CashTender

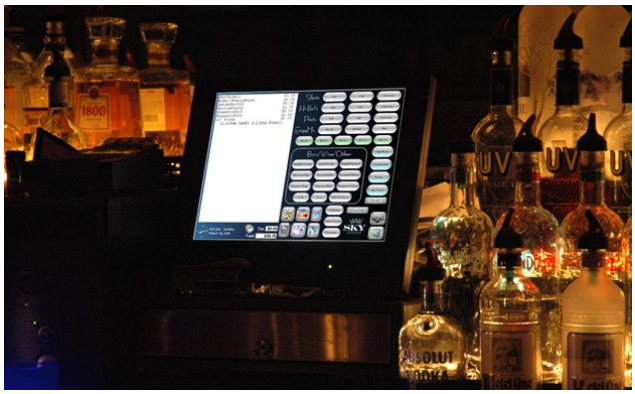
BAR AND RESTAURANT POS

SPATIAL SYSTEM DESIGNS

Service features

A customized point of sale system for your bar and restaurant.

CashTender brings ordering, tabs, tables and payments together in a layout built around the way your staff works.



Bar sales

- One-touch buttons for popular items, with custom lists and entry screens for the rest.
- Build drinks by liquor, shots, glass and mixers; use guided margarita entry.
- Access drink recipes and repeat the last or selected item.

Tabs and payments

- Manage customer tabs with nightly closeout or running balances.
- Keep cash, check, card and tab options on the main screen, with printed receipts.
- Configure tip handling and add tablet service with at-table payment options.

Dining room service

- Match the table layout to your dining room, with time tracking and notifications.
- Split a table into up to 99 checks before, during or after order entry.
- Manage reservations and waitlists, with optional email or text confirmations.

Flexible food orders

- Use Quick Pick modifiers such as No, Light, Add, On Side and Extra.
- Combine items and choices into meal packages with a single ordering structure.
- Support dine-in, bar, counter, takeout and delivery service.

Kitchen and bar coordination

- Hold, send or fire items to match the pace of service.
- Support up to 10 kitchen and bar printers.
- Protect changes to sent items with security controls.

Pricing and promotions

- Set up happy hour pricing, employee discounts and custom promotions.
- Discount an entire order, an item category or an individual item.
- Apply percentage or dollar discounts to suit the offer.

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Management features

Connect daily service with the information and tools you need to run the business.

Guest relationships

- Connect customer records with VIP, promotional and gift cards managed on site.
- Track customer spending and interests to support tailored promotions.
- Add caller ID with automatic customer lookup.

Employees and access

- Bring employee time, tips, expenses and scheduling into the system.
- Use administrator controls and optional fingerprint login.
- Extend employee management with optional payroll and time-off tracking.

Inventory and costs

- Track inventory, usage and orders with supporting reports.
- Monitor liquor by classification, bottle or empty-bottle counts.
- Use food-costing calculators and barcode scanning for inventory and sales items.

Reporting and oversight

- Review sales, employee time and business activity for selected date ranges.
- Tailor reports to the information your operation needs.
- Open BackOffice from the POS; add remote reporting and multi-location networking.

Additional business tools

- Add accounting for receivables, payables, vendors, expenses and the general ledger.
- Integrate digital signage for specials and promotions.
- Support timed activities and league management for pool, darts and more.

Customized for your business

- Choose the features you need, with your logo, colors, menu and screen layout.
- Configure one station or a network of terminals, with tablet options.
- Plan menu setup, installation and staff training around your operation.

Features and optional modules are selected for each installation. Hardware and integration requirements are defined with your configuration.