



COFFEE SHOP POS

Make your coffee shop a part of your customer's daily routine



POS AS CUSTOMIZABLE AS YOUR LATTES

Coffee shop customers not only expect to receive orders in a hurry, they also expect their order to be correct – every time. In fact, customers will make your restaurant a part of their daily routine if you can consistently provide these two services. How can you not only meet these demands but exceed them?

Restaurant Manager's Coffee Shop POS can help! This comprehensive POS software helps you increase revenue, decrease costs and improve efficiencies. It focuses on critical business issues facing today's coffee shop owner. With Restaurant Manager, you get robust operational functionality, and the information necessary to solve real business issues while ensuring return business.

RESTAURANT MANAGERS WHO USE THIS POS SOFTWARE BENEFIT FROM:

- **Quickly Trained Employees** – Intuitive software interface means new employees can easily get up-to-speed, which is important in this high-labor turnover industry.
- **Fast & Friendly Order Taking** – Restaurant Manager's lightning-fast intuitive user interface makes it easy to take the order. Multi-column modifiers, for instance, allow team members to conversationally interact with the guest when entering drink instructions and other modifiers. Enhanced modifier screens mean improved speed of processing orders and checks.
- **Real-time Sales Results** – With extensive reporting features like real-time sales statistics, product mix reports, stock and item counters, and labor reports, you'll spend more time with your customers and still keep up with the latest profit margin and performance measures. Find out your most profitable and popular menu items with detailed reporting, including the days and times that bring in the most revenue.
- **Real-time Alerts** – Sent via email or cell phone text messages. Can keep your labor costs in check.
- **Customizable POS screens** – Adding two espresso shots to a drink is as easy as a click! New icons, buttons, fonts and colors eliminate unnecessary screens, making navigation intuitive.
- **Increase Staff Efficiency** – Whether it's easy order entry, accurate server and kitchen communications, or fast check close-out with cash, tap (NFC/Apple Pay) or an EMV/chip card payment, Restaurant Manager is a simple and flexible solution.
- **Powerful Management Information and Controls** – Provides complete control over all operational and reporting functions. For example, unlimited price schedules are available for breakfast.
- **Fewer Ordering Errors** – Restaurant Manager has a flexible and customizable interface, resulting in less errors and improved speed of processing orders and checks. For example, combine menu items and navigation buttons on a single page to quickly access even the largest menus. Easily void or discount an order if a latte didn't turn out to be just what the customer had wanted.

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Other coffee shop establishments have taken advantage of these optional services:

Gift Cards

Increase your sales and expand your market reach.

Promotions & Coupons

Create compelling promotions to bring in more guests and improve food and labor costs.

Online Ordering

Gives customers the convenience they want while managing your entire menu from one place.

Customer Loyalty

Promotes special offers to customers and tracks the way they earn and redeem points for their purchases.

Order Confirmation Display

Ensures accurate orders, increased order throughput and customer satisfaction.

Kitchen Display Monitors

Paperless, accurate management of customer orders on the kitchen line with complete performance metrics.

Inventory Control & Stock Counters

Track everything you use and sell, down to the last tea bag. Comprehensive or simple management of inventory resources.



TURN PAPER AND PENCILS INTO PROFITS

Once you have the traditional Restaurant Manager POS, seamlessly add RM mobile Handheld functionality to allow employees that are working the phone to also take orders from tables or line busters:

- **Improve customer satisfaction** with an increase in speed of service
- **Lower labor costs** as fewer counter workers can cover more tables
- **Increase revenue** as faster service allows wait staff more time with customers to efficiently promote specials and complementary or high value menu items