# J S TU MAX YOUR SALES



CUSTOMERS ARE EAGER FOR WAYS TO ADD EXTRAS TO THEIR ORDERS AND EXCITEMENT TO THEIR MEALS.

As a Foodservice professional, your main objective is of course to satisfy your customer demand and needs, but also to maximize your sales and revenue, thanks to an efficient and profitable menu. In this guide, we provide easy tips to sell even more appetizers without changing your usual snacks and sides offer.

HERE ARE OUR TIME OFFERS

## #1 BUNDLE THEM

Combine appetizers together with **drinks** or **sauces** to create a **ready-to-order offer**. Make it easier for your customers to try a variety of appetizers.



### For your customers:

- ✓ Easy ordering with ready-made combinations
- ✓ Great deal offering



### For you:

- Additional sales
- Encourage trial of your appetizers

### Example:

After-work/school special offer (available from 4 to 6 pm only):

 $3 \times$  appetizers single portions + 1 French fries portions +  $2 \times 50$  ml drinks for  $\times$  \$



# S L L L MATTERS

Adapt and vary the piece number per portion to ensure consumers find a perfect fit to their consumption needs. Make sure you promote super-size and combo offers to meet the demand of family feasts and large groups.



### For your customers:

- Find the right offer that fits their mood
- √ Great deal offering



### For you:

- Maximize your profit thanks to correct portion sizes and perfect piece count control
- Increase chances of sellout (especially on the middle-size option)
- ✓ Tackle different consumption moments and usages (little extra, snack, sharing box...)







XL or bigger portion (6 to 9)



Combo mix (sharing – over 9 pieces) #3

Help your customers
embrace a safe
adventure by offering
appetizers at a lower
deal price. This is a
great way to get them
to try new products
in a short time period,
to benefit from the
promotion.



### For your customers:

- ✓ Good offers for a small snack or side
- ✓ Opportunity to try without the risk





### For you:

- ✓ Additional sales
- Encourage trial of appetizers
- ✓ Foster impulse purchases
- ✓ Potentially clear high product stocks

## LIMITED MEDIFIERS (Y)



A themed LTO menu is a great opportunity to give a fresh new look to your existing appetizers and efficiently promote your new items. Customers are looking for something special with a sense of urgency.



### For your customers:

- Excitement around the new offer
- ✓ Need to try before the offer ends



Grab it while you can

Queso Triangos for limited time only



**Family Get Together** Camembert Bites for the festive period



Game day Chili Cheese Nuggets during football season



- Reinvent your current appetizer offering
- Easy to customize for LTO's appetizers
- Please your loyal customers

# DON'T FORGET TO PICK UP Your

Raise awareness of your range of appetizers by advertising them in store and online to create interest and encourage customers to add extras to their orders



### For your customers:

- ✓ Be fully informed of appetizers usage and offer
- ✓ Know what's on offer that meets their needs
- ✓ Stay in touch even outside the restaurant



### For you:

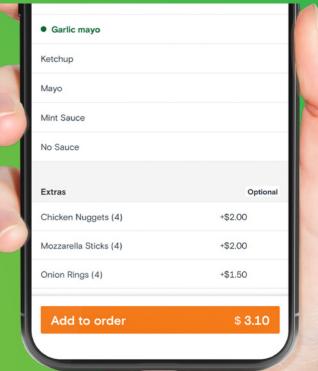
- ✓ Increase sales and average ticket
- ✓ Create awareness and interest
- ✓ Create loyalty and drive digital traffic

### Example of tools:

Promote your appetizers visibility in store with your staff, table tents and menu boards, but also online with website banners and social media posts!

## #6 SUGGEST E SUG

When ordering online, your customers have more time to choose what to order and are more willing to add some extras. Add a last appetizers suggestion before payment, grow your online sales and increase the average ticket!





### Example:

For on-premises or take-away orders, don't forget to brief your crew! They can suggest extras as well when taking the order



### For your customers:

- ✓ Prompted on special offers and items they may like
- ✓ Easy to order online



### For you:

- ✓ Increase sales
- ✓ Help customers choose extras

### PICK UP YOUR APPETIZERS

