

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.

