

14 MARCH 2025 | MISSOURI RESTAURANT ASSOCIATION | (816) 753-5222



ADA Compliance

How to get ADA Compliant

Across Missouri, an individual has been filing lawsuits against restaurants for non-compliance with the Americans with Disabilities Act (ADA) on their websites and digital platforms. These lawsuits claim that certain online features, such as inaccessible menus, lack of screen reader compatibility, or missing alt text for images, create barriers for individuals with disabilities.

Restaurants receiving these complaints are being given a two-week timeframe to address and correct the issues; otherwise, they may face legal action in court. It is essential for restaurant owners to review their digital accessibility and ensure their websites meet ADA compliance standards to avoid potential lawsuits.

To ensure you have compliance on your digital assets, review the link below to use an accessibility tracker, and learn more about the issue.

[CLICK HERE](#)

Liquor Bill

The Association has collaborated with Representative Sherri Gallick, and Senator Barbra Washington to introduce HB1265 and SB821, bills that would temporarily extend liquor service hours from 6:00 AM to 5:00 AM the following day. This initiative is being proposed in anticipation of the 2026 FIFA World Cup, aiming to accommodate international visitors and enhance their experience of Kansas City's vibrant food and beverage scene. Moving forward, the Association will continue working closely with Representative Gallick to advocate for extended operating hours, ensuring businesses can fully capitalize on this global event. Contact your local representative to show support for the presented bills. Click Below to see a copy of the bill.

[CLICK HERE](#)



Support House Bill 970 for VLT's



HB970 is advancing through the legislative process, and now more than ever, your voice is essential to help pass this important legislation. By supporting VLTs in Missouri, you can help strengthen small businesses, boost community resources, and drive economic growth.

Click Below to learn more about VLT's and how you can support this legislation

[CLICK HERE](#)

Dining Alliance
POWERED BY BUYERS EDGE PLATFORM

Our members benefit from **CashBack Rebates + Savings Programs**

Start by scanning the code...

Click the Image to Access QR Code

Unlock exclusive access to Dining Alliance, a free, money-saving program that leverages the collective buying power of over 200,000 members.

Enjoy quarterly rebates from 350+ manufacturers on 175,000+ items, cash-back rewards, and beyond headline savings on services like Chef Works, DirectTV, and Grainger. With real-time data, a team of 250+ specialists, and no additional fees, you can put more money back in your pocket while maintaining top-quality standards.

[GET STARTED](#)

VISIT OUR WEBSITE FOR INFO ON OUR NEXT EVENT

Upcoming Events

At the MRA we have a showcase of events going on! We are excited to announce the following events:

STL Board Meeting
March 26th, 2025
[Click to Register](#)

GKCRA Board Meeting
Wandering Wine | April 8th, 2025
[Click to Register](#)

MRA Board Meeting
April 13th, 2025 | The Heidelberg

GKCRA Birdies and Bites Mixer
April 22, 2025
[Click to Register](#)

To register for an event visit our website!



Proposition A increases the minimum wage to \$15 per hour starting January 1, 2026, with annual cost-of-living adjustments beginning in 2027. It also implements new sick pay requirements, mandating that employees accrue one hour of sick leave for every 30 hours worked. Employees may carry over up to 80 hours of unused sick time each year and can use up to 56 hours annually if the employer has more than 15 employees or 40 hours if the business has 14 or fewer employees. Employers must provide written notice of their sick pay policies by April 15 and keep records for at least three years. Accrued sick time must be retained for terminated employees in case they return within nine months. Employers are prohibited from using sick leave as a basis for disciplinary action or requiring employees to find replacement coverage. Additionally, employees may use sick pay for a range of personal and family needs, including mental and physical illness, domestic violence, preventative care, and school closures. Employers may not inquire about or request documentation for sick leave unless the absence exceeds three consecutive days. Noncompliance can result in fines of \$500 per day per employee and even Class C felony charges. The Missouri Retailers Association (MRA) has challenged Proposition A in the Supreme Court, arguing that it violates the single-subject rule by combining minimum wage and sick leave, contains an incomplete and misleading fiscal note, and features deceptive ballot language. Oral arguments took place on March 12, and a ruling is now pending.

Meanwhile, House Bill 567 (HB567) has been introduced and passed in the Missouri House of Representatives. The bill maintains the \$15 minimum wage increase but repeals all sick pay provisions. It now moves to the Senate for consideration. If the Senate makes revisions, the bill will have to return to the House for final approval. Unfortunately, the Emergency Clause, which would have allowed immediate implementation upon passage, did not receive enough votes in the House. This clause is critical because it addresses conflicts between Proposition A and federal food safety and health department regulations regarding employees reporting communicable illnesses. Without the Emergency Clause, even if HB567 passes, Proposition A will still go into effect on May 1, requiring employers to comply with its sick pay provisions from May 1 to August 28. This temporary compliance period would impose additional costs and administrative burdens on businesses before any legislative changes could take effect. The focus now is on advancing HB567 through the Senate and securing a legislative solution to mitigate these challenges.

Website Updates & Additions

Just like in the digital world, our website is always changing and evolving to ensure we provide our members with up-to-date information and streamlined accessibility. Each month we are excited to share new segments on our website for our members.

Visit our Newsroom to see our new updates and information for our members.



Adesso Capital

Adesso understands the challenges you face as a restaurant owner— managing cash flow, staffing, and navigating tax credits. Adesso Capital simplifies financing and helps you unlock valuable tax credits like the Employee Retention Credit (deadline: April 2025) and the FICA Tip Credit.

Both are exclusively available for restaurants and bars. Whether it's a short-term solution or a long-term growth plan, we're here for you. Your success is our priority. Call (573) 357-0001 or get started below.



Welcome Our New MRA Members



RESTAURANTS ACT 2025 PUBLIC AFFAIRS CONFERENCE



If you are interested in attending this year's National Public Affairs Conference in Washington D.C, please contact the office to receive special discount codes to attend, and to gain access to the Room Block

Legislative Day Recap



At the end of February Missouri Restaurateurs and Partners from the across the state headed to Jefferson City to advocate and connect with our legislators to talk about a series a bills and policies our association supports. We connected with legislators about Proposition A Amendments, VLT Legislation, Equal Use of Cannabis Legislation, and a Liquor Bill for FIFA.

After a day at the capital, we invited government officials for our Back to the Future Reception. We highlighted Restaurants across the state of Missouri, highlighting the evolution of our industry dating back to 1916. Thank you to all of our supporters and attendees for the event!

State of the Industry Report



The National Restaurant Association's State of the Industry Report is now available for members to download and review. Restaurateurs that are members of the organization are able to receive a FREE copy through our website. (A \$400 Value). Allied Partners can receive a copy after purchase.

If you would like to purchase a copy of the report, please head to the national restaurant association's page to purchase.



ProStart Competition Overview



At the end of February, we proudly hosted the Missouri ProStart Competition at the Oasis Hotel in Springfield, bringing together talented students from schools across the state to showcase their culinary and management skills. Competing in either the Culinary or Management categories, these future industry leaders demonstrated exceptional creativity, teamwork, and technical expertise.

Culinary: 1st Place: Herndon Career Center, **2nd Place:** Independence School District, **3rd Place:** School of the Osage

Management: 1st Place: Independence School District

These winning teams have earned the incredible opportunity to represent Missouri at the National ProStart Invitational in Baltimore, where they will compete against top students from across the country. Congratulations to these hardworking and talented students—we are thrilled to see you showcase the skills, passion, and dedication that make Missouri’s ProStart programs shine on a national stage!

EXPLORE ITALY

FOOD & WINE: FLAVORS OF TUSCANY & UMBRIA

October 22nd- November 1st, 2025

Savor the best of Italy with vineyard tastings, farm-fresh cuisine, and hands-on experiences like truffle hunting. Wander rolling hills, sip world-class wines, and indulge in every bite—this is Italian gastronomy at its finest!

**Plus, a portion of your trip cost supports the Missouri Restaurant Association’s scholarship fund, helping the next generation of culinary talent thrive.*

Includes

- 9 nights in handpicked 3-4 Star hotels
- 9 breakfasts
- 4 lunches
- 3 dinners with beer or wine
- 4 wine tastings
- 1 cooking lesson
- 4 tastings
- 4 sightseeing tours
- Expert Tour Director & local guides
- Private deluxe motor coach

RESERVE YOUR SPOT BY MARCH 31ST AND ENJOY \$125 OFF YOUR ADVENTURE. ONLY \$99 DOWN!!!

Contact John For More Details:

Phone Number: +1-573-356-7308

Email: jarocca@morerestaurants.org

Explore Italy: Food & Wine Flavors of Tuscany & Umbria

Indulge in the flavors of Italy with vineyard tastings, farm-to-table cuisine, and immersive experiences like truffle hunting. Wander through rolling hills, sip world-class wines, and savor every bite of this unforgettable adventure—all while supporting the MRA Scholarship Fund.

Trip Highlights:

- 9 nights in charming 3-4 star hotels
- Delicious meals – 9 breakfasts, 4 lunches, and 3 dinners with beer or wine
- Hands-on experiences – 1 cooking lesson, 4 tastings, and 4 sightseeing tours
- Authentic adventures – Truffle hunting, vineyard visits & more

Reserve your spot by March 31 and enjoy \$125 off! Secure your trip with just \$99 down.

Contact the office for more details!

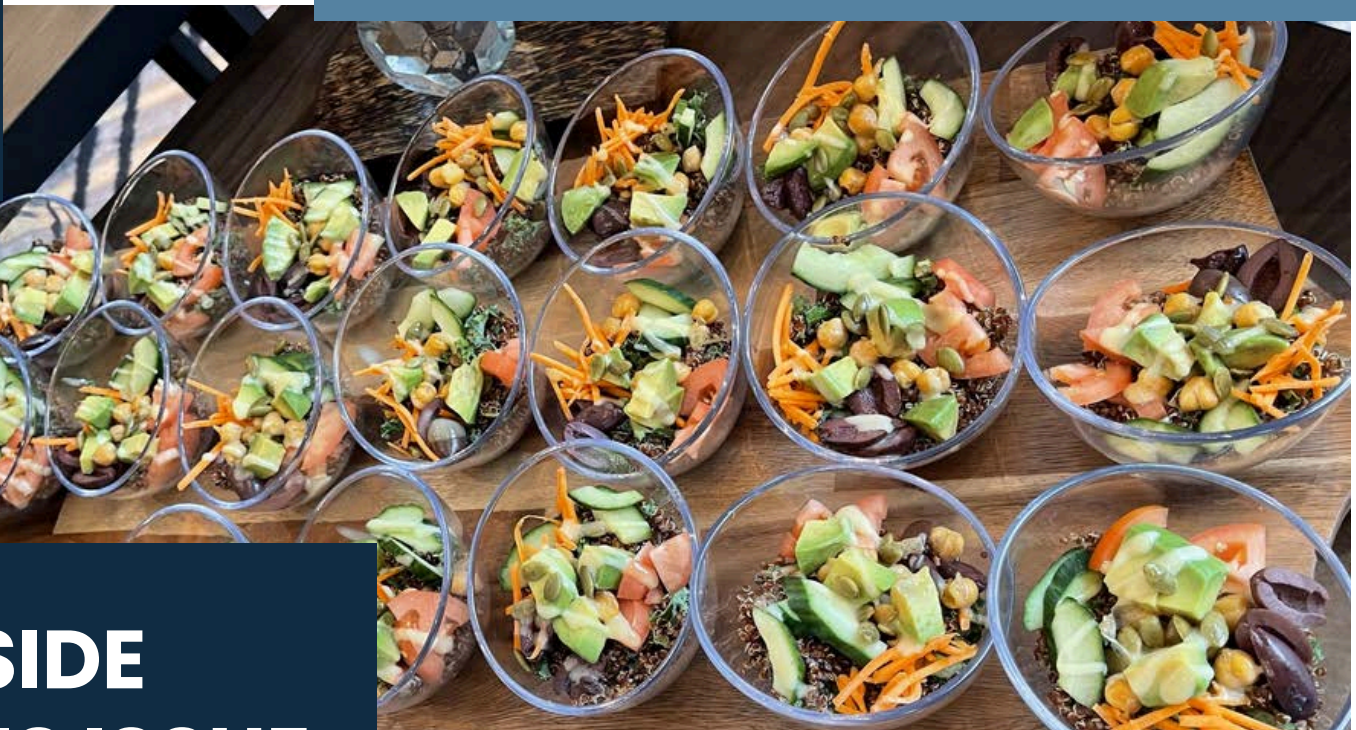




GKCRA

NEWSLETTER

VOLUME 1
MARCH 2025



INSIDE THIS ISSUE

- Highlighting Kansas City's ProStart School Winners
- Birdies and Bites Event
- Influencer Program in KC
- Visit KC Lunch
- April Board Meeting



Missouri ProStart Competition's Culinary Winner - Herndon Career Center

Congratulations to Herndon Career Center for placing first in the Missouri Restaurant Association's ProStart Competition under the culinary category. Herndon will now travel to Baltimore to compete in the National ProStart Competition



Missouri ProStart Competition's Management Winner - Independence School District

Congratulations to Independence School District for placing first in the management category. Jenn Turner will now travel with her team to Baltimore for the National ProStart Competition.



Birdies and Bites - April 22nd

Join us for Birdies and Bites at T-Shotz, a fun-filled evening designed for restaurant employees, friends, and family! Enjoy 90 minutes of golf, a full buffet, and a complimentary drink while unwinding with your team.

Choose from two flight times: 5:00-6:30 PM or 7:00-8:30 PM. Tickets are just \$10 for members, \$15 for non-members. Don't miss out—grab your spot today!

[▶ REGISTER NOW](#)



GKCRA April Board Meeting - April 8th

Join us for the GKCRA April Board Meeting on April 8th from 2:30 PM to 4:00 PM at Wandering Wine! You can attend in person at this unique location or virtually—whichever works best for you. Be sure to register online to secure your spot and stay informed about important updates and decisions affecting our community. Whether you join us in person or virtually, this is a great opportunity to connect with the board and fellow members. Don't miss out—register today and mark your calendar!

[REGISTER NOW](#)



Visit KC Lunch & 2025 Restaurant Week Update

Our team recently had the pleasure of meeting with Visit KC to discuss key initiatives, followed by a fantastic luncheon catered by Jack Stack BBQ—a big thank you to them for the delicious meal!

After our meeting, the Restaurant Week Executive Committee gathered to conduct an after-action review of the 2025 Restaurant Week, reflecting on successes and opportunities for growth. This year's event was a huge success, generating 1.8 million impressions across all channels, 31 million PR impressions, and 13,000 website visits, with an impressive 247 restaurants participating. Looking ahead, our committee is already laying the groundwork for an even bigger 2026 Restaurant Week. Stay tuned for updates as we continue to build on this momentum!



Influencer Program: How to use Influencers in KC

Influencers are the new marketing of today. By incorporating influencers into your marketing, you expand your audience reach by tapping into more personalized contacts under the influencer's audience. Expand your reach by working with one of our influencers!

[LEARN MORE](#)



2025 What's Hot in Culinary Forecast

Consumers in our industry are rapidly evolving, but here at the Missouri Restaurant Association, we want to equip you with the knowledge of current consumer behavior make important transitions your business. View our report to see what is hot with consumers in 2025!

[LEARN MORE](#)



STL RESTAURANT ASSOCIATION NEWSLETTER



Issue 001

14 March, 2025

Serving Up the Latest News for STL's Food Scene

The restaurant world is always on the move, and so are we. From new trends to crucial legislation, this edition of our newsletter has everything you need to stay ahead of the game. As always, we're here to support you in making St. Louis the place to be for food lovers. Whether you're navigating industry challenges or looking for new ways to innovate, we've got the resources and insights to help you succeed.

Review from the Gala

Back in January we hosted our Dual-Inaugural Gala with the Missouri Restaurant Association at Rose of the Hill in St. Louis. Here we inaugurated our new president Van DeGregorio, and vice president Gio Favazza. We also celebrated our Restaurateur of the Year, and Company of the Year Recipients. In Partnership with STL TV, you can watch a recording of the Gala below!



RFP Request: STL Court Building

St. Louis County is seeking proposals from qualified food concession service operators for the furnishing of equipment, supplies, and staffing necessary to provide prepackaged food and beverages in space adjacent to the street level lobby of the St. Louis County Courts Building in Clayton, MO.

[MORE INFO](#)



STL Board Meeting - March 26

Join us for an important board meeting at Chris' Pancake House, one of St. Louis' iconic eateries! This gathering will take place from 3:00 PM to 5:00 PM, offering an opportunity to discuss key initiatives, upcoming events, and the latest developments impacting our restaurant community. It's a chance to connect with fellow industry leaders, share ideas, and collaborate on strategies to continue strengthening the St. Louis dining scene. We look forward to seeing you there!

[REGISTER NOW](#)





STL MAYORAL ELECTION

As the April 8, 2025, St. Louis mayoral election approaches, the race is heating up with both familiar faces and new contenders. Incumbent Mayor Tishaura Jones is seeking re-election for a second term, facing challenges from Alderwoman Cara Spencer, Recorder of Deeds Michael Butler, and utility executive Andrew Jones.

Cara Spencer, who has represented Ward 8 since 2015, previously ran for mayor in 2021, narrowly losing to Mayor Jones. Her tenure as Alderwoman is marked by significant legislative achievements, including stricter campaign finance laws, enhanced air pollution standards, and protections for victims of drug overdoses. Notably, she co-developed the "mow-to-own" program, allowing residents to acquire adjacent city-owned lots by maintaining them.

Recent polling indicates a competitive race, with Spencer and Jones leading the field. A Remington Research survey conducted on February 26–27, 2025, shows Spencer at 51% and Jones at 34%, with Butler and Andrew Jones trailing behind.

As an association we endorse and support Cara Spencer, as she has long supported our collective in St. Louis.



GOALS FROM STL PRESIDENT

As President of the St. Louis Restaurant Association, my top priority is driving the growth of our chapter by increasing membership and engagement among restaurateurs and hospitality groups. We aim to attract more industry professionals to our meetings, create valuable networking opportunities, and make our events vibrant and appealing. Ultimately, this growth will generate more revenue for the organization and scholarship fund, allowing us to invest in the future of our industry.

Additionally, we are committed to strengthening relationships with state and local leaders to ensure our chapter has a voice in legislative discussions impacting restaurants. Hosting more events that support Missouri ProStart will not only benefit the next generation of culinary professionals but also give our leadership more opportunities to connect with members. Encouraging restaurateurs to take an active role in leadership and chapter activities is key to fostering a strong, united industry presence in St. Louis. Through these efforts, we will continue to elevate our association, advocate for our members, and create a thriving hospitality community.



Van DeGregorio

2025 GSTLRA President