

OFF-PREMISE PLAYBOOK

Quick Wins for Restaurants

Delivery Drivers ARE Your Brand

Your customer's experience doesn't start with your food, it starts when your driver knocks on the door. Whether it's your staff or a third-party, your delivery driver represents your brand.



Quick Wins Checklist

- ✔ **Treat Delivery Drivers Like Front-of-House Staff**
They're customer-facing and control first impressions.
- ✔ **Use Branded, Sealed Packaging**
Bags should be neat, sealed, and represent your brand professionally.
- ✔ **Stage Orders for Smooth Pickups**
Keep orders organized and ready for drivers to grab without confusion.
- ✔ **Give Clear Pickup Instructions**
Help drivers succeed by setting them up for fast, accurate handoffs.



PRO TIP

Create a **simple delivery checklist**: food secured, order complete, bag sealed.

Example to Follow

LOS TACOS No. 1

ASADA + POLLO + ADOBADA + NOPAL

They don't leave delivery to chance. Branded bags, clear packaging, and staged pickup areas keep drivers moving, and customers satisfied.



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dliivr difference



Off-premise success isn't just about the food it's about the experience. Follow the **Off-Premise Playbook** for weekly restaurant growth tips.

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