

THIRTY THREE & CO.

PEOPLE | SYSTEMS | GROWTH

BUSINESS GROWTH PARTNER FOR

RESTAURANTS

Better systems. Happier teams.
More customers.

We help restaurant owners improve operations, strengthen the guest experience, and build repeatable systems that support growth. Thirty Three & Co. identifies the gaps between where you are today and where you want to go, then helps you create a clear plan to run a more efficient, profitable and scalable restaurant.



STRATEGY

Turn your concept into a clearer, more actionable plan.



SYSTEMS

Create smoother front and back of house operations.



GROWTH

Build sustainable revenue and repeat business.

THE REAL CHALLENGE

GREAT FOOD DESERVES GREAT SYSTEMS.

You have an amazing concept, a talented team and a loyal customer base. But staffing challenges, inconsistent processes, slow service and underused marketing can hold your restaurant back. You're doing more, with less support, and the day-to-day can make it hard to focus on long-term growth.



OPERATIONS

Coordinate kitchen and service so everything runs smoothly.



CUSTOMERS

Attract and retain loyal guests who keep coming back.



TIME

Juggle inventory, staffing and daily demands.



GROWTH

Increase revenue and profitability without burning out.

OUR APPROACH

REAL SOLUTIONS FOR REAL RESTAURANTS.

We take a practical, personalized approach to help you build a more organized, efficient and profitable restaurant business.

HOW WE HELP

CAPABILITY AREAS DESIGNED FOR RESTAURANT BUSINESSES



BUSINESS STRATEGY

Clarify your concept, target market, revenue model and long-term vision.



TECHNOLOGY & TOOLS

Implement the right systems for POS, online ordering, reservations, inventory and more.



OPERATIONS & WORKFLOW

Streamline front and back of house processes to improve efficiency, consistency and the guest experience.



PEOPLE & LEADERSHIP

Build stronger teams, improve training and create a positive culture that drives better results.



MARKETING & CUSTOMER GROWTH

Develop marketing strategies to attract new guests and increase repeat business.



FINANCIAL CLARITY

Understand your numbers, control costs and create clear financial plans for sustainable growth.

THE 3x3 METHOD

START WITH CLARITY. BUILD WITH PURPOSE.

Our proven **3x3 Method** identifies the gaps between where you are today and where you want to go, then creates a clear plan to close them.

01



ASSESS

Evaluate your current operations, guest experience, team, technology and revenue opportunities.

02



PRIORITIZE

Identify the highest-impact changes for profitability and growth.

03



BUILD

Implement systems, marketing and team improvements to create sustainable momentum.

LET'S BUILD WHAT'S NEXT.

Schedule your 3x3 Gap Assessment and get a clear plan to take your restaurant business to the next level.

SCHEDULE YOUR
GAP ASSESSMENT →

