



Scotty's House of Bar-B-Que Fundraising Information

Scotty's House of BBQ & Hotdog's, proudly based out of Rome, NY, has been in operation for more than 46 years. Scotty's can help your non-profit fundraiser and assist you with planning a great event!

Scotty's is a professional service that is fully Insured and covered by Worker's Compensation and Liability requirements. We have a well-trained and professional staff that will help you with any of your needs. Along with the information and guidelines in this packet you will see pricing for all meal options.

Trust your next event to the Scotty's Team that has the most innovative and exciting ideas about food, entertainment and service!

For Scotty's to cook **on site** we have a minimum order of **500 Dinners or 500 Chicken Halves**.

If you can't meet your minimum we do offer,

(Tier Pricing listed below). **The price of chicken is subject to change with the fluctuating market.* Please contact us at 315-338-5555 or scott@scottyevents.com to ask about our current pricing.

How Do I begin?

Once your committee decides to have a Scotty's fundraiser, give us a call at 315-338-5555 so we can find the best date for you. Our past Customers have first rights for date reservations the following year.

In Order to secure your fundraiser date, we require a non-refundable \$500 deposit. The deposit will be deducted off your final bill. One week prior to your event, the final payment shall be paid in full. We will also need the county of your event for health permit and sales tax purposes (unless you are tax exempt).

Set-Up Requirements

If Scotty's is cooking onsite, we require a 35L x 15W spot for our self-contained mobile BBQ pit. We can cook over grass, blacktop and stone. We prefer to stay away from dirt for sanitary reasons. We also prefer to be away from any buildings due to any fire and smoke.

Your Requirements

You will need to provide us a water source for sanitary and fire safety purposes.

If you plan on having seating at your event, you will need to supply a seating tent with tables and chairs.

Will your event be inside or outside? (*During fall and winter months the serving line will be inside.*) Our BBQ pits must be located in close proximity and have easy access to transport food.

You will be responsible for all garbage. Due to NYS Health regulations, we are not allowed to carry any garbage in our vehicles. Please have garbage receptacles and bags available.

We require volunteers from your organization to help hand out dinners, and take any money/tickets on the day of your event. Being involved with the BBQ makes your event stand out over others!

Planning your Event

Being organized and having volunteers is helpful to make your fundraiser successful. Keep track of any pre-sale tickets, as it gives you a better understanding of the number of people you will be feeding.

ONE WEEK prior to your event we must have a final count so we can order food items and supplies.

Helpful hints: Advertise your event in your local paper, t.v., radio, booklets, internet, Facebook, and bulletins. Most non-profit organizations usually get a great deal (if not free) advertising. Signage and posters are also a great source of advertising

Serving Time

We will arrive 2.5-3 hours ahead of your scheduled serving time to set up and prepare your food. Serving time is for 3 hours. Any remaining food will be left with your staff (see left over food guidelines).

Left over Food

Due to health codes and regulations, Scotty's is not allowed to leave ANY RAW FOOD. The food will automatically be discarded.

Left- over cooked Chicken will be given to you. *Make sure that you provide your own foil pans as well as aluminum foil to cover your remaining chicken.*

We prepare sides as we go based on the activity of the sale. If we happen to have cooked left over sides they will be given to you.

Weather

If weather becomes severe during your event, Scotty's has the right to pause cooking and wait until the weather clears or becomes safe. If severe weather is forecasted for the date of your event, it's better to cancel your event and reschedule for another successful day. Cancellations will not be issued a refund, however, we will work with you to reschedule the event dates.

Thank you for considering us for your fundraising needs! If you have any questions, feel free to contact us at:

(315) 338-5555 or scott@scottysevents.com

Best Regards,

Scott Smith
Owner/President
Scotty's



Scotty's Custom Packages: 2024 Season (Please select 1 out of 3)

Silver Package:

On the day of your event, our staff will arrive 2.5-3 hours before your event. You must have a team member there to greet our staff and show them where to set-up. Please remember to be on time.

Your organization will be responsible for:

- The assembly and serving of the meals.
- a cashier as well as a cash box.
- your own coolers and applicable equipment to maintain your proper temperatures of food.

We will provide you with:

- two of our finest pit masters to cook your ultimate BBQ the day of your event.
- compartment containers with utensils and bags, as well as your selected food choices.

Gold Package:

On the day of your event, our staff will arrive 2.5-3 hours before your event. You must have a team member there to greet our staff and show them where to set-up. Please remember to be on time.

Your organization will be responsible for:

- a cashier
- two servers

We will provide you with:

- two of our finest pit masters to cook your ultimate BBQ the day of your event.
- compartment containers with utensils and bags, as well as your selected food choices
- one supervisor to overlook the front line to assure food and supplies are full at all times, to monitor food safe temperatures and assist with any serving needs.
- one additional food preparer/assembler
- tent and equipment assembly, including:
- (10 FT BY 20FT Cookhouse), (All the Road Signs with Advertising Flags), (Tables with table clothes only for serving tent) , (6 Bay Steam Table), (4 Bay Stainless Steel Sink with Hot and Cold running water on demand too pass all health codes), (1 Electric Holding cabinet to maintain adequate temperatures),(1 non electric insulated cabinet to maintain proper temperatures for hot or cold food) , (1 Electric Salad Bar condiment station for salads and toppings), (1 Mobile Refrigeration Trailer to maintain proper temperatures), (2 Power generators fully fueled), (1 Cashier Cart (this does not include cash box or a cashier this must be provided by your organization) This Package includes our health permits as well as Insurance Coverage only in the Gold Package.

Pick-up Package:

Scotty's offers a pick-up package for orders under 300. Please see pricing attached.



Scotty's Fundraising Prices

(April 1, 2024- Dec 31, 2024)

Market Prices can vary throughout the season.

Call (315) 338-5555 for pricing updates.

(Pricing listed per item)

THE MAIN COURSE:

Chicken Halves Only (Under 300 Pick-Up)	\$8.50
Chicken Halves Only (300 minimum)	\$7.25
Chicken Halves Only (500 minimum)	\$6.00

SIDES:

Salt Potatoes with Butter (minimum 300)	\$1.50
4oz Southern Style Coleslaw (minimum 300)	\$1.25
4oz Macaroni Salad (minimum 300)	\$1.25
4oz BBQ Bake Beans (minimum 300)	\$1.95
4oz Macaroni and Cheese (minimum 300)	\$2.25
4oz 3 Bean Salad (minimum 300)	\$1.75
Dinner Rolls with 1 Butter Chip (minimum 300)	\$0.40

DRINKS:

Bottled Water	\$2.00
Soda	\$2.00

SUPPLIES:

3 Compartment Trays (Per 200)	\$85.00
Plasticware Kits (Per 500)	\$75.00

75+ Miles from Rome add \$.30 per chicken half.

(Plastic ware kits have, fork, knife, napkin, wet nap, salt and pepper)