



ASSOCIATE RUN EVENTS





We are so excited for you to hold your very own Isagenix Event! This eBook is designed to give you as much (virtual) support as possible. If you do have any questions or require any further support for your event, please reach out to our Events Team directly at EventsANZ@IsagenixCorp.com.



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HOW TO HOST AN ASSOCIATE RUN EVENT

1

Click here to register your Associate Run Event via the Events ANZ website.

2

Scroll down to '**Submit your Event**', enter in your event details and press '**Submit**'.

3

Please allow 1-2 business days for someone in our Events team to reach out to you to confirm your details.

4

Depending on the size of your event, our Events Team may support your event by providing a designated amount of product and gifts. Please see page 5 for the benefits you will receive for hosting an Associate Run Event. Please ensure the address you include in your registration form is a home address and allow at least two weeks to receive any corporate-supported product.

5

To view our terms and conditions, please visit: <https://anz.isagenixevents.com/host-your-own-event/>



CHECKLIST

◆ BRAINSTORM IDEAS

Sit down with your team and discuss your goals for the event and what you want to achieve.

◆ PLAN OUT YOUR DAY

We suggest writing yourself out an agenda for the day so you can ensure you haven't missed out on any of the little details. You can include points such as when to start setting up, what time everyone arrives, who's speaking when etc.

◆ FIND A DATE TO HOST YOUR EVENT

Select a date in advance that suits your team and allows you enough time to organise the details.

◆ FIND YOUR VENUE (or host your event in your home)

It's always a good idea to find a venue that's central to everyone, close to accommodation/public transport and around local eateries. If you would like any recommendations on a venue in your area, our Events Team are well and truly equipped! Simply email us at EventsANZ@lsagenixCorp.com and we will get back to you as soon as possible.

◆ CREATE AN INVITE

Everyone loves being personally invited to an event. Get creative and send invites with a personalised touch.

◆ INVITE YOUR TEAM

There is nothing like sharing event excitement with your team. Be sure to create an event via our Events ANZ Facebook page so Associates in your area can see what events are happening around them.

◆ PREPARE FOR YOUR EVENT

What does your event look and feel like? First impressions last so make sure you style your event to create a long lasting impression on your guests.

◆ ORGANISE FOOD & DRINKS

Prep snacks for your event! Get creative with your presentation.

TIP: Check out our grazing platter suggestions on page 7 for inspiration.

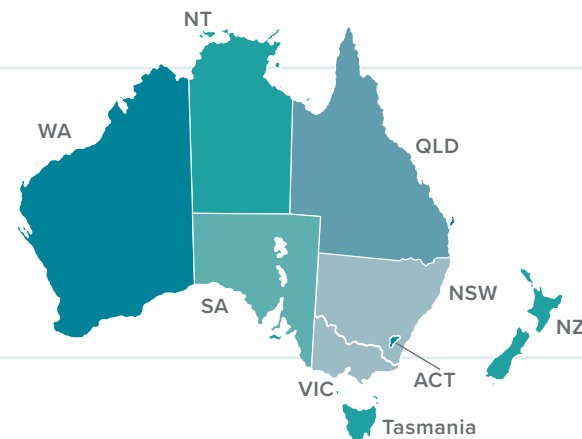


COVID-19 SAFE

To ensure you are complying with the current COVID-19 regulations we encourage you to follow the below practices.

- 01 If you're holding an event at a venue, it's likely they would have a QR code for you to use. Kindly inform your event attendees to sign in before entering the venue.
- 02 Ensure there is hand sanitiser available for people to use throughout the event.
- 03 Wash your hands with soap and water and use hand sanitisers when required.
- 04 Wherever possible please keep at least 1.5 metres away from people around you .
- 05 We know community is one of our biggest core values however, please keep in mind hugging, kisses and handshakes may be off limits for some. Maybe try out an air five or hug!

Please click on your respective states to be directed to their Health and Safety Government websites.



TOOLS

- 1 Click [here](#) to access our updated Opportunity Slide Deck.
- 2 Share the event details on your socials! It's the best way to create hype and FOMO.
- 3 Use fun and interactive tools to keep your audience interested. Some examples include:
 - Tell your personal story
 - Show visuals (eg. 'before' and 'after' transformation photos)
 - Ask questions – get everyone in the group involved
 - Make your topics relatable/something that can be achieved by anyone
- 4 Be sure to use the necessary disclaimers when sharing any monetary or physical transformations.

Visit (www.isagenix.com/en-au/Disclaimers) as a reference. For example, you will need to include the earnings disclaimer on any slide that refers to Isagenix income.



BENEFITS OF HOSTING

*Product will be selected at Isagenix Discretion



0 - 20 People
1 x free product per attendee



21 - 50 people
2 x free products per attendee
2 x giveaway gifts



50+ people
3 x free product per attendee
3 x giveaway gifts .

Terms and Conditions

- The above benefits are available from 1 February 2021.
- Open to all Isagenix Associates for training events only and subject to approval.
- Please ensure you register your event **2 weeks** before the event date in order for Isagenix to send you your product/giveaway gifts. Isagenix reserves the right to decline product being sent if 2 weeks' notice is not given.
- When registering an event, **please ensure the address Isagenix is sending product/gifts to is a home address.**
- Isagenix will not be responsible for replacing product that is misplaced or missing when delivered to an event venue.



NOURISHING RECIPES



Want something to make with your guests or fancy creating your own BEA mocktail?
Click on the images to download our Recipes Cards.



TIPS ON CREATING A GRAZING PLATTER



Not sure how to create a grazing platter? We've got you covered!
Simply follow our 5 easy steps to create a beautiful grazing board.
Don't forget to tag us on socials. **#ArtofWellbeing**

- Less is best! Try using a small platter so when you add in all your ingredients it will look more substantial.
- It always helps to add your large ingredients first and then fill the empty space with your smaller items.
- Presentation is key. Try and avoid using plastic containers from your dips and smaller ingredients and place them into a smaller bowl so that it fits nicely onto the platter.
- A colourful grazing board is always more appealing to the eye. Why not be a little adventurous and add different colours and textures onto your platter? Instead of adding natural coloured crackers perhaps try using beetroot or seeded for the extra texture. You can also add in fruit for an extra pop of colour.
- It's always a good idea to mix your ingredients to cater for all your guests. Adding in different textures, flavours and levels of spice.



KID'S CORNER

Our Corporate Isagenix ANZ Events are child friendly. We encourage you to make your events child friendly too so everyone can join in on the fun! We've created beautiful arts and crafts as downloadable links for you to print and have readily available for any guests attending with children.



CLICK ON THE IMAGES TO DOWNLOAD THE WORKSHEETS



PROMOTIONS



Isagenix ANZ promotions are always changing, so visit
<https://anz.isagenixbusiness.com/promotions/>
to see all our upcoming promotions.



