

TIMELINE

TWELVE MONTHS OUT

- ❖ START TO PLAN A FEW FUNDRAISING EVENTS TO HELP THOSE WHO CANNOT AFFORD IT COME.

SIX MONTHS OUT (JULY)

- ❖ THE NEW WINE PROMO VIDEO IS USUALLY OUT. BEGIN TO SHOW THIS AT THE START OF A SERVICE.
- ❖ ASK A DIFFERENT FAMILY OR INDIVIDUAL TO TALK ABOUT THEIR EXPERIENCE OF NEW WINE AND TELL THE CHURCH WHY THEY SHOULD COME.
- ❖ BE CREATIVE AND VIDEO YOUR PEOPLE WHO HAVE BEEN SAYING WHAT THEY LOVE MOST ABOUT IT.
- ❖ HAVE THE LEAFLETS ON HAND (REGISTRAR@NEWWINE.ORG.NZ) AND THE EARLYBIRD CUT OFF DATE FOR REGISTRATIONS IN MIND.
- ❖ APPOINT A COORDINATOR FOR YOUR CHURCH AND ASK PEOPLE TO LET THAT PERSON KNOW IF THEY ARE PLANNING TO COME.
- ❖ PROMOTE WELL TO NEW PEOPLE AND TO THOSE WHO WOULD REALLY BE BLESSED BY FIVE DAYS OF GOOD TEACHING,
- ❖ WORSHIP AND FELLOWSHIP. CONSIDER YOUNG PEOPLE WHOSE PARENTS MIGHT NOT BE KEEN TO COME, BUT THEY WOULD- WHO IN YOUR PARISH COULD BE THEIR CAMP PARENTS?

FOUR MONTHS OUT

- ❖ INTENSIFY ADVERTISING—NEWSLETTER, SCREEN AND IN THE SPOKEN NOTICES.
- ❖ START CONSIDERING IF YOU ARE GOING TO DO GROUP CATERING AND WHO CAN HELP WITH THAT, AND WHAT YOU WILL NEED.
- ❖ INVESTIGATE OPTIONS FOR PARISHIONERS WHO DON'T TENT. TRY BOOK A BACH OR BORROW THE HOME OF A LOCAL YOU KNOW.

TWO MONTHS OUT

- ❁ GET YOUR PEOPLE TO COMMIT BY REGISTERING ONLINE.
- ❁ THEY WILL BE INVOICED FOR PAYMENTS TO BE MADE BEFORE THE EARLY BIRD CUT OFF TIME. THE COST PER FAMILY AFTER THIS TIME IS \$580. (COMPARED WITH \$480 IF PAID BEFORE THE EARLYBIRD CUT-OFF.)
- ❁ IF YOUR PARISH IS HELPING SUBSIDISE REGISTRATIONS THROUGH FUNDRAISING , YOU WILL NEED TO ORGANISE PAYMENT OF THOSE SUBSIDIES. THE BEST WAY IS TO (1) ASK PEOPLE TO REGISTER ONLINE, (2) BRING THEIR INVOICES TO THE PARISH WITH THE BALANCE OF PAYMENT AND (3) GET THE PARISH TO PAY ONLINE TO NEW WINE.

ONE MONTH OUT

- ❁ SORT TENTS FOR THOSE WHO ARE SHARING OR BORROWING.
- ❁ LET NEW WINE KNOW HOW MANY TENTS (AND MARQUEES OR CORPORATE SPACES) AND ANY SPECIAL NEEDS YOUR GROUP HAS.
- ❁ PLAN YOUR MENU AND SHOPPING LIST IF YOU ARE CATERING AS A GROUP (IT ONLY COSTS \$35-40PP TO CATER FOR 40 OR MORE).
- ❁ MAKE FREEZABLE FOOD IN ADVANCE.

FUNDRAISING

FUNDRAISING CAN BE A GREAT COMMUNITY BUILDER AND IT ALSO HELPS TO OFFSET SOME OF THE COST WHICH CAN BE LARGE IF YOU HAVE A BIG FAMILY (EVEN AT \$480).

SOME SUGGESTIONS FOR FUNDRAISING ARE:

🌸 A QUIZ NIGHT

🌸 A CAR BOOT SALE

🌸 A FOOD FAIR

🌸 A CURRY COMPETITION

🌸 A CLOTHING SWAP- CHARGE AN ENTRY FEE AND COUNT ITEMS TO BE SWAPPED, OR LET PEOPLE TAKE WHAT THEY NEED.

🌸 SAUSAGE SIZZLES

🌸 A YOUTH AUCTION

🌸 A SKILLS AUCTION

🌸 A SILENT AUCTION

🌸 A MOVIE NIGHT

ACCOMODATION

OPTIONS INCLUDE:


 TENTING


 MARAE STYLE

 CARAVAN/MOTORHOME


 MOTEL

 PRIVATE HOME

 CHECK OUT THE OPTIONS SCOPED ALREADY BY THE NEW WINE TEAM, FOUND IN THE ACCOMODATION ATTACHMENT ALSO INCLUDED IN YOUR EMAIL.

 COMMON SPACES: THE DIOCESE HAS PURCHASED TWO LARGE MARQUEES THAT WILL BE AVAILABLE AS COMMON COMBINED GATHER SPACES. NEW WINE ALSO ERECTED A MARQUEE FOR THIS PURPOSE LAST YEAR.

ODDS 'N ENDS

 **DAY TO DAY SHOPPING:** THERE IS A FOUR SQUARE NEARBY IN RAUMATI VILLAGE AND THERE IS A PAK 'N SAVE AND COUNTDOWN ABOUT 6KM AWAY AT COASTLANDS.

🌿 **SHOWERS AND BATHROOMS:** THERE ARE SHOWERS AND TOILETS AT BOTH ENDS OF THE CAMPING AREA. A PORTABLE SHOWER AND TOILET BLOCK IS ALSO BROUGHT ON SITE TO SUPPLY THE NEEDS OF THE GATHERING.

🌿 **SAFETY AND FIRST AID:** IT IS IMPORTANT TO BRING YOUR OWN FIRST AID KIT FOR YOUR GROUP—AS THE FURTHEST TENT CAN BE AS MUCH AS 500M FOR THE NEW WINE OFFICE.

CATERING

IT IS A BIG EFFORT, BUT A GREAT COMMUNITY BUILDER TO DO SOME FORM OF JOINT CATERING.

OPTIONS INCLUDE:

🌿 **COOK ON?** SMALLER GROUPS CAN DO THIS USING BARBEQUES (BYO) OR GRILLS, LARGER GROUPS HAVE USED GAS HOBS AS WELL. THERE ARE SOME HOB AND OVEN FACILITIES AVAILABLE AT THE KAPITI SITE.

🌿 **REFRIGERATION**-THERE IS ALSO LIMITED FRIDGE AND FREEZER SPACE. OUR PARISH HAS FOUND IT USEFUL TO BRING OUR OWN SMALL FRIDGE AND FREEZER WITH US, PUTTING THE FRIDGE IN A TENT AND THE FREEZER IN A SCHOOL BUILDING. OTHER PARISHES HAVE HIRED COOLER TRAILERS FROM LIQUOR OUTLETS WHICH HAS MEANT HANDY COLD STORAGE.

🌿 **DISHES**-THOUGH THERE IS GOOD DISHWASHING FACILITIES WE FOUND

THE TIME TAKEN TO DO DISHES FOR 70 CUT INTO SESSIONS TOO MUCH AND NOW WE CHAMPION THE BUCKET- WASH AND DRY YOUR OWN PLATE AND CUTLERY IN THE BUCKET OF HOT SOAPY WATER. ONLY COOK AND SERVE WARE NEEDS WASHING IN THE KITCHEN.

FOOD- DIFFERENT PARISHES HAVE APPROACHED THIS IN

DIFFERENT WAYS. HERE ARE SOME EXAMPLES:

❁ **TAWA-** HAS REFINED A MENU WHERE MANY THINGS CAN BE MADE IN ADVANCE AND FROZEN. SALADS ARE MADE FRESH EACH DAY.

❁ **WHITBY-** IF IT CANT GO ON THE GRILL ITS NOT ON THE MENU

❁ **PORIRUA-** MAKE THEIR FOOD ON THE SPOT ON LARGE GAS HOBS AND GRILLS

❁ **KARORI-** EXPERIENCED LARGE GROUP CATERERS (SCOUTS) WITH LARGE GAS HOBS AND COOKWARE SO HAVE COOKED ON SITE.

❁ **NEWLANDS/ROSENEATH/HAITAITAI-** HAVE COMBINED TO SHARE LARGELY BBQ BASED MEALS

BONUS:

TWO SAMPLE MENU PLANS AND SHOPPING LISTS

PLAN A

2014 Thursday	Friday	Saturday	Sunday	Monday
Catering for around 40	Lunch: Filled rolls (or GF rice cakes) Fruit muffin	Lunch: Hotdogs and rolls Fruit Oaty slice	Lunch: Filled rolls (GF rice cakes) Fruit Cookies	Lunch: Creative Leftovers
Dinner: Macaroni Cheeze (GF and Veg option) Salad Dessert: Choc instant pud and peaches	Dinner: Meat sauce/Lentil sauce Spaghetti Salads Dessert: Cone icecreams	Dinner: Chicken Curry (or veg curry) Rice Salad Dessert: jelly and fruit	Dinner: BBQ sausages meatpatties n chops (or veg option), potatoes Salad/coleslaw Dessert: Cone Icecreams	
Snacks: Crackers Banana cake	Snacks: Ice sticks Crackers Chocolate Brownie	Snacks: Ice sticks Crackers Cookies	Snacks: Ice sticks Crackers Slices	Snacks: Leftovers

Fuss pot Options: toasted sandwiches, toast, sandwiches, Noodles, tuna

Vegetarian- mac cheese, veg pasta sause, veg curry, salads, bbQ mushrooms

Breakfast each day is cereal & milk, Hot or cold drink and toast with spreads

Please bring, cups, plates (dinner and bowl), Knife and fork

Shopping List: Margarine x4, Milk 9l, Refresh x10, Eggs (30), Ham, Spaghetti Sauce (8 bottles), Coffee, Milo, Tin Foil, Lite Sour cream, Mayonnaise/dressing, Cones(3 boxes), Canned lentils and chickpeas for vegetarian options. Red lentils for spag sauce

Bread: 8-12 loaves/day- 4pkts 20 buns each day (order from waikanae countdown)

Salad veges: tomatoes(3kg), Cucumbers(8), Lettuce(4), Spring onions,Capsicum, Carrots(1.5kg), Potatoes (5kg)

Meat: Bacon, mince 5- 6kg, Chicken pieces 4x2kg, Sausages 1x \$25bag(70) Chops (30), meat patties! box, hotdogs (80)

Pasta: Spaghetti (4kg), Macaroni (3kg)(6lmilk,2blocks cheese, bacon, onion for mac'n'cheeze)

Rice: 3kg Jasmine rice, 1pkt brown rice

Dessert- Buy icecream locally(5x2kg/x2). Canned Fruit(10), Jelly(10), instant pudding(10), FreshFruit (something each day!)

Fruit: bananas, apples and oranges, Watermelon, pineapple

In advance- make aioli, veg pasta sauce, veg curry, make mac cheese(for 40+), muffins, slices, biscuits, meat sauce (Hayley), marinate chops FREEZE ALL

Take List: Spreads, oil, spices, toasted sandwich maker, Toaster, Large pot, Fry Pan, Tea, coffee, rice bowls (microwaveable), Tea towels, Washbasin, detergent dishbrush and cloths, drink containers, large platters and bowls, sharp knives

Need Baking- Muffins 8 doz, Slices 4 swiss rolls tins full, Cookies 8doz ish, Large Banana cake

PLAN B

2015 Thursday	Friday	Saturday	Sunday	Monday
Catering for about 70	Lunch: Filled rolls Fruit Muffins/cake	Lunch: Hotdogs and rolls Fruit Slice	Lunch: Filled rolls (GF rice cakes) Fruit Cookies	Lunch: Mexican beef or bean wraps
Dinner: Macaroni Cheeze (GF and Veg option) Salad Dessert: Cone icecream	Dinner: Lamb (or Vege curry) Rice Salads Dessert: Cone icecreams	Dinner: Lasagne Salad Dessert: cone icecreams	Dinner: BBQ sausages meat patties n chops (or veg option), potatoes Salad/coleslaw Dessert: Cone icecreams	
Snacks: Crackers Banana cake	Snacks: Ice sticks Crackers Chocolate Brownie	Snacks: Ice sticks Crackers Cookies	Snacks: Ice sticks Crackers Slices	Snacks: Leftovers

FUSS POT OPTIONS: TOASTED SANDWICHES, TOAST, SANDWICHES, NOODLES, TUNA

VEGETARIAN- MAC CHEESE, VEG PASTA SAUCE, VEG CURRY, SALADS, BBQ MUSHROOMS

BREAKFAST EACH DAY IS CEREAL & MILK, HOT OR COLD DRINK AND TOAST WITH SPREADS

PLEASE BRING, CUPS, BOWL, KNIFE AND FORK, SPOON AND TEA TOWEL

SHOPPING LIST: MARGARINE X4, MILK 9L, REFRESH X 30, EGGS (2X 30), HAM, SPAGHETTI SAUCE (8 BOTTLES), COFFEE, MILO, TIN FOIL, LITE SOUR CREAM, MAYONNAISE/DRESSING, CONES(6 BOXES), CANNED LENTILS AND CHICKPEAS FOR VEGETARIAN OPTIONS. KIDNEY BEANS (8 CANS)

BREAD: 8-12 LOAVES/DAY- 4PKTS 20 BUNS EACH DAY (ORDER FROM PPM COUNTDOWN) 8 PKTS BURRITOS

SALAD VEGES: TOMATOES(3KG), CUCUMBERS(8), LETTUCE(4), SPRING ONIONS, CAPSICUM, CARROTS(1.5KG), POTATOES (5KG)

MEAT: BACON, MINCE 6KG + 6KG, LAMB CHOPS 8K(CURRY), SAUSAGES 1X \$25BAG(70) CHOPS (40), MEAT PATTIES, BOX, HOTDOGS (140) HAM

PASTA: LASAGNE SHEETS, MACARONI (4KG)(6L MILK, 2BLOCKS CHEESE, BACON, ONION FOR MAC'N'CHEESE). RICE: 3KG JASMINE RICE, 1PKT BROWN RICE

DESSERT- BUY ICECREAM LOCALLY(8X2KG/X2). , FRESHFRUIT (SOMETHING EACH DAY!). FRUIT: BANANAS, APPLES AND ORANGES, WATERMELON, PINEAPPLE

IN ADVANCE- MAKE AIOLI, VEG PASTA SAUCE, VEG CURRY, MAKE MAC CHEESE(FOR 60-), LASAGNA FOR 60, MUFFINS, SLICES, BISCUITS, MEXICAN MEAT SAUCE , MARINATE CHOPS, MAKE RICE AND FREEZE. FREEZE ALL

TAKE LIST: SPREADS, OIL, SPICES, TOASTED SANDWICH MAKER, TOASTER, LARGE POT, FRY PAN, TEA, COFFEE, RICE BOWLS (MICROWAVEABLE), TEA TOWELS, WASHBASIN, DETERGENT DISHBRUSH AND CLOTHS, DRINK CONTAINERS, LARGE PLATTERS AND BOWLS, SHARP KNIVES

NEED BAKING- MUFFINS 8 DOZ, SLICES 4 SWISS ROLLS TINS FULL, COOKIES 8DOZ ISH, LARGE BANANA CAKE,

