

# FAR NORTH QUEENSLAND HOSPITAL FOUNDATION VENDING MACHINES

## VENDING FOR A CAUSE

# WOULD YOU LIKE TO BOOST WORKPLACE PRODUCTIVITY WHILE SUPPORTING YOUR COMMUNITY?

Contact us for vending machines with 24-hour access to food and drink for your staff, with the only expense being power to keep the machines running.

- ✓ Low overheads
- ✓ Improved productivity
- ✓ Make a positive difference to the community
- ✓ Support lifestyle goals
- ✓ 24/7 access

Contact our  
Social Enterprise Operations Manager  
Michael Hooper today to find out how.  
Ph: 4226 9741 or email [cafe@fnqhf.org.au](mailto:cafe@fnqhf.org.au)





# VENDING WITH PURPOSE

Established in 1997, the Far North Queensland Hospital Foundation is a non-profit charitable organisation that supports Cairns and Hinterland Hospital and Health Service, Torres and Cape Hospital and Health Service, from Tully to the Torres Strait.

Since the Foundation's inception, we have contributed more than \$29 million to improving health care in the Far North.

Because the Foundation's social enterprise activities cover all its administrative costs, every single cent donated goes to where it is intended. This area includes nine hospitals, two multi-purpose health services and 53 primary health centers and encompasses a population of about 284,000 people!

Using vending machines like those available from the Foundation, is a fantastic way to ensure your employees have access to food right at the office or work site, with the added advantage of supporting the Foundation in the process.



# WOULD YOU LIKE TO BOOST WORKPLACE PRODUCTIVITY?

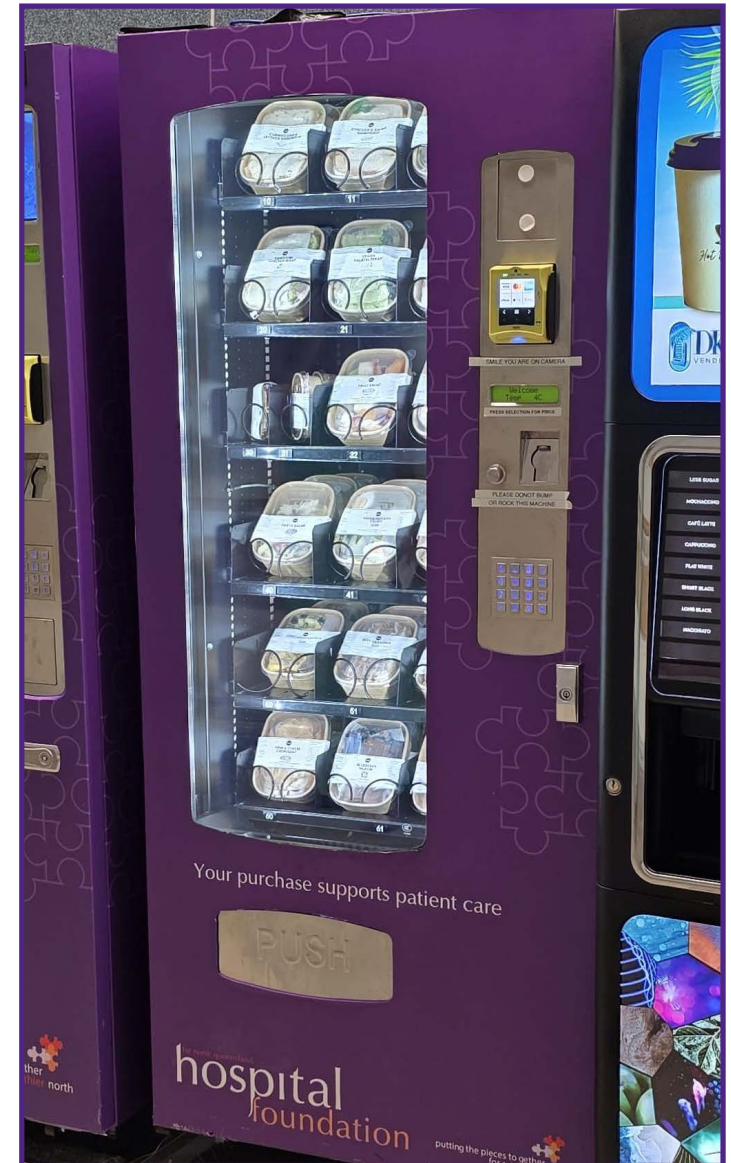
Our fresh food philosophy for our vending machines encourage a farm to plate philosophy supporting local Queensland growers.

The menus are created daily with an emphasis on seasonal fresh produce. All the food is freshly prepared on site by our fully qualified chefs. Our Qualified Chefs provide fresh sandwiches, wraps and salads daily.

Vending machines offer round-the-clock access to food and beverages, catering to various schedules, generating funds that can be directed towards supporting both yours and our projects. They offer convenience and can boost morale among your team by providing accessible snacks and beverages.

## FIVE GREAT BENEFITS OF VENDING MACHINES

- 1. LOW OVERHEADS** – Your only cost is the electricity required to keep it running
- 2. IMPROVED PRODUCTIVITY** – No more food commutes! Quick bites between meetings or leisurely lunches, the choice is yours. Staff will have more time to enjoy their lunch and they can grab a quick snack in between meetings.
- 3. HEALTH GOALS ON POINT** – Our machines can be stocked with a wide range of nutritious snacks to ensure your employees always have access to healthy alternatives
- 4. ALWAYS OPEN, ALWAYS EASY** – with Tap n Go, everyone will be able to benefit from the convenience of an on-site vending machine
- 5. COMMUNITY CHAMPIONS** – Make a positive difference to the community – we are committed to providing high-functioning vending machines stocked with healthy, nutritious fresh food while using proceeds to support the Far North Queensland Hospital Foundation.





# VENDING MENU

subject to change without notice

## BREAKFAST:

### SAVOURY CROISSANT

Ham, Cheese & Tomato.

Cheese & Tomato. (V)

Chicken, Cheese & Avocado.

### ENGLISH MUFFINS

Toasted English Muffin, Fried Egg, Bacon & Cheese.

Toasted English Muffin, Sausage Pattie, Egg & Cheese.

### BREAKFAST WRAP

Bacon, Scrambled egg, Spinach, Tomato, Mozzarella & Smokey Tomato Relish.

## FRUIT & SNACK:

Fresh Fruit Salad.

Watermelon Cups 300g.

## WRAPS:

Caesar Wrap, Baby Gem, Bacon, Roasted Chicken Breast, Shaved Parmesan, Egg & Caesar Dressing.

Falafel Wrap, Spinach, Red Onion, Beetroot, Carrot, Falafel, Hummus & Tabbouleh (VG)

Tandoori Chicken Wrap, Baby Gem, Cucumber, Carrot, Radish, Lime, Aioli. (DF)

Chicken Salad Wrap, Lettuce, Tomato, Carrot, Cucumber, Red Onion, Aioli. (DF)

Ham Salad Wrap, Lettuce, Tomato, Carrot, Cucumber, Red Onion, Aioli. (DF)

Pastrami Salad Wrap, Lettuce, Tomato, Carrot, Cucumber, Red Onion, Aioli. (DF)

Salami Salad Wrap, Lettuce, Tomato, Carrot, Red Onion, Cucumber, Aioli. (DF)

Salad Wrap, Beetroot, Roasted Capsicum, Lettuce, Tomato, Carrot, Red Onion, Cucumber, Aioli. (DF)

## SELECTION OF FRESH SANDWICHES:

Ham, Cheese & Tomato.

Chicken, Cheese & Mayo.

Chicken, Lettuce, Tomato, Carrot, Cucumber & Red Onion.

Ham, Lettuce, Tomato, Carrot, Cucumber & Red Onion.

Egg & Lettuce.

Curried Egg & Lettuce.

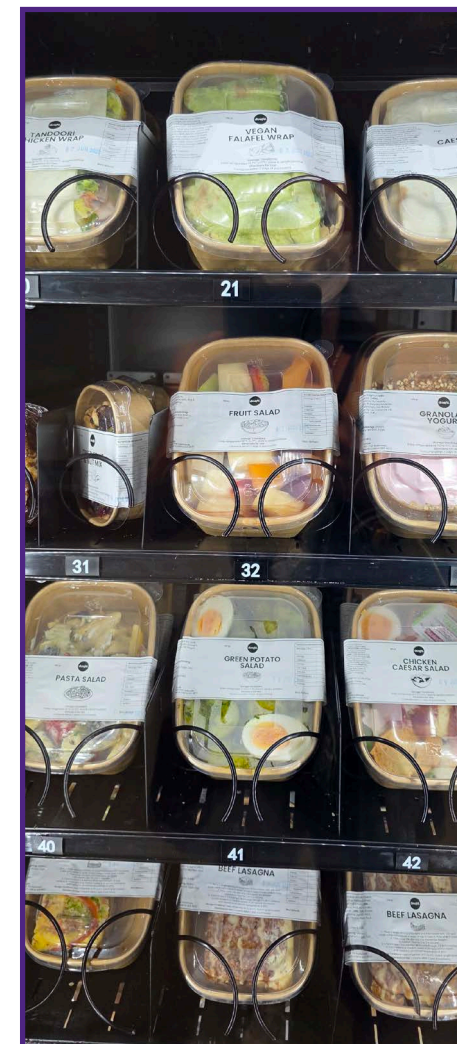
## WET DISHES:

Butter Chicken & Rice.

Chicken Korma & Rice.

Chicken Thai green curry, Rice & seasonal vegetables.

Vegetarian Thai green curry, Rice & seasonal vegetables.



# VENDING MENU

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## HOUSE MADE SALADS:

Pasta Salad, Penne, Crispy Bacon, Grilled Zucchini, Grilled Capsicum, Parsley, Basil, & Mayonnaise

Beetroot & Haloumi, Pomegranate, Pickled Red Onion, Rocket & Pomegranate Molasses Dressing.

Chicken Garden Salad, Lettuce, Cucumber, Tomato, Carrot & Dijon Mustard Vinaigrette.

Caesar Salad, Boiled Egg, Croutons, Bacon, Shaved Parmesan, Roasted Chicken Breast, Caesar Dressing.

Greek Salad, Tomato, Cucumber, Olives, Feta, Red Onion, Capsicum & Balsamic Dressing

Caprese Salad, Tomato, Basil, Rocket & Balsamic Reduction.

Greek Salad, Tomato, Cucumber, Olives, Feta, Red Onion, Capsicum & Balsamic Dressing

Garden Salad, Lettuce, Cucumber, Tomato, Carrot & Dijon Mustard Vinaigrette

## HEAT & EAT:

Beef Lasagne, Beef Ragu, Bechamel, Basil & Parmesan.

Frittata (G/F) & Vegetarian, Made with Seasonal Ingredients. (GF/V)

Beef Pie.

Chicken & Leek Pie.

Beef & Mushroom Pie.

Sausage Roll.

Spinach & Feta Roll.

Curried Egg & Lettuce.



## WE COVER EVERYTHING!

We provide you with a machine, set it up in a suitable location, stock it regularly and maintain it all for you!

Venture into the realm of vending with fresh food made daily, catering not only to your team's needs we will find the right vending machine for you!

Once your machine is in operation, we closely monitor sales performance and stock levels to ensure the product selection aligns perfectly with your preferences.

To ensure the ongoing viability of our fresh food service, each machine is required to achieve a minimum of \$3,500 in sales per month.

### PAYMENT SYSTEMS

Your new vending machine uses credit card facilities accepting chip, swipe, and contactless payment. This also removes the need for cash to be collected.

### ENERGY EFFICIENT

All our vending machines have double-glazed insulation with LED lighting for low energy consumption.

### REMOTE MONITORING

Our vending machines have leading edge wireless service, which means we can deliver our services to you more efficiently and reliably.

### REACH OUT

We will meet with you to assess your requirements including what products are suitable for your organisation.

### HEALTHY COMMUNITY

Get in touch now and enjoy a happy, healthy, and productive community!





# HOW IT WORKS

The essence of vending lies in fresh food each day, and a medley of items aligning with your enterprise. Whether it is catering to your staff's cravings or your client's desires, we collaborate closely to discover the ideal vending machine for your premises. Our commitment extends to servicing and upkeep, while the rewards flow your way!

When you inquire about placing a vending machine at your site, we will ask a few questions, such as the size of your business, location, and foot traffic to get an idea of what your vending machine needs will be.

We then arrange to make a site visit to ensure we have full access to place the machine in the desired area and to service and stock the machine when required.

Depending on your needs and access to the site, we can have a machine installed within one week, fully stocked and ready to go. Sites where access is restricted a greater lead time may be required.

A key element to workplace productivity is ensuring your employees have adequate access to fresh food and healthy options.

The only expense for your business is the small amount of electricity required to keep the machine running. Everything else is organised and covered by the Foundation. In addition, the highly functioning machines are stocked with healthy, nutritious food, drinks, or any snack your business and staff would like.

## AVAILABILITY OF FRESH FOOD

On-site vending machines ensure staff, customers, and visitors enjoy a gourmet of fresh food options.

## INCREASED CONVENIENCE

On-site vending machines eradicate the necessity for individuals to venture off-site for refreshments. This optimises staff break time and ensures a smoother customer experience.

## ENHANCED FOOT TRAFFIC

Need to increase foot traffic to your business or a specific location? Vending machines can act as a magnet, attracting a greater pool of potential customers to the vicinity.



Our vending machines are **FREE** giving you the benefit of having popular and tasty refreshments on demand keeping your staff happy and productive. There is no cost to your business, school, or organisation! We do our business through the sales of the products.

## HOW IT WORKS IN 5 SIMPLE STEPS!

1. Contact us and let us know of your interest 4226 9741 or email [cafe@fnqhf.org.au](mailto:cafe@fnqhf.org.au)
2. We will then contact you and arrange a time to inspect your location.
3. We will inspect the site and work in with you for an appropriate set up.
4. We will arrange the delivery and installation of the machines.
5. We will take care of refilling and maintenance.

## FAQ'S

### DO YOU CHARGE TO INSTALL A VENDING MACHINE AT MY SITE?

No! There is no installation charge to you at all. All profits support the Far North Queensland Hospital Foundation.

### ARE THERE ANY ONGOING FEES?

Once the machine is powered up, we supply, maintain, and monitor the machine after installation. The only ongoing cost to you is the cost of the electricity to run the machine.

### DO I HAVE TO LOCK IN A CONTRACT?

A contract will need to be signed to verify that we own the machine but after that, it's all about the service! Each machine has a 3 month probation period. Each unit must achieve a minimum of \$3,500 in sales per month to remain financially viable. If a machine does not meet this threshold, it will be removed from the site.

### WHO DECIDES WHAT GOES IN THE VENDING MACHINE?

We have developed a fresh food menu based on a paddock-to-plate philosophy. All menus are reviewed every six months by the FNQHF Executive Chef.

### WHAT IS THE COST OF HAVING A VENDING MACHINE?

Nothing! The machine is completely free of charge. The only cost you will bare is for the electricity it uses and taking into consideration all our machines are eco-friendly, the costing will be minimal.

### HOW LONG WILL IT TAKE FOR THE MACHINE TO BE ON SITE?

Depending on your needs and access to the site, we can have a machine installed within 2-3 weeks, fully stocked and ready to go depending on the availability of machines. Sites where access is restricted a greater lead time may be required.

### HOW OFTEN WILL WE REFILL AND MAINTAIN THE MACHINE?

The highly functioning machines monitor the stock levels, allowing fillers to replenish your machine exactly when needed.