



RESTAURANT POS SYSTEM

Take Control with Restaurant Manager



GIVE YOUR CUSTOMERS A REASON TO RETURN

Ideal for fine dining, casual dining, bar-service and take-out, Restaurant Manager's Restaurant POS System provides a POS solution to meet your needs. The technology has been honed to provide a POS software package that is fast and flexible. Whether its ease-of-use, check splitting or real-time sales reports, this POS software gives you all of the tools needed to boost your bottom line while making customers happy.

BUSINESSES WHO USE THIS POS SOFTWARE BENEFIT FROM:

- **Enhanced Dining Experience** – Offers features like check and item splitting and quicker wait times that are available to provide maximum efficiency and optimize your customers' dining experience.
- **Quickly Trained Employees** – Intuitive software interface means new employees can easily get up-to-speed, reducing your training costs.
- **Powerful Management Information and Controls** – Provides complete control over all operational and reporting functions. Program events are automatically activated at a specified time. For example, schedule special messages to appear on the POS screen to keep employees informed.
- **Server Teams & Tip Tracking** – Whether it's creating configurable teams with passwords to options for proportional splits to using revenue report enhancements, you will be able to improve customer service, satisfy IRS tip reporting and speed end of day reporting all while enhancing employee satisfaction.
- **Real-time Sales Results** – With extensive reporting features like real-time sales statistics, product mix reports, stock and item counters, and server sales totals, you spend more time with your customers and still keep up with the latest profit margin and performance measures.
- **Print/Display for Food Prep** – Make fewer kitchen errors and improve customer satisfaction with features such as "updated item" banner alerts and displaying the quantity for modifiers.
- **Real-time Alerts** – Sent via email or cell phone text messages. Can keep your labor costs in check or allow you to provide extra attention to VIP diners.
- **Hold & Fire by Course** – Automatically release/fire items by course, improving timing on service, turning tables faster, increasing operational flexibility and increasing customer satisfaction.



restaurant manager

A SHIFT4 COMPANY

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Enhance your Restaurant POS System with these value-added services:



Reservations

- Reduce errors by booking reservations online
- Efficiently manage restaurant capacity with waitlists



Online Ordering

- Generate new revenue streams
- Provide your customers with an easy and convenient way to place orders and increase sales while reducing labor costs
- Eliminate ordering errors due to miscommunication, reducing both waste and costs



Guest Paging

- Reduce guests from leaving by handing them a beeper
- Locate guests more quickly decreasing your table turn time
- Reduce wait times
- Give guests the freedom to visit the bar or go outside
- Reduce hostess stand congestion



Customer Loyalty

- Combine built-in promotion and coupon capabilities to provide a truly robust program



Inventory Control

- Save thousands of dollars and eliminate theft and waste
- Track inventory depletion, especially high-dollar items like steaks and lobster that are often the target of internal theft
- Get real-time stock and item counts from any POS station



Gift Cards

- Manage the sale and redemption of gift cards
- Maintain customer accounts