

 **DOORDASH** for Business

MORE THAN A MEAL

How the right food can transform
workplace culture and office events





FOOD CHOICES IN THE WORKPLACE

Food is more than just fuel for the workday — it plays a vital role in shaping workplace culture, employee engagement, and even your company's image.

Internally, well-planned meals contribute to employee satisfaction, retention, and productivity, fostering a healthier and more motivated workforce. Externally, thoughtful food choices can reinforce brand identity, demonstrate hospitality, and help build stronger relationships with clients and partners.

So, whether you're energizing employees during a brainstorming session, planning a memorable meal for a client meeting, or seeking nutritious options that support employee well-being, know that your food selections communicate your values, priorities, and attention to detail.

By integrating strategic meal planning into the workplace, businesses can create an environment that fosters connection, performance, and long-term growth.

HOW FOOD SHAPES WORKPLACE CULTURE

Beyond being a basic necessity, the way companies approach meals, snacks, and shared food experiences can influence everything from employee morale to collaboration.

A well-structured office meal plan can further transform workplace dynamics and company culture in the following ways:

1. EMPLOYEE SATISFACTION AND RETENTION

Providing meal perks — such as catered lunches, stipends, or well-stocked kitchens — enhances job satisfaction and reduces turnover. **Employees feel valued when their basic needs are met, leading to increased loyalty and engagement.**

2. PRODUCTIVITY AND FOCUS

Nutritious meals boost concentration and cognitive function, helping employees stay energized throughout the day.

Avoiding heavy, carb-laden meals prevents midday sluggishness and maintains efficiency.

3. TEAM BONDING AND COLLABORATION

Shared meals encourage informal interactions that fuel team cohesion. It could be a casual lunch or an organized team dinner; in any event, **shared meals facilitate stronger relationships and enhance communication between employees.**

4. HEALTH AND WELL-BEING

Offering balanced, nutritious meal options promotes physical and mental well-being. **Employees with access to healthy meals are less likely to experience burnout and more likely to maintain long-term performance.**

By integrating a structured meal plan into the workplace, businesses not only support the overall health of their employees, but they also cultivate a positive and high-performing company culture.





THE IMPACT OF FOOD CHOICES ON YOUR COMPANY BRAND

The food a company serves at meetings, events, and in the workplace speaks volumes about its values and priorities. Thoughtful meal selections can reinforce professionalism, hospitality, and sustainability, leaving a lasting impression on employees, clients, and partners.

Whether it's providing high-quality catering for an important client meeting or choosing eco-friendly meal options that align with corporate social responsibility initiatives, food choices help define a company's brand identity.

Here's how pairing the right meal with your workplace events can positively impact your company brand:

1. REINFORCES YOUR PROFESSIONAL IMAGE

The type of food catered for a client meeting or company event can send the right — or wrong — message to clients and employees alike. Prioritizing detail for food and beverage means the company cares about creating a memorable and enjoyable experience. Even small details, like offering premium coffee, fresh juices, or gourmet desserts, can elevate the experience as well as the company's brand image.

2. BUILDS STRONGER RELATIONSHIPS WITH PARTNERS AND CUSTOMERS

Providing food that matches the tone of external meetings or events demonstrates hospitality and respect. For instance, a well-curated charcuterie board at a client pitch adds a touch of sophistication and signals attention to detail. Similarly, offering high-quality yet convenient boxed lunches at a joint workshop can make guests feel cared for without overcomplicating logistics.

3. STRENGTHENS EMPLOYER BRANDING

According to the 2024 LinkedIn Workplace Learning Report, 90% of businesses worry about employee retention. Meal perks done right can help attract and retain top talent. A well-stocked kitchen or regular team lunches convey that leadership values employee satisfaction. Shared meals encourage cross-team interaction, idea-sharing, and relationship-building in a way that formal meetings often can't. In fact, DoorDash for Business' research shows that 79% of employees feel more productive, and 72% report better mental health when provided with meal benefits.

4. SUPPORTS SUSTAINABILITY

Choosing food options that align with corporate values — including locally sourced ingredients, eco-friendly packaging, or plant-based meals — can highlight a company's commitment to sustainability and corporate social responsibility. This resonates with eco-conscious clients, partners, and employees that share the same values and support similar causes.



YOUR FOOD PAIRING GUIDE TO **WORKPLACE EVENTS**

Learn what types of food pair best with client meetings, employee celebrations, workshops, team building sessions, and deadline days.



CLIENT MEETINGS

Client meetings are an opportunity to make a strong impression, and accommodating dietary needs conveys thoughtfulness. A well-planned meal should reflect professionalism, inclusivity, and attention to detail.

Suggested Meal Idea

A CURATED CHARCUTERIE BOARD WITH A MIX OF MEATS, CHEESES, FRESH FRUITS, AND PLANT-BASED OPTIONS



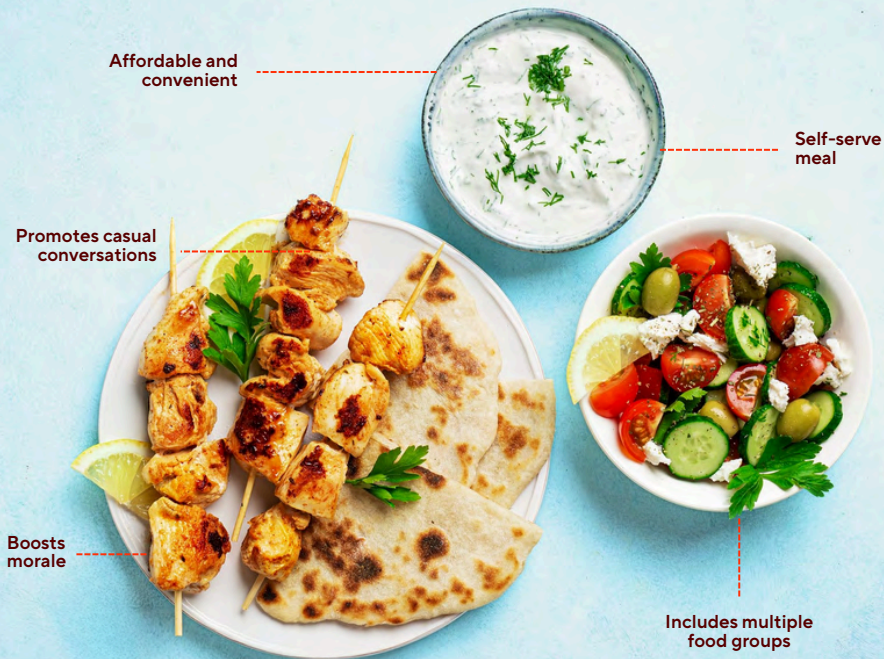
A visually appealing, high-quality charcuterie board caters to a variety of dietary needs while signaling sophistication and hospitality. The flexibility of a charcuterie board allows for easy customization and positive impressions that sets the stage for productive business discussions and stronger client relationships.

CELEBRATIONS

Bringing employees together for a shared meal strengthens workplace relationships. Whether it's a company milestone, employee birthday, or team achievement, these occasions benefit from meals that encourage interaction and create a welcoming atmosphere.

Suggested Meal Idea

A GREEK PLATTER WITH DIPS, PROTEIN SKEWERS, GRILLED VEGETABLES, AND PITA – THE WORKS



A Greek spread promotes a casual yet celebratory ambiance, making it easier for employees to engage in conversation and connect outside of formal work discussions. This self-serve meal also makes it convenient for large groups. Plus, when employees associate celebrations with enjoyable, quality meals, it reinforces a work culture of recognition and team spirit.

TRAINING DAYS OR WORKSHOPS

Long learning sessions require meals that sustain energy and focus without causing lethargy. Employees need food that keeps them feeling full and alert throughout the day without creating distractions.

Suggested Meal Idea

CUSTOMIZABLE GRAIN BOWLS



A well-balanced meal like a grain bowl can energize employees without the post-lunch energy crash often caused by carb-heavy meals. Ingredients like protein-rich grilled chicken or tofu support cognitive function and endurance, while vegetables supply essential nutrients that promote concentration. Eating a nutritious meal during a workshop signals to employees that the company values their well-being and long-term productivity. It also encourages healthier eating habits, which can have lasting benefits on workplace energy levels and engagement well beyond the event.

TEAM-BUILDING SESSIONS

Outdoor excursions or in-office team-building sessions require food that is easy to share and enjoy in a casual setting. Thoughtful meals should enhance this event's collaborative nature.

Suggested Meal Idea

BUILD-YOUR-OWN TACO BAR WITH FRESH TOPPINGS AND PROTEIN CHOICES



A taco bar encourages interaction, creativity, and engagement, aligning perfectly with the goals of team-building activities. Employees can customize their meal to their liking, debate the best salsa, go back for seconds, and socialize with ease.

DEADLINE DAYS

On high-pressure days, food should provide sustained energy and comfort without distractions. The right meal can help employees stay focused and maintain their stamina throughout demanding tasks.

Suggested Meal Idea

NUTRIENT-DENSE SMOOTHIES WITH PROTEIN, FRUIT, AND GREENS



Convenient grab-and-go option

Boosts mental clarity

Light and nutritious

Doesn't interrupt workflow

Easy to drink

Smoothies are a convenient and efficient way to provide essential nutrients without interrupting workflow. Packed with protein, fiber, and vitamins, they support sustained energy levels and mental clarity, allowing employees to remain productive under tight deadlines. Offering smoothies during high-stress days demonstrates a company's commitment to employee well-being, helping staff feel supported and appreciated while on deadline.

DRIVE PROFESSIONAL DEVELOPMENT WITH THE RIGHT MEAL PAIRINGS

Food plays a vital role in workplace culture, employee engagement, and brand perception. And the right food choices can enhance productivity, foster connections, and leave a lasting impression on clients and employees alike.

With DoorDash for Business, you can seamlessly provide meals for any workplace occasion through:

- Catering: Serve groups a delicious meal in classic large trays or easy-to-distribute individual boxes.
- Meal Credits: Provide flexible meal budgets to your team, whether in-office or remote.
- Vouchers: Send a meal voucher to employees and clients for ad hoc office events.
- Gift cards: Schedule gift cards redeemable for special occasions or to acknowledge an employee's job well done.



