MENU OF TIPS FOR GROUPS

CHECKLIST FOR FOOD SERVICE

• A map that geographically positions your restaurant and shows access to major roadways, attractions and other tour regions or destinations.
• Certainty that a bus will clear any signs, marquees, low trees, entrances and awnings. You must have a motorcoach-accessible area for parking. Also, have information on barrier-free facilities.
• Capability of handling a large group of people during breakfast, lunch or dinner. Will prospective tours need to be accommodated during non-peak times?
• Capability of handling a large group of people for meal service in either the restaurant or banquet facilities.
• Will the meal be plated or buffet-style?
• Special menus and the capability of accommodating dietary requests such as Kosher/modified Kosher, low sodium, low fat, or vegetarian.
• Blackout periods when special events or scheduled club meetings may preclude a tour from dining at your restaurant.
• Multi-tiered pricing with net, tour operator rates to entice the Tour Operator’s business.
• Complimentary or special consideration for the escort, driver or group.
• Does your establishment offer any meal packages in conjunction with hotels or attractions?
• A definitive reservation/deposit/refund policy for tour groups and a billing policy.
• Examples of promotional brochures and menus that can be sent out to the Operator.
• Multilingual, Braille or large print menus or multilingual staff are available, if needed.
• Special menus and pricing with the capability of accommodating dietary requests such as Kosher/modified Kosher, low sodium, low fat or vegetarian.
• Number of restrooms.
• Information regarding handicapped-accessible facility.