

SPILOVER

Restaurant Digital Marketing Solutions



**Videography
Service**

**Promote Effectively.
Grow Your Audience.**



SPILOVER

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Why not showcase the food and ambience of your restaurant on your website with a professional video shoot by a Spillover approved videographer?

Our team handles the logistics and scheduling of your video shoot so that all you have to do is focus on preparing your top dishes for their moment in the spotlight!

The Video Shoot Service includes:

- 2-hour video shoot on location
- 1 minute Compilation Video Clip*
- 2-week turnaround for production of Video Clip
- Video added to Home Page of your website

Service Fee= \$699

**All dishes must be prepared and presented to the videographer in a timely manner.

1. Footage of Chefs, Bartenders, Food and Drinks

Video footage of Chefs preparing food and featured dishes and Bartenders preparing featured cocktails and drinks.

Example Footage

- Bartender shaking a drink
- Chef preparing a feature dish
- Chef adding sauce
- Baker kneading dough
- Pizza coming out of an oven
- Chef chopping Brisket



2. Interior Footage

Footage of dining room and patrons that will help customers get a feel for the ambience and decor of your Restaurant and that shows off your food and drinks.

Example Footage

- Hands holding pizza or burger
- Toasting of Wine Glasses
- Hands holding colorful cocktails
- Busy table with closeup of food



3. Exterior Footage (if applicable)

Showcase your outdoor patio dining along with restaurant signage/murals and footage of patrons at outdoor events.

Example Footage

- Drone footage of Restaurant
- Patio filled with diners
- Outdoor Live Music Event



Preparing for Your Videoshoot

We aim to schedule the video shoot within two weeks of you booking the shoot.

Below is a guide to help you prepare:

1. Employee Attire

- Make sure all staff are properly and professionally dressed. Similar colors or company shirts.

2. Popular Dishes

- Select the dishes and drinks you are going to showcase and show your chefs and bartenders preparing.

3. Staged Table Settings with Patrons

- Set up a table with table covering and settings you are happy to showcase and have patrons available to capture close up footage of eating and drinking, featuring the food and drinks. – you can have friends and family act as patrons.

We recommend you have patrons sign a release: template can be provided by Spillover.

4. Restaurant Cleanliness

- Please display a clean kitchen and dining space.

5. Exterior clear of cars

- Consider blocking cars from parking directly in front our your restaurant for the duration of the shoot so that unobstructed footage of exterior signage can be captured.

Book Your Videoshoot