

2023



Lush's Barbeque

Nate Hadar and Ryan Bizily

Task/Purpose

Main purpose: **INCREASE ONLINE PRESENCE**

- Create website from scratch
- Keep menu updated
- Create an online menu/ordering system



Lush's BBQ Website 2023

lushsbbq.com **PUBLISHED**

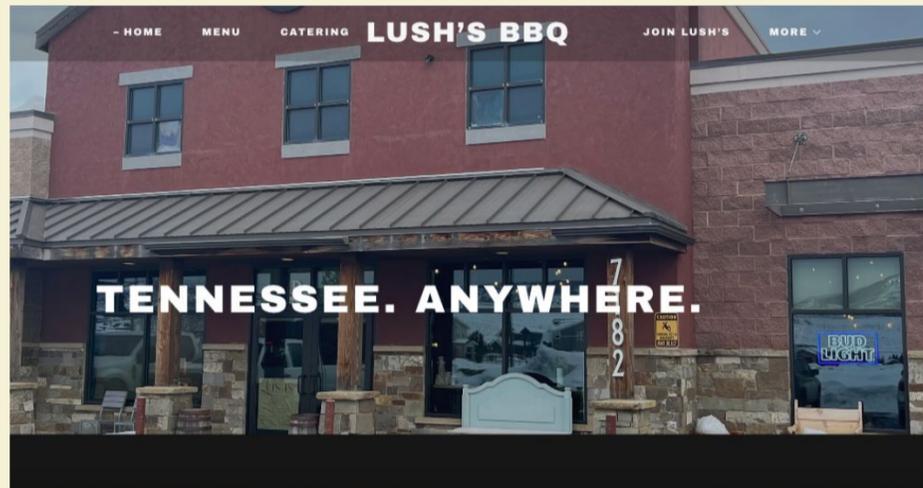
 Edit Website

 My Photos

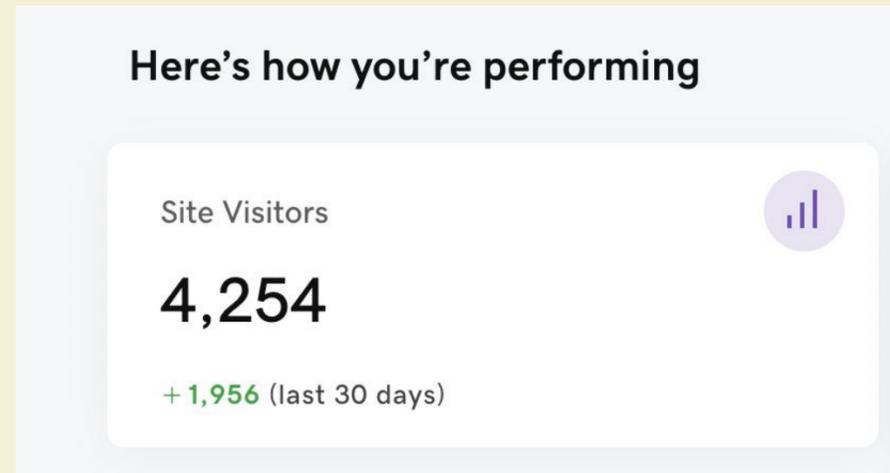
 My Business

 Start Marketing

Project Deliverables



Built a Website

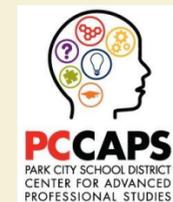


Increased Visitation

A screenshot of the Lightspeed POS system's menu management interface. The left sidebar shows navigation options: DASHBOARD, REPORTS, DAILY REVIEW, MENU (expanded), and INVENTORY. The main area displays a table of menu items with columns for Sort Code, Item Name, Chit Name, Receipt Name, Price, and Category. Buttons for "Export Items CSV", "Import", and "Create Item" are visible at the top right.

Sort Code	Item Name	Chit Name	Receipt Name	Price	Category
Just the sides	Collard Greens - 4 oz.	Collards - 4 OZ	Collard Greens - 4 oz.	\$3.00	Food
family meals	#1 - Pulled Pork	#1 - Pulled Pork	#1 - Pulled Pork	\$35.00	Food
family meals	#2 - Beef Brisket	#2 - Beef Brisket	#2 - Beef Brisket	\$40.00	Food
family meals	#3 - Rack of Ribs	#3 - Rack of Ribs	#3 - Rack of Ribs	\$45.00	Food
family meals	#4 - Half Rack Combo	#4 - Half Rack Combo	#4 - Half Rack Combo	\$50.00	Food
family meals	#5 - Full Rack Combo	#5 - Full Rack Combo	#5 - Full Rack Combo	\$60.00	Food
Gift Cards	\$25 gift card	\$25 gift card	\$25 gift card	\$25.00	Gift Cards
Gift Cards	\$50 gift card	\$50 gift card	\$50 gift card	\$50.00	Gift Cards

Cleaned Up Online Menu





CATERING

Hosting a wedding, company luncheon, etc? With Lush's Catering, you can enjoy our slow-smoked meats and original sides wherever you need them! We provide everything to ensure an effortless experience that is sure to leave your guests satisfied!



EVENTS

Want the full Lush's experience at your event? Our custom-built trailer is designed to travel and serve where needed, meaning you can have the smell of delicious smoked meats wafting through your venue and a friendly face waiting to take your order!



RICHIE LUSH

The Man Behind the Meat

Richie Lush is a man of many talents and interests, but spend a little time with him and it's clear he is most proud of the best Tennessee BBQ you've ever tasted. For 16 hour intervals he will be slow-cooking meats and tending the smokers and whipping up sumptuous sides and desserts he has taken years to perfect...all in dedication to serving his customers a meal they won't forget.

Growing up in Southern Middle Tennessee, Richie was not only raised around some of the finest BBQ cooks, you'll meet, he also learned the value of community connection. He doesn't just want customers, he wants to build friendships. Stop by for one-of-a-kind meal and good company.

TALK OF THE TOWN

Mountain Money



interview with owner Richie Lush

LISTEN TO THE INTERVIEW

Salt Lake Magazine



The BEST BBQ in Park City?

READ THE ARTICLE

Dishing PC



A Lesson In BBQ

READ ABOUT THE BBQ

What our customers say



Hljodhr
9 months ago



It wasn't very busy, we had a group of about 15 people and we were served in about 30

Read more



Charles Langley
5 months ago



Good food, good service and great atmosphere. They were sold out of ribs and collard

Read more



Connor Henry
1 year ago



Great bbq and fast service!



Joel H
2 months ago

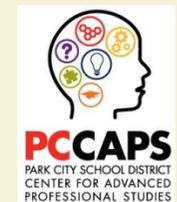


Try a combo plate, but for me it is the pulled pork. Real bark and big unctuous chunks of

Read more



Free Google Reviews widget



Knowledge and Skills Acquired

Communication

- Client
- Partner
- Schedule

Technological

- Website Building
- Utilized Multiple Websites

Professionalism

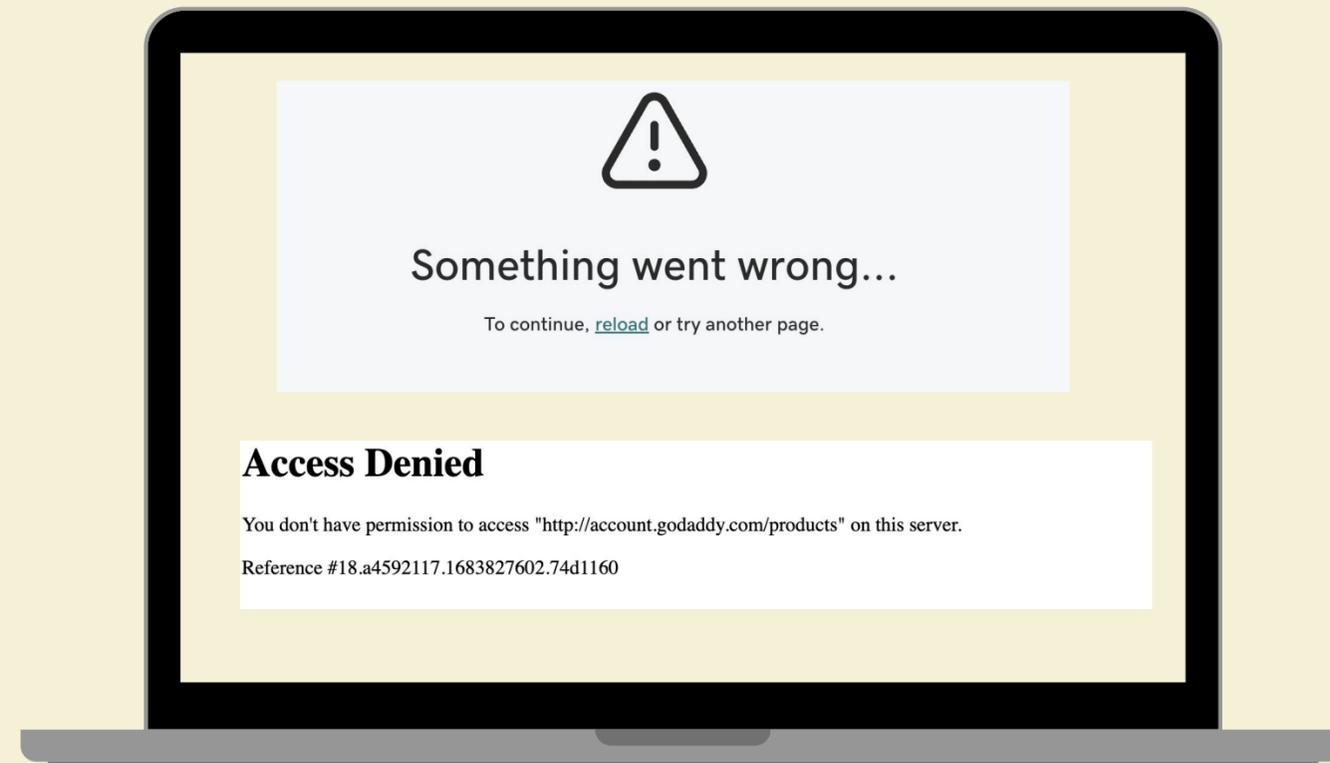
- Attire
- Meetings

Challenges and Solutions

Year

Challenges

- Denied access to our website
- Trying to get the right domain



Solutions

- Emailed ourselves the link
- Used an alternative device



Appreciation

Ms. Woolley

Mr. Feasler

Ms. Livingston

Lush's BBQ

