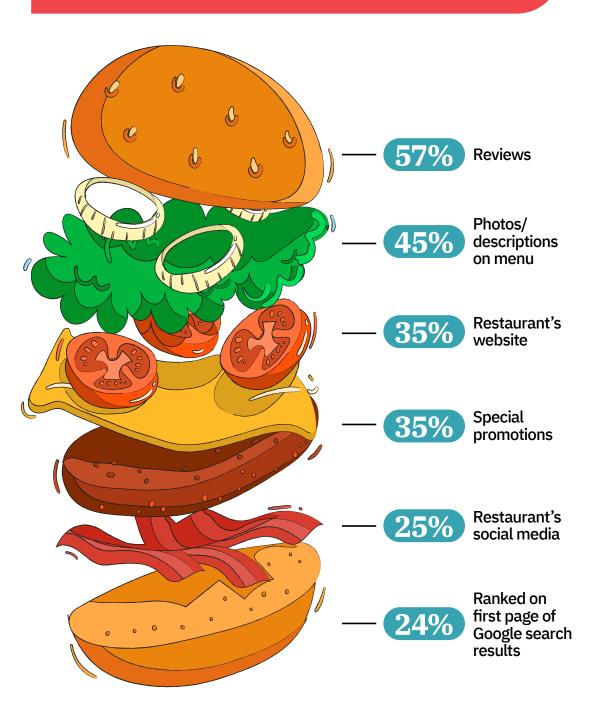


Competing for Cravings

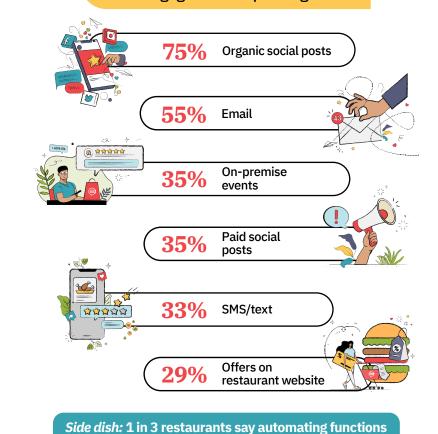
How does your restaurant marketing compare to the industry?

First, a word from guests on how they choose where to eat...



3 in 4 restaurants rely on the quality of their food and service to stay top of mind for guests. Great point for sure, but is it enough?

> Other Ways Restaurants Keep Guests **Engaged...and Spending**



online and on-premise increased their brand visibility

Most restaurants handle marketing in-house, spending 3 hours or less per week.

How Restaurants Manage Marketing



Management/staff juggle marketing with other duties

In-house person/team

Outsource marketing

No marketing (ie, missed revenue



37% 1-3 hours per week

Guests are hungry for offers and many restaurants are leaving money on the table.

of consumers want to receive restaurants at least once a week



1 in 4 restaurants send emails or texts less often than

of restaurants do not send any

Data is driving marketing decisions...half of the time



of restaurants use data to guide marketing campaigns...which

means 52% do not.

Restaurants are becoming more social to meet guest expectations.

of guests follow restaurants on:









47% Special events

What Consumers Want to See Restaurants Post

38% Photos shared by guests

61% Photos of featured dishes/drinks 28% Staff highlights

How Often Restaurants Post on Social Media

36% Once a day

26% 2-3 days per week

23% Less than once a week

16% Once a week



Start with measurable goals with shorter timelines and track progress (ex: Grow online orders 10% over last month)

Make sure your online menu has photos and is optimized for search engines

Post special offers/events on your website and invite guests to

Keep orders on your own website to capture guest data for remarketing

Automate emails/texts based on guest info and behavior (ex: welcome, happy birthday, thank you for your review, etc.)

Post on social media 2-7 times per week

22% Quotes from the chef

Time communications when guests are hungry (ex: right before lunch or

Source: Popmenu's surveys of 1,110 restaurant owners/operators and 3,000+ consumers,