









Host a Gin & Jammies at Home party with your family and friends and help to raise vital funds for Dr Kershaw's Hospice.

Organise a night in with your friends and family, get your jammies on and have a glass of gin or two, making sure that all your guests donate to support your local hospice.

To help you get the party started we have put together a few things to help:

- An invitation for you to print off and personalise for all your guests
- Cocktail and mocktail recipes
- Social media tips
- Playlist ideas
- Party game ideas
- Photobooth props for you to print at home
- Bunting

Don't forget to share the fun you are having on social media tagging the Hospice in your posts. The best party photos have the chance to win a bottle of our hand-crafted Hospice Gin, 1989!

Why we need your support...

Since opening as a hospice facility over 30 years ago, Dr Kershaw's Hospice has been highly regarded as a community asset within the borough of Oldham, serving some 235,000 people drawn from Oldham and its surrounding districts. The Hospice has a team of dedicated clinical staff including doctors, nurses, health care assistants and care givers who support patients in the Hospice's In-Patient Unit and Well-Being Centre (day patient facility), along with supporting patients in the community through our Hospice at Home service and Caring Hands, the Hospice's domiciliary service.



As an independent Hospice and a registered charity (Charity No. 1105924), Dr Kershaw's is partially funded by the Oldham Clinical Commissioning Group (CCG), circa £1.13m per year. However, the majority of the £3.6m annual budget is supported by fundraising activities, donations, legacies, income from the Hospice shops and revenue from the Hospice Lottery.

What your fundraising will help to support...



Gin and Jammies

Fundraising Tips & Tricks

Our Gin & Jammies fundraising event is your opportunity to help show your support for Dr Kershaw's Hospice whilst also having a great time with your family and friends from the comfort of your own home.

Here are a few ideas on how you can raise additional funds and boost your fundraising total!

Give Your Party a Theme...

Give your Gin and Jammies party a theme and encourage your friends and family to donate online via a Just Giving page or in person, then give a prize to the best dressed! From best onesie to pretty in pink, the choice is yours!

Hold a Raffle...

Raffles are such a popular way to raise money for a good cause. With fantastic prizes to be won everyone wants to be in with a chance! Why not ask your guests to bring with them a prize to be raffled off and charge £1 per ticket/strip. With everyone who enters winning a prize, it's a win, win!

Collection Box...

Contact a member of our Hospice team by emailing fundraising@drkh.org.uk or call 0161 624 9984 and ask for one of our "Gin & Jammies Fundraising boxes" put the box near your entrance or by a buffet and ask your friends and family to give generously.

Don't forget to tell your guests to bring cash with them to your event.

Alternatively set up a Just Giving page if you want to go contactless and WhatsApp your link to your guests before the party!

Spotify Playlist...

Download Spotify, if you haven't already got this. A premium package is free for 3 months (just make sure to cancel afterwards if you don't want to keep it) and search for the Girls' Night playlist! Hit play and away you go!

Alternatively, create your own playlist with your friends and family's favourite songs.







Our Top Tips for Cocktail Making...

- Cut your garnishes beforehand to save you time and keep them in the fridge
- Keep your straws nearby (paper and metal ones help to save the ocean too)
- Chill your glasses ahead of time. Either chill them in your fridge or fill with ice and water. By chilling the glass you help ensure the cocktail remains refreshingly cool to the very last sip.
- When shaking your cocktail use lots of ice
- Sample before serving to make sure they are wonderful
- Remember to drink responsibly!

The Martini

What you will need:

- 60ml gin (we suggest our very own 1989 Gin available to buy from our Hospice reception)
- Vermouth to taste
- One dash aromatic bitters (optional)
- Your chosen garnish (we think lemon peel or an olive work best)



In a mixing glass filled with ice cubes, combine the gin and vermouth, pouring more or less vermouth to your taste. Stir for 30 seconds. Strain in to a cocktail glass. Add dash of bitters (if required). Garnish and serve.

The French 75

What you will need:

- 10ml gin
- 10ml orange liqueur
- 10ml lemon juice
- 5ml sugar syrup
- Bubbles of your choice



Mix the gin, orange liqueur and lemon juice in a flute and top with chilled bubbly! Et Voila!

The Negroni

What you will need:

- 25ml gin
- 25ml sweet vermouth
- 25ml Campari
- 1 orange



Add the gin, Campari and sweet vermouth to a mixing glass filled with ice, and stir until well-chilled. Strain into a rocks glass filled with large ice cubes. Garnish with an orange peel.

Pimm's Fizz

What you will need:

- 25ml gin
- 125ml Pimm's No. 1 liqueur
- 5ml lime juice, freshly squeezed
- 15ml grenadine
- 5ml ginger syrup
- Lemonade, to top
- Garnish your favourite fruits



Add the gin, Pimm's No. 1, lime juice, grenadine, ginger syrup into a shaker and vigorously dryshake (without ice for 15 seconds. Add ice and shake again until well-chilled. Strain into a Collins glass over fresh ice. Top with lemonade, garnish with your favourite fruits and serve. To make this non-alcoholic just take out the Pimms and the gin for a delicious summer drink!

The Classic G&T

What you will need:

- 50ml gin
- 50ml soda water
- 50ml tonic water
- Lime & lemon wedge



Pack a large glass with lots of ice, add a wedge of lime and lemon, then pour over 50ml gin. Top with 50ml soda water and 50ml tonic water. Serve!

Non Alcoholic Cocktails

Our delicious alcohol-free cocktails are suitable for all to enjoy. Top Tip- Make our Pink Lemonade recipe beforehand and leave in the fridge to cool!

Passionfruit Martini

What you will need:

- 3 passionfruits, halved
- 1 lemon, juiced
- 1 egg white
- 100ml alcohol-free spirit
- 2 tsp sugar syrup
- Handful of ice
- Sparkling grape juice, to serve



Scoop the flesh from four of the passionfruit halves into a cocktail shaker. Add the lemon juice, egg white, spirit and syrup and shake vigorously until frothy. Add the ice, then shake again until the outside of the shaker feels cold. Double strain into martini glasses. Top up the martini with the grape juice and garnish with the remaining passionfruit halves.

Pink Lemonade

What you will need:

- 300g caster sugar
- 1½ lemons, sliced
- 1 orange, sliced
- 3 x 170g/6oz punnets of raspberries
- Ice and fresh mint, to serve (optional)



Place all the ingredients in a large saucepan and pour over 350ml cold water. Bring to the boil, stirring often, then leave to cool. Pour through a sieve, pressing down with a spoon to extract all the juices. The syrup can now be stored in the fridge for up to 1 week. To serve, pour a little into a glass and top up with sparkling or still water, ice and mint.

Mojito Magic

What you will need:

- 1 apple, cored and chopped
- ¼ cucumber, peeled and chopped
- ¹/₂ lime, juice only
- 4 mint leaves, only
- 100ml (3 1/2fl oz) sparkling water



Place all the ingredients in a juicer and blend. Divide between glasses and top up with the sparkling water.

Top Tip: For a smoothie, place the apple, cucumber, lime juice and 4 mint leaves into a blender along with the water. Mix together until really smooth. Fill up glasses with more mint sprigs and ice. Divide the juice between the glasses and then top with sparkling water to serve.

Shirley Temple Mocktail

What you will need:

- 2 tablespoons of grenadine
- ¼ cup of orange juice
- 1 maraschino cherry
- Lemonade



Pour the orange juice and lemonade into a glass. Add the grenadine to the mixture and let the syrup steep slowly, which creates the layers of the drink. Garnish the drink with the cherry and serve.

Virgin Pina Colada Recipe

What you will need:

- 2 ripe bananas
- 200ml coconut cream
- 500ml pineapple juice
- 4 5 teaspoons of lime juice
- 1 large cup of ice
- Some of the lime wedges



Put all of these fresh ingredients into a blender and blend them completely. Pour the mixture into 4 prepared tall glasses. Use a piece of pineapple or the lime wedges for garnishing.

Photo Booth Props...

Print out our props, cut them out, stick on some thick card and glue to a wooden skewers.

To assemble these props you will need:

Say cheese!

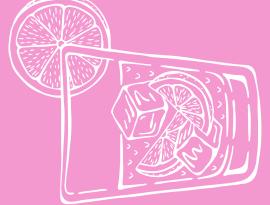
Get Your

Jammies on!

- Card
- Glue
- Scissors
- Wooden Skewer

Bunting...

Cut out the flags, fold on the dotted line, stick together with sellotape, and thread through some string or ribbon. Make as long as you want!



Please RSVP to you are Invited For fun, games, fundraising and fabulous cocktails. You're invited to a Gin & Jammies at Home party to raise money for Dr Kershaw's Hospice! Get your PJs on and come along to On То Kershaw's **10SDICe** Please RSVP to you are Invited For fun, games, fundraising and fabulous cocktails. You're invited to a Gin & Jammies at Home party to raise money for Dr Kershaw's Hospice! Get your PJs on and come along to On То (ershaw's lospice

Game Ideas...

Here are some quick and easy games for all to enjoy to get your Gin & Jammies party started!

Bite The Bag

Players take turns trying to reach down and attempt to pick up a paper bag with their mouths. However, the rule is that the only thing allowed to touch the ground is your feet and the only thing allowed to touch the paper bag is your mouth. Whenever anyone fails they are out of the game. The winner gets a prize!

Post It Note Game

You'll need a stack of sticky notes and a pen. Write a name of a well-known public figure or character on each note, then pass them around until everyone has one. Without looking, each person should stick their note on their forehead or back. Have everyone mingle, or sit in a circle and take turns asking yes or no questions to discover your assigned identity. ("Am I living?" is a great place to start.)

Play until everyone has correctly guessed their identity, or pass out prizes to the people who guess correctly first.

Beirut

Beirut/Beer pong is generally played by teams of two in which each team takes turn throwing a table tennis ball into the other team's cups. Once a ball lands in a cup, the cup is taken away and the opponent then drinks the contents of the cup. The team that successfully hits all of the opponent's cups wins the game..





Use our Pink Lemonade recipe to fill the cups, so your guests can drink responsibly!



A great game to get the party started, use our example cards or make your own and get your friends and family to join in!

Simply cut out our bingo calling cards, then give your guests one of our bingo cards each!

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	GIN	
		GOBLET
LONDON DRY GIN		
	GIRLS' NIGHT IN	LEMONADE

B		
		GARNISH
	JAMMIES	
LONDON DRY GIN		GIRLS' NIGHT IN

GIRLS' NIGHT IN		MOCKTAIL
	GARNISH	
		LEMONADE
	JAMMIES	

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LEMONADE								GOBLET
			GIRLS' NIGHT IN		BOTANICALS			BERRIES
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	MOCKTAIL		GARNISH		GIRLS' NIGHT IN		TOM COLLINS	

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G&T			PIMMS		MOCKTAIL		BERRIES	
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			MOJITO		JAMMIES			THE FRENCH 75
TONIC		PIMMS				BRAMBLE		
	SMOOTHIE		GOBLET		GIRLS' NIGHT IN		TOM COLLINS	





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Contact Us

Dr Kershaw's Hospice, Turf Lane, Royton, Oldham, OL2 6EU 0161 624 9984 fundraising@drkh.org.uk www.drkh.org.uk/GinandJammies



