

ordering



kiosk

order-at-table

collection/delivery

staff ordering

drive thru

third-party orders

Personalise your ordering system to your business's needs. You choose your customers' order process, with options to:

Pay each time they order something

OR

Make multiple orders and pay at the end of the meal

AND

Mix and match, offering online ordering and staff ordering

Implementing an ordering system for your restaurant enhances efficiency, customer satisfaction, and profitability. Here are some benefits:

Enhanced customer convenience



- No need to wait for an available server: Customers place orders when they are ready, avoiding feeling rushed or impatient, managing their pace of visit.
- Ease of Use: Allows customers to easily browse the menu, customise their orders, and make payments quickly and securely.

Higher sales and revenue

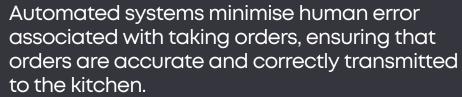


 Upselling opportunities: Online ordering systems can suggest add-ons or upgrades during the ordering process, increasing spend per head.

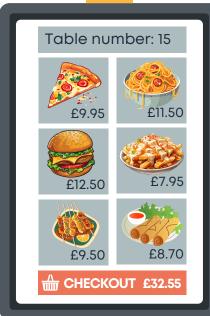


Increased efficiency and accuracy

• Reduced errors:



- Streamlined operations: Orders are directly sent to the kitchen, which can streamline the preparation process and reduce wait times.
- Labour efficiencies: Staff can be redeployed to other areas. With fewer admin tasks they can focus on customer service.
- Manage deals and vouchers seamlessly.







Consistency of communication

 Online ordering ensures up to date, correct and consistent information is given to each customer.



Cost savings

 Reduced labour costs: Decrease manual orders, allowing staff to focus on other important tasks.



Improved customer data and insights

- Data collection: Collect valuable customer data, such as ordering habits and preferences, which can be used to tailor marketing and improve service.
- Easily integrate loyalty programmes to reward customers and encourage frequent visits.



Enhanced customer communication

- Order notifications: Send order confirmations, delivery updates, and promotions directly to customers via email or SMS.
- Feedback collection: Easily collect and analyse customer feedback to continuously improve service quality.

Better inventory management



- Real-time updates: Automatically update inventory levels as orders are placed, helping to manage stock more effectively, reduce waste and avoid customers ordering products that are out of stock.
- Menu management: Quickly update menu items and prices based on inventory levels and seasonal offerings.





 Offer a more personalised experience: Showcase products, prices, offers and deals in a way that is tailored to the guest's.

Adaptability and scalability

Flexible growth: Easily scale your operations as your business grows,



whether you're opening new locations or expanding your delivery radius.

 Adapt to trends: Quickly adapt to changing consumer behaviours and market trends by updating your online presence and offerings.