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.

2023 Customer Success Awards

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

2023 RESTAURANT MANAGEMENT SOFTWARE — MARKET LEADER

- Altametrics
- Jolt
- lightspeed
- Restaurant365
- toast
- TouchBistro

2023 RESTAURANT MANAGEMENT SOFTWARE — TOP PERFORMER

- avero
- CRUNCHTIME!
- HungerRush
- [me] marginedge
- POSIST
- xtraCHEF by Toast

2023 RESTAURANT MANAGEMENT SOFTWARE — RISING STAR

- DELAGET
- MarketMan Powered by Meal ticket
- PAR | Data Central
- SynergySuite
- tenzo

* Companies listed in alphabetical order

2023

RESTAURANT MANAGEMENT SOFTWARE

MARKET LEADER

featured customers

2023
RESTAURANT MANAGEMENT SOFTWARE
MARKET LEADER

ABOUT ALTAMETRICS

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...

52 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

The business management apps offered by Altametrics has helped our concepts save time and money. Our managers and supervisors are happier because tasks that used to take hours every week have simplified with the mobility and visibility from their free mobile apps. Our profit margins are the best they've ever been with over a 2% reduction in food costs and 5% in labor. The business solutions offered by Altametrics deserve consideration by any restaurant, franchisees, or small businesses.

ANAND GALA
GALA CORPORATION

Our customer's trust is what keeps us in business. They expect fresh tasting food with no threat of ill-born diseases. Zip HACCP keeps us compliant with HACCP and FDA regulations through its integrated temperature solutions, food safety assurance, and end-to-end task reporting. We also use Zip Inventory to save time on inventory counts and have much-needed predictability to our ordering process. The Altametrics business management apps are perfect for our restaurants.

DAVID MARKWELL
FAMOUS DAVE'S

Zip Reporting makes it so easy to get all the business intelligence information I need. I can create roll-up business reports for district managers and make better business decisions with real-time data reports.

TONY YELLER
MOOYAH

Altametrics Food Management solution is such a great asset for us. It has become a very integral part of the day to day operations and a piece of inventory management at Peet's.

BRANDON GRAFF
RETAIL LOGISTICS AND ALLOCATION MANAGER, PEET'S COFFEE

TRUSTED BY

McALISTER'S DELI   Jack in the box   Gigi's cupcakes   FIVE GUYS   CHIPOTLE MEXICAN GRILL

2023 RESTAURANT MANAGEMENT SOFTWARE MARKET LEADER

ABOUT JOLT

◆ 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 bottom line. Jolt offers tools for labeling, audits, food safety compliance, scheduling, time and attendance, employee communication, and more. Changes to daily operations can be made on the fly across entire enterprises simultaneously with the click of a button.

163 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

It makes employees' lives easier because it lets them see exactly what I expect from them. Exactly what I want done. My personal time, I save about 10 hours a week by using Jolt because I don't have to sit down every day and make sure they did the paperwork and if what they did do was accurate and that nothing was missing. Everything is just in one spot, all ready to go, it's all online and it emails me if anything is missing. I like that it's online. I don't have to print pages or worry about losing clipboards.

JASON
SUPERVISOR, SUBWAY

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

I interact with Jolt on a day to day basis due to the alerts. When I am in the restaurant I can use the iPad to quickly review checklists. For my regular team members, they now have a better understanding of their standards and can take pride in their job, knowing that they work for a company that cares about cleanliness and that their food is safe.

NICOLE
SUPERVISOR, MCDONALD'S

TRUSTED BY

2023
RESTAURANT MANAGEMENT SOFTWARE
MARKET LEADER

ABOUT LIGHTSPEED

lightspeed

Lightspeed provides retailers and restaurateurs the simplest way to build, manage, and grow business and create a better experience. More than 45,000 businesses processing over $17 billion in transactions annually use Lightspeed's mobile POS and commerce platform to manage inventory, customer preferences, sales, and analytics to get a complete view of entire business in one place. Founded in 2005 with offices in Canada, USA, and Europe, Lightspeed is backed by Accel Partners, iNovia Capital, Caisse de dépôt et placement du Québec (CDPQ) and Investissement Québec…

343   TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

> *The aim is to keep your customers happy, and no customer likes to be kept waiting. Lightspeed means that we can pay at table, bills are instant and online, and food comes out faster, so I turn my tables quicker. This means I make more money.*

DAVID PEARSE
OWNER, SHEPHERD & DOG

> *The two aspects that I find the most useful are the labour reporting, clocking in and clocking out as well as daily and monthly sales. Most recently, being able to open tabs by swiping a card is something that has been really helpful.*

KEITH MROTEK
BEVERAGE DIRECTOR, NORSEMAN DISTILLERY

> *I think our staff are used to touchscreens, which is another reason the Lightspeed Restaurant design is so user-friendly. Pretty much everyone who uses it thinks the design is really logical.*

MARCUS EISENMANN
MANAGER, LE PICK UP

> *We use Lightspeed Restaurant for everything — from taking orders, to tracking our money on busy nights, to our inventory management, as well as looking at our labour costs and labour hours.*

NIEKO
KU BAR

TRUSTED BY

SOSBAN
BWYTY · RESTAURANT
LLANELLI

ATLANTA
PERRINES
WINE SHOP

Le CHEESE

HARNEY & SONS
MASTER TEA BLENDERS

CANTINA CARNITAS

2023
RESTAURANT MANAGEMENT SOFTWARE
MARKET LEADER

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.

247 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

We have both franchise and independent restaurants. Having the ability to consolidate our P&L's, roll them up in different ways, slice and dice the numbers is very powerful. To then be able to drill down to an invoice from the P&L, review sales trends, measure guest counts, forecast your business, schedule staff, audit time punches, review cash flow/bank balances – all in the same system – that is very convenient and a time saver.

BOBBY PANCAKE
OWNER, HIGH 5 HOSPITALITY

The functionality is extremely robust and it's very easy to use. If you want to save time and have an efficient franchise royalty collections process, use Restaurant365. I also see the potential value of Restaurant365 to larger franchisee groups. I would absolutely recommend Restaurant365 for any company that needs to manage multiple units or that has inter-company transactions or transfers.

SCOTT PUTMAN
CORPORATE CONTROLLER, WETZEL'S PRETZELS

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

TRUSTED BY

TAO   FIG & OLIVE   GIBSONS BAR · STEAKHOUSE   Francesca's Restaurants   FIORELLA'S JACK STACK BARBECUE

2023 RESTAURANT MANAGEMENT SOFTWARE
MARKET LEADER

ABOUT TOAST

toast

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.

279   TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

We were able to customize Toast to build orders exactly how we want them. We train our staff to ask if the customer would like fries and a drink with their meal. We also set up Toast to automatically prompt that question before the cashier can complete the transaction. We've seen a 15% increase in fry and drink sales since implementing Toast.

DARRYL LEFF
DIRECTOR OF OPERATIONS, GREAT PLAINS BURGER

I can't emphasize enough how important it is that our servers are focused on interacting tableside. With Toast, it's so much faster to do things like change the price of a menu item or edit modifiers and that it really does free up staff to focus on the service. Because the Toast system is so sharp, the entire staff is more dedicated to serving the guests.

BEN KAPLAN
DIRECTOR OF OPERATIONS, BARBARA LYNCH GRUPPO

The Toast system is very intuitive to what we need. It was able to reduce the number of inputs that a cashier had to put in, adding up to a quicker dining experience within the restaurant. It was also very fast for training. Because it's simpler and quicker, our employees were able to pick it up in less time than they were for our previous system.

JEFF JACOBSON
COO, COSTA VIDA

Toast has made our bar operations faster and easier. We can start a quick order or tab for the bar any time. The Fast Cash button is perfect when someone asks for a shot and a beer and throws down a $20 bill. It saves us an immense amount of time.

GINA DIZONNO
GENERAL MANAGER & ASST. BREWER, ARROWHEAD ALES BREWING COMPANY

TRUSTED BY

DOS TOROS TAQUERIA   OSCAR'S Authentic Mexican Grill   CasaRio FINE MEXICAN FOODS   flour bakery + cafe   cava mezze

2023
RESTAURANT
MANAGEMENT
SOFTWARE
MARKET LEADER

ABOUT TOUCHBISTRO

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...

269 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

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

We absolutely love TouchBistro's bill splitting feature. Our servers no longer have to take orders the old school way, trying to remember who ordered what, or by struggling to make each check equal. This feature has not only saved us time and eased staff confusion, but it also sets our guests at ease by knowing they paid for the correct items.

JOSHUA GLICK
THE ROSE PLANTATION

TouchBistro is affordable, quick to set up, and can be modified with ease. It's able to meet even the smallest demands of a restaurant owner, as well as the larger concerns. The management reporting has helped us to make decisions on certain menu items. We are very happy with this system.

RUTH HOBBS
SPINNAKER CAFE

TouchBistro is a fantastic app, not only lowering the cost of startup for new restaurants but offering flexibility and great features and intuitive user interface.

SHIPYARD BREWING

TRUSTED BY

2023

RESTAURANT MANAGEMENT SOFTWARE

TOP PERFORMER

featuredcustomers

2023 RESTAURANT MANAGEMENT SOFTWARE

TOP PERFORMER

ABOUT AVERO

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.

93 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

> *Avero offers me a simple way to review my restaurant's YOY performance, product mix, and covers, wherever I am. It is truly my morning cup of coffee, so that before I even enter the restaurant I am informed and know where I need to spend my day.*

SCOTT HENKLE
GENERAL MANAGER, IL BUCO

> *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

> *With Avero, managers have access to real-time data where they can make smart decisions that impact the bottom line. It's restaurant management for the 21st century, and it blows the competition out of the water.*

JORDAN GIBRICK
DIRECTOR OF OPERATIONS, BOTTLENECK MANAGEMENT

> *Avero's Group Reporting is crucial for running my operations. I love having the ability to see global item sales for each of my businesses in a matter of seconds without having to run multiple reports.*

PHIL MARIENTHAL
MUNSTER TAVERNS

TRUSTED BY

BLUE SMOKE   **il Buco**   **Lady Gregory's** IRISH PUB / ANDERSONVILLE   **FOUR SEASONS** Hotels and Resorts   **CRAVE** FRESH · VIBRANT · AMERICAN

2023
RESTAURANT
MANAGEMENT
SOFTWARE
TOP PERFORMER

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.

61 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

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

CrunchTime helps Hickory Tavern improve operations and save money. With its real time inventory visibility and the invaluable data intelligence extracted from the system, CrunchTime helps Hickory Tavern make better decisions based on information and insights, and 99% of those decisions have worked in our favor.

DAN MCKEON
SOFTWARE AND OPERATIONS ANALYST/REGIONAL MANAGER, HICKORY TAVERN

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! is a great restaurant operator tool. It covers multiple aspects of the business, including cash management, inventory and even recipes. All of which can be handled in one web-based platform that can really help us dial in and manage costs.

FOUNDER & CEO
NEXDINE

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2023 RESTAURANT MANAGEMENT SOFTWARE
TOP PERFORMER

ABOUT HUNGERRUSH

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.

166   TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

> Now that we're using the Revention system, the restaurant is far more organized. Everything is accounted for and nothing is getting lost because we no longer have to use handwritten receipts. Once we installed, I noticed that our sales went up immediately. The POS is so easy to use and the table management is awesome - I really love that feature. The staff were trained on the POS in no time. The graphics, screens and buttons are excellent, and I also like that I can upload my own images if I want. The system works so well and the customer...

LEO SUAREZ
EL RANCHERO MEXICAN RESTAURANT

> I've used other systems at my previous jobs but Revention just stands out. I can find everything with a touch of a button, the menu is laid out in a simple, easy to read format. The dashboard tool is a great feature too, I can see what our sales are, my employee labor costs, and adjust our marketing strategy accordingly. The integration of the HungerRush web ordering eliminates talk time and allows us to focus on accurate production. It's seamless. I recommend every restaurant owner to get Revention, it's the smarter decision.

SABRINA JOHNSON
HUNGRY HOWIE'S PIZZA

> We were using a cloud based system which was a good concept but we always had bad connectivity and it was not reliable. We've had a good response since implementing Revention to our business. The ease of use and security permissions have been a real help. Our servers love the speed, reliability; they're never worried whether or not the orders will be printed int eh kitchen....

DAN FULTON
THE BAR OF SUAMICO

> 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

TRUSTED BY

2023
RESTAURANT MANAGEMENT SOFTWARE
TOP PERFORMER

ABOUT MARGINEDGE

[me] marginedge

MarginEdge empowers restaurant operators and accounting firms with restaurant clients by providing real-time reporting and daily P&L. MarginEdge sits between the POS and accounting system to simplify back office operations. Paperwork is reduced to 2-3 minutes a day and manual invoice entry is eliminated. Included BillPay feature lets you pay bills without any additional fees and the data flows straight to accounting system.

47 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

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

The broad feature set that ME offers has saved unknown time and money for our organization. MarginEdge is accessible from just about anywhere, invoices are simple to upload, inventory is a breeze to take and I've got data and PRIME COST at my fingertips. Amazing!

KAREN ATWOOD
OWNER, MELLOW MUSHROOM PIZZA BAKERS

MarginEdge are wonderful partners to our restaurant clients. They are constantly improving the product, are incredibly open to constructive feedback, and always over deliver - which is extremely rare in the restaurant software space.

ALISTAIR LEVINE
KITCHENSYNC

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 GREER
CO-FOUNDER, CABOOSE BREWING COMPANY

TRUSTED BY

MAPLE STREET BISCUIT COMPANY · Crooked HAMMOCK BREWERY · CGD CHEF GEOFF'S DELUXE HOSPITALITY · BUFFALO WING FACTORY · BURGER 21 BURGERS REINVENTED

ABOUT POSIST TECHNOLOGIES

POSIST

Posist is a B4B (Business-for-Business) company partnering with global restaurant chains in their digital transformation via its restaurant technology platform. Posist powers 10,000+ restaurants globally. It allows enterprise restaurant operators to grow at scale, improve bottom-line efficiency and deliver a consistent guest experience. Posist's unified technology platform streamlines restaurants' front of the house, back of the house, out of house/integrations, analytics, and CRM. Renowned restaurant chains including Taco Bell, Nando's, Carl's Jr, Häagen-Dazs, and Jamie's Italian are among a few brands using Posist to manage their processes, people, and place of...

55 — TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

Honestly, I am very happy with POSist. The best thing is the Cockpit App which gives you live reporting such as the footfall in the restaurant, items ordered, and the total bill. That helps us to analyse which dishes are performing well since you get the live sales reporting. The Inventory Management System is also very effective in calculating the food cost. The Anti-Theft feature gives you a pop up if anything unusual happens, which is very helpful for the owner. We are happy with using POSist and are very...

MANISH SHARMA
MOLECULE AIR BAR

The good point about Posist is that they have a very talented development team. Whatever customisations we require, they provide that quickly. They give permanent solutions to every issue and have completely fulfilled our requirements. I have been in the industry for last 5 years, and I would definitely recommend POSist because their sales applications is far better than other POS Systems and it doesn't cause any operational issue.

SUBHASH
OLIVE BAR AND KITCHEN

POSist works as a perfect model for startups like our's and continuously rolls out new features required for restaurants in its software, so you do not have to pay each time and request for additional features. Being cloud-based, it offers a lot more flexibility. Also, their 24×7 support system is an added bonus. We have been using POSist since the very beginning of our business...

CHIRAG GUPTA
4700 BC POPCORN

Posist provides better control on what's happening inside your restaurant. It has given us better visibility of table-level transactions. It has helped us to control pilferage. I like Anti-Theft dashboard the most. I would definitely recommend Posist because it's easy to use, cloud-based and most importantly my experience with Posist is really great.

GAURAV GUPTA
FIRST FIDDLE RESTAURANTS

TRUSTED BY

2023 RESTAURANT MANAGEMENT SOFTWARE TOP PERFORMER

ABOUT XTRACHEF

X xtraCHEF | by Toast

xtraCHEF is a financial and operational management platform built for restaurants. Leveraging a combination of machine learning, data science, and quality control, xtraCHEF provides the power of data and automation to streamline the supply chain. Restaurants of all sizes and service use xtraCHEF's industry-leading AP automation to fuel productivity and make more informed purchasing decisions. Food cost management reporting and analytics make it easy for operators to make sense of their books and shave percentage points off their prime...

38 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

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

I would certainly recommend other restaurants to use xtraCHEF, especially for the time savings but also the ease of being able to access the software from anywhere. I can get my job done remotely without having to wait for the invoices to come to me, because they're already there in xtraCHEF.

SHELLY MCHUGH
CENTRAL SUPPORT MANAGER, TRUDY'S

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

We now have more accountability at the store level. Our managers are more in tune with their weekly food cost reporting. And it gives them the tools they need to hold themselves and staff responsible.

IRFAN SHIKARI
FINANCIAL CONTROLLER, DOS TOROS TAQUERIA

TRUSTED BY

Metz | forklift | DOS TOROS TAQUERIA | COOK NSOLO RESTAURANT PARTNERS | JOSÉ ANDRÉS THINKFOOD GROUP

2023

RESTAURANT MANAGEMENT SOFTWARE

RISING STAR

featured
customers

2023
RESTAURANT MANAGEMENT SOFTWARE

RISING STAR

ABOUT DELAGET

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.

42   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

I was spending one to two hours a day using our previous tool. With Delaget Guard, it takes me 15 minutes at most. The checklist is easy to use, and I like being able to drill down when I need to. In fact, after using Delaget Guard for just a week, we've identified theft in several restaurants. We want that trend to continue.

NICK RADER
MANAGER OF RESTAURANT REPORTING AND ANALYSIS, BELL AMERICAN

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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2023
RESTAURANT
MANAGEMENT
SOFTWARE

RISING STAR

ABOUT MARKETMAN

MarketMan
Powered by meal ticket

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.

41 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

❝MarketMan gives us the ability to make changes on the fly and communicate those changes effortlessly through the app. We probably have 200 suppliers in the system currently with over 2000 different items that we buy from our suppliers, farmers, and distributors alike.❞

TONY ANTOCI
PRESIDENT AND CEO, EREWHON

❝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

❝When I did a lot of research, MarketMan seemed to be the most user-friendly, and also seemed to have the most background capabilities comparatively to other cloud-based inventory management systems.❞

MATT JOHNNY
VICE PRESIDENT OF OPERATIONS, THE OTHER BIRD RESTAURANT GROUP

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

WADE LANCASTER
DOG HAUS

TRUSTED BY

puregreen   El Toro Loco   CAFÉ CRÊPE   BRUEGGER'S BAGELS   BAKERY LORRAINE

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RESTAURANT
MANAGEMENT
SOFTWARE
RISING STAR

ABOUT PAR DATA CENTRAL

PAR | Data Central®

PAR's Data Central® delivers innovative, easy-to-use back office solutions that empower operators to run their business more effectively. Our cloud-based software leverages business intelligence and automation technologies to optimize labor, decrease food costs, and improve customer service.

53 TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

With over 40 franchises spread out over 6 states, what we found to be invaluable was to have the ability to get daily sales reports and detailed data immediately at our fingertips.

NICK VOJNOVIC
PRESIDENT, LITTLE GREEK

[PAR Data Central] 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

I loved working with the team at [PAR Data Central]. Their dedication to service, attention to detail, and concern for my business makes me feel that they are an extension of my team.

KYLE WELCH
PARTNER AND PRESIDENT, CHICAGO SCOOPS LLC

I can't think of anything we wanted to do that we weren't able to do - especially on the reporting end which gave us such flexibility.

JEFF MARTIN
DIRECTOR OF IT, DEROSA RESTAURANT CORPORATION

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TOOJAY'S
DELI • BAKERY • RESTAURANT

The Melting Pot
FONDUE RESTAURANT

Al's PIZZA

EST. 1972
COUSINS
SUBS

SONNY'S BBQ
LOCAL PITMASTERS SINCE 68

2023
RESTAURANT MANAGEMENT SOFTWARE
RISING STAR

ABOUT SYNERGYSUITE

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.

31   TOTAL CUSTOMER REFERENCES

VIEW ALL REFERENCES

FEATURED TESTIMONIALS

We have more capability of looking into the details on this system than we did with our previous system. Your ability to look at things on a daily basis is much more intense. Whether it's food costs, labor, end of day, cash reconciliation, all those daily reports and weekly reports, you're able to deep dive quicker and, as long as you set up the reports and follow up on them, we're able to react much quicker.

ROGER MENCHACA
SENIOR DIRECTOR OF OPERATIONS, CHURCH'S CHICKEN

With multiple pubs and restaurants in different locations, it was difficult to account for inventory and manage our supply chain on a location-by-location basis. SynergySuite's inventory and purchasing software immediately changed this for us. The live inventory tracking kept us updated on the status of every location, and allowed for us to forecast and communicate our needs with suppliers. Would highly recommend this software to restaurants struggling to keep inventory straight.

LES H
THE FITZGERALD GROUP

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

SynergySuite allows us to carefully measure our inventory in order to more carefully scrutinize variances. We are also able to more accurately deploy labor in a way that is cost-efficient and easy to manage.

SALEM NAJJAR
OWNER, SERVE HOSPITALITY GROUP

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SHIPLEY DO-NUTS   tropical SMOOTHIE CAFE eat better. feel better.   Quiznos   Costa Vida FRESH MEXICAN GRILL   Church's Chicken SINCE 1952

2023 RESTAURANT MANAGEMENT SOFTWARE

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ABOUT TENZO

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.

32	TOTAL CUSTOMER REFERENCES	VIEW ALL REFERENCES

FEATURED TESTIMONIALS

Tenzo's forecasting solution combines machine learning with an easy to use mobile app for the restaurant managers. This has helped us increase our labour productivity by hour by 15% and has continued to perform well since COVID-19 outbreak.

MOJI NESHAT
CEO, NANDO'S SINGAPORE

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

If you have a restaurant business, it is an absolute no-brainer to have all your data in one place. I haven't got one friend of mine that I have shown it too who hasn't wanted it immediately. It is part of an essential kit in today's restaurant environment.

ANDREA FRAQUELLI
OWNER, GETTI

It has given us shared terminology and reports - we're now all looking at the same data. I think Tenzo is a system that can have a positive impact on many businesses.

JOEL FALCONER
MANAGING DIRECTOR, IBÉRICA

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UPHAM BREWERY   The Breakfast Club   Smitten ICE CREAM   MACELLAIO ROBERTO COSTA   IBÉRICA