

Developing New Connections

Cue the Ideas to Keep your Business Going and Customers Satisfied!

Interacting with your Guests Differently Makes a Difference

Stay connected with guests via social media

Stay in touch! Let them know what's for dinner!



- ✓ Facebook / Instagram Live
- ✓ Instagrammable Food – create and engage with customers #openfordelivery #carryout #dinelocal #stillopen
 - Showcase daily and weekly specials with patrons, they can share their eating experiences back with their favorite beverage of choice
- ✓ Hold a drawing for guests who tag their posts with your restaurant's hashtag to win a gift card

Be clear with guests on the food safety protocols you have adopted to ensure safe food.



- ✓ Offer a fun flyer that reminds customers to wash their hands before eating
- ✓ Highlight your sanitizing procedures, down to your menus, counters and kiosks

Connecting with Cuisine and Experiences

Taste the World



Prepare meals with a specific region of flavor such as Indian and then include a story or trivia question on that area. Butter Chicken with Naan, familiar yet inspired, with a card that has a photo or a story about how a family in India cooks or what their meals look like in a day

Experimental Experience



Offer a meal experience or prep that involves science to get children involved in their new homeschool learning. Maybe add 'make your own ice cream kit' to an order

Give Back to the Local Community



For every food purchased – donate food to a child in need

Communal Focus



Pack the meals in a saddle pack; the guest keeps one meal for themselves and brings the other meal next-door. Beef stroganoff (comfort and heartwarming) packed in two containers with noodles to cook and the stroganoff warmed when the guest is ready to eat

Family Packaging



Offer a family style menu for different family sizes making it easier (and potentially more affordable) than ordering separate entrées.

