

ADVOCACY TOOLKIT: MEETINGS THAT MATTER

SUMMER 2024









YOUR ADVOCACY MATTERS

Thank you for being a restaurant advocate. By speaking directly with your elected officials, you help them understand how their action—or inaction—impacts your business.

Your engagement helps shape laws. It is even more powerful when you can meet in-person with a Member of Congress (MOC) in your shared community.

Meeting with a MOC in this setting, especially if it's in your restaurant, will make your business, your experience, and your employees a memorable reference point—and have a lasting influence on how they think about future legislation that could impact the restaurant industry.

This toolkit will help you strengthen your at-home advocacy by reviewing three kinds of in-person, in-district meetings you can have with your MOCs: a restaurant tour, a roundtable discussion, and a meeting in their district office.

Get Social! (f) (S) (©)









Take pictures of your meeting and share them on social media with the hashtag #ServingUpAction and tag @RestaurantsAct.







HERE TO HELP

Your meetings will help advance the Association's mission and the Association is here to help by providing resources and answering questions.

Your contact is Grant English, genglish@restaurant.org.

By meeting, you will personalize the Association's policy priorities. Resources to learn more about these priority issues are available below.

- To learn more about the Credit Card Competition Act, visit restaurant.org/SwipeFees
- To learn more about protecting the tip credit visit, restaurant.org/TipCredit
- To learn more about stopping a ban on restaurant fees and surcharges visit, restaurant.org/FTCBan
- To learn more about pro-business tax provisions, visit restaurant.org/TaxRelief

Who We Are

In your meetings, it's important to localize the industry's economic impact.

The restaurant industry has the nation's most diverse workforce and is America's second-largest private employer, employing over 15.5 million people nationwide.

The restaurant industry saw over \$1 trillion in sales in 2023. Behind that big number are small and independent businesses: 9 in 10 restaurants are small businesses with fewer than 50 employees and 7 in 10 restaurants are independently operated with just one unit.

To see the restaurant industry's impact in your community, visit restaurant.org/StateStats



RECIPE FOR SUCCESS: MEETING BEST PRACTICES

Se	ecuring the Meeting
	Send an invite. Create and communicate an invite or meeting request to the Member of Congress (MOC) and/or their office. Be ready to provide a summary of what the meeting will entail. Work with staff. To secure a meeting, you'll often work directly with the MOC's staff to schedule time, solidify logistics, etc. Treat staff like you would treat a MOC before, after, and during a meeting. Your goal is to build relationships at all levels. Be flexible and patient when scheduling. MOCs often have busy and dynamic schedules. Meeting lengths will vary.
Be	efore the Meeting Know the issues. Select and familiarize yourself with two priority issues and related "asks."
Ш	You want to be well-prepared and have a consistent message.
	Plan ahead. Script the meeting and assign roles. Ensure every attendee is familiar with the meeting schedule, the MOC, the policies to be discussed, and messaging.
	Seek Association resources. The Association can provide guidance on issues and provide briefing materials and discussion questions.
	Research the lawmaker. Understand the MOC's history on restaurant issues and their priorities. To have a productive conversation, try to find areas of common ground.
	Prepare to talk numbers . Use numbers—the jobs you provide, how much you pay in swipe fees, etc.—to provide a real-world perspective on specific issues that impact your business.
Dι	uring the Meeting
	Stay on topic. Your meeting may last no more than 20 or 30 minutes, so make the time count. Focus on two key issues. Limit small talk and introductions. Keep the meeting moving.
	Don't expect to agree on everything. Keep the meeting pleasant and positive. If you can't find common ground on one issue, move on to another.
	Make the ask. After you've laid out your points, make a specific ask, such as, "Will you cosponsor the Credit Card Competition Act?"
	No politics. Keep personal politics out of the meeting. Avoid discussing campaigns, PACs, and financial support.
Af	ter the Meeting
	Follow up. If they ask for more information, follow up within a week.
	Say thanks. Thank the MOC and their staff for their time. A thank you note is a nice touch.
Ш	Report back. Let the Association know how the meeting went and share any action items.
	Complete the survey linked <u>here</u> . Go social. Share photos from the meeting on social media. Tag and thank the MOC. Be sure to
Ш	use the #ServingUpAction hashtag and tag @RestaurantsAct.



RESTAURANT TOUR

What is it?

A tour of your business is an opportunity to showcase your restaurant, your team, and your hospitality to a lawmaker. The approximately 30-minute meeting may also include a brief sit-down discussion.

Why does it work?

Bringing a Member of Congress (MOC) into your restaurant is an opportunity to educate them about the reality of the restaurant business. Additionally, this kind of meeting is unique, so what you say will have a lasting impact.

This setting will amplify your message. For example, if you're talking about tax changes that would help you invest in your business, stopping at a piece of equipment you'd like to invest in upgrading will underscore your message.

How to do it?

Plan the tour: You will have limited time with your
lawmaker. Decide what you want to show them and
select key stopping points on your tour that will
bolster your message.
Notify: Make sure your staff knows a special guest is
coming and assign roles if applicable. For example,
someone may be the designated picture taker.
Prepare: Know the issue(s) and the lawmaker.
Day-of: Arrive early. Be sure to take photos. Be
respectful of the lawmaker's time.
Follow-up: Thank the MOC and their staff. Report back
to the Association. Share any requested information
with the lawmaker within a week.
Go social: Share photos from the meeting on social
media. Be sure to use the #ServingUpAction hashtag
and tag @RestaurantsAct.







ROUNDTABLE

What is it?

A restaurant roundtable is a meeting between a small group of local restaurant leaders and a legislator. This 30- to 60-minute conversation could be held in a restaurant or a Member of Congress's (MOC) district office.

Why does it work?

Roundtables give a MOC a unique opportunity to learn about the restaurant industry in their district and **hear a** range of operator perspectives on a specific issue. A roundtable also provides a forum for operators and policymakers to discuss priority issues and get real-world perspectives in a conversational setting.

How to do it?

Ш	Connect: If you're interested in nosting or organizing a
	roundtable, contact your State Restaurant Association
	(SRA) and the National Restaurant Association.
	Promote: Work with your SRA to invite restaurant
	leaders and a lawmaker.
	Prepare: Plan ahead. Script the meeting and assign
	roles. Ensure every attendee is familiar with the
	meeting schedule, the MOC, and messaging.
	Day-of: Arrive early. Take photos and share them on
	social media. Respect the lawmaker's time.
	Follow-up: Thank the MOC and their staff. Send a thank
	you note. Report back to the Association. Share any
	requested information within a week.
	Go social: Share photos from the meeting on social
	media. Be sure to use the #ServingUpAction hashtag
	and tag @RestaurantsAct.



DISTRICT OFFICE MEETING

What is it?

A meeting in a Member's district office is a 15-20 minute sit-down meeting to discuss select issues.

Why does it work?

Meeting with a Member of Congress (MOC) in their district office is a great opportunity to build your relationship with the MOC and get to know their senior district staff.

Away from Capitol Hill and busy session days, you may find your MOCs and their staff have more bandwidth when meeting with you.

How to do it?

Prepare: Know the issue(s) and the MOC. Script out what you want to say.
 Day-of: Strive to get to know their district staff. Arrive early. Be respectful of the MOC's time.
 Follow-up: Thank the MOC and their staff. Report back to the Association. Share any requested information within a week.
 Go social: Share photos from the meeting on social media. Be sure to use the #ServingUpAction hashtag and tag @RestaurantsAct.





ADDITIONAL RESOURCES

Thank you for your work on behalf of the restaurant industry.

Be sure to complete this survey after your meeting by clicking <u>here</u>.

For more information on the Association's policy priorities, click <u>here</u>.

For the latest Association advocacy, visit <u>restaurantsact.com</u>

For state and district specific data you can share during your meeting, visit restaurant.org/StateStats

Please contact Grant English, genglish@restaurant.org for assistance.











