

6 WAYS TO INCREASE RESTAURANT SALES WITH TAKEOUT



OFFER ONLINE ORDERING

This allows your kitchen and staff to complete more orders in less time.



POST ABOUT YOUR TAKE-OUT SERVICES ON SOCIAL MEDIA WITH A LINK TO ORDER

Social media helps increase awareness of your business and your restaurant sales.



CONSTRUCT YOUR RESTAURANT MENU CAREFULLY

Your menu should include all food choices that can be transported safely and easily. Waypoint can help create customized menu solutions for your needs that will WOW your customers!



MAKE SURE THAT YOUR STAFF IS PAYING ATTENTION TO TAKE-OUT DETAILS AND ACCURACY

Check for accuracy during and after order production to ensure the food is what the customer wanted.

Verify that every item the customer expects is present and whenever possible, go over the order with the customer at the point of pick-up.



SET UP A TAKE-OUT AREA

Consider having a separate counter or parking area for take-out customers. If there's not enough space for a separate area, you might use the end of the bar.



EMPHASIZE YOUR FOOD SAFETY PROCESS FOR CUSTOMERS

Make sure that your staff is following proper food safety guidelines when assembling orders for pick-up or delivery.

Upgrade your packaging to containers that will keep food warm and presentable for delivery, such as **G.E.T.**

Contact us at: (888) 745-9030 • contactus@asmwaypoint.com

We care about your business and we are here to help.

