

THANK YOU
**for your
support**

Quiz & Curry Night

Fundraising Pack

Thank you so much for supporting us

Thank you...

Thank you for signing up to host an ACH Quiz Fundraiser. This event is all about coming together, being with friends, family & colleagues and of course having fun!

You can host this event in your home, in a local hall or even a workplace. You choose your questions and number of rounds. Don't forget savory snacks, nibbles or even a delicious homemade curry.

Splitting questions into rounds can keep things more varied, for example: music rounds, picture rounds, anagrams etc. Plenty of quiz questions can be found online, such as <https://www.paulsquiz.com>

In this pack you will find a delicious curry recipe, a poster template, an invitation template and bunting for you to cut out and hang up - all of which we hope helps to enhance your event.

Ideas & tips...

- Charge people to take part – use your judgement on how much. Perhaps between £2 - £5 per participant
- Hold a raffle at your event
- Serve savoury snacks, nibbles or meals in return for a small donation



Hosting a successful event

We have included some templates for you to print off and add your event details. Also, we would be happy to supply you with collection tins for your event should you need them. You could even add your event to Facebook as a private event and invite all your friends, family and colleagues.

Our Values...

Compassionate & Caring
Inclusive
Committed to Excellence
Innovative
Collaborative



Chicken Curry Recipe

Easy Chicken Curry

Ingredients

Olive Oil - 1 tablespoon(s)
Onion - 1 medium
Garlic - 3 clove(s)
Root Ginger - 1 tablespoon(s)
Ground Cumin - 1 teaspoon(s), level
Paprika - 1 teaspoon(s), level
Garam Masala - 1 teaspoon(s), level
Tinned Tomatoes - 400 g
0% fat natural Greek yogurt - 200 g
Fresh Chicken Stock - 400 ml
Roast Chicken, Mixed Meat (Skinless) - 400 g

Method

Step 1

Place a saucepan or casserole dish over a low heat and add the olive oil. Stir in the onion, garlic and ginger, cover and cook for two minutes. Next remove the lid and add the cumin, paprika, garam masala and tinned tomatoes. Stir and cook for two minutes.

Prep: 10 mins

Cook: 15 mins

Easy

Serves: 4

Step 2

Stir in the yogurt and chicken stock. Season with sea salt and freshly ground black pepper.

Step 3

Lastly add the cooked shredded chicken and stir well – cook for ten minutes.

Step 4

If you are using raw chicken, cook them separately in the oven. Once cooked slice or shred.

View the recipe on
<https://www.cloudkitchen.co.uk/recipes/easy-chicken-curry/>



online:
aghmckenna.com/blog/easy-fast-chicken-curry

Promoting your event: Invitation & Posters

Invitation Template

Your Logo

Come along to our Quiz & Curry Night

Fundraising Event

On:

At:

.....

.....

RSVP:

All proceeds will go to our chosen charity:

AGEconcern
Hampshire

Charity Number - 290874

Event Poster



Come along to our Quiz & Curry Night

On:

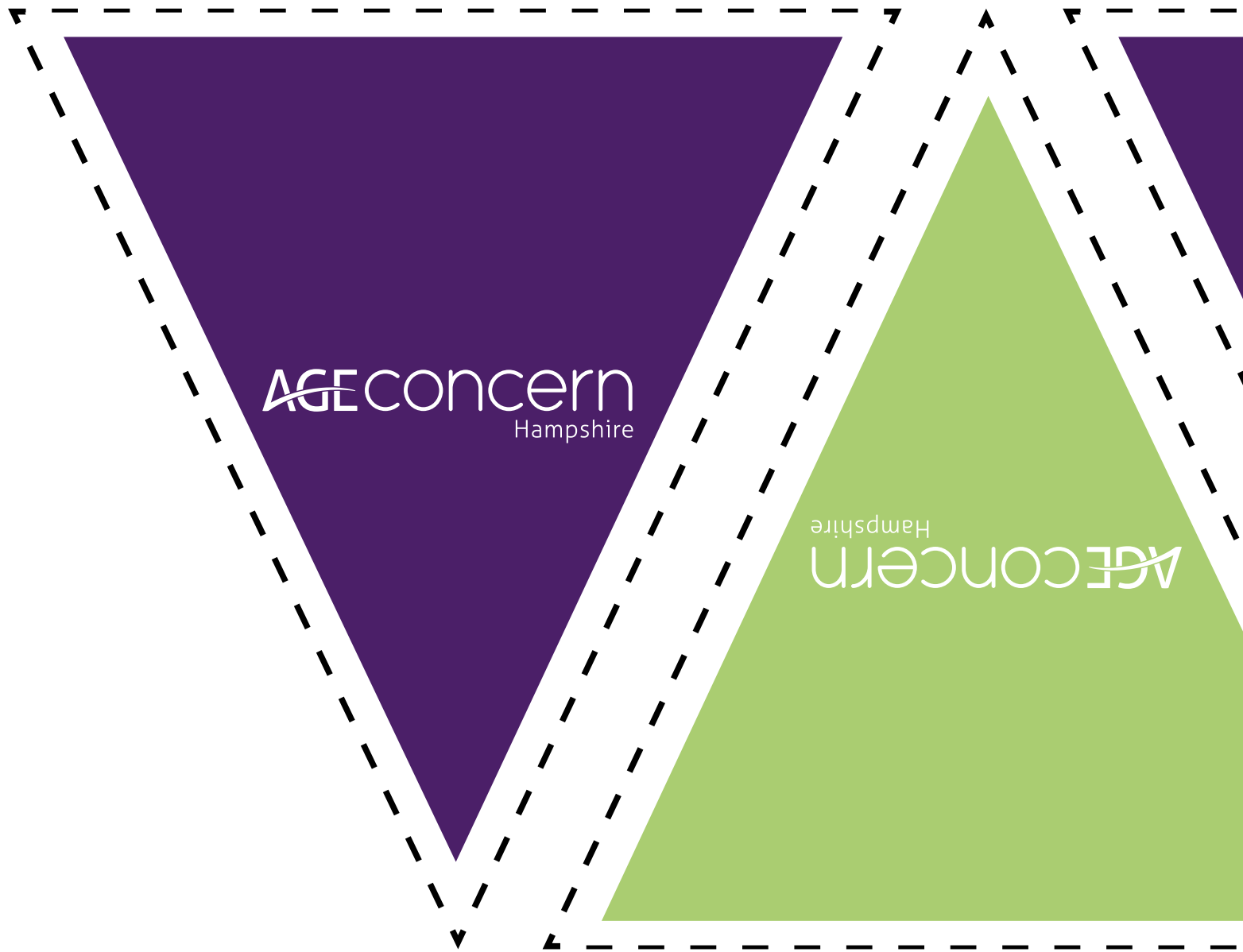
At:

All proceeds will go to our chosen charity:

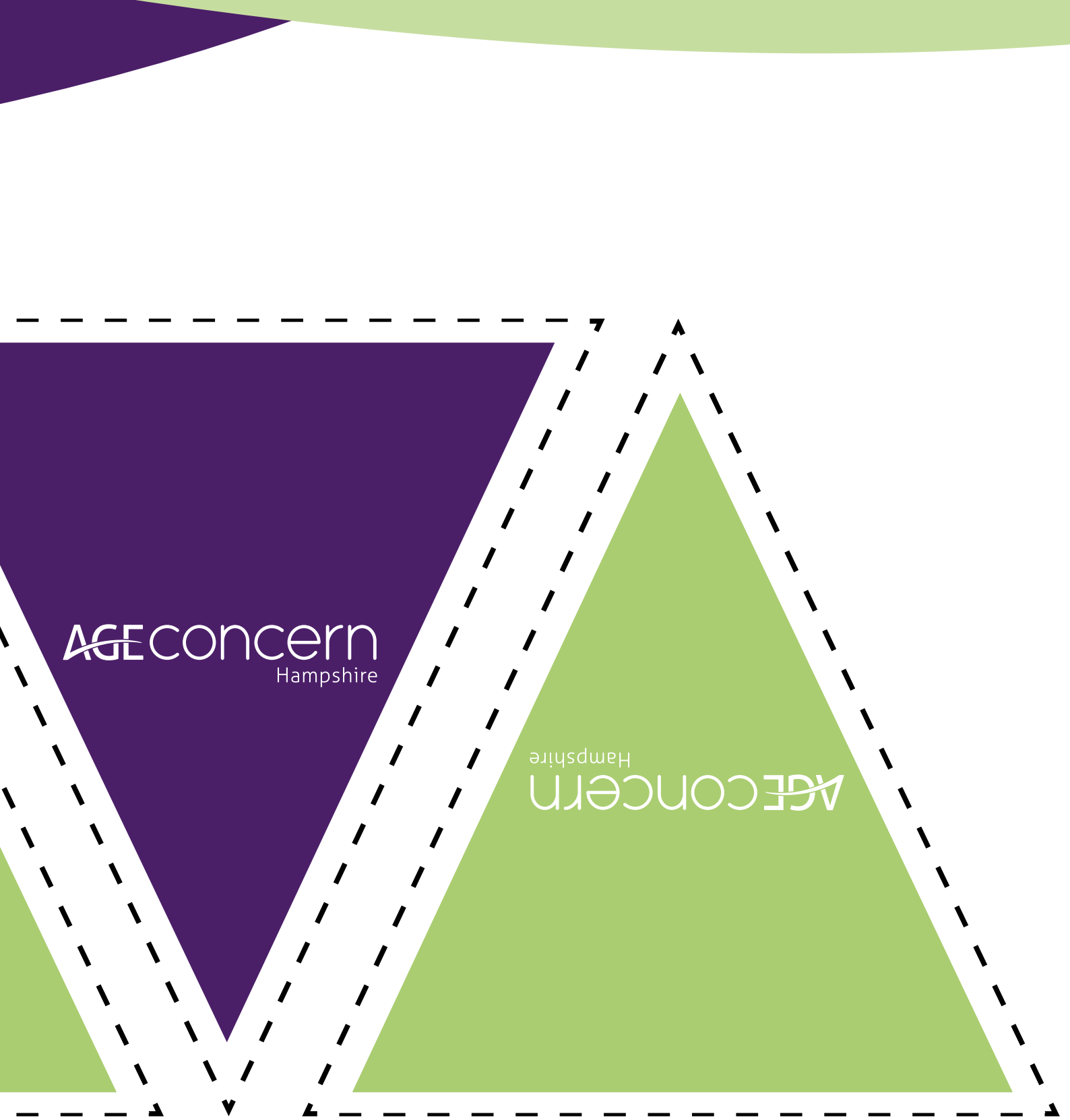
AGEconcern
Hampshire

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Preparing for your event: Printable triangular bunting

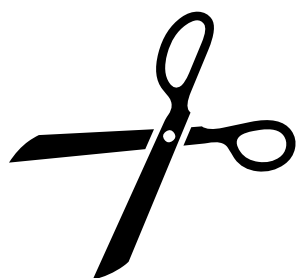


Print out as many bunting sheets as you need and carefully cut out the triangles.
Stick the bunting along a length of ribbon using sticky tape.



AGEconcern
Hampshire

AGEconcern
Hampshire



Things you need to know



Raffles

If you are selling raffle tickets over a long period of time, you will need to apply for a licence with your local authority. Guidance on requirements for the printing of these raffle ticket scan also be obtained from your local authority website. However, if you are selling and drawing tickets on the same day then the rules are more relaxed. You can run one of these raffles without a licence where:

- Tickets are only sold at the event
- You do not spend more than £500 of the ticket sale income on prizes
- The winners are drawn at the event or after it has finished



Food & Alcohol

If you're providing food and drink it is worth visiting the Food Standards Agency for guidance on preparing food. If you are including alcohol as part of your event please drink responsibly.

Insurance

If your event involves the public, you will need to make sure that you have Public Liability Insurance. Your venue may already have this so check with them first. If you are hosting this event with friends, family, a community group or within your work environment you will not need to worry about insurance.

Health & Safety

If you are organising a large scale or physical event you will need to make sure that you have first aid cover. Organisations such as St John's Ambulance or the British Red Cross can help you to decide the type of cover you'll need. Your organisation may also require a risk assessment.

After the Event

Celebrate how much you've raised & thank everyone that has helped. You can either donate the money from your event via our Just Giving page, send a cheque to our head office or do a bank transfer. Get in contact to let us know and confirm your details.



Get in touch to find out more...

Call: **01962 868545** or email: supporters@ageconcernhampshire.org.uk

Age Concern Hampshire

Centre Way, Locks Heath, Southampton SO31 6DX