



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**

Minimize inventory waste, enforce contract pricing and rebates and streamline communication with suppliers.

➤ **DECREASE LABOR COSTS**

Cut labor costs by eliminating unnecessary overtime and time spent on employee administration.

➤ **IMPROVE CUSTOMER SERVICE**

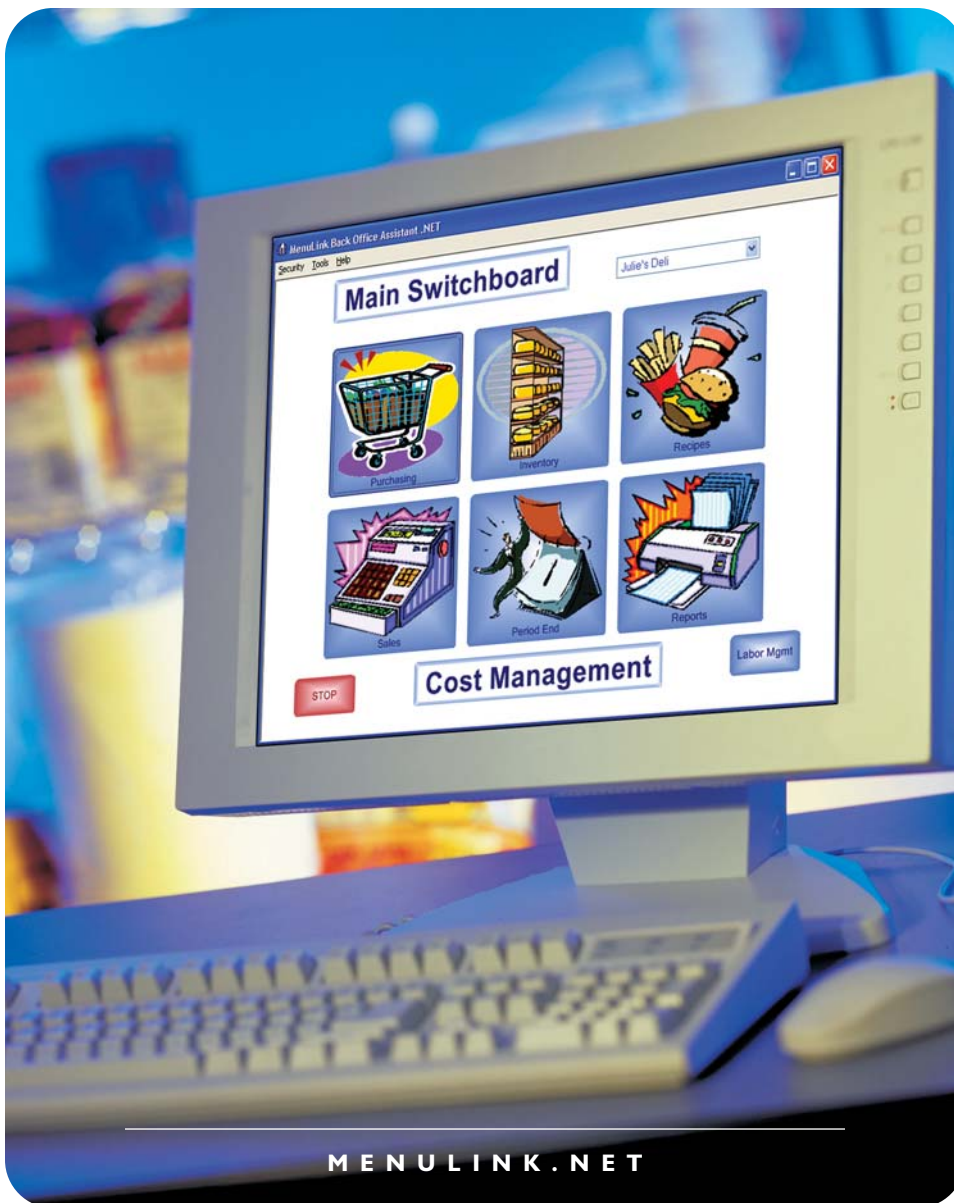
Spend less time on administration and more time serving customers and coaching employees.

➤ **MAKE GOOD DECISIONS QUICKLY**

Use accurate, near real-time 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.



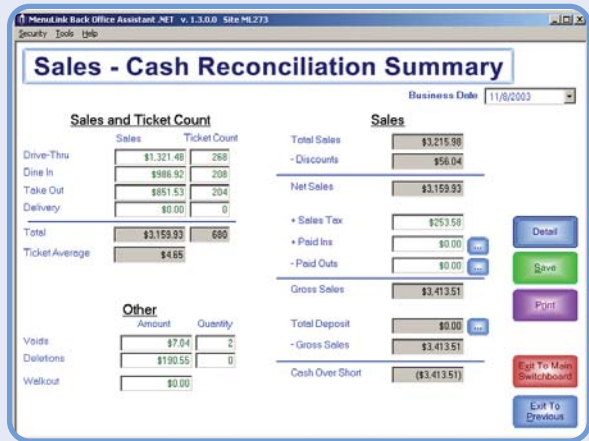
MENULINK.NET

Team up with the largest and most recognized back office provider in the hospitality industry. MenuLink.NET includes inventory and recipe management, purchasing, labor management, cash management and reporting.



FOOD AND LABOR COST CONTROL

- Increases profits by cutting food and labor costs
- Readily identifies loss and waste
- Unparalleled ease-of-use
- Centralized database
- Most comprehensive system on the market
- Customizable interface in several languages



CASH AND SALES RECONCILIATIONS

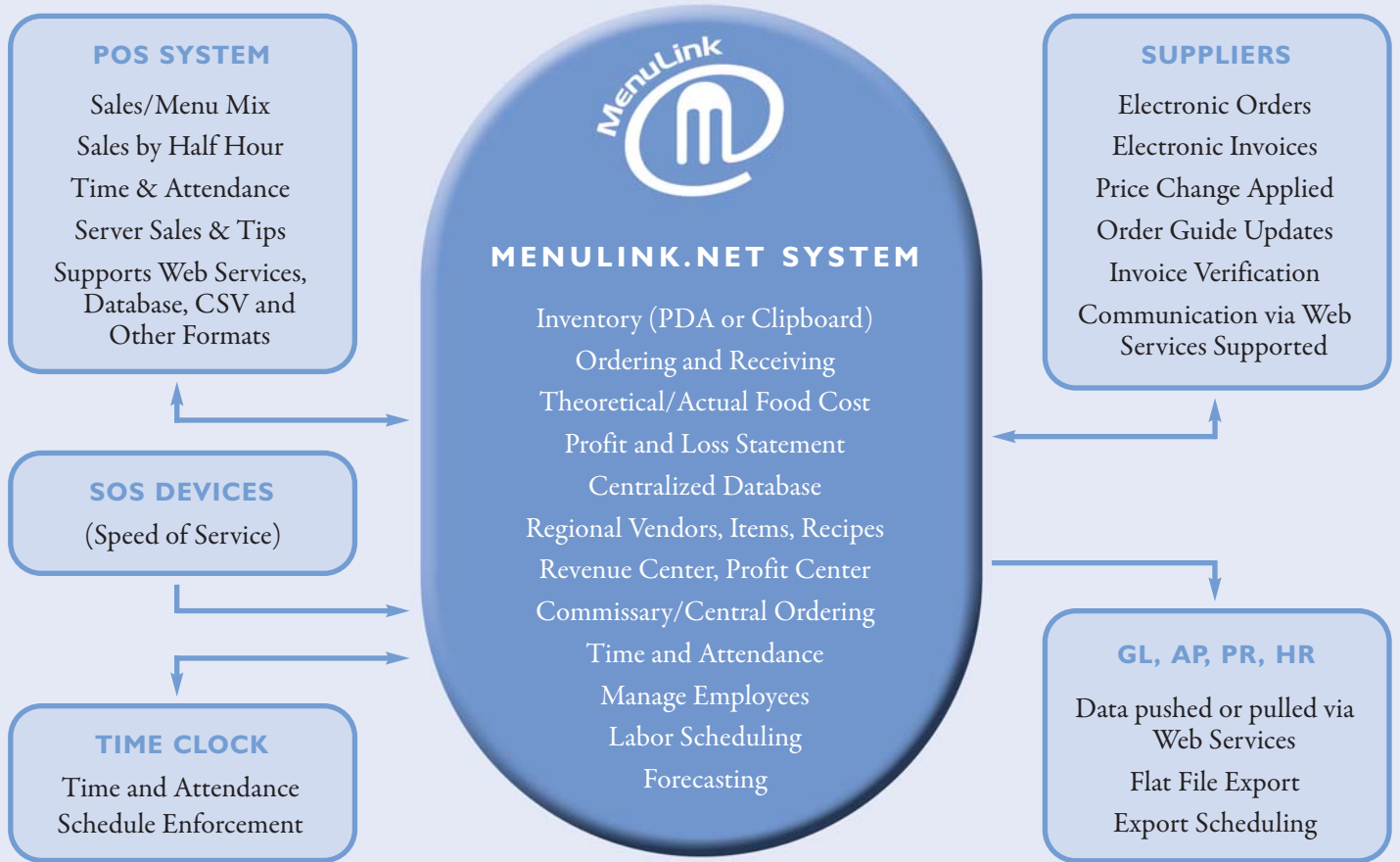
- Reports sales by type, tender, discounts, voids and labor costs
- Imports data from point-of-sale (POS) system
- Provides store performance reports
- Generates daily flash sales reports for chains
- Consolidates daily sales, sales mix and purchases
- Enter and track bank deposits



INVENTORY MANAGEMENT

- Values inventory
- Simple entry by hand or PDA
- Counts conducted in any frequency
- Allows for multiple locations per item in shelf order
- Tracks waste entry and transfers
- Maintains recipes and multi-level sub-recipes

MENULINK.NET™ APPLICATION OVERVIEW



FLEXIBLE CONFIGURATION

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

- Manage multiple profit centers in one store
- Easily set up data hierarchies – apply settings for store groups to the store level and user groups to the user level
- Extend the applications using your own IT resources to get a custom solution without the custom price
- Applications are available in Spanish and easily translated to other languages

ADDITIONAL FEATURES

- **A/P Interface** exports purchases and sales for a variety of accounting packages
- **Electronic Ordering** with vendors saves time and cuts purchasing errors
- **Profit & Loss** produces report showing sales, expenses and profit by week and period
- **POS Interface** collects a variety of data for restaurant management for most major POS systems
- **Inter-Store Transfers** of raw and prepped items
- **Forecasting Projects Sales** for labor scheduling, raw material ordering and prep schedules
- **Translatable** into languages, currencies and cultures without reprogramming



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