



April 12 - April 20

Guideline for Restaurants

Restaurant week appeals to locals and tourists alike and improves local economy overall while building our area's reputation as a foodie destination.

Cost for Chamber of Commerce member-restaurants to participate: - 0 - NO COST

Cost for not-yet-members: \$200. Or make a \$308 membership investment in Wolfeboro Area Chamber of Commerce. **Join now**-your business will be published in the May 2024-May 2025 digital version & printed Wolfeboro Area Brochure.

WHAT TO DO – Deadline 3/15

Returning participants: No changes to your logo since last year, then we have it!

Email your logo and 2 course lunch menu and/or 3 choice dinner menu with one inclusive price for each to mary@wolfeborochamber.com. Instructions and Sample Menu shown below.

Create one or two specialty menus that act as your specials for the week. These should look like a nice discount to compete with area restaurants. The earlier these are done the earlier you get exposure to your menus.

- Be creative, showcase your abilities, stand out amongst the competition. House favorites and chef's specialties are a great start. Google other area restaurant weeks for ideas.
- Specials can range from high end (high end food items, a cocktail or bottle of wine and dessert) to a simple soup, salad or sandwich and dessert.
 - 2 course lunch specials \$10-\$15
 - 3 course dinner specials \$20-\$30
- Some places may use just lunch deals all day with no dinner specials

Ads will be placed in area papers and positioned in online marketing and social media....

-----**Don't be left out.**-----

- Promote Your involvement- use your own advertising media and incorporate the RW logo etc....
- Be ready for an influx in business

Sample Menu

West Hartford Restaurant Week Prix Fixe \$30

Choose 1 Small plate: Cup of Clam Chowder Beet Salad with Goat Cheese and Balsamic Vinaigrette Caesar Salad with Croutons and Asiago Chips

Choose 1 large plate Angel Hair Shrimp Pasta served with Kalamata Olives, Tomatoes, Spinach in a Butter White Wine Sauce Pot Roast with Pan gravy, Sautéed Julienne Vegetables and Mashed Potatoes Grilled Pork Chop topped with a Honey Butter, Mashed Sweet Potatoes and Grilled Asparagus Everything Encrusted Salmon served with Wasabi Mashed Potatoes & Grilled Vegetables

Choose 1 dessert: Tollhouse Cookie Pie topped with Vanilla Ice Cream, Caramel & Hot Fudge Lava Cake Topped with Vanilla Ice Cream & Hot Fudge

Not a full-service restaurant? Specialty food shops can join Restaurant Week with a food, or food & beverage package.

Sample offering: Prix Fixe \$____ Six-pack of pastries available all day.

Lodging property or other: We will include your special in marketing of restaurant week.

Questions? Reach out to Chamber of Commerce Executive Director Mary DeVries mary@wolfeborochamber.com