

Corporate Catering Matters More Than Ever

Since the Governor's order to ban on-site dining went into effect, the restaurant community has seen a significant decline in revenue. Wednesday's lunch sales were off 92% for one prominent, downtown restaurateur.

Many restaurants have shifted to a pick-up/delivery model in an attempt to replace a portion of their revenue. While some business is better than no-business, sadly, the pick-up/delivery model will sustain some restaurants for only a short period of time.

That's where you can help.

Would you consider placing multiple, in advance corporate catering orders?

Here's why it's a win-win:

1. When each employee leaves for lunch, each employee is potentially exposed. Said employee then returns to the workplace potentially exposing the entire workforce or office. With the corporate catering approach, only one or two restaurant personnel come to your facility thus greatly reducing potential exposure to your respective team.
2. A local restaurant gains the badly needed business.
3. In these anxious and uncertain times, nothing lifts morale like a good meal.

If you are interested, please reply to Jansen Tidmore, EVP of Corporate and Urban Development, at jtidmore@spartanburgchamber.com.

If the Chamber can build a meaningful base of support, an easy to order platform will be developed through a partnering organization. Once that process is complete, instructions on how to order will be sent to you or the appropriate contact.