

Oak Hills Park Restaurant Survey

Prepared for Oak Hills Park Golf Course November 2023



Initial Observations

Key Thoughts

- People say food & beverage services can improve greatly
- Good service and quick food delivery key desirables
- Rock bottom, cheapest price less important than <u>reasonable</u> prices
- "Operational consistency" most used or implied respondent request
- Simple and easy valued more than extravagant or excessive

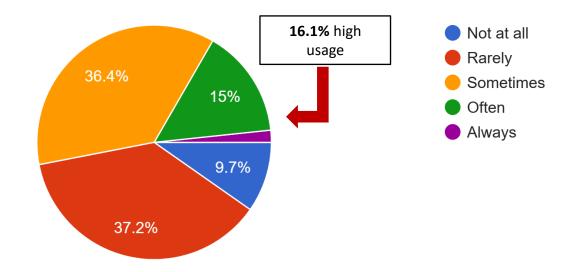
Takeaways

- 361 respondents amazing engagement!
- People want OHP restaurant to succeed
- Higher Halfway House usage vs. Restaurant speaks to service, ease, quick
- Comments detailed, insightful and honest
- Input should aid best decision making going forward

Vast majority believes Oak Hills Park restaurant is viable

Restaurant Usage

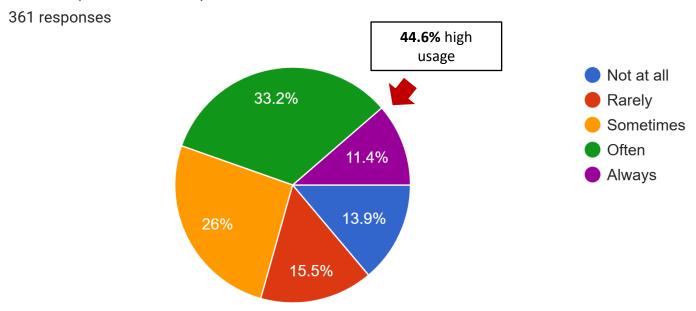
1. How often over the past years, even prior to the current vendor, did you visit the restaurant? 360 responses



High frequency restaurant usage (current & past) lower at **16% 53%** used it Always, Often or Sometimes

Halfway House Usage

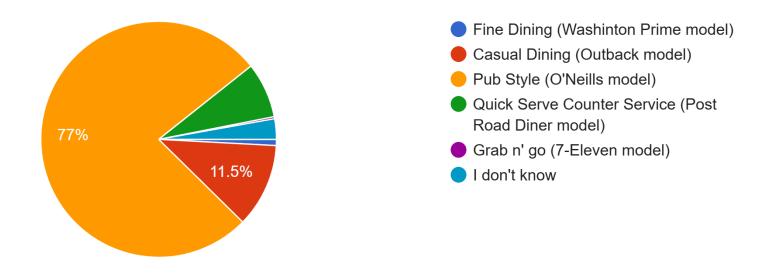
2. How often over the past years, even prior to the current vendor, did you buy from the Halfway House (Snack Shack)?



High frequency halfway house usage (45% - current & past) about 3x more than restaurant!
73% used it Always, Often or Sometimes

Restaurant Type Preference

3. What restaurant type would work best at Oak Hills Park? 356 responses



Pub Style dominates restaurant type respondents' preference at **77%** (**7x** more popular than 2nd choice)

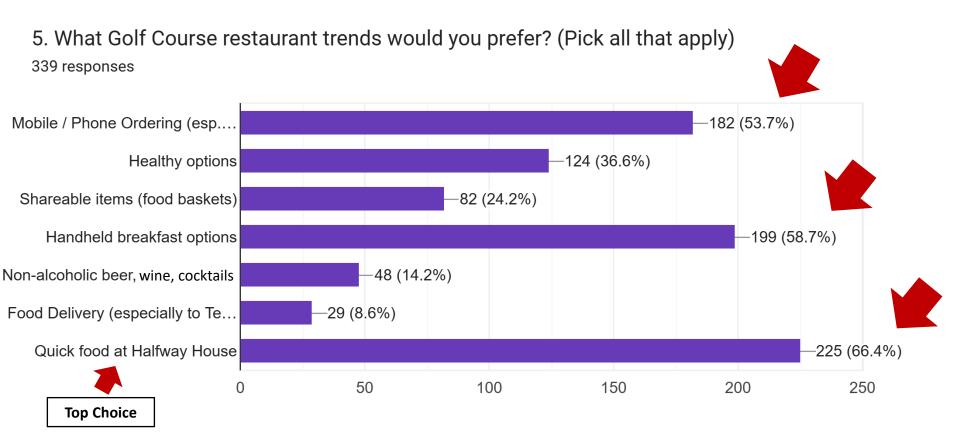
Critical Restaurant Characteristics

4. What restaurant characteristics are critical for you? (Pick all that apply) 357 responses



Moderate Pricing, Good Service & Hospitable Atmosphere key characteristics at **50%+** preference

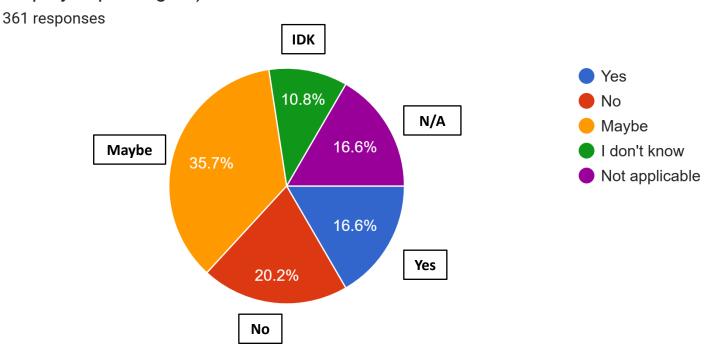
Customer Restaurant Trend Preference



Something eaten by hand, ordered by phone & received **QUICKLY** dominate current restaurant trends

Event Preference using Outdoor Canopy

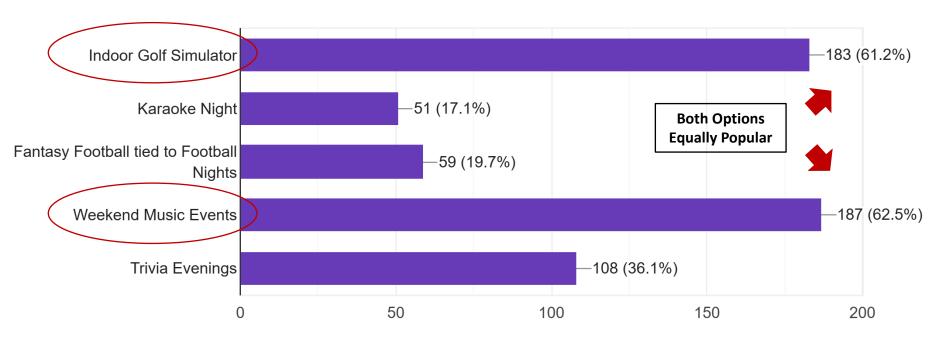
6. Would you consider booking an event if held in a large tent/canopy on the Great Lawn (Behind employee parking lot)?



52% of individuals might or would book an event, if outside Only **1 in 5** say they may not

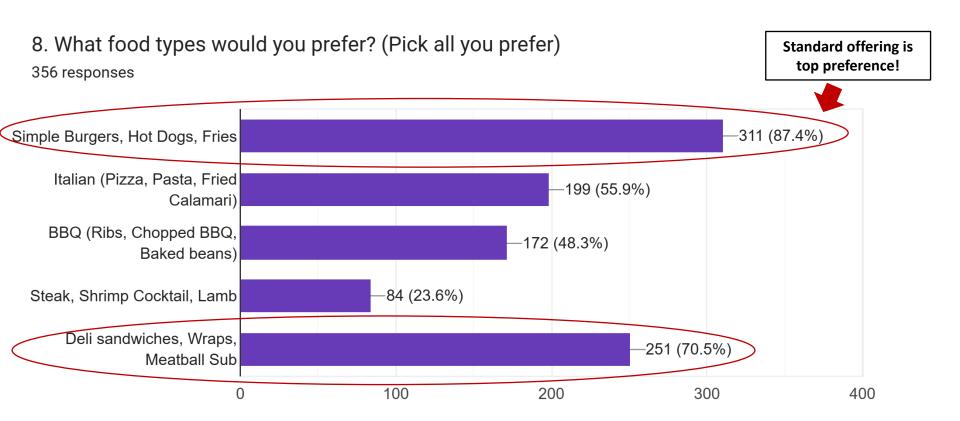
Activities that Drive Usage

7. What activities might drive you to the restaurant? 299 responses



Respondents suggest that other things besides food will attract patrons especially in golf / tennis offseason (winter months)

Food Type Preference

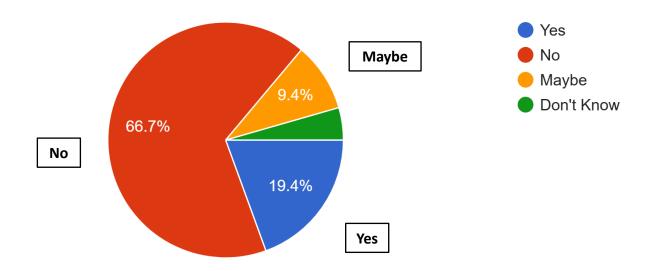


Handheld items like Burger/Fries & Deli Sandwiches dominate respondents' food type preference – Italian **50%+**

Sitting on Porch Tolerance Levels during Private Events

9. If there's a private event, does it bother you that golfers, hikers & tennis players can't eat in the restaurant but can only sit on the porch?

360 responses

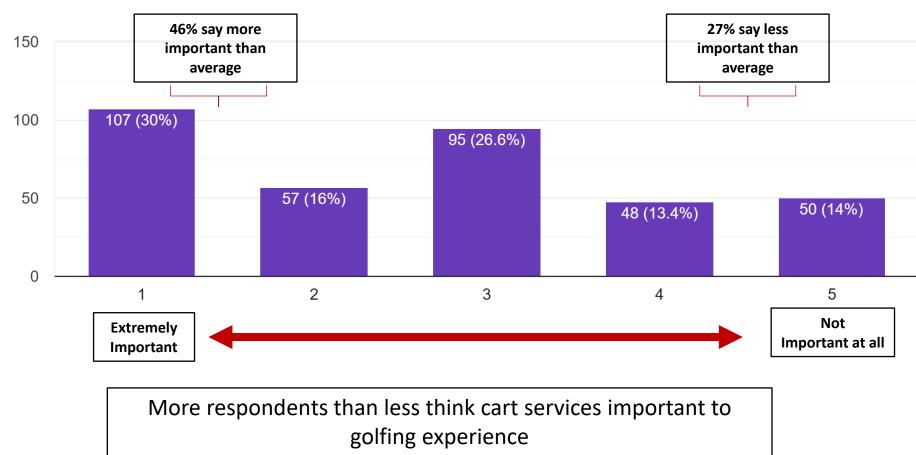


2/3 of respondents have no problem sitting on the porch during private events **However**, say they **MUST** be serviced adequately outside!

Beverage Cart Desirability

10. How important is a good, active beverage cart service?





High-Level Comment Synopsis

Main Comments

- Restaurant should cater to golfers, tennis players & hikers primarily
- Three main keys: Good food, good service & reasonable prices
- Consistent, daily operating hours a must with start of play until end of play
- Restaurant should cater to others secondarily: non-golfers, non-tennis players
- Suggestion to benchmark / model other local golf restaurants
- Consider advertising, specials and event themes, e.g. Masters, US. Open (Tennis) to attract customers

Other Thoughts

- Breakfast should be <u>consistent</u> offering
- Simple works while avoiding the exotic, complicated or excessive
- Food Trucks interesting option few think a OHP restaurant can't work at all
- Quick and fast offerings are critical, especially for golfers
- Restaurant needs everyone's help for it to succeed

Feedback thoughtful with many prudent considerations