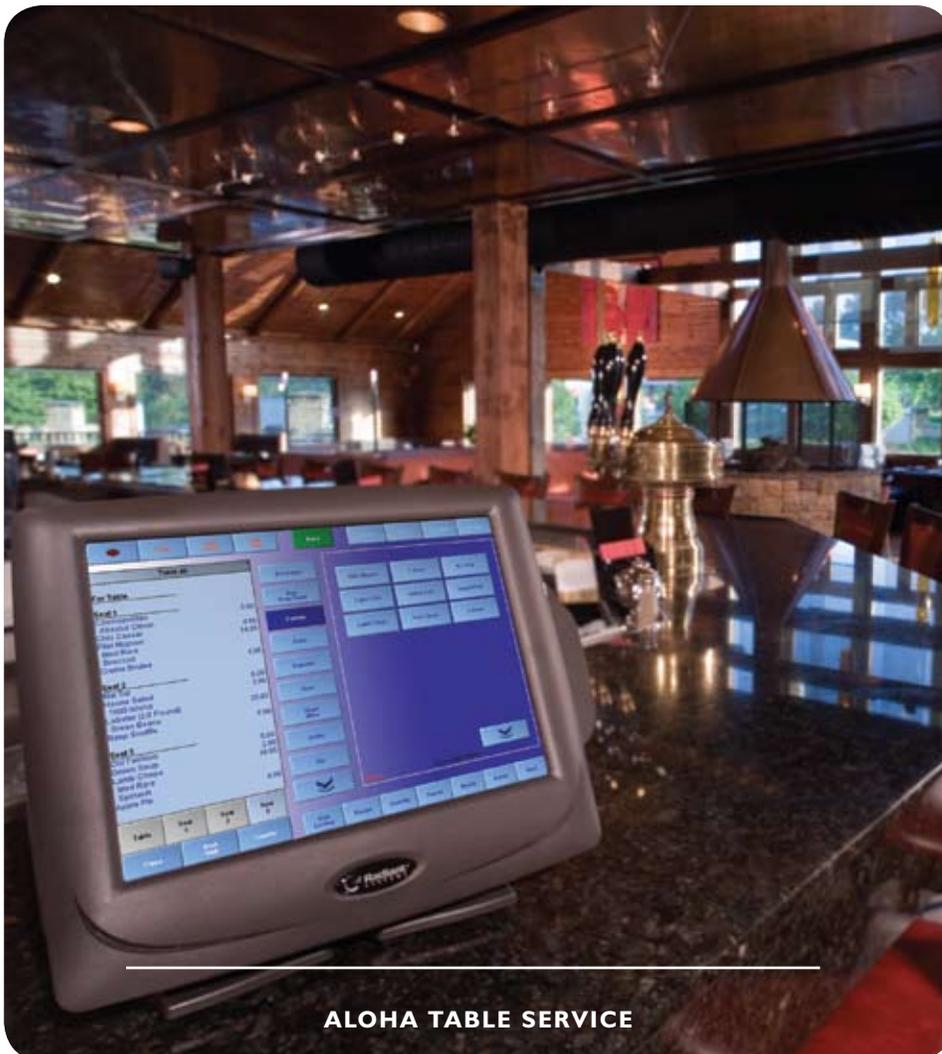




ALOHA TABLE SERVICE

Whether you are a single-site or multi-site table service restaurant operator, your customers expect the best possible service in a convenient and consistent manner. The key to delivering on these expectations is having point-of-sale technology that is fast, reliable, flexible and easily managed.

Aloha Table Service helps you to increase sales, deliver exceptional customer service, eliminate waste by ensuring order accuracy, reduce POS training for staff and increase control of your operations. With powerful and easy-to-use POS technology, you can focus on what matters most – serving your customers and growing your business.



ALOHA TABLE SERVICE

INCREASE SALES

- Implement effective promotions and performance measures
- Increase gift card sales and build compelling loyalty programs

BUILD CUSTOMER LOYALTY

- Deliver fast, convenient and consistent customer service
- Reward customers with discounts, targeted vouchers and free items

IMPROVE SPEED OF SERVICE AND ORDER ACCURACY

- Serve more customers by keeping servers on the floor
- Improve speed and accuracy from the restaurant floor to the kitchen

DECREASE EMPLOYEE TRAINING TIME

- Reduce training time with easy-to-use software solutions
- Offer employees the industry's best graphical user interface

BETTER CONTROL OPERATING COSTS

- Make fast decisions and prevent unnecessary costs
- Capture a comprehensive view of sales versus food and labor costs

ENSURE SMOOTH OPERATIONS

- Prevent lost sales and service disruption with the industry's best data redundancy
- Avoid operational hassles with highly responsive maintenance and the industry's fastest return-to-service methods



Aloha
Table Service

An in-store POS application that boosts sales and keeps servers on the floor

Aloha Table Service is an easy-to-use, advanced point-of-sale application that reduces training time and increases restaurant efficiency while helping you maximize the life and value of your investment.

POWERFUL AND EASY-TO-USE TECHNOLOGY

- Graphical user interface: configurable menus, lead-through order entry and automatic modifiers
- Simple item and check splitting and combining features
- On-screen typewriter keyboard for special order instructions
- Multiple log-in options including card swipe, PIN and fingerprint biometrics
- Integrated credit processing at every POS station

BEST SOFTWARE REDUNDANCY

- Advanced integrated software redundancy – no data loss and no POS system downtime
- Continuous credit card processing while in redundancy mode
- Return to normal operation is fast, easy and requires minimum management intervention

CRITICAL BUSINESS METRICS

- Extensive front-of-house reporting: total sales, server sales, product mix and labor costs
- Performance measures for servers: speed of service and item or category sales tracking
- Integrated back office reporting options for tracking and evaluating restaurant performance

ADDITIONAL FEATURES

- Extensive kitchen chit printing and routing options
- Comprehensive menu management capabilities
- Support for any type of service setup: order first/pay last and order and pay at same time
- Event scheduling capabilities for seamless menu changes
- Automated promotions scheduled by day or week with on-screen messages to employees
- Ability to deliver employee training videos at log-in
- Labor cost reduction through punctuality control for clock-in/out
- Interactive message to waive meal period breaks at clock-in based on scheduled hours, or at clock-out based on actual hours worked
- Send orders to the kitchen by individual course to help kitchen staff easily identify when items need to be prepared



FOR MORE INFORMATION, PLEASE VISIT US AT
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