

63. Bring-Your-Own night

Have a bring-your-own night if you don't serve alcohol. Simply extend your hours and provide glasses and you're guaranteed to have people coming in your door all night.

64. Offer samples

Some customers tend to be afraid to try something new. Offer them a free sample. You never know, if they love it, they just might purchase a full order!

65. Offer a take-home option

Take-home options can easily increase sales of sit-down restaurants. Come up with a take-home offer for lunch or dinner which could include an entree, side, and dessert and is packaged for travel with proper heating/serving instructions.

Tips for successful takeout

Modern living often leaves little time for cooking at home, especially during the week. Restaurant and delivery takeout services offer a welcome alternative to working people and parents who want to relax at home but are hard pressed to make their own meals. In fact, National Restaurant Association research shows that about one-third of consumers say that purchasing restaurant takeout is an essential part of their lifestyle. In addition, nearly half (46 percent) of adults – and 61 percent of millennials – say an important factor in choosing a table-service restaurant is the availability of takeout or delivery options.

National Restaurant Association provided these [*essential tips for every restaurant on how to start or grow a takeout business*](#).

BUILDING YOUR OWN A-TEAM

66. Use an app or a system to create flexible schedules

Consider seasonality, holidays, marketing campaigns, and other changes in your business when creating schedules for your employees. Flexible schedules instead of fixed weekly ones help more in keeping you within your budget. Additionally, this helps your employees achieve their work-life balance.

[Sassco](#), a Hospitality POS developer shares:

Creating a roster for a restaurant is a challenging job. Microsoft Excel can help you with this but you are better off with downloading an app or a software program that can help you manage these rosters.

67. Monitor requests for switching shifts

If it can't be avoided, frequent switching of shifts should be monitored regularly. These requests can lead to employees working a lot of overtime hours, and this can quickly drain your budget.