



*Pie Drive
Fundraising*

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Guaranteed to
have people
wanting more...

Pie Drive Fundraiser

About Our Pies

At Okka Pies we make everything from original recipes and quality is very important to us.

We use fresh premium lean meat in our meat pies, fresh eggs in our quiche and fresh vegetables in our vegetable pies and pastries.

Our pastry is made fresh daily on our premises.

Vegetarians

We include a delicious range of vegetarian items on our fundraising list. Alternatively, if everyone who will be buying from you is vegetarian, we can offer a 100% vegetarian order form. We would be more than happy to send this through to you on request.

Food Safety Standards

Okka Pies is HACCP certified which means we adhere to strict food safety standards, guaranteeing you peace of mind where hygiene and food safety is concerned.

HACCP is an integrated control system of food safety at all stages of production and distribution, ensuring food is safe to consume.

Your food is delivered in a refrigerated vehicle.

Food Labelling

We comply with Australian food labelling regulations. It is required by law to label any packaged food with an ingredients and nutrition label. This is so you know exactly what you're eating. Pies are bagged, sealed and labelled.

Delivery

Delivery is available 7 days a week for pie drive fundraising. Our refrigerated vehicle delivers throughout Melbourne and outer suburbs and delivery is FREE for pie drives. There are no conditions and there is no minimum spend. Whilst we usually recommend booking your pie drive for delivery between Tuesday to Friday, we understand that this does not suit everyone and we are flexible with delivering your pie drive on the day that best suits you, even if it happens to be on a Sunday!

Fundraising deliveries are available throughout Melbourne, Eastern suburbs, Yarra Valley, South Eastern suburbs, Western and Northern suburbs. We also deliver to the Mornington Peninsula. If you are unsure if we deliver to your area, please don't hesitate to ask us.

Please select your delivery date and book your pie drive with us prior to handing out your fundraising forms.

Profit

Profit per packet is \$2.00. approximately

Booking Your Pie Drive

Please contact us to discuss and book a suitable delivery date and time. Please select your delivery date and book your pie drive with us prior to handing out your fundraising forms.

Use our order form template and fill in the details for your fundraiser.

Make copies and distribute your pie drive order forms to all club members, students or families.



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Promoting Your Pie Drive

The best ways to promote your pie drive fundraiser is in your school, club or group Newsletter or on social media. If possible, include a note in each newsletter prior to your pie drive as well as on noticeboards to remind people to place their orders. Refer to our newsletter and noticeboard reminders.

Consider running another pie drive a couple of months after your initial pie drive. Our pies speak for themselves and most people who have ordered Okka Pies from a pie drive before will happily order again – They may even be asking you when the next pie drive is! There is a good chance those who didn't order the first time will want to place an order as word spreads after your initial pie drive!

If this option is available to you, encourage people to place a bigger order by offering an incentive e.g. the family, club member or student who places the biggest order will receive a prize etc.

Newsletter, Noticeboard and Social Media Messages

We've drafted a few thought starters to help you share the message and raise support within your school or community group when running your fundraiser.

- Don't forget to place your order and support our Okka Pie drive. You will be helping us raise money whilst also feeding your family
- A pie or quiche with veggies or salad will have dinner sorted! It's the perfect solution especially when you're in a hurry.

- Stock up your freezer for quick and easy dinners in a hurry.
- Have a packet of 2 individual pies on hand for an easy and delicious lunch Place some party pies and sausage rolls in the freezer for an after-school snack to satisfy hungry tummies.
- Help us raise much needed funds while feeding your family. Just one pie is all it will take to ensure our pie drive is a success.
- Ask your neighbours, friends or family if they would like to order a pie for their fridge or freezer and help make our fundraiser a success.
- If you would like to find out more about Okka Pies, please feel free to visit our website www.okkapiess.com.au

Collecting Orders

We encourage you to make the cut-off date for returning orders to you a couple of days prior to our cut-off date. This way you allow for the odd late order.

Our due date to have your orders in to us is 5 working days prior to your delivery date.

It is recommended that you collect money at the time of receiving orders to ensure you are not left out of pocket when the pies arrive.

Collect all orders and add up totals, then contact us with the total quantities for each item.





Delivery & Distribution

We will contact you to organise a suitable time for pies to be delivered prior to the day.

Payment must be made prior to, or on the day of delivery. We accept payment via ~~cheque~~, cash or bank transfer.

It is important that someone is there to accept the pies when they arrive.

We recommend having lots of bench space or tables set up i.e. trestle tables. The more space you have available the better!

Have a few reliable people ready to help you pack the pies into orders. It is advisable not to have too many people or young children helping otherwise organisation may turn to chaos!

It is a good idea to collect your plastic shopping bags and cardboard boxes to pack each order into them. Alternatively, encourage people to bring reusable shopping bags or eskys to collect their orders.

Our driver will bring the pies in from the vehicle in crates and check off all the pies with you to ensure everything you ordered has been delivered. We recommend you don't start packing the pies into the orders until all items have been accounted for. This will save you time in the long run.

It is best to place all the items on the tables in order of the list i.e. Sausage rolls, Vegetable pasties, Cheese & Spinach rolls. Then you can walk along the tables and simply pack items into a bag in the order of the list so you're not running around looking for the different varieties.

It is also very important to dot using a marker, or tick off each item as pies are placed in the bag (and only when placed in the bag) so if you are interrupted you can look at the list and know what has been packed without needing to go through the whole order once again.

We encourage you to take your time and pack the orders carefully as this will avoid mistakes that can happen when you pack the pies in a hurry.

Staple the order form to one of the bags. Write in bold with a black marker pen the order name on all other bags belonging to that order, ensuring all of the bags are kept together.

When people come to collect their orders, it is a good idea to check their name off a list. This way you can easily monitor which orders are still to be collected.

Feedback

We love to hear your feedback. Please email us with any feedback or suggestions. We are always looking for ways to improve what we do so your thoughts and comments are appreciated.

We would also like to hear if your pie drive was a success and what you did to help promote your pie drive fundraiser.



Award winning pies since 1991



We have been handcrafting award winning pies since 1991 in the Melbourne suburb of Bayswater. Our award-winning pies feature the highest quality ingredients and a pastry recipe that spans over three decades.

We've helped many schools, clubs and community groups raise funds with a pie drive and we'd love to help you too.

"We recently held a pie drive for my son's representative baseball team heading to the National Championships next week. As usual, Okka Pies were amazing - our 14 families sold \$4000 worth of pies and the support we received from Lynda and the team was above and beyond. And to top it off, the pies are delicious! My favourite is the cauliflower and cheese :) I love being able to stock up my freezer each pie drive!"

Rebecca Mitchell - June 2017

