

# HGEM & KAM INSIGHTS PRESENT THE ULTIMATE XMAS GUIDE



#### We can expect a conscious consumer this Christmas...

45%

will be watching their money more carefully 34%

spending less on eating / drinking in pubs / restaurants

### What will Brits be spending more / less on?

#### Intentions to spend more or less this festive period vs last yr?



Food to consume at home (+19pp)



Eating out (-17pp)



Alcohol to consume at home (-3pp)



Drinking out (-12pp)



Gifts (-2pp)

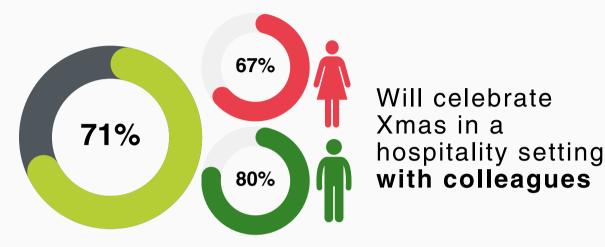


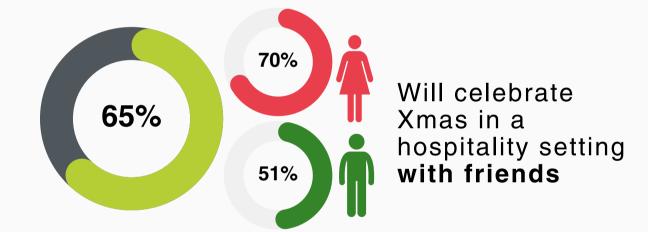
○ <sup>©</sup> Take-aways (-24pp)

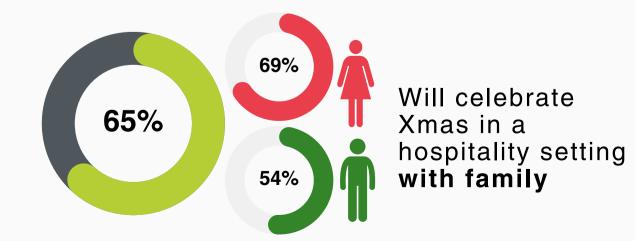




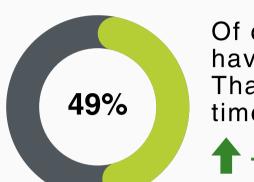
# Who is celebrating Xmas by going out?





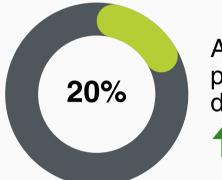


# More office parties than last year



Of customers know they are having an office Xmas party. That's 5% higher than same time last year.

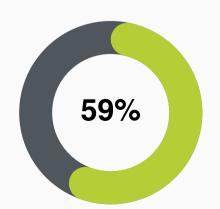
+ 5% vs 2022



Are not having an office party this year, which is no different from last year.

+ 0% vs 2022

### And who will return in winter?



Would likely or very likely return to their Xmas venue in Jan / Feb if they had a great time

**↓** - 2% vs 2022







#### Where are people off to?



### Christmas Day itself is looking strong

c1-in-10

Brits intend to visit a pub / restaurant on Christmas Day

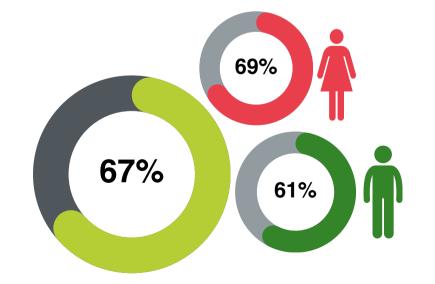
That's back to pre-pandemic levels!

Christmas Eve, Boxing Day, NYE follow the same pattern

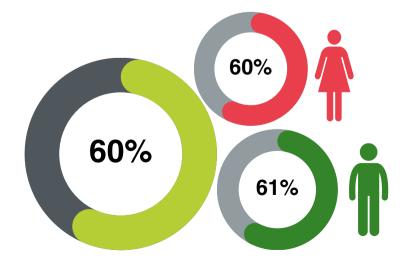
## Drivers of venue choice at Christmas are in line with other times of the year.



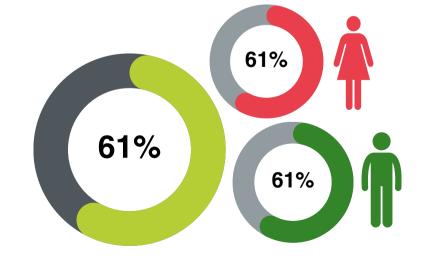
#### How do consumers find venues?



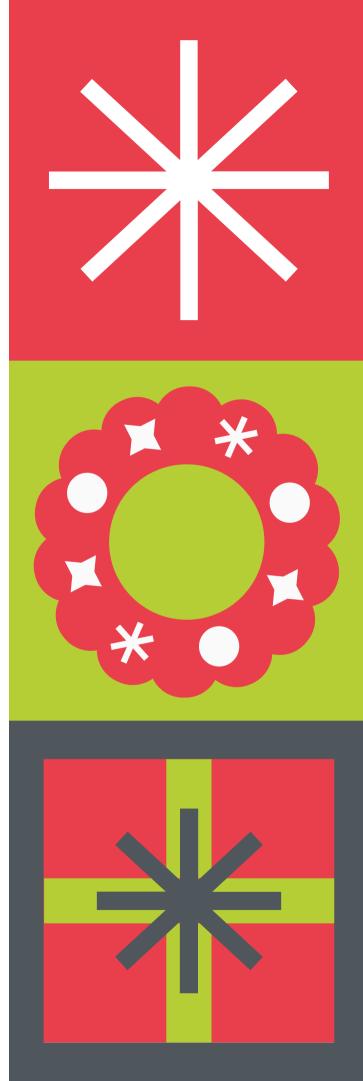
Would choose a venue because of a recommendation



Would use **Google** or other search



Would trust a **tried and tested** venue





### What's important when booking a festive venue?

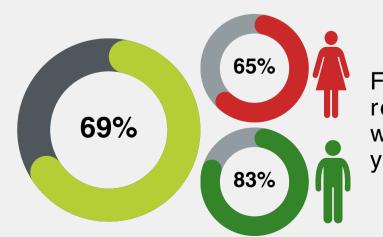
1. Being able to contact the venue directly 46	directly 46%	the venue	contact	able to	Being	1.
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2. A set-menu / package 37
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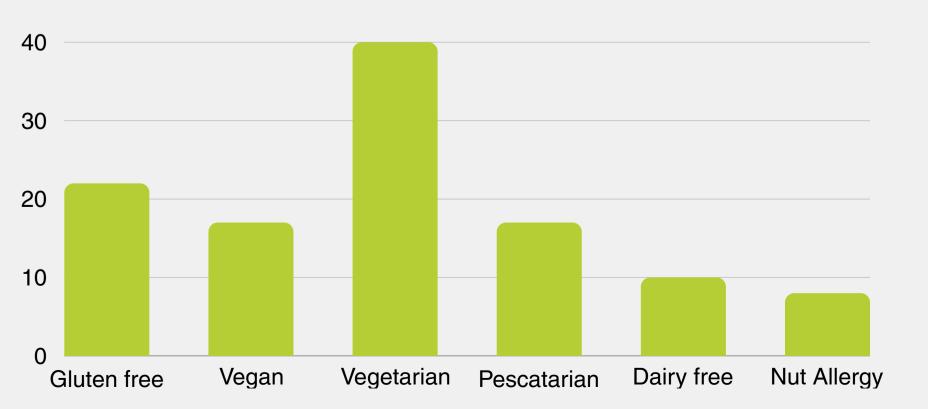
- 3. Ability to pre-order food / drink 33%
- 4. Same day response to booking request 32%
- 5. Ability to pay whole meal in advance 20%
- 6. No deposit to book 18%

#### **Dietary Restrictions**

Of consumers reported dietary restrictions

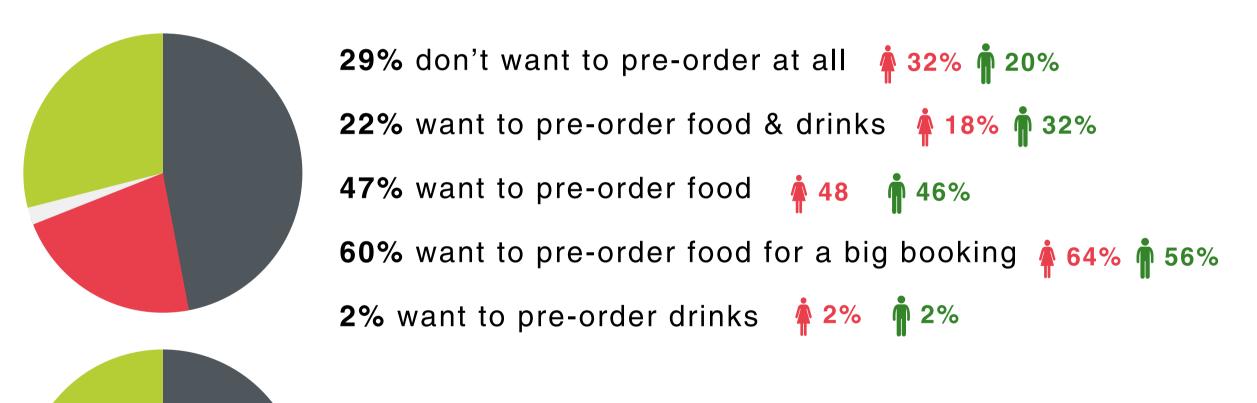


Feel that their dietary restrictions were well-catered to last year





#### Pre-order preferences



66% consumers prefer set menus, 34% would rather order off the menu for Xmas

In the 56-65 age group, this split is closest to even (55% set menu / 45% order off menu).

**74%** 

are happy to pay a deposit for a booking at Christmas

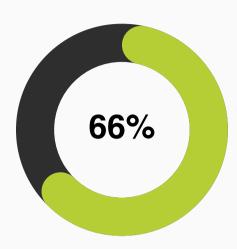
**50%** 

expect a service charge to be added for a group booking

#### Budgets: meal, excluding drinks

£21-£30

Is the average budget per person for a Xmas meal

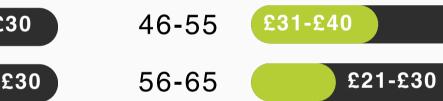


Of customers have a Xmas meal budget ranging from £21 to £40

Average budget by age group:

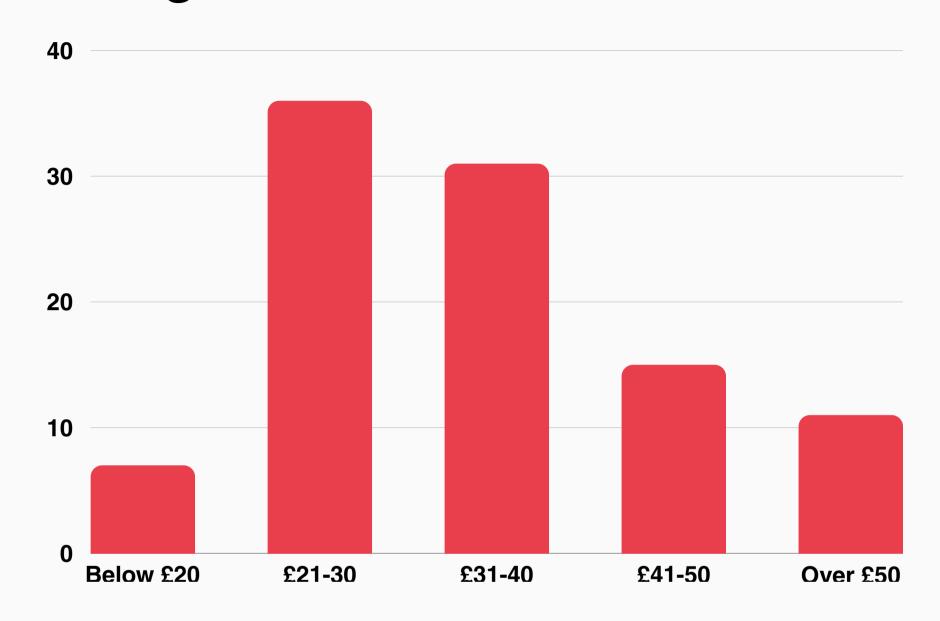


18-25	£21-£30
26-35	£21-£30
36-45	£21-£30





#### **Budget distribution:**





#### Gifting can present an opportunity too...

#### UK adults spend...

- c£400 on gifts
- vs c£155 food/drink
- vs c£100 on social events

Venues can tap into the 'gifting budget' too

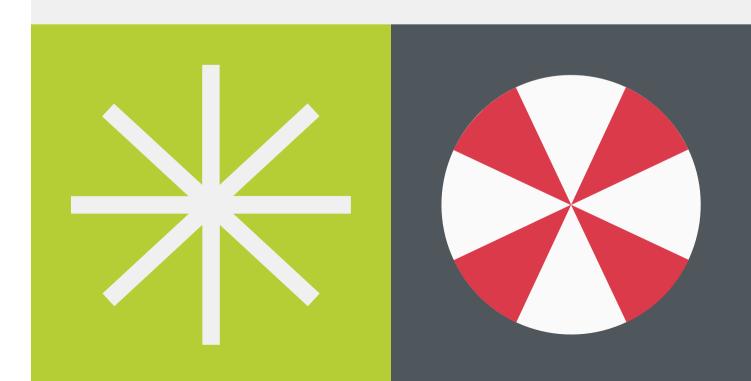
# Which hospitality 'experiences' would customers buy as gifts?

1.	Dinner for 2	55%
2.	Wine tasting experience	23%
3.	Cocktail making class	21%
4.	Spirits tasting experience	20%
5.	Prosecco and desserts for 2	20%

### Desire for gift cards remains STRONG

39%

would buy a gift card for a bar / pub / restaurant as a Christmas gift





#### **About HGEM**

HGEM works closely with hospitality companies to measure and improve their guests' experience. Their core services include: mystery guest audits, guest & employee feedback sites, review management, and dish ratings, bringing all the data together into an award-winning Guest Experience Management platform – The Hub.

HGEM's platform allows for various internal teams, from operations to marketing, to draw actionable insights that drive growth through improving customer loyalty, reaching new customers, and increasing average spend.

### KAM

#### **About KAM Insight**

KAM are dedicated to providing unparalleled research, analysis and consultancy within the hospitality and food service sectors. Our mission is to equip our clients with powerful insights, allowing them to make informed, strategic choices that foster growth, innovation and sustainability in their businesses.

Our research solutions allow our clients to get to know the people who really matter - their customers and their teams.

KAM is not your typical research and consultancy business. No, we're more like the secret sauce that adds that extra 'zing' to your business ambitions.

kaminsight.com