST)	Suggested selling price to your customers	Profit to your organisation (per pack)
\$8	\$10	\$2



6 EASY STEPS

TO FUNDRAISING THIS CHRISTMAS!

Step 1 – Plan

All products must be picked up by the 10th December, 2021 so start by identifying a date for your Fundraisers to collect their products from your local Bakehouse. Give your local store a call to book in this date. Create a Fundraising Cover Letter to send to your members or use the template provided by Ferguson Plarre.

Step 2 – Dates & Distribution

Work out the date that order forms need to be returned to you. Allow yourself enough time to collate orders and notify your local Ferguson Plarre within 5 days of the collection date. Put the appropriate pick up date and store on the Orders Collector Form & distribute this Form to your fundraisers to start collecting orders.

Step 3 – Collect

Collect forms & money and start to tally all totals. Be sure to double check all orders before placing a Master Order. We need to charge you for what you've ordered. Use the Master Order Form provided to record all of your orders.

Step 4 – Contact

Email your final order through to your local Ferguson Plarre Bakehouse – We recommend following up with a phone call to make sure all is in order.

Step 5 – Pick Up

As the fundraiser organiser, you will need to co-ordinate a suitable pick up date and time with your local store. You will then have to ensure that all customer have a receipt of their order – They will need to show this when they pick up their products from their local store and that they know when to pick up their products.

Step 6 – Celebrate & set a date for the next one!

Count your funds, celebrate your success with your team and set the date for your next Ferguson Plarre fundraiser!

KEY INFORMATION

ABOUT OUR CHRISTMAS FUNDRAISER

All orders must be placed with your local Bakehouse by Friday 3rd December, for pick up by the 10th December.

Timing:

The products referred to in this kit are for Christmas only. Orders must be placed at least 5 business days prior to pick up

Minimum Orders:

A minimum order of \$100 applies

Payment:

Must be made on day of collection or earlier.

Payment options:

Cash, Eftpos or Credit Card (no Cheques accepted)

Storage:

Leave in a cool dark spot - Don't refrigerate or leave in the sunlight.

Baked fresh:

Our tarts are made fresh daily. As with many products, they are best consumed within 7 days of order.

Fragile:

Please handle with care when distributing to your customers..

Shelf Life:

Our biscuits have a 30 day shelf life whilst our Tarts have a 60 day shelf life.

Pick Up:

It is important that you time your pickup carefully. Make sure your vehicle is cool for the best eating experience for your Guests.

Feedback – We always want to get better!

At Ferguson Plarre Bakehouses we've been perfecting our recipes for over 120 years. We want to help you to deliver quality, delicious products & service that your customers will continue to support for all of your upcoming fundraising drives.

We'd love your feedback, so please don't hesitate to call us on 03 9336 3200 if you have any questions or email us at customerservice@fergusonplarre.com.au to send us your suggestions for improvements.