

# **Restaurant Management Software Category**



## Restaurant Management Software Category

Restaurant management software enables restaurant managers and owners to run their establishment end to end. You can use it to track inventory, orders, payroll, and analytics. The solution can also be leveraged to monitor staff effectiveness, ease new hires' onboarding process, and compare best practices at several locations.

Restaurant management software has a crossover with POS (point of sale) system, and the former can include POS functions. The platform helps run both back and front of house operations and offers back-office support. It is designed particularly for the foodservice and restaurant sectors.



# Customer Success Report Ranking Methodology

The FeaturedCustomers Customer Success ranking is based on data from our customer reference platform, market presence, web presence, & social presence as well as additional data aggregated from online sources and media properties. Our ranking engine applies an algorithm to all data collected to calculate the final Customer Success Report rankings.

The overall Customer Success ranking is a weighted average based on 3 parts:

## CONTENT SCORE

- ▣ Total # of vendor generated customer references (case studies, success stories, testimonials, and customer videos)
- ▣ Customer reference rating score
- ▣ Year-over-year change in amount of customer references on FeaturedCustomers platform
- ▣ Total # of profile views on FeaturedCustomers platform
- ▣ Total # of customer reference views on FeaturedCustomers platform

## MARKET PRESENCE SCORE

- ▣ Social media followers including LinkedIn, Twitter, & Facebook
- ▣ Vendor momentum based on web traffic and search trends
- ▣ Organic SEO key term rankings
- ▣ Company presence including # of press mentions

## COMPANY SCORE

- ▣ Total # of employees (based on social media and public resources)
- ▣ Year-over-year change in # of employees over past 12 months
- ▣ Glassdoor ranking
- ▣ Venture capital raised

## Award Levels



### MARKET LEADER

Vendor on FeaturedCustomers.com with substantial customer base & market share. Leaders have the highest ratio of customer success content, content quality score, and social media presence relative to company size.



### TOP PERFORMER

Vendor on FeaturedCustomers.com with significant market presence and resources and enough customer reference content to validate their vision. Top Performer's products are highly rated by its customers but have not achieved the customer base and scale of a Market Leader.



### RISING STAR

Vendor on FeaturedCustomers.com that does not have the market presence of Market Leaders or Top Performers, but understands where the market is going and has disruptive technology. Rising Stars have been around long enough to establish momentum and a minimum amount of customer reference content along with a growing social presence.



## 2021 Customer Success Awards

Check out this list of the highest rated Restaurant Management Software based on the FeaturedCustomers Customer Success Report.



### MARKET LEADERS



Restaurant365



### TOP PERFORMERS



compeat



[me] marginedge



### RISING STARS



\* Companies listed in alphabetical order





#### ABOUT ALTAMETRICS



Altametrics is the leading provider of Enterprise Labor & Inventory Management Software Solutions, with a broad deployment in the restaurant sector. Altametrics' flagship product offering Altametrics Enterprise Back Office (eRestaurant) provides Food Management, Workforce Management, Supply Chain Management, and Reporting to the world's most successful restaurant companies (McDonald's, Taco Bell, Chipotle, Buffalo Wild Wings). Food & Labor costs usually make up 60%+ of a company's profit margin. Therefore, a reduction of 2-6% is a game-changer for their operators.

\*\*\* 25

## Total Customer References

[VIEW ALL REFERENCES](#)

### Featured Testimonials

“We have several locations in different states, which makes keeping compliant with different labor laws a tedious task at times. Altametrics Timekeeping solution has helped our company keep track of labor laws, which prevents us from obtaining any costly violations.”



JOANNE TAYLOR  
REGIONAL MANAGER, MCALISTER'S DELI

“The most beneficial tool that Altametrics Business Intelligence brought to us was being able to extract information from our online ordering and our current POS was unable to that. Altametrics Business Intelligence helped us grow, we had a lot more information and we're more strategic and now we're able to plan our growth better.”



ALAN THOMPSON  
PRESIDENT, GIGI'S CUPCAKES

“By using Altametrics Universal Forecasting, we are able to keep the appropriate amount of product on-hand. Food cost has dropped drastically, reducing food waste thanks to the information it provides us.”



JESSICA JOHNSON  
MULTIPLE FRANCHISE OWNER, CHIPOTLE MEXICAN GRILL

“We chose Altametrics because it's flexible to our needs. Instead of having ten different operating systems going on at once, it's only located at one system, and does everything. We know exactly what our real time costs are at all times, there's no waiting for corporate. We know the number right then and there. Sales forecasting has improved greatly since implementing Altametrics. It is much more consistent and takes the guesswork basically out of evaluation in forecasting.”



FAMOUS DARREN  
GENERAL MANAGER, FAMOUS DAVE'S

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134

Total Customer References

[VIEW ALL REFERENCES](#)

#### ABOUT JOLT



Jolt believes in solving problems with software. It believes in creating tools to help customers grow their business in the most efficient way possible. Jolt does this by developing clean, simple yet powerful software that integrates with as little effort as possible yet has the maximum effect on the almighty bottom line. Jolt has had over 100 million tasks completed on their platform by employees using their task management solution, and offers tools for labeling, audits, food safety compliance, scheduling, time and attendance, employee announcements, and more. Changes to daily operations can be made on the fly across entire brands simultaneously with the click of a button.

### Featured Testimonials

“We have quickly fallen in love with so many things about Jolt. It has proven to be efficient and really easy to use as our checklist completion rates have already increased by 167% during our implementation period. Additionally, Jolt's support response time has been superior as they respond to all inquiries in less than an hour. We couldn't have asked for a better partnership.”



BOB LOZANO  
FRANCHISE OWNER, DAIRY QUEEN

“Balance Grille most utilizes the tasks and checklists feature in Jolt. With this, our employees know exactly what needs to be done and how to do it because we store all of our training documents in the information section. My personal favorite feature has been the temp log. I receive text messages or emails when one of our refrigerators or freezers is out of range. We no longer deal with employees logging a malfunctioning fridge and having no action taken.”



MARC  
TRAINING DIRECTOR & SYSTEMS ANALYST, BALANCE GRILLE

“We have seen a big benefit by joining Jolt, our accountability and accuracy of lists and date code have improved as we get notified, even at home, if a list has not been completed. Our lists are not simply disappearing now, but are getting done. Date code labeling is what I love, everything else has been an additional benefit. Saving money also doesn't hurt.”



NICOLE  
GENERAL MANAGER, ZAXBY'S

“The ability to link instructional videos to tasks is a great feature of Jolt. From a training and execution standpoint, having Jolt as a reference source helps employees find answers themselves through the system quickly.”



KIP  
DIRECTOR OF OPERATIONS, COSTA VIDA

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45

Total Customer References

[VIEW ALL REFERENCES](#)

#### ABOUT RESTAURANT365

## Restaurant365

Restaurant365 is a cloud-based all-inclusive back office solution that combines key restaurant modules with an integrated accounting backbone. Restaurant365 was founded by an experienced team of software veterans committed to developing an accounting, back office, and reporting tool - specifically for restaurants - that scales and positions restaurant concepts for growth.

### Featured Testimonials

“With our old system, I would spend 12 hours a week auditing. Now with Restaurant365, I spend an hour a week.”



BRUCE NELSON  
CHIEF FINANCIAL OFFICER, NOVA RESTAURANT GROUP

“Before Restaurant365 we were working around the clock just trying to get everything done each period. Now, we're really looking at what's going on and looking ahead so we're catching things that shouldn't happen. With fewer manual tasks, we're able to reconcile every two to three days rather than once per period, so we're always watching our cash. It makes a huge difference to the health of our business overall.”



BILL VALENTAS  
CHIEF FINANCIAL OFFICER, FREDDY'S FROZEN CUSTARD & STEAKBURGERS

“One of my favorite features allows you to upload a long database spreadsheet into the system in one click. Other systems do not give you that ability, and you would have to type out thousands of lines of transactions. Because all of our data is in a centralized place, someone in my level can always see what is happening at the store level. There is no need to play detective because everything is connected and synced.”



STEVE SONG  
CHIEF FINANCIAL OFFICER, LUKE'S LOBSTER

“The biggest time savings have come through the efficiencies created by the daily POS integration including the payroll accrual, the inventory imports, the G/L J/E import function. The franchising module also provides an easy way to handle franchisee royalty billing and payments.”



J.D. VUKASIN  
CHIEF FINANCIAL OFFICER, CAPRIOTTI'S

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217

Total Customer References

[VIEW ALL REFERENCES](#)

#### ABOUT TOAST POS



Toast is an all-in-one point-of-sale and restaurant management platform. As a cloud-based system built specifically for restaurants, Toast offers advanced functionality including tableside ordering, quick menu modifications, real-time enterprise reporting, online ordering, and labor management on an easy-to-use interface.

### Featured Testimonials

“The data really matters to me. We focus on what’s selling, what’s the busy times, and what happens when there’s a forecast of rain. Knowing what happens when and why makes helps us better marketers. Having the data coming out of Toast, it’s not just a POS system to manage our cash, it’s also a system to manage our marketing.”



CHRIS BAGGOTT  
OWNER, THE MUG

“With Toast, I can toggle between both restaurants and quickly see what’s going on that day. I’m able to pull information like what’s doing the best today, what’s selling when, and how our overall sales are doing.”



LEITH HILL  
OWNER & FOUNDER, ELLARY’S GREENS

“The Toast API is key to the Eastman Egg app’s success. We need a consistent and reliable handoff from the app to the kitchen in order for this to work. The Toast API delivers that seamless mobile integration with no lag time.”



HUNTER SWARTZ  
FOUNDER, THE EASTMAN EGG COMPANY

“We use Toast for ease of use, efficiency, and online ordering. Everything compliments each other and makes things easier for our business.”



DANNY GANEM  
CO-FOUNDER/EXECUTIVE CHEF, ZUUK MEDITERRANEAN KITCHEN

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#### ABOUT TOUCHBISTRO



TouchBistro is an all-in-one iPad POS and integrated payments solution built for restaurant people, by restaurant people – with every feature designed to meet the unique needs and fast pace of the foodservice industry. TouchBistro has powered over 16,000 restaurants in more than 100 countries worldwide. TouchBistro is an award-winning POS that has been named the ‘Best POS for Restaurants’ four years in a row by Business News Daily. With offices in Toronto, New York, Austin, Chicago, London, Bogota, and Mexico City, TouchBistro is a global POS leader and is changing the way restaurateurs worldwide run their businesses.



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## Total Customer References

[VIEW ALL REFERENCES](#)

### Featured Testimonials

“TouchBistro is so easy to learn, even for new staff members. I also love the convenience of being able to check up to date reports, right from my phone or computer. The snapshot labour report has helped us a lot with our time management.”



ANNINA HOFFMEISTER  
DOLCI SOCIAL HAUS

“TouchBistro has been really helpful as far as reporting and functionality. I also really appreciate how helpful their support staff is. Even if you call their support line and hang up, they'll call you back. The ability to e-mail for support is an added bonus.”



ELIZABETH SCHNETTLER  
RIGHT PROPER BREWERY

“I love just how fast the system works. The backend reporting is incredibly easy to use and the ability to easily modify the menu is genius.”



SIMONE  
CIAO FOR NOW

“TouchBistro provides the high level of customization that we need. It is easy to use, and most of our servers get the hang of it after one or two shifts. We have been using it since January and are still discovering great new features. We studied the restaurant POS market very thoroughly before deciding on TouchBistro and we have no regrets! The competitor in the POS space warned us we would come crawling back - but that is simply not going to happen.”



BRIAN LEONARDI  
RISTORANTE FIRENZE

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Total Customer References

[VIEW ALL REFERENCES](#)

#### ABOUT AVERO



Avero is the trusted technology partner for the hospitality industry. They empower 40,000+ hospitality professionals with the answers they need to transform their businesses and their lives, getting them out of the back office and into the kitchen with their staff, onto the floor with their guests, and at home with their families.

### Featured Testimonials

“Avero extrapolates all the data from my POS in a way that I can slice and dice it however I want. I can make decisions based on which items are selling, which ones aren't, cost information, sales information, without having to enter it all in. It's all right there.”



JASON TSCHIDA  
OWNER, DEGIDIO'S

“Avero is a lifesaver for my business. In a matter of seconds I can look at sales figures, track new menu items, check on my wait staff's performance, forecast trends and more. The software is easy to use, saving me an invaluable amount of money and time each day.”



TOM COLICCHIO  
OWNER & EXECUTIVE CHEF, CRAFTED HOSPITALITY

“Avero helps in multiple aspects of operations. I use item sales for ordering, inventory control, and loss prevention; the Logbook identifies special events or impacts on sales; and the lost sales report encourages staff to push themselves to increase sales.”



TOM FOUST  
GENERAL MANAGER OF TWIST, HERE TO SERVE RESTAURANTS

“I use Avero almost every day. I check overtime reports and check labor percentage to make sure we aren't spending too much on labor, and the daily check average report gives me quick insight into how many guests are coming in and during which meal periods.”



COREY CROSBY  
GENERAL MANAGER, SLIDERS SEASIDE GRILL

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## Total Customer References

[VIEW ALL REFERENCES](#)

### ABOUT COMPEAT

# compeat

Compeat is a leading provider of end-to-end Restaurant Inventory, Accounting, and Workforce Solutions. Their comprehensive solutions provide total control and perfect audit from the restaurant through the home office and from operations through finance. Compeat is web-enabled and harnesses the power and flexibility of the internet. All information, from inventory receipt at the restaurant to the profit and loss statement at the company office, is always available, is always in balance, and resides in one common database.

## Featured Testimonials

“Due to Compeat Advantage, we gained the ability to automate and streamline our processes through integration with our MICROS POS system. This process allows for automated journal entries and saves significant time and effort. Compeat provides greater visibility into the costs of operations and allows management the ability to drive behavior given comparable financial reporting.”



STEVE GARMAN  
DIRECTOR OF FINANCE, RISTORANTE BARTOLOTTA

“We are continually satisfied with the entire suite of Compeat products including Back Office, Accounting, and Payroll. We are especially impressed with how the Portioning feature allows us to convert catch-weight products into portions that can be easily and accurately tracked through sales and usage.”



PAUL MCGOWAN  
GENERAL MANAGER FOR CHARLOTTE PRIME, RUTH'S CHRIS STEAKHOUSES

“I love the integration with our POS, the automatic updating of cost changes from the accounts payable system into our recipe files, and the flexibility of the accounts receivable system to accommodate our numerous house accounts.”



CHARLES DAROCA  
CHIEF FINANCIAL OFFICER / CHIEF OPERATING OFFICER, ANTOINE'S RESTAURANT

“We find the portioning feature of Compeat advantageous because it gives us the most accurate and up-to-date valuation of our most valuable inventory category. Compeat provides a significant value to a restaurant concept that has a strong steak-oriented focus and Compeat is vital toward positively impacting our bottom line.”



BRAD RITZ  
CORPORATE PURCHASING DIRECTOR, WEBER GRILL RESTAURANT

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55

Total Customer References

[VIEW ALL REFERENCES](#)

#### ABOUT CRUNCHTIME



CrunchTime is the gold-standard restaurant back office software in the hospitality industry. CrunchTime software turns good managers into great ones and great managers into elite ones. CrunchTime's mission is to provide exceptional technology tools and solutions to help the customers reduce food & beverage costs, drive labor efficiencies, and better manage the quality and consistency of their food service operations.

### Featured Testimonials

“Someone who has never written an order can go into CrunchTime and order products for the week. Since our business relies primarily on fresh products, it is essential to our success that we have an accurate and efficient ordering system.”



GEORGE SFETSAS  
MANAGER OF OPERATIONS ANALYSIS, MILLER'S ALE HOUSE

“CrunchTime has been great to work with. Our cafe managers love the program – it's easy to use, it's intuitive for them so it makes them much more efficient. [They have] been able to fine tune their food cost variance in a very short period of time.”



CINDY MCCLELLAND  
DIRECTOR OF FOOD COST SYSTEMS, AU BON PAIN CAFE BAKERY

“CrunchTime greatly simplifies the mechanics of Inventory Control for our theatre managers and quickly highlights areas of opportunity. Theatre managers can now quickly focus in on key areas that have the greatest impact on effectively managing the supply chain, reducing waste and improving overall efficiency of the Food and Beverage operations.”



GARY SUTER  
SVP OF PURCHASING AND PROCUREMENT, AMC THEATRES

“As the in-house CrunchTime administrator here, there's not much I don't know about how to optimize purchasing, inventory, and labor using the platform. Other team members work on integrations with the POS and technical support for new locations. In my experience, you need a dedicated staff member to run CrunchTime properly - to squeeze the most out of it for your company.”



GEORGE ANTHONY  
SYSTEMS ADMINISTRATOR, FIVE GUYS

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FIVE GUYS





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Total Customer References

[VIEW ALL REFERENCES](#)

#### ABOUT HUNGERRUSH



HungerRush is leading innovation for the hospitality industry with its advanced restaurant management system (RMS) which gives restaurants and chains the ability to drive revenue growth by acquiring deep knowledge of their customers, and to achieve operational excellence through end-to-end integration.

#### Featured Testimonials

“We continue to transition existing stores onto the HungerRush system and expect the results to grow as we introduce features like the integrated loyalty programs and suggestive selling capability. We are thrilled to offer this technology to our existing franchisees and future locations and watch how it helps fuel their success.”



BRENT CORDIAL  
VICE PRESIDENT OF OPERATIONS, GIOVANNI'S PIZZA

“Purchasing HungerRush was a smart business investment. Not only is the cash management and handling wonderful, it leaves almost no room for errors. Fewer employee errors result in a better customer experience and allow for the kitchen to get food out faster.”



NICK SMITH  
OLD REPUBLIC

“At one time, we were using five third party providers, but eliminated them all in favor of the HungerRush RMS. This helped immensely when the Covid-19 pandemic hit, as we were collecting our own customer data instead of giving it to third parties. We were able to communicate with our customers very quickly as we adjusted store hours, provided them with special offers, and encouraged them to order online.”



TONY TROIANO  
OWNER, J.B. ALBERTO

“HungerRush makes the customer process so easy from start to finish, especially when it comes to speed of service, credit cards and open tabs.”



TEXAS AVE TAVERN

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★★★ 29

## Total Customer References

[VIEW ALL REFERENCES](#)

### ABOUT MARGINEDGE

[me] marginedge

MarginEdge is the industry-changing restaurant software platform uniquely providing automated invoice processing with food and beverage cost analytics. They have a fantastic time helping hundreds of restaurants solve the very same operational challenges. With teams in Washington, D.C., Arizona and New York, they are excited about continuing to expand nationally, bringing the company's unique vision to countless more full-service, quick-service, franchise and nightlife concepts throughout the country.

### Featured Testimonials

“I use everything, from the recipes, to inventory, to analyzing theoretical usage versus actual, to the interim P&L statement. I especially like the interim P&L because you can look at things like category spend per month at any time, even mid-month, so you can make on-the-fly adjustments to your purchasing, pricing, or plating.”



GREG CASTEN  
PARTNER, THE TAVERN AT IVY CITY SMOKEHOUSE

“MarginEdge has been a huge help for our restaurants. It makes things more efficient and simplified our processes. Implementation was very easy and every one at MarginEdge was super helpful and great to work with. We are now getting better data, real time, easy to access and understand. I would highly recommend MarginEdge.”



BRIAN ASMUS  
PARTNER, COWBOY JACK'S

“I can't imagine not having MarginEdge in our daily routine. The invoice processing component alone saves a huge amount of time and more accurately gets us to our true cost of goods.”



MATT G  
CO-FOUNDER, CABOOSE BREWING COMPANY

“MarginEdge helped reduce the extensive time I used to spend with the tedious, daily tasks! It made my daily bookkeeping quicker and more efficient, and the installation process itself was very easy.”



ANGELA L.  
CONTROLLER, DISTRICT TACO

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Total Customer References

[VIEW ALL REFERENCES](#)

#### ABOUT UPSERVE POS



Upserve is the magic ingredient that helps restaurateurs thrive, putting everything they need in one place. In a single platform, Upserve offers the market-leading cloud point of sale for restaurants, Breadcrumb POS by Upserve; actionable analytics through Upserve HQ; transparent processing with Upserve Payments; mobile restaurant management with Upserve Live, and seamless integration with leading third-party restaurant apps via the Upserve Marketplace.

### Featured Testimonials

“Upserve makes me more successful by giving me a live feed of the restaurant at all times. I can see exactly what's going on on the floor. I don't have to run down to the office to check certain things. Seeing the numbers allows me to make decisions in the moment and not have to step away from anything to do so.”



JONATHAN WARSHAUER  
CUSTOMER SUCCESS MANAGER, LOCALS 8 RESTAURANT GROUP

“Same fees, seamless integration, and look at all the data that Upserve collects and has at your fingertips. It was a very wise choice on our end and we are very happy with that. Upserve have been fantastic. It's helped us really kind of hone in on how our staff members operate and how our staff members perform.”



RAFAEL BARBOSA  
OPERATING PARTNER, FIRE-ICE RESTAURANTS

“It makes food costing and all that goes with it—ordering, yields, recipes, inventory, waste—easy and effective.”



DUSTIN RYEN  
CO-OWNER, ZUMAPOKE & LUSH ICE

“Upserve has been this incredible add-on to the archaic world of merchant processing. It provides an analytical tool based on and tied directly into our POS. This is all in addition to just processing credit cards.”



RYAN INDOVINA  
DIRECTOR, FOUR CORNERS TAVERN GROUP

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#### ABOUT DELAGET



Delaget has helped multi unit operators run smarter, more profitable restaurants by serving up actionable guidance each day to increase profits and reduce loss. The company's advanced loss prevention, unit level analytics, and enterprise reporting services, along with expert payroll and accounting support, empowers those in the restaurant business to improve the guest experience, optimize operations and to take control of their margins and maximize profits. Clients include Pizza Hut, Taco Bell, Hard Rock Cafe, IHOP, KFC, Panda Express, Hardee's, Sonic, and more.

34

## Total Customer References

[VIEW ALL REFERENCES](#)

### Featured Testimonials

“With Delaget Stats, I don't get bogged down looking at reports. I get the information I need sent straight to my inbox. It allows me to have more one-on-one time with my area coaches. It helps empower my team to operate our restaurants better. It allows me to get out in [the] field more and make a bigger impact on the business.”



RYAN O'CONNELL  
REGIONAL DIRECTOR OF OPERATIONS, SDS RESTAURANT GROUP, LLC

“We started seeing benefits from using Delaget Guard almost immediately, including identifying theft at one location that resulted in an 8% increase in sales and a decrease in food and labor costs.”



JASON ZAKARAS  
OWNER, ZAK FAMILY FOODS

“With the combined capabilities of Delaget and Envysion's partnership, KFC franchisees will have access to powerful loss prevention tools, saving them time and helping them run more efficient operations. We saw excellent results with the pilot and are excited to roll it out to our franchisees.”



CHRIS CALDWELL  
CHIEF INFORMATION OFFICER, KFC

“Delaget provides us with a detailed snapshot of useful information for the store level to our Corporate Headquarters. The reports help us see our opportunities on a daily basis. This allows our leaders to be leaders and stay above the competition.”



BURGER KING

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#### ABOUT MARKETMAN



Marketman is a collaboration software between foodservice operators and their suppliers. The system is in use by full service restaurants, quick service restaurants, coffee shops, bars, food trucks, bakeries, and manages the procurement and supply from product catalog and prices, through the delivery and accounting. MarketMan was built out of desire to help businesses streamline processes and save money. MarketMan helps multi-unit operators and independent restaurants to improve their bottom line.

\*\*\* 27

## Total Customer References

[VIEW ALL REFERENCES](#)

### Featured Testimonials

“When you're opening up a restaurant, trying to price out every single recipe and every single dish, as in just one dish per person, trying to get that cost would take forever, so MarketMan really made that process super easy and fast.”



LIZ BENNO  
LEONELLI RESTAURANTS

“The product has a lot to offer and we are looking forward to incorporating more of the ordering functionality. MarketMan has been a dream!”



JUSTIN LARGE  
VICE PRESIDENT, LEFT COAST FOOD

“Ordering and receiving inventory has been streamlined and consolidated into a single, easy to use online order page. We also look forward to more detailed reporting and analytics to more efficiently and accurately make operational decisions.”



PIERCE LAMACCHIA  
OWNER, K BREW

“MarketMan has quickly allowed us the ability to increase inventory counts because of how simple it is to track.”



WADE LANCASTER  
DOG HAUS

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#### ABOUT RESTAURANT MAGIC



Restaurant Magic delivers Data Central, a back office and enterprise reporting software tool for chain restaurants. Restaurant Magic has been helping customers thrive by delivering the finest restaurant software solutions and services to the hospitality industry. Their objective is making positive impacts on business intelligence and the bottom line.

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## Total Customer References

[VIEW ALL REFERENCES](#)

### Featured Testimonials

“Restaurant Magic has taken great care of us, we’ve used the scheduling program and the inventory program and it has done awesome things to unify the system.”



JUSTIN SCOTT  
IMPLEMENTATION MANAGER, SKYLINE CHILI

“Liquor was one of those items that we had no idea how much we were using. We now have a way to track and control that. Other vendors said they could not solve that problem. Restaurant Magic’s team solved it in two weeks.”



PETER PAASCH  
DIRECTOR OF INFORMATION TECHNOLOGY, WISCONSIN HOSPITALITY GROUP

“We submit requests for changes and they take a good hard look at what we need, and do their very best to accommodate us, either by custom programming or inclusion of the suggestions in new releases of the application. Not every company out there does that; many of them say, ‘Here it is...take it and use it’ and that’s their bottom line. We appreciate Restaurant Magic’s commitment to us as a customer.”



CINDY SMITH  
DATA CENTRAL OPERATIONS MANAGER, THE MELTING POT

“In an economy like this one with our sales down, our gross profits are up 3%. Our experience with Data Central and Restaurant Magic has been nothing but positive. It is a tool that absolutely has to work for us- and it does.”



BILL KRATSAS  
AL’S PIZZA

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#### ABOUT SYNERGYSUITE



SynergySuite helps restaurants and hospitality businesses run and grow their operations. It's the only all-in-one back office platform that has apps to manage every part of running a hospitality business, from tracking inventory and managing your supply-chain, to automating cash reconciliation and managing time & attendance.



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## Total Customer References

[VIEW ALL REFERENCES](#)

### Featured Testimonials

“SynergySuite is invaluable to me, we make savings of 4% on our GP in each site and it saves employees hours each night cashing up. I know what is happening in any of our venues before I walk in there. I have all the data I need in the palm of my hand.”



NOEL GODDARD  
OPERATIONS DIRECTOR, BOUNCE

“SynergySuite completely streamlined our scheduling process and is more than essential to our business.”



JOHN ROBERTS  
OWNER, JO'BURGER

“SynergySuite delivered ROI almost immediately, we're already saving almost a \$1,000 / location per week. Having real-time supply chain and inventory management means we're in better control of our expenses.”



JASON PATE  
CFO, TAVA INDIAN KITCHEN

“SynergySuite has greatly simplified how we manage inventory control, purchases and our supplier relationships. Our managers love the platform - it's easy to use and has made their daily work lives much more efficient. At any time I need, I can dig in and see where our food and drink costs are and so can my team.”



SIMON BAILEY  
DIRECTOR OF OPERATIONS, CHAWKE PUB GROUP

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22

Total Customer References

[VIEW ALL REFERENCES](#)

#### ABOUT TENZO



Tenzo is a management platform that gives hospitality and retail businesses actionable insights from their real time data. Tenzo was created through the combination of data-science, software and deep restaurant operating experience. Tenzo is on a mission to revolutionise the way restaurants and retailers use their data.

### Featured Testimonials

“With Tenzo, you can really get your arms around the data, you can quantify what happened in a shop the previous day, and how that compared to last year so you are armed with data you need to make informed decisions.”



MADELEINE SHANNON  
STRATEGY AND FINANCIAL PLANNING, SMITTEN ICE CREAM

“With Tenzo, we have already made changes with our approach to purchasing and it has given us greater product consistency. I would recommend Tenzo to friends and colleagues in the hospitality sector.”



ROBB HARRIS  
FINANCIAL DIRECTOR, UPHAM GROUP

“It has given us time to analyse data which allows us to get back to managers and recommend to them on how to do things better.”



GEORGE WHITTAKER  
FINANCE DIRECTOR, THE BREAKFAST CLUB

“Tenzo enables our managers to be decision makers, not data capture experts. Put simply, Tenzo gives time back.”



GAVIN SMITH  
OPERATIONS DIRECTOR, PIZZA PILGRIMS

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Chilango

HUMMUS BROS.  
LEVANTINE KITCHEN

PIZZA  
PILGRIMS

Smitten  
ICE CREAM

The  
Breakfast  
Club



#### ABOUT XTRACHEF



xtraCHEF is an automated Accounts Payable and Cost Intelligence platform built specifically for the hospitality industry. They help restaurant operators, caterers and accountants save time and money by eliminating manual, time-consuming back-of-house tasks. xtraCHEF digitizes and archives bills, receipts, invoices and vendor statements, extracts and analyzes line-item details, and provides this data in a timely manner and in a way that is easy to view, analyze, and share.

33

## Total Customer References

[VIEW ALL REFERENCES](#)

### Featured Testimonials

“xtraCHEF is allowing us to manage our cost of goods in real-time and better than ever before. No other solution is capable of delivering price and value decisions as sales occur. They've changed the game, and I'm confident that we will be exponentially more efficient as a business because of xtraCHEF.”



MICHAEL SOLOMONOV  
CO-OWNER, COOK N SOLO

“Ever since we started with xtraCHEF, our internal invoice/cost management processes have become more efficient. Our managers are better informed in a timely manner, and the corporate team doesn't have to manually key in data. We now have access to real-time data on our purchases and costs, which has given us the ability to make real-time proactive-not-reactive decisions. It's saving us a lot of money and labor hours throughout our six locations.”



MIKE CERULLI  
CONTROLLER, THE MEATBALL SHOP

“xtraCHEF streamlined the entire accounts payable process for our clients. By removing the manual data entry and coding by line item, we have cut human errors down dramatically, saved hours of data entry each week, and increased the usefulness of our reporting.”



TERENCE HANLEY  
MANAGING MEMBER, FIND A WAY LLC

“We were experiencing challenges with having our store managers having to manually key data from paper invoices. xtraCHEF provided the solution we needed by eliminating any wasted time, errors and manual efforts of handling paper invoices.”



MEGHAN HORN  
OPERATIONS SERVICE MANAGER, &PIZZA

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