

tables when the servers are busy. This way, you can be sure that your staff are equipped to assist in other duties should the need arise.

### 7. Set aside strategic tables for single diners

Just because they're alone doesn't mean they're not as important as a group of guests who will order more food. Single diners can be placed in small tables or at the bar if they're okay with it. Avoid placing them in large tables, near the bathroom, or facing a wall. Instead, have them seated near to windows or on those little private corners in your restaurant/cafe. Just let them choose from the different areas available.

### 8. Create a customer database

Having a customer database will help when providing guests with personalised attention or special treatment every time they dine, increasing turnover and loyalty.



*Contributed tip from [Howard Tinker](#) of [restaurantprofits.com.au](#)*

Know a guest by their first name, get them a spot they would like, and remember the usual meals they order and ask if they would like to have those again. When a customer sees that you know and remember them, they feel comfortable and 'at home' and will prefer to dine at your restaurant.

Make sure that all waiters are polite, fast, and shows how much they enjoy their work. Adding this kind of personalised attention into the mix will guarantee that customers will keep coming back. You might also want to do this: