

# 12 ways to fix up your restaurant for under \$1,000



Dining at restaurants has become much more than simply enjoying a hassle-free meal for most people. Indulging in your favorite dishes at your go-to eatery is a common ritual to celebrate big milestones like birthdays, anniversaries, and graduations. Meeting new friends, catching up with family, or spending time with loved ones is often done around the tables of local dining hotspots with delicious food and drinks. Memories are

made at restaurants, so customers have high expectations when it comes to nailing the perfect atmosphere and ambiance.

We understand that it's not always possible to do a full-scale renovation, but even small changes can have a big impact on your guests' dining experience. This is why we're sharing **12 ways to fix up your restaurant for under \$1,000**.

**1****Paint your restaurant's exterior.**

Set aside a day to repaint elements on the outside of your restaurant such as the shutters, trim, and front door. This small update can brighten up the curbside appeal of your space and draw new customers inside.

**2****Freshen up landscaping.**

Planting flowers, refreshing planter boxes, and keeping up with the overall landscaping surrounding your building shows customers that you're detail oriented in how you run your business.

**3****Update your restaurant's interior.**

Have fun and get creative with your space. Try adding an accent wall or give your entire restaurant a facelift with a new coat of paint—lighter colors can even make your floorplan look larger.

**4****Refinish your chairs.**

Doing any cosmetic repairs and adding a fresh coat of stain to your chairs can breathe new life into old furniture. If you can't do them all at once, move the chairs that can wait into a darker area or away from the front.

**5****Invest in new uniforms.**

A professional-looking coordinated uniform for your staff—even just matching shirts—can go a long way toward making you look and feel like a team. Plus, this is an easy way to enhance your visual brand identity.

**6****Upgrade your lighting.**

Having a small light at each table, like candles or battery-powered lamps, can not only help set the mood, but also provide sufficient light for important tasks like reading the menu.

**7****Revamp your bathrooms.**

Be sure to regularly replace any cracked or scratched mirrors and fixtures along with doing an overall deep clean. Elevate the atmosphere for your guests with clean-smelling candles and a designated area to hang their belongings.

**8****Connect with local artists.**

Rotating artwork is an easy and effective way to regularly refresh your space. It's a great idea to collaborate with local artists—your restaurant can showcase and sell their art pieces and you can even negotiate to keep a portion of each sale.

**9****Utilize oversized mirrors.**

Hanging a few large mirrors throughout your restaurant is a frequently used strategy of interior designers. Mirrors can help trick the eye, making narrow spaces feel larger and more open, while also creating a bold design statement.

**10****Enhance your menu experience.**

Implementing QR code menus means no more spending money on reprinting damaged paper menus. Plus, you're able to quickly make any updates to your digital menus while providing a convenient way for guests to view your offerings on their mobile device.

**11****Elevate your check presenters.**

A small but impactful way to make a good impression on customers that can often get overlooked is having creative and unique check presenters. Choose an option that will match your restaurant's look and is durable and easy to clean.

**12****Deep clean often.**

It's important to invest in reliable cleaning tools and products that can be used to thoroughly clean your restaurant on a regular basis. Maintaining a clean and healthy space is not only a point of pride, but the foundation to any positive dining experience.

**“In my opinion, working with Rewards Network is a no brainer. They're an excellent source to get cashflow ASAP. After being with the program for a number of years, I can see that we get guests from this program that we would most likely not have.”**

**— Krystal Robertson**  
*O'Halloran's Public House and Hall, Mount Clemens, MI*  
*Rewards Network client since 2016*

Want to learn more about how Rewards Network can help your restaurant grow?

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