

# Manage all your orders

kiosk

order-at-table

collection/delivery

staff ordering

drive thru

third party orders

CHECKOUT

Personalise your ordering system to your businesses 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 AND AND The option for mix and matching, offering a mix of online ordering and staff ordering

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# 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 to order: Customers place orders when they are ready, avoiding feeling rushed or getting 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**

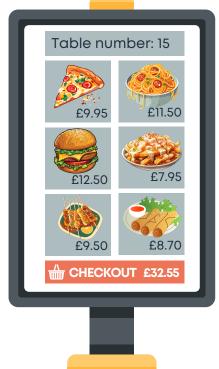


 Upselling Opportunities: Online ordering systems can suggest add-ons or upgrades during the ordering process, increasing spend per head.



Increased Efficiency and Accuracy

Reduced Errors:



Automated systems minimise human error associated with taking orders, ensuring that orders are accurate and correctly transmitted to the kitchen.

- Streamlined Operations: Orders are directly sent to the kitchen, which can help streamline the preparation process and reduce wait times.
- Labour efficiencies: Staff can be redeployed to other areas, with admin tasks not wasting their time so 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 Labor Costs: Decrease the need for staff to take orders manually, allowing them to focus on other important tasks.
- Lower Marketing Costs: Use targeted online marketing strategies and promotions to reach potential customers more cost-effectively than traditional methods.



# 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.
- Loyalty Programs: Easily integrate loyalty programs 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 and 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.





### Increase personalisation

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

# 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.

Contact us today to learn more about our customisable solutions