

Restaurant Checklist: Get Your Patio Ready For Summer



⚡ **SUMMER IS HERE – USE THIS CHECKLIST TO GET YOUR PATIO READY!**

Patio Furniture:

- ☐ Take an inventory of current patio furniture: what is missing & what needs to be replaced?
- ☐ Purchase any necessary patio furniture items
- ☐ Deep clean all existing patio furniture
- ☐ Set up an ongoing power washing maintenance plan
- ☐ Ensure all patio furniture upholstery is clean & appealing to guests
- ☐ Ensure the entire patio is clean & there are no visible issues, such as cracked concrete or stains on wood beams
- ☐ Test patio heaters & lights - replace or repair if needed
- ☐ Ensure there are no 'easy access' points for animals to enter the patio space (or enter inside from the patio!)

Patio Landscaping:

If there is space for plants or greenery on your patio:

- ☐ Plant fresh foliage / greenery on your patio
- ☐ Ensure there is a watering schedule
- ☐ Clean all plant pots / holders
- ☐ Set up an ongoing landscaping maintenance plan
- ☐ Ensure the entire patio is clean & there are no visible issues, such as cracked concrete or stains on wood beams

Outdoor Service Areas:

- ☐ Make sure servers have easy access / movability when serving outdoors
- ☐ Deep clean all server stations
- ☐ Restock outdoor server stations with necessary items
- ☐ Create an in-and-out system, so servers know where to enter & exit the patio when serving guests

Patio Launch:

Get loud about the opening of your patio!

- ☐ Share to social media the patio opening dates
- ☐ Have servers tell guests to come back & enjoy the patio on their next visit
- ☐ Ensure decor / furniture are set each morning to entice foot traffic onto your patio

Need Help Getting Your Patio Ready? We Got Your Back!
Get In Touch With Us Today To Chat About Your Patio Opening Plan.



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