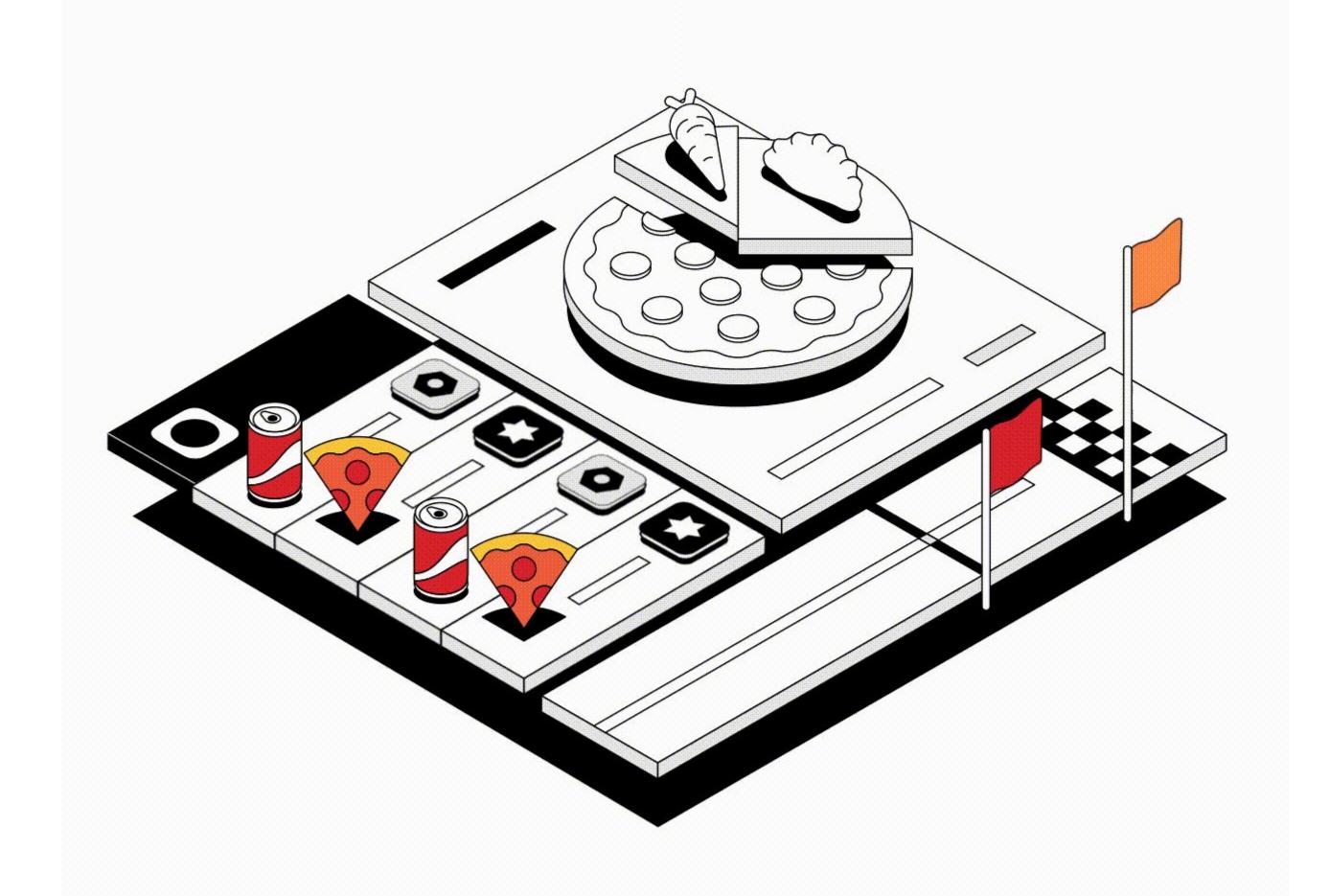
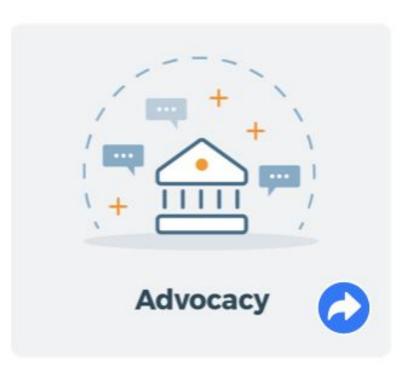
Otter

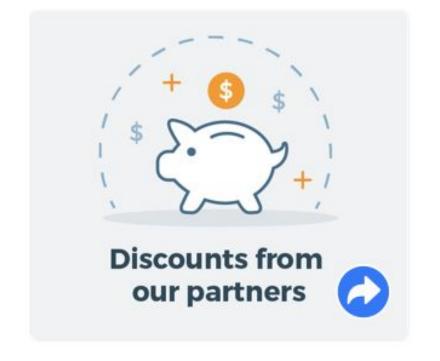


Driving Growth through Delivery

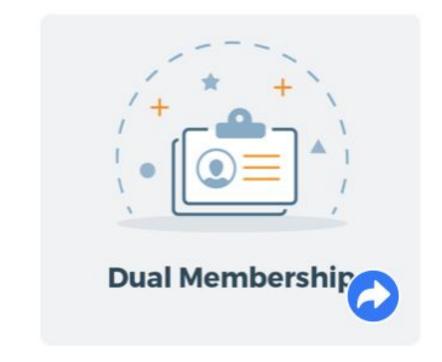
A roadmap for California restaurant owners

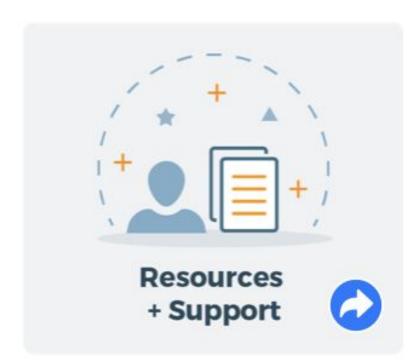


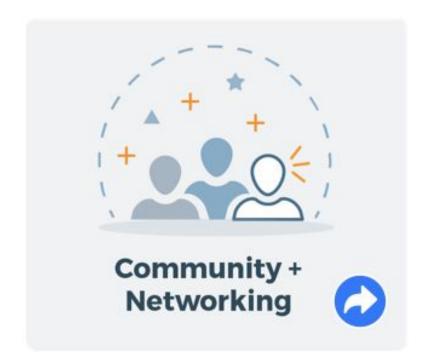














Jackie Gutierrez
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California Restaurant Association
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Hi there, We're Otter.

We empower restaurants around the world to thrive in connecting food & customers by enhancing your restaurant & delivery business.

- Consolidate your delivery platforms and orders into a single tablet
- Access unified data and insights in one place
- Customize & automate marketing & promotions to help grow your business
- Grow your business through expansion opportunities

We work with 275K+ local, international, small businesses and enterprise brands.

































And we're excited to speak to you today.

Today's restaurant landscape
Maximize orders with Menu Magic
Attract more customers with promotions
Unlock growth with virtual brands
Otter highlights and results
Questions and answers

What has changed? Where is the industry heading?

2020

Covid-19 flips the script for all restaurants. Online ordering & delivery becomes the new normal

2022

Digitization of restaurant menus & online presence becomes a top priority to drive orders

2021

Online food delivery sales in US increase at twice the normal pace between *7%-8% (previously grew 3%-4% per year) *source

2023

In order to maintain consistency in online presence, restaurants must learn to scale sales and marketing efforts to keep up



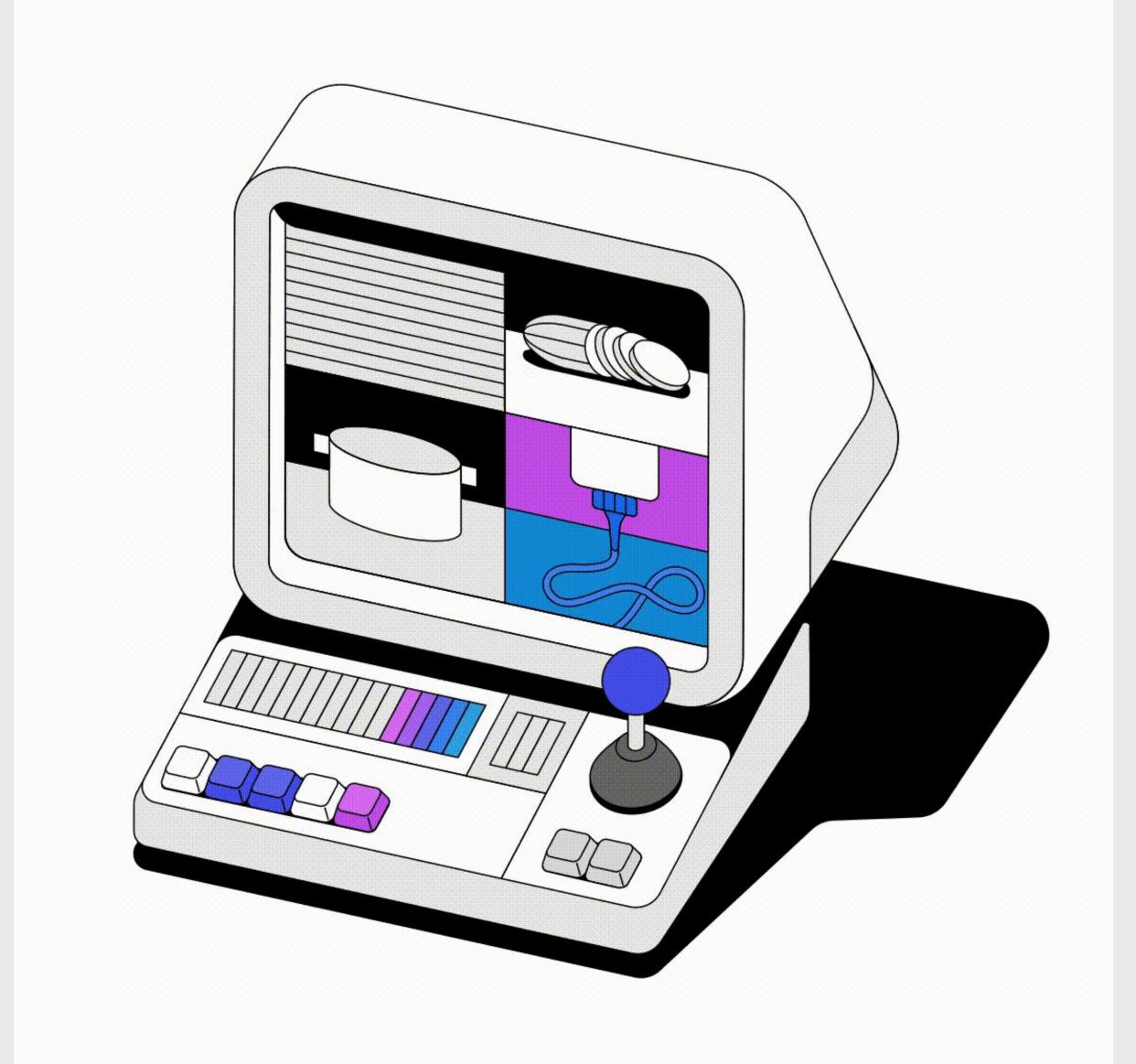
What new challenges are restaurateurs facing?

Staying competitive in new channels

Too many tools, not enough time

New online marketing tools

Difficulty protecting the customer experience



What are California restaurants thinking about?



Menu optimization is key



Tech is more useful when its integrated



Supported staff succeeds



It's (still) always about the customer



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Optimize your menu for delivery apps to drive more orders

Keep it concise and simple

- Too many items can be overwhelming 15 to 20 works best
- Showcase items that travel well and have a predictable, delivery friendly prep processes





Optimize for larger basket size

Encourage clients to have a full meal

Include combos and upsell modifiers

Use categories to your advantage

Suggest common pairings and combos

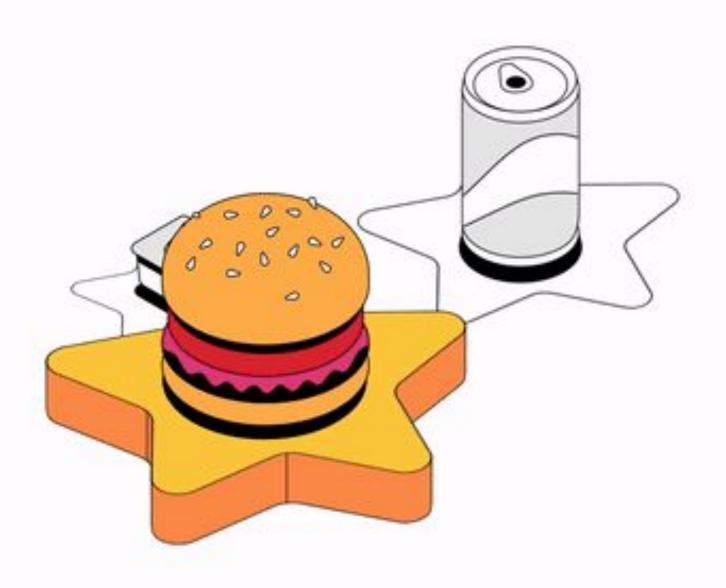


Keep your most beloved menu items up top

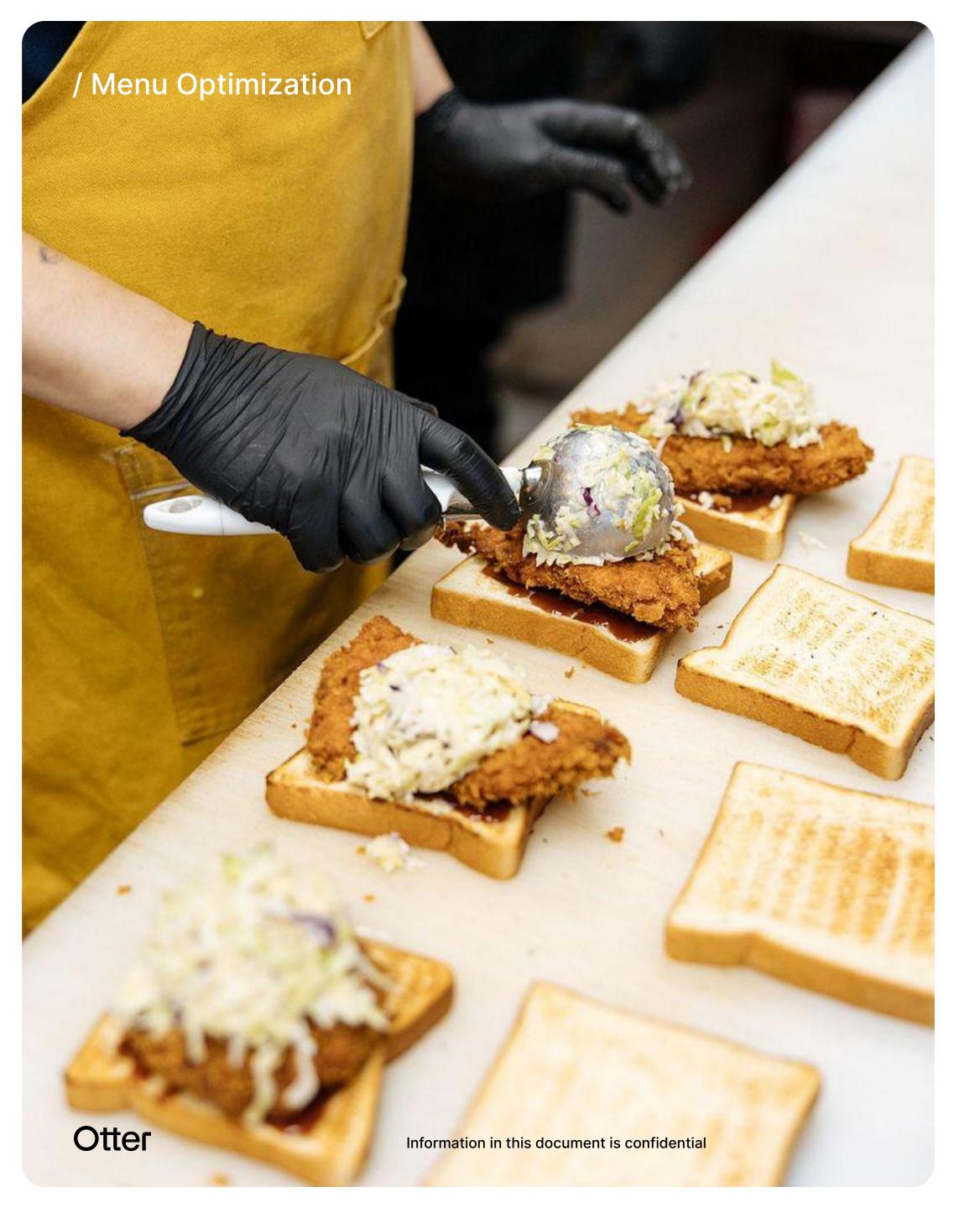
Keep returning clients with their favorites

Attract customers with your best sellers

Protect your margins







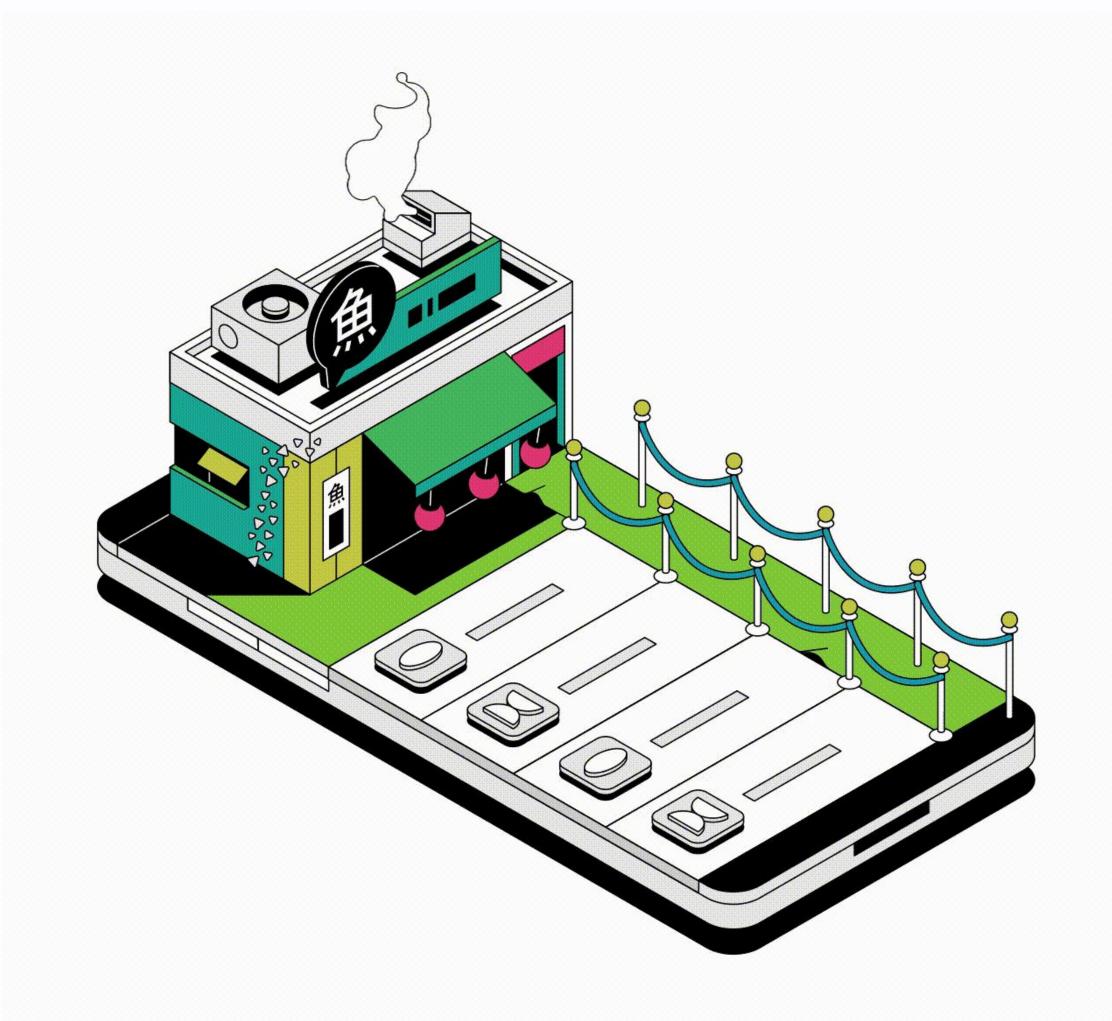
Make your menu items look and sound as delicious as they taste.

Refine and optimize as you go

Measure your performance

Take advantage of food trends

Respond to feedback and reviews



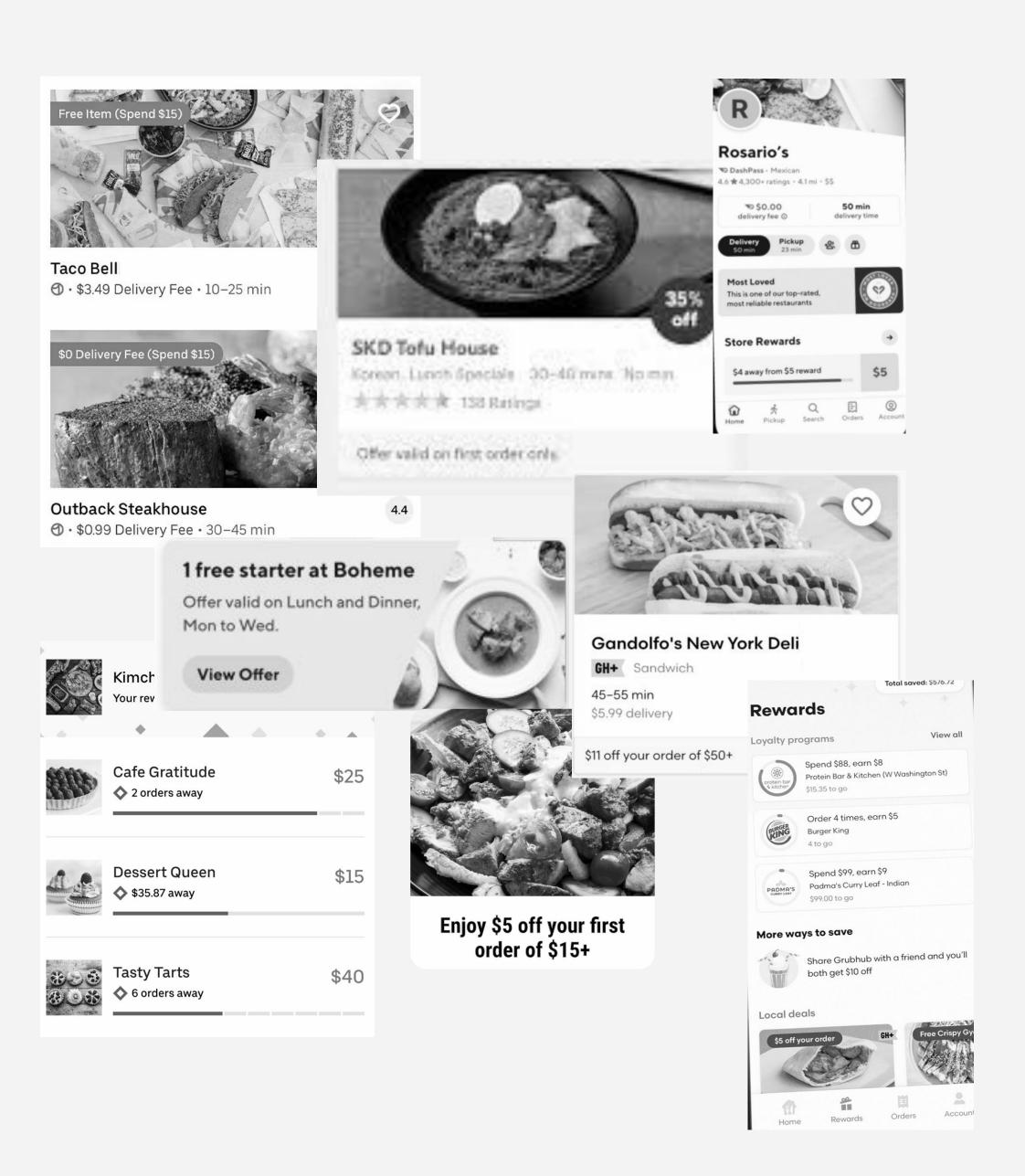
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Attract more customers with in-app promotions

Grow average basket size?

Increase return customers?

Encourage first time customers?

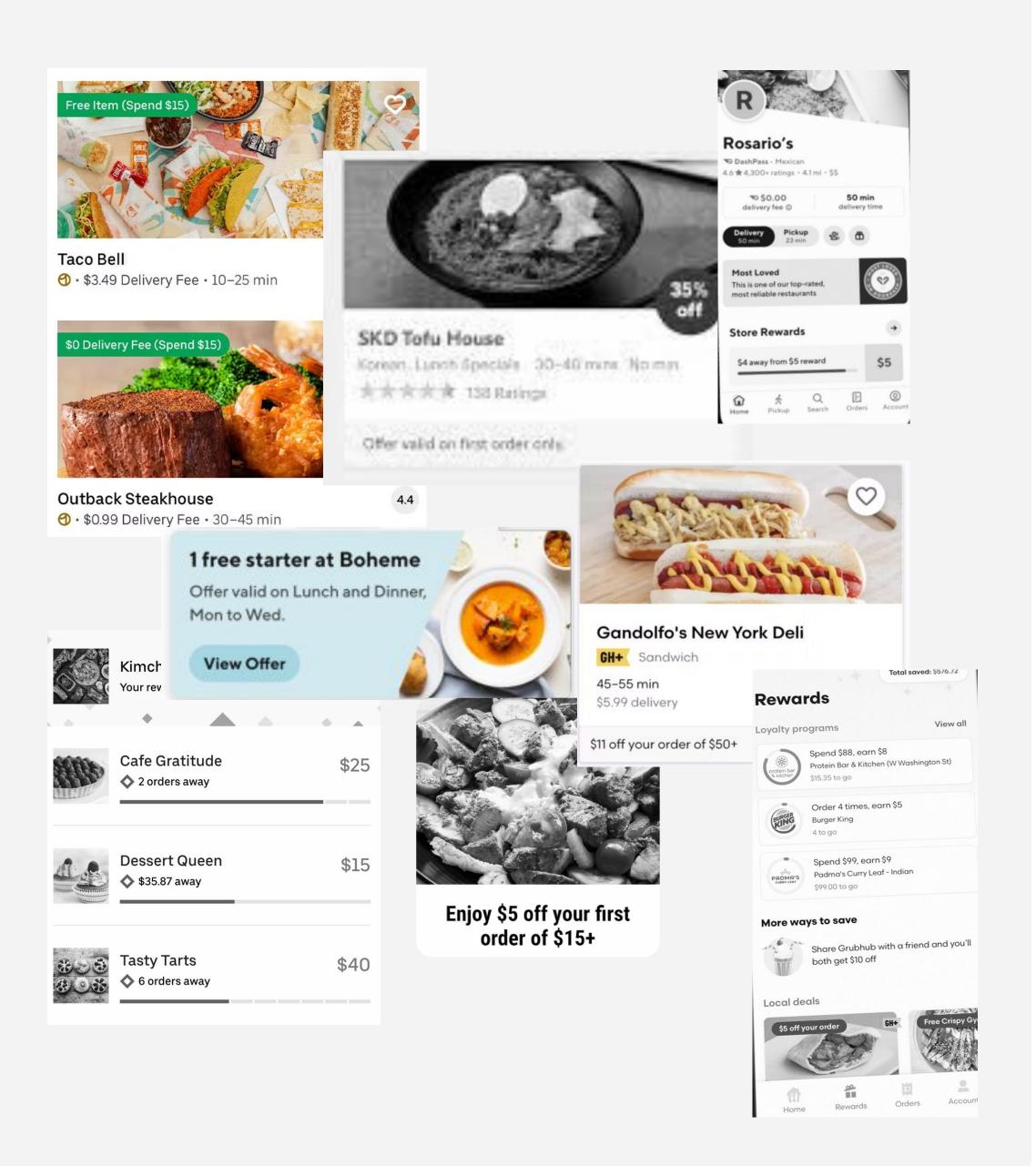


Grow average basket size?

Promote upsells and combinations and free delivery with minimum orders.

Increase return customers?

Encourage first time customers?

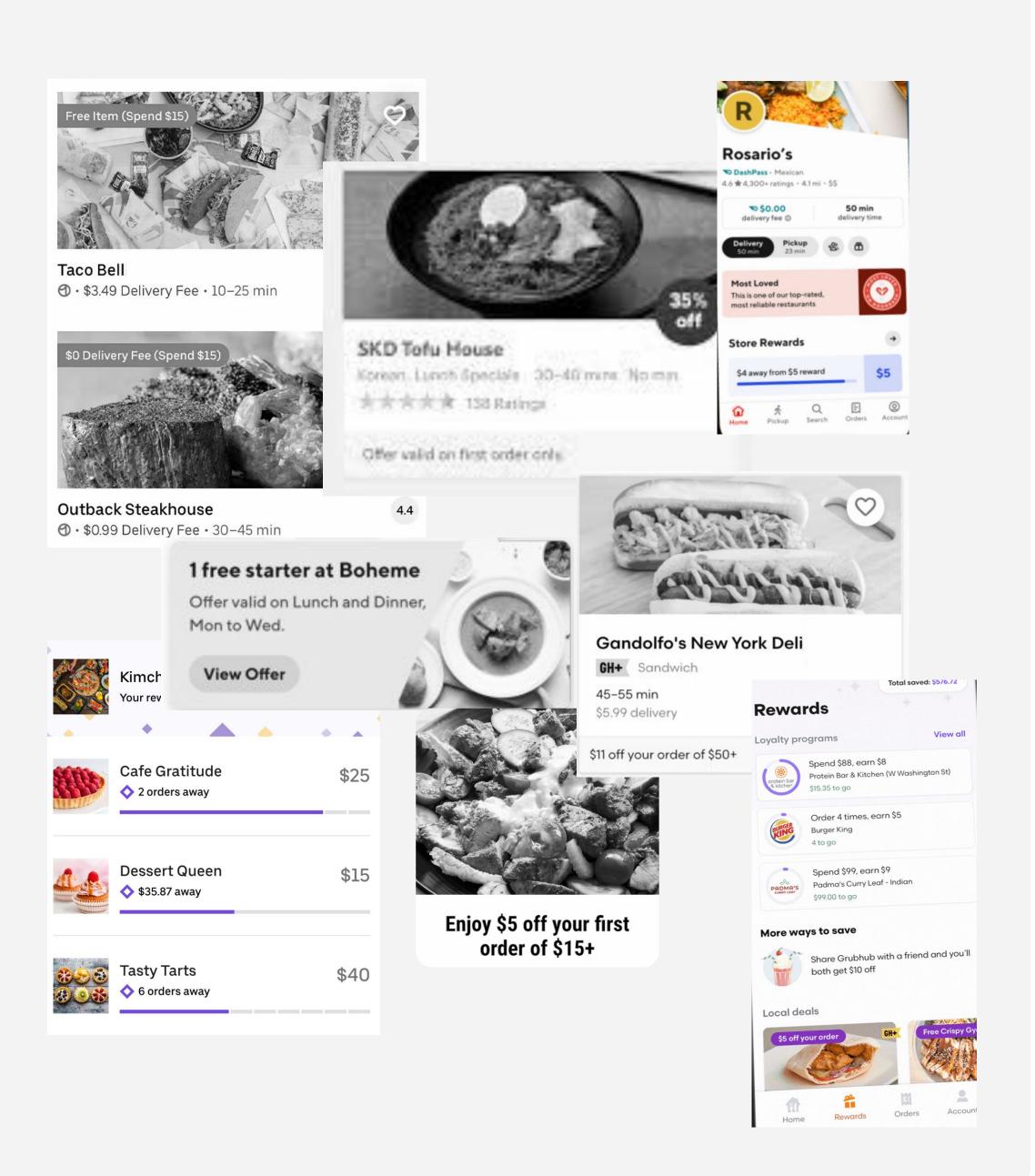


Grow average basket size?

Increase return customers?

Setup loyalty offers and promotions for repeat orders.

Encourage first time customers?

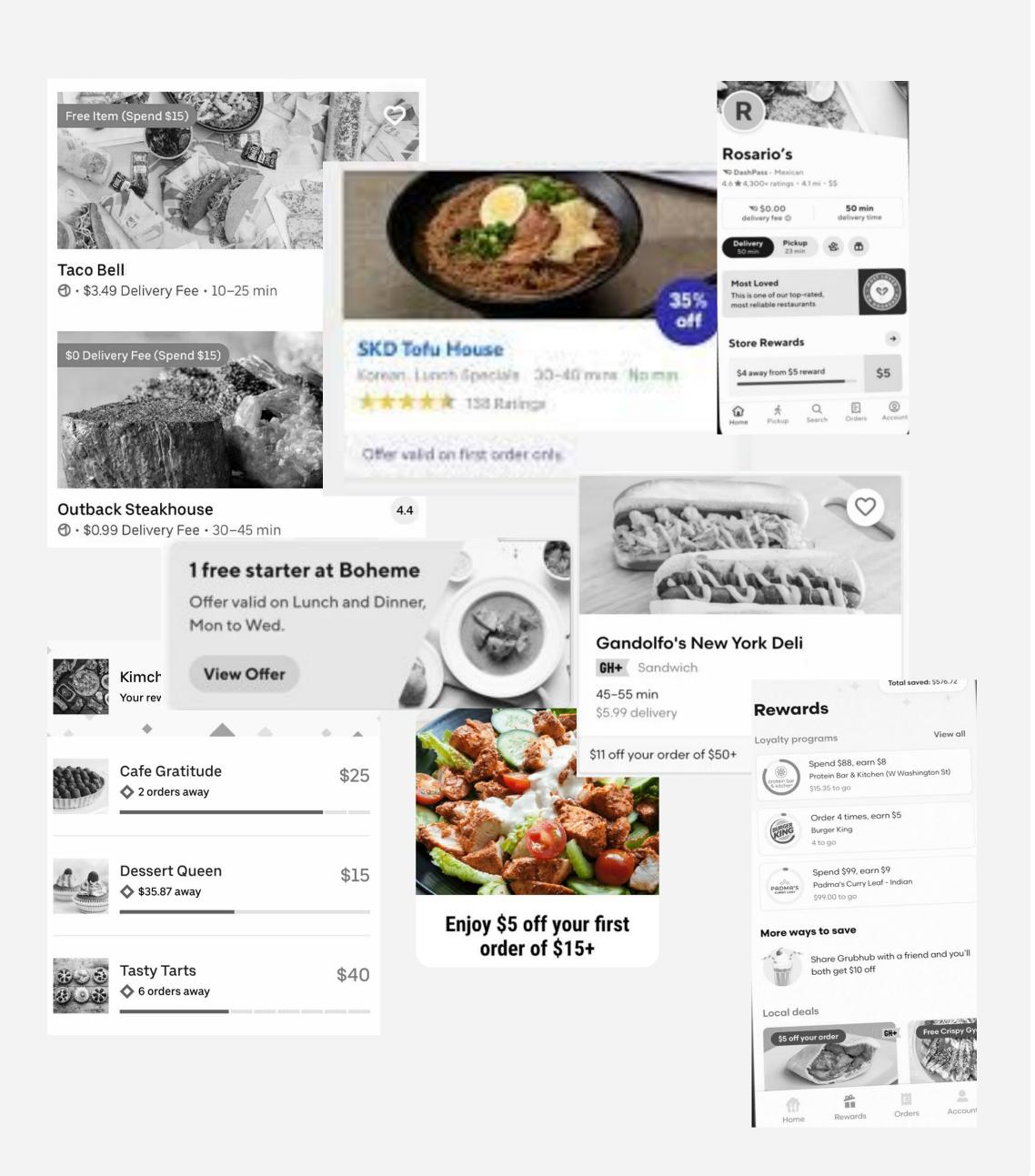


Grow average basket size?

Increase return customers?

Encourage first time customers?

Test 'free with' offers and first time discounts for new customers.



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Expand your reach and revenue with virtual brands

Why create a virtual brand?

01

Take advantage of your existing inventory and expertise

02

Explore new concepts and test extensions of your brand

03

Efficiently deploy resources and multiply your ROI

04

Dominate the platforms and increase your orders



Use your existing menu to see your options for virtual brands

	Dishes	Sides
Your current restaurant		
Brand option 1		
Brand option 2		
Brand option 3		
Brand option 4		



How to choose a name

Chicken Pizza Burger Kebab Factory
Shop
Joint
& Co
Brothers

Your City Mr My Crispy Smoky Special

Chicken
Pizza
Burger
Kebab

Your City

Otter

Best practices for restaurants

50% differentiation in main menu items from other menus at that same address

Have at least 8 items on their menu & 50% of their menu items be hot or prepared food

High quality photos and descriptions for at least 75% of the menu items, and no significant price inflation



Successful virtual brands are great at

Delivering Quality

Packaging

Customer Connection

Promotions



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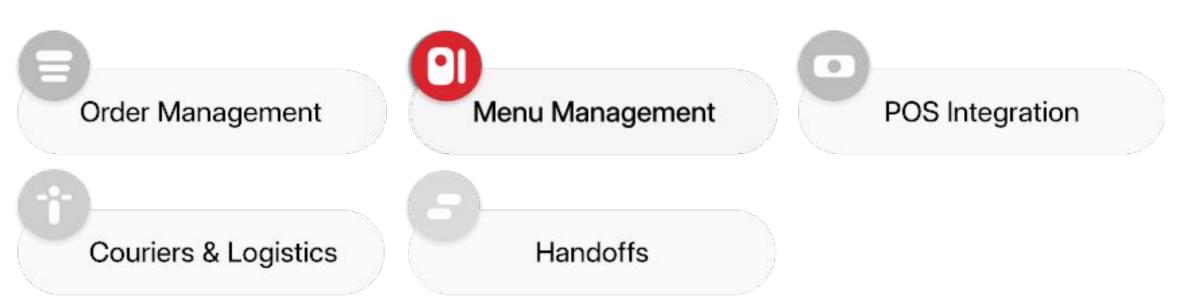
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- Grow your business through expansion opportunities.

/ Otter product suite



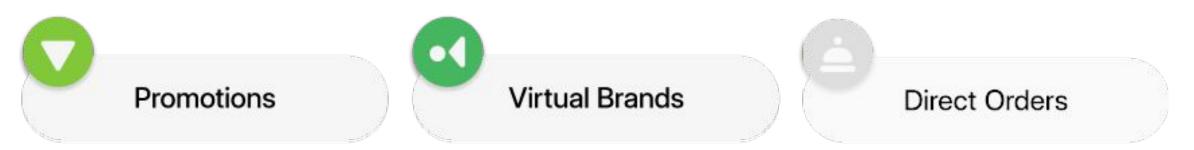
Optimize Operations

Optimize operations in the most efficient way possible with Otter's order handoff & aggregation solutions, menu management tools, and auto-accept capabilities.



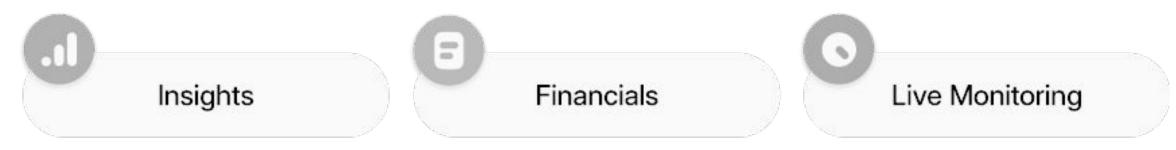
Increase Sales

Work with an Otter partner to develop a virtual brand(s), dominate delivery platforms, and optimize your kitchen space—all while multiplying your ROI.



Understand Performance

Access easy-to-use data, eliminate missed orders and discover insights about your restaurant's performance through advanced reports.



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Information in this document is confidential

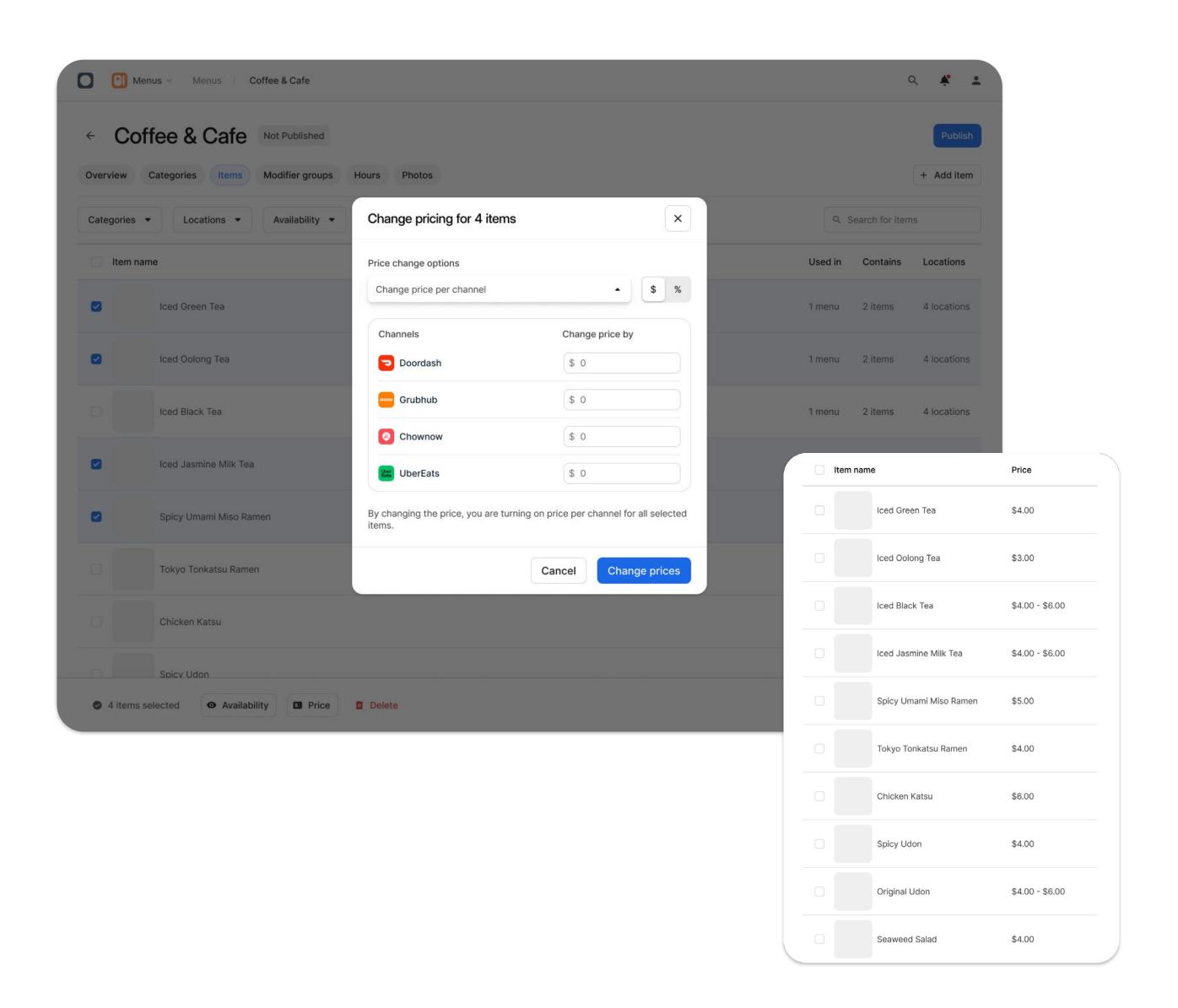


Menu Manager

Manage your menus, all in one place.

Otter Menu Management allows you to make menu updates, 86 items, change prices, and more for any brand or location from a single place.

- → Manage and control your menu
- → Mark items unavailable
- → Offer multiple menus



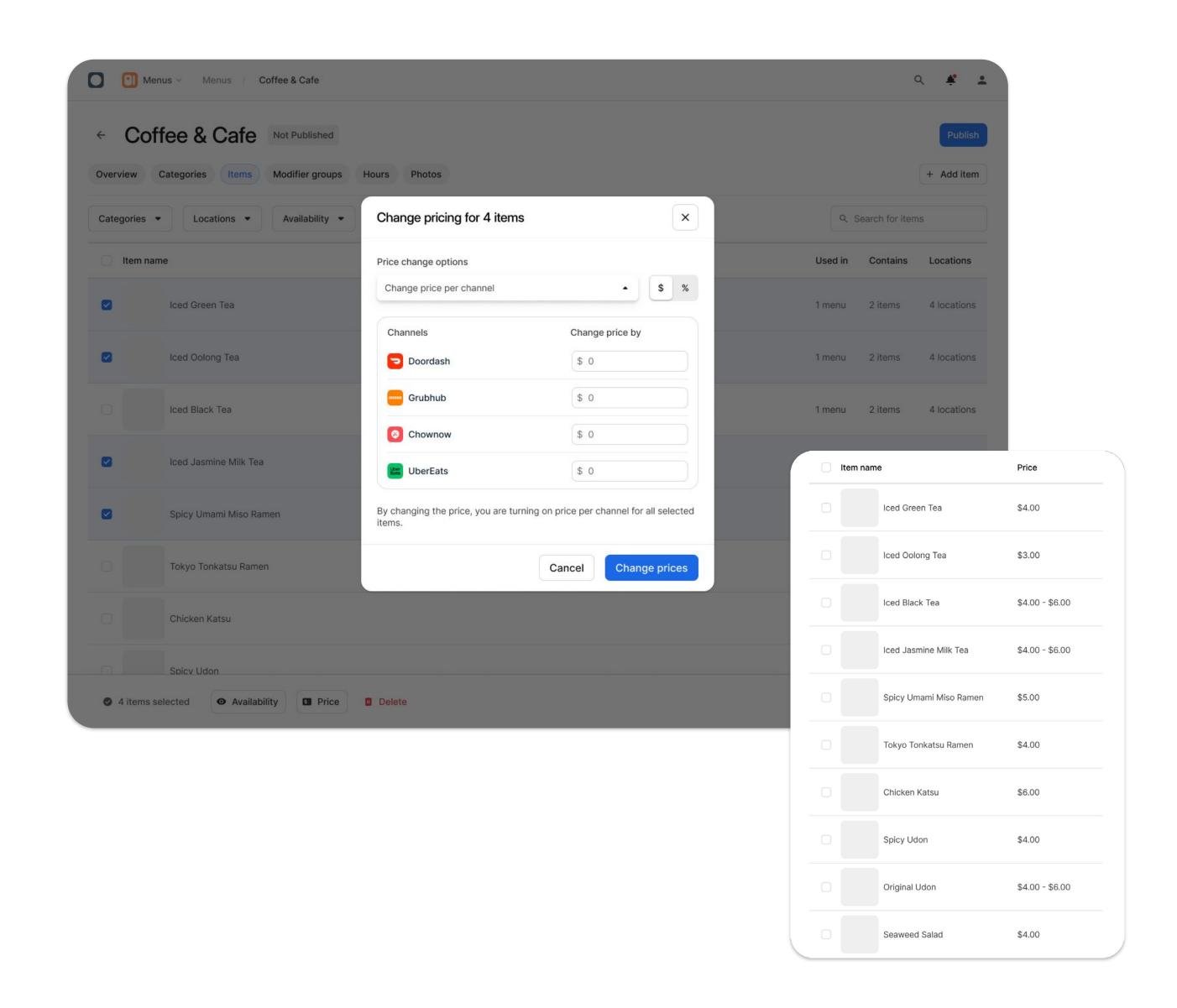


Menu Manager

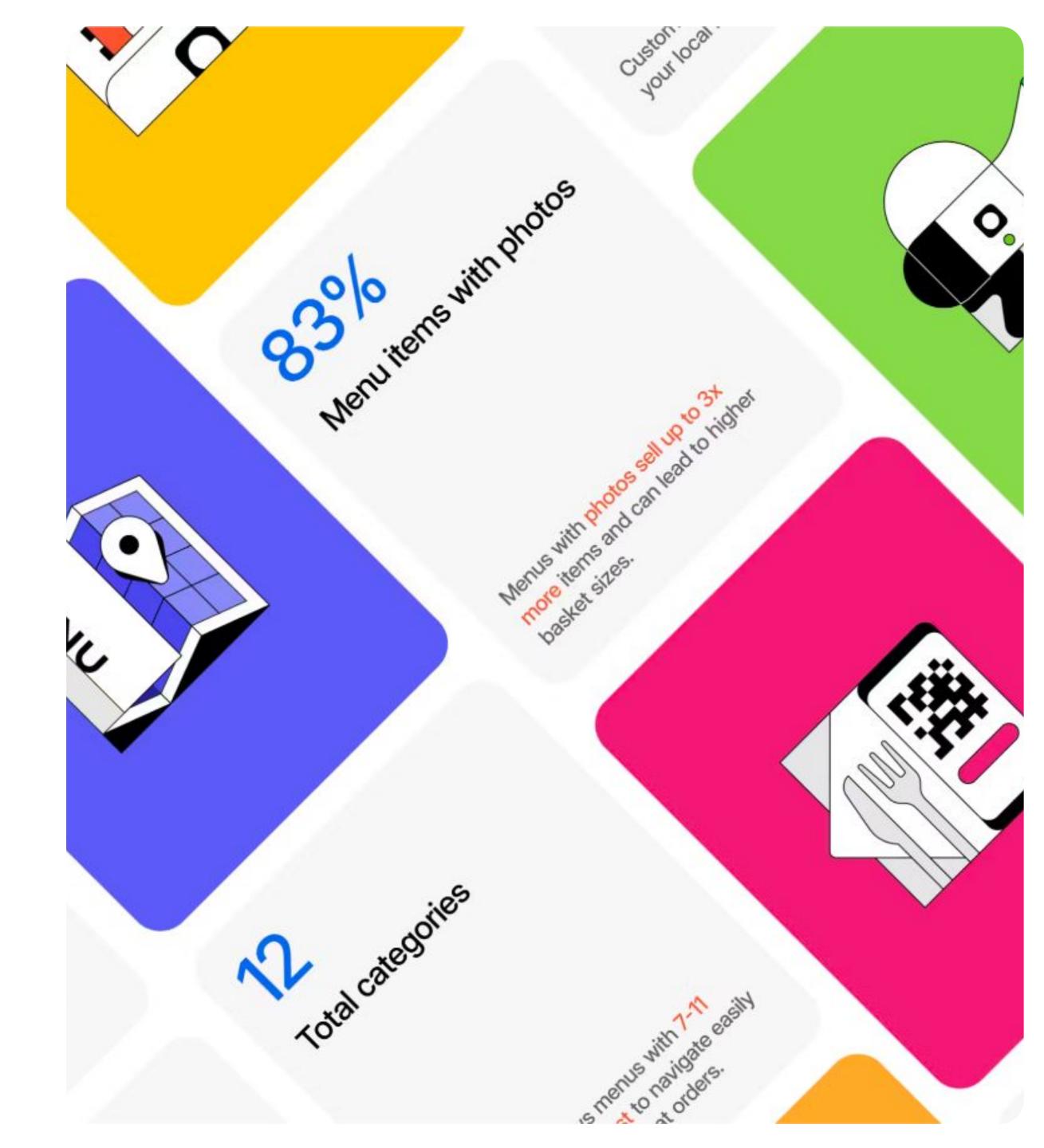
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Make the most of your menu with Otters free instant menu assessment



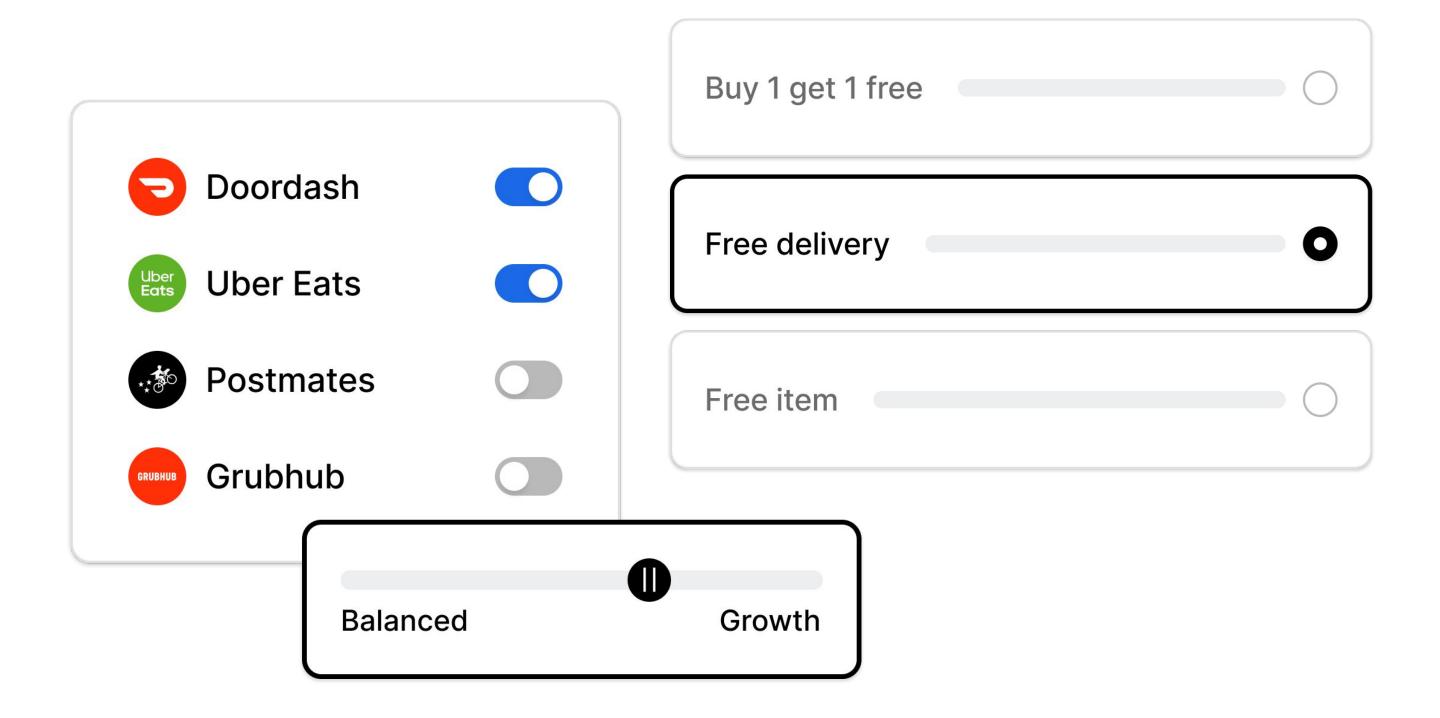


Promotions

Increase your sales on delivery apps.

Otter's marketing solution, Promotions, automatically creates, runs, and optimizes your restaurant's promotions on delivery apps.

- → Reach your customer base
- → Marketing made easy
- → Save time



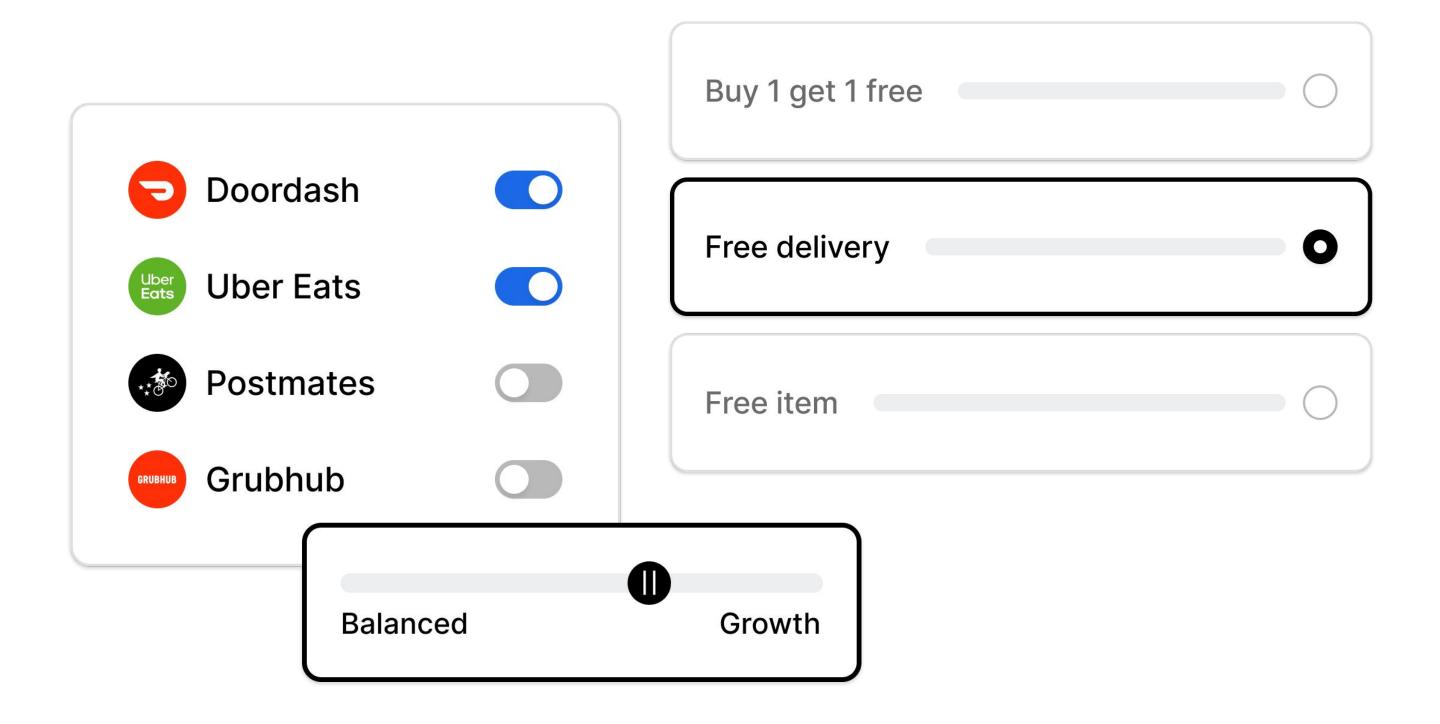


Virtual Brands

Unlock revenue streams with Virtual Brands.

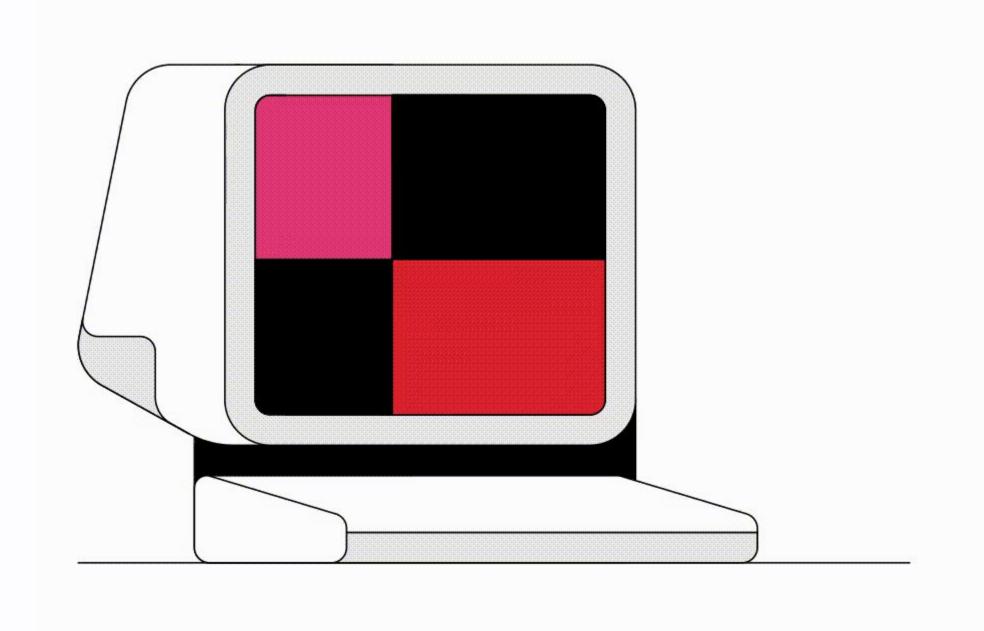
With Otter Virtual Brands, use your current space, staff, and inventory to fulfill more orders (in multiple cuisine types) under different brand names.

- → Reach new customers
- → Increase sales
- → Keep your current setup



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Exclusive offer of one month free for CRA Members

tryotter.com/referral/californiarestaurantassociation