



Unlock More Profit for Your Restaurant - Without Adding Seats or Staff



WHY IT MATTERS

5,000,000 in annual revenue



5% increase in seated covers



\$250,000

additional revenue annually

That result comes without adding staff, marketing spend or new tables. It's just smarter strategy.

WHY TLO

Most restaurants believe growth requires more tables, more staff, or more marketing. In reality, significant revenue is already sitting inside the reservation system, underutilized and unmanaged.

I help operators uncover and capture that revenue by optimizing reservation strategy, pacing, and table utilization. This leads to higher seated covers, smoother service flow, and increased profitability without operational strain.

WHAT I DO

- ✓ Conduct a strategic review of Opentable and reservation settings
- ✓ Optimize pacing turn strategy and floor configuration to support real world flow
- ✓ Align host stand training with system design, and daily execution
- ✓ Configure a reservation settings with a clear revenue and guest experience focus
- ✓ Bring structure and clarity to how demand is managed across the room

WHAT THIS DELIVERS

- ✓ Unlocks incremental revenue, already embedded in existing demand
- ✓ Aligns your reservation system with clear operational goals
- ✓ Gives leadership teams greater clarity, control, and measurable performance improvements
- ✓ Improves flow and predictability without disrupting current systems or culture



DESIGNED FOR RESTAURANTS THAT...

- ✓ Experience strong demand, but need more consistent pacing or flow
- ✓ Operate fine dining or upscale concepts using OpenTable
- ✓ Seek more predictable covers and revenue without adding operational strain
- ✓ Want strategic clarity inside their reservation system
- ✓ Expect their leadership team to make data informed decisions with confidence



CONTACT

Kathleen O'Mara
Founder | TLO Restaurant Consulting



480.296.8895



kathleen@tlorestaurantconsulting.com



www.tlorestaurantconsulting.com