



**Crêpes
For
Change**

Booking Pack

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Book us at your next event

In this information pack you'll find all you need to know about who we are, how to get us at your event and how to join our mission to eliminate youth homelessness! You'll also find some handy tips and tricks to make the day run smoothly!

Want Crêpes For Change at your business event?
Have any further questions? Send us an email!

crêpes@forchangeco.com.au

Check out our website for more details:
forchangeco.com.au/food-truck-crêpes-for-change/

Why Crêpes For Change?

Make your event have impact

Australian businesses and organisations spend a whopping \$28 billion on corporate events attended by over 400,000 people each year. Increasingly, the corporate sector is realising the CSR potential of these events in affecting positive social and environmental change in our community.

Have you thought about the positive social change your next event could deliver? Your upcoming corporate event can directly support the wellbeing of young people experiencing homelessness when you book Crêpes For Change to cater your special day.

Whether your event is a conference, seminar, expo or just a fun event for staff, you can make your big event extra special with a catering experience that delivers real grassroots social change. Crêpes For Change is a social enterprise with 100% of profits directed towards programs alleviating youth homelessness.

Your guests will feel happy knowing their attendance is having a positive impact on the lives of young people experiencing or at-risk of homelessness. That's because we reinvest the profits in a hands-on hospitality training program that gives young people the confidence, skills and experience they need to be the masters of their own destiny and escape the homelessness cycle.

Delight guests with delicious crêpes

For a successful event, you'll need to make sure you have delicious and exciting food options! Not only are we driven by our cause, but our crêpes are worth knowing about. Using our founder's family recipe from La Bretagne, France, we offer sweet and savoury crêpes. A guaranteed hit with guests at your event, our crêpes are authentic and made with purpose!

Our food and service is light, easy and fun, making your event food service as memorable and smooth as possible.

Experience professional service and exceptional value for money

If you're looking for exceptional service then the Crêpes For Change team have got you covered. Our team, made up of staff and volunteers, are super friendly and committed to making your day special.

We provide a simple and smooth service to guarantee your event food service goes without a hitch. We can also tailor our menu to suit your dietary requirements and preferences.

Crêpes For Change is a very affordable catering option and you can feel rest assured you've spent your money on a positive cause. We don't charge any call-out fee for events within the metropolitan Melbourne area – so it's just the price of the crêpes!

SPECIAL OFFER

Have you got an event occurring annually, bi-annually or quarterly? When you find a good thing, run with it! We offer a special 10% discount for repeat bookings so get in touch today about securing us for your recurring event.



“We hired Crêpes For Change for a corporate event. The crepes were amazing, the staff were a pleasure to deal with and it's great to be able to have an opportunity to give back in this way. Love you guys - keep up the good work!”

Charlie



Who we are

Crêpes For Change

Crêpes For Change is a social enterprise by For Change Co, that exists to eliminate youth homelessness in Victoria. With our food truck, we travel around Melbourne to private and public events to raise money from our crêpe sales and spread the word about what we do. Crêpes For Change is one of a number of hospitality enterprises by For Change Co. We also run Coffee For Change at RMIT and Chisholm Institute, as well as three cafes; home.one in Brunswick, home.two at The University of Melbourne and For Change at Middle Park.

How does Crêpes For Change work?

Crêpes For Change is just like a normal business, except we invest 100% of our profits to run impact programs that work to eliminate youth homelessness. We are very lucky to have a dedicated team of volunteers that spend their time working in the truck, and many sponsors and donors who we collaborate with and who support us to create change.

How are we making a difference?

100% of the profits from Crêpes For Change go towards For Change Co's youth homelessness programs. For Change Co works with young people experiencing homelessness to undertake training and education to secure sustainable employment. Our young people get paid for every hour of training that they do, demonstrating a respectful employee and employer relationship, and get to work across all of our enterprises so they get a variety of employment experiences. At the end of the program we work with our industry partners in order to find further employment for our young people.

To ensure our young people find stability and have a place to call home at the end of the work day, we collaborate with Launch Housing to provide safe and subsidised housing. We know that access to secure housing is an integral component of a young person's journey out of the homelessness cycle, which is why we continue to invest in this program every year.

We choose to only invest in and run programs that will have a long-term and sustainable impact on the lives of our young people.

What we need from you

Thank you for choosing Crêpes For Change to cater your special event. You have made an awesome choice as not only do your guests get to enjoy delicious crêpes, but they are able to contribute to eliminating youth homelessness!

If you could help us with the following, it would be greatly appreciated:

- We love to have one direct contact at your workplace who is across the logistics of the day and who can help us set up.
- Please arrange and ensure the viability of our space for set up before we arrive.
- Arranging our serving site to be near power outlets.
- Confirming our bump-in time as soon as possible.
- Support in spreading information to guests about our work (feel free to use this booklet as a resource!)

The Truck

Height: 3.7m
Width: 2.4m
Length: 6.3m

We need to ensure the truck will fit comfortably and safely on your proposed site so please take into consideration our dimensions and check for any low-hanging branches, lights or wires. The truck also needs a flat surface to park on.

If you have access to power for us that would be great. We just need 1 x 10amp outlet. If not, that's ok - we can bring a generator with us!

If you are planning on hosting us in a public space, please make sure you check with local council that it's ok for us to trade in the space and let us know if we will need to obtain a Streatrader Permit for the event.

The Service

We will need around 30 minutes to set up before we begin service.

Service runs directly between your guests and our staff, meaning that your guests will have the opportunity to order with us off the menu. Once a guest or employee's order is ready we will call out their name to come and collect their crêpe.

On average we make and serve one crêpe per minute with two staff in the truck. If it is a regular working day at your workplace we recommend sending employees out in groups of 15-20 every 20 minutes to ensure no one is waiting too long.

If you would like assistance in creating a run sheet for the day or understanding our flow of operations please get in touch on crêpes@forchangeco.com.au.

Payment

Private functions require a minimum spend to be met and paid before we are able to attend your event. The minimum spend becomes your tab for the duration of the service.

If you would like us to go over your tab to feed your hungry guests then just let us know that we can tally up the extras and invoice you after the event.

No refunds are available if your minimum spend is not used up.

We offer free trade options for events where you would like guests to pay. Call out fees may apply depending on the location.

Please let us know if you would like to enquire about our free trade menu.

Travel Times

We love to travel all over Victoria with our truck, but if you are out of metro-Melbourne we may need to arrange a call-out fee to help us get to you. This will be arranged to be paid as a part of your upfront invoice.

Cancellations

All cancellations are required to be made in writing directly to: crêpes@forchangeco.com.au. Where more than fourteen (14) days notice is provided from the scheduled event date, the deposit is refundable in full. Within fourteen (14) days of the proposed event date, the deposit is not refundable, but may be transferred once to an alternate date. Where cancellation occurs within seven (7) days of the proposed event date, the deposit is not refundable and a charge may be applied to cover administration fees and/or stock for the booking.

One Last Thing...

Don't forget to give us your feedback and let us know how your guests enjoyed having us! Do you know other organisations who might be interested in having us cater their upcoming event? We'd love for you to spread the word!



FAQ's

How long is service?

Each crêpe takes about 1 minute to make, so we can get through about 25 crêpes every half hour! If you expect our crêpes to be super popular at your event please let us know so that we can arrange to do something a little special which will halve our serving time.

What time do you require bump in?

We require bump in one hour before service. So if we are to start serving at 11am, we would arrive at 10am.

What are the truck dimensions?

3.7m high, 2.4m wide and 6.3m long. The truck weight is under 4 tonnes. We require at least 2 car spaces to park the truck.

What is the minimum spend?

We have a minimum spend of \$700.

Do you require power?

We require a regular powerpoint (10 or 15amp). If power is not available on site we can arrange to bring our own generator.

How many people are working at the truck?

Usually we have 2-3 people working behind the truck.

Do you have insurance?

Yes, we are covered for Public Liability Insurance, WorkCover and Volunteer Cover. We can send a copy of our Certificate of Currency as well.

How many people can you cater for?

Our minimum spend caters for 70-100 guests and we can cater for up to 240 guests over a four hour period.

crêpes@forchange.co.com.au

Packages

We have four private function packages available to you:

Classic Package (\$7 Per Serve)

Guests can select one delicious basic topping for their fresh crêpe from classic options such as nutella, lemon & sugar, strawberry jam and salted caramel.

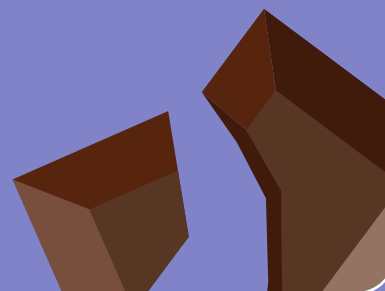
1



Extras Package (\$9 Per Serve)

Guests can select one delicious basic topping and one extra topping for their crêpes. Adding onto their basic topping an extra such as fresh strawberries, bananas, oreos or tim-tams!

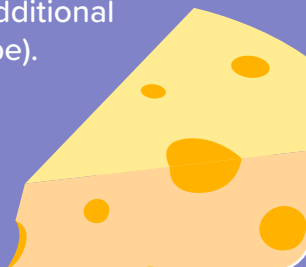
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Savoury Package (\$10 Per Serve)

Guests can select up to three savoury toppings in a 'choose their own adventure' style from seasonal and classic vegetarian options such as pesto, spinach, cheese, eggs, relish and mushrooms. (Please allow an additional 2 minutes per crêpe).

3



Signature Package (\$10 Per Serve)

Choose a bespoke 'crêpe of the day' for your guests to enjoy at your event. Signature options include: 'Schmoors', 'Snickers' or 'Apple Pie'.

4



**We can't
wait to see
you soon.**



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