

FLEXIBLE CONFIGURATION

MenuLink.NET can be installed to support many unique operational practices.

- Unparalleled ease-of-use
- Easy to manage, flexible administration
- Automatic behind-the-scenes software upgrades
- Centralized database supports real-time or scheduled updates
- Enforce business processes with powerful workflow scripting
- Application is translatable into multiple languages, currencies and cultures without reprogramming
- Implement new database changes in a single site or multiple sites with no restaurant manager interaction

OTHER MODULES

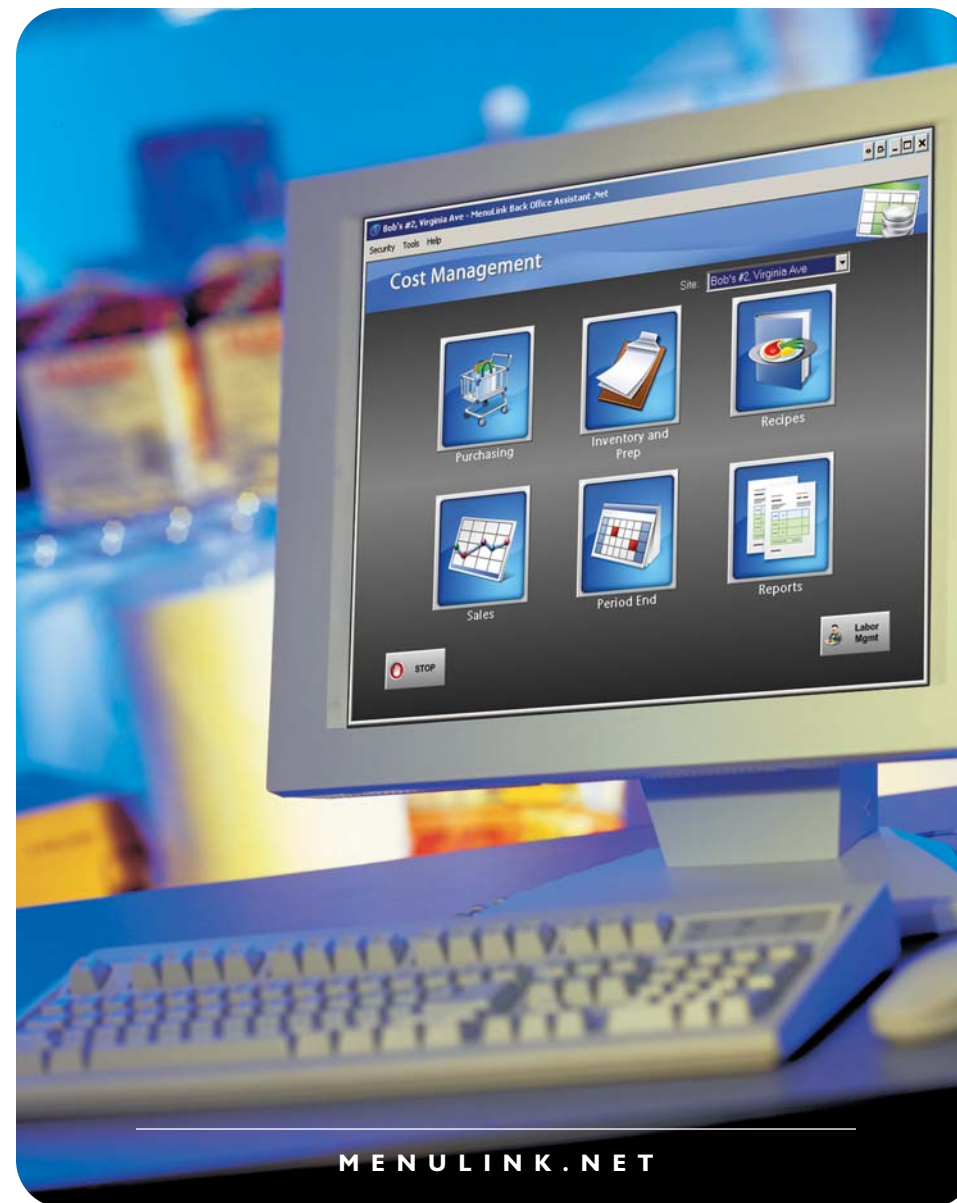
- **MenuLink Purchase Management** - Helps organizations control costs by obtaining favorable pricing on large orders, and also ensures consistent quality of items across the enterprise.
- **MenuLink Menu Modeling** - Uses data collected from the restaurant to allow corporate to perform "what if" analysis and forecast restaurant profitability based on changing business conditions.
- **MenuLink PDA Inventory and Receiving** - Eliminates redundant data entry by utilizing state of the art technology to take and receive inventory using a mobile device.
- **MenuLink Time Clock** - The time clock is perfect for those operations where back-of-house people have limited access to a POS terminal.



MENULINK.NET
for the hospitality industry



Restaurant operators need comprehensive tools to manage costs and information in order to make good business decisions in a timely manner. MenuLink.NET is an internet-based solution that will take you to higher levels of profitability and efficiency by allowing greater control with less work.



➤ CONTROL FOOD COSTS

Measure, control and reduce food costs by highlighting variances. Support contract pricing and streamline communication with suppliers.

➤ DECREASE LABOR COSTS

Cut labor costs by eliminating unnecessary overtime and employee administration. Forecast labor scheduling to maximize employee productivity.

➤ IMPROVE CUSTOMER SERVICE

Spend less time on administration and more time serving customers and coaching employees. Enforce company labor standards to optimize staffing levels.

➤ MAKE GOOD DECISIONS QUICKLY

Use accurate, timely information presented in a comprehensive format to make smart business decisions.

➤ ADAPT THE SYSTEM TO YOUR BUSINESS

Take advantage of rich configuration options to adapt the MenuLink solution to your way of doing business – without the high cost of custom software development.



FOR MORE INFORMATION, PLEASE VISIT US AT
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MENULINK.NET

ADVANCED RESTAURANT BACK OFFICE SOLUTION

Using MenuLink.NET allows you to automate back office operations. The solution includes inventory and recipe management, purchasing, labor management, cash management and reporting and is designed to help you reduce operating costs and create competitive advantage.



VISIBILITY AND CONTROL

- Timely data that helps measure profitability
- Make fast decisions and prevent unnecessary costs
- Perform remote auditing via interactive activity log
- Instantly view key performance indicators in an easy-to-read graphical format
- Late breaking alerts can be emailed on a scheduled basis
- Exception-based reports to highlight areas of attention



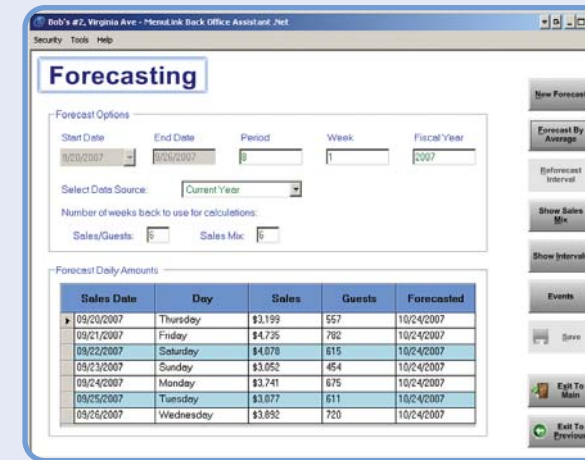
FOOD COST MANAGEMENT

- Increase profitability by analyzing actual to theoretical cost
- Dynamically view the top 20 food cost items
- Provide real-time cost of goods sold based on latest prices or FIFO
- Drag and drop configuration provides quick shelf-to-sheet inventory counts
- Support product transfers including automatic notification and reconciliation



LABOR COST MANAGEMENT

- Centrally manage all employees across your organization
- Communicate assigned tasks on employee schedules
- Realize increased ROI with MenuLink schedule enforcements
- Fully supports employee borrow and transfer between sites
- Interactive bar graph scheduling with overtime warning
- Analysis tools to compare scheduled vs. actual labor
- Auto-completes government forms



FORECASTING

- Forecasting engine drives scheduling, ordering and prep item production
- Calculates future sales amounts, product mix and guest counts down to the 15-minute interval
- Account for pre-planned and unusual events that can alter sales activity and effect your forecast
- Recommends purchase orders based on trend and delivery schedules
- Forecast labor scheduling based on your companies labor standards
- Base staffing needs on configurable key volume drivers using item sales for recommended staffing

The Profit and Loss Comparison report for Bob Cafe, LLC shows actual, budget, and last year performance across various categories like Food Sales, Wine Sales, Beer Sales, etc.

| Category | Actual | Budget | Variance | Last Year |
|---------------------------|---------------------|---------------------|---------------------|---------------------|
| TOTAL SALES | \$351,864.78 | \$353,488.00 | (\$1,623.22) | \$347,248.01 |
| Food Cost | \$73,829.47 | \$70,865.00 | \$2,964.47 | \$67,818.88 |
| Wine Cost | \$4,342.00 | \$5,175.00 | (\$833.00) | \$5,063.81 |
| Beer Cost | \$5,700.00 | \$5,700.00 | \$0.00 | \$5,700.00 |
| TOTAL BEER COST | \$5,700.00 | \$5,700.00 | \$0.00 | \$5,700.00 |
| COGS OF GOODS SOLD | \$84,871.47 | \$81,740.00 | \$3,131.47 | \$78,582.69 |
| GROSS Profit | \$266,993.31 | \$271,748.00 | (\$4,754.69) | \$268,665.32 |
| BEH Labor (Total) | \$32,847.00 | \$32,875.00 | (\$28.00) | \$32,847.00 |
| BEH Labor | \$5,204.38 | \$5,141.00 | \$63.38 | \$5,204.38 |
| BEH Wages | \$2,835.70 | \$3,342.00 | (\$506.30) | \$2,835.70 |
| BEH Wages | \$6,140.00 | \$6,371.00 | (\$231.00) | \$6,140.00 |
| BEH Wages | \$3,818.74 | \$3,188.00 | \$630.74 | \$3,818.74 |

REPORTING AND ANALYSIS

- In-store and above-store consolidated reports
- Create custom reports with configurable report templates
- Reports can be scheduled and emailed in multiple formats
- Detect trends by P&L line item with comparison of year-over-year and budgets
- Detailed reporting including daily sales and performance reporting
- Provides tight control of in-store cash handling



INTEGRATION

- Offers bi-directional interfaces with widely used POS solutions
- Export purchases and sales for a variety of accounting packages
- Electronic Ordering with vendors saves time and cuts costs
- Seamless interface with many industry HR and payroll solutions
- Captures speed of service stats through drive thru timer or POS

YOUR INTERNET-BASED BACK OFFICE SOLUTION