

## Do You Need A Reliable Restaurant POS System?

A restaurant point of sale system to help you work smarter, not harder?

# Restaurant Operations

There's no denying restaurant owners and managers work long hours. Why not let your point of sale system do some of the work for you and put more hours back into your week?



## Employee Management

Create job-based permissions, track hours and shift details accurately. Hold employees accountable while they're on the clock.



## Multiple Locations

From one location to many, your point of sale system should be able to grow as big as your entrepreneurial spirit. Manage your enterprise with ease using the same POS system across all locations.



## Payment Processing

As more customers prefer to pay with credit or debit cards, make sure your POS system has integrated credit card processing with fair rates.



## Table Management

Build a custom floor plan to match the exact layout of your restaurant. Know what tables are about to turn and which ones were just sat.



## Inventory Controls



Inventory management for restaurants is absolutely essential. Unlike the retail industry, restaurant inventory doesn't just fall out of fashion, it expires. Keep product waste and food costs to a minimum with tighter inventory controls.



### Inventory Management

Never lose an item again. Track menu items and raw goods for each dish. Know what you have on-hand, when it will expire, and when you need to order more.



### Vendor Management

Managing your suppliers no longer has to be a half-baked process. Keep track of all vendors and purchase orders right from your POS system.

## Reports and Analytics

From a birds-eye overview to the nitty-gritty details, a restaurant POS system should have all the analytics you need to make smart, data-driven decisions.



### Sales Reports

Sales reports are the cornerstone of every business and they provide an overview of all transactions over a period of time.



### Shift Reports

Shift reports make it easy to track important shift details like payouts, pay-ins, tips, and sales activity.



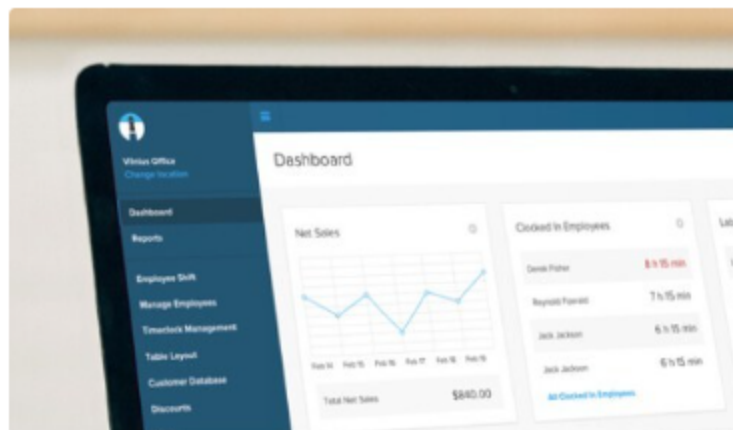
### Product Mix Reports

Restaurants operate on a thin margin. Use product reports to know what menu items are underperforming and fix them.



### Labor Reports

Labor reports provide insight into how labor is translating into sales and help keep your labor cost percentage in check.



## Menu Management and Ordering



Like snowflakes, no two restaurant menus are the same. From daily specials to unique modifiers and custom orders, make it easy for customers to tell you exactly what they want.



### Integrated Online Ordering

Online ordering is a growing revenue channel for many restaurants. Don't miss the opportunity to capitalize on online sales.



### Check Management

Manage the daily grind with ease. Take orders, split checks, and transfer tables with just a few taps.



### Modifiers

Cut down on food waste and re-fires by using detailed modifiers to input orders just the way the customer wants it — no pickles, no problem.



### Coursing

Eliminate the guesswork of firing appetizers and entrees. Use proper coursing to keep your servers and chefs in sync throughout the customers' dining experience.





## Customer Loyalty

Customer loyalty doesn't just happen, it's earned. Creating a memorable dining experience and exceptional dishes are only part of the equation. Customers need to feel value beyond noshing.



### Rewards Program

Reward loyal customers and keep them coming back for more. Create special offers and incentives with a customer loyalty program to drive repeat business.



### Gift Cards

Accepting gift cards is a no-brainer. On average, consumers spend 20 percent more than the value of the gift card and restaurant gift cards are the most popular type of gift card to give.



### Special Events and Promotions

Make your loyal customers feel like royalty. Give them first access to special events and promotions.



# Our POS is ideal for different business



Restaurant



Bar/Nightclub



Retail



Salon/Spa



Service Business



Beer, wine, or liquor store



Convenience store



Grocery store



Apparel/clothing



Consignment shop



Pet supply



Hardware store



Salon



Spa



Fitness Club