Center City Restaurant Week – Jan 2023

Haku Vodka & Knob Creek Rye: Restaurant Week Kick-Off Party @ City Winery

January / 2023

Beam OPPM & SGWS Team

Details:

This ONP program runs for 2 weeks across Philadelphia's Center City Restaurants. For one week, each restaurant offers a discounted lunch & dinner menu and featured Knob Creek Rye & Haku Vodka cocktails. Philadelphia's Winter Restaurant Week was kicked off at one of the participating restaurants and included brand education, cocktail creation and implementation for their menu features. Working with our distributor partner at SGWS, we successfully outlined the processes and tis to make our partnership a success.

In collaboration with Center City District, we secured large purchases of Knob Rye & Haku from key accounts. All while, influencing these accounts to incorporate our brands long term. This was a well-attended event that led to a successful 2023 Winter Restaurant Week.

Results:

- 90 participating restaurants
- Cases: Depleted 50+ cases of Haku, 60+ cases of KC Rye from January 15-28th
- Over 337,316 social media impressions, 11,100 engagements, and 145 posts



	01	Account	Profile Followers	Impressions	Engagements	# of Posts
	Social Media Statistics	CCD Instagram Grid & Reels	31930	193,838	9,919	13
C		CCD Instagram Stories	45195	103,357	N/A	94
3		CCD Facebook	45195	23,955	823	14
	HAKU VODKA	CCD Twitter	24803	11,986	169	15
	KNOB RYE WHISKEY	CCD LinkedIn	4628	3,597	185	7
		CCD TikTok	27	583	4	2
		Total	106,583	337,316	11,100	145



RESTAURANT WEEK

January 15-28, 2023

\$40 Dinner Dine-In Only; No Modifications

First Course - Choose 1:

Gyoza Soup pork dumplings served in broth

Avocado Ginger Salad seasonal greens, house ginger dressing

Shishito Peppers steamed, sweet soy

Second Course - Choose 1:

Rock Shrimp tempura battered, wasabi aioli, sweet thai chili

Sesame Crusted Tuna served rare, chilled, ponzu

California Roll

Third Course - Choose 1:

Miso Salmon sweet miso sake flambe, steamed bok choi, carrots, peppers, & onions, served w/ white rice

Chicken Stir Fry sweet soy marinated chicken, bok choi, carrots, peppers, & onions, served w/ white rice

Bulgogi Kimchi Fried Rice carrots, onions, celery, garlic, habachi style

Sashimi Trio salmon, tuna, fluke

Surf & Turf Roll asparagus & shrimp tempura inside, topped w/ seared sirloin, wasabi aioli, hot sauce, scallions

White Tiger Roll super white tuna, scallion, spicy sauce inside, topped w/ seared spicy mutsu, red tobiko, scallion garnish, red hot, sweet soy, & creamy sauce



Algebra, Bad Lunch, & Infidelity \$14 Haku Vodka, fresh sage, lemon curd, Red Shisho Liqueur Spiked Hot Cider \$14 Knob Creek Rye, Ginger Liqueur, Apple Cider, Cinnamon Sticks



TIME RESTAURANT WEEK

\$40 per person

FIRST COURSE:CHOICE OF):

Spicy blistered Green beans- ginger, soy, sesame and scallions Buffalo brussel sprouts- hot sauce, spicy ranch, crumbled blue

Deviled Eggs- beet pickled eggs, chives beet powder

SECOND COURSE (CHOICE OF):

Bibb Salad- bibb lettuce, red onion, endive, apple, blues cheese, spiced walnuts and cider vinaigrette

Potato leek soup-- bacon, cheddar cheese and sour cream

THIRD COURSE: CHOICE OF):

Time Burger -American cheese, lettuce, pickled red onion, special sauce, pickle chips

Shrimp and Grits- Cheddar grits, southern trinity, scallion, spicy roasted pepper hot sauce

Fusilli Pasta -roasted butternut squash, sautéed kale, parmesan cheese, brown butter sauce, crispy parsnip

DESSERT (CHOICE OF):

Bread Pudding a la Mode-Apples, cranberry, chocolate chips, whiskey caramel sauce

Lemon Panna Cotta-Blood Orange Coulis, Pecan Crumble



Cocktails

Arcane Focus - \$11

Haku, lemon, rosemary simple, club soda

Chaotic Good -\$14

Knob creek rye, vecchio amaro, blanc vermouth, orange bitters



Restaurant Week Prix Fixe \$40.00 Executive Chef John A Arney III





Violet Cosmo: Haku Vodka, fresh squeezed lemon, orange liqueur, lavender, crème de cassis, crème de violette, white cranberry | 16

Old City Sour: Knob Creek Rye, egg white, red wine, fresh squeezed lemon, simple syrup | 16

Starter

Choose One

Red Pepper Hummus: cucumber, carrot, pita (GFA)

Suit & Thai Shrimp: fried shrimp, thai chili, ginger slaw (GF)

Carnitas Tostadas: crispy tortilla, pork, chipotle aioli, pickle onion, lettuce, cotija (GF)

Tomato Bisque (GF)

French Onion Soup (GFA)

Caesar: romaine, shaved parmesan, crouton (GFA)

Entrée

Choose One

Franklin Fried Chicken: tarragon aioli, pickle, iceberg, potato barrels (GFA)

1984 Burger: port wine cheese, pickled onion, bacon, pickle, potato barrels (GFA)

Blackened Salmon: veg, mashed sweet potato (GF)

Bourbon Barrel Ribs: baked beans, corn bread (GF) Meatloaf: mashed potato, o-straws (GF)

Mac and Liquid Gold: cavatappi, cheese sauce, gruyere & mozz panko crust (GFA)







6X9 HANDOUT



1920X1080 INTERSECTION DIGITAL PLATFORM SCREEN



Mobile News Feed

