

Upselling & Average-Ticket Booster

Food Service, Restaurants & Cloud Kitchens

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces an upselling and average-ticket plan — suggestive selling techniques, combos/add-ons, menu prompts, and delivery-app upsells — to raise AOV without pushiness. Use it to grow ticket size. For menu-level profit use Menu Engineering (F3).

Purpose of this tool & output

Lift average order value the right way

How the output is used

Use the tool to lift average order value the right way, without pushiness.

Important cautions

Upselling lifts average ticket and profit most via high-margin beverages, desserts and sides — train staff to suggest genuinely, not pressure. Use combos and delivery-app add-on nudges. Measure AOV impact. Pushy upselling harms experience.

Companion documents

- Service Standards & FOH SOP
- Table Management & Turnover Optimizer
- Guest Experience Design
- Guest Complaint Handling Protocol
- Reservation & Waitlist System

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.