MENU
RESTAURANT POS SOFTWARE

"Everything you were looking for to manage your restaurant"

⊛MENU

Menu is the POS software developed to best meet the needs of restaurants, pizzerias, bars, pubs, kiosks and all businesses operating in the Food & Beverage industry.

Much more than a simple point of sale, Menu manages all activities with speed and precision, keeps stock levels and inventory under control, fosters customers' loyalty with marketing initiatives and promotions and monitors business performance.

The interface, is simple and intuitive and allows to save a considerable amount of time which translates into an improvement in the service offered and an increase in customer satisfaction. Menu allows a fast and complete management of the order and is able to satisfy all catering needs: tasting menus, modifiers, shift management and production centers.

Designed to manage takeaway services and the direct sale of products, the software supports the complete management of tables from reservations to billing also using handheld devices, smartphones and tablets. The innovative kitchen monitor functionalities allow to coordinate orders and waiters directly from the production center using touchscreen monitors.

DEVELOPED FOR

- **RESTAURANTS**
- **CAFETERIAS**
- **BARS**
- **PIZZERIAS**
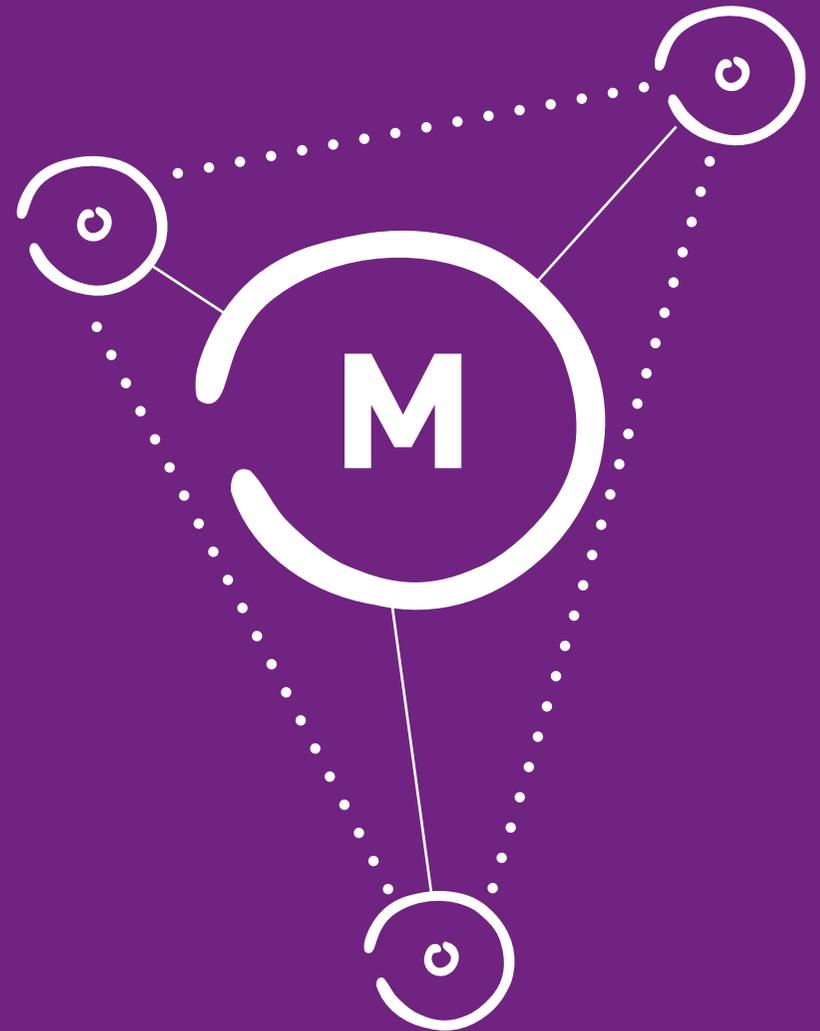- **ICE CREAM SHOPS**
- **CHAINS**

ADVANTAGES

- **100% RELIABLE**
- **AVAILABLE ON SMARTPHONES AND TABLETS**
- **SPEEDS UP SERVICE AND BILLING**
- **MONITORS INVENTORY AND STOCK**
- **FOSTERS CUSTOMER LOYALTY**

BASIC VERSION

Menu allows a complete management of the service: from reservations to order taking, from the communication with the kitchen or bar to billing. Technologically advanced it allows to increase efficency and keep under control all aspects related to the management of the venue.
Menu satisfies all needs to streamline back office operations, controls staff access to the application through permissions and monitors operations. The integrated analysis tools allow the creation of statistics and surveys on any data present in software.

When configured in multi-property mode, Menu offers all the necessary features to coordinate the activities of interconnected businesses, such as: franchising networks and chains. The versatile architecture allows each venue to work independently without the need for a constant connection to the HQ, allocating the exchange of data to specific moments defined by the manager.

BASIC VERSION

TABLE SERVICE

Menu allows the management of multiple halls that can be configured independently and customized using a map or background image. Specific menus and price lists can be associated to each one. The interactive map provides, in an intuitive and visual way, information on the table status: free, occupied, booked, order to send or already sent, close to the bill or bill issued. In addition, the program allows to record reservations by specifying: customer, time, hall, shift, table, covers and, if necessary, to insert a quote.

SERVICE MANAGEMENT

The simplicity in order taking allows to satisfy all needs. Articles can be organized in an unlimited number of categories and sub-categories and images or colors can be associated to facilitate their identification during order taking. Dishes can be sold at a fixed price, according to quantity, weight or any other unit of measurement by automatically calculating the price in relation to the amount sold. The order can be sent to production centers immediately and entirely or the waiter can specify the progress of the various courses. The print layout can be customized inserting for example: waiter's name, table number, time, notes and any dish prepared by other centers for the same order.

POINT OF SALE

Menu allows to issue the bill quickly and accurately, minimizing the error margin. It is possible to manage single accounts and separate bills automatically or manually. From the same order you can obtain multiple bills, issue several documents, even of different type, apply discounts or surcharges and use various payment methods.
Dishes can also be associated to individual customers upon order taking: in this way, during billing it will be possible to recall the list of what was ordered by each guest and immediately calculate the amount due.
Fast billing options for bar management are also available: it is possible to configure a single command that sends the order, issues the document, closes the bill and opens a new account.

SMARTPHONES AND TABLETS

With Menu, orders and bills can be managed both using a fixed workstation or handheld and mobile devices such as smartphones and tablets.
All operations on orders or bills that can be performed in the system using a fixed workstation can also be carried out with a mobile device. The software is able to guarantee maximum performance on devices equipped with Android and Apple operating systems.

CUSTOMER MONITOR

The innovative customer monitor, generally used for take away businesses or in restaurants where table service is not available, allows clients to view the progress of their orders.

KITCHEN MONITOR

Kitchen monitor is an interface for touchscreen monitors that allows the kitchen and dining hall to communicate and be constantly connected with one another. All orders are displayed on the monitor in the same screen to facilitate scrolling and consultation with simple gestures. Using the kitchen monitor, the kitchen can inform staff when dishes are ready, send messages to individual waiters or other production centers and call the waiter.

GUEST MANAGEMENT

Menu provides all necessary tools to best manage the relationship with the customer and centralize information in order to share it with each operator and venue. The guest profile allows to record preferences, price lists and discounts that will automatically be applied during billing. Automatic text messages and emails can be configured to inform customers of new promotions, send birthday wishes and create customer groups for marketing related content. Menu allows to configure an unlimited number of promotions of different types: debit cards, credit cards, points accumulation, prepaid cards and discount vouchers.

BACK OFFICE

At the end of the day it is possible to run the night audit and automatically print a report that displays all bills issued during the day by type of document and payment method for each hall. Through the accounting screen, it is possible to quickly manage all operations related to issued bills such as: invoicing, collection of outstanding payments, the creation of summary invoices and billing of meal vouchers. Menu is also equipped with a functionality that allows to save night audit files in a format suitable for subsequent export.

DATA ANALYSIS

Prior identification is required to access Menu, this allows the software to automatically associate the waiter with the order or bill. Configuring users' privileges is extremely simple as well as deciding what each employee can do. All operations performed are recorded along with the relative date, time and name of the person who executed them. In this way, responsibilities can be identified, margins on the tables served can be calculated and data can be collected for statistical purposes. Menu allows the creation of analyses and statistics on any information present in the program and a specific print layout can be associated to each report. Every statistic can be saved and launched on updated data, planned and sent by e-mail.
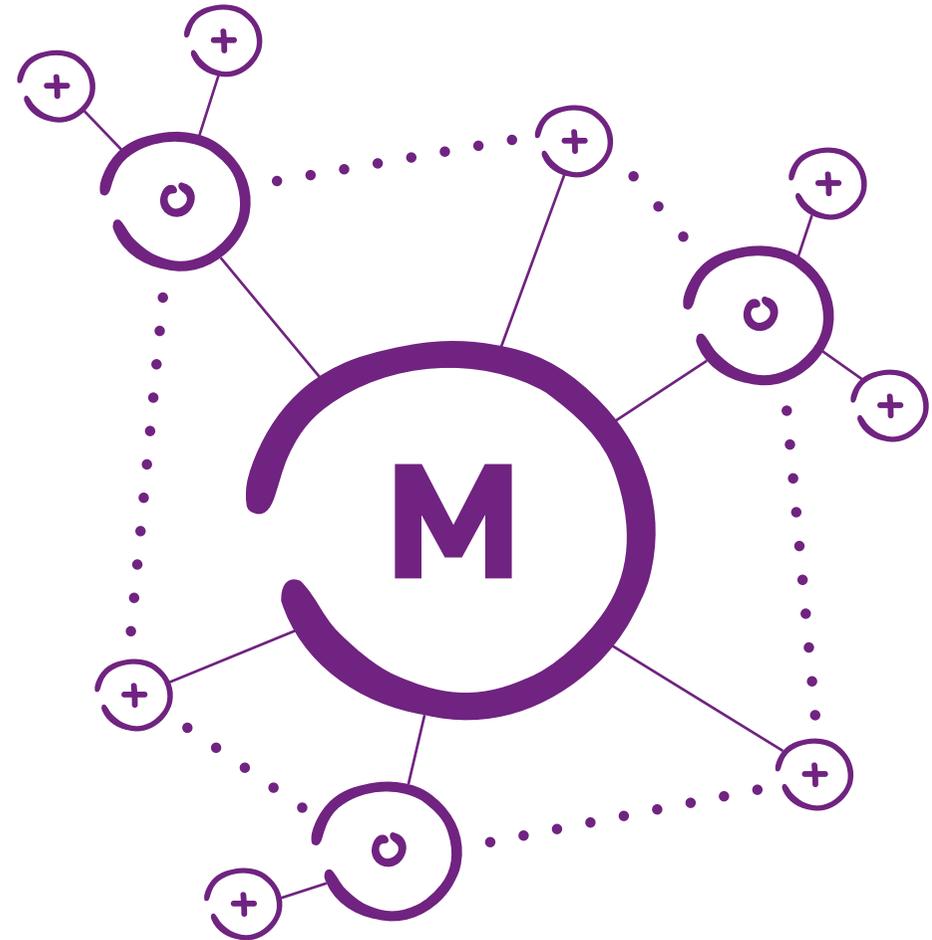
ADDITIONAL MODULES

The additional modules available in Menu allow to increase software functionalities and meet specific needs of restaurants, pizzerias, bars, pubs, ice cream shops and all activities in the Food & Beverage industry.

AN INTEGRATED SOLUTION

Menu allows a complete and advanced management of the venue as it can be integrated with other products of the Passepartout offering including Retail for points of sale, Beauty for wellness centers and Welcome for hotel management.

ADDITIONAL MODULES

TAKE AWAY

Menu can handle different configurations for take away businesses even with independent price lists, privileged time slots, dedicated production centers and exclusive promotions. Orders for takeaway products can be entered in the software specifying pickup date and time and retrieving customer information from the database or creating a new record. The order can be sent to production automatically by configuring the time required to prepare the dishes. In this case, the order will be sent according to the specified pickup time.

INVENTORY AND PRODUCTION

Inventory management functionalities make all stock loading and unloading operations simple and accurate. Efficient and reliable, stock unload is linked to actual sales making inventory management automatic. For each item it is possible to record minimum and maximum stock levels, vendor information with relative pricing, reorder amount, last purchase price and goods expiry date. Menu organizes production specifying ingredients and relative quantities for each dish. It is thus possible to calculate the needs for daily, weekly, monthly production or for events and banquets. All venues can send orders to the central warehouse for the supply of goods and receive bills and invoices that automatically update the relative warehouse. It is also possible to transfer stock between individual stores.

MENU POINT APP - TOTEMS AND KIOSKS

Menu is equipped with an App for kiosks and totems that allows the customer to view the menu in other languages, search for dishes according to ingredients or allergens, view photos and recipes and place orders independently for takeaway or on-site consumption. From the device it is possible to print the receipt and make payments with card or cash. The App also allows to manage news and notifications for events, themed nights and promotions.

MENU MYSELF APP – WEB ORDERS

Menu is equipped with an App for Apple and Android devices that allows customers to order directly from their smartphones. While ordering, the customer can choose whether to request home delivery or if he prefers takeaway, specify delivery or pick-up time and pay directly online with credit card. Within the App it is also possible to manage news and notifications for events, themed nights and promotions. In addition to the standard App, it is also possible to request a personalized App with logos, colors and images of your venue.

HOTEL INTEGRATION

The needs of those who require an integrated management of hotel and restaurant operations are met by the possibility of interfacing Menu with Welcome, the property management software for accommodation facilities.
Customer records and items can be shared between the two programs, purchases made at the bar or restaurant are charged directly to the room bill using an intuitive interface in which only the occupied rooms are displayed along with the relative guests.

ONLINE PLATFORMS

Menu is interfaced with Deliveroo for restaurant orders made through their online platform for home delivery.
Once accepted, all orders made through Deliveroo are automatically received within the point of sale system and can be processed as any regular order.

PASSEPARTOUT®
Software and services

Passepartout is a leading software house in the development of software for SMEs, Accountants and the Ho.Re.Ca and Retail industries with a consolidated client base who appreciates the stability and completeness of its systems.

The Research and Development Area of Passepartout has delivered over time, reliable and innovative solutions, characterized by standard features and integrated customization tools able to satisfy all needs.

A consolidated network of partners oversees the territory, offering high quality services.

The constant growth trend has allowed to significantly invest in human resources, infrastructure and tools.

LE FONTI AWARDS

ECCELLENZA DELL'ANNO
INNOVAZIONE & LEADERSHIP
PASSEPARTOUT SPA
Software Gestionale **2018**

QUALITY SYSTEM CERTIFICATION
DNV·GL
ISO 9001:2015

INFORMATION SECURITY MANAGEMENT SYSTEM
DNV·GL
ISO/IEC 27001:2013

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