



How to Throw the Perfect Afternoon Tea Party for Beacon



A message from our CEO

Thank you so much for choosing to support Beacon. A good cup of tea and a slice of cake is a great way to bring friends and family together, and the perfect excuse to have a break at work with colleagues. In this pack, you'll find lots of information to help you throw the perfect afternoon tea party and help fundraise for Beacon. Our local community has been so kind to us, especially during such a tough couple of years. Your support means the world to us, so a huge thank you.

We can't wait to see your pictures! Don't forget to tag us and use the hashtag **#BeaconPartea**

Lisa Cowley
CEO and Chief Cake Taster

We really are counting on your cuppa...

Throwing an afternoon tea party for Beacon is not only a great way to catch up with friends and family, it is also a fantastic way to fundraise for Beacon.

Did you know....

A donation of £3 could help us to provide 15 minutes of low vision advice for someone with sight loss

A donation of £10 could help us to provide a session of sight loss advice support

Things to remember

Pick a date, a time, and a venue

Pick the perfect time for your friends, family and neighbours to meet. You can hold your party anywhere, even virtually!

Just remember if you decide to host a street party, don't forget to talk to your local council about permits and public liability event insurance.

Make a poster or send invitations

If the tea party is for friends and family only, an invitation will add a personal touch. If your afternoon tea is open to the everyone, a poster will work best....we've included one for you to photocopy towards the back of this pack!

Be traditional or be different?

Pots of tea, scones and crustless sandwiches work well, but what about an old fashioned Gentleman's tea with pork pie, or add some sparkle to the event with a glass of prosecco or your favourite mocktail? The possibilities are endless but all are equally delicious!

Don't forget the china!

Plates, cups and cutlery are all part of the afternoon tea experience and it's up to you if you use your best china or paper plates, just don't forget the napkins!

Beacon's charity shops are a great place to find a variety of items for your party.

Let's talk money!

How will you raise money?

You could charge entry at the door (or gate) or you could hold a bake sale, or ask guests to donate to Beacon to come along. Just remember to let your guests know in advance so they know what cash to bring.

You could also add a Beacon collection box by the door for people to add their loose change to.

Email supportus@beaconvision.org and we will happily send you a box for your event.

How to send your donation to Beacon

There are three main ways to get your donation to Beacon:

- Bank the money you raised and make a donation via our website www.beaconvision.org
- Send a cheque to: Beacon Centre for the Blind, Wolverhampton Road East, Sedgley, Wolverhampton, WV4 6AZ (cheque made payable to Beacon Centre for the Blind)
- Call the fundraising team on 01902 880111 and arrange a time and date to drop the cash into our Centre or nearest charity shop. You can also email supportus@beaconvision.org

Beacon's Best Citrus Sponge



Ingredients List

225g self raising flour
225g caster sugar
225g salted butter
4 medium eggs
rind of 1 orange
rind of 1 lemon
200ml double cream
Strawberry jam

Method

- 1** Preheat the oven to 180°C/gas 4. Grease and line the bases of two round 20cm sandwich tins.
- 2** Cube up the butter, then cream together with the sugar in a large mixing bowl until pale and fluffy.
Beat the eggs, then gradually mix into the creamed butter and sugar. Sift, then fold in the flour with a large metal spoon until just incorporated (don't overmix). Then fold in the orange rind.
- 3**

Beacon's Best Citrus Sponge

Method continued...

4 Stir in a splash of milk to loosen the batter if needed, then evenly divide it between the two cake tins.

Bake the cakes in the oven for 22 to 25 minutes, or until golden and cooked through. To test, insert a skewer into the middle of a cake; it's ready when the skewer comes out clean. Leave to cool in the tins for five minutes, then turn onto a wire rack to cool completely.

6 Once completely cool, pour the cream into a large bowl and whisk until you have soft peaks. Gently fold through the lemon rind and add lemon and orange juice to taste....only a splash though so the cream doesn't split

7 Place one of the cakes on your chosen plate or cake stand and spread over the strawberry jam and the the vanilla cream.

Enjoy....£1 per slice maybe????

Let's Party



Beacon

Join in the fun at our afternoon tea party and help raise money for Beacon Centre

Venue:

Date:

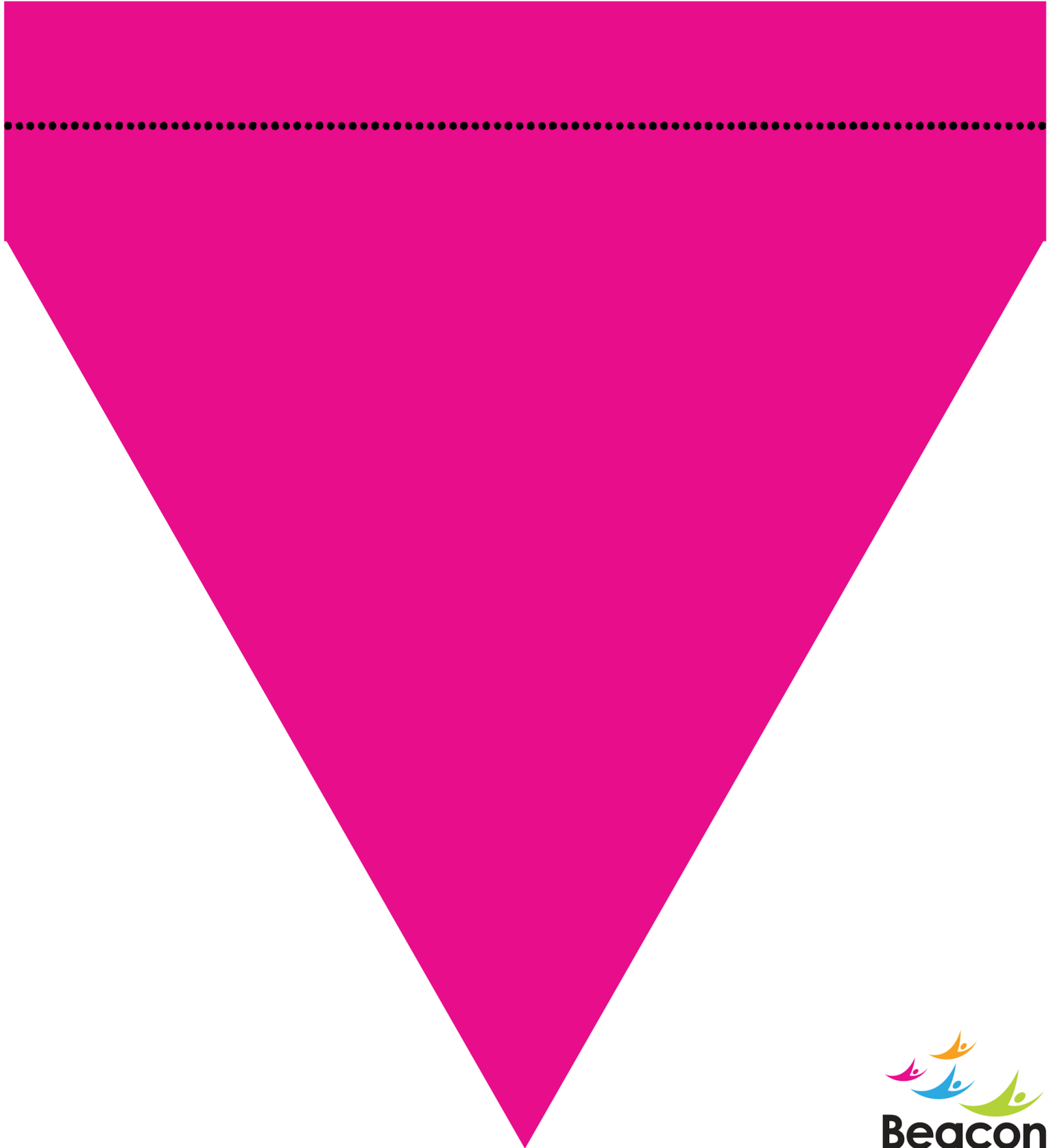
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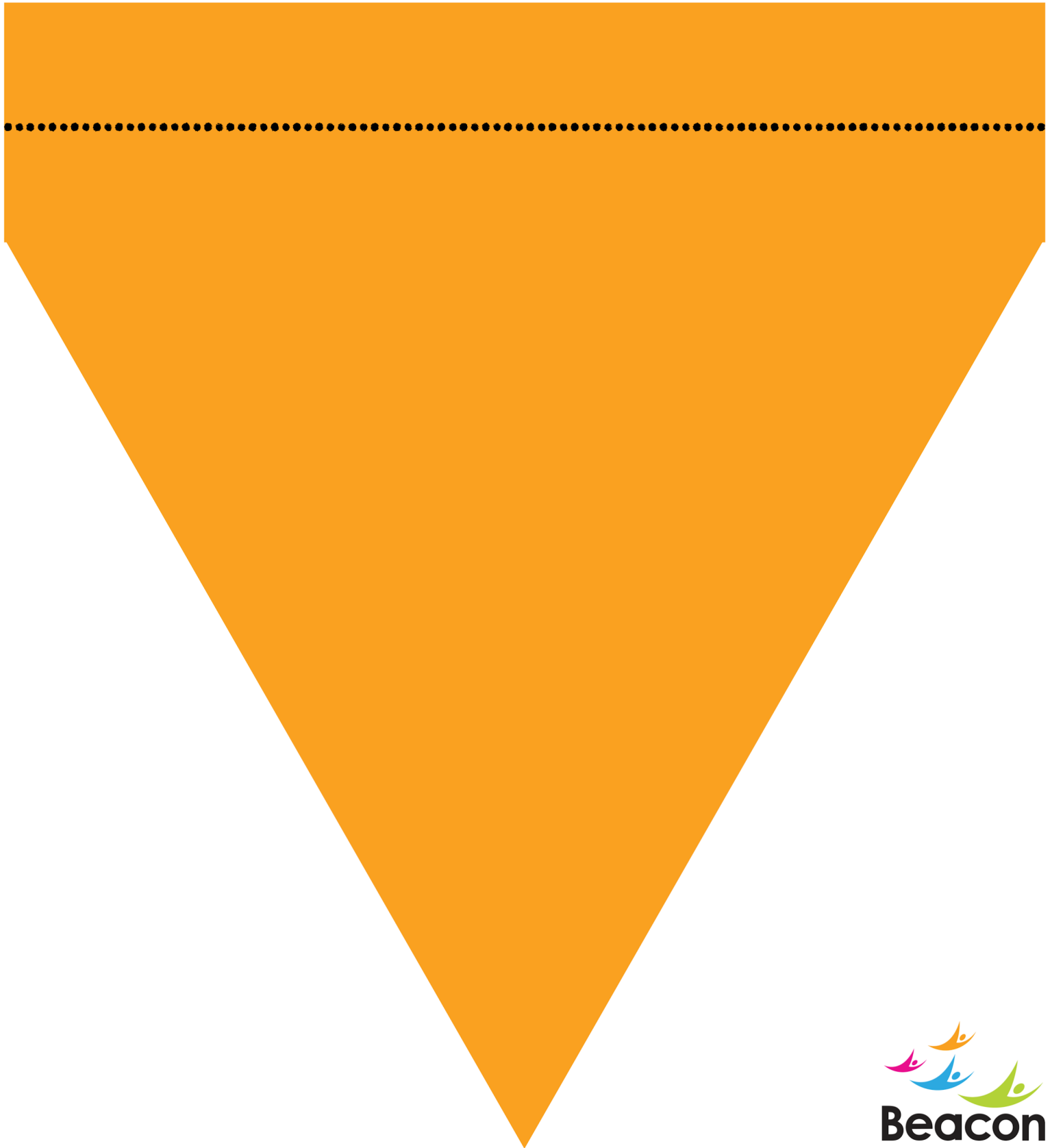
It's not a party without bunting!

The next couple of pages contain bunting flags in different colours, print then out, fold the rectangle over a piece of string, secure with glue or tape and repeat until you have the required length!



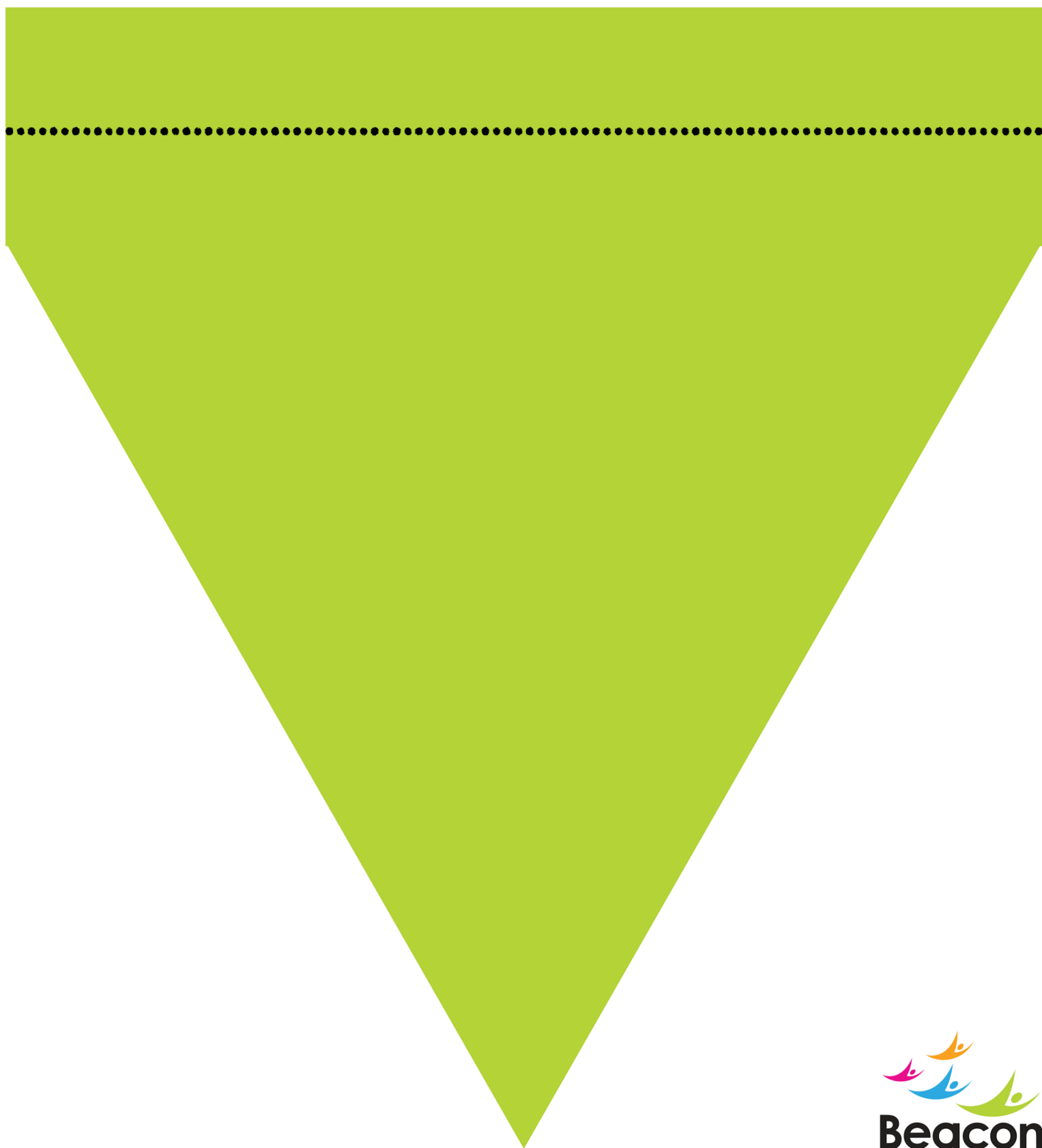
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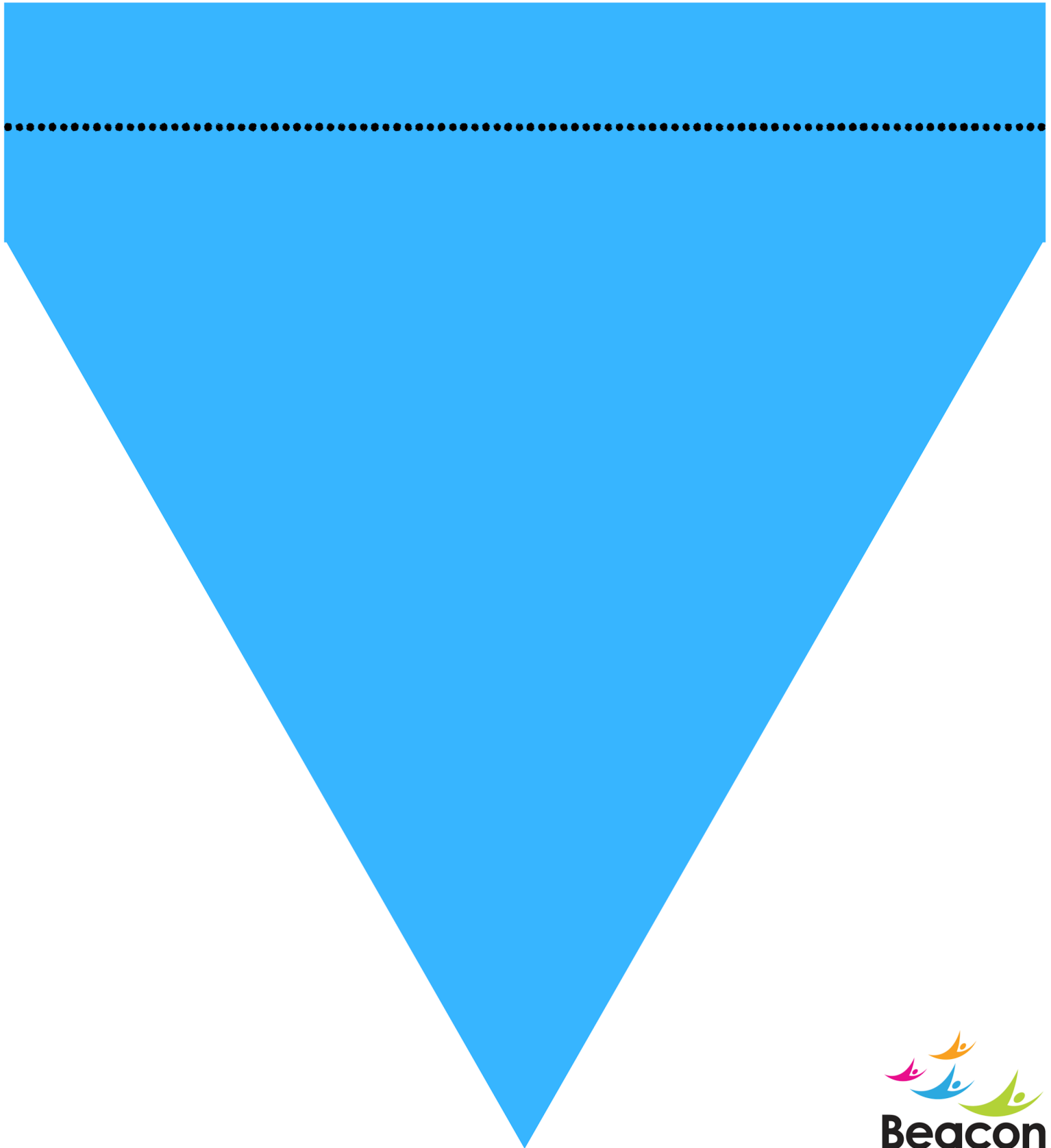
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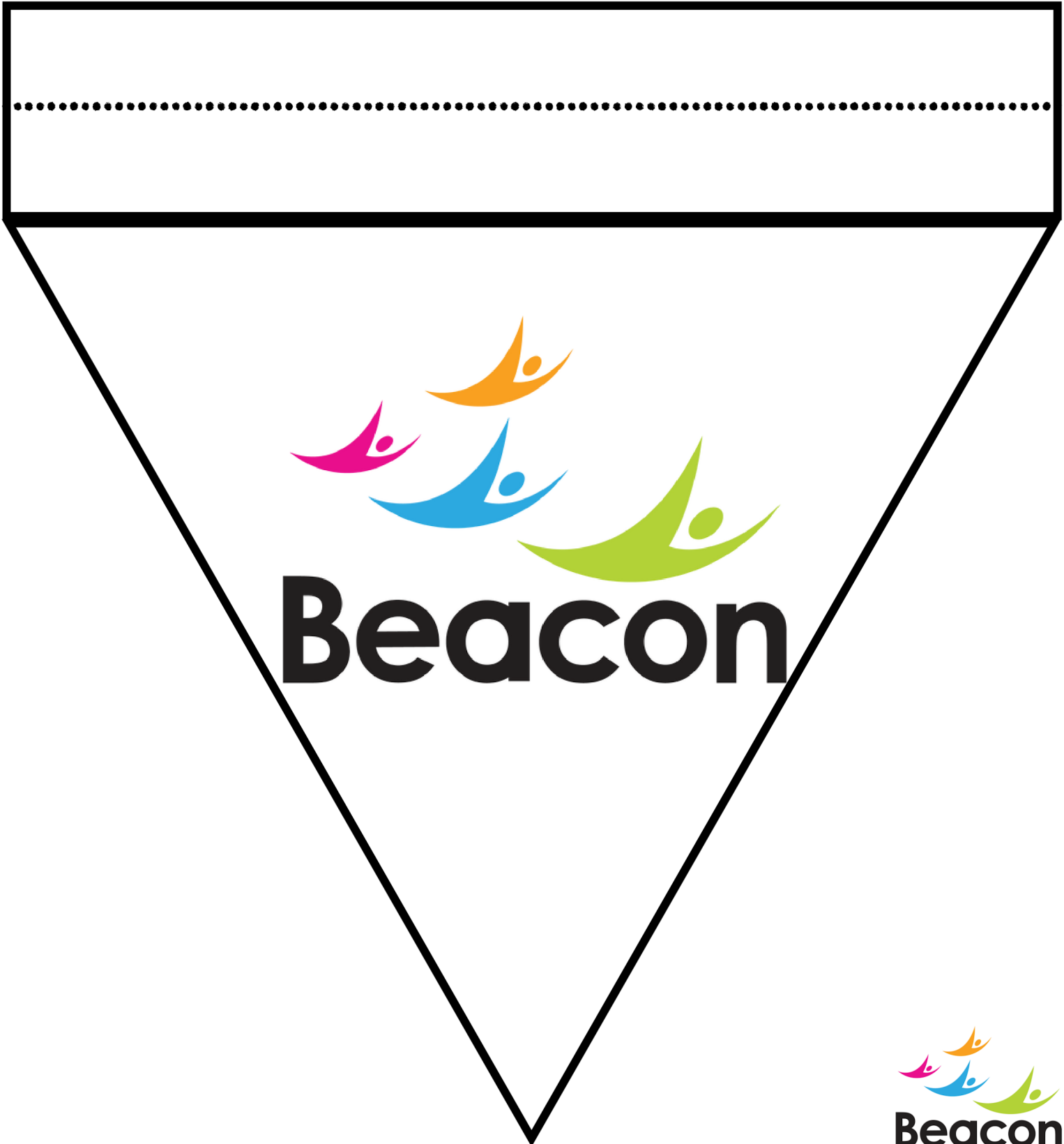
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From everyone at Team Beacon thank you for planning your very own afternoon tea party in aid of the Beacon Centre.

If you need any help you can call the Fundraising Team on **01902 880111 or email **supportus@beaconvision.org****

And don't forget we would love to see your pictures! you can email them to us or share them on social media using the hashtag **#BeaconPartea**