

# How to fundraise in your restaurant.



## Invisible Chips.

**0% fat. 100% charity. Adding Invisible Chips to your menu is a light-hearted way to support hospitality workers and their families through ill health and hard times.**

Operators like Tom Kerridge have already embraced Invisible Chips, helping to raise awareness and funds for Hospitality Action. Every 'portion' of Invisible Chips sold helps Hospitality Action make a tangible difference to hospitality lives.

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## Guest Fundraising.

**There are lots of ways to set up guest fundraising. You can add a discretionary amount to a bill, or to a specific dish or cocktail – this is by far the most popular fundraising tool adopted by our supporters.**

### £1 on the bill

Inviting your guests and customers to make a small donation to Hospitality Action as part of your billing process is an easy and effective way to support your industry charity.

We can supply the bill cards and help amplify your fundraising through our popular social media channels.

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### 50p or £1 onto a beverage

You could add 50p or £1 onto a bespoke cocktail or mocktail as a donation.



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## Host an event.

Hosting a dinner, supper club, brunch or lunch is a fabulous way to fill your restaurant. By adding a £10 raffle you'll raise additional funds while engaging your diners.

Using a raffle ticket book, you can sell a strip of five tickets for £10, drawing the winners live on the night. All you need is 2-3 great raffle prizes.

## Supporter Spotlight.

We're proud to collaborate with hundreds of operators across the UK who want to make a lasting positive impact on their industry. Here are some standout highlights:

### The Royal Crescent Hotel & Spa

At The Royal Crescent Hotel & Spa in Bath, guests enjoying the iconic Jane Austen afternoon tea are invited to support Hospitality Action by contributing an optional £1 on their bill. This easy, feel-good way for diners to make a difference has already reeled in £3,500 since its inception. The initiative not only raises essential funds but also helps elevate the charity's vital work across the hospitality sector.

**General Manager Lorraine Jarvie said:** "Hospitality Action is the only charity dedicated solely to supporting people in our industry. For us, getting involved and raising money felt like the natural thing to do; it's our way of giving back to those who give so much to others. It's also about making sure Hospitality Action can continue their incredible work and be there for hospitality professionals who need them, now and in the future."



### Harborne Kitchen

Recently, Harborne Kitchen in Birmingham teamed up with recruitment agency Tonic Talent to host a memorable Sunday roast, raising £4,500. Guests enjoyed a five-course meal with drinks for £75, while the event brought together local hospitality professionals in a spirit of community and generosity. A raffle, with prizes donated by sponsors, helped boost fundraising on the day.

**Tonic Talent, Managing Director, Conrad Brunton said:** "We were thrilled to bring the hospitality community together for an afternoon of exceptional food and goodwill. The event was a real celebration of our industry's spirit and generosity. At Tonic Talent, we're passionate about supporting the people who make hospitality what it is, and Hospitality Action does vital work to look after them. Hosting this lunch was our way of giving back and making a meaningful difference to those facing tough times in our sector."



Visit our website  
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