

Swiftpos Touch for Pubs



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outcomes



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introduction

The Swiftpos Touch Point of Sale system includes a number of features that will not only allow for a smoother operation for your venue, but can also provide you with a range of tools to help you promote your hotel to your customers – increasing return patronage a customer and increasing the average spend per cover whilst they are in your venue.

Most importantly, however, the Swiftpos Touch system provides an easy to use interface for your floor staff, a simple to read kitchen docket for your kitchen staff, and provides you as the manager a range of tools & the information which enables you to utilise the information you need to help improve your business.

The following pages show some screen shots of a few of the features that set the Swiftpos Touch system apart from other systems in the market.

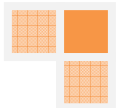
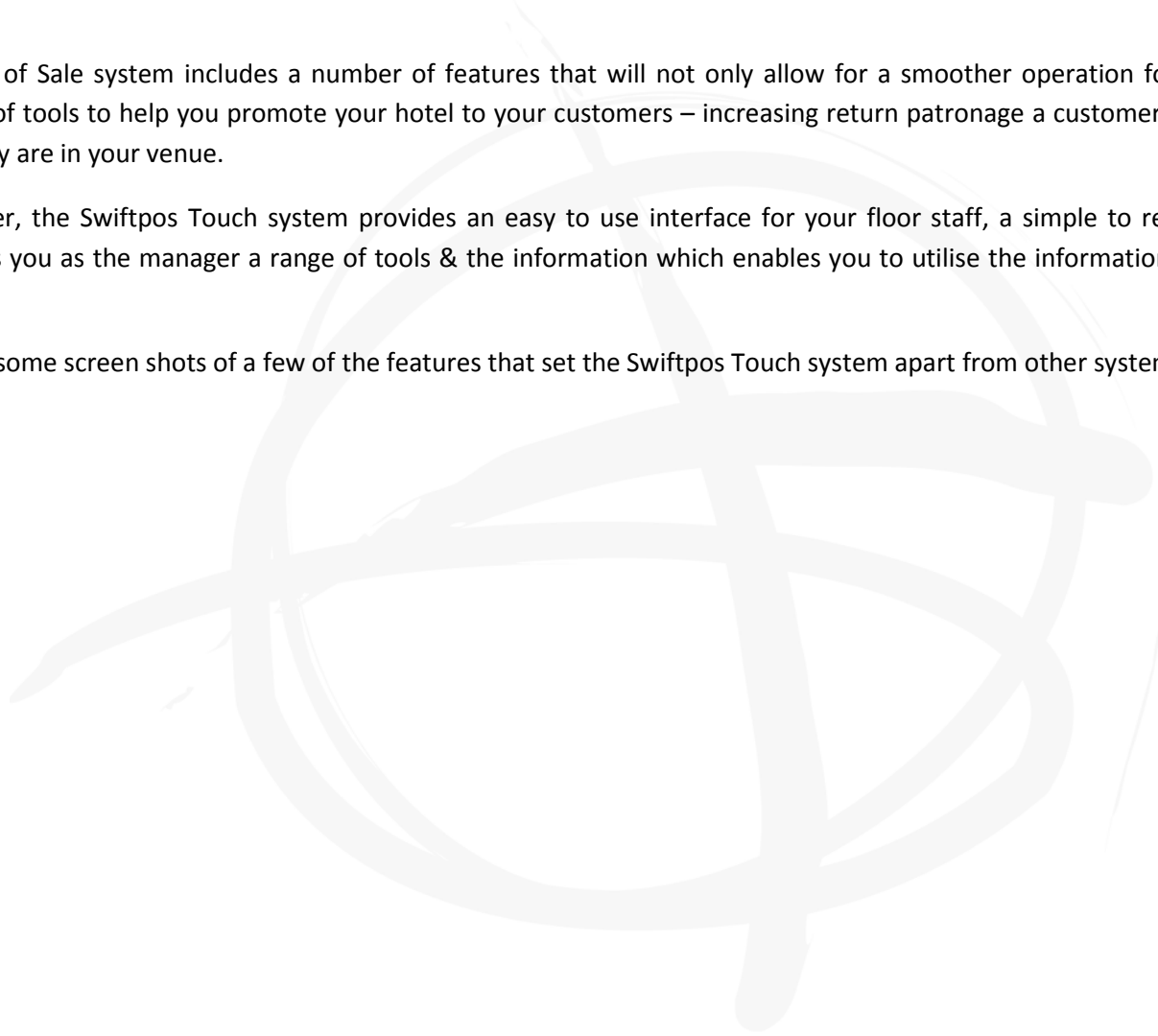
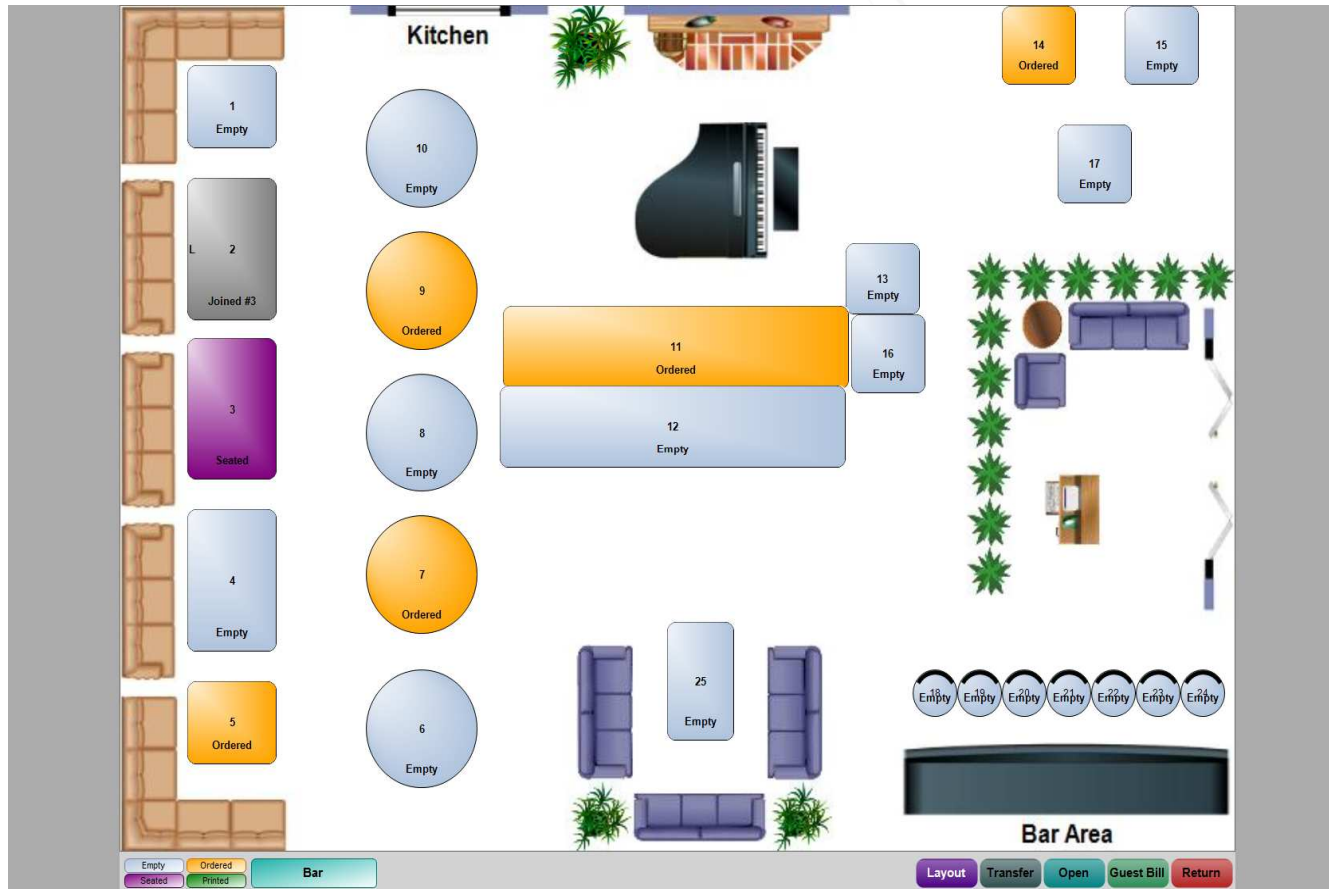
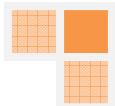




table layout screen



- “Drag” tables together to form large tables
- View Clean / Seated / Dirty tables
- View whether the table is up to Entrees, Mains or Desserts
- Show on large LCD in the kitchen





basic sales screen

SwiftPOS Touch v2.10.105.30 Released 15/04/2010 - Keypad: 'Fine Dining' H O B O T S 0

Member: ... Price Level: Normal

CHECK CUSTOMERS ID
18 YO Born 16/11/1992

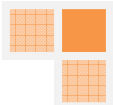
No Orders No Updates Receipt is OFF Online

C	X	OK	Print Receipt	Clear Item	eftpos	50
7	8	9	Hold/Recall Sale	Cancel Sale	VISA	20
4	5	6	Loyalty Customer Details	No Sale	MasterCard	10
1	2	3	Reservations	Tips	AMERICAN EXPRESS	5
0	00	.	Split Table Evenly	Split Table by Item	CASH	

Subtotal \$0.00

Entrée	Oysters with Lemon	Floor Plan Display
Mains	Oysters with Herb Butter	Seat Number Show Product Notes
Desserts	Scallops in Shell	Serve with Entrees Transfer Table
Beverages	Chestnut & Porcini Bisque	Serve with Mains Free Text Instructions
Sides	Goats Cheese Terrine	Call Mains Change Instruction
Tea & Coffee	Garfish with Fennel	Table
Management		

Laptop (1003) in Bar (1) >> 127.0.0.1 16/11/2010 9:53 AM

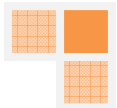




seat numbers

- Allocate seat numbers to the order
- Assists floor staff to know who is having what meal
- Also assists if customers wish to split the bill at the end of their meal

The screenshot shows the SwiftPOS Touch interface. At the top, it displays 'SwiftPOS Touch v2.10.105.30 Released 15/04/2010 - Keypad: 'Fine Dining'' and 'H 0 B 0 T 7 S 0'. Below this, there are buttons for 'Clock In/Out', 'CHECK CUSTOMERS ID 18 YO Born 16/11/1992', 'No Orders', 'No Updates', 'Receipt is OFF', and 'Online'. The main order area shows a table with 3 covers. The order items are: 1 x Scallops (\$25.00), 1 x Crispy Duck (\$34.00), 1 x Creme Brulee (\$15.00), 1 x Chestnut & Porcini Bisque (\$22.00), and 1 x Rib Eye (\$58.00). The subtotal is \$169.00. A keypad with numbers 0-9 and function keys like 'C', 'X', 'OK', 'Print Receipt', 'Clear Item', 'Hold/Recall Sale', 'Cancel Sale', 'Loyalty Customer Details', 'Reservations', 'Tips', 'Split Table Evenly', and 'Split Table by Item' is visible. The menu area is divided into sections: 'Entrée', 'Mains', 'Desserts', 'Beverages', 'Sides', 'Tea & Coffee', and 'Management'. The 'Mains' section is currently selected, showing items like Tiramisu, Rhubarb Crumble, Creme Brulee, Meringue Souffle, and Cheese Plate. A 'Table' button is also present. A 'Floor Plan Display' button is located in the bottom right corner. The status bar at the bottom shows 'Laptop (1003) in Bar (1) >> 127.0.0.1' and the date '16/11/2010 9:56 AM'.





reservations system

Selection

Date: Tue 16/11/2010

Arrive: 10:15 AM

Depart: 11:45 AM

Options

Edit Layout

Settings

EXIT

Setting

Bar

10:03 AM

1 hrs 30 mins

Covers	Total	Remaining	Unassigned	Reserved	OverBooked
1	8	0	0	0	0
3	3	0	0	0	0
4	4	0	0	0	0
6	8	0	0	0	0
20	2	2	0	0	0
121	25	25	0	0	0

Reservations

TN	Name	C	ID

Customer Details

Phone: 0404895845

Name: Martin, Sarah

Address: 25 Maramba Drv Narre Warren 3805 Vic

Adult: 1

Child: 0

Arriving: 10:15 AM

Departing: 11:45 AM

Reservation Date/Time: November 2010

Today: 16/11/2010

Current Reservation Details

Reservation ID: []

Name: []

Covers: []

Status: []

Other Info: []

Start Time: []

Finish Time: []

Phone: []

Tables Selected: []

Total Covers: []

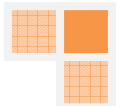
Clear Selection

Arrived Seated Completed

Empty UnConfirme Confirmed

Guest Bill Open Info

- Fully integrated with the POS – no additional cost
- Multiple seatings catered for
- Search customer database
- Can also be interfaced with the **Respak** Table reservations system

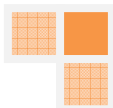




item count-down

The screenshot shows the SwiftPOS Touch interface. At the top, it displays 'SwiRPOS Touch v2.10.105.30 Released 15/04/2010 - Keypad: 'Fine Dining'' and 'H 0 B 0 T 7 S 0'. The main area is divided into a control panel on the left and a menu on the right. The control panel includes buttons for 'Clock In/Out', 'CHECK CUSTOMERS ID', 'No Orders', 'No Updates', 'Receipt is OFF', and 'Online'. Below these are buttons for 'Member: ...', 'Price Level: Normal', and 'Next Customer...'. A numeric keypad (0-9, C, X, OK) is also present. The menu is organized into categories: 'Entrée', 'Mains', 'Desserts', 'Beverages', 'Sides', 'Tea & Coffee', and 'Management'. Each menu item has a circular icon with a count. For example, 'Crispy Duck' has a count of 13, 'Sirloin Steak' has 12, 'Scampi' has 15, 'Rib Eye Steak' has 5, 'Fried Flathead' has 22, 'T-Bone Steak' has 10, 'Lamb Cutlets' has 9, 'Rib on the Bone' has 6, and 'Beef Fillet' has 17. The bottom of the screen shows 'Subtotal \$0.00' and system information: 'Laptop (1003) in Bar (1) >> 127.0.0.1' and '16/11/2010 10:05 AM'.

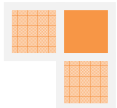
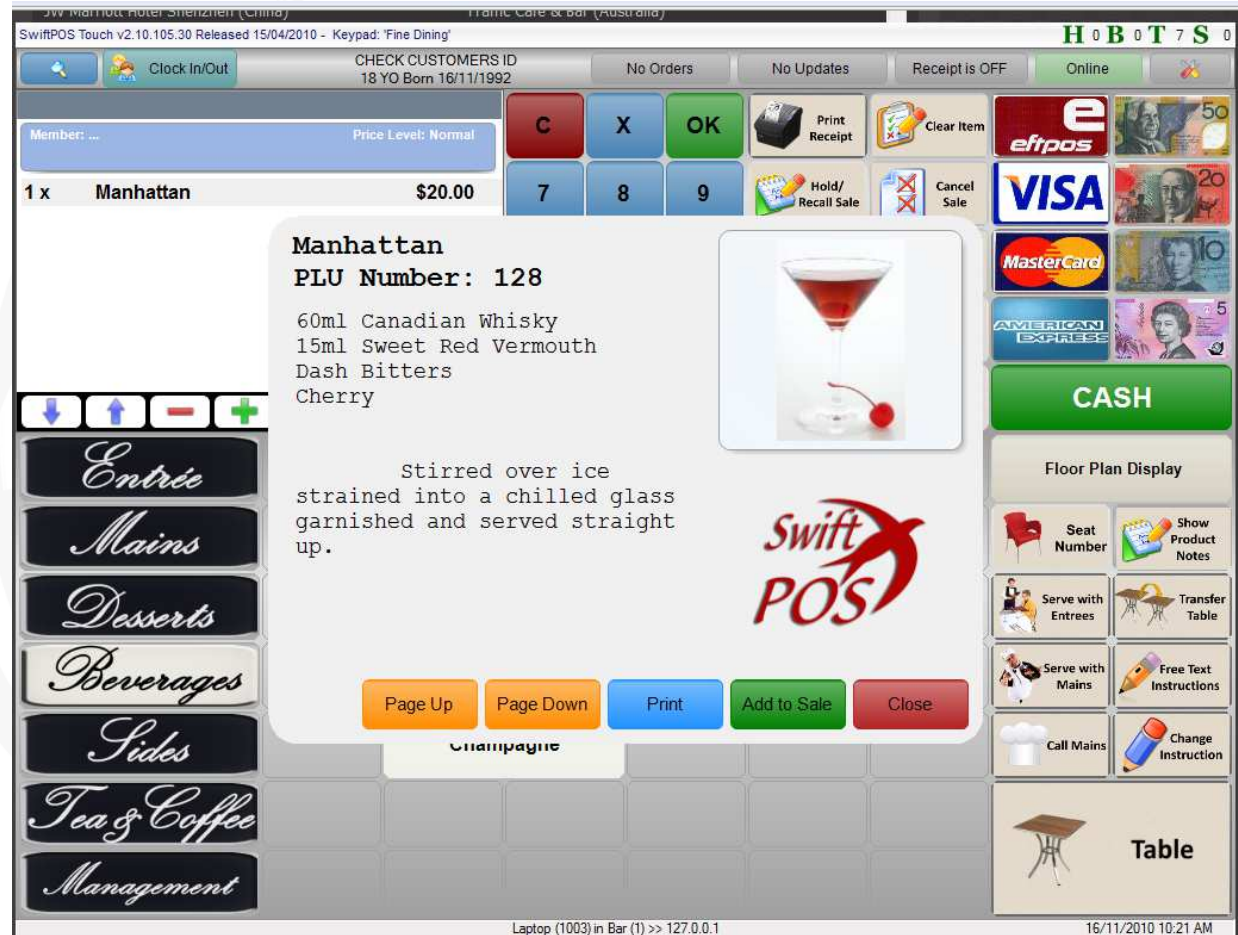
- Set a total number of servings available at the start of the shift
- Items count-down whenever sold
- Prevents staff from “over-ordering” an item that is no longer available





display & print product notes

- Display product information such as cocktail recipes or nutritional information
- Notes can also be printed





splitting tables

SwiftPOS Touch v2.10.105.30 Released 15/04/2010 - Keypad: 'Fine Dining' H O B O T S 0

Clock In/Out
 CHECK CUSTOMERS ID
 No Orders
 No Updates
 Receipt is OFF
 Online

Member: ... Price Level: Normal
 Table # 7 Covers 5/0

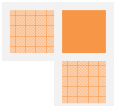
1 x	Rare Brown Sauce NO MEAT Sirloin Blue Peppercorn sauce	\$60.00
20 Oct 12:03 Default Clerk		
Subtotal		\$118.00

Print Receipt Clear Item efpos 50
Hold/Recall Sale Cancel Sale VISA 20
Loyalty Customer Details No Sale MasterCard 10
Reservations Tips AMERICAN EXPRESS 5
Split Table Evenly Split Table by Item CASH

<i>Entrée</i>	Oysters with Lemon	Floor Plan Display
<i>Mains</i>	Oysters with Herb Butter	Seat Number Show Product Notes
<i>Desserts</i>	Scallops in Shell	Serve with Entrees Transfer Table
<i>Beverages</i>	Chestnut & Porcini Bisque	Serve with Mains Free Text Instructions
<i>Sides</i>	Goats Cheese Terrine	Call Mains Change Instruction
<i>Tea & Coffee</i>	Garfish with Fennel	Table
<i>Management</i>		

Laptop (1003) in Bar (1) >> 127.0.0.1 16/11/2010 10:24 AM

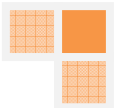
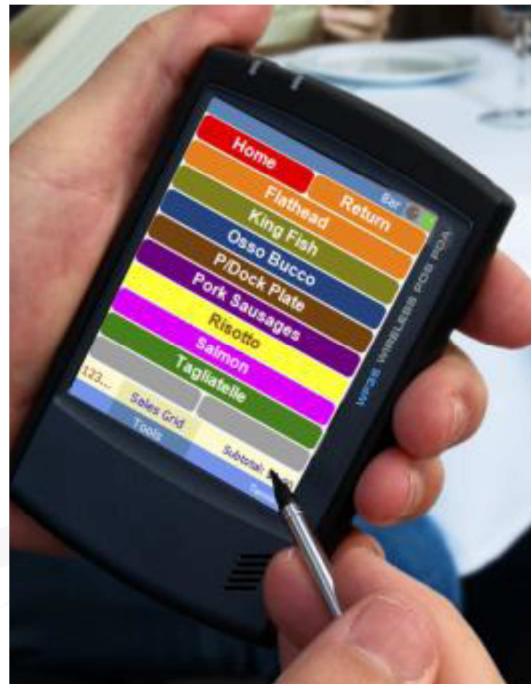
- Split tables evenly (e.g. all five customers 1/5th of the total bill)
- Split tables by item (e.g. each customer only pays for what they have consumed)
- Split Items (e.g. only 3 of the five customers shared a bottle of wine, so divide that bottle 3 ways and allocate that to each of the 3 customers)





handheld ordering

- Full use of all the key functions that are available on the major POS terminal
- Can be loaded on to Pocket PC
- Can be loaded on to Apple iTouch
- Can be loaded onto Apple iPad





kitchen print

- User definable text size and font
- Auto sort Items into Entrees, Mains and Desserts
- Able to cater for Entrees served with Mains etc
- Define which items are sent to which printers
- Steaks orders will always be sorted from Well Done to Rare to assist with preparation times
- Print onto duplicate paper – or print multiple copies

Kitchen Print

Table: 8

Covers: 4

Entrees

- 1 Oysters w Lemon (1/2 Doz)
- 1 Chestnut & Porcini Bisque
- 1 Garfish

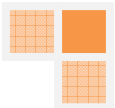
Mains

- 1 Scampi
- 3 Sirloin Steak
 - Medium Well
 - Brown Sauce
- Medium Rare
- Béarnaise Sauce
- Rare
- Brown Sauce

Desserts

- 1 Rhubarb Crumble
- 2 Creme Brulee

Terminal: Maitre De Terminal
Date: 4/5/2010 Time: 7:58:34 PM
Clerk: Simon





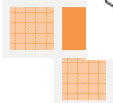
floor (waiter's) print

Floor (Waiter's) Print
Table: 8
 Covers: 4
 =====
Entrees
 s1 1 Oysters w Lemon (1/2 Doz)
 s3 1 Chestnut & Porcini Bisque
 s4

Floor (Waiter's) Print
Table: 8
 Covers: 4
 =====
Mains
 s1 1 Scampi
 s2 1 Sirloin Steak
 Medium Rare
 Béarnaise Sauce
 s3 1 Sirloin Steak
 Rare
 Brown Sauce
 s4 1 Sirloin Steak
 Medium Well
 Brown Sauce
 =====
 Terminal: Maitre De Terminal
 Date: 4/5/2010 Time: 7:58:34 PM
 Clerk: Simon

Floor (Waiter's) Print
Table: 8
 Covers: 4
 =====
Desserts
 s1 1 Rhubarb Crumble
 s2 1 Creme Brulee
 s4 1 Creme Brulee
 =====
 Terminal: Maitre De Terminal
 Date: 4/5/2010 Time: 7:58:34 PM
 Clerk: Simon

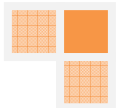
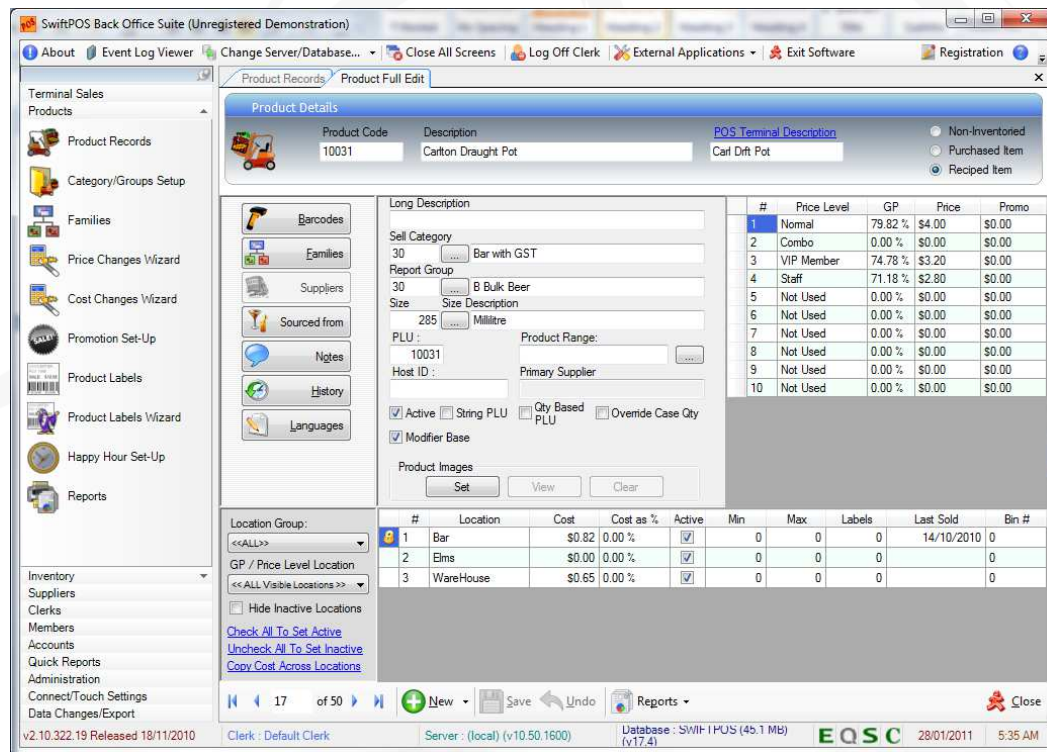
- Separate docket for waiters. One docket for each meal period, showing the seat number
- Sorted in Seat Number order
- Can be printed to a dedicated printer or sent to another printer in the restaurant / bistro





back office

The Swiftpos Back Office system is designed to be used in multi-venue environments, providing both consolidated and comparative reporting options. Tied in with this is the appropriate levels security, so you can control what data people see, and what functions they can access. It includes a full stock control system, membership and loyalty, staff time and attendance, and integration into popular accounting packages such as MYOB®. The system also has over 200 preformatted reports, as well as the ability to add your own customised reports. Any report can be automated to be printed, saved as a file, or emailed on a daily, weekly or monthly basis.





other options

Clerk ID Readers

To lock the terminal when not in use and to log clerk transactions with every sale, you can use either a standard PIN number, or staff can wave their RF Wristband over the register or use Fingerprint technology to log-on.



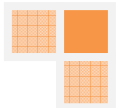
Integrated Eftpos

To help speed up the sales process and to ensure that all sales that are entered through the eftpos terminal are also entered through the POS system. We can integrate with all the major banks and merchant providers.



Rear Customer Display

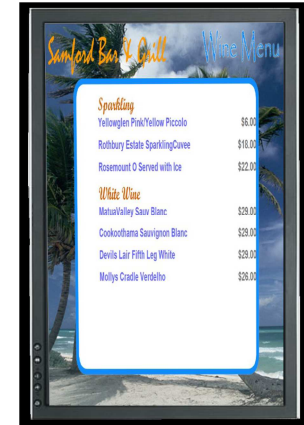
To not only display what the customer is ordering at the time, but can also display images (including flash images and movies) to promote events within the venue.





Digital Menu Boards

Great for displaying items such as Daily Specials – or your complete menu. Includes a special “chalk board” font, but can be designed with whatever font and background images you require. As soon as you update your POS, the menu board is also updated.



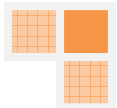
Caller ID

For those venues that have a lot of phone orders for either delivery or take away, a caller ID system can be attached to your phone that will read the incoming customers phone number, then displayed their details and last order automatically on the screen. If they haven't called before, you can automatically save their details for future reference.



Web Ordering

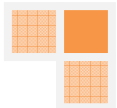
It is possible to have customers order from your web site (usually done for take away) , and have the order automatically sent to your POS system and on to the Kitchen Printer for preparation. Options here include online payment or payment on pick-up and delayed ordering in the instance that they don't want to pick up their order until a future time or day.





Order from your iPhone

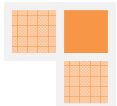
It is also possible for customer to order directly from their iPhone. As with web orders, the order is sent directly through to the POS and Kitchen Printer.





buying group interfaces

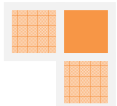
For venues with a bottle shop or that deal directly with major buying groups or suppliers, we have direct interfaces that assist in invoice data entry and, where applicable, sales data upload.





accommodation system interfaces

Swiftpos Touch interfaces to a wide range of Front Office accommodation packages, allowing in-house guests to charge directly to their room accounts from the bar or restaurant. Interfaces include:





more information

The screen shots in this document are designed to give you just a taste of some of the features and functionality of the Swiftpos Touch system and how it can be applied to restaurants. There are a host of other features, benefits and options that can be included into your system, including stock control, loyalty, MYOB interface, clerk control & real-time web reports to name just a few.

If you would like more information, or if you would like to have one of our sales representatives visit your venue for a more detailed demonstration, please contact us via any of the contact points listed below.

Phone: (03) 9852 3330

Email: sales@positive-outcomes.com.au

Web: <http://www.positive-outcomes.com.au>

