

OFF-PREMISE PLAYBOOK

Quick Wins for Restaurants

Off-Premise Isn't a Side Hustle It's Your Growth Engine

Takeout, delivery, and catering aren't side projects anymore. They're core revenue streams, and for many brands, the fastest-growing part of their business.



Quick Wins Checklist

- ✔ **Treat Off-Premise as a Core Business Unit**
Build systems. Train staff. Invest in infrastructure.
- ✔ **Make Off-Premise Part of Your Growth Strategy**
Not just a backup plan, your next big revenue channel.
- ✔ **Apply What You've Learned:**
Simplify your menu, use smart packaging, train your drivers, use prep and pack sheets and, sell solutions, not just food.
- ✔ **Audit Regularly**
Monthly check-ins on menu, packaging, and operations keep you ahead.



PRO TIP

Think beyond your four walls. Growth now happens wherever your food can travel.

Mindset Shift Reminder

- 🔔 Off-premise isn't just a convenience for customers.
- 🔔 It's a scalable, repeatable sales channel for your restaurant.



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Off-premise success is built, not lucked into. Follow the **Off-Premise Playbook** to keep growing.

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