

# **Service Project Catalogue**



# Blue Plate Special

# **General Description:**

Here is a great twist on the traditional dinner fundraiser where guests will have to bid on their meals. This is a lot of fun because meals can vary from a peanut butter and jam sandwich to lobster and steak, the best part is guests don't know what the item is until the bidding has finished. You can decide how you want to set the bidding for the dinners however keeping all the starting bids the same can help to keep people guessing. The auctioneer could take a peak at the item and give clues if they think it will help drive up the bidding process. The meals can be created by club members or by local chefs who want to show case their skills or a combination of both. One thing to keep in mind is potential allergies, make sure it s announce any potential allergies prior to bidding.

### Resources Required:

- ♦ Venue with a kitchen and warming area for meals
- ♦ An emcee/auctioneer
- ♦ Cooks and chefs
- ♦ Serving plates with lids
- ♦ Décor
- ♦ Volunteers to sell tickets
- ♦ Floor plan/ seating chart
- Entertainment if desired after the meal has started

#### Pre-Event Activities:

- > Contact National to verify coverage
- > Select a venue
- ➤ Obtain a certificate of insurance from National if required
- > Promote event
- Create posters and promotional material
- > Create a sponsorship plan
- Approach sponsors to help cover the cost of the event
- > Sell tickets
- Found out what the fire safety regulations are at your venue
- > Create a floor plan and seating chart while considering the fire safety regulations
- Secure an emcee
- Select entertainment if desired



- > Order linens for tables if needed
- > Create centre pieces and table numbers

# **Event Activities:**

- > Set up (tables, clothing racks, clothing, toys, check out, etc.)
- ➤ Review volunteer tasks
- > Double check that all items are labelled
- > Prepare food sales if desired

# Post Event Activities:

- Clean up site
- Take cash to the bank or store in a safe place
- > Return any borrowed items
- ➤ Send thank-you letters
- > Organize media follow up by sending out press releases
- > Review the event and make not of any changes for next time or things that worked really well

# Tips for Success:

♦ A twist could be that tables bid together on items, which would speed things up because everyone at a table would get that item. It could also increase the number of dishes as tables could bid on starters, mains, and desserts.