SMACK DAB LIMITS OCTOBER CATERING AVAILABILITY TO MAKE SPACE FOR TEAM TIME OFF

ROGERS PARK BRUNCH RESTAURANT CHOOSES STAFF WELLBEING OVER MAXIMIZING OCTOBER CATERING REVENUE



smack dab chicago logo

CHICAGO, IL, UNITED STATES, September 9, 2026 /EINPresswire.com/ -- Smack Dab, the independent, queer woman-owned brunch restaurant in Rogers Park, is intentionally limiting new catering orders for the month of October so several team members can take meaningful time away from work.

> We're not interested in creating a situation where one person's time off turns into someone else's burnout."
>
> *Teeny - Owner*

The decision comes as Smack Dab's catering business continues to grow through existing client relationships, referrals, and ongoing outreach. Catering has been an intentional area of expansion for the restaurant, particularly among local businesses and organizations that value working with independent, community-centered companies.

Rather than continue adding orders to an already busy October calendar, Smack Dab made the decision to protect team capacity and create room for staff members who need time off.

MAKING SPACE FOR PEOPLE TO ACTUALLY TAKE TIME OFF

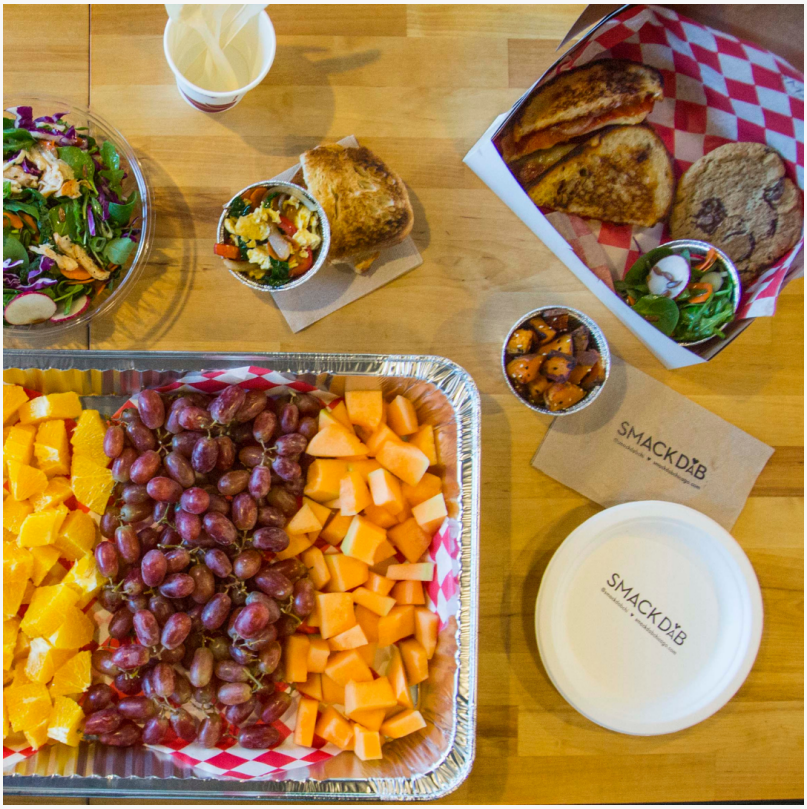
"At Smack Dab, taking care of people has always been part of the job," said Teeny, owner of Smack Dab. "That includes the people eating our food, the people in our neighborhood, and absolutely the people working beside us every day. We're not interested in creating a situation where one person's time off turns into someone else's burnout."

At this time, Smack Dab's October catering schedule is full. The restaurant may still be able to accommodate a limited number of additional orders on a case-by-case basis depending on the

date, size, and needs of the event.

The decision is not about stepping away from catering. It is about creating enough breathing room for team members to take the time they need without simply transferring the workload to someone else.

For a small restaurant, that kind of choice can come with a real financial tradeoff. Catering represents a growing area of business for Smack Dab, and the restaurant has spent time building relationships with organizations, offices, schools, and community groups that turn to Smack Dab for meetings, staff meals, events, and gatherings.



Chicago Catering

Choosing to stop adding to the October calendar means intentionally saying no to some additional revenue in order to protect the team.

WHEN GROWTH DOES NOT HAVE TO MEAN SAYING YES TO EVERYTHING

“Restaurants are constantly encouraged to say yes to everything,” Teeny said. “More orders, more events, more revenue, more growth. But sometimes taking care of your business means knowing when not to add more. We want our team to have lives outside of this place. We want people to be able to rest. And we want every catering order we do accept to still feel thoughtful, delicious, and cared for.”

That philosophy challenges a familiar small-business pressure to maximize every possible opportunity.

For Smack Dab, sustainable growth means building a business that can continue to show up for customers without asking employees to constantly stretch beyond their capacity. It also means recognizing that time off only works if the people remaining at work are not left carrying an unreasonable load.

The October decision reflects a broader belief that staff wellbeing, service quality, and long-term sustainability are deeply connected.

COMMUNITY CARE STARTS INSIDE THE BUSINESS

Smack Dab has long centered community, accessibility, relationships, and mutual aid in the way it operates. The restaurant sees care for its own team as part of that same responsibility.

Community-minded business does not only mean donating food, supporting neighborhood projects, or showing up for local organizations. It also means creating a workplace where people are allowed to have needs, take breaks, and step away without feeling as though the entire operation will suffer because of it.

For a restaurant built around feeding and taking care of people, Smack Dab believes that philosophy should include the people doing the work.

That approach is especially important in hospitality, where busy seasons, staffing constraints, special events, and large orders can quickly create pressure on small teams. Instead of allowing that pressure to dictate the month, Smack Dab is intentionally setting a limit.

OCTOBER IS FULL, BUT FUTURE CATERING IS STILL OPEN

Smack Dab is encouraging customers planning office breakfasts, staff appreciation meals, holiday gatherings, private events, and other catered occasions later in the year to begin reaching out now for November and December availability.

Smack Dab's catering program is designed primarily for small and medium-sized businesses, schools, universities, creative organizations, healthcare and wellness providers, and community organizations in and around Chicago.

The restaurant typically works best with organizations that value quality, community relationships, and supporting an independent local business.

Customers who would like to ask about limited October availability can contact Erin directly at erin@smackdabchicago.com. Requests will be considered individually based on scheduling and team capacity.

Those planning events for November, December, and beyond are encouraged to reach out early.

ABOUT SMACK DAB

Smack Dab is an independent, queer woman-owned brunch restaurant in Rogers Park, Chicago, known for creative breakfast and lunch, inclusive vegan and gluten-free options, catering, private events, and a strong commitment to community care. The restaurant works with individuals, businesses, schools, universities, organizations, and community groups throughout Chicago

while continuing to build a business rooted in hospitality, accessibility, and relationships.

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