



The Speed and Control You Need with the Service Customers Expect

If you run a bar or nightclub, you need a POS system that can keep pace with your fast moving business and prevent the theft and waste so prevalent in this specialized market. Restaurant Manger™ BarTabs makes service faster and billing more accurate. In addition, BarTabs can seamlessly integrate with other functionality for table service or carry-out if needed.

Restaurant Manager can help decrease costs, improve efficiencies and increase revenue. Countless features designed for the bar and nightclub environment make Restaurant Manager the ideal choice for your establishment. For example instantly look up drink recipes, set security levels to control who can access key information and quickly find open tabs with multiple filter and find features.

Providing Solutions to Real Business Problems

Restaurant Manager focuses on critical business issues facing today's restaurant owner. With Restaurant Manager you get robust functionality, fully integrated optional modules and the expertise needed to solve real business issues and meet your unique goals.

Business Need/Goal	How BarTabs Helps
Improved customer service	Quickly run pre-authorizations, start tabs and transfer tabs from one section to another, easily split checks or handle special orders.
Increase profits	Use video overlay tracking to ensure every drink is paid for and one touch reordering to order rounds more quickly.
Reduce costs	Use automatic price scheduling for promotions like happy hour to ensure you are collecting the right amount; back office reporting gives you the information needed to run a profitable operation.

Proven Solutions for Bars and Nightclubs

Keeping operations running smoothly is easy with Restaurant Manager. All it takes is a quick swipe of the customer's credit card to start a tab that will show their name on the order button and the account number on the settlement screen. You can even do an instant pre-auth on the card so there are no problems when it comes time to settle the tab.

Billing is made more accurate with automatic drink minimums and cover charges. If you use Restaurant Manager's Video Tracking system you can further guarantee accuracy by monitoring an overlay of the check on a live video image of key POS stations.

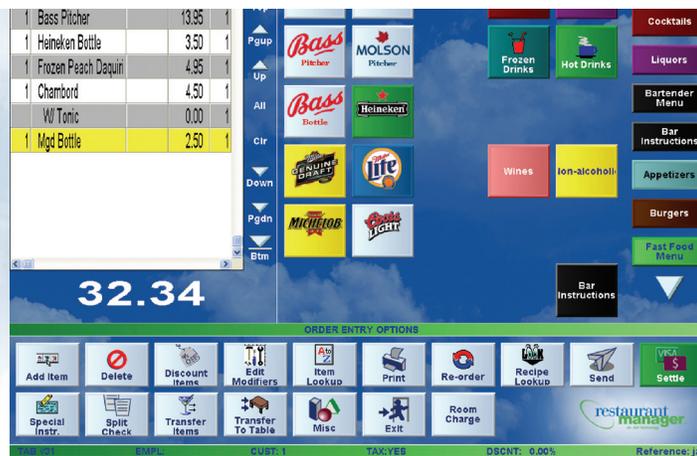
Servers can easily transfer tabs to tables in the dining room and transfer all of their open orders to another server. With the proper password, bartenders can even add a new drink to the menu right from the POS station. This accommodates special orders in a way that keeps sales and inventory reports 100% accurate.

The Restaurant Manager Accounts module lets you invoice regular customers for the tabs they run up over weeks and months, and makes the sale and redemption of gift certificates a snap.

Finally, the optional Inventory Control module includes a basic Stock Counter capability that can help you better track bar ingredients while reducing theft and waste.

Keep Pace with Customers

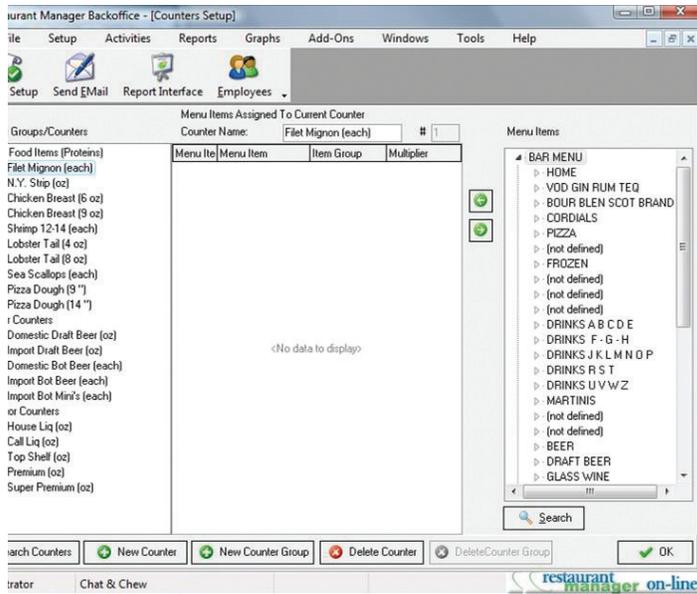
Easy to use, intuitive screens keep the drinks flowing.



BarTabs

Additional Options for BarTabs

- Customer Loyalty
- Inventory Control & Stock Counters
- Promotions & Coupons
- Gift Cards
- Integrated Online Ordering
- RM Handheld
- Mobility Solutions
- Credit Card Tabs
- Liquor Control Devices
- Video Tracking
- Web Services and more!



Reduce Loss

Easily add a Stock Counter item using the optional Inventory Control module to prevent loss or outright theft of beer, wine, liquor or other bar ingredients.

Restaurant Manager Tips

1. Use the StockCounter functionality in our optional Inventory Control Module to better track bar items, such as bottles of beer, and reduce loss from theft or waste.
2. Using real-time Alert capabilities you maximize the management impact of Restaurant Manager functionality. One way to use Alerts is to know when you have a big spender and provide personalized service or move them to a high-margin VIP area