# Planning for a COVID Winter

**November, 17, 2020** 







## Agenda 1. Welcome + housekeeping + intros 2. Best practices + case studies...and how they work for you 3. New rules **Panel discussion**

Welcome to the Webinar

#### Housekeeping

#### **Panelists:**

Matt + Caroline Corrente, The Arcadian/Haymaker Buns

Cara Tobin, Honey Road

George Lewis, Brass Lantern Inn

Sas Stewart, On the Fly + Adventure Dinner

Amy Spear, Vermont Chamber of Commerce (Moderator)



### **Best Practices**

- 1. Reconsider Your Revenue Streams
- 2. Reimagine Your Customer Experience
- 3. Master COVID Communication
- 4. Evaluate Your Digital Footprint



### Reconsider Your Revenue Streams

- Start at the beginning: what are the options you know?
  - What may have not worked in the past, may work now
  - What are the things you've tried: takeout, specials, hours of operation
- What are the new needs that you can meet?
  - Your customers are also experiencing COVID, how can you meet their new needs?
  - Customers make less stops, tired of cooking at home, tired of being at home
  - Shifts we've seen: whole lodge rentals, change in takeout/dine in split, need for discovery of new
- Know your numbers
  - What you think your best seller is may not be! Adjust COGS for extra costs.
- Diversify + adjust
- You'll probably need to do this more than once



## Reconsider Your Revenue Streams:

restaurant

**Case Studies** 



**Order Groceries** 



How Does it Work?

- 1. Start by adding items to your cart from the categories below.
- Once your order is complete, head to the check out and complete your order.
- 3. Stop by any time after placing your order, Wednesday Friday from 12pm-6:00pm



Stick Season is upon us and as all Vermonters know there are many reasons to love the serenity and comfort of this underrated season. One of those reasons is our People of Vermont Getaway Package. Come enjoy the Inn and it's surroundings at a quieter time. Vermonters receive a 15% discount. Welcome house brewed beer per person, a block of our Whistling Pig Ale Cheddar Cheese and a 2 pm late check out. See all of our specials here https://www.norwichinn.com/ppccials-packages/

#vermont #vermonters #peopleofvermont #stickseason #uppervalley #hospitalitystrong



## Reconsider Your Revenue Streams: Case Studies



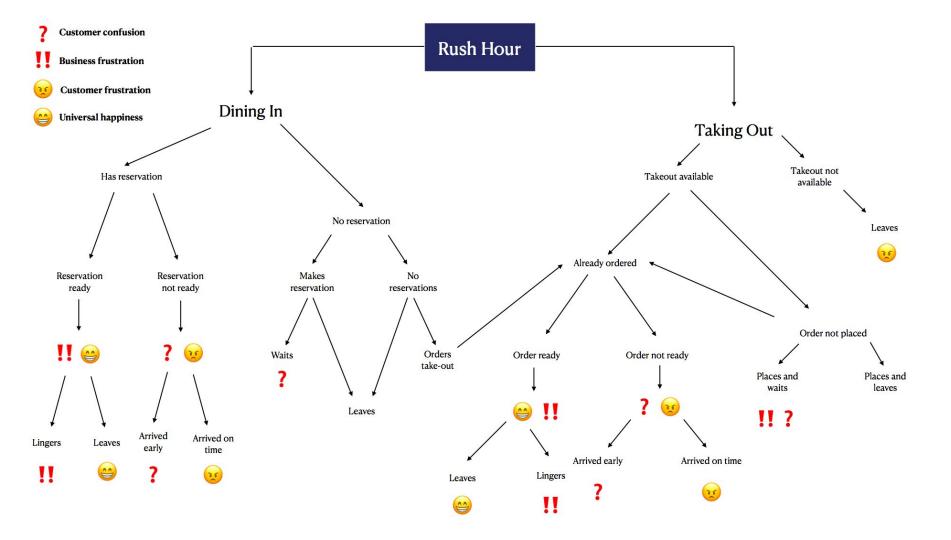
### 11/13-Friday Family Meal- For TWO! Friday Pick Up Time Required Please choose 1 5pm 6pm 7pm Extras! Add a Chef's Choice Cheese Plate +\$20.00 Add a Wine Pairing +\$30.00 >

### Reimagine Your Customer Experience

**Start By Mapping Your Customer's Experience** 

- How does your customer find you? Online? Word of Mouth? Referral site?
- What are the options you give your customer--Dine in or takeout? Book now or book for the future?
- What happens next? Let's see:





### Reimagine Your Customer Experience

- Map your customer experience--see what it tells you
- What are the pain points? Where are ways you can reinforce your own brand while guiding guests to do what you'd like to do?
- Design a new experience: Take-out / Check-in
- Be creative! We all want SAFE JOY!



## Reimagine Your Customer Experience: Case Studies Misery 16

Misery Loves Co.

TAKE OUT

MARKET

BOTTLE SHOP

THANKSGIVING

GIFT CARDS

Food & Drink for Now & Later

**BOOK & BUY** 

#### JAY **PEAK**

SKIING & RIDING

WATERPARK

THINGS TO DO

TRIP PLANNING

THE RESORT

SUMM

Winooski Market and Delicatessen! es to shop between our take home offerings, market, beverages, and maded drink!

RELOCATION VACATION, WINTER EDITION



Make Jay home this winter with our new Relocation Vacation, Winter Edition promotion. Our 2-bedroom units are sold out but we do have some 1-beddroom options still available for a season-long winter rental (11/25/20 - 04/30/21). This promotion will also include 2020+21 Season Passes for 2 people. Book now with the option of a full refund right up to the start of the rental period.

ir cart, and when you checkout, you'll be able to schedule a pickup time. ake a note, you'll have an opportunity before you submit your order.

### **Master COVID Communication**

#### **Set expectations for your guests:**

- Give a clear picture to your guests of the new rules of engagement
- Show AND Tell, multiple times/ways

#### **Set expectations for your staff:**

- What is the protocol if one of your staff gets sick?
- What is your protocol if a guest later tests positive for COVID?
- CDC + Health Dept. have guidelines, you give your team the power to know you've thought things through



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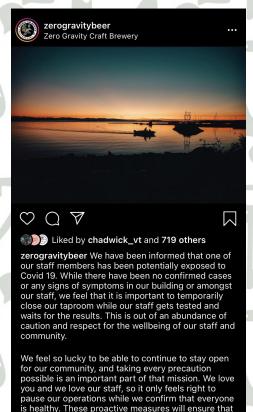
Dear Community Members,

Philo Ridge Farm learned today that a housemate of one of our employees tested positive for COVID-19. Our employee has had no direct interaction with the public or service staff, but upon learning of the result, we are moving quickly to notify our entire team and sanitize our facilities.

Though none of our employees have tested positive at this time, we are cancelling our preview dinner for this evening.

We are not cancelling grocery pickup as the employee had no contact with this part of our operation.

We are following all guidelines recommended by the Centers for Disease



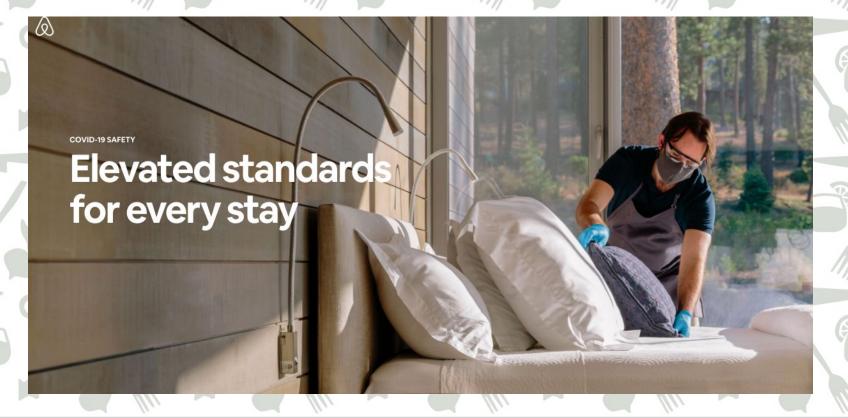


zerogravitybeer Update: As of today, we have confirmed that our staff member was not exposed to COVID-19 and all of our staff test results have come back negative. We appreciate your patience as we took the steps to ensure that our staff and customers continue to stay safe. We will be back open tomorrow (Tuesday, July 21st) with our regularly scheduled programming.

Thank you to our community for the love and support while we paused our operations. We'll see you tomorrow, continue to be safe out there!

View all 13 comments

# Mastering COVID Communication: Case Studies



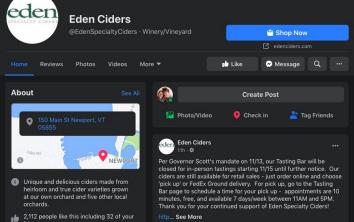
## **Dig Into Your Digital Footprint**

- Your digital space is your own billboard
- 2. Websites can't be static anymore--people need information more than ever
- 3. Google business page is IMPORTANT, is yours updated?
- 4. Social media is your friend...because it's what people go to first



## Dig Into Your Digital Footprint: Case Studies





#### Join Us for a Virtual Guided Tasting Session

New to artisan cider, or just wanting to delve a little deeper? Looking for a fun virtual event to share with friends, colleagues or family? With our tasting kits you can host your own tasting party, join one of our scheduled virtual tastings, or set up a personalized tasting with us just for your group.

FIND OUT MORE







## **Upcoming Webinars**

Quick + Dirty Strategic Marketing Tuesday, December 8, 2020 2:00 PM -3:30 PM

Understanding Your COVID Customer Tuesday, Dec 15, 2020 2:00 PM-3:30 PM

## THANK YOU!

**November, 17, 2020** 

on the FLY



