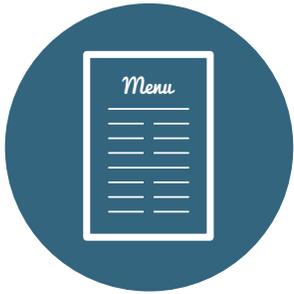




All-in-One Restaurant Management Platform



Menu Management Made Easy

Restaurants have a lot of moving parts. The less you have to spend programming and updating your menu, the more time you have to spend on the things that really matter. With Toast, restaurant owners have the ability to easily monitor and manage their instore and online menu from anywhere, at anytime.

Plug & Play

As part of the installation process, the Toast support engineers create the entire menu complete with all groups, subgroups, items, and modifiers. When Toast customers receive their tablets and take them out of the box, their menu is already programmed on all of their Toast devices.

Quick Edit Mode

The Toast system offers Quick Edit Mode to help you adapt to any situation by allowing staff members with the appropriate permissions to quickly make changes on the fly. Quick edit mode can be initiated right from ordering screen by holding down any item button for two seconds on the tablet interface. In quick edit mode, you can modify an item's name, price, and the color of the button. Users can also delete items, designate an item in or out of stock, and change the order of the items on the POS interface.

Easy Menu Customization

Making modifications to your menu is remarkably simple in the Toast system. By logging in to the Toast platform using any device with internet access, you can add, edit, or remove menu items, modifiers, subgroups, and groups at anytime in the Toast platform. Once you've published your changes, they will sync to all of your Toast device and will even be updated on your online menu.

Real-time Menu Reporting

The product mix overview report in Toast shows the total sales, gross amount, percent of total orders, and percent of total sales. You can then drill down to identify your top performing menus and items, the most popular modifiers, and items that are often voided or discounted. This level of insight allows you to easily identify the items and menu groups that are contributing to your restaurant's sales and those that are a drag on your bottom line.

“This is the first system to make tableside ordering and payment a reality. We have seen table turn times improve by 15% – serving more customers on a Friday night has been fantastic!”

— Chris Kane, Finale Desserts



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www.DCRS.com
2605 Metro Blvd • St. Louis, MO 63043
314.739.6666 • 800.231.0166

