

Restaurants

A simple preparation guide for your 360° photoshoot

Good preparation makes all the difference.

How well your property is prepared directly affects the quality of the final tour and the time needed for photography.

The time of day is equally important. Different lighting conditions can create very different atmospheres. The best time for your property will be discussed during project planning.

DINING AREA & TABLES

- Set a selection of tables as if guests are about to arrive: clean tableware, glasses and neatly arranged napkins.
- Keep the setting natural. Not every table needs a full place setting.
- Align chairs and remove menus, signs or promotional items that do not belong in the final presentation.

BAR & SERVICE AREAS

- Clear spare bottles, boxes, cleaning supplies, bins, cables and everyday clutter from view.
- Arrange visible bottles, glassware and decorative details neatly; wipe reflective surfaces.
- Keep service stations and kitchen doors tidy if they will be visible in the tour.

LIGHT, WINDOWS & ACCESS

- Clean windows, mirrors and glass doors; make sure shutters, blinds and curtains can be opened or adjusted.
- Check that all decorative lights work. Lighting and shutter positions can be adjusted together during the shoot.
- Arrange photography before guests arrive. Keep all areas to be photographed accessible and free of staff movement.

OUTDOOR SEATING

- Tidy the terrace or courtyard, arrange furniture and remove hoses, cleaning tools and delivery items.
- Prepare outdoor tables and check umbrellas, cushions and plants are presentation-ready.

Please have the restaurant ready before the scheduled shoot. Final details will be confirmed during project planning.