



Success Story

Greca Transforms Daily Briefings with SevenRooms Pre-Shift



This website uses cookies

We use cookies to personalize content and ads and to analyze our traffic. We also share information about your use of our site with our social media, advertising and analytics partners. [View our Cookie Notice](#)

[Show details](#) >

OK

Do not sell or share my personal information

When Greca opened in December 2018, it became The Apollo Group's first venture outside of Sydney and the third concept to open within Brisbane's bustling Howard Smith Wharves. In no time, the 185-seat Greek taverna was among the busiest in the waterside entertainment and dining destination.

In an industry built on relationships, recognizing and acknowledging locals, regulars and other VIPs had always been important to the restaurant's managers. And while they were able to leverage SevenRooms' Auto-tags to their benefit during and after service, sharing this information amongst the team in advance to empower them to enhance the dining experience for these special guests was not without its challenges. Managers needed to run multiple reports in order to access all the data they needed to convey to

staff during pre-service briefings, and even then, daily notes were taken with pen and paper.

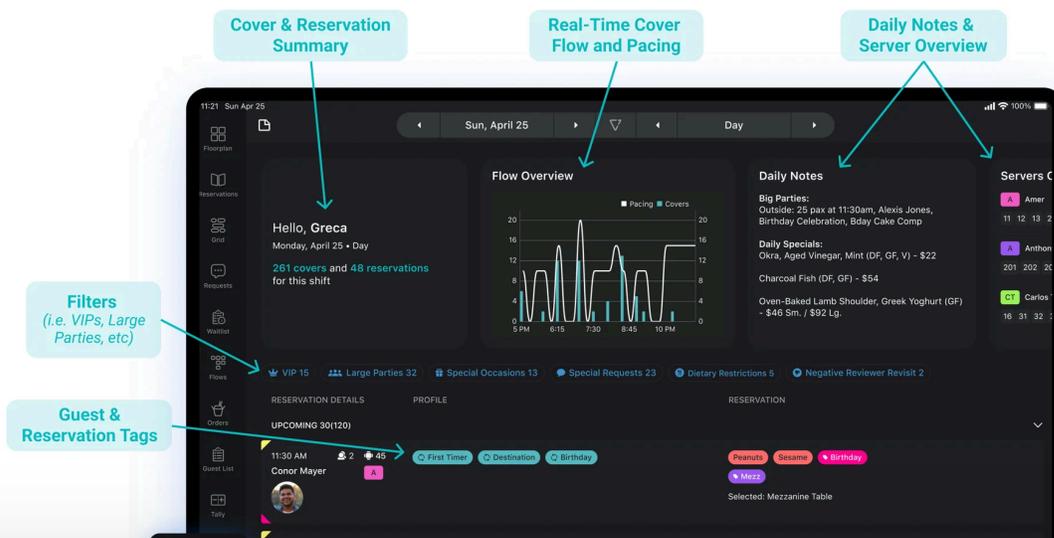


Cookiebot
by Usercentrics

This website uses cookies

We use cookies to personalize content and ads and to analyze our traffic. We also share information about your use of our site with our social media, advertising and analytics partners. [View our Cookie Notice](#)

[Show details](#) >



Cookiebot
by Usercentrics

This website uses cookies

We use cookies to personalize content and ads and to analyze our traffic. We also share information about your use of our site with our social media, advertising and analytics partners. [View our Cookie Notice](#)

[Show details](#) >

"Pre-shift is a great resource for our service leaders, waiters, bartenders and our chefs. It is having a notable effect in training our kitchen teams and their restaurant awareness. The kitchen is reviewing cover flows, service notes and goals for the front-of-house team in one view. They are becoming familiar with regular diners, their seating preferences and demands of the restaurant throughout service. Pre-Shift enables our front and back of house teams to

maintain a big picture view of the restaurant while managing in detail."

"Pre-shift is a great resource for our service leaders, waiters, bartenders and our chefs. It is having a notable effect in training our kitchen teams and their restaurant awareness. The kitchen is

Cookiebot
by Usercentrics

This website uses cookies

We use cookies to personalize content and ads and to analyze our traffic. We also share information about your use of our site with our social media, advertising and analytics partners. [View our Cookie Notice](#)

[Show details](#) >

Interested in learning how SevenRooms can help you make the most of your daily Pre-Shift meetings? Reach out today to [schedule a demo](#).

Share this story





SevenRooms

Get news and product updates



Cookiebot
by Usercentrics

This website uses cookies

We use cookies to personalize content and ads and to analyze our traffic. We also share information about your use of our site with our social media, advertising and analytics partners. [View our Cookie Notice](#)

[Show details](#) >

© 2026 SevenRooms
a DoorDash company

[Terms](#) [Privacy](#)