## EATOUT HELPLOCAL

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## MISSED SPECIAL OCCASIONS

In normal times, 85\% of all dining-out special occasions are either birthdays or anniversaries" and everyone will have missed one or more of these over the past year.

Consumers will be looking to catch up, so having celebratory menus, dishes and packages will be a definite volume driver - it's not all about discounts!

## MOST POPULAR DEALS

Consumers became familiar with Eat Out to Help Out (EOTHO) from 2020 and discounts off the bill will remain one of the top offers in the market.

Other key deals are discounts off food, drink or both, loyalty schemes (via apps) and family-based offers such as "kids eat free".

Across pubs and restaurants the most popular offer is a fixed-price menu (55\% pubs/31\% branded restaurants) that offers value either all week, part-week or in specific timeslots during the day.

OUTSIDE DINING
This will remain key, since consumers have become comfortable with and used to dining outside. With some investment, this offers a growth opportunity to many businesses.

Offering your core menu in an outside space is the most obvious and easiest solution, but this can put pressure on your kitchen. Having simpler-to-deliver solutions and a different food offering that may tempt people into eating when they may not have been planning to could be a useful strategy; it could also double up as a takeaway opportunity.

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## MOST POPULARIDEAS

## Set menus, simple discounts and adding to your offer to boost customer footfall are the three focus areas here.

Everyone loves a deal, especially when times have been, or remain, tough. Discounts on food and/or drink and 'kids eat free' are a couple of options you could consider.

## DISCOUNTS

A simple percentage off the bill early week or early evening is simple to communicate and manage. The original EOTHO offered $50 \%$ off food up to $£ 10$; with Government VAT reduction at $5 \%$ extended until 30/09/21 then at 12.5\% until 31/03/22, you can invest some of that to drive volume during traditional quiet periods.

## Considerations:

- Keeping it simple - clear discount, clear days and timings - makes it easy for everyone. 'Spend more, save more' may be more difficult to communicate and manage
- What discount can you afford that will also drive volume? Remember, a lower margin that drives footfall is better than a higher margin but no customers!
- Price your reopening menu to allow for the discount to be applied. This gives you the flexibility to charge full price at peak times and offer (for example) $25 \%$ off during promotional sessions
- 'Eat at the weekend, get discount off early-week' is an option but is more complicated and doesn't encourage the majority of customers
- 'Kids eat free' may suit your business and is very popular; may be a useful incentive on peak sessions when adults are paying full price
- Definitely consider a longer-term loyalty scheme such as 'sign-up to get...' followed by a comms plan. Use the offer period to start planning for the future


## ADDING TO YOUR OFFER

Rather than a simple discount, some customers will be looking for an enhanced offer as their reason to visit.

## Considerations:

- Special evenings - food and wine tastings, sport event bundles, themed nights such as steak night
- Promote your business as a space to work from - this has become, and we think will remain, a key part of everyday life. With the right 'light and casual' food offer could work really well
- Become the caterer for local events and clubs, such as packed lunches for walkers or a hot meal for gather at a local venue without a kitchen. This drives goodwill and supports your local community
- Extend your range to suit different social occasions, such as tapas, bar snacks and sharing dishes for a more informal dining experience, to complement your offer and drive drink sales: Click here for more information
- Takeaway has been a lifeline for many businesses and we don't see this stopping: consumers have become used to enjoying the great food from their favourite restaurants at home: Click here for more information
- Maximising your outside space will be key to extending and expanding your business during and after reopening: Click here for more information

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## DISCOUNT SAFEIY CHECKER

## THE BREAKEVEN CHARTS

If you choose to offer a simple discount on either food, drink or both, you need to check the impact on your cash margin.

To help you, we've created the two simple charts opposite. These show how many covers you need to break even, based on the level of discount you want to offer, how many covers you usually have, and whether you're:

1) If not using the VAT relief, i.e. keeping it to fund other areas of the business 2) If investing the VAT relief into a customer discount offer

Based on 5\% VAT up until 30/11/21

## Some key questions you need to ask yourself are:

- Can you realistically achieve the additional covers you need to afford the discount?
- If not, is the offer still valid to protect existing volume?
- Do you have enough space, seating capacity and kitchen resources to cope with the additional covers you'd need?

We recommend looking at both charts: for example, you could use the VAT relief to fund offers on selected 'discount' days, then bank the relief on the other 'full price' days.


## EATOUT <br> HELPLOCAL



## THE FAMIIYCARVERY MEAT

With cross-generational family celebrations driving footfall*, a carvery combines great value and broad appeal for your customers.

It could be a good option to drive volume by encouraging mid- week celebrations, or as a way to simplify your Sunday lunch service. We can help with a wide range of products, from great ingredients to help you reduce costs to convenient, fully-prepared solutions to streamline your service.

| CODE | PRODUCT NAME | PACK SIZE | ALlergens | aWArds cluten free | value | core | $\underset{\text { PREM }}{\text { PUM }}$ | CODE | PRODUCT NAME | PACK SIZE | Allergens | AWARDS | gluten free | value | core | $\underset{\text { PREM }}{\text { IUM }}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | BEEF |  |  |  |  |  |  |  | PORK (continued) |  |  |  |  |  |  |
| C 107442 | Prime Meats British Beef Topside | 1× 2-2.6kg | None of the 14 allergens |  | - |  |  | C 15553 | Prime Meats Gammon Quarter Joint | $1 \times 2-2.5 \mathrm{~kg}$ | None of the 14 allergens |  |  |  | - |  |
| C 70867 | Birchstead British Aberdeen Angus 28 Day Aged Half Striploin | $2 \times 2.0-3.0 \mathrm{~kg}$ | None of the 14 allergens |  |  |  | - | C 15430 | Prime Meats Gammon Half Joints | $2 \times 3$-5kg | None of the 14 allergens |  |  | - |  |  |
| C 70879 | Birchstead British Aberdeen Angus 28 Day Aged Ribeye Roll | $1 \times 4.0-6.0 \mathrm{~kg}$ | None of the 14 allergens |  |  |  | - | C 15808 | Birchstead British Outdoor Bred Gammon Joint | 1×7-10kg | None of the 14 allergens |  |  |  |  | - |
| C 130396 | Oak Tree Farm Beef Ribeye | $2 \times 1.5-2.5 \mathrm{~kg}$ | None of the 14 allergens |  |  | - |  |  |  | LAMB |  |  |  |  |  |  |
| C 130397 | Oak Tree Farm Beef Rump | $1 \times 3-4 \mathrm{~kg}$ | None of the 14 allergens |  | - |  |  | C 131608 | British Red Tractor Lamb Shoulder (Boneless) $1 \times 1.7-2.2 \mathrm{~kg}$ | 1× 1.7-2.2kg | None of the 14 allergens |  |  |  | $\bigcirc$ |  |
| C 130398 | British Red Tractor Beef Topside (Boned, Rolled \& Tied) | $1 \times 2.6-4.0 \mathrm{~kg}$ |  |  |  | - |  | C 71542 | British Lamb Leg | 1x1.9kg -2.4Kg | None of the 14 allergens |  |  |  |  | - |
|  |  | PORK |  |  |  |  |  | TURKEY |  |  |  |  |  |  |  |  |
| C 132629 | Prime Meats Pork Loin (Rind On) | $1 \times 4.6-6.1 \mathrm{~kg}$ | None of the 14 allergens |  |  | - |  | C 70957 | Prime Meats British Turkey Butterfly Breast | $1 \times 4.75-5.25 \mathrm{~kg}$ | None of the 14 allergens |  |  | - |  |  |
| C 71533 | Prime Meats British Pork Leg | $1 \times 4.5-7.5 \mathrm{~kg}$ | None of the 14 allergens |  |  |  | - | C 70956 | Prime Meats British Turkey Crown | $1 \times 7-9 \mathrm{~kg}$ | None of the 14 allergens |  |  |  | - | - |
| C 84362 | Prime Meats British Pork Shoulder | $1 \times 3.0-4.5 \mathrm{~kg}$ | None of the 14 allergens |  | - |  |  | F 120674 | Brakes Gluten Free Turkey Ballotine | $1 \times 3 \mathrm{~kg}$ | Sulphites >10ppm | $\begin{aligned} & \text { Q Awards } \\ & \text { Gold 2017, } \\ & \text { BFFF Gold } \end{aligned}$ $2018$ | GF |  |  | - |
| C 116558 | Prime Meats Rindless Unsliced Whole Bacon Loin | $1 \times 5.5-7 \mathrm{~kg}$ | None of the 14 allergens |  | - | - | - | F 3056 | Brakes Boneless Turkey Breast | $1 \times 2.72 \mathrm{~kg}$ | None of the 14 allergens |  |  | - | - |  |

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## THE FAMILY CARVERY ACOMPANIMENTS

| CODE | PRODUCT NAME | PACK SIzE | Allergens | AWARDS | $\begin{aligned} & \text { GLUTEN } \\ & \text { FREE } \end{aligned}$ | VEG OR VEGAN | value | CORE | $\underset{\text { PREM }}{\text { IUM }}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| - GRAVY |  |  |  |  |  |  |  |  |  |
| A 131426 | Essential Cuisine Premium Instant Gravy | $\begin{aligned} & 2 \times 950 \mathrm{~g} \text { (makes } \\ & 25 \mathrm{ltrs)} \end{aligned}$ | None of the 14 allergens |  | © ${ }^{\text {c }}$ | vo |  | - |  |
| F 128740 | Brakes Beef and Red Wine Gravy | $5 \times 1 \mathrm{~kg}$ | None of the 14 allergens |  |  |  |  |  | - |
| F 128739 | Brakes Chicken Gravy | $5 \times 1 \mathrm{~kg}$ | None of the 14 allergens |  |  |  |  |  | - |
| A 29709 | Essential Cuisine No. 1 Savoury Gravy | $\begin{array}{r} 2 \times 1.5 \mathrm{Kg} \text { (makes } \\ 4 \mathrm{Oltr}) \\ \hline \end{array}$ | None of the 14 allergens |  |  | V0 | - | - |  |
| A 25710 | Brakes Essentials Gravy Mix | $\begin{array}{r} 1 \times 2.5 \mathrm{~kg} \text { (makes } \\ 26 \mathrm{ltr}) \end{array}$ | Gluten, Wheat |  |  | V0 | - |  |  |
| SAUCES |  |  |  |  |  |  |  |  |  |
| A 35510 | Brakes Bramley Apple Sauce | $1 \times 2.5 \mathrm{~kg}$ | None of the 14 allergens |  |  | V | - | - | - |
| A 100357 | Brakes Cranberry Sauce | $1 \times 2.5 \mathrm{~kg}$ | None of the 14 allergens |  |  | V | - | - |  |
| A 125111 | Brakes Cranberry \& Mulled Spice Sauce | $1 \times 1.25 \mathrm{~kg}$ | None of the 14 allergens | $\begin{gathered} \text { Q Awards } \\ \text { Highly } \\ \text { Commend- } \\ \text { ed } 2019 \end{gathered}$ |  | V |  |  | - |
| C 455909 | Horseradish | $1 \times 1 \mathrm{~kg}$ | None of the 14 allergens |  |  | (20) |  | - | - |
| POTATOES |  |  |  |  |  |  |  |  |  |
| F 4625 | Brakes Basic Grade Roasting Potatoes | $1 \times 2.5 \mathrm{~kg}$ | None of the 14 allergens |  |  | V0 | - |  |  |
| F 123019 | Aunt Bessie's Duck Fat Roast Potatoes | $1 \times 2.5 \mathrm{~kg}$ | None of the 14 allergens |  | (6) |  |  |  | - |
| F 114437 | Bannisters Yorkshire Family Farm Chef's Classic Roasting Potatoes 2.5 kg | $1 \times 2.5 \mathrm{~kg}$ | None of the 14 allergens |  | (6) | V0 |  | - |  |
| C 10418 | Prepared Whole Peeled Potatoes | $1 \times 5 \mathrm{~kg}$ | $\begin{aligned} & \text { Sulphites } \\ & >10 \text { ppm } \end{aligned}$ |  |  | V |  | - |  |
| C 10421 | Chateau Potatoes | $1 \times 5 \mathrm{~kg}$ | Sulphites <br> >10ppm |  |  | ( |  |  | - |

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POTAOES (continued)

| F 3945 | Brakes Mashed Potato | $1 \times 2.5 \mathrm{~kg}$ | Milk |  |  | ( |  | - |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| F 130259 | Mashed Potatoes with Paris Mushroom and Ceps | $2 \times 1.5 \mathrm{~kg}$ | Milk |  |  |  | - |  |  |
| F 111086 | Lutosa Potato Gratin Dauphinoise | $1 \times 2.5 \mathrm{~kg}$ | Milk |  | GF | V |  |  | - |
| ACCOMPANIMENTS |  |  |  |  |  |  |  |  |  |
| F 120676 | Brakes Gluten Free Pork Chipolata's Wrapped in Bacon | $100 \times 42 \mathrm{~g}$ | Sulphites <br> >10ppm | $\begin{aligned} & \text { Chefs } \\ & \text { Chioe } \\ & \text { Winner } \\ & \text { Weror } \end{aligned}$ | GF) |  |  | - | - |
| F 3566 | Brakes Pork Chipolata Sausages | $96 \times 289$ | Gluten, Sulphites >10ppm and Wheat |  |  |  | - | - |  |
| A 28340 | Brakes Sage \& Onion Stuffing Mix | $1 \times 3.5 \mathrm{~kg}$ | Gluten and Wheat |  |  | (1) | - | - |  |
| F 124328 | Brakes Gluten Free Pork, Sage \& Onion Stuffing ball | 1×96 | Sulphites <br> >10ppm | $\begin{gathered} \text { Cash \& } \\ \text { Carry } \\ \text { Winner } \end{gathered}$ | GF) |  |  | - | - |
| F 4353 | Brakes Cooked Sage \& Onion Stuffing Balls | $160 \times 259$ | Gluten, Oats and Wheat |  |  | V | - | - |  |
| A 113723 | Midland Traditional Pork Scratchings | $12 \times 45 \mathrm{~g}$ | Gluten, Soya and Wheat |  | GF |  | - |  |  |
| F 110811 | King Crackle Crackling | 1×1.6kg | None of the 14 Food Allergens |  |  |  |  | - | - |
| A 34006 | Brakes Yorkshire Pudding \& Pancake Mix | 1×3.5kg | Gluten, Egg, Milk and Wheat |  |  | V | - |  |  |
| F 3090 | Brakes 3" Fully Baked Yorkshire Puddings | $1 \times 60$ | Gluten, Egg, Milk and Wheat |  |  | ( | - |  |  |
| F 123456 | Aunt Bessie's Carvery Yorkshire Pudding | $8 \times 10$ | Gluten, Egg, Milk and Wheat |  | GF | ( |  | - | - |

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## THE FAMILY CARVERY VEGETABLES



## UNW PAPCHRISTMAS THIS SUMMER:

Christmas 2020 was incredibly challenging, with consumers missing their annual family gatherings, and workplace Christmas parties cancelled, too. Creating your own off-season, mid-year Christmas could boost footfall, drive revenue and give your customers an opportunity to celebrate.
CODE PRODUCT NAME PACK SIZE allergens aWards gluten free veg or vegan

| F 3564 | Brakes Gluten Free Cooked Pigs in Blankets | $100 \times 14 \mathrm{~g}$ (av) | Sulphites |  | (6) |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| F 124328 | Brakes Gluten Free Pork, Sage \& Onion Stuffing ball | 1×96 | Sulphites <br> >10ppm | Cash \& Carry Winner | (G) |  |
| F 120675 | Brakes Gluten Free Turkey Roulade | $24 \times 180 \mathrm{~g}$ | Sulphites <br> >10ppm |  | (G) |  |
| F 130413 | Brakes Gluten-Free Stuffed Chicken Breast Fillet | $24 \times 190 \mathrm{~g}$ | Milk |  | (6) |  |
| MINCE PIES \& CHRISTMAS PUDDINGS |  |  |  |  |  |  |
| F 32452 | La Boulangerie Mini Mince Pies | $72 \times 249$ | Gluten and Wheat |  |  | V |
| F 34315 | La Boulangerie Mince Pies | $60 \times 56 \mathrm{~g}$ | Barley, Gluten, Sulphites >10ppm and Wheat |  |  | V |
| F 111165 | We Love Cake Gluten \& Dairy Free Flow-wrapped Mince Pie | $12 \times 80 \mathrm{~g}$ | Almonds, Nuts and Sulphites >10ppm |  | GF | $\theta$ |
| F 111513 | Bells of Lazonby Luxury Mince Pie | $24 \times 959$ | Gluten, Egg, Milk, Sulphites >10ppm and Wheat |  |  | V |
| F 4171 | Matthew Walker Classic Catering Loaf Christmas Pudding | $6 \times 1.25 \mathrm{~kg}$ | Gluten and Wheat |  |  | V |

You'll have access to our regular Christmas food and other products, including crackers, party hats and Christmas pudding, for a limited period over the summer. You can reach out to your regular festiveseason partygoers and offer them the chance to get into the spirit of Christmas, while enjoying the sunshine - some muchneeded cheer when we can all be fully together again.

| CODE | PRODUCT NAME | PACK SIZE | ALlercens | AWARDS | GLUTEN FREE |
| :--- | :--- | :--- | :--- | :--- | :---: | VEG OR VEGAN

## UNWRARCHRISTMAS THIS SUMMER!



## As well as missed family occasions, friends will be gathering for slightly more informal social get- togethers.

Themed menus that capture the essence of some of the current food trends will appeal to consumers, and are easy for your team to deliver with minimal preparation.

## TASTY TACO PARTY

Increasingly popular with consumers*, authentic Mexican food has a real celebratory feel and flavour.

Traditional soft corn tacos with an array of accompaniments, sauces, salsas and garnishes allow customers to mix-and-match to their hearts' content. You could also create an offer linking food with beers and wines - and perhaps a tequila or two.

## MEDITERRANEAN MEZZE

Consumers are looking for flavours that will transport them back to their sunny holidays.

Our selection of mezze ideas, covering everything from gyros and chips to hummus and falafel, are simple to prepare and serve, and perfectly capture the feeling of the eastern Mediterranean.

## FLAVOURS OF THE FAR EAST

The flavours of the Far East are influencing menus across the country:
Our party menu suggestions encompass flavours from China to Japan, through Korea and Thailand, including steamed hirata buns, crispy duck pancakes, dressings and accompaniments to match - perfect for a 'hands on' informal party.
*TFP 2020-2021 Food Trends and Predictions.

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## PARTY ON! FLAVOURS OFTHE FAREAST

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## SUPPORT MATERIALS

We know many hospitality businesses don't have the time or money to create collateral to promote volume-driving offers locally or on social media.

## EATOUT HELPLOCAL

 ThankYou xEAT OUT TO HELP LOCAL
We've created a suite of materials you can adapt to produce your own posters to put in your window, display on your premises or on a A-board outside; you can also use them to create e-mail banners and imagery to support your social media communications. We've left space for you to add details of your particular deal, giving you the flexibility to adapt your campaign over the coming weeks and months.


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## HELPING YOU MAKE THE MOST OF EVERY OPEN HOUR

Outside dining will remain key as consumers have become more accustomed to dining outside and, with some investment, this trend looks set to extend into the cooler months*

Offering your core menu into outside space is the obvious and easiest way to operate your business but this can put pressure on your kitchen. Having simple to deliver solutions and different food offerings that may tempt people into eating when they may not have been planning to, could be a useful strategy that may also double up as a takeaway opportunity.

GET SET: As you get ready to to use your outside spaces, make sure you have all the right equipment and signage for your establishment
From signs and table caddies to table top sauces and sachets, Brakes has everything you will need to get yourself garden ready.

CHEERS! TO OUTDOOR HOSPITALITY: Have a look at our selection of bottled beers \& ciders, as well as our summer celebration staples like rosé and Prosecco
Brakes partnership with Bibendum brings you a great range of crowd pleasing options perfect for ice buckets in a sunny garden.


