



TABLE SERVICE

Take Control with Restaurant Manager Table Service



GIVE YOUR CUSTOMERS A REASON TO RETURN

Providing a memorable meal and service experience helps maintain important repeat business and generates word of mouth accolades for new business. But how can you manage your restaurant to ensure the highest quality customer service while still reducing costs and increasing profits?

Ideal for fine dining, casual dining, bar-service and take-out, Restaurant Manager™ Table Service 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.

RESTAURANT MANAGERS 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.
- **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.
- **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.
- **Guest Checks & Receipts** – Reprint receipts from any date at the POS with the original date stamp and split checks by quantity (ex: number of wings consumed), improving customer communications.
- **Catering Deposits & Other Payments** – Process payments on advance orders regardless of date, creating a new revenue stream and reducing fraud and error.
- **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.
- **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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Restaurant Manager is highly customizable. Other Table Service users take advantage of these optional services:

Loyalty Club

Combine built-in promotion and coupon capabilities to provide a truly robust program that will bring back existing customers and deliver new customers to your table service establishment.

Online Ordering

If your business isn't online today, you are losing sales. Period. 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.

Gift Cards

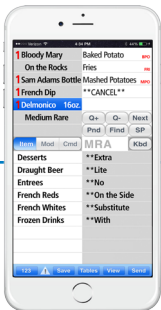
Manage the sale and redemption of gift cards while establish and maintaining customer accounts.

Reservations

Reduce errors by booking reservations online and efficiently manage restaurant capacity with waitlists.

Inventory Control

Save thousands of dollars and eliminate theft and waste by tracking 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.



TURN PAPER AND PENCILS INTO PROFITS

Once you have the traditional Restaurant Manager POS, seamlessly add RM Handheld functionality to allow servers to wirelessly take orders tableside:

- **Speed table turns** as servers send orders right from tableside
- **Lower labor costs** as fewer servers can cover more tables
- **Increase revenue** as faster service allows servers to more efficiently promote an extra round of drinks or dessert
- **Improve customer satisfaction** by reducing the error of credit card fraud with pay-at-the-table features