WIEGERS FINANCIAL & BENEFITS PRESENTS

GRILLIN' FOR GRATITUDE FAQ's



Get answers to the most frequently asked questions about this INCREDIBLE turn-key fundraising opportunity for charities and non-profits like yours in Saskatoon!

*Covid-19 Safety Rules & Regulations

We are implemting a number of new safety protocols to both the Street Stall Saturdays market and the G4G BBQ booth this season. To find a comprehensive list of our updated safety regulations for the market, please visit ideasyxe.com/sss.

Below are our updated safety precautions specifically for the BBQ booth:

- 1. Participants must supply their own face masks, whether they are fabric or disposable.
- 2. Gloves will be provided and must be worn by anyone preparing food.
- 3. Disinfectant wipes will be supplied to wipe down all surfaces on a regular basis. Hand sanitizer will also be supplied.
- 4. Foil paper will be provided to wrap all food items "to go" for consumption outside of the market area. Volunteers will "dress" burgers before wrapping.

Q: How much money is this really going to raise? Is it worth it?

A: An attainable estimate is between \$500 and \$750, though some charities and non-profits raised significantly more at Grillin' for Gratitude in 2019 (while others raised less). The weather on the day of each event is a factor.

There's ALSO all of this:

- You save the rental cost of the barbecue (you don't even need to *bring* a barbecue!)
- Propane is provided
- Tools (flippers, tongs, etc.) are provided
- Product is sold to you at cost

Q: Will it cost me money?

A: Yes, you will need to pay for your order before or on the morning of your Grillin' for Gratitude BBQ.

Q: What do you mean by "my order"?

A: You will need to order at least a \$315.00 base BBQ package directly from Boryski's Butcher Block. You can pay in advance over the phone with a credit card or when you pick up your package from Boryski's on the morning of your BBQ. Details are as follows:

- 3 cases of burgers (120 burgers)
- 1 case of veggie burgers (12 burgers)
- 1 pack of cheese (128 slices)
- 1 case of hot dogs (66 hot dogs)
- 10 dozen burger buns
- 6 dozen hot dog buns
- Ketchup and mustard
- 8 lbs of sliced onions
- 3 x 24 packs of cola, diet cola, and ginger ale
- 1 x 24 pack of water
- Flippers, tongs, and steamer trays are included. The barbecue, a cleaning brush, and propane will be there for you to use too.
- You can order additional supplies as follows:
 - Package of 40 burgers: \$45
 - Package of 66 hot dogs: \$45
 - Buns: \$5/dozen

To order, please contact Andrew Boryski at (306) 227-9011.

Q: What is the deadline for me to place my order?

A: Your order will need to be placed by the Wednesday before your Grillin' for Gratitude Saturday.

Q: When will my order be ready for pickup?

A: Your order will be ready for pickup by 8:00 a.m. on your Grillin' for Gratitude Saturday at Boryski's Butcher Block, 2210 Millar Avenue.

Q: Can I order less than the base package?

A: No. It is our experience that this amount is the minimum size order that a group should be able to sell on an average Saturday.

Q: What if I don't order enough?

We highly recommend ordering up and returning unopened product for full refund. The nearest grocery store is No Frills on 22nd Street and Avenue W. Alternatively, when you sell out, you can simply close down the BBQ.

Q: Can we charge whatever we want?

A: Grillin' for Gratitude has created a pre-set price list that each group will use as follows:

Burgers: \$6.00 Hotdogs: \$4.00

Pop or water: \$2.00

O: What time do I need to be there?

A: Your group will need to help set up the booth so you will need to arrive by 9:00 a.m. The event will run from 10:00 a.m. until 2:00 p.m. (or until you sell out of product).

Q: Do I need my own float?

A: Yes. Our recommendation is a total of \$300 composed of the following: \$50 in Fives (10 x \$5), \$150 in Toonies (75 x \$2), and \$100 in Loonies (100 x \$1, i.e. 4 rolls).

What about marketing?

A: The Grillin' for Gratitude website and Facebook and Instagram accounts will be the primary marketing tools, and we will be promoting each weekly BBQ via a Facebook event. You will be provided with a digital Grillin' for Gratitude poster with your charity's or non-profit's name and event date to use as you like.

Q: How many volunteers do I need?

A: It is recommended that you have a minimum of four people at all times for the BBQ. You will need additional volunteers if you will also be using the tradeshow space beside the Grillin' for Gratitude tent. It is up to you if you want the same people there for the entire BBQ or want to break it into shifts.

Q: Do we need a volunteer to have his or her Food Safety Certificate?
A: No.

Q: What do we need to bring?

A: This fundraising opportunity couldn't get any easier but you'll want to consider bringing sunscreen, clothes for cooking in, good shoes for standing on concrete...whatever will make your time Grillin' more comfortable! Don't forget signage for your wonderful organization and a donation jar too!

Q: Will we be able to promote our charity/non-profit somewhere at the event?

A: In addition to providing you with everything you need to run your own fundraising BBQ, Grillin' for Gratitude also gives you the opportunity to add on a tradeshow space (at no cost to you) to use as you see fit. You will need to provide your own tent, tables, chairs, etc. for this space. You may use this space to:

- Display information about your organization
- Recruit volunteers
- Sell crafts
- Run demonstrations
- Showcase adoptable animals

Q: Anything else I should know?

A: Your group is responsible for cleaning the area at the end of your Saturday (cleaning supplies will be provided). You are also responsible for returning all borrowed coolers, tongs, cooking utensils, unopened product, etc. to Boryski's Butcher Block.

Interested? We hope so!

For more information or to book your Grillin' for Gratitude Saturday, contact us at info@grillinforgratitude.com.

https://www.grillinforgratitude.com/



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