

Delivering a Difference

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

Ideas to Make your Delivery and Take Out Stand Out



Give your consumers the option to tip drivers electronically so no cash needs to change hands



Create "Contactless" delivery and take out methods



Tamper evident packaging is appreciated by guests. This includes plastic ware that's in a plastic sleeve



Personalize the experience with a thank you note or add a cookie for an unexpected surprise



Offer free delivery within a certain radius of your business or discounts on regular menu items



Keep hot food HOT, and avoid selling room temperature foods that are more prone to viral particles



Give extra thought to how the delivered or picked up food is prepared when it comes to packaging so that the food performs the best when eaten at home with a little assembly



Develop a menu of "hard to make at home" dishes that transport well

☑ Examples: Stews or smoked meats; focus on a familiar with a twist model for promoting these items



Frozen meal kits for guests to heat at home - buy a day's worth or a week; don't forget kids meals since they are home, should be easy to grab and reheat



Send hard to get items with orders - a roll of paper towels, mini hand sanitizers, dish soap, or even toilet paper

Promote Yourself



Be thinking about promotional activity once restaurant closings are lifted to encourage people to come back



Get creative when it comes to cocktails –introduce a 'margarita kit' or your 'signature cocktail kit' with the nonalcoholic components and instructions on how to finish the drink at home to gain more of the restaurant experience



Hire your waitstaff as delivery drivers and let your guests know about it!



Discounts for orders of \$25.00 or more