



GREATER
palm springs
RESTAURANT
WEEK



2023
participation kit

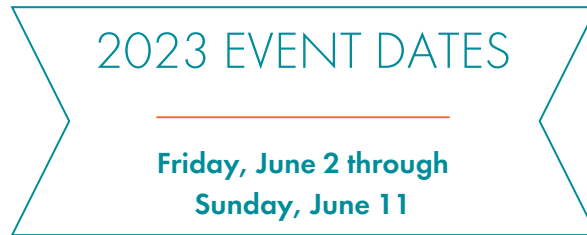
visitgreaterpalmsprings.com/restaurant-week

event information

Visit Greater Palm Springs Restaurant Week is back and better than ever, with more flexibility for restaurants and diners! Kicking off June 2-11, 2023, [Greater Palm Springs Restaurant Week](#) gives restaurants the ability to participate with a prix-fixe menu or ANY special offer exclusive to the event, any time of day.

The Summer Eats pass will launch immediately following [Greater Palm Springs Restaurant Week](#), June 12 - September 4. This promotion encourages visitors and locals to dine out all summer long with special offers from restaurants and a chance to win prizes from Visit Greater Palm Springs.

With these more flexible special offer options, [Greater Palm Springs Restaurant Week](#) is open to all restaurants across the Coachella Valley.



why participate?



gain new customers



promote the
restaurant



be part of the local
culinary community

menu pricing

BREAKFAST/BRUNCH/LUNCH:

2+ items

\$15, \$25, \$35, or special offer

DINNER:

3+ items

\$39, \$49, \$59, \$99, or special offer

PARTICIPATION FEE:

\$400 per restaurant



REGISTRATION DEADLINE:
Friday, March 31, 2023

event information

A marketing, advertising, and public relations campaign with a media value of over \$500,000 will promote [Greater Palm Springs Restaurant Week](#) and the participating restaurants throughout the Coachella Valley. The campaign will generate millions of consumer impressions in the local area and in the regional drive markets prior to, during, and following Restaurant Week.

advertising

- print, digital, outdoor, television, and email.

public relations

DINEGPS WEBSITE

promotional benefits

DINEGPS WEBSITE

- Features participating restaurants with photos, logo, description, address, phone, and menus

EVENT LOGOS + CREATIVE

- For use on restaurant websites, menus, and social media channels

PROMOTIONAL ITEMS

- Check stuffers, table tents, window clings, and event poster

- **FEATURE STORIES** — Highlight the event, participating restaurants, and cities throughout Greater Palm Springs
- **PR CAMPAIGN** — Targets local and regional media
- **PRESS RELEASES** — Spotlighting Greater Palm Springs Restaurant Week, to be distributed in local and visitor markets
- **SOCIAL MEDIA / INFLUENCERS** — Consumer engagement on Twitter, Facebook, and Instagram
- **EXCLUSIVE PARTNER NETWORK** — Invitations to business networking events sponsored by Visit Greater Palm Springs (Visit GPS) including Visit GPS orientations and mixers, marketing bootcamps, and special events exclusively for partners
- **COMMUNICATIONS + MEDIA OPPORTUNITIES** — Partner emails with the latest partner news, as well as opportunities to participate in FAM tours, trade shows, sales events, and marketing co-ops
- **EXTRANET ACCESS** — Login credentials to the Visit GPS Partner Extranet with access to post special offers and events, group and meeting planner referrals, and updates to your restaurant website listing

 visit greater palm springs benefits



maximize your benefits with the summer eats pass

The Summer Eats Pass follows Greater Palm Springs Restaurant Week and lasts through Labor Day Weekend, offering diners a variety of specials, fixed menus, and incentivizing check-ins at restaurants across the valley for a chance to win weekly prizes.

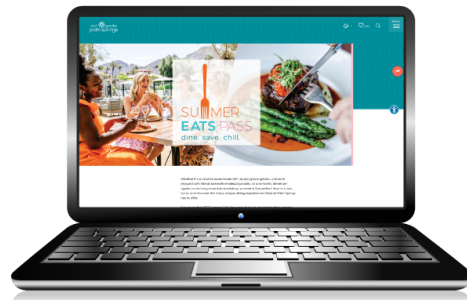
COST — Free (Restaurants that participate in Restaurant Week receive priority placement on the mobile pass)

OFFERS — percentage or \$ of discount, prix fix menu, happy hour special or other deal.

CHECK-IN — Sign up as a check-in location with no special offer required



Go to summereatsgps.com or scan the QR code to see an example of last year's pass



menu information

TIPS FOR A SUCCESSFUL GREATER PALM SPRINGS RESTAURANT WEEK EVENT



Menu needs to be robust and of good value.



Menu should provide value to diners.



Improve word-of-mouth by showcasing your best dishes.



Be creative and descriptive of menu items.



Use Instagram, TikTok, Facebook, and Twitter to promote your menu.



GREATER
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RESTAURANT
WEEK
JUNE 2-11, 2023



YOUR RESTAURANT
NAME OR LOGO

DINNER

starter: choice of

Young Romaine Salad
Lemon caper dressing, shaved Parmesan, sourdough crouton
La Marca Prosecco \$9 or

Roasted Tomato and Basil Soup
Fresh herbs, Gorgonzola cheese and garlic crostini
Chateau St. Jean Fume Blanc, Sonoma County, 2009 \$10 or

Crab Cake Celery salad and remoulade sauce
Meliara Chardonnay, Santa Rita Hills, CA 2011, \$12

entree: choice of

Pan-Sauteed Maine Diver Scallops
Confit fingerling potatoes, hazelnut brown butter and mache salad
Schafer-Frohlich Medium Dry Nahe Riesling, 2010 \$10 or

Roasted Jidori Chicken Garden ragout of sweet white corn, petite green peas, pearl onions baby red potatoes, carrots and roasted chicken jus
Chateau Monbousquet White, Bordeaux, 2004 \$12

supplemental dish

Duo of Prime New York steak and lobster tail \$19
Stuffed tortellini, sauce Bordelaise and horseradish potato puree

choice of

Glass of House Wine or Draft Beer
or Molten Chocolate Cake

\$39/PERSON | NOT INCLUDING TAX AND GRATUITY

sample menu



UPSELL

Offer a wine/beverage pairing or special cocktail with each course.



UPSELL

Offer supplemental dishes at an additional price.



INCLUDE

Give diners a choice of a beverage or dessert.



YOUR RESTAURANT
NAME OR LOGO

SPECIAL OFFER RESTAURANT WEEK ONLY

5-Course wine pairing dinner

\$125 per person

Prosciutto E Piselli, Prosciutto, Pea and Lemon Vinaigrette, Olive Oil
WINE PAIRING: Col Solivo Prosecco NV (Italy)

Tuna Crudo, Pickled Apple, Sesame, Coconut
WINE PAIRING: Linard Gontier Brut NV (Champagne, France)

MonkFish, Potato, Red Pepper, Pan Juices
WINE PAIRING: Villiera Tradition Brut Cap Classique NV (South Africa)

Pork Tenderloin "Milanese" Pancetta, Rapini, Lemon Hollandaise
WINE PAIRING: Faire La Fete Cremant de Limoux Brut Rose (France)

Flexible Ganache, Chocolate Tuile, Guava Curd, Nougat
WINE PAIRING: Rocaforte Lambrusco NV (Italy)

**SAMPLE
MENU**



YOUR RESTAURANT
NAME OR LOGO

LUNCH

choice of

Soup Du Jour

Please ask your server for today's special

or

Green Market Salad

Local greens, crispy scallops, walnuts, goat cheese and Meyer lemon vinaigrette

or

Salt & Pepper Calamari

Jalapeno, shallots, cucumber, five spice and ginger aioli

choice of

Chopped Cobb Salad

Organic mixed greens, grilled chicken, avocado, blue cheese, bacon, green onions, tomato, hard boiled egg and white balsamic vinaigrette

or

House Burger

Ground beef mixed with garlic & rosemary, topped with feta, lettuce, tomato and red onion served on a toasted bun

or

Grilled Vegetable Spaghetti

Seasonal roasted vegetables tossed with pine nuts, roasted saffron marinara over spaghetti and topped with fresh basil

supplemental dish \$5

Chocolate Cake

Hazelnut ice cream, caramel and chocolate sauce

or

Ginger Mojito

Bacardi rum, fresh mint, ginger, and fresh lime juice

\$15/PERSON | NOT INCLUDING TAX AND GRATUITY

**SAMPLE
MENU**



YOUR RESTAURANT
NAME OR LOGO

DINNER

starter: choice of

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Lemon caper dressing, shaved Parmesan, sourdough crouton
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Crab Cake Celery salad and remoulade sauce
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entree: choice of

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Roasted Jidori Chicken Garden ragout of sweet white corn, petite green peas, pearl onions baby red potatoes, carrots and roasted chicken jus
Chateau Monbousquet White, Bordeaux, 2004 \$12

supplemental dish

Duo of Prime New York steak and lobster tail \$19
Stuffed tortellini, sauce Bordelaise and horseradish potato puree

choice of

Glass of House Wine or Draft Beer
or Molten Chocolate Cake

\$39/PERSON | NOT INCLUDING TAX AND GRATUITY

**SAMPLE
MENU**



YOUR RESTAURANT
NAME OR LOGO

SMALL PLATES

choice of **THREE** items

Tuna Tostada

Oil poached, salsa morita, avocado, habanero, nasturtium

Wagyu Steak Tartare

Cornichon, caper, mustard, thickened egg yolk, milk bread

Charred Avocado and Crispy Rice Salad

Chile, cilantro, garlic chives, cane vinegar

Spaghetti alla Chitarra

Garlic, anchovy, extra-virgin olive oil, Calabrian bread crumbs

Mezzi Rigatoni

Crushed meatballs, burrata cheese, marinara

Meatballs

Pork and beef, ricotta, pecorino, tomato sauce, grilled ciabatta

Sunchoke and Coconut Curry

House-made naan, yellow curry, herbs

Patty Melt

Taleggio cheese, caramelized onions, caraway, Calabrian aioli

Red Velvet Mini Churros

Chocolate hazelnut sauce

Layered Chocolate Buttermilk Cake

Vanilla bean buttercream, dark chocolate fudge

Glass of Pinot Grigio, Rosé or Pinot Noir

\$39/PERSON | NOT INCLUDING TAX AND GRATUITY

**SAMPLE
MENU**



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REGISTER NOW: dinegps.com/register

REGISTER BY MARCH 31, 2023 TO RECEIVE ALL PROMOTIONAL BENEFITS.

Need more info? Contact Davis Meyer: davis@visitgreaterps.com or 760.969.1360

event guidelines

Greater Palm Springs Restaurant Week is an ideal time to showcase what your restaurant does best. **dineGPS** wants diners to have a great experience that is consistent and memorable over the 10-day event.

By registering for Greater Palm Springs Restaurant Week, you agree to fulfill all obligations of participation including:

- The Restaurant Week menu is priced at one of the event price points, or includes a "special offer" or "experience" that will be included in the "special offers" category.
- Restaurant Week menu is offered to ALL diners during the registered meal periods over event dates of Friday, June 2 - Sunday, June 11, 2023.
- Menu must be available during normal business hours (breakfast, brunch, lunch and/or dinner).

Examples of special offers for restaurant week could include:

- Your choice of Free appetizer with purchase of 2 entrées
- Half-off wine all week long
- Happy hour menu all night (include items and prices)
- Special wine or spirits pairing dinner (include price)
- \$5 Breakfast Special (list \$5 items)



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social media tips

We are thrilled to have your restaurant participating in Greater Palm Springs Restaurant Week, and we are happy to share our tips on how to use social media to get diners excited about your restaurant. Social media is influencing where people eat every day, and it's one of the most effective platforms to get the word out that your restaurant is involved in Restaurant Week.

CONNECT TO GREATER PALM SPRINGS RESTAURANT WEEK: @dinegps



GENERAL TIPS

- Create a consistent voice for your restaurant.
- Be conversational and creative in your copy.
- Tag all your social posts #DineGPS and @DineGPS.
- Engage with your followers by re-posting, re-tweeting, and responding to comments.
- Collaborate with influencers to share their experience at your restaurant with their followers.
- Make all social handles easily accessible in your restaurant and on menus, so diners can easily share their experience.
- Stay active on social media before and during Restaurant Week.
- Post regularly on a schedule that keeps the restaurant top-of-mind.
- Post beautiful shots of your Restaurant Week dishes and drinks.





photo tips for social media

RESOLUTION

Higher quality images are always preferred on social media.

FACEBOOK: Feed/ad: 1200x628px | Story: 1080x1920px | Event: 1920x1080px

TWITTER: Tweet images: 1024x512px

INSTAGRAM: Standard square: 1080x1080px | Story: 1080x1920px

TIKTOK: HD Video, 1080x1920px

COMPOSITION

Make the image about the subject: Props are welcome, but don't let them take over an image.

- Start with the subject and then consider what more to add to give the photograph more action.
- Double check that everything in the frame is what you intend to photograph.
- Remove extras like dirty silverware, napkins, brand labels, etc.
- Fill the frame: Make the most of the space that you have with the subject.
- Try different angles: Depending on the subject, it might photograph best above to the side.
- Don't be afraid to get in odd positions for the right shot, holding the subject in the air or crouching on the ground.
- Consider backgrounds and look around for other places to put your subject to match the aesthetic.
- Do not use zoom features to compose an image as it will likely come out pixelated; always move yourself to get your lens closer to the subject or crop the photo later.



LIGHTING

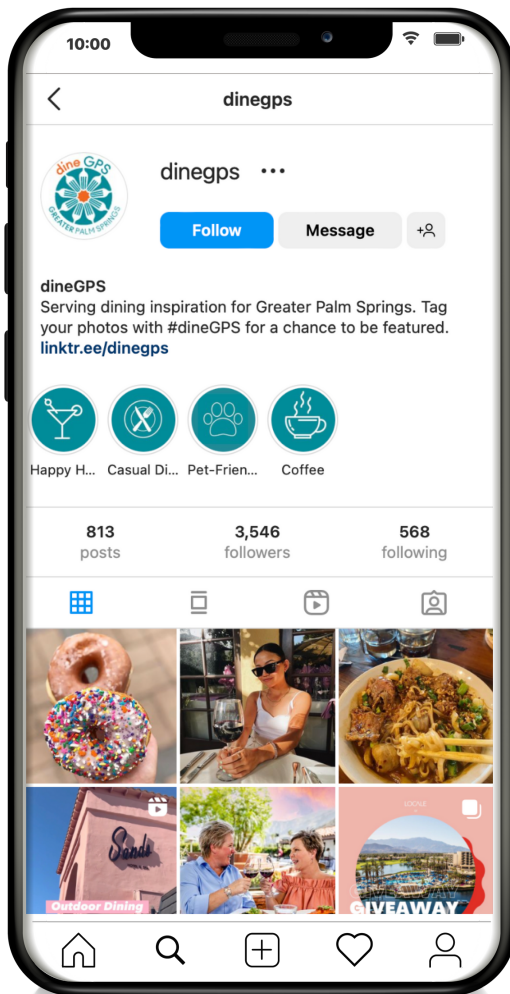
Good lighting will make a subject more appealing.

- Use natural light when possible.
- When using a smartphone, simply use night mode photography settings.
- Do not use flash; it will create harsh highlights and deep shadows.



instagram

Update your Instagram profile to include key information about your restaurant: address, hours of operation, and link to your Restaurant Week menu. Share great food photos of your Restaurant Week dishes leading up to and during the event. Use Instagram Stories to bring your photos to life with exclusive content. Don't forget you can tag [@dineGPS](#) in your stories, too. Use the [#dineGPS](#) hashtag in your posts for a chance to be regrammed by Visit GPS. Add other hashtags to help consumers find your posts.

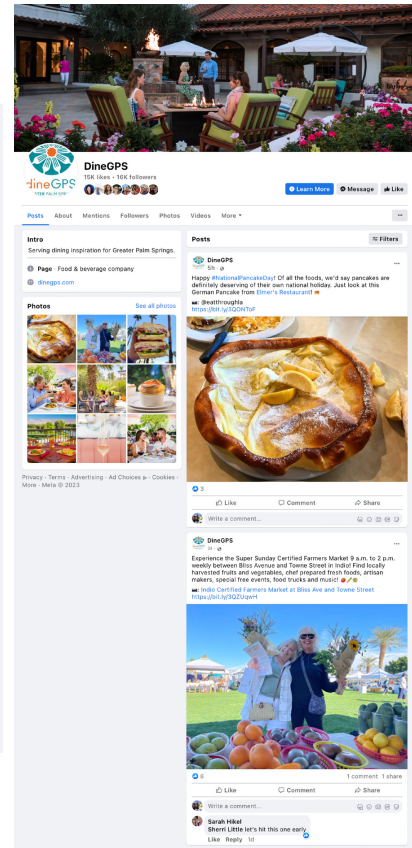




facebook

Create a voice for your restaurant that will be the voice you use on Facebook. Remember that Facebook (and social media in general) works best when your tone is more conversational and less salesy.

- Post a link to your Restaurant Week menu on Facebook.
- Share photos of your featured dishes and the unique ambiance of your restaurant. Remember, Restaurant Week is about more than just your delicious food—it's about the full dining experience.
- Use Facebook Live and videos to share behind-the-scenes content featuring your chef, dish preparation, recipes, etc.
- Share links to articles that your restaurant is featured in.
- Consider setting aside a small portion of your monthly marketing budget for boosting posts on Facebook. Boosting a post for just \$5 can increase the number of people you reach by hundreds of users.





twitter

Share the excitement about what’s happening now in preparation for Restaurant Week as a newsfeed. Twitter is the ideal place to build a sense of urgency around booking a reservation or making a dining decision.



dineGPS @dineGPS · Mar 11, 2020 ...
 Eat, drink and save! Enjoy these local dining deals in Greater Palm Springs.
 #dineGPS



visitgreaterpalm Springs.com
Dining Deals in Greater Palm Springs
 Looking for dining deals in Greater Palm Springs? Check out our list of restaurant and bar deals here.



- # Explore
- Settings

- Share a link to your Restaurant Week menu — we like to use bitly.com to shorten post links.
- Tag your posts with [@dineGPS](https://twitter.com/dineGPS) or [#DineGPS](https://twitter.com/dineGPS) for an opportunity to be retweeted by the [@dineGPS](https://twitter.com/dineGPS) account.
- Share special events, menus and photos leading up to Restaurant Week.
- Use hashtags to help your content get found. In addition to [#dineGPS](https://twitter.com/dineGPS), you can use [#visitGPS](https://twitter.com/visitGPS) to connect with Visit GPS. Also try experimenting with popular hashtags like [#mondaymotivation](https://twitter.com/mondaymotivation), [#foodiefriday](https://twitter.com/foodiefriday), [#foodiechats](https://twitter.com/foodiechats), and more.



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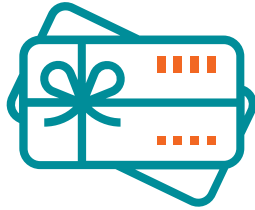
tiktok

The food and beverage world is taking TikTok by storm and another great tool to grow your customer base. Here's some tips for engaging new diners on TikTok:

- **Give a TikTok tour of your restaurant and introduce your staff.** There's a lot more to making a great restaurant than just slinging Instagrammable food and drinks. Bring your customers on tours of your business. Introduce an employee, greet a fresh-arriving shipment of food, or show the behind-the-scenes preparation for a special event or party.
- **Debut your Restaurant Week Menu and other new specials on TikTok.** Besides being an interactive way to really show off what you're serving, it can also act as a way to draw in diners who may not have made dinner plans yet.
- **Tap into your customers' finest moments.** Great food and solid service may be what keeps a business running, but customers add their own dimension that becomes part of your restaurant's personality. Take advantage of a genuinely happy moment — a proposal, a birthday party, or just happy friends enjoying each other's company — and share it with your fans. You'll show that you care about the people coming to eat with you.
- **Show off what makes your kitchen or your process unique.** TikTok didn't invent the "how it's made" video, but it has made them crazy-popular. As a restaurant, you're in a perfect position to use the platform to give a behind-the-scenes look at what goes into making your best dishes. Do you use a weird machine that no one has in their home kitchens? Fire it up and show it off! If your food has a strange backstory, let your customers get excited to see it for themselves.
- **Teach your TikTok audience a recipe or technique.** People love learning. They love food. And you know more about food than they do. So figure out how to teach your customers a thing or two. When it comes to easy, rinse-and-repeat TikTok ideas for restaurants, it doesn't get much better than recipes and tutorials. It could be specific pointers on how you cook your fish, or the right way to eyeball a classic Manhattan.

event tips

Bounceback incentives are a great way to keep the momentum going after Restaurant Week. Here are a few ideas to keep them coming back for more.



Give Greater Palm Springs Restaurant Week diners an exclusive discount card that can be redeemed after Restaurant Week is over. Print business-card size using an online printing site.



Diners who "like" your restaurant on Facebook, Tweet about it, or post on Instagram about their meal during Restaurant Week get a special discount card for a future visit.



Diners who bring in their receipt from Restaurant Week at a later date can get a free appetizer or discount off their meal.



Have your staff remind patrons that if they return on their birthday, they'll receive a free entree, drink, or a discount off their meal.



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