



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:

- **Quickly Trained Employees** – Intuitive software interface means new employees can easily get up-to-speed, reducing your training costs.
- **Enhanced Dining Experience** – Offers features like check and item splitting, quicker wait times and other features that are available to provide maximum efficiency and optimize your customers' dining experience.
- **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, cell phone text messages or your PDA. 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.



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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.

Reservations

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

Online Ordering

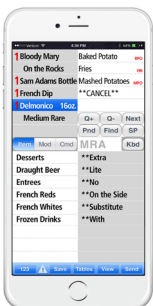
If your business isn't online today, you are losing sales. Period. Generate new revenue streams, provide your customers with an easy and convenient way to place orders and increase sales while reducing labor costs. Eliminate ordering errors due to miscommunication, reducing both waste and costs.

Gift Cards

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

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