



Maitre'D®

Bars & Nightclubs

Maitre'D for Bars and Nightclubs

Maitre'D offers a cost-effective and efficient system that can keep pace with your fast-moving business, while helping to prevent theft and waste. Maitre'D can also help speed up service and ensure accurate billing. Furthermore, as a part of the Maitre'D software suite, the bar functionality is seamlessly integrated with all Maitre'D features and can be used in other restaurant environments, such as a table service restaurants.

Fast and flawless

Maitre'D's Fast Bar capability ensures fast item ordering for high levels of activity. This specialized POS solution is easy to learn and use with fully customizable order screens. The bar menu can remain on screen without requiring logon for every transaction.

Speed does not mean that you need to forfeit great customer service. One-touch re-ordering is simple and accurate with the "Last Round" function. As well, servers can easily transfer tabs to tables in the dining room and transfer open orders to another server. Items can be easily transferred from one guest to another or split between designated guests.

- Fast close tender keys for faster transaction times
- Ability to open a tab with the customer's name simply by swiping their credit card
- Customer names can be used instead of table or check numbers, which helps to keep track of tabs or regular customers
- Easily transfer tabs to tables
- Ability to order another round with the touch of a button
- Schedule Happy Hour pricing to go on and off automatically
- Cocktail recipes can be displayed or printed. A useful feature for training or customer inquiries
- Supports high speed credit and debit card transaction processing

Increase security and control

Magnetic card readers or biometrics can be used for employee logon, thus providing increased security. As well, employee deposits can be made from the workstation at any time for added safety. This practical feature helps reduce the risk of lost / stolen cash and ensures more accurate accounting. Maitre'D supports Digital Video Tracking systems, which allows you to further guarantee accuracy by monitoring an overlay of any check on a live video image of the POS stations.



► **Keep tabs on inventory levels and costs**

Maitre'D offers a real time inventory system that provides up-to-date inventory counts 24 hours a day. In addition, the bar interface provides a direct link to an electronic liquor control device. This device measures and dispenses all liquors and beverages and reports all actions.

The Maitre'D bar interface is designed to work with a multitude of liquor control devices. With certain devices, the bartender selects a drink from the Maitre'D POS workstation menu and Maitre'D relays to the liquor control device how much alcohol to pour. With this configuration, the bartender cannot pour any alcohol before punching the sale in Maitre'D, and the liquor control device will only pour the amount specified. With other devices, Maitre'D can be configured to record the amount of liquor poured through the device. If the bartender uses 2 shots of vodka to prepare a drink, then Maitre'D will register two shots of Vodka. A third method allows the sales to be entered in the POS workstation and the alcohol that is poured through the liquor control device to be recorded in Maitre'D. All liquor sales are saved in the Maitre'D database and comparative reports can be generated to easily find any discrepancies. A large range of reports provide better control over your alcoholic beverage inventory.

- Suggested reorder report feature will help you save time
- Purchase entry and vendor file maintenance with respective purchase lists simplifies purchasing
- Provides the ability to enter or import recipes

► **Discover business intelligence**

With hundreds of reports and the option to customize or create your own reports, there is no limit to the availability of knowledge on your operations. Maitre'D will provide you with all the tools you need to make your business successful.

- Speed of service reports will help you measure the performance of your staff
- Detailed reporting on voids, discounts and promotions
- Monitor profit margins and performance stats and make timely, informed decisions
- Reports on "Top 15 sales items" allow managers to determine which items are most popular.
These items can then be displayed conveniently on the main order screen
- Real-time offsite reporting via Internet through the DataBoard solution
- Automatic end-of-day process

► **More from Maitre'D...**

Frequent Diner - Time & Attendance - Inventory & PO management - IP credit & debit card processing - Accounting & Payroll Interfaces - Gift Card Interface - and much more!

