



KITCHENTELLIGENCE
FROM SHAMROCK FOODS®

OPEN

GET THE WORD OUT

With the shift from dining-in to only being able to offer take-out and delivery, make sure your using these marketing tips to help keep your business top of mind with consumers while also driving profitability.

Be User Friendly: Give your website and online presence an audit.

- Are your current offerings/menu easily accessible on your website?
- Are you posting regular updates for hours, menu options and more?
- Is it easy to order food?
- Clearly articulate your payment options if anything has evolved making the process more hands-free.

Stay in Communication: Post to your website and reach out using your active marketing channels such as social media and email.

- Communicate some of the things you're doing to keep your business running.
- Communicate your safety protocols (show pictures).
- Promote the sale of merchandise, gift cards etc.
- Use trending hashtags in relevant posts for increased visibility.

**It's easier
than ever for
restaurants to
spread the word
about special
offerings.**



Shamrock Foods
DELIVERING SATISFACTION™

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