

NEWS RELEASE

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Southwest Michigan Restaurant Eliminates Tipping

A gratuity-free business model at GROW Café + Bistro in Saugatuck, MI will provide living and equitable hourly wages for kitchen and service staff.

Following the model of a small group of American restaurateurs and most international eateries, the GROW Estate Restaurant Group (GROW Café + Bistro and the TRAP) will enter the 2022 season with gratuity-free establishments.

Unabashedly, ownership is raising prices *and* wages. Prices will increase approximately 20% — a typical gratuity. The additional cashflow will translate to a significant hourly wage for front-of-house employees and an increase in wages for the back-of-house employees. This new model also eliminates the long-problematic wage gap between kitchen crews and waitstaff.

The GROW team is encouraging guests to re-examine 'tip culture'. Menus clearly state the group's gratuity-free mission statement. Guests will no longer see 'tip lines' on their credit card receipts, and cash transactions will be conscientiously handled to ensure the intentions of the policy.

"We don't encourage tipping because we raised prices and want the cost to our guests to remain the same. Our mission is to de-monetize hospitality." explains chef/owner Lindsay Payleitner.

GROW Café + Bistro, 302 Culver Street, Saugatuck, MI More information is available at: grow-food.com/NoTips.

GROW is a daytime café and evening bistro priding themselves on modern yet casual American fare made from scratch ingredients. Located in downtown Saugatuck, a lakeside resort town in southwest Michigan, enjoy GROW's elegant, comfortable dining room or dine with a view of the waterfront from the 'dogs encouraged' sidewalk patio.