CashTender

BAR AND RESTAURANT POS

Customized for your menu, your staff, and your service workflow.



Service and management in one plan

Explore ordering, payments, kitchen coordination, inventory, and owner tools configured for your operation by Spatial System Designs.

THE CASHTENDER APPROACH

A POS shaped around your business

CashTender brings daily service and business management together in a system configured specifically for your bar/restaurant.

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Work directly with a software engineer

Spatial System Designs starts with your operation: the menu you sell, the way your staff works, and the information you need to manage. We configure screens, pricing, permissions, and reports around those requirements, then prepare the system for your team.

Choose the capabilities that fit

Start with the service and management tools you need today. Add payment options, kitchen displays, digital ordering, inventory, and business modules as part of your installation plan. Hardware and integrations are selected to support the agreed workflow.

Connect service with management

Orders, checks, payments, and employee activity provide the foundation for daily review. BackOffice tools, configurable reports, and optional accounting extend that information beyond the counter, helping owners understand the activity behind the totals.

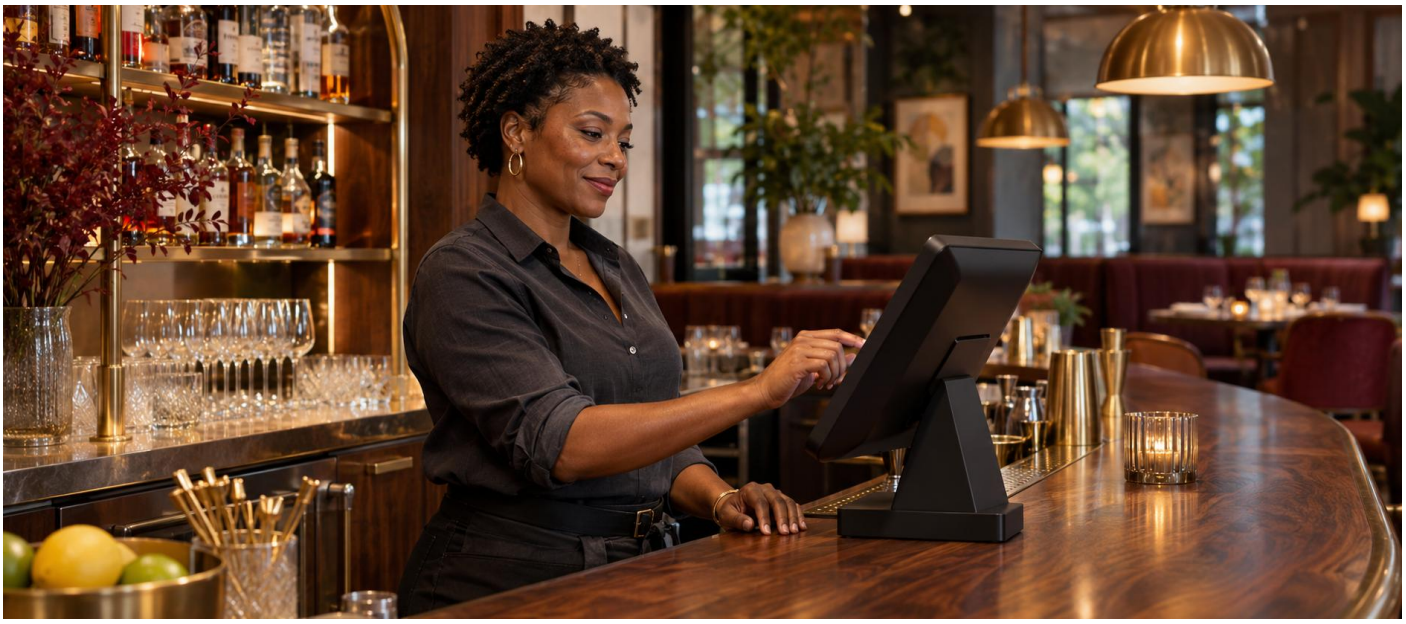
Prepare your team for opening day

Menu and employee setup, installation, staff training, and support are part of the CashTender approach. Your project defines the devices, configuration, integrations, and support arrangements appropriate to your location.

ORDER ENTRY

Menus built for the pace of service

Put frequently used items and useful choices within easy reach, so staff can concentrate on the order in front of them.



Organize the way your staff thinks

Use one-touch favorites, categorized lists, and custom item screens to reflect your menu. A busy bar can prioritize popular drinks, while a restaurant can organize food by course or category. Repeat-item entry makes another round straightforward.

Capture the details with the item

Quick Pick modifiers, drink-building options, and meal packages help staff enter the choices that matter. Configure the selections around your menu so preparation details travel with the order instead of relying on a separate conversation.

Apply pricing consistently

Configure happy hour, employee, and promotional discounts by order, category, or item. Defined pricing rules help staff apply the intended offer and give managers a clearer basis for reviewing discounts.

Support different service styles

Configure workflows for bar orders, dining tables, takeout, and delivery. For venues with activities such as pool, optional time-based charging can support charges by the minute or hour alongside food and beverage sales.

TABLE SERVICE

Keep tables and checks organized

Give staff tools to manage the dining room, respond to changing plans, and settle checks the way guests prefer.



Follow the floor

Match the table layout to your dining room and use table time tracking and notifications to support service. Staff can reference the same table organization as guests arrive, place orders, and prepare to leave.

Split checks when plans change

Move items between up to 99 checks before, during, or after order entry. Guests can decide how to divide their purchases without forcing staff to reconstruct the entire order at checkout.

Coordinate arrivals

Reservations and waitlists help organize expected and waiting guests. Optional email or text confirmations support communication before the visit, with the channels and message workflow selected for your installation.

Bring service to the table

Optional staff tablets and at-table payment equipment let your service plan extend into the dining room. Combine these with partial payments and configurable tips to support a convenient departure for guests.

PAYMENTS AND TABS

Payment options for modern guests

Support familiar ways to pay and a clear tab workflow, with payment hardware and processing selected for your business.



Open
Start the guest tab

Authorize
Request a card hold

Serve
Add orders to the tab

Settle
Complete payment

Example bar tab workflow with a compatible payment integration

Accept cards and digital wallets

Chip and tap payments, Apple Pay, and Google Pay give guests convenient payment choices. Cash and checks remain available for the transactions where you use them. Compatible terminals and the selected processor determine the supported payment functions.

Preauthorize bar tabs

Card preauthorization requests a hold when a tab is opened, supporting a more deliberate process for ongoing orders. It is a step toward final settlement, not a guarantee of payment. Authorization amounts, adjustments, and closing procedures are defined with the payment provider.

Handle different closing needs

Configure tabs for nightly closeout or running customer balances where appropriate. Partial payments and configurable tips support the way your team settles checks, while at-table options can bring the payment step to the guest.

Plan the whole payment workflow

During setup, align tab handling, tips, terminal placement, and closeout with your service model. Payment connectivity and outage procedures are planned separately from local order entry, so staff understand what remains available when internet service is interrupted.

KITCHEN AND BAR COORDINATION

Connect the order to preparation

Route orders to the people preparing them, control when items are sent, and keep staff aware of availability.



Use kitchen display screens

Kitchen display systems provide a shared visual point for the preparation team to review incoming orders. Configure the display workflow around your stations and service process, helping staff coordinate the work without relying only on paper tickets.

Route tickets where they belong

Support up to 10 kitchen or bar printers to distribute preparation information. Configure routing to suit your operation, such as food tickets in the kitchen and beverage tickets at the bar, with the equipment mix chosen for your site.

Control the timing

Hold, send, or fire items to support the intended pace of service. Staff can enter the order while controlling when preparation begins, which is useful when appetizers, main courses, and later rounds need different timing.

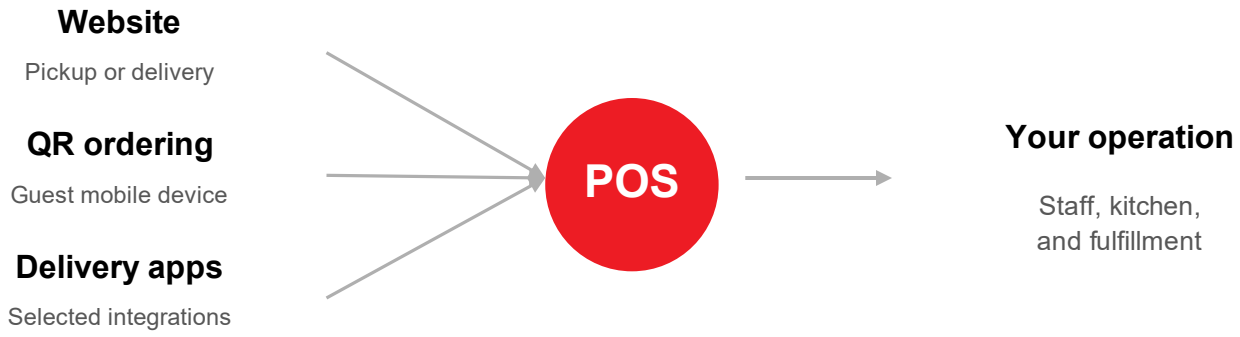
Mark items sold out

Automatic item counts can make an item unavailable when its configured quantity is exhausted. This helps the team respond to limited specials and remaining portions. Availability rules and any connected ordering channels are defined during setup.

DIGITAL ORDERING

Take orders beyond the counter

Offer additional ways to order while planning how each channel reaches your staff, kitchen, and payment workflow.



Ordering channels are selected and connected for each installation

Offer website and QR ordering

Give guests an ordering option for pickup, delivery, or service at the table. QR access can let a guest begin from their own phone, while website ordering supports planning ahead. Choose the service types that fit your operation.

Add tablets and self-service options

Staff tablets, customer-facing ordering screens, and kiosks can extend order entry to different parts of the business. Use them where they serve a clear purpose, such as an additional ordering point or an option for guests to enter their own selections.

Connect delivery platforms

Delivery-app integration can bring supported platform orders into the POS workflow. The purpose is to reduce disconnected order handling and help staff work from a coordinated process. Platform selection and the details of each connection are part of project planning.

Make the handoff clear

Define menus, modifiers, order routing, payment handling, and pickup or delivery procedures for each channel. Availability updates depend on the selected connection. Third-party services, fees, and internet requirements are reviewed as part of the installation scope.

LOCAL OPERATION AND ACCESS

Plan for service continuity

Keep local ordering and printing available during an internet outage, with a working local network and the required equipment powered on.

Function	What it depends on
Local ordering and printing	Working POS devices, local network, and printers
Card payments	Selected terminal, processor, and connectivity options
Online and remote services	Internet access and the connected service

Keep local work moving

Local order entry and printing can continue when the internet connection is interrupted. This supports the work happening inside the venue while internet-dependent services are unavailable. Your POS computers, local network, and printers remain operational.

Payment connectivity is treated separately

Card processing depends on the selected processor and terminal. Any offline payment or alternate connectivity option must be confirmed for that payment setup. Staff procedures will explain which tenders they can accept and how to handle an interruption.

Control changes after an order is sent

Access controls and administrator overrides help govern changes to sent items. Set permissions around staff responsibilities so routine work stays accessible and actions requiring management attention receive the appropriate review.

Design the network for the venue

Plan device placement, wired and wireless connections, and access for owner and manager tools. Online ordering, delivery connections, and remote reporting depend on their respective services and connectivity. The installation plan will make those dependencies clear.

INVENTORY AND FOOD COSTS

Understand what your menu uses

Connect sales to ingredient usage, record waste, and use inventory information to support purchasing and cost review.



Sell one item

A menu item is ordered

Apply its recipe

Deduct defined ingredients

Review usage

Compare records and counts

Recipe quantities, costs, and stock units are maintained for your menu

Deduct ingredients by recipe

Define the ingredients and quantities used in a menu item so a sale can reduce the related stock. Recipe-based deduction provides an expected usage record, helping you look beyond finished-item sales when reviewing food and beverage costs.

Track the bar and stockroom

Monitor liquor by classification or bottle, use barcode scanning, and review inventory and order information. Select the level of detail that your staff can maintain consistently, then organize reports around the items and categories you manage.

Record waste separately

Waste tracking gives spoiled, spilled, or discarded stock a place in the record. Reviewing recorded waste alongside sales and physical counts helps managers investigate differences and identify where preparation or handling deserves attention.

Keep the inputs useful

Food-costing tools depend on maintained recipes, quantities, and cost information. Automatic sold-out counts can help control limited items, while periodic physical counts remain useful for checking actual stock against the records.

EMPLOYEES AND GUEST RELATIONSHIPS

Support the people in your business

Bring employee administration and guest information into the operating plan, with the tools and access appropriate to each role.



Track time and employee activity

Record employee time, tips, expenses, and schedules in one system. These records support management review and provide a basis for related payroll processes. Optional vacation, holiday, and sick-time tracking can extend employee administration.

Set access by responsibility

Administrator controls help determine who can make changes and use management functions. Optional fingerprint login offers another way to identify staff at the workstation. Choose the sign-in method and permissions that suit your operation.

Build on guest history

Link customer records with gift, VIP, and promotional cards managed on site. Purchase history and recorded interests can help you develop relevant offers and understand repeat visits. Configure the customer information your business needs.

Make promotions visible

Use digital signage to present specials and optional caller ID with customer lookup to support incoming calls. Guest communications and promotions can complement service when they fit your staff's workflow and the information you maintain.

CLOSEOUT AND CASH CONTROL

Make the end of the shift clearer

Bring sales, tenders, tips, and drawer activity into a review process that helps managers understand how the shift balances.



Review	Reconcile	Check	Complete
Sales and tender totals	Drawer and payouts	Comps and voids	Server and daily closeout

A practical review sequence configured around your closeout procedures

Reconcile the drawer

Compare recorded cash activity with the ending cash amount for each bartender or drawer. Daily cash, card, and tab totals provide context for the review. This helps staff and managers identify differences before completing their closeout routine.

Complete server checkout

Bring the server's activity into a consistent checkout process. Configure the treatment of tips, payments, and balances around your operating procedures, so staff know what they are responsible for reviewing at the end of the shift.

Review exceptions with the totals

Comp and void reports help explain adjustments that a sales total alone cannot show. Include payouts and No Sale drawer activity in management review to understand when money moved or the drawer was opened outside an ordinary sale.

Account for tips and payouts

Track credit-tip payouts and record ending cash amounts by bartender. Reviewing these items alongside the shift's sales and tender totals helps explain the cash position and gives the next manager a clearer handoff.

OWNER ACCESS AND REPORTING

See the activity behind the totals

Review the business over the dates that matter to you, with reporting tailored to your operation and access needs.



Choose a useful view

Review sales and employee activity for selected date ranges. Custom reports can focus on the questions you need to answer, from a daily sales review to a broader view of staffing, costs, and business activity.

Use BackOffice tools

An owner or manager PC can provide a place to monitor activity, make authorized adjustments, and produce reports away from the service station. The setup gives management work its own workspace while staff continue serving guests.

Extend access beyond the venue

Optional remote web reporting and multi-location data access let you plan how managers view information across sites. Select the reports, permissions, and connectivity appropriate to the people who need access.

Add business management modules

Optional accounting capabilities can cover receivables, payables, and expenses, with payroll and other business functions selected as needed. Define the records and reporting flow with Spatial System Designs so the system supports the way you manage the business.

HARDWARE AND IMPLEMENTATION

Equip the spaces where work happens

Choose a practical mix of devices and software for the counter, dining room, kitchen, and office, then configure them as one installation.

Work area	Equipment options	Purpose
Counter or bar	Touchscreen, drawer, and printer	Order entry and checkout
Dining room	Tablet and payment terminal	Table service and payment
Kitchen or bar	Display screens and printers	Preparation and routing
Office	Owner or manager PC	Review, setup, and reporting

Fit the equipment to the work

Touchscreens, compact computers, tablets, receipt printers, cash drawers, scanners, and payment terminals can be combined to suit your venue. Plan placement, connectivity, and staff access around the actual service environment.

Configure before the team uses it

Prepare menu items, prices, employee records, logos, and service settings for your installation. Review the important order and closeout workflows with the people who will use them, then support the rollout with staff training.

Leave room for growth

Begin with a single station or plan a networked installation with multiple work areas. Additional locations, customer-facing screens, digital signage, and business modules can be included in the scope as your requirements develop.

Agree on a clear project scope

Your proposal will identify the selected capabilities, devices, integrations, and services. Confirmed support arrangements and ongoing third-party requirements are included in the plan, so your team understands both the installation and its continuing operation.

YOUR NEXT STEPS

Plan your CashTender installation

Start with your operation, then define the capabilities, equipment, and support that will make the system perfect for your entire team!



1 Walk through your operation

Share your menu, service types, floor plan, current equipment, and the tasks you want to improve.

2 Define the installation

Select the POS, payment, kitchen, ordering, and management capabilities that belong in your project.

3 Prepare the rollout

Plan configuration, installation, staff training, and support with Spatial System Designs.

Talk with Spatial System Designs

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Capabilities are configured for each installation; some require optional hardware, software, or integrations. Payment functions depend on the selected processor and terminal. Photos are illustrative hospitality scenes; equipment and software configurations vary.