



UtopiaRestaurant

The complete Restaurant ordering solution

Benefits

To your business

- Turn tables faster
- Increase sales volume
- Cut down on shrinkage
- Increase efficiency
- Increase reputation service, increasing customer base
- Improve quality and retention of staff
- Reduce labour costs

To your wait staff

- Menu screen duplicates existing menu
- One touch processing sends the order to the kitchen or the bar
- Spend more time with the customer, increasing service
- Increased tips
- Better job satisfaction

To your customer

- Accurate ordering
- Efficient service
- Accurate billing
- Improved customer satisfaction

Want to know more?

Call us now to arrange a free, no obligation demonstration



UTOPIA
BUSINESS
SOLUTIONS

Always Innovative...

Create menus on the desktop that are instantly available on the handheld device for order taking. Quickly setup item accompaniments for any dish and the wait staff will get prompted when serving.

Create special recommendations e.g. a particular wine suitable for any dish that the wait staff will be made aware so they can recommend this item to the customers.

Add items to your sales watch report to monitor the popularity of particular dishes.

Add items to your stock watch report to ensure that the wait staff always know when a particular item has run out and can tell the customer as soon as the item is requested.

Developed to enable busy restaurants streamline their ordering and billing processes. Complete descriptions of each meal can be made available to the customer including ingredients and allergy warnings. UtopiaRestaurant was developed with speed, accuracy and ease of use in mind.



"I found with the system, orders are placed on the handheld devices with prompts for accompaniments and sides and then the order prints in the kitchen and bar with the correct food and drink items."

Noel Rooney, Manager, Malthouse.



"One of the key benefits from a business perspective is that items no longer go missing. If a customer orders their food and then adds coffee afterwards, often the coffees would be missing from the paper order and ultimately the bill. This adds up quickly, for example 15 missed coffees a day is €30, which is over €200 a week"

Tony McMahon, Proprietor, Bellissimo Restaurant.