Current Taproom Trends



SCANEORDER

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What we are going to talk about today: The impact of covid on experience Tech that supports you Lean into customer loyalty Programming and events **Better Understand Your Data** Q&A Sarryved



COVID changed the game... and will continue to!

Things are weird

Everything is different

Future is unknown

Time to get creative

To - Go from your taproom

- Beer To Go
- Beer Tent
- **Brew Thru**



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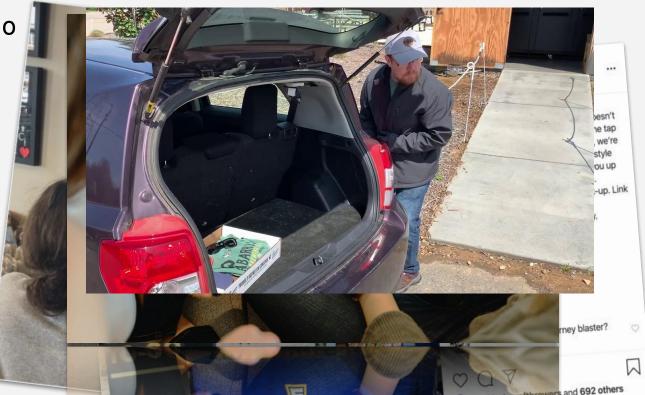
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To - Go from your taproom

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De-Mystifying QR Codes

- Start Small
- Venue Specific (Patio?)
- People Specific





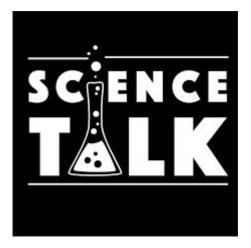
Building Community

Hendersonville, NG

Who?

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Community is the Reason











Non-Profits







Raices Brewery

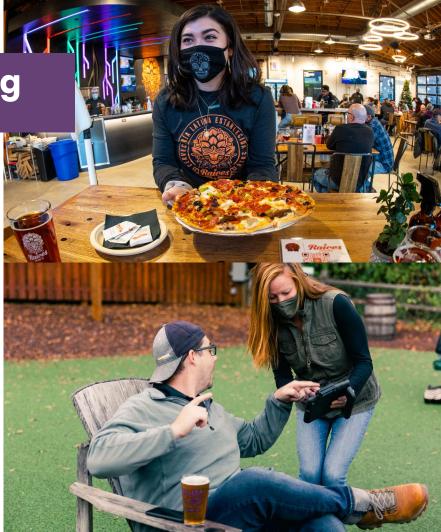






Service = Community Building

- Floating service, what's that?
- Flexibility is key
- Use your staff in creative ways
- Benefits of getting out from behind the bar





Loyalty

- Think Beyond a Free Beer
- Special events
- Status Merch
- Snow / Rain / Way too Hot Day Discounts







What are the numbers?

- Which employees sell the most (and why?)
- Best sellers and when they sell?
- What sizes sell to maximize profit?
- How long are kegs lasting in the taproom?
- Automate it!

garryved





Recap

COVID changed us, but your taproom can still succeed!

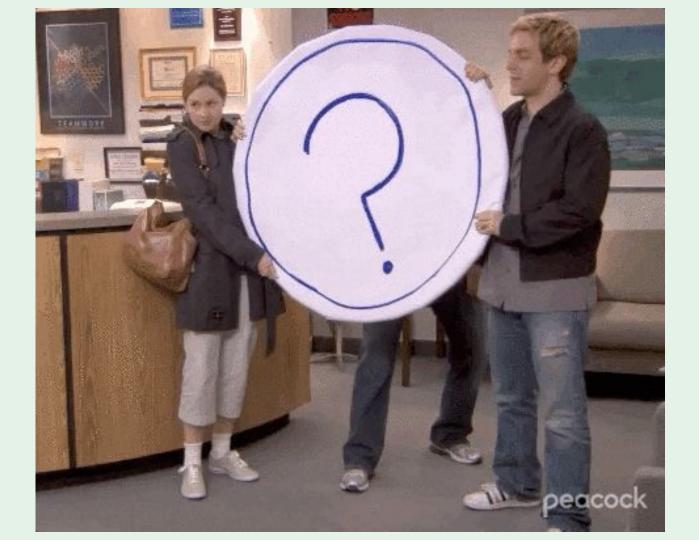
Get creative with where you sell & how you sell it

Focus on what's important: building community

Get in front of your fans online

Data is your friend!

Sarryved



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Great to speak with you, **Thanks!**

