

OUTDOOR DINING TIPS FOR RESTAURANTS DURING COLDER MONTHS



ADD HEATING OPTIONS



Upgrade your outdoor seating area with heating options such as awnings, shades, pergolas, inflatable igloos, patio heaters and fire pits. A cozy atmosphere will be inviting to guests.

ADD A CHEF STATION



Designate an outdoor chef station/ patio-side chef station or BBQ area near guests, so that the flames from the kitchen help to warm the space and provide entertainment.

MAKE IT AN EXPERIENCE



Create an Instagram worthy outdoor experience that guests will be excited to participate in and share. Check out our [restaurant marketing guide](#) for expert tips.

MAKE IT COZY



Use faux sheepskin rugs and cushions to line booths and chairs to make them extra cozy.

SERVE HOT DRINKS



Offer hot drinks for happy hour specials such as our [party wassail](#), hot apple cider, mulled wine, or Kahlua spiked hot chocolate.

BYOB (BLANKET)



Encourage customers to bring their own blankets or offer them a packaged pre-washed blanket at their seats with your restaurants logo and have laundry hampers at the door for them to discard as they leave.

ELEVATE HAPPY HOUR



According to Restaurant Hospitality, happy hour checks, which include food and beverages, generate \$8 more than the average check rung up during other day-parts. Offer hot and hearty appetizers for happy hour specials such as our [grilled gochujang pomegranate fried chicken](#), [south of the border queso](#), [chipotle chili](#), [savory nosh tray](#) and [mini prime rib wellingtons](#).

MAKE IT TO-GO



Re-work your takeaway and to-go experience. Offer [reimagined holidays and celebrations](#) with catered to-go solutions for patrons to enjoy at home.

For more ideas, visit our [Blog](#) or check out our [Recipes](#)



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

