Grid for analysing and putting together an off-season experiential offer

Skills and motivation of the service provider

The offers are developed by service providers committed to the customer experience approach

Analysis of criteria: Tick if yes

I am looking to improve the quality of my offer

I am aware of the approach and objectives of experiential tourism

I am an ambassador of my territory (Greeter or not)

I can talk to my customers about experiential tourism

I know the services of an offer set up with a partner (that I do not manage myself)

I like to put myself "in my clients' shoes

I know my partner(s) well (managing the offers I do not manage myself): manager, team in contact with clients

Conditions for the completion of offers

The terms of the offer are designed to be feasible and customer focused

I am organised to receive clients out of season

I have specific experience, skills or knowledge that I use in my offer

I can propose an offer from 1 pax (1 client in addition to the professional providing the service) and for 8 pax maximum

I know the profile of my clients beforehand and I adapt my service or my communication according to this profile

The last professional in contact with the customer at the end of an experiential offer collects his or her opinion by means of a written questionnaire (open-ended questions on feelings, experiences and ideas for improvement), or notes the appreciations (oral exchange)

Pre and post sales communication

I am careful to communicate before and after the service and to take into account the qualitative opinions or testimonials expressed

Stays are the subject of attractive pre-stay communication on my website, on social networks, on site and, if necessary, with my partners Particular attention will be paid to the presentation of the offers, which must be clearly identified as experiential, developing the desire of customers, while keeping a part of surprise in the descriptions (story telling method)

I communicate as much as possible in the post-stay period to my clients, in particular with a visual or immersive story, an attractive testimonial or a reminder of an emotion experienced during the service

I regularly analyse my customer reviews to improve my offer, as much as possible, during the season

Mounting grid

A/I capitalise on what already exists

What experiential ingredients already exist?

In my offer, my facilities, my living environment? In my services? In my communication?

How can I extend them in time or out of season?

Outside of the usual hours? Outside the summer period?

How can I make them more immersive?

B / I design experiential content

I include:

A participatory or immersive moment At least 3 of the 5 senses

A local food product (if possible)

Moments of exchange and meetings neutralised to encourage the expression and participation of customers

I value the link with my clients

Through my background or experience

By my knowledge of the territory off the beaten track By my position as a leader, storyteller, actor...

I reserve a surprise for my clients during the service

C/ I adapt my experiential services to the situation

How can I adapt my offer or my services:

in spring? in autumn? in winter?

Which nearby, available partners with attractive services can I easily approach out of season?

What non-routine experiences, expertise, personal practices can I revive in order to use them in my offer?

