Virtual Tour Shoot Preparation Checklist

Professional preparation ensures stunning results • Complete 2-4 hours before photography

TIMELINE & SCHEDULING

Organize workspaces

Technology displays

Reception area

Conference room setup

- Book shoot during optimal hours: Natural lighting peak (usually 10am-3pm)
- Allow 2-4 hours prep time before photographer arrival
- . Brief all staff on timing and areas to avoid during shoot
- Block calendar to avoid interruptions during photography session

	CLEANING & ORGANIZATION			// TECHNICAL P	REPARATION
	Deep clean all floors, carpets, and rugs			Clear camera paths an	d tripod positions
	Clean all windows and glass surfaces (inside & out)			Plan logical navigation	routes
	Dust all surfaces, including baseboards and fixtures			Ensure access to all inc	cluded areas
	Clean and organize restrooms completely			Test Wi-Fi connectivity	for equipment
	Remove all clutter and personal items			Locate electrical outlets	s for equipment
	Organize product displays and signage			Prepare any locked or	restricted areas
	Clear all walkways and pathways			Set aside parking for pl	notography team
	Hide operational equipment and supplies			Turn off background mu	usic/audio
	Empty all trash cans and replace liners				
	Vacuum furniture and clean upholstery		i	STAFF & OPE	RATIONS
	○ LIGHTING OPTIMIZATION			Schedule minimal staff	during shoot
				Brief team on staying o	ut of camera range
	Open all blinds and window coverings			Prepare customer com	munication (if staying open)
	Turn on ALL interior lighting			Designate point person	for photographer questions
	Replace any burned-out bulbs			Plan for normal operati	ons to continue
	Test and turn on accent lighting			Minimize phone calls a	nd interruptions
	Activate display and architectural lighting			Have contact info readi	ly available
	Check exterior lighting (if applicable)				
	Balance natural and artificial light			FINAL DAY CH	ECKLIST
	Ensure consistent color temperature			_	
				Arrive 30 minutes early	for final prep
	STAGING & PRESENTATION		Complete final walkthrough		
				Turn on all lighting systems	
	Arrange furniture for optimal sightlines			Open window coverings	
	Create clear traffic flow patterns			Address any overnight issues	
	Highlight unique architectural features			Confirm photographer arrival time	
	Add fresh flowers or plants (if appropriate)			Have business information ready	
	Set up attractive product displays			Clear access path for equipment	
	Include appropriate seasonal touches				
	Ensure brand consistency throughout				
	Stage key areas like entrances and focal points				
1	INDUSTRY-SPECIFIC CONSIDERATIONS				
	Restaurants	Retail			Hotels/Venues
	Set sample tables Stock/clean bar Prep kitchen areas Fresh food displays	Full inventory displays Current pricing/signage Clean fitting rooms Organized checkout			Fresh linens Stage event spaces Pool/amenity areas Lobby presentation

Organize equipment

Patient comfort areas

Waiting room setup

Neutral staging

Curb appeal prep

Personal item removal

Furniture arrangement