

# Restaurant Solutions for the Shelter In Place Era



## TIPS TO DRIVE TO-GO MARGINS

In the era of delivery and curbside pickup, help your customers drive higher check averages through beverages. For those consumers who make coffee and tea a part of their daily ritual when dining out, make sure they can enjoy their beverage of choice when ordering in.

### FAMILY-SIZED OPTIONS

Increase order sizes and appeal to families by bundling gallon-sized teas as part of a full-meal offer. Red Diamond offers these bulk to-go gallon bags and gallon jugs.



### COCKTAIL KITS

If your local ABC laws allow — providing “cocktail kits” with a tea base can be an easy upsell.



## CAPITALIZING ON SEASONAL LTOs

Limited-time-offering coffees increase customer sampling and satisfaction. These special coffees are the perfect addition to your restaurant:

- **PUMPKIN HARVEST** – This fall favorite is a perfect medium roast coffee with the lightly spiced flavors of a pumpkin pie.
- **GINGERBREAD CARAMEL** – Imagine a fresh baked gingerbread cookie combined with a lightly sweet caramel flavored coffee, and you have an instant Christmas classic.
- **PEPPERMINT MOCHA** – A rich smooth coffee with warm chocolate notes and a bright peppermint finish – everything that you need to start the holiday season!

