

# Restaurant Manager™ – Version 14

## GENERAL

Touchable view check (for deleting items, making changes, etc.)  
Qty +/- buttons for quickly changing item quantities  
Seat +/- buttons for quickly changing seat assignments  
Edit menu items from POS  
Group scheduling – disable groups that are not scheduled  
Allow alphanumeric chars in passwords  
Print recipes on receipt printer  
Transfer items between tabs  
Change Menu navigation buttons based on revenue center or job class.

## QUICK SERVICE/DELIVERY

Adjectives (e.g. to define sizes SM, MED, LRG)  
Combo meals  
Automatic customer count based on items sold  
Order Confirmation Display (customer scoreboard)  
Display 60 menu items on screen at once  
Send pizzas to more than 1 prep printer

## REVENUE REPORT/FLASH REPORT

Flash report filters (filter by employee, cash tray, time of day, etc.)  
Show tracked items and tracked groups for employee contests  
Show item deletions

## TABLES/TABS

Allow seat # to exceed customer count (when there are more seats than customers)  
Count modifiers towards drink minimum  
Timed hold and fire (tag items, and fire to kitchen after x minutes)  
Change course of an item (e.g., change appetizer to entree)  
Change default revenue center for each table  
Table alerts to indicate tables needing attention (e.g., no items entered for <x> minutes, check printed but not settled for <x> minutes)

## NEW INTERFACES

QuickBooks interface  
Microsoft MapPoint interface  
Liquor Control interface  
Training mode

## SETTLEMENT

Automatic discount based on guest account  
Faster settlement of split checks  
Improved tip sharing – define tip share by job class, more flexible tip share computation.  
When pressing a split payment key (e.g., 1/2, 1/3, 1/4, etc), automatically fill in the gratuity  
Revise settlement receipt

## CREDIT CARD

Record credit card info for audit / reporting purposes  
Save/Restore credit card info with customer / frequent diner  
Configurable CC receipt

## CASH TRAY MANAGEMENT

Security level to print cash tray report  
Updated Money Drops on cash tray report  
Employee Paid Out for paying out tips – shows on server report and cash tray report  
Declare cash amount and non-cash amount when finalizing cash tray  
Log “No Sales”

## EMPLOYEES/EMPLOYEE TIMEKEEPING

Option to use employee names rather than employee numbers  
Modify declared tips  
Assign employee badges from POS  
Employee security level based on job class  
Utility to clock out multiple employees  
Edit login data from POS

## HOSTESS MODULE

Linking customer / frequent diner to a reservation  
Transfer a reservation to a table or tab

## PRINT CHECK

Print special instruction below item  
Print auto gratuity on seat sub-totals  
Smart Checks / bar coded checks allows recalling with a scanner  
Print suggested gratuity amounts on guest check (user defined percentages)

## REMOTE PRINTING

Fully configurable prep printer format  
Option to show/not show Item deletions.

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## ORDER ENTRY

Delete Last Item  
Automatically send items when exiting order entry  
"Timed" menu items (for pool tables)  
Edit Modifiers  
Display running sub-total in large font  
Prompt for seat numbers on the fly  
Indicate items with changed price (discount, price adjusted, etc.)  
Unlimited length check message  
"Send to Tabs" on Fast transactions  
Scanner interface (bar code reader)

## DELIVERY MODULE

Color coded caller ID buttons to indicate which lines are in use  
Display warning when entering a repeat phone number  
Print customer information on Guest check and remotes  
Allow all special operations on Pizzas (price adjustment, 2 for 1 discounts, line item discounts, etc.)  
Locate an order by phone number or customer name  
Unassign Driver option  
Improved Driver Management:  
    Driver priority (first in – first out)  
    View Drivers option  
Driver Return, puts driver in "order assignment" queue  
"Note" field in customer database that does NOT print on Guest Check  
Advance Ordering (enter orders days / weeks in advance)

## REMOTE PRINTING

Chef Summary:  
    3 T-Bone Steak  
    2 Rare  
    1 Medium  
Direct modifiers to a different prep printer  
Indicate when items are sent to other prep printers  
Print price of open price items  
Real time kitchen video

## SETTLEMENT

Cashier mode skips order entry and goes straight to settlement  
Security level for each form of payment  
Forced receipt by form of payment  
Display "Total Due" in large text  
Mask credit card # on receipt (only show last 4 digits)  
Print card holder name on credit card receipt  
Re-open a closed check.

## AUDIT TRAIL

Audit trail for re-print check  
Audit guest and void settlement  
Record amount when discounting a check.

## MENU ITEMS/MODIFIERS

Enable/disable modifiers by group type (configurable by station)  
86 an item from POS  
Create a menu item (or modifier) from POS  
Menu navigation buttons to quickly change between menu groups  
Handling of coupons:

## EMPLOYEE / PAYROLL

Employee breaks  
Semi-Monthly payroll  
Compute overtime for any time period (not necessarily 7 days at a time)  
Declare tips for specific job classes only  
Unlimited length employee e-mails  
Deduct credit card fees from employee tips

## CREDIT CARD

Print employee name on credit card receipt  
Internet authorization (allows 3-4 second authorizations)

## REPORTING

Cash Tray report from POS  
Improved flash report and employee revenues report

## TABLES / TABS POS

"Send to Tabs" option to transfer a table to Tabs POS  
Display table reference on Table buttons.  
Split tabs

## MISCELLANEOUS

24 hour operations  
Customer Loyalty (optional module)  
User configurable MISC options and FUNCTION keys  
Automatically synchronize POS clock with fileserver clock  
Fingerprint recognition  
Slide show screen saver - can be used for advertising and promotion.

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## **TABLES / TABS**

Graphical table layout  
Alphabetized tabs POS

## **ORDER ENTRY**

Speed Groups - user configurable menu screens  
Line Item discounts  
Split item  
Item lookup / locate  
Detection of delivery orders based on revenue center (rather than phone number)  
Interface with weighing scales

## **REPORTS**

Enhanced Revenue Report (server report)  
On Screen Flash report

## **MISC**

Gift Certificates, Prepaid Gift Cards  
Print restaurant logo on guest checks (requires compatible printer)  
Remote Printer Filters - allows activating prep area printers according to revenue center, tables and time.  
9 security levels (previously limited to 5)  
RM Spooler to replace Windows print spooler (much more reliable)

## **CREDIT CARDS**

Automatic Submit and Print  
Automatic detection of card type  
Allow modifying base amount and/or tip amount after approval  
Password for manual credit card entry

## **BACK OFFICE**

Improved Menu Setup