

Corporate catering, the Central Coast way.

Recurring lunch programs, group ordering, rewards, and compliance-ready documentation, all powered by 90+ local restaurant partners across Santa Barbara, Ventura, and San Luis Obispo counties.

SERVING CENTRAL COAST WORKPLACES SINCE 1989

A local partner, not a national platform.

Restaurant Connection has coordinated meals for Central Coast businesses since 1989, long before food delivery apps existed. That history means real relationships with restaurant owners and the offices and teams who order from us week after week, and it keeps corporate food simple and properly documented without the overhead of a national platform.

90+

Local restaurant partners across the Central Coast

3

Counties served: Santa Barbara, Ventura, San Luis Obispo

1989

The year we started feeding Central Coast workplaces

WHY RESTAURANT CONNECTION

- Local restaurant relationships built over decades, not matched by an algorithm.
- A dedicated account coordinator who knows your office, not a support queue.
- Documentation built for regulated industries.
- Itemized, invoice-based billing, with every charge shown before you confirm.

A TASTE OF THE NETWORK

Italian

Mexican

Sushi & Japanese

Mediterranean

Farm-to-table

BBQ

Vegan & plant-forward

Bakery & cafe

Sandwiches & salads

Indian

Thai

Wood-fired pizza

Five ways we make workplace food effortless.

Pick one offering or run the full program together. Every part of it draws from the same 90+ restaurant network and the same account team.

01 Corporate Catering

Full-service meals for meetings, teams, and one-off events, any headcount.

02 Group Ordering

One shared order for your whole team: invite everyone by link, and it's billed as a single transaction.

03 Recurring Office Lunch Programs

A standing lunch schedule, planned, rotated, and managed for you.

04 Rewards

Perks that grow as your account orders more.

05 Compliance Documentation

Audit-ready meal-spend records for teams in regulated industries.

Corporate Catering

Drop-off catering from any of our 90+ restaurant partners, for a client dinner, an all-hands, or anything in between. Your coordinator handles the restaurant, the timing, and the delivery, so your team can focus on the meeting, not the meal.

WHY IT'S A WIN FOR YOUR TEAM

- One invoice, not fifteen receipts, billed straight to your company account.
- Scales from a 4-person meeting to a 200-person office lunch without extra coordination on your end.

HOW IT SERVES YOUR EMPLOYEES

- Dietary accommodations and swaps are handled ahead of time, not guessed at.
- Orders arrive labeled by name, so there's no sorting through bags at the front desk.

GOOD TO KNOW

Most orders are placed a day or two ahead, and last-minute requests are welcome whenever a partner restaurant has the capacity to take them.

IDEAL FOR

Executive and administrative assistants coordinating meetings with mixed dietary needs.

PRIORITIES

On-time delivery, labeled orders, dietary accommodation.

Group Ordering

An admin picks a delivery date, time, and restaurant, then invites the team to one order. Each invitee gets an email link to build their own plate, and everything bundles into a single order and a single transaction, no collecting orders by hand, no splitting the bill after.

WHY IT'S A WIN FOR YOUR TEAM

- Removes the collect-everyone's-order chaos. Send one link and everyone adds their own meal.
- One invoice, not fifteen receipts, billed straight to your company account.

HOW IT SERVES YOUR EMPLOYEES

- Everyone picks their own meal and dietary swaps, no guessing on their behalf.
- Orders arrive labeled by name, so there's no sorting through bags at the front desk.

HOW IT WORKS

1

Set your order
Pick one or a few restaurants and set a per-person budget.

2

Share the link
Everyone adds their own meal by the deadline you set.

3

We handle delivery
Everything arrives on time and labeled, coordinated start to finish.

IDEAL FOR

Teams and offices placing one shared order across multiple people.

PRIORITIES

One invoice, individual choice, no manual collection.

Recurring Office Lunch Programs

Set your lunch schedule once and we handle the rest. Your team rotates through our restaurant network on a cadence you choose, daily or weekly, with a dedicated coordinator managing every order behind the scenes.

WHY IT'S A WIN FOR YOUR TEAM

- Set it once. No more scrambling every week to sort out lunch.
- Keeps menus fresh by rotating across our network instead of the same three spots on repeat.

HOW IT SERVES YOUR EMPLOYEES

- Real variety, without anyone lifting a finger to plan it.
- Dietary preferences are logged once and applied to every order automatically.

HOW IT WORKS

1

Choose your cadence
Daily or weekly, matched to your headcount.

2

We build the rotation
A rotating menu pulled from partner restaurants matched to your team's tastes.

3

Your coordinator runs it
Ordering and delivery timing are handled, so lunch stays off your to-do list.

GOOD TO KNOW

Menus rotate on a schedule your coordinator plans with you, so favorites come back regularly without the whole program going stale.

IDEAL FOR

Office managers running a standing lunch benefit for teams of 10 to 200+.

PRIORITIES

Consistency, variety, minimal administrative overhead.

Earn points with every order

Join once from My Account, and every order after that earns points. Nothing to track yourself. Points can be redeemed for gift cards, whether that's a Restaurant Connection gift card or one from major retailers like Amazon, Best Buy, Starbucks, Apple, and more.

EARN

Points on every order

Once you join, every order you place earns points toward your account.

REDEEM

Gift cards, your choice

Redeem your points for a Restaurant Connection gift card, or choose from major retailers like Amazon, Best Buy, Starbucks, and Apple.

REFER

Earn by referring your network

Refer a colleague or contact to Restaurant Connection.

Once they create an account and place their first order, you both earn points.

Compliance documentation, built in.

If your team has to document every meal it provides, you already know the paperwork. Every order placed on a compliance account automatically generates the itemized record your compliance team asks for: date, location, attendee count, and grand total, ready to export whenever an audit or spend disclosure comes due.

Restaurant Connection provides documentation support to make recordkeeping easier. This is not a substitute for legal or compliance counsel; always confirm requirements with your compliance team.

RESTAURANT
CONNECTION

DOCUMENTED

EST. 1989

WHY IT'S A WIN

- Turns a manual, easy-to-forget process into an automatic one.
- Keeps a clean paper trail for every meal, not just the ones someone remembered to log.
- Built by a team that has handled meal documentation for regulated industries for decades.

HOW IT WORKS

1

Order

Place your order through your compliance account.

2

We record it

Attendee count, grand total, date, and location, logged automatically.

3

You export it

Pull a clean, itemized report any time your compliance team asks.

IDEAL FOR

Teams in regulated industries who need clean, defensible meal-spend records.

PRIORITIES

Accuracy, audit-readiness, discretion.

Why teams choose local.

National delivery platforms are built for volume, not relationships. When something goes wrong on a national platform, you're in a call queue. When something goes wrong with Restaurant Connection, you're on the phone with someone who knows your office, your regulars, and your account by name.

CRITERIA	NATIONAL DELIVERY APPS	RESTAURANT CONNECTION
Account support	Shared support queue	A named account coordinator
Restaurant relationships	Algorithm-matched	35+ years of local partnerships
Compliance documentation	Not offered	Built into every compliance account order
Delivery area	Broad, inconsistent quality	Vetted Central Coast partners only
Pricing	Layered platform fees	Itemized, invoice-based billing

THE SHORT VERSION

A national platform can get food to your door. What it can't do is remember that your office always orders extra for the Thursday team meeting, or hand your team a clean compliance report without being asked twice. That's the part we built our business on.

GET STARTED

Let's feed your team.

Whether you need a standing lunch program, help coordinating your next client event, or compliance-ready documentation for your team, we'll build a plan around how your office actually works.



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