

A chef in a white uniform and hat is shown in profile, typing on a laptop. The background is a kitchen with other chefs and equipment, all slightly blurred. The text 'eRestraPLUS' is overlaid in a large, blue, serif font, and 'Complete Restaurant Management System' is overlaid below it in a smaller, red, italicized serif font.

eRestraPLUS

Complete Restaurant Management System

Why eRestraPLUS ?

- ❖ Track Restaurant Reservations
- ❖ Ideal for Restaurants of all sizes
- ❖ Highly Configurable and Easy To Use
- ❖ Affordable
- ❖ Automates the Booking Process
- ❖ Avoids Double Booking
- ❖ Tracks Customers
- ❖ Analyses Reservation Patterns
- ❖ Increase Repeat Sales
- ❖ Reporting System
- ❖ Custom Features Available

How eRestraPLUS benefits Customer ?

- **Run your restaurant to maximum efficiency**
- **Generate Log Generation for every Order Transaction at user Level.**
- **Help to track Menu consumption**
- **Determine Reservation frequency & hours of high restaurant load**
- **Helps in identifying Busiest tables & most active employees**
- **Facilitates with many Payment methods.**
- **Automatic tax calculations.**
- **Easy to implement, Even easier to use**
- **Complete Inventory Management & Tracking**
- **Automatic Alert System on stock Reaching minimum threshold level**
- **Automatic Alert System on Order Delay for any Table**
- **Order Completion and delivery status information**
- **24x7 Visual Graphical View of Booked / Free table in restaurant**
- **User Authentication and Access Right Controls**
- **Maintenance of Employee Attendance, Salary & Advance**
- **Small Party Booking System**

eRestraPLUS

Inventory management

Security

Front-Desk POS

Small Party Booking

Employee Management

Recipes Management

KOT Management

Customer Management

MIS-Reporting



Inventory Management

- ❖ **Inventory tracking and reporting**
- ❖ **Daily stock sheet**
- ❖ **Report of fast stock**
- ❖ **Report of stock requirement (alarm)**
- ❖ **Fixing minimum level of stock in quantity**
- ❖ **Sales & Purchase Details**



Front Desk - POS

- ❖ **Order Booking**
- ❖ **Payment Collections**
- ❖ **Order Modification**
- ❖ **Bill Generation & Modification**
- ❖ **Registration of Customer Details.**



Employee Management

- ❖ **Maintaining Complete Employee Details**
- ❖ **Assigning Duties, roles ,access rights.**
- ❖ **Daily Attendance sheet**
- ❖ **Maintenance of Salary and advances**



KOT Management

- ❖ **Maintaining Status of Kitchen counter slip carrying order**
- ❖ **Automatic Order delay alert in specified time**
- ❖ **Order Completion Status**
- ❖ **Order Delivery Status**



Security

- ❖ **User Authentication.**
- ❖ **Different Roles and Access Rights to different Users.**
- ❖ **All Activities get automatically tracked and log gets generated at User Level.**
- ❖ **Second Level Approval Authority.**



Small Party Booking

- ❖ **Order booking for Party**
- ❖ **Menu Booking**
- ❖ **Automatically provides the details of how much raw material will be consumed, and alerts incase stock is less then required.**
- ❖ **Modification of Order.**



Recipes Management

- ❖ **Maintains details of raw material that is used in making recipe**
- ❖ **Adds new recipe**
- ❖ **Modify and delete Recipe**
- ❖ **Links with inventory control and Stock alert system**



Customer Management

Managing repeat customers and recording customer preferences helps you to retain your customers. Make food allergy notes, record anniversary and birth dates. Make your customers feel unique and special by recording personal notes. Welcome them with their nickname at the door!



MIS

- ❖ **Product Information Report**
- ❖ **Daily Stock Report**
- ❖ **Daily Sale & Purchase summary Report**
- ❖ **Daily Cash Inflow & Outflow Report**
- ❖ **Employee Attendance Report (Monthly/Daily)**
- ❖ **Order history report**
- ❖ **Table Information**
- ❖ **Daily Table wise order information report**
- ❖ **Employee Salary Report**
- ❖ **Customized reports**



THANK YOU