



WINTER DINING 2020/21

OCTOBER 2020

Prepared by Research

WHISTLER.COM | 1.800.944.7853



KEY TAKEAWAYS

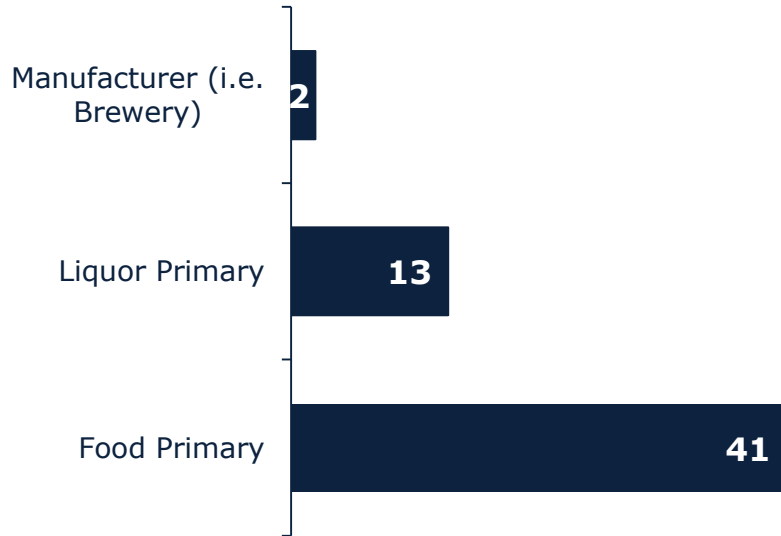
- Winter seating **capacities are expected to be 51% of a typical full capacity or 55% of a full winter capacity**
 - *Tourism Whistler is anticipating peak winter visitor volumes to be similar to the recent peak summer volumes, however there will be fewer overnight and increased day visitors*
- Compared to summer, **losses in patio seating should be made up through gains in indoor seating via plexiglass dividers as well as new dining establishments**
 - *While the seating created by plexiglass is helpful, smaller venues will struggle to survive financially without the addition of a heated winter patio space*
 - *With the loss of late night dining, some venues are opting to offer earlier mealtime services that they have not offered in the past*
- **Operational plans for Whistler Blackcomb outlets** for the upcoming winter season are not known at this time

KEY TAKEAWAYS

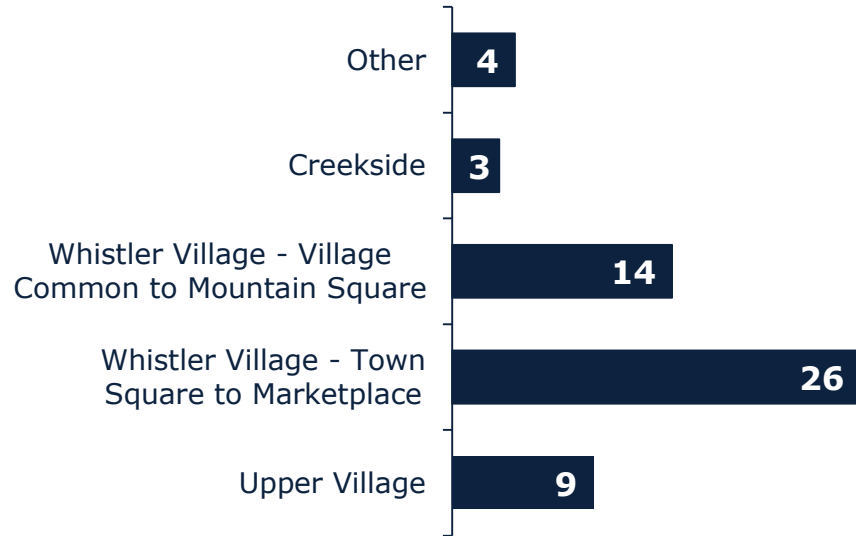
- A majority of dining partners are **supportive of overflow seating for take-out meals**, provided the solution takes into consideration allowances for liquor off-sales
- More **advocacy** is needed to allow **for later liquor service (past 10pm)**
- The application process, permit requirements, size limits, heating and overall cost of **winter patio expansion is a challenge**
- **More messaging needs to be done to educate diners** on Public Health guidelines and restaurant availability
- Outlets using an outside delivery service (i.e. Dine In Whistler) are very satisfied with the partnership, however some **would like to see more delivery options available and designated delivery and take-away parking spots**

RESPONSES

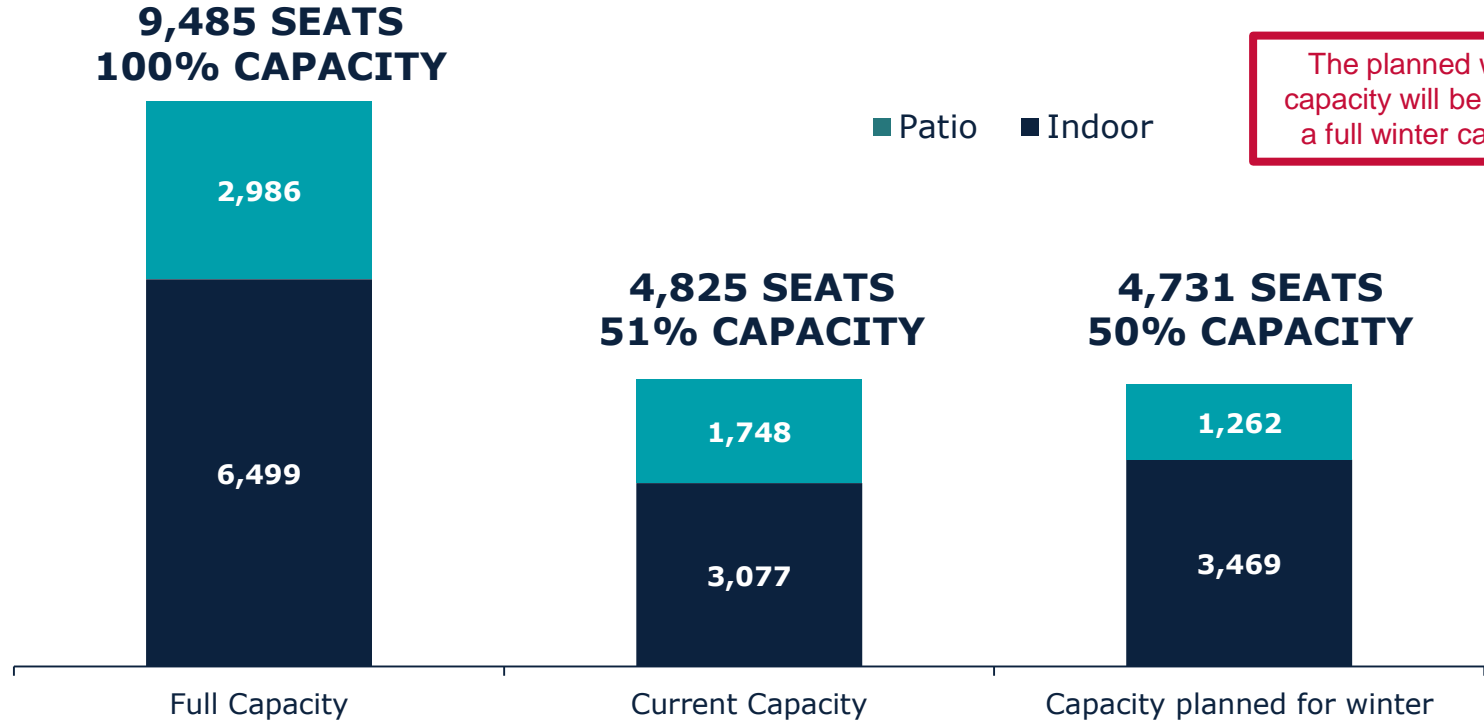
Liquor License Classification:



Location:

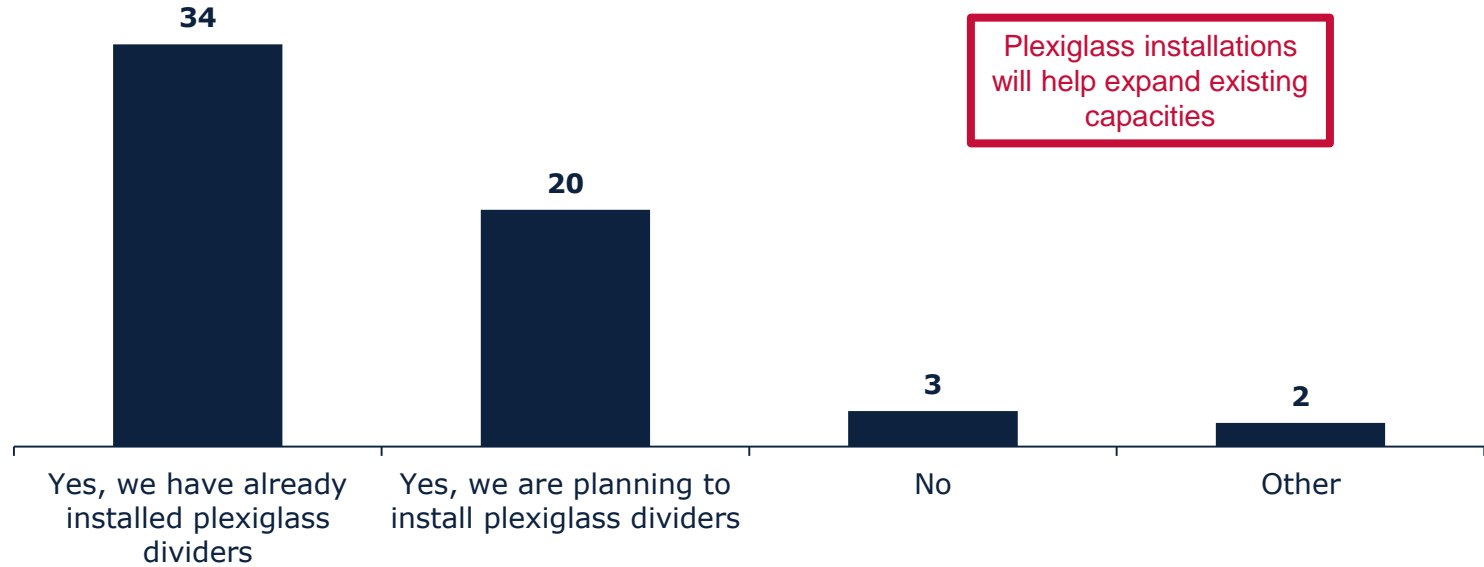


RESTAURANT SEATING AVAILABILITY



Question: Please indicate your full & planned seating capacities:

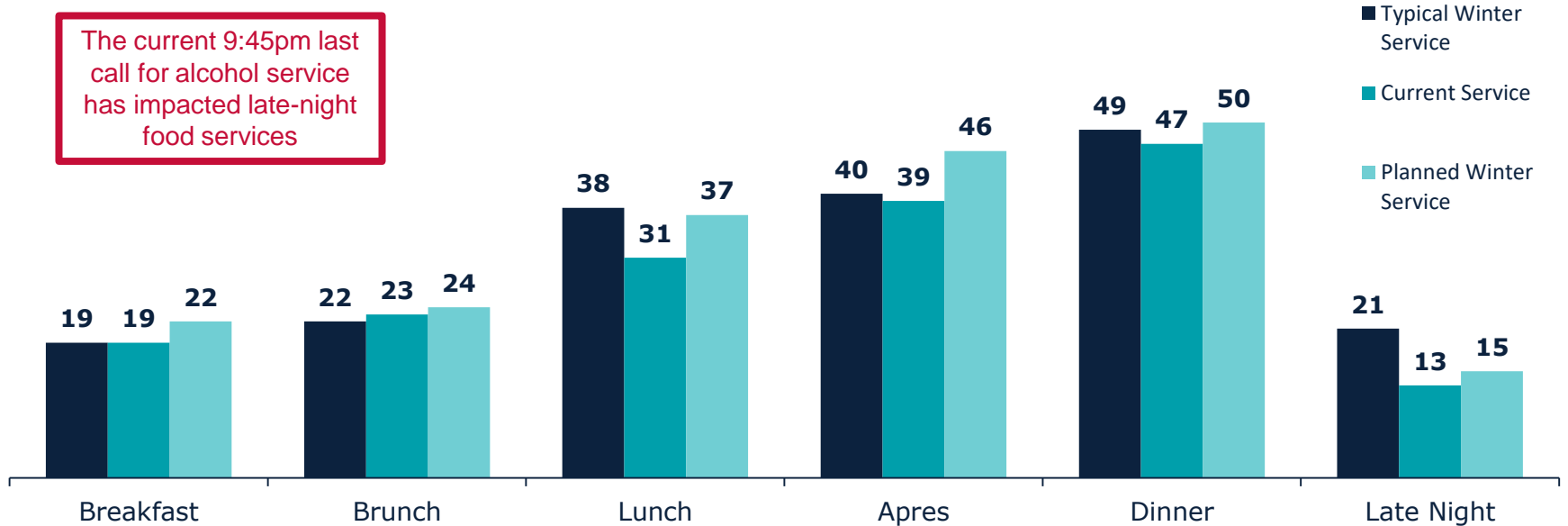
PLEXIGLASS DIVIDERS



Question: Are you planning to install plexiglass dividers as a way to increase your current seating capacity?

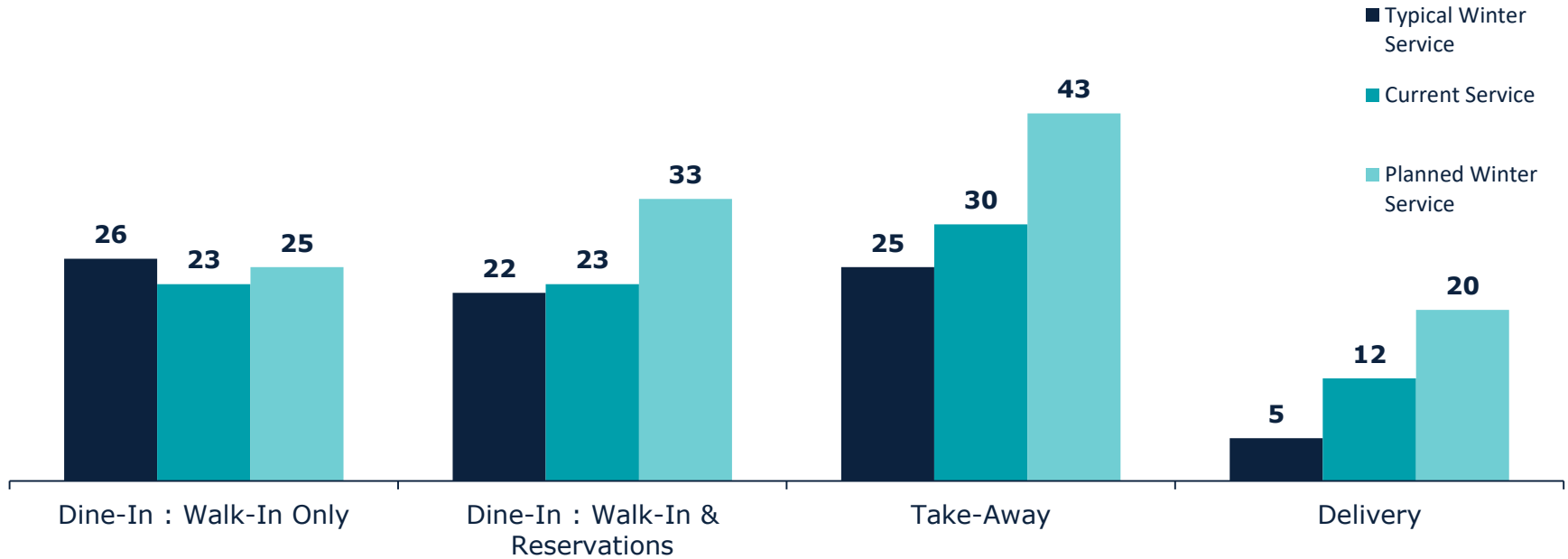
MEAL TIMES OFFERED

The current 9:45pm last call for alcohol service has impacted late-night food services



Question: Which of the following meal times do you offer, or plan to offer, at your location?

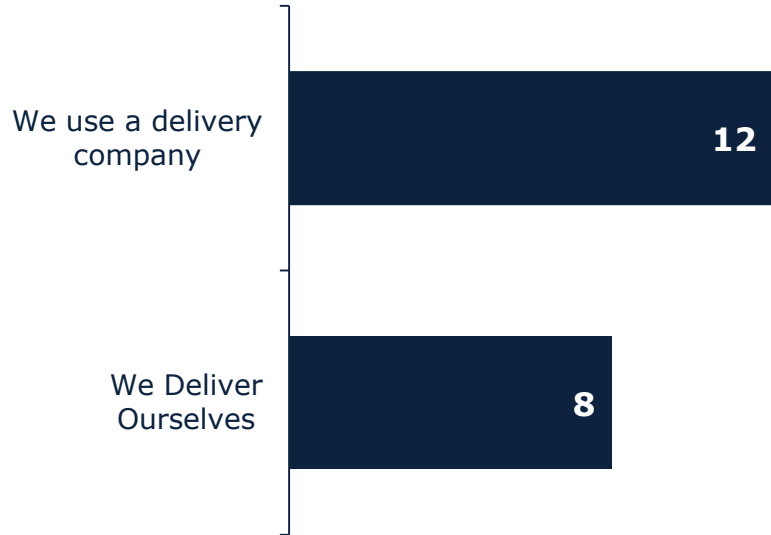
MEAL SERVICES OFFERED



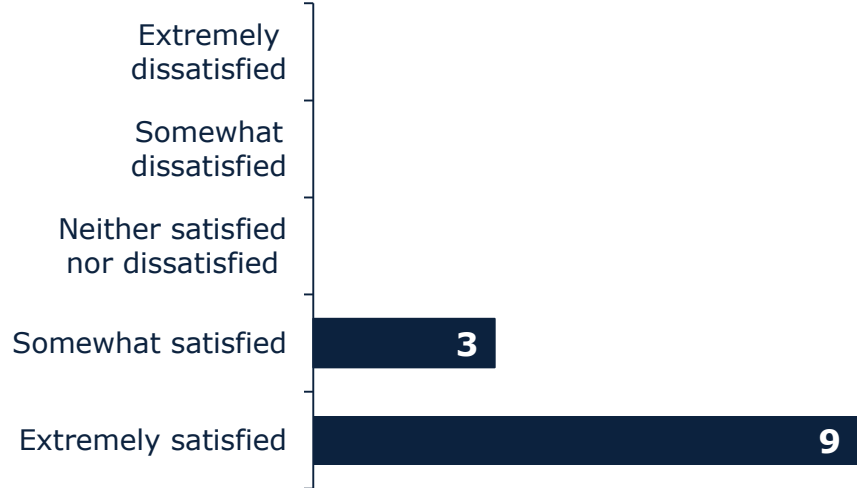
Question: Which of the following service options have you offered, or plan to offer, at your location?

MEAL DELIVERY

Delivery Type:



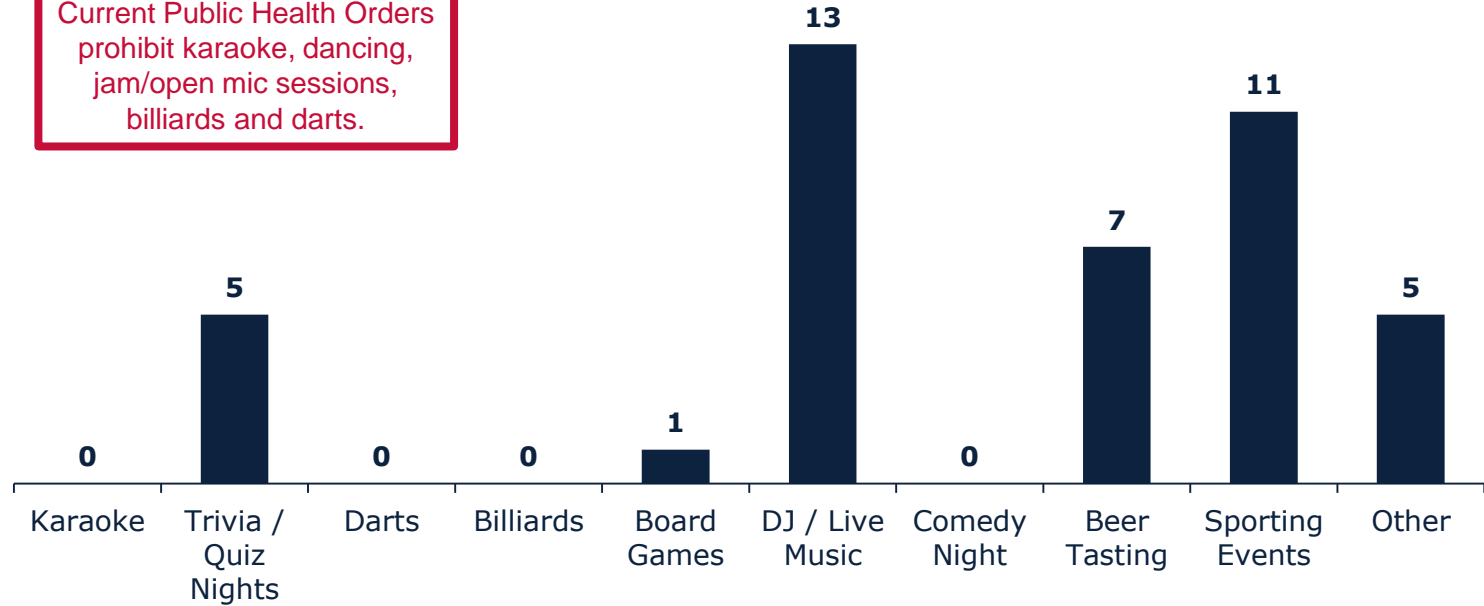
Satisfaction with delivery provider:



Question: How do you deliver your meals? | What is your satisfaction with your food delivery service provider?

PLANNED ENTERTAINMENT

Current Public Health Orders prohibit karaoke, dancing, jam/open mic sessions, billiards and darts.



Question: Will you be offering any of the following forms of entertainment for the upcoming winter season?

CONTRIBUTING RESTAURANTS

- 21 Steps Kitchen + Bar
- All Seasons Grill Whistler
- Alta Bistro
- Amsterdam Café & Pub
- Araxi Restaurant + Oyster Bar
- Aura Restaurant
- Bar Oso
- Basalt Wine & Salumeria
- Beacon Pub & Eatery
- Bearfoot Bistro
- Black's Pub & Restaurant
- Brickworks Public House
- Buffalo Bills Bar & Grille
- Caramba
- Coast Mountain Brewing
- Crepe Montagne
- Cure Lounge & Patio
- Dubh Linn Gate Irish Pub
- Earls Kitchen + Bar
- Elements Urban Tapas Parlour
- Firerock Lounge
- Fixe Café
- Garfinkel's
- Grill & Vine
- The Grill Room at the Fairmont
- HandleBar Cafe and Après
- Hunter Gather Eatery & Taphouse
- Hy's Steakhouse
- Il Caminetto
- Ka-Ze Sushi
- La Bocca
- La Brasserie
- La Cantina
- The Living Room at Pangea Pod
- Longhorn Saloon & Grill
- The Mallard Lounge
- The Mexican Corner
- Milestones
- Nagomi Sushi
- Old Spaghetti Factory
- Pasta Lupino Gourmet
- Portobello
- Purebread
- Red Door Bistro
- Rimrock Cafe
- RMU Blackcomb
- Rolands Creekside Pub
- Stonesedge Kitchen
- Sushi Village
- Tapley's Neighbourhood Pub
- The Whistler Brewing Company
- Whistler Keg
- The Wildflower Restaurant