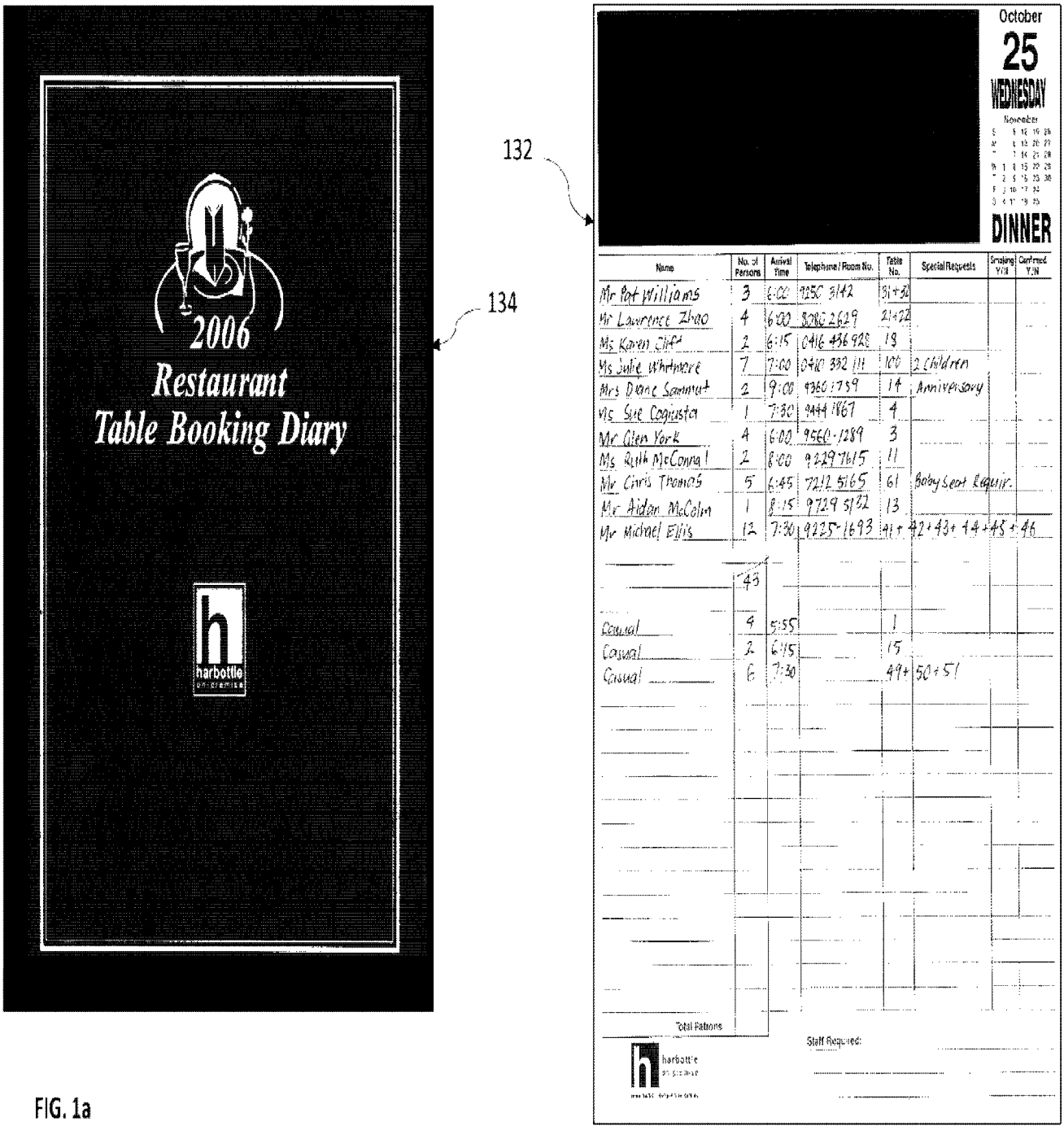
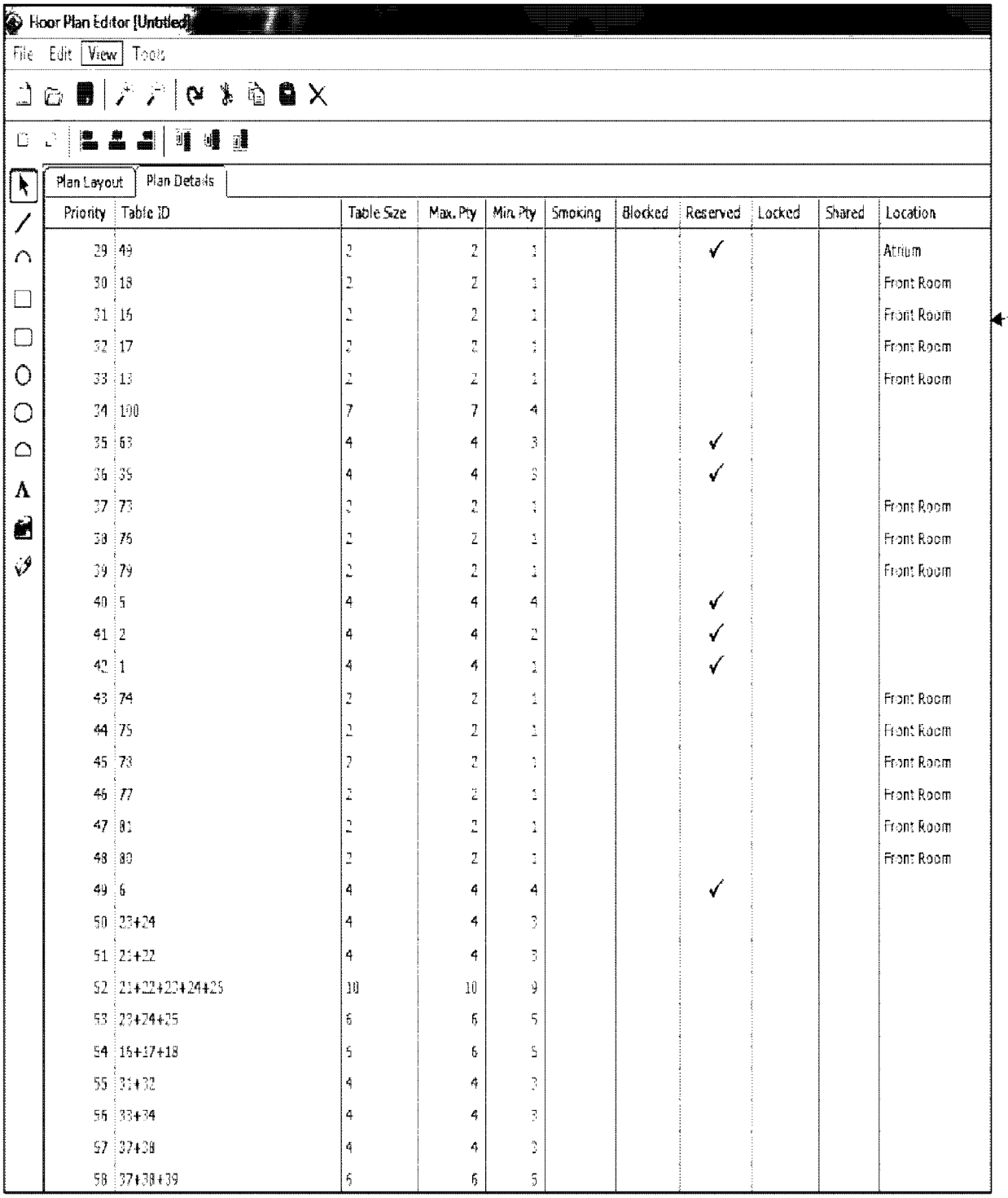

2006
Restaurant
Table Booking Diary
harbottle
132
134
October
25
WEDNESDAY
November
DINNER
Name
No. of Persons
Arrival Time
Telephone / Room No.
Table No.
Special Requests
Smoking Y/N
Confirmed Y/N
Mr Pat Williams
Mr Lawrence Zhao
Ms Karen Cliff
Ms Julie Whitmore
Mrs Diane Sammut
Ms Sue Cogniata
Mr Glen York
Ms Ruth McConnal
Mr Chris Thomas
Mr Aidan McColm
Mr Michael Ellis
Baby Seat Requir.
Casual
Casual
Casual
Total Patrons
Staff Required:
harbottle

FIG. 1a



Priority	Table ID	Table Size	Max. Pty	Min. Pty	Smoking	Blocked	Reserved	Locked	Shared	Location
29	49	2	2	1			✓			Atrium
30	18	2	2	1						Front Room
31	16	2	2	1						Front Room
32	17	2	2	1						Front Room
33	13	2	2	1						Front Room
34	100	7	7	4						
35	63	4	4	3			✓			
36	65	4	4	3			✓			
37	73	2	2	1						Front Room
38	76	2	2	1						Front Room
39	79	2	2	1						Front Room
40	5	4	4	4			✓			
41	2	4	4	2			✓			
42	1	4	4	1			✓			
43	74	2	2	1						Front Room
44	75	2	2	1						Front Room
45	78	2	2	1						Front Room
46	77	2	2	1						Front Room
47	81	2	2	1						Front Room
48	80	2	2	1						Front Room
49	6	4	4	4			✓			
50	23+24	4	4	3						
51	21+22	4	4	3						
52	21+22+23+24+25	10	10	9						
53	23+24+25	6	6	5						
54	16+17+18	5	6	5						
55	31+32	4	4	3						
56	33+34	4	4	3						
57	37+38	4	4	3						
58	37+38+39	6	6	5						

FIG. 1b

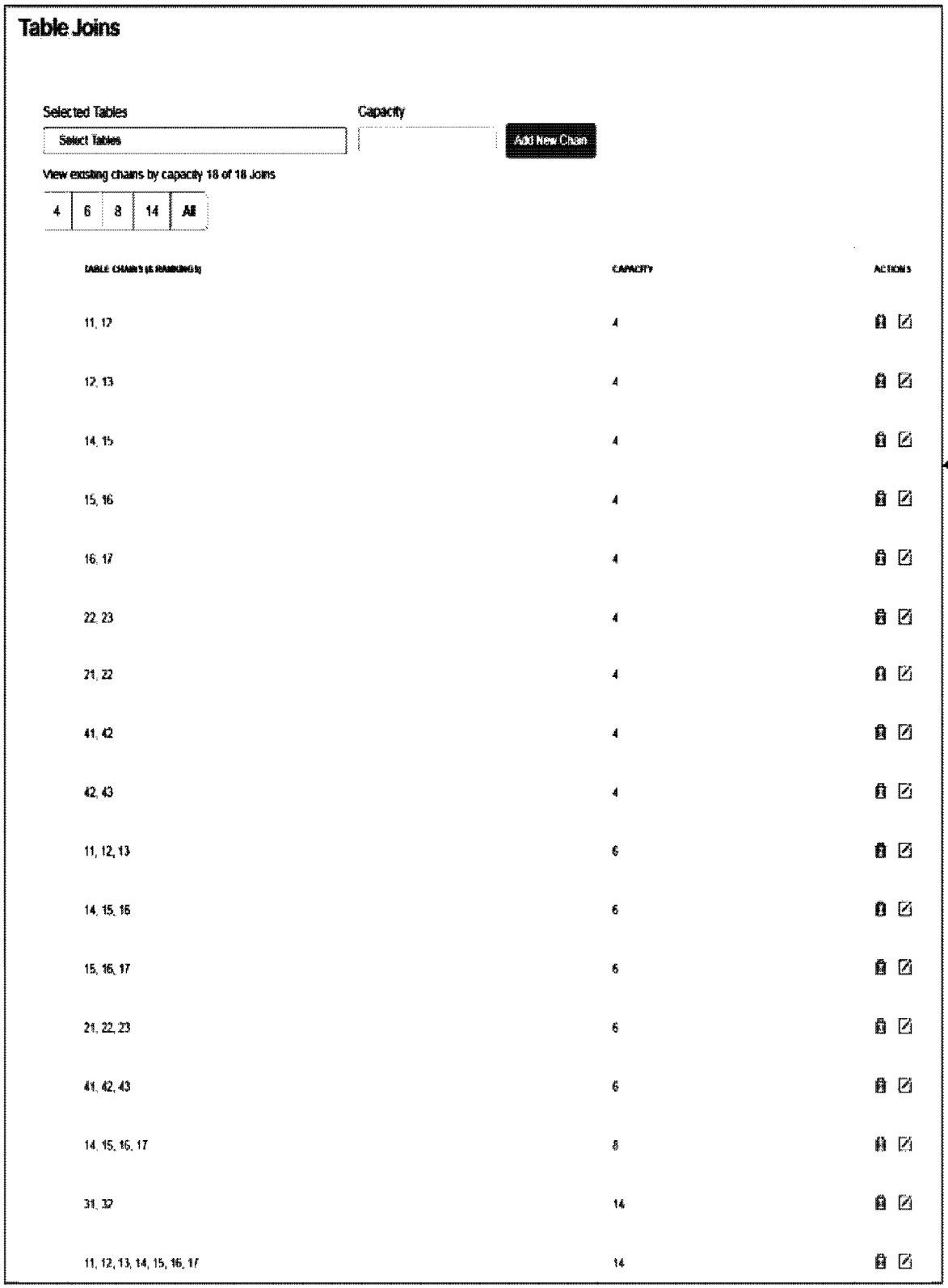

Table Joins
Selected Tables
Select Tables
Capacity
Add New Chain
View existing chains by capacity 18 of 18 Joins
4
6
8
14
All
CAPACITY
ACTIONS
11, 12
4
12, 13
4
14, 15
4
15, 16
4
16, 17
4
22, 23
4
21, 22
4
41, 42
4
42, 43
4
11, 12, 13
6
14, 15, 16
6
15, 16, 17
6
21, 22, 23
6
41, 42, 43
6
14, 15, 16, 17
8
31, 32
14
11, 12, 13, 14, 15, 16, 17
14
138

FIG. 1c

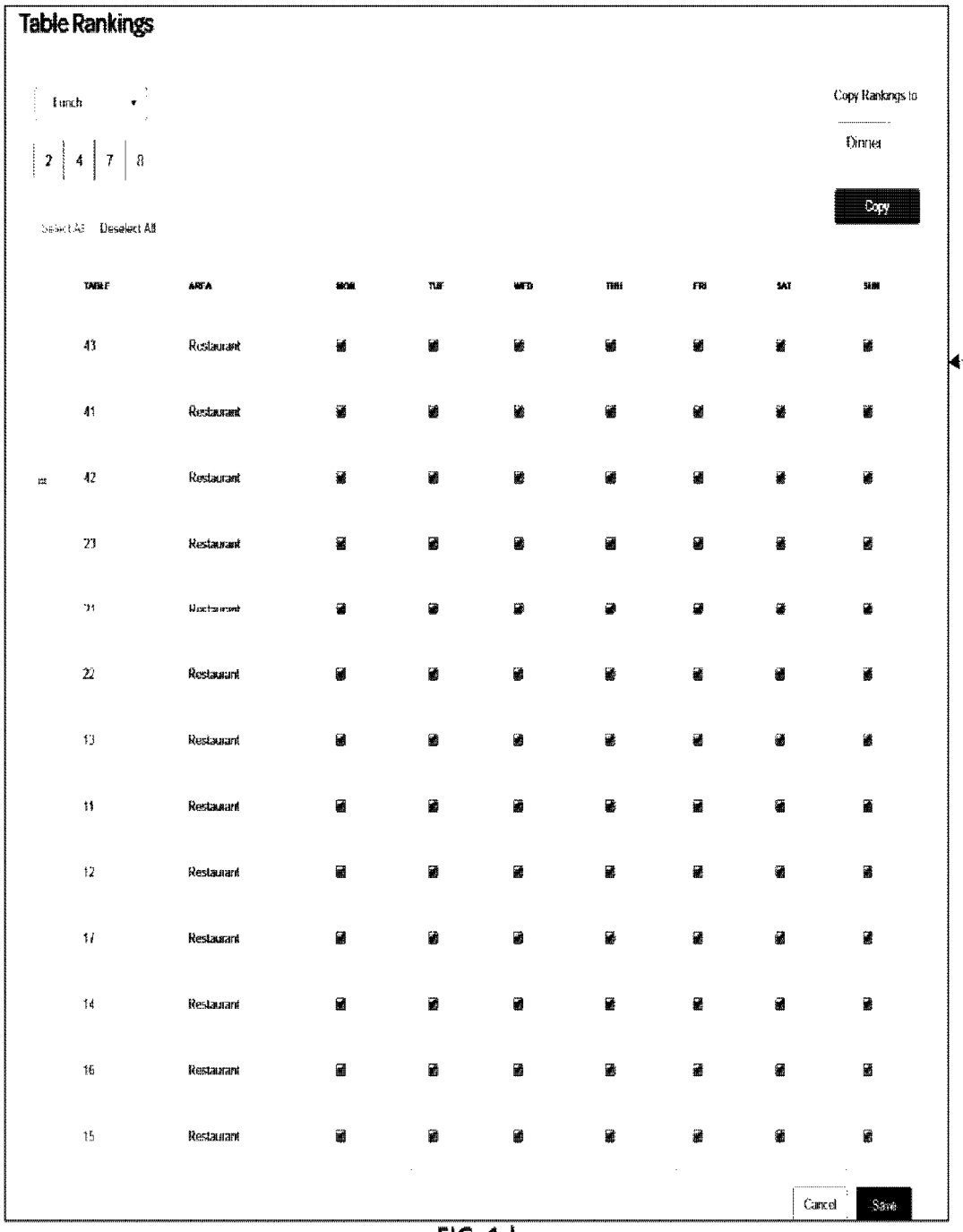

Table Rankings
Lunch
2
4
7
8
Copy Rankings to
Dinner
Copy
Select All
Deselect All
TABLE
AREA
MON
TUE
WED
THU
FRI
SAT
SUN
43 Restaurant
41 Restaurant
42 Restaurant
23 Restaurant
22 Restaurant
13 Restaurant
11 Restaurant
12 Restaurant
17 Restaurant
14 Restaurant
16 Restaurant
15 Restaurant
Cancel
Save
140

FIG. 1d

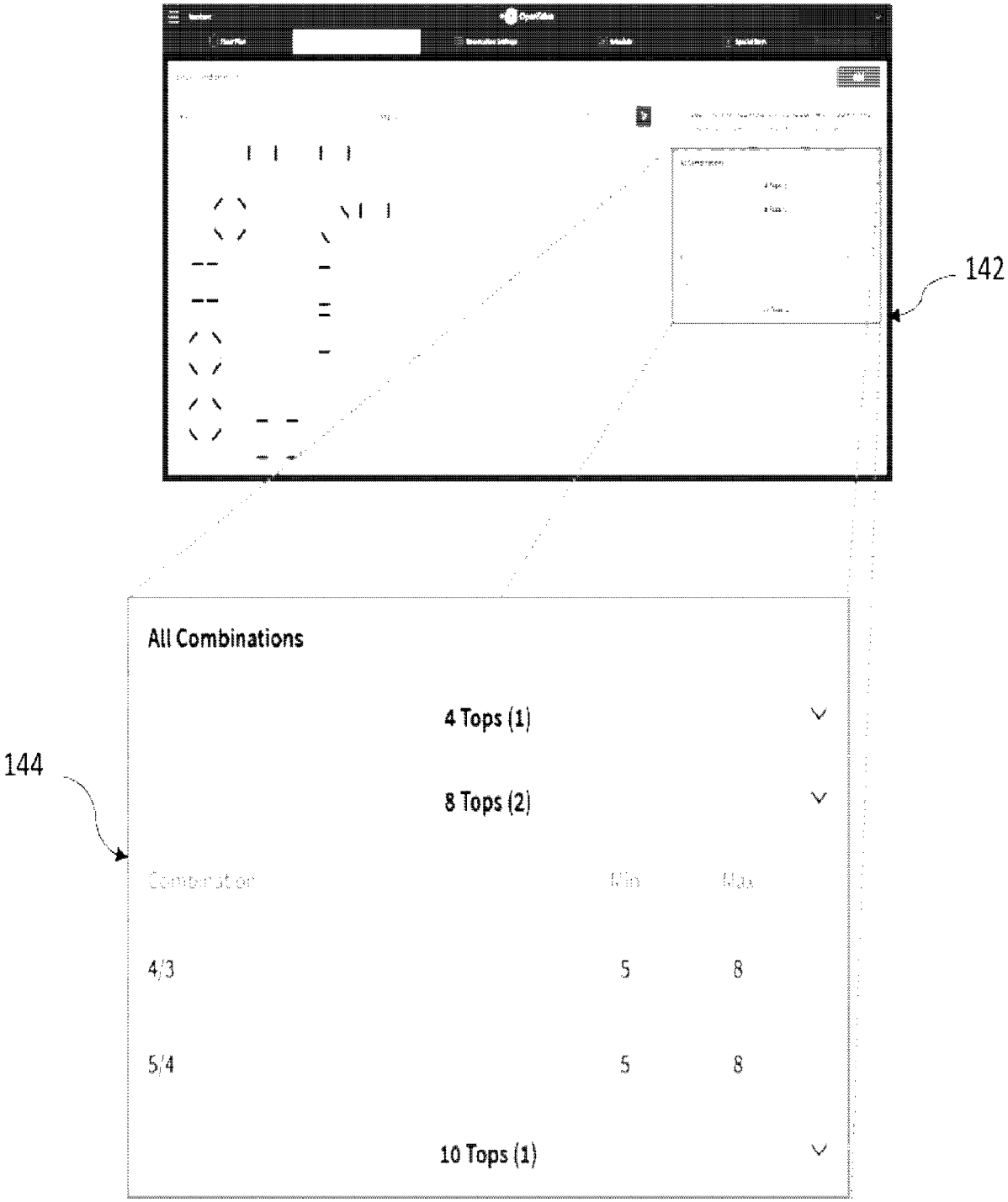

142
144
All Combinations
4 Tops (1)
8 Tops (2)
Combination
Min
Max
4/3
5
8
5/4
5
8
10 Tops (1)

FIG. 1e

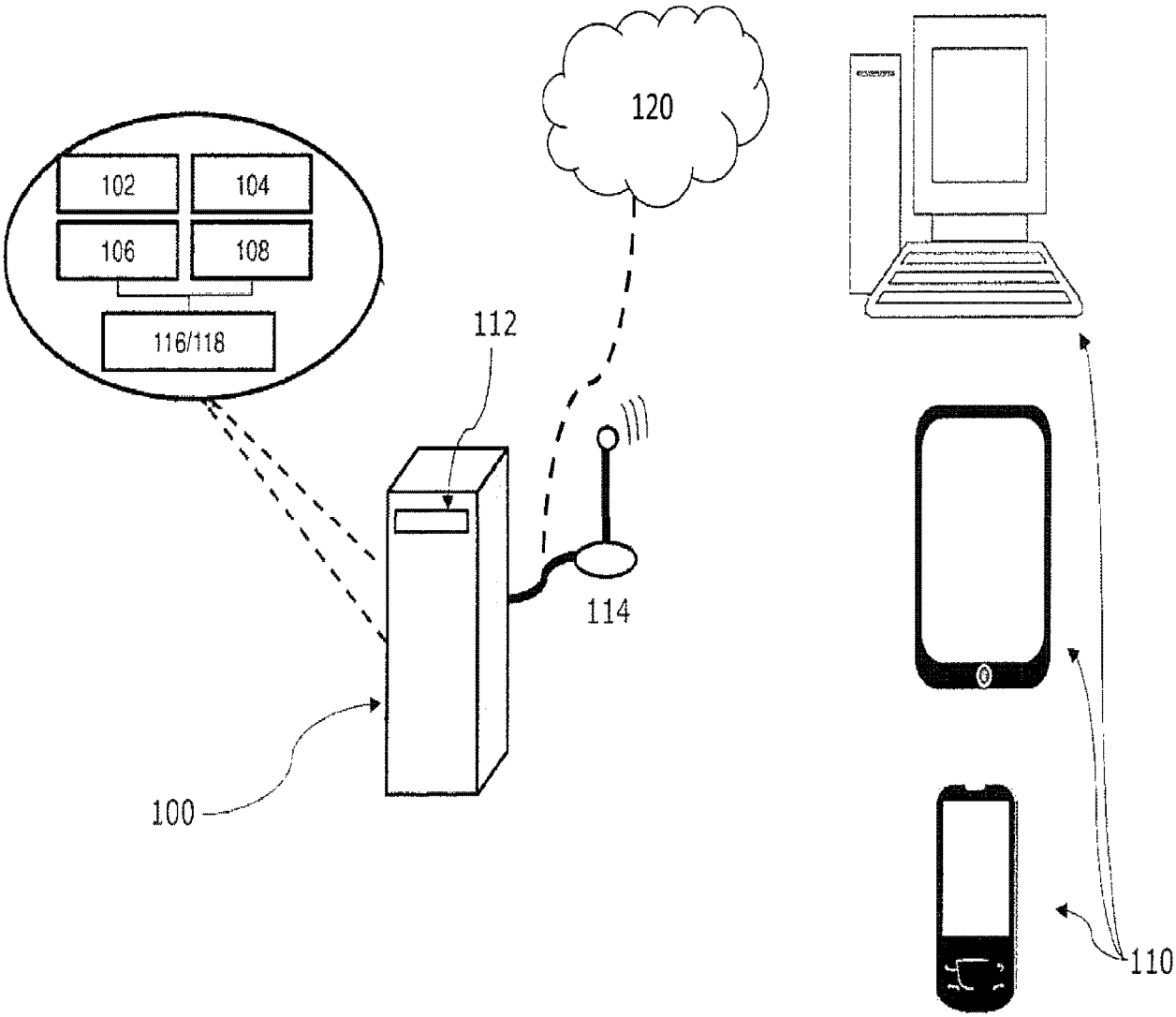


FIG. 2a

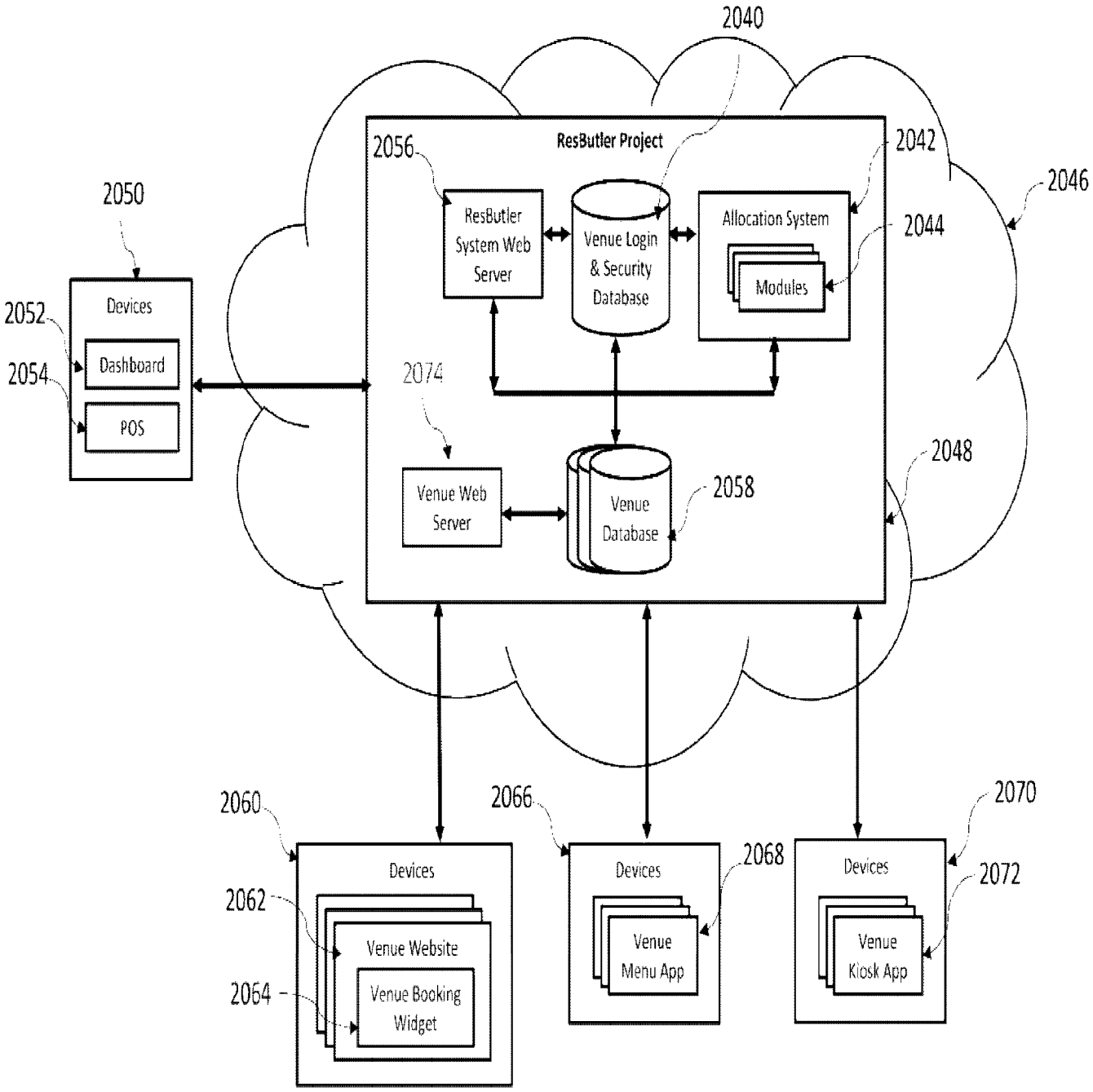

2040
ResButler Project
2056
2042
2046
2050
ResButler System Web Server
Venue Login & Security Database
Allocation System
2044
Modules
2052
Devices
Dashboard
2054
POS
2074
Venue Web Server
Venue Database
2058
2048
2060
2066
2070
Devices
Devices
Devices
2062
Venue Website
2068
2072
Venue Menu App
Venue Kiosk App
2064
Venue Booking Widget

FIG. 2b

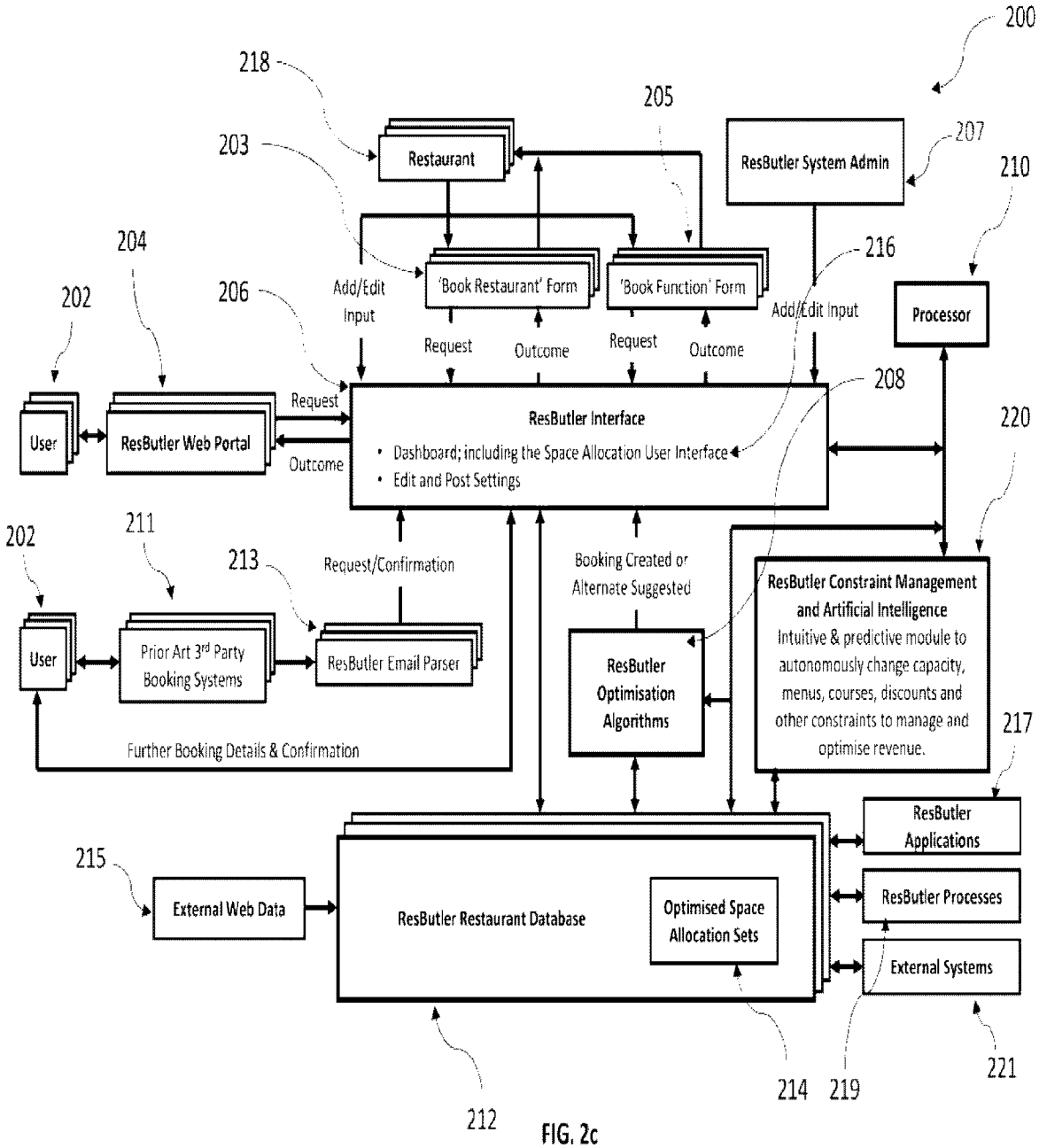

200
218
205
203
Restaurant
ResButler System Admin
207
210
204
216
202
206
Add/Edit Input
'Book Restaurant' Form
'Book Function' Form
Add/Edit Input
Processor
Request
Outcome
Request
Outcome
208
User
ResButler Web Portal
Request
Outcome
ResButler Interface
• Dashboard; including the Space Allocation User Interface
• Edit and Post Settings
220
202
211
213
Request/Confirmation
Booking Created or Alternate Suggested
ResButler Constraint Management and Artificial Intelligence
Intuitive & predictive module to autonomously change capacity, menus, courses, discounts and other constraints to manage and optimise revenue.
User
Prior Art 3rd Party Booking Systems
ResButler Email Parser
ResButler Optimisation Algorithms
Further Booking Details & Confirmation
217
ResButler Applications
215
External Web Data
ResButler Restaurant Database
Optimised Space Allocation Sets
ResButler Processes
External Systems
212
214
219
221

FIG. 2c

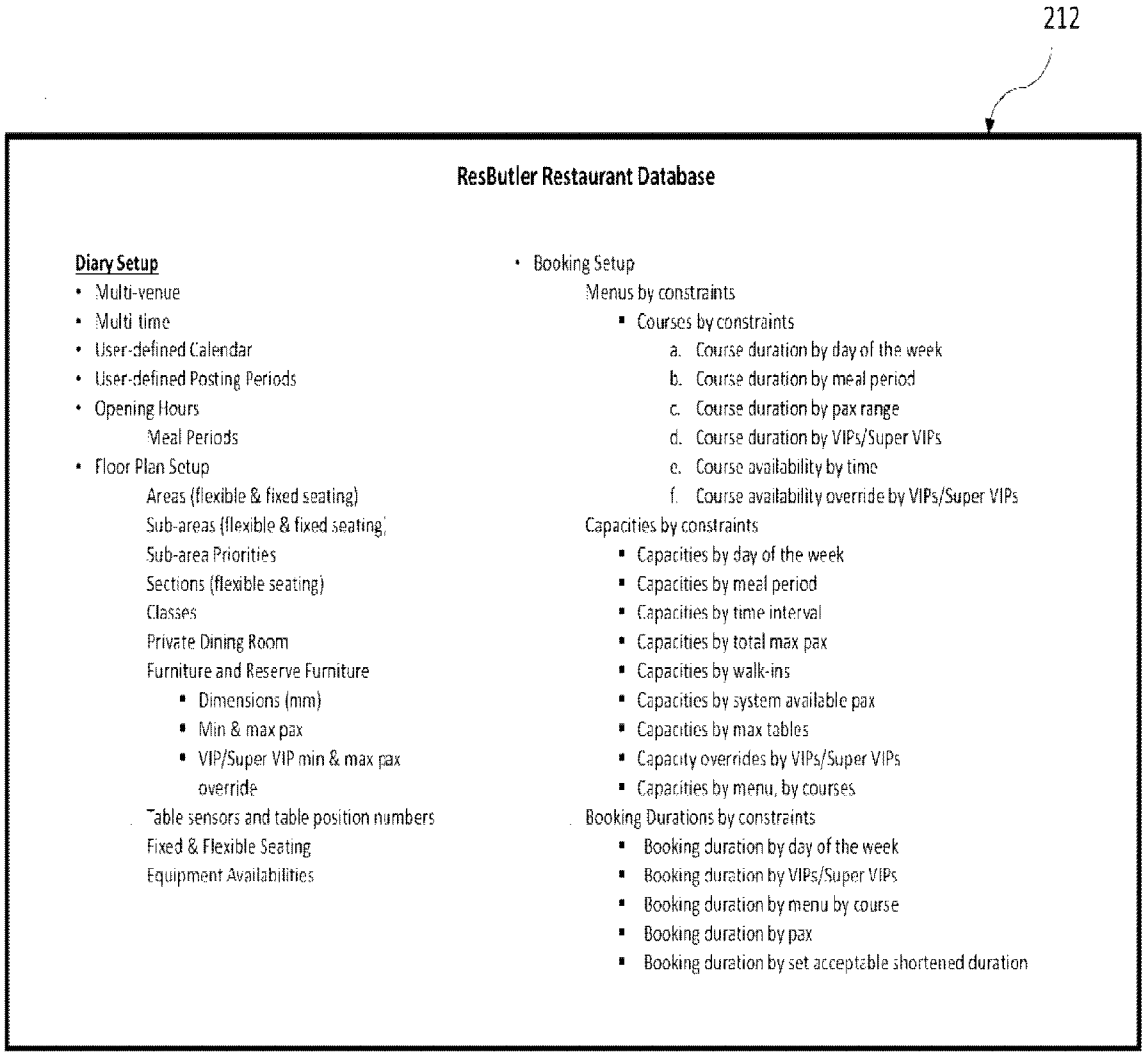

212
ResButler Restaurant Database
Diary Setup
• Multi-venue
• Multi time
• User-defined Calendar
• User-defined Posting Periods
• Opening Hours
Meal Periods
• Floor Plan Setup
Areas (flexible & fixed seating)
Sub-areas (flexible & fixed seating)
Sub-area Priorities
Sections (flexible seating)
Classes
Private Dining Room
Furniture and Reserve Furniture
▪ Dimensions (mm)
▪ Min & max pax
▪ VIP/Super VIP min & max pax override
Table sensors and table position numbers
Fixed & Flexible Seating
Equipment Availabilities
• Booking Setup
Menus by constraints
▪ Courses by constraints
a. Course duration by day of the week
b. Course duration by meal period
c. Course duration by pax range
d. Course duration by VIPs/Super VIPs
e. Course availability by time
f. Course availability override by VIPs/Super VIPs
Capacities by constraints
▪ Capacities by day of the week
▪ Capacities by meal period
▪ Capacities by time interval
▪ Capacities by total max pax
▪ Capacities by walk-ins
▪ Capacities by system available pax
▪ Capacities by max tables
▪ Capacity overrides by VIPs/Super VIPs
▪ Capacities by menu, by courses
Booking Durations by constraints
▪ Booking duration by day of the week
▪ Booking duration by VIPs/Super VIPs
▪ Booking duration by menu by course
▪ Booking duration by pax
▪ Booking duration by set acceptable shortened duration

FIG. 2d-i

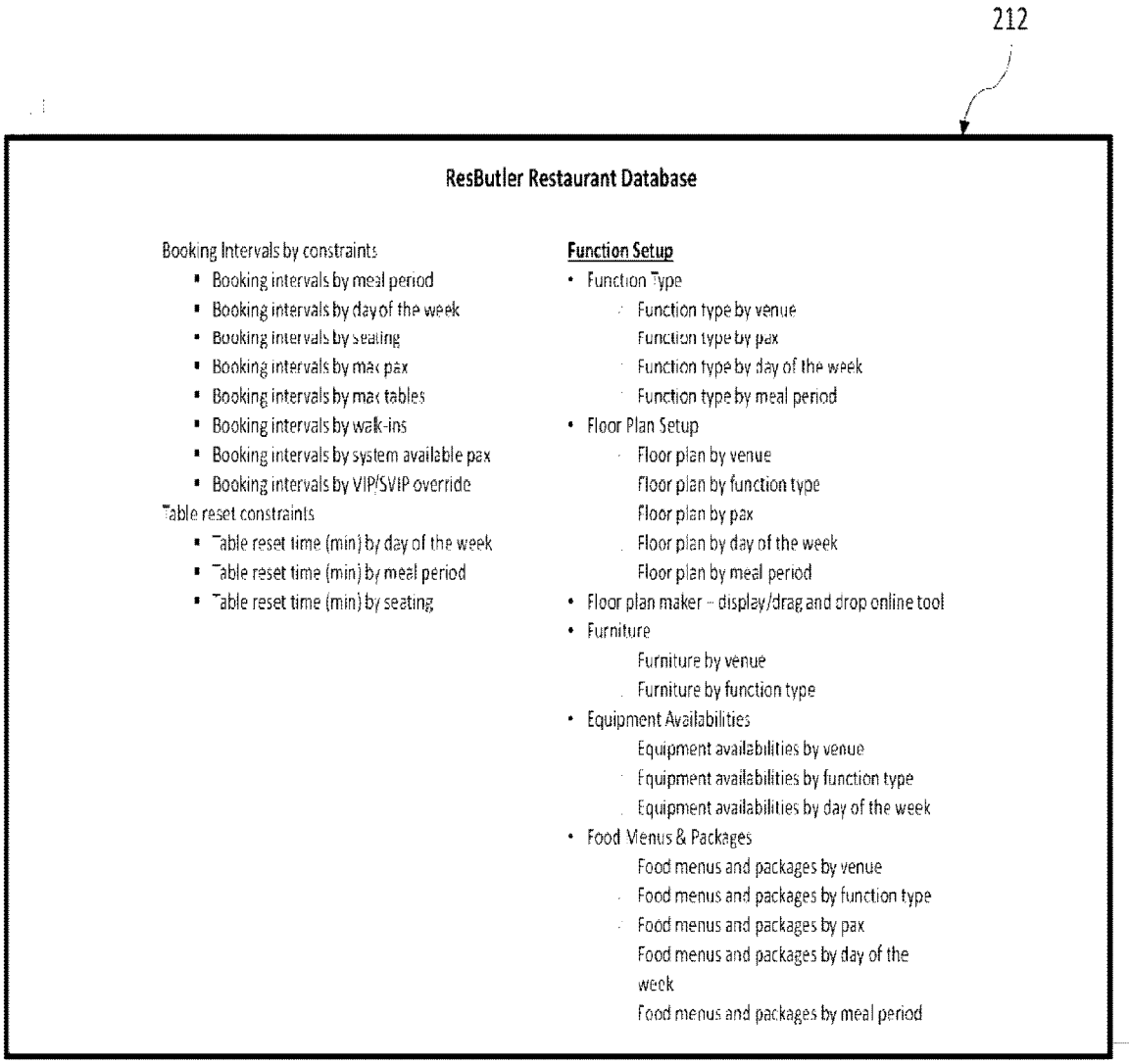

212
ResButler Restaurant Database
Booking Intervals by constraints
Booking intervals by meal period
Booking intervals by day of the week
Booking intervals by seating
Booking intervals by max pax
Booking intervals by max tables
Booking intervals by walk-ins
Booking intervals by system available pax
Booking intervals by VIP/SVIP override
Table reset constraints
Table reset time (min) by day of the week
Table reset time (min) by meal period
Table reset time (min) by seating
Function Setup
Function Type
Function type by venue
Function type by pax
Function type by day of the week
Function type by meal period
Floor Plan Setup
Floor plan by venue
Floor plan by function type
Floor plan by pax
Floor plan by day of the week
Floor plan by meal period
Floor plan maker – display/drag and drop online tool
Furniture
Furniture by venue
Furniture by function type
Equipment Availabilities
Equipment availabilities by venue
Equipment availabilities by function type
Equipment availabilities by day of the week
Food Menus & Packages
Food menus and packages by venue
Food menus and packages by function type
Food menus and packages by pax
Food menus and packages by day of the week
Food menus and packages by meal period

FIG. 2d-ii

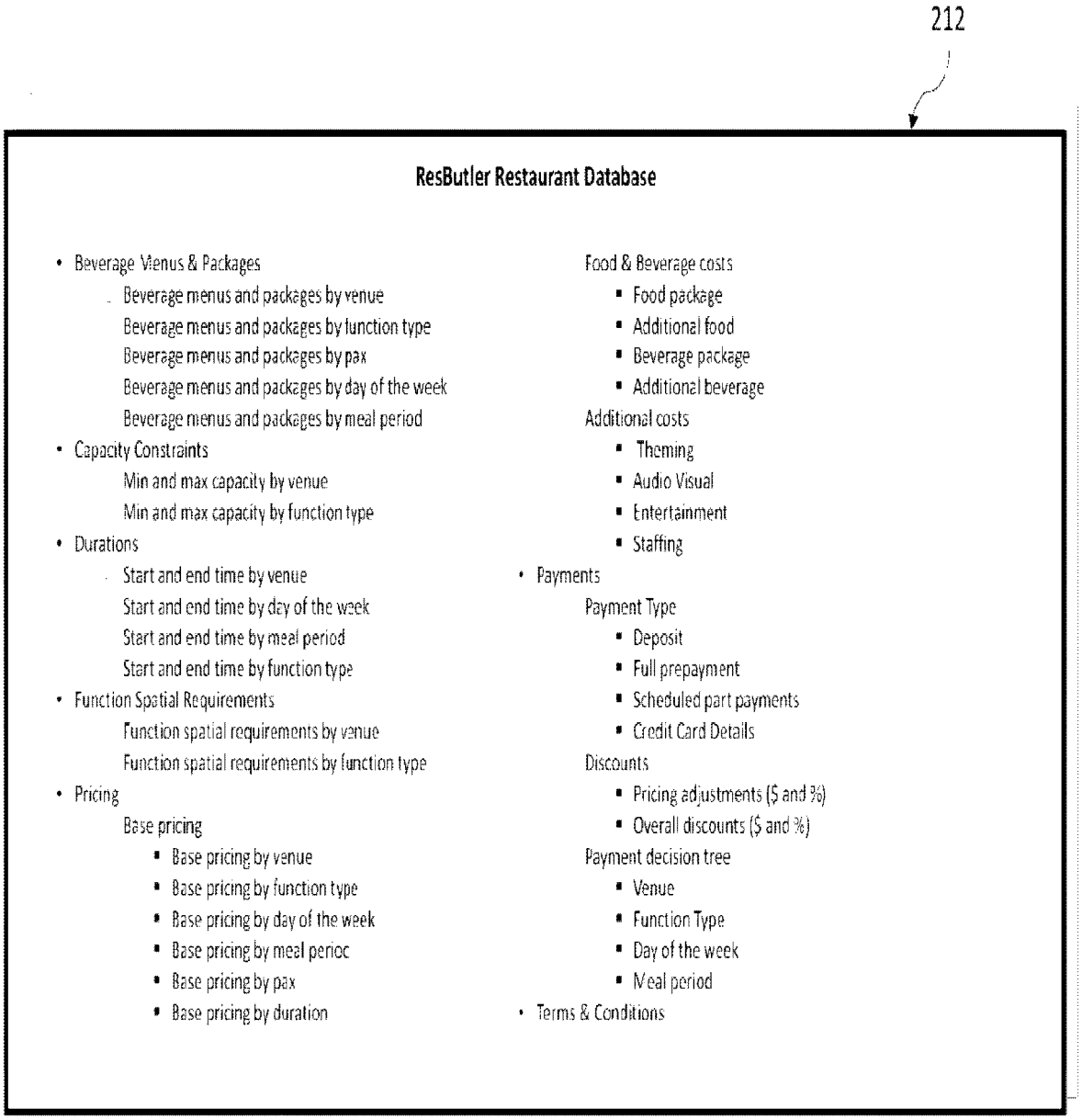

212
ResButler Restaurant Database
• Beverage Menus & Packages
Beverage menus and packages by venue
Beverage menus and packages by function type
Beverage menus and packages by pax
Beverage menus and packages by day of the week
Beverage menus and packages by meal period
• Capacity Constraints
Min and max capacity by venue
Min and max capacity by function type
• Durations
Start and end time by venue
Start and end time by day of the week
Start and end time by meal period
Start and end time by function type
• Function Spatial Requirements
Function spatial requirements by venue
Function spatial requirements by function type
• Pricing
Base pricing
▪ Base pricing by venue
▪ Base pricing by function type
▪ Base pricing by day of the week
▪ Base pricing by meal period
▪ Base pricing by pax
▪ Base pricing by duration
Food & Beverage costs
▪ Food package
▪ Additional food
▪ Beverage package
▪ Additional beverage
Additional costs
▪ Theming
▪ Audio Visual
▪ Entertainment
▪ Staffing
• Payments
Payment Type
▪ Deposit
▪ Full prepayment
▪ Scheduled part payments
▪ Credit Card Details
Discounts
▪ Pricing adjustments ($ and %)
▪ Overall discounts ($ and %)
Payment decision tree
▪ Venue
▪ Function Type
▪ Day of the week
▪ Meal period
• Terms & Conditions

FIG. 2d-iii

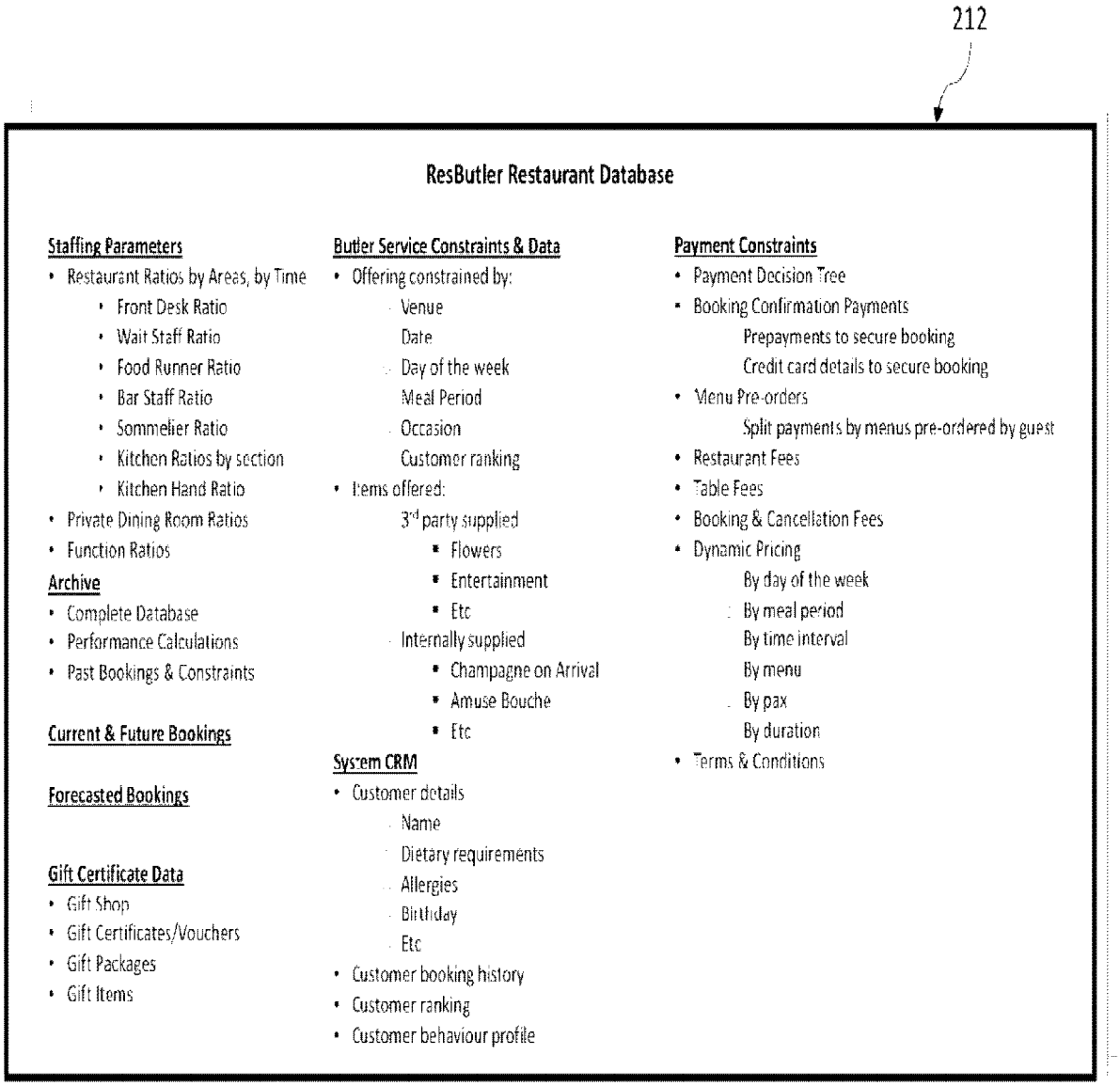

212
ResButler Restaurant Database
Staffing Parameters
• Restaurant Ratios by Areas, by Time
• Front Desk Ratio
• Wait Staff Ratio
• Food Runner Ratio
• Bar Staff Ratio
• Sommelier Ratio
• Kitchen Ratios by section
• Kitchen Hand Ratio
• Private Dining Room Ratios
• Function Ratios
Archive
• Complete Database
• Performance Calculations
• Past Bookings & Constraints
Current & Future Bookings
Forecasted Bookings
Gift Certificate Data
• Gift Shop
• Gift Certificates/Vouchers
• Gift Packages
• Gift Items
Butler Service Constraints & Data
• Offering constrained by:
Venue
Date
Day of the week
Meal Period
Occasion
Customer ranking
• Items offered:
3rd party supplied
▪ Flowers
▪ Entertainment
▪ Etc
Internally supplied
▪ Champagne on Arrival
▪ Amuse Bouche
▪ Etc
System CRM
• Customer details
Name
Dietary requirements
Allergies
Birthday
Etc
• Customer booking history
• Customer ranking
• Customer behaviour profile
Payment Constraints
• Payment Decision Tree
• Booking Confirmation Payments
Prepayments to secure booking
Credit card details to secure booking
• Menu Pre-orders
Split payments by menus pre-ordered by guest
• Restaurant Fees
• Table Fees
• Booking & Cancellation Fees
• Dynamic Pricing
By day of the week
By meal period
By time interval
By menu
By pax
By duration
• Terms & Conditions

FIG. 2d-iv

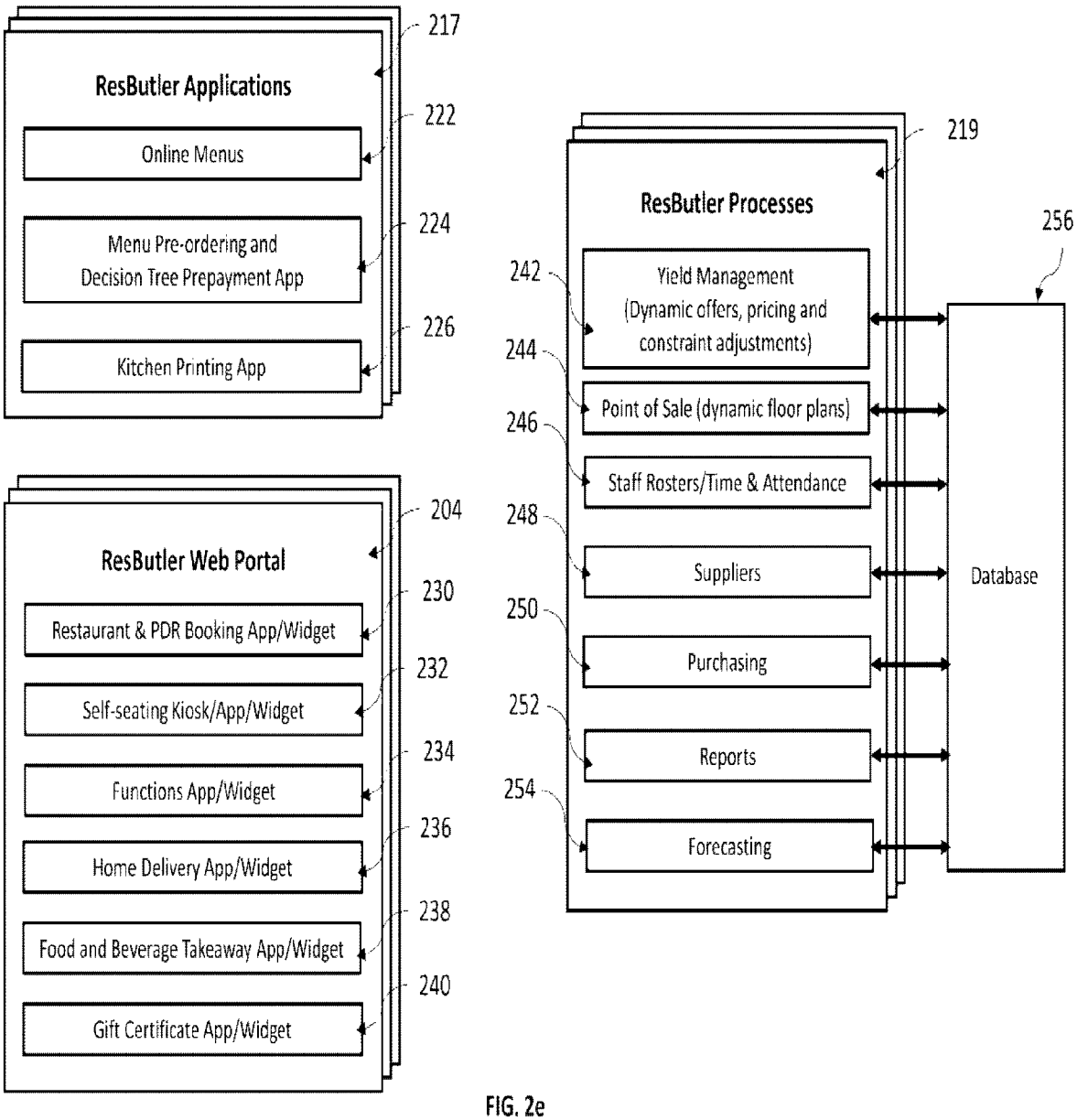

ResButler Applications
217
Online Menus
222
Menu Pre-ordering and
Decision Tree Prepayment App
224
Kitchen Printing App
226
ResButler Web Portal
204
Restaurant & PDR Booking App/Widget
230
Self-seating Kiosk/App/Widget
232
Functions App/Widget
234
Home Delivery App/Widget
236
Food and Beverage Takeaway App/Widget
238
Gift Certificate App/Widget
240
ResButler Processes
219
Yield Management
(Dynamic offers, pricing and
constraint adjustments)
242
Point of Sale (dynamic floor plans)
244
Staff Rosters/Time & Attendance
246
Suppliers
248
Purchasing
250
Reports
252
Forecasting
254
Database
256

FIG. 2e

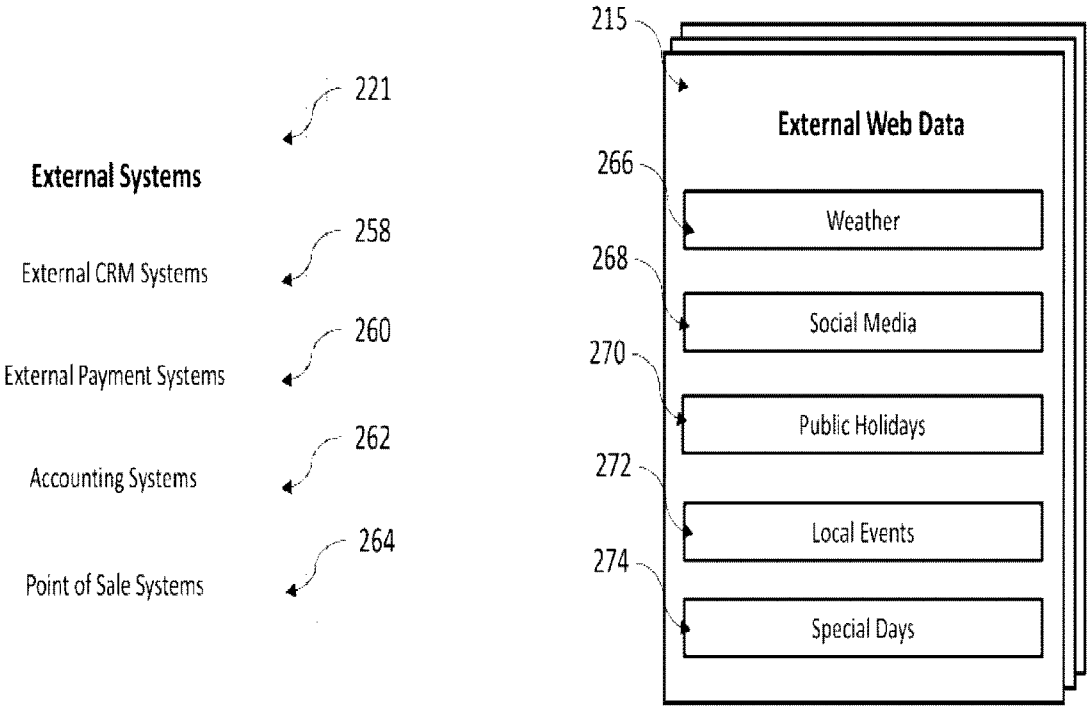

221
External Systems
258
External CRM Systems
260
External Payment Systems
262
Accounting Systems
264
Point of Sale Systems
215
External Web Data
266
Weather
268
Social Media
270
Public Holidays
272
Local Events
274
Special Days

FIG. 2f

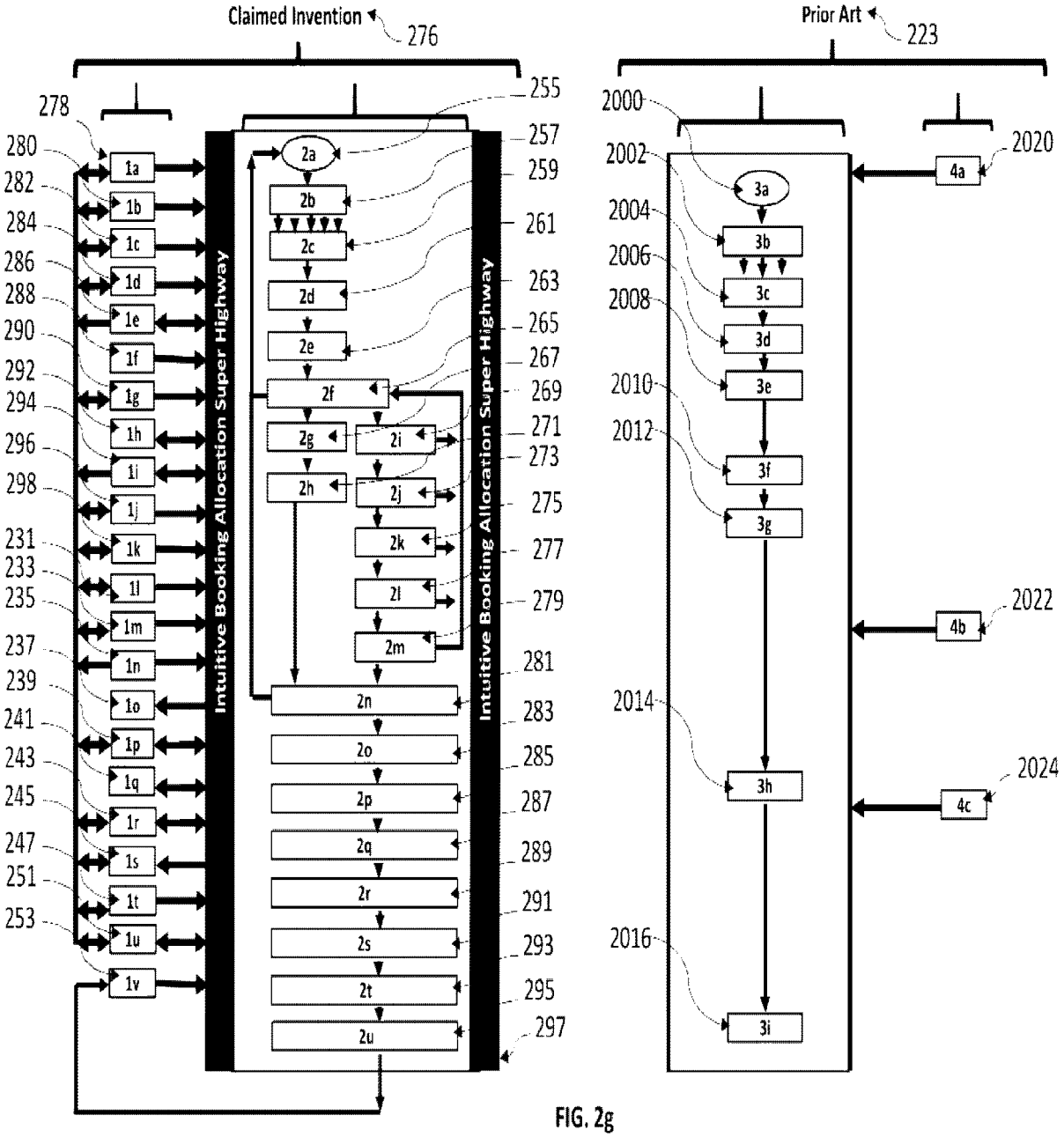

Claimed Invention
276
278
280
282
284
286
288
290
292
294
296
298
231
233
235
237
239
241
243
245
247
251
253
1a
1b
1c
1d
1e
1f
1g
1h
1i
1j
1k
1l
1m
1n
1o
1p
1q
1r
1s
1t
1u
1v
Intuitive Booking Allocation Super Highway
255
257
259
261
263
265
267
269
271
273
275
277
279
281
283
285
287
289
291
293
295
297
2a
2b
2c
2d
2e
2f
2g
2h
2i
2j
2k
2l
2m
2n
2o
2p
2q
2r
2s
2t
2u
Intuitive Booking Allocation Super Highway
Prior Art
223
2000
2002
2004
2006
2008
2010
2012
2014
2016
2020
2022
2024
3a
3b
3c
3d
3e
3f
3g
3h
3i
4a
4b
4c

FIG. 2g

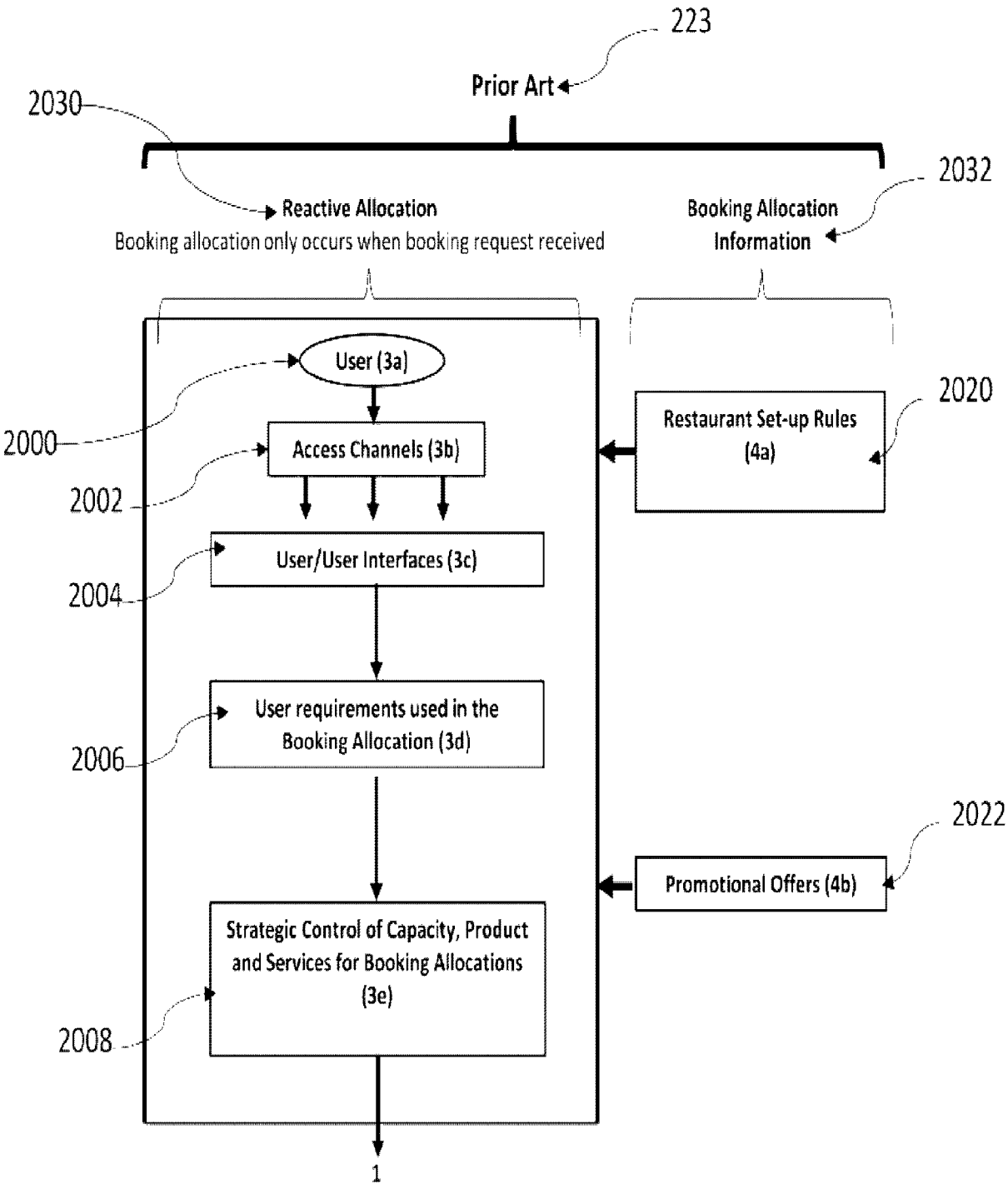

223
Prior Art
2030
2032
Reactive Allocation
Booking allocation only occurs when booking request received
Booking Allocation Information
User (3a)
2000
Access Channels (3b)
2002
2020
Restaurant Set-up Rules (4a)
User/User Interfaces (3c)
2004
User requirements used in the Booking Allocation (3d)
2006
2022
Promotional Offers (4b)
Strategic Control of Capacity, Product and Services for Booking Allocations (3e)
2008
1

FIG. 2h

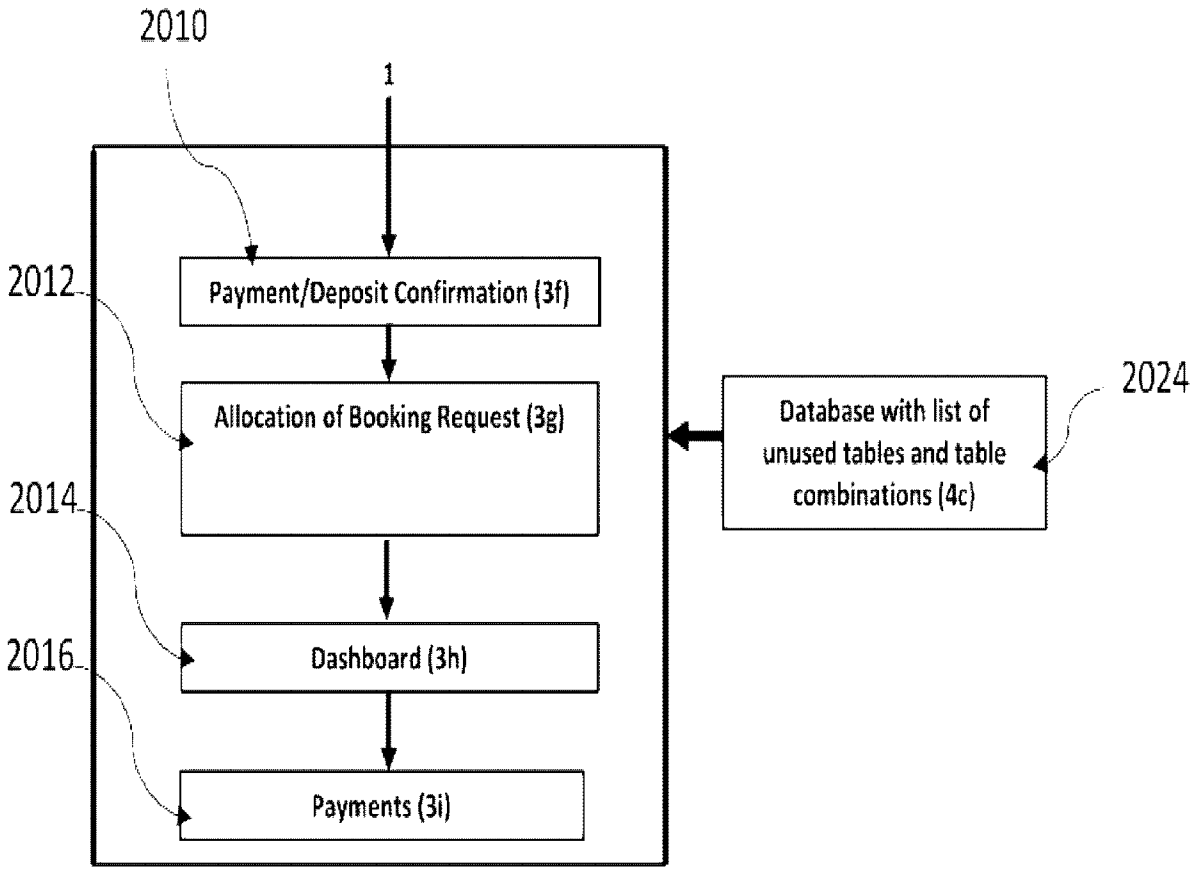

2010
1
2012
Payment/Deposit Confirmation (3f)
Allocation of Booking Request (3g)
2014
2024
Database with list of unused tables and table combinations (4c)
2016
Dashboard (3h)
Payments (3i)

FIG. 2i

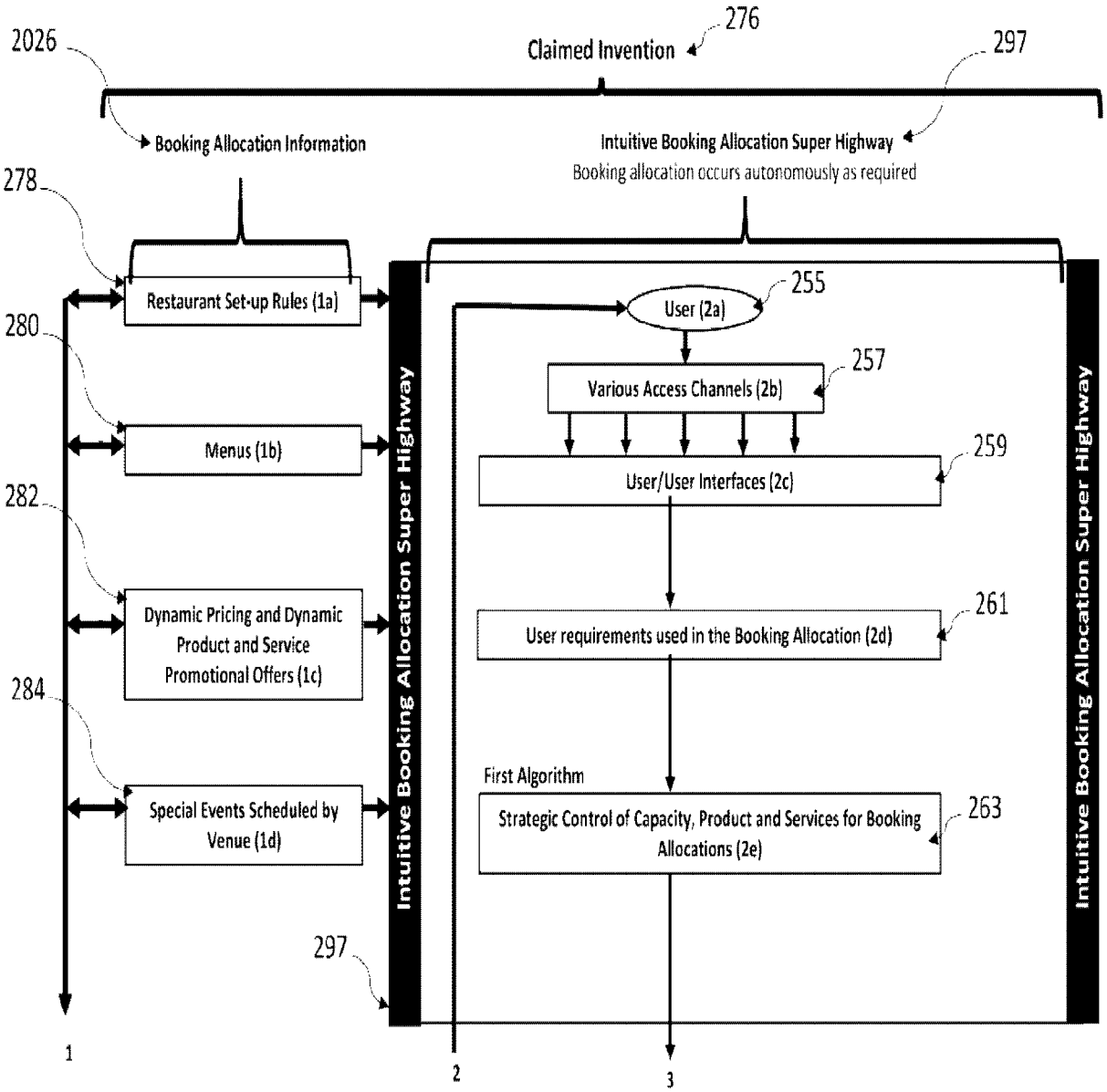

2026
276
Claimed Invention
297
Booking Allocation Information
Intuitive Booking Allocation Super Highway
Booking allocation occurs autonomously as required
278
Restaurant Set-up Rules (1a)
280
Menus (1b)
282
Dynamic Pricing and Dynamic Product and Service Promotional Offers (1c)
284
Special Events Scheduled by Venue (1d)
Intuitive Booking Allocation Super Highway
255
User (2a)
257
Various Access Channels (2b)
259
User/User Interfaces (2c)
261
User requirements used in the Booking Allocation (2d)
First Algorithm
263
Strategic Control of Capacity, Product and Services for Booking Allocations (2e)
Intuitive Booking Allocation Super Highway
297
1
2
3

FIG. 2j

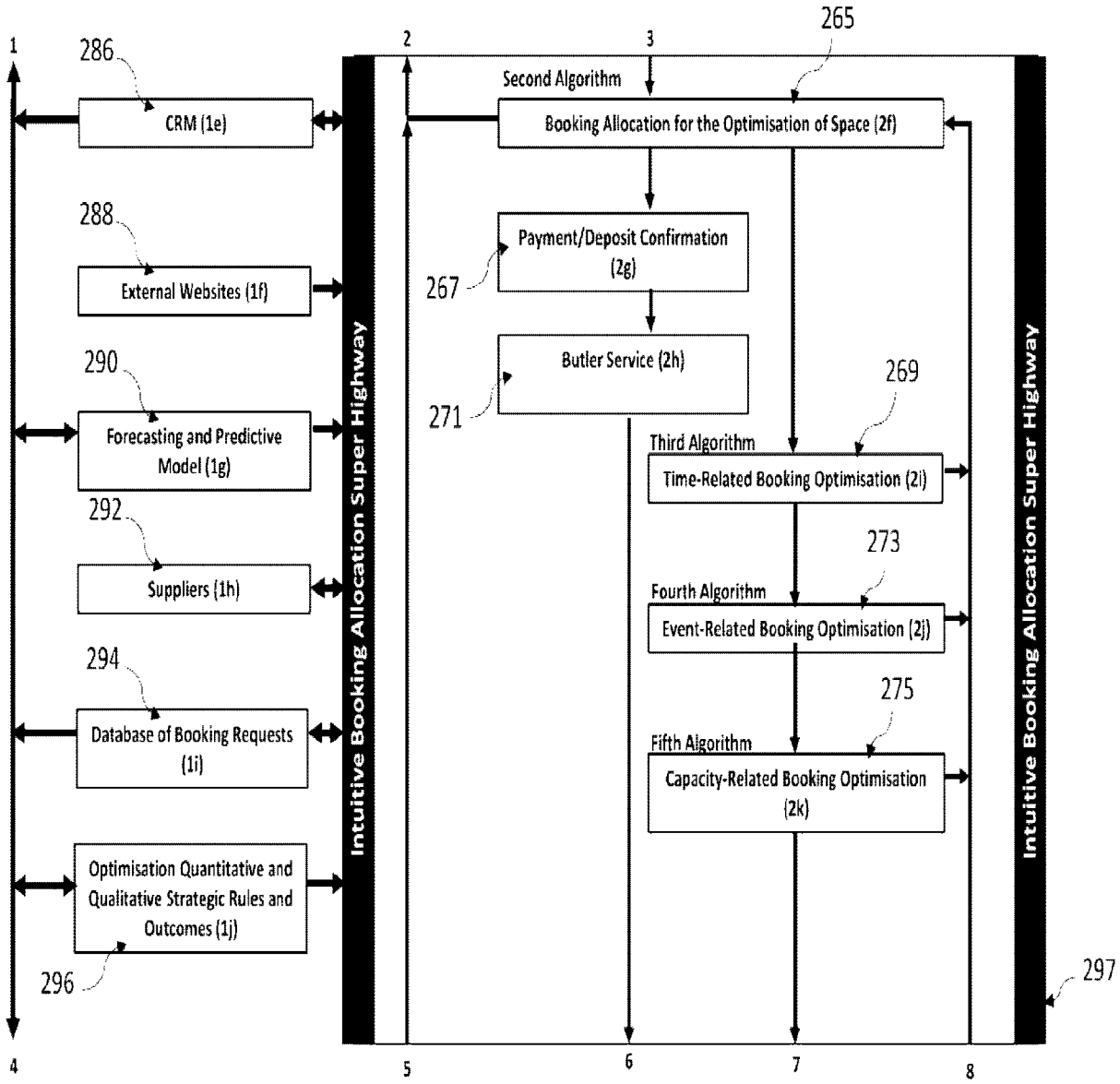

1
2
3
4
5
6
7
8
265
286
288
290
292
294
296
297
267
269
271
273
275
Second Algorithm
Third Algorithm
Fourth Algorithm
Fifth Algorithm
CRM (1e)
External Websites (1f)
Forecasting and Predictive Model (1g)
Suppliers (1h)
Database of Booking Requests (1i)
Optimisation Quantitative and Qualitative Strategic Rules and Outcomes (1j)
Booking Allocation for the Optimisation of Space (2f)
Payment/Deposit Confirmation (2g)
Butler Service (2h)
Time-Related Booking Optimisation (2i)
Event-Related Booking Optimisation (2j)
Capacity-Related Booking Optimisation (2k)
Intuitive Booking Allocation Super Highway
Intuitive Booking Allocation Super Highway

FIG. 2k

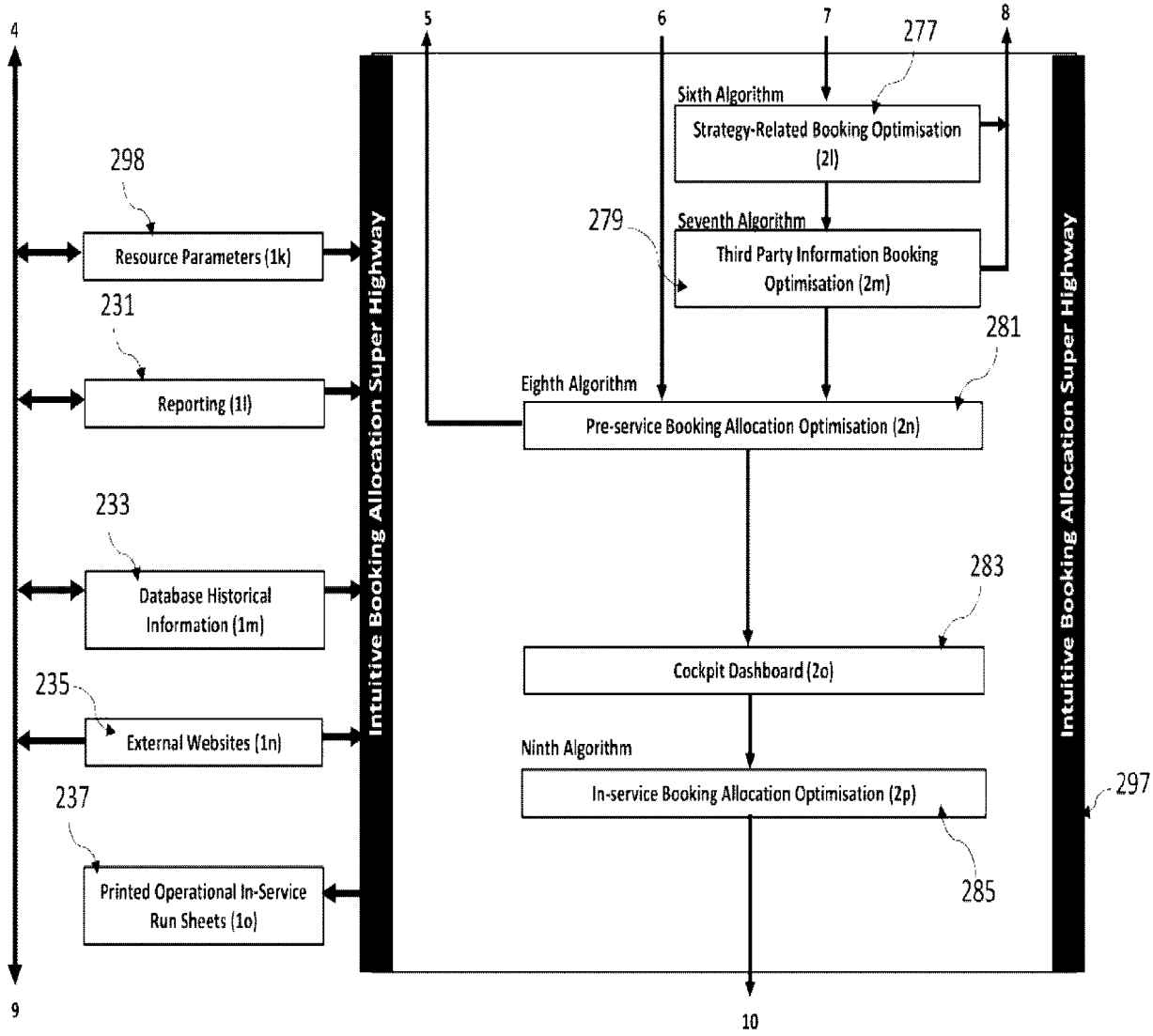

4
5
6
7
8
277
Sixth Algorithm
Strategy-Related Booking Optimisation (2l)
298
Resource Parameters (1k)
279
Seventh Algorithm
Third Party Information Booking Optimisation (2m)
231
Reporting (1l)
281
Eighth Algorithm
Pre-service Booking Allocation Optimisation (2n)
Intuitive Booking Allocation Super Highway
233
Database Historical Information (1m)
283
Cockpit Dashboard (2o)
235
External Websites (1n)
Ninth Algorithm
In-service Booking Allocation Optimisation (2p)
297
237
Printed Operational In-Service Run Sheets (1o)
285
9
10

FIG. 2I

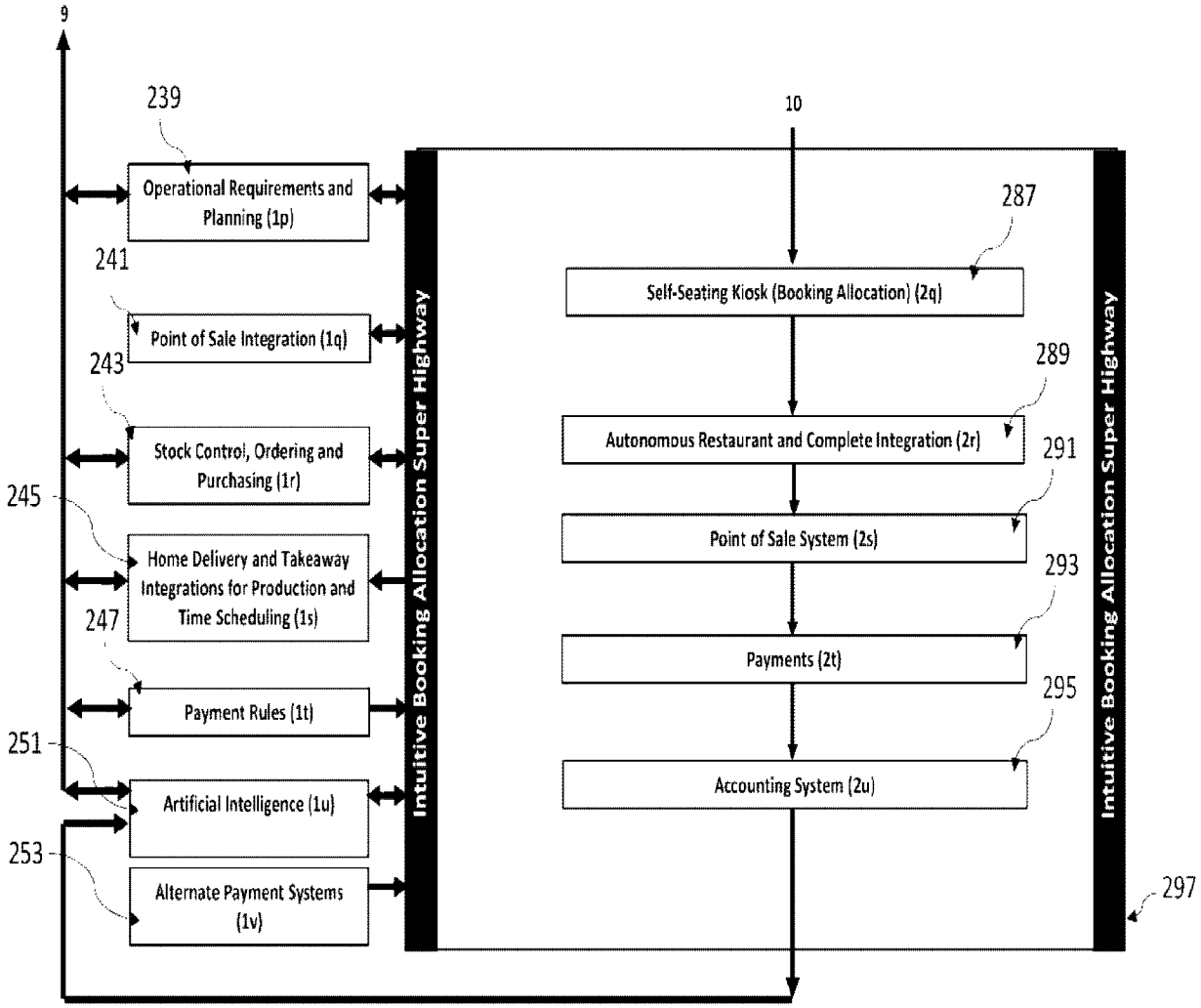

9
239
Operational Requirements and Planning (1p)
241
Point of Sale Integration (1q)
243
Stock Control, Ordering and Purchasing (1r)
245
Home Delivery and Takeaway Integrations for Production and Time Scheduling (1s)
247
Payment Rules (1t)
251
Artificial Intelligence (1u)
253
Alternate Payment Systems (1v)
Intuitive Booking Allocation Super Highway
10
287
Self-Seating Kiosk (Booking Allocation) (2q)
289
Autonomous Restaurant and Complete Integration (2r)
291
Point of Sale System (2s)
293
Payments (2t)
295
Accounting System (2u)
Intuitive Booking Allocation Super Highway
297

FIG. 2m

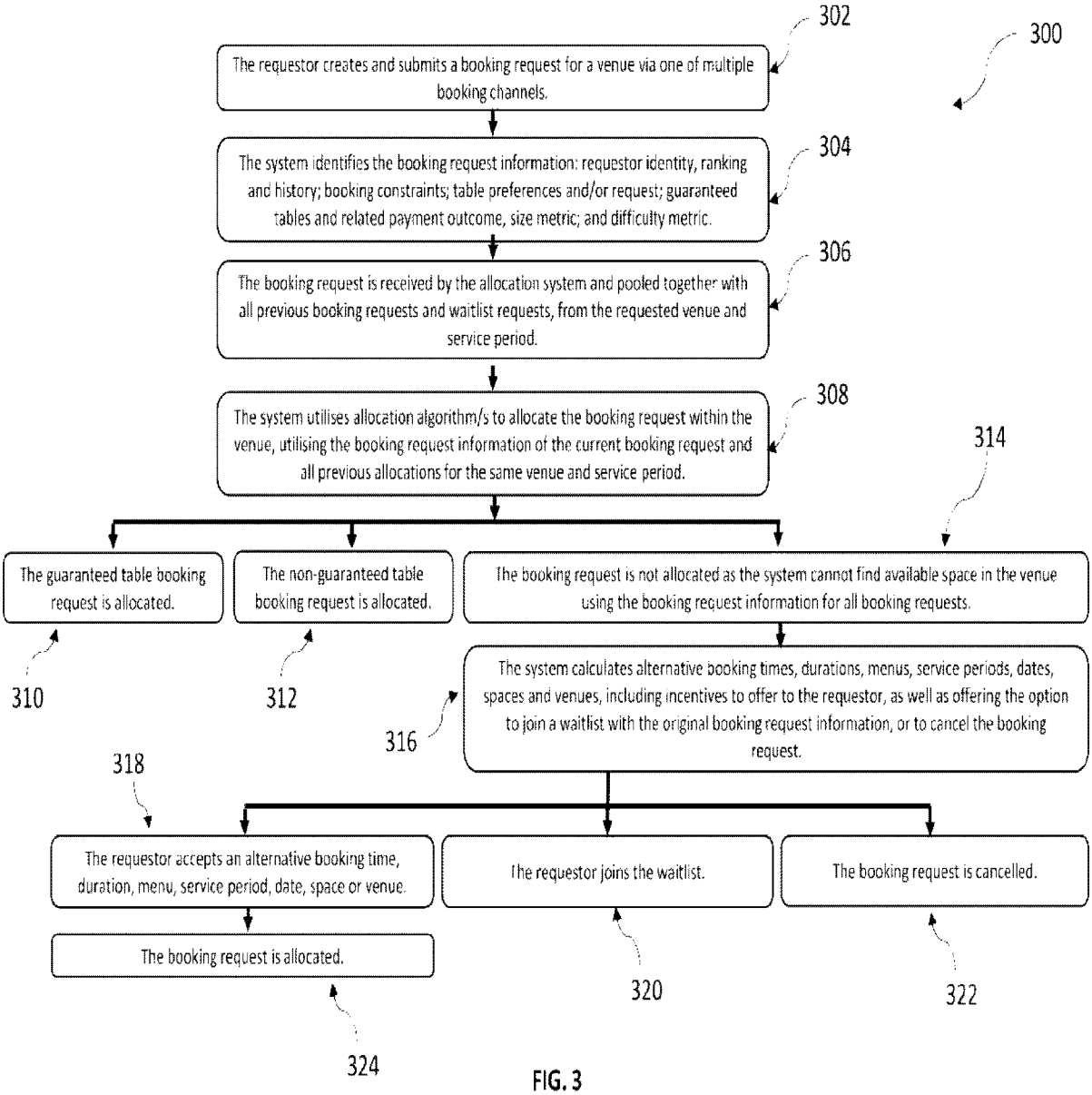

300
302
The requestor creates and submits a booking request for a venue via one of multiple booking channels.
304
The system identifies the booking request information: requestor identity, ranking and history; booking constraints; table preferences and/or request; guaranteed tables and related payment outcome, size metric; and difficulty metric.
306
The booking request is received by the allocation system and pooled together with all previous booking requests and waitlist requests, from the requested venue and service period.
308
The system utilises allocation algorithm/s to allocate the booking request within the venue, utilising the booking request information of the current booking request and all previous allocations for the same venue and service period.
314
The guaranteed table booking request is allocated.
The non-guaranteed table booking request is allocated.
The booking request is not allocated as the system cannot find available space in the venue using the booking request information for all booking requests.
310
312
316
The system calculates alternative booking times, durations, menus, service periods, dates, spaces and venues, including incentives to offer to the requestor, as well as offering the option to join a waitlist with the original booking request information, or to cancel the booking request.
318
The requestor accepts an alternative booking time, duration, menu, service period, date, space or venue.
The requestor joins the waitlist.
The booking request is cancelled.
The booking request is allocated.
320
322
324

FIG. 3

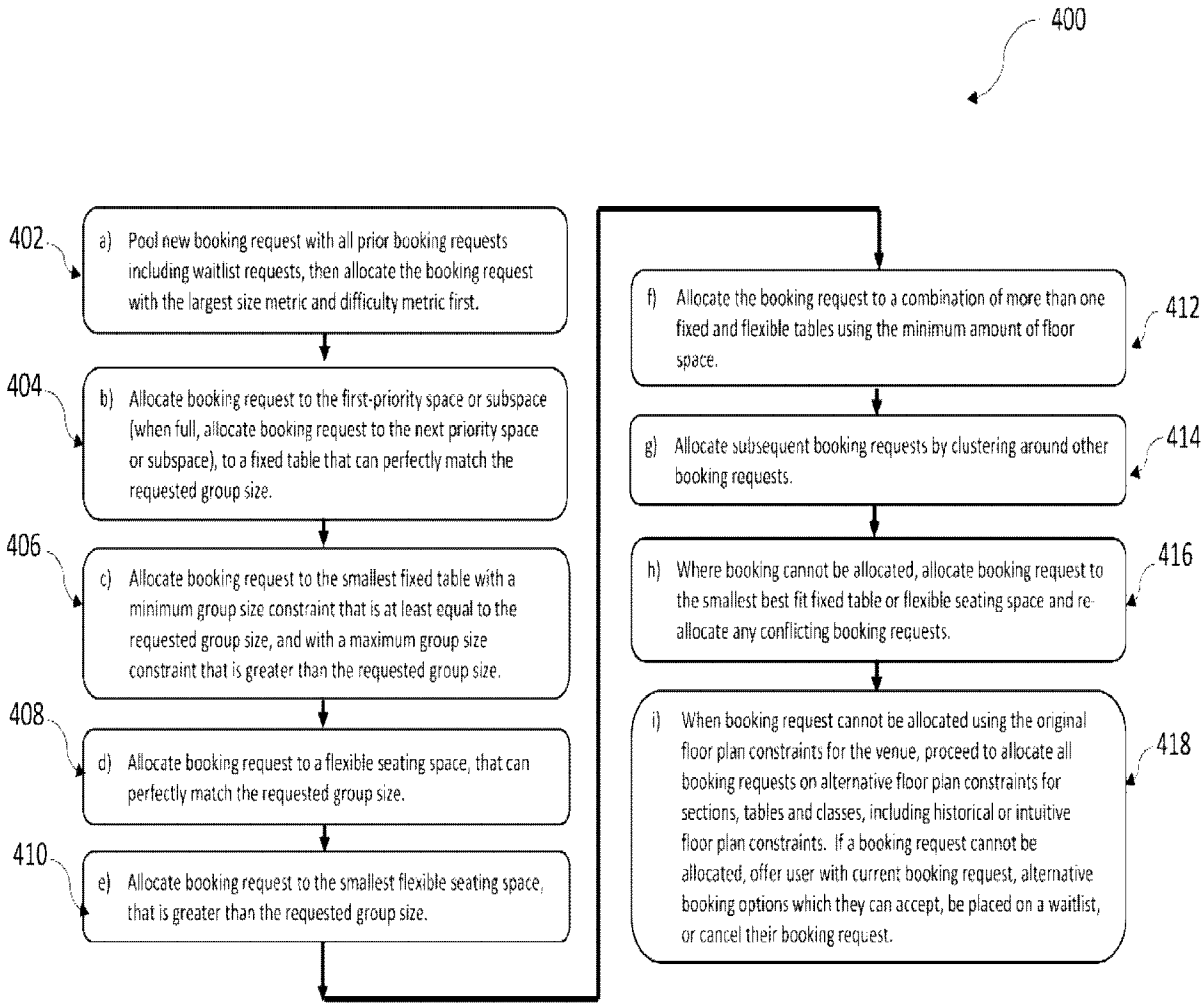

400
402
a) Pool new booking request with all prior booking requests including waitlist requests, then allocate the booking request with the largest size metric and difficulty metric first.
404
b) Allocate booking request to the first-priority space or subspace (when full, allocate booking request to the next priority space or subspace), to a fixed table that can perfectly match the requested group size.
406
c) Allocate booking request to the smallest fixed table with a minimum group size constraint that is at least equal to the requested group size, and with a maximum group size constraint that is greater than the requested group size.
408
d) Allocate booking request to a flexible seating space, that can perfectly match the requested group size.
410
e) Allocate booking request to the smallest flexible seating space, that is greater than the requested group size.
f) Allocate the booking request to a combination of more than one fixed and flexible tables using the minimum amount of floor space.
412
g) Allocate subsequent booking requests by clustering around other booking requests.
414
h) Where booking cannot be allocated, allocate booking request to the smallest best fit fixed table or flexible seating space and re-allocate any conflicting booking requests.
416
i) When booking request cannot be allocated using the original floor plan constraints for the venue, proceed to allocate all booking requests on alternative floor plan constraints for sections, tables and classes, including historical or intuitive floor plan constraints. If a booking request cannot be allocated, offer user with current booking request, alternative booking options which they can accept, be placed on a waitlist, or cancel their booking request.
418

FIG. 4a

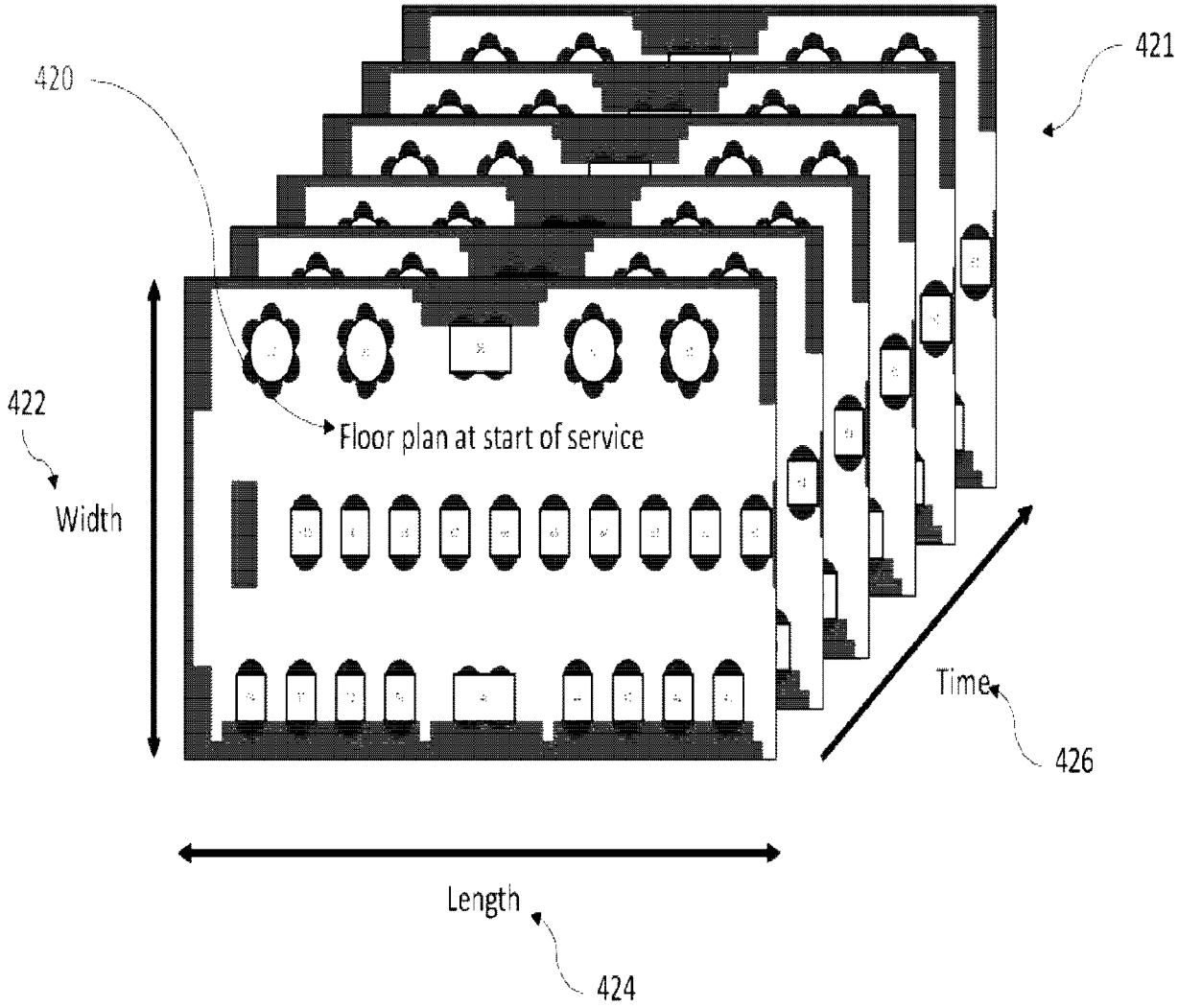

420
421
422
Floor plan at start of service
Width
Time
426
Length
424

FIG. 4b

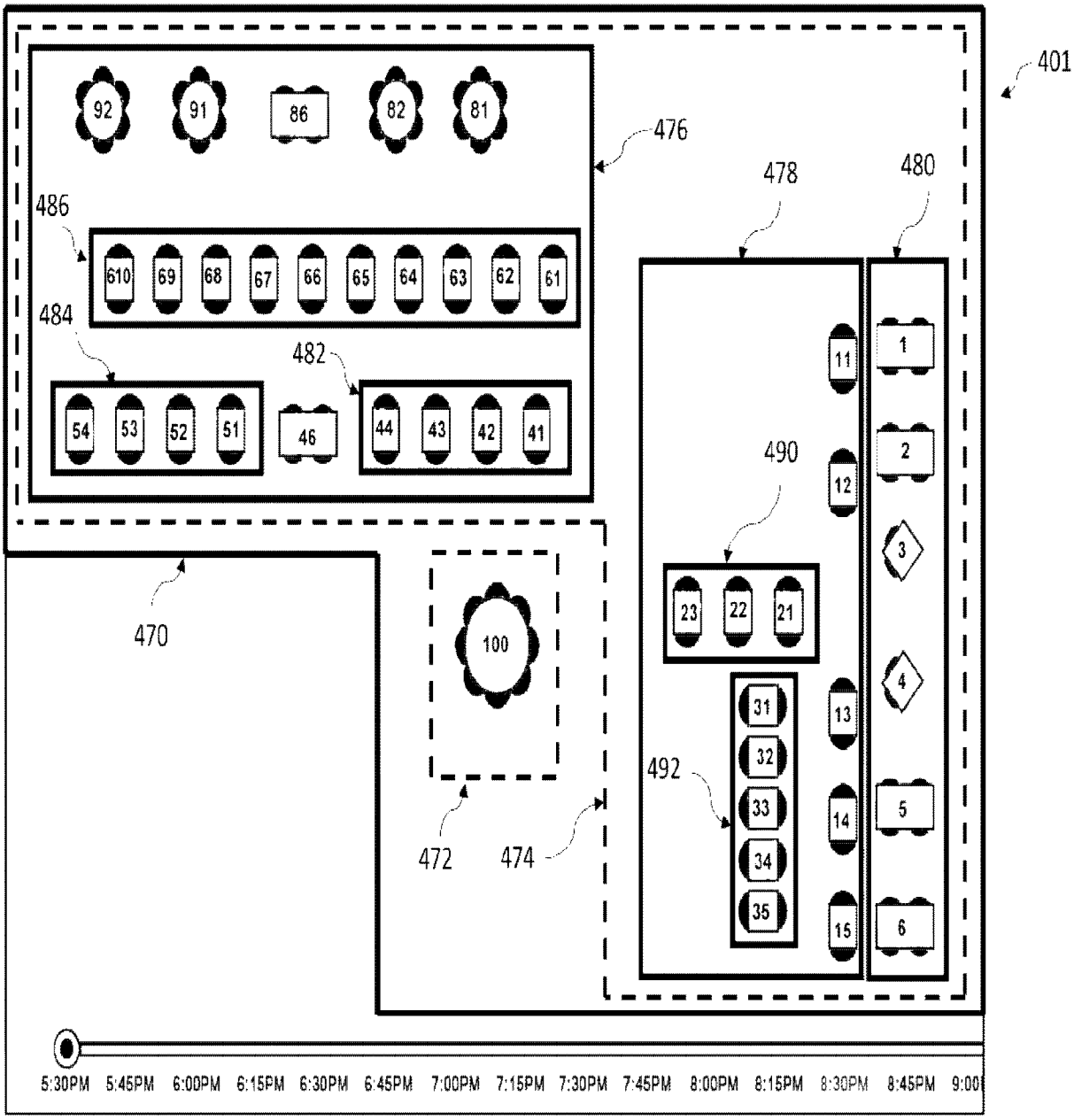

401
476
478
480
486
484
482
490
492
470
472
474
92
91
86
82
81
610
69
68
67
66
65
64
63
62
61
54
53
52
51
46
44
43
42
41
11
12
13
14
15
1
2
3
4
5
6
23
22
21
31
32
33
34
35
100
5:30PM
5:45PM
6:00PM
6:15PM
6:30PM
6:45PM
7:00PM
7:15PM
7:30PM
7:45PM
8:00PM
8:15PM
8:30PM
8:45PM

FIG. 4c

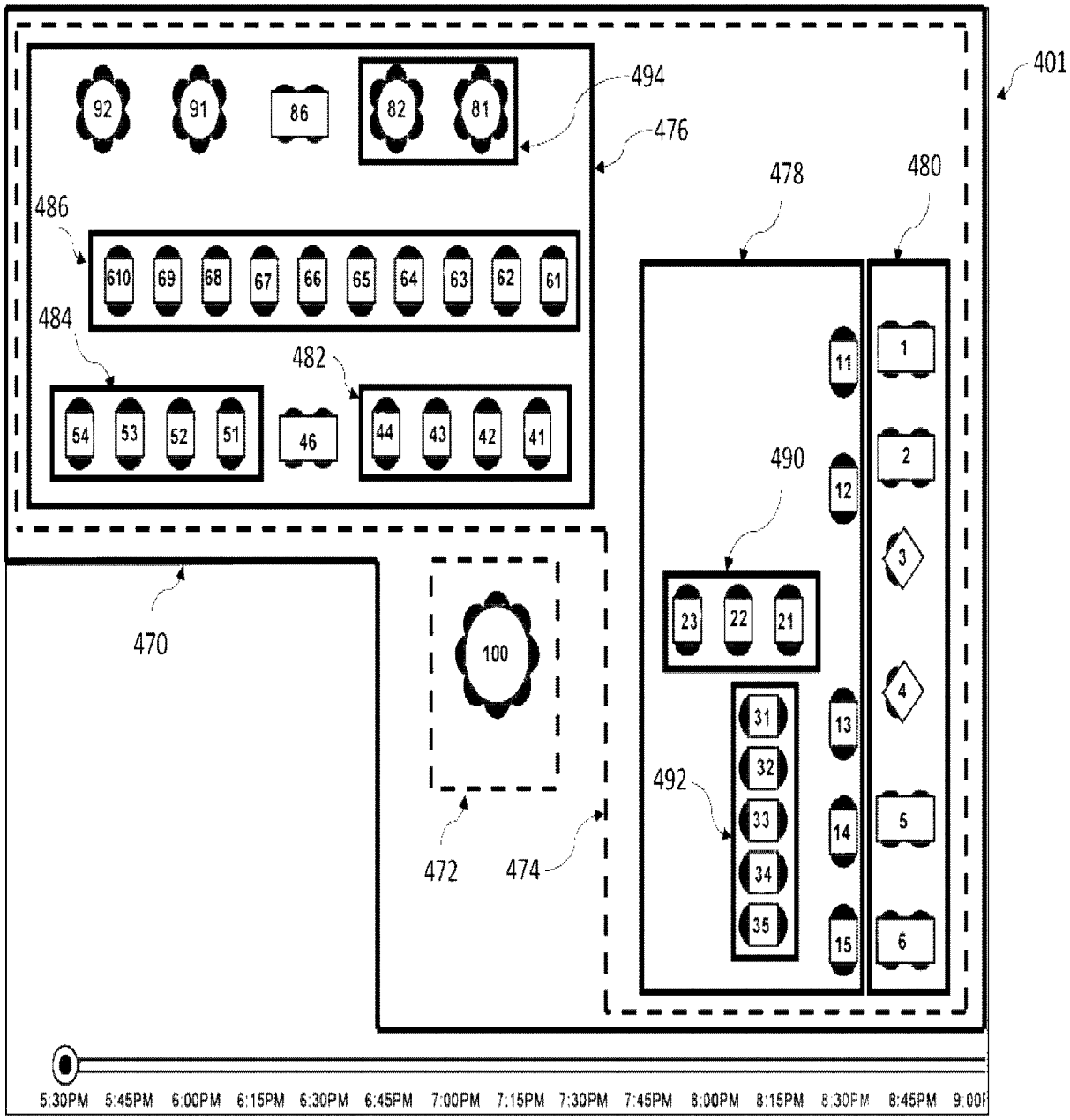

401
494
476
478
480
486
484
482
490
492
470
472
474
92
91
86
82
81
610
69
68
67
66
65
64
63
62
61
54
53
52
51
46
44
43
42
41
11
12
23
22
21
31
32
33
34
35
13
14
15
1
2
3
4
5
6
100
5:30PM
5:45PM
6:00PM
6:15PM
6:30PM
6:45PM
7:00PM
7:15PM
7:30PM
7:45PM
8:00PM
8:15PM
8:30PM
8:45PM

FIG. 4d

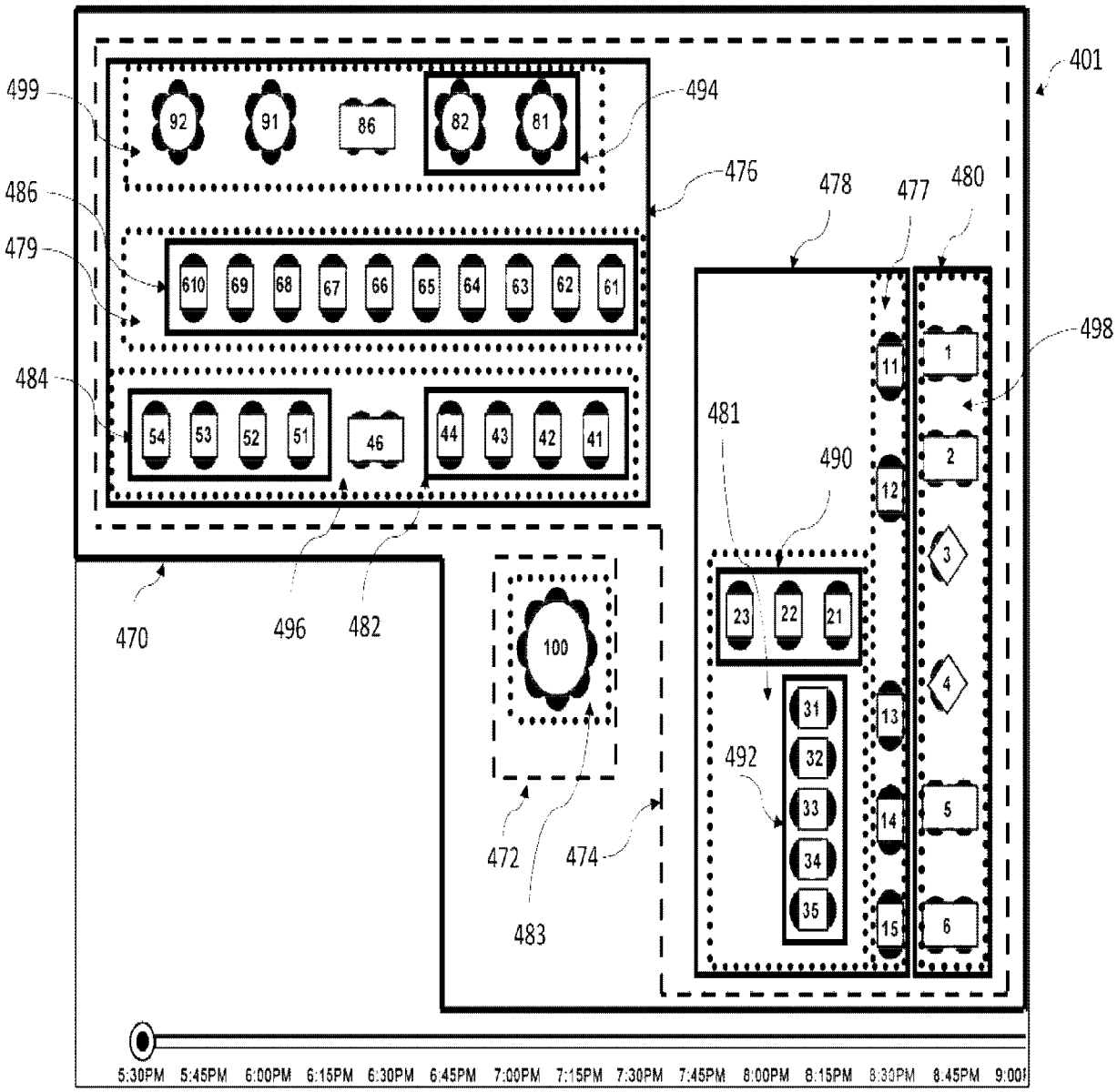

401
499
494
476
478
477
480
486
479
498
484
481
490
492
470
496
482
472
474
483
92
91
86
82
81
610
69
68
67
66
65
64
63
62
61
54
53
52
51
46
44
43
42
41
100
23
22
21
31
32
33
34
35
11
12
13
14
15
1
2
3
4
5
6
5:30PM
5:45PM
6:00PM
6:15PM
6:30PM
6:45PM
7:00PM
7:15PM
7:30PM
7:45PM
8:00PM
8:15PM
8:30PM
8:45PM

FIG. 4e

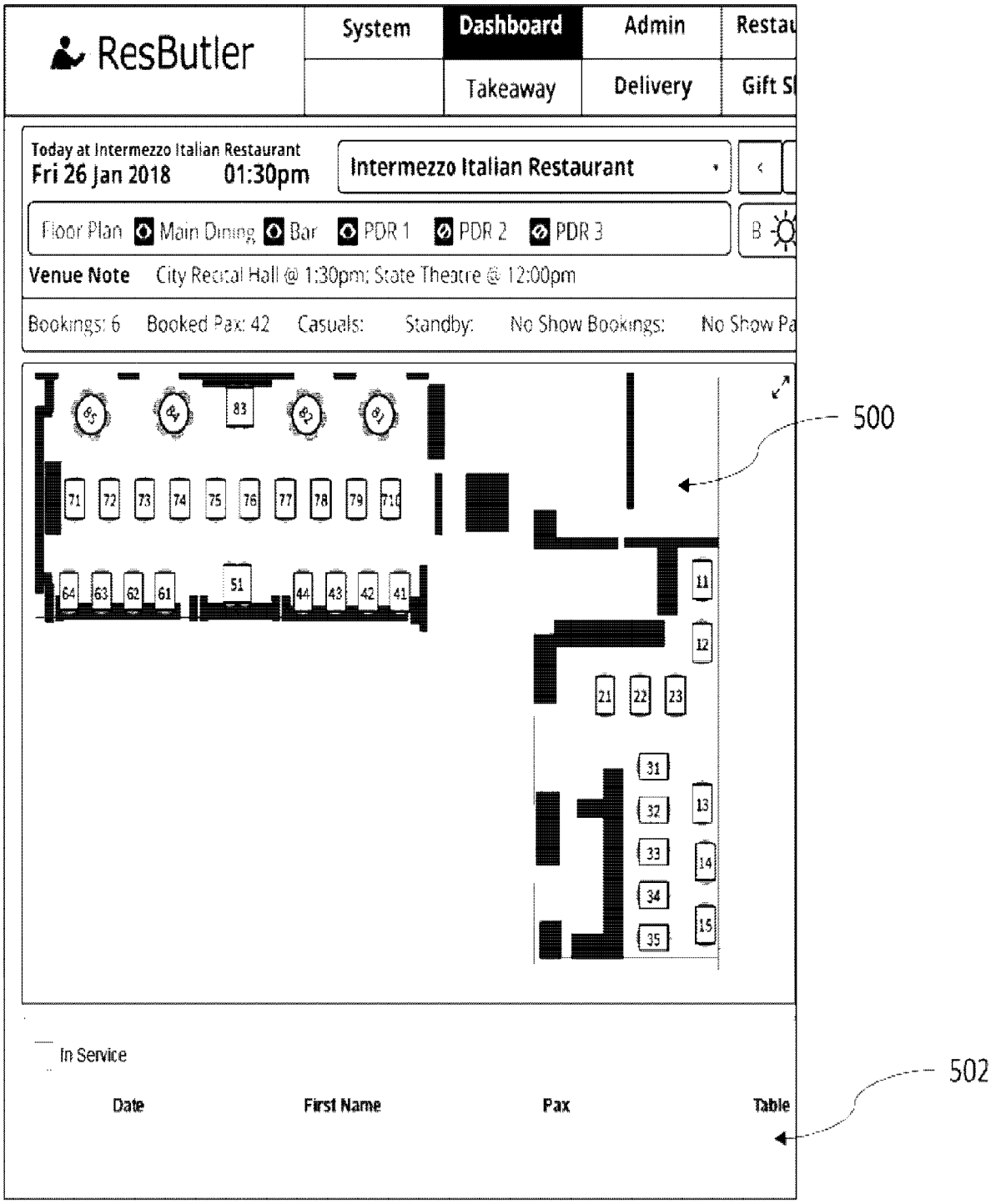

ResButler
System
Dashboard
Admin
Takeaway
Delivery
Today at Intermezzo Italian Restaurant
Fri 26 Jan 2018 01:30pm
Intermezzo Italian Restaurant
Floor Plan
Main Dining
Bar
PDR 1
PDR 2
PDR 3
Venue Note
City Recital Hall @ 1:30pm; State Theatre @ 12:00pm
Bookings: 6
Booked Pax: 42
Casuals:
Standby:
No Show Bookings:
500
In Service
Date
First Name
Pax
Table
502

FIG. 5a

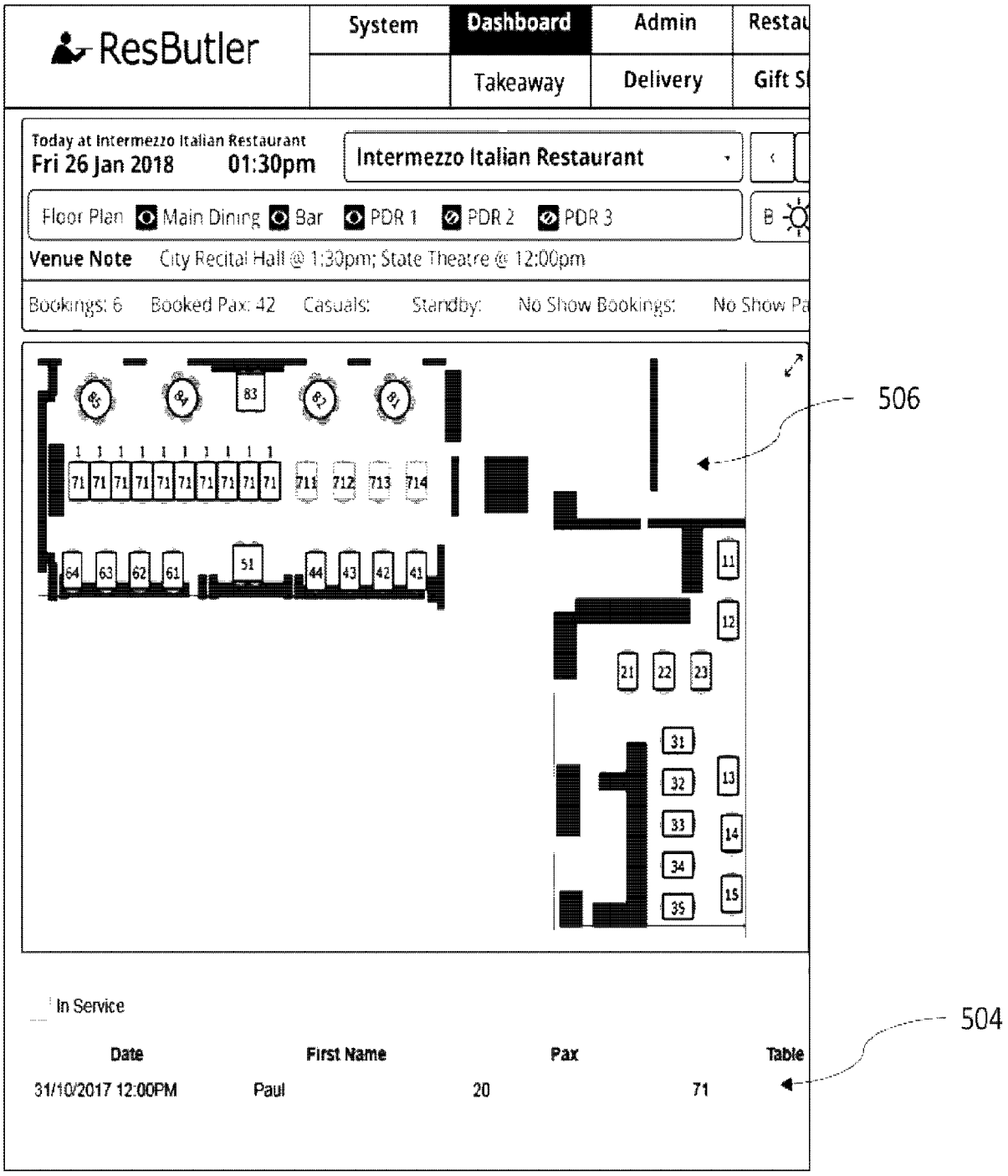

ResButler
System
Dashboard
Admin
Restau
Takeaway
Delivery
Gift Sl
Today at Intermezzo Italian Restaurant
Fri 26 Jan 2018 01:30pm
Intermezzo Italian Restaurant
Floor Plan
Main Dining
Bar
PDR 1
PDR 2
PDR 3
Venue Note
City Recital Hall @ 1:30pm; State Theatre @ 12:00pm
Bookings: 6
Booked Pax: 42
Casuals:
Standby:
No Show Bookings:
506
In Service
Date
First Name
Pax
Table
31/10/2017 12:00PM
Paul
20
71
504

FIG. 5b

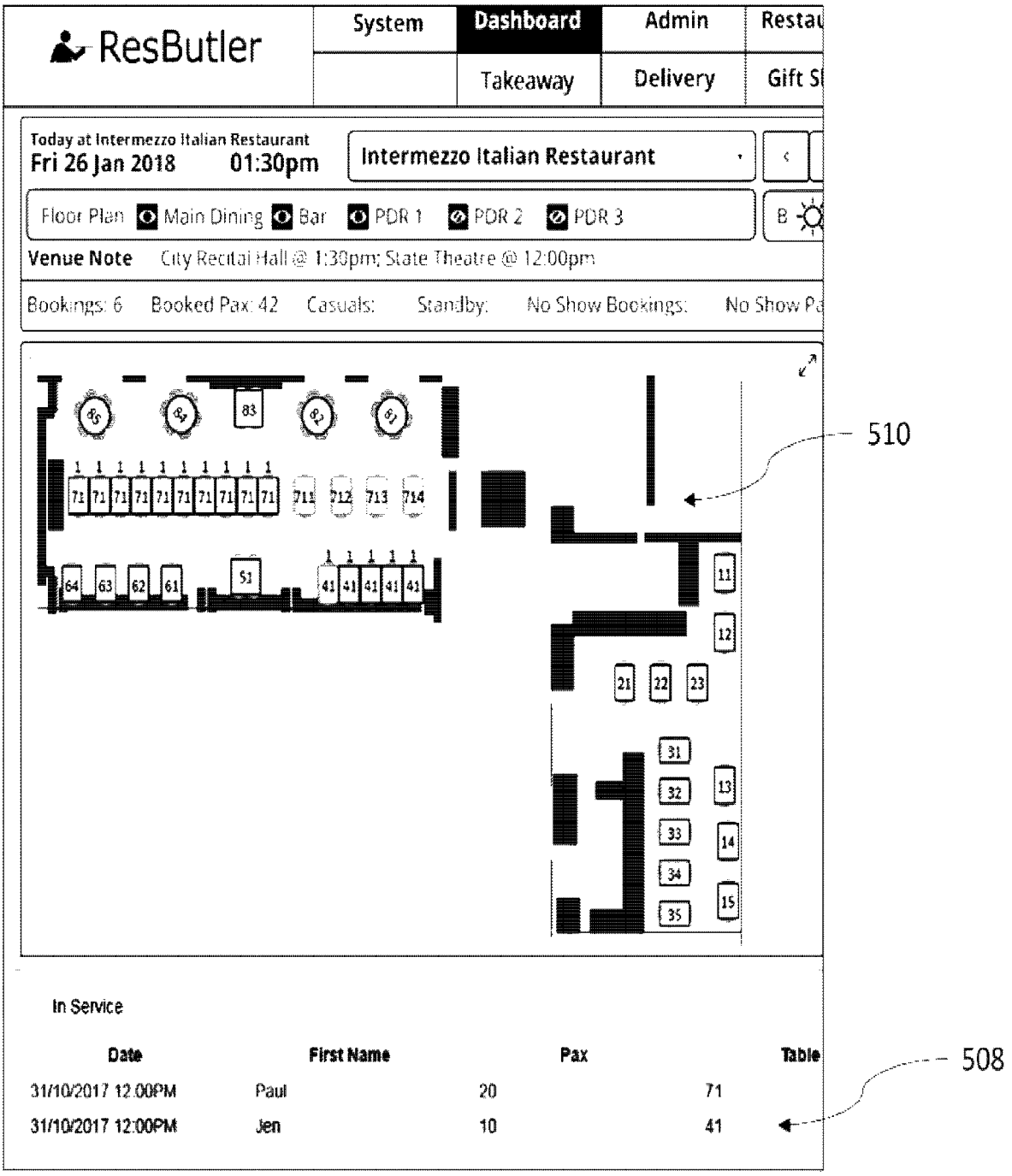

ResButler
System
Dashboard
Admin
Takeaway
Delivery
Today at Intermezzo Italian Restaurant
Fri 26 Jan 2018 01:30pm
Intermezzo Italian Restaurant
Floor Plan
Main Dining
Bar
PDR 1
PDR 2
PDR 3
Venue Note
City Recital Hall @ 1:30pm; State Theatre @ 12:00pm
Bookings: 6
Booked Pax: 42
Casuals:
Standby:
No Show Bookings:
510
In Service
Date
First Name
Pax
Table
31/10/2017 12:00PM
Paul
20
71
31/10/2017 12:00PM
Jen
10
41
508

FIG. 5c

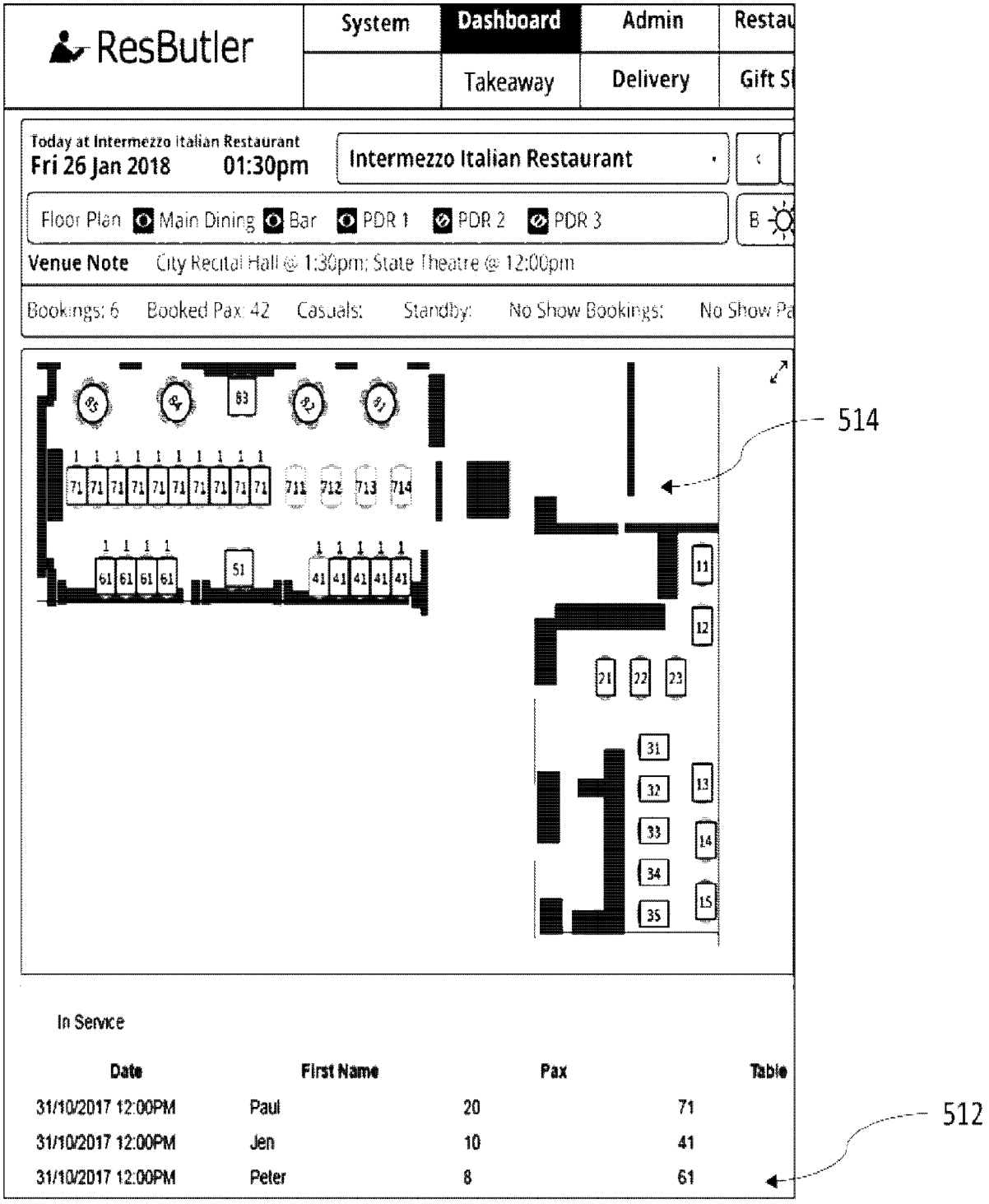

ResButler
System
Dashboard
Admin
Restau
Takeaway
Delivery
Gift Si
Today at Intermezzo Italian Restaurant
Fri 26 Jan 2018 01:30pm
Intermezzo Italian Restaurant
Floor Plan
Main Dining
Bar
PDR 1
PDR 2
PDR 3
Venue Note
City Recital Hall @ 1:30pm; State Theatre @ 12:00pm
Bookings: 6
Booked Pax: 42
Casuals:
Standby:
No Show Bookings:
514
In Service
Date
First Name
Pax
Table
31/10/2017 12:00PM
Paul
20
71
31/10/2017 12:00PM
Jen
10
41
31/10/2017 12:00PM
Peter
8
61
512

FIG. 5d

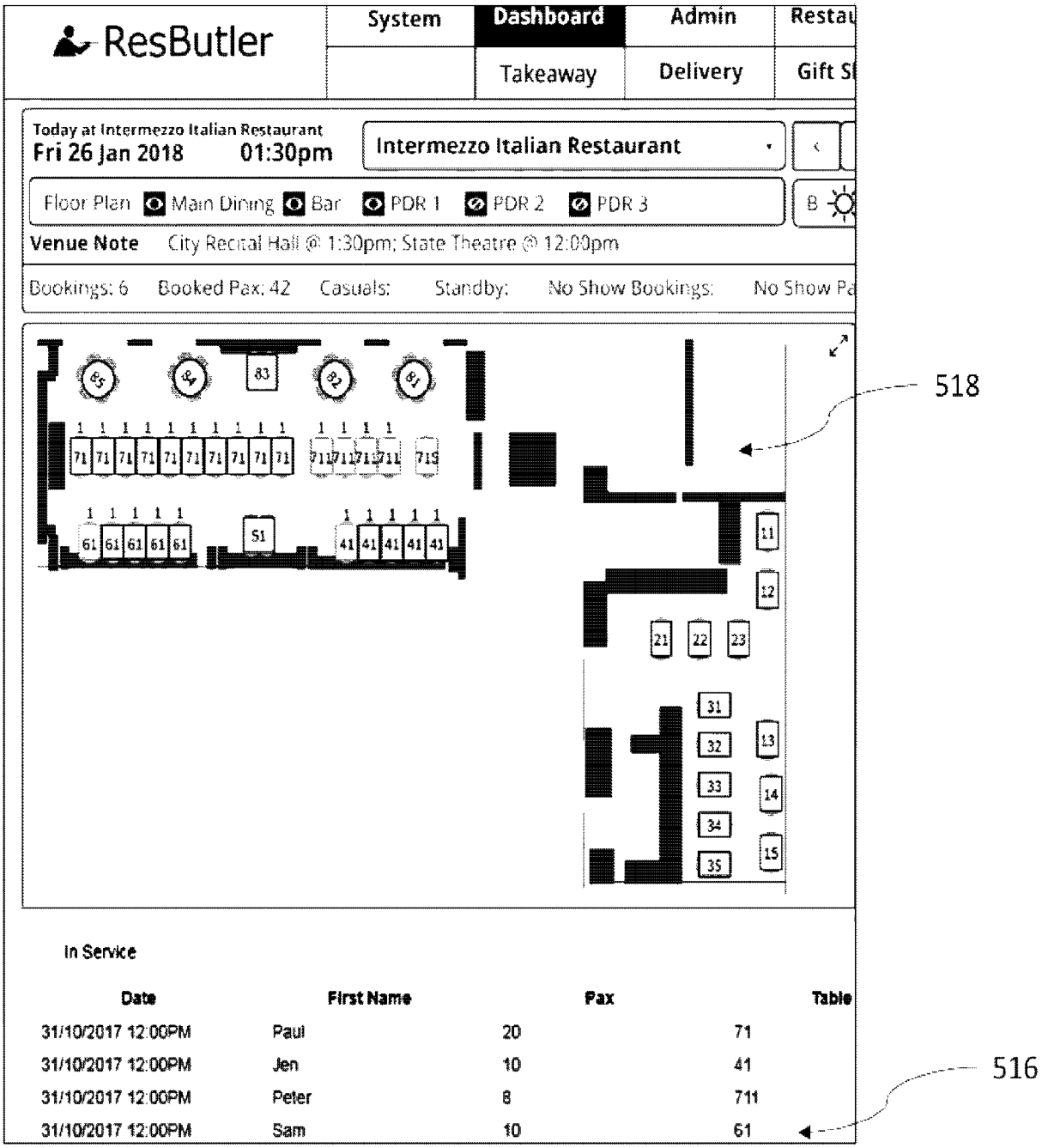

ResButler
System
Dashboard
Admin
Takeaway
Delivery
Today at Intermezzo Italian Restaurant
Fri 26 Jan 2018 01:30pm
Intermezzo Italian Restaurant
Floor Plan
Main Dining
Bar
PDR 1
PDR 2
PDR 3
Venue Note
City Recital Hall @ 1:30pm; State Theatre @ 12:00pm
Bookings: 6
Booked Pax: 42
Casuals:
Standby:
No Show Bookings:
518
In Service
Date
First Name
Pax
Table
31/10/2017 12:00PM Paul 20 71
31/10/2017 12:00PM Jen 10 41
31/10/2017 12:00PM Peter 8 711
31/10/2017 12:00PM Sam 10 61
516

FIG. 5e

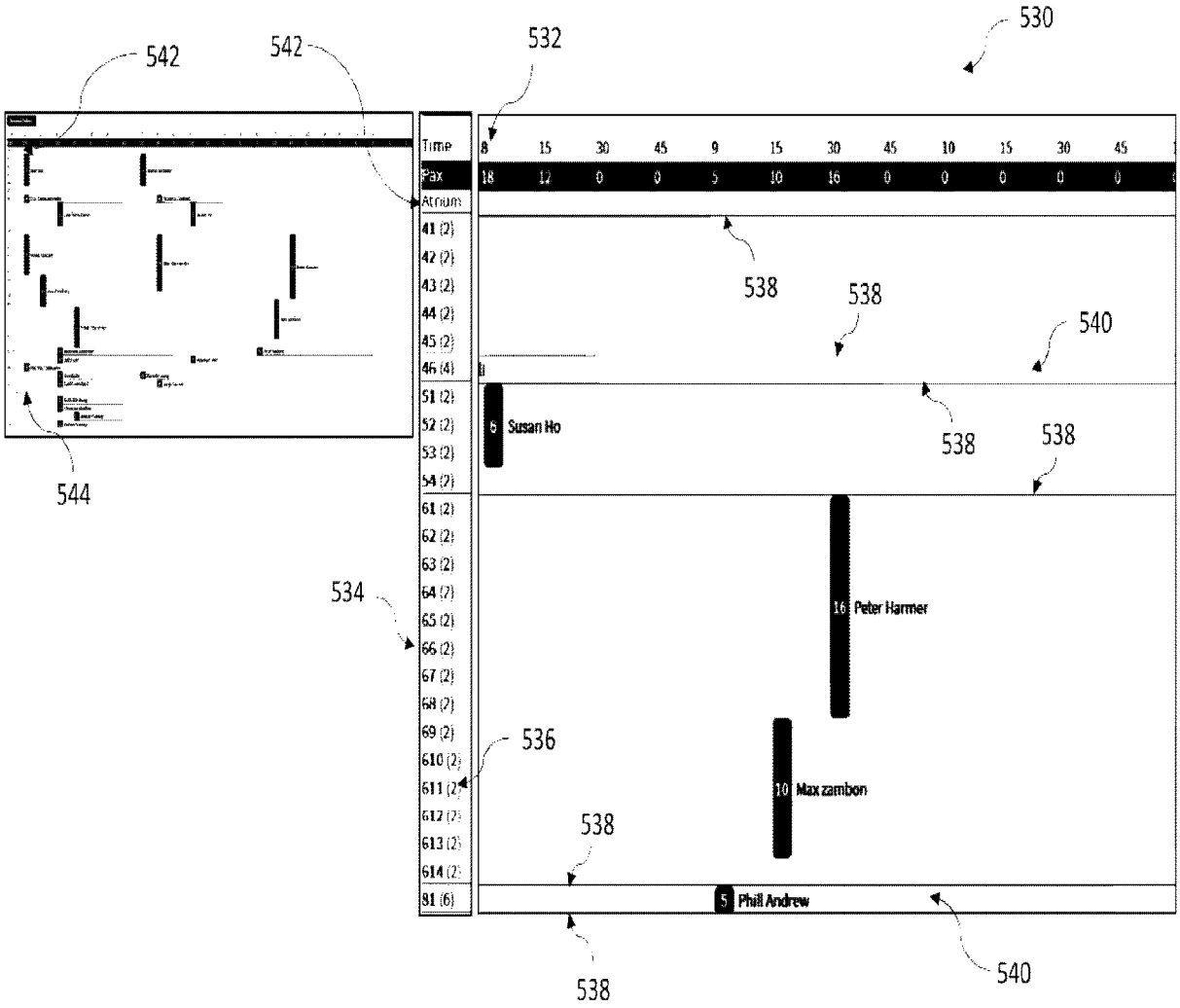

530
542
542
532
544
Time
Pax
Atrium
538
538
540
538
538
534
536
538
538
540
6 Susan Ho
16 Peter Harmer
10 Max zambon
5 Phill Andrew

FIG. 5f

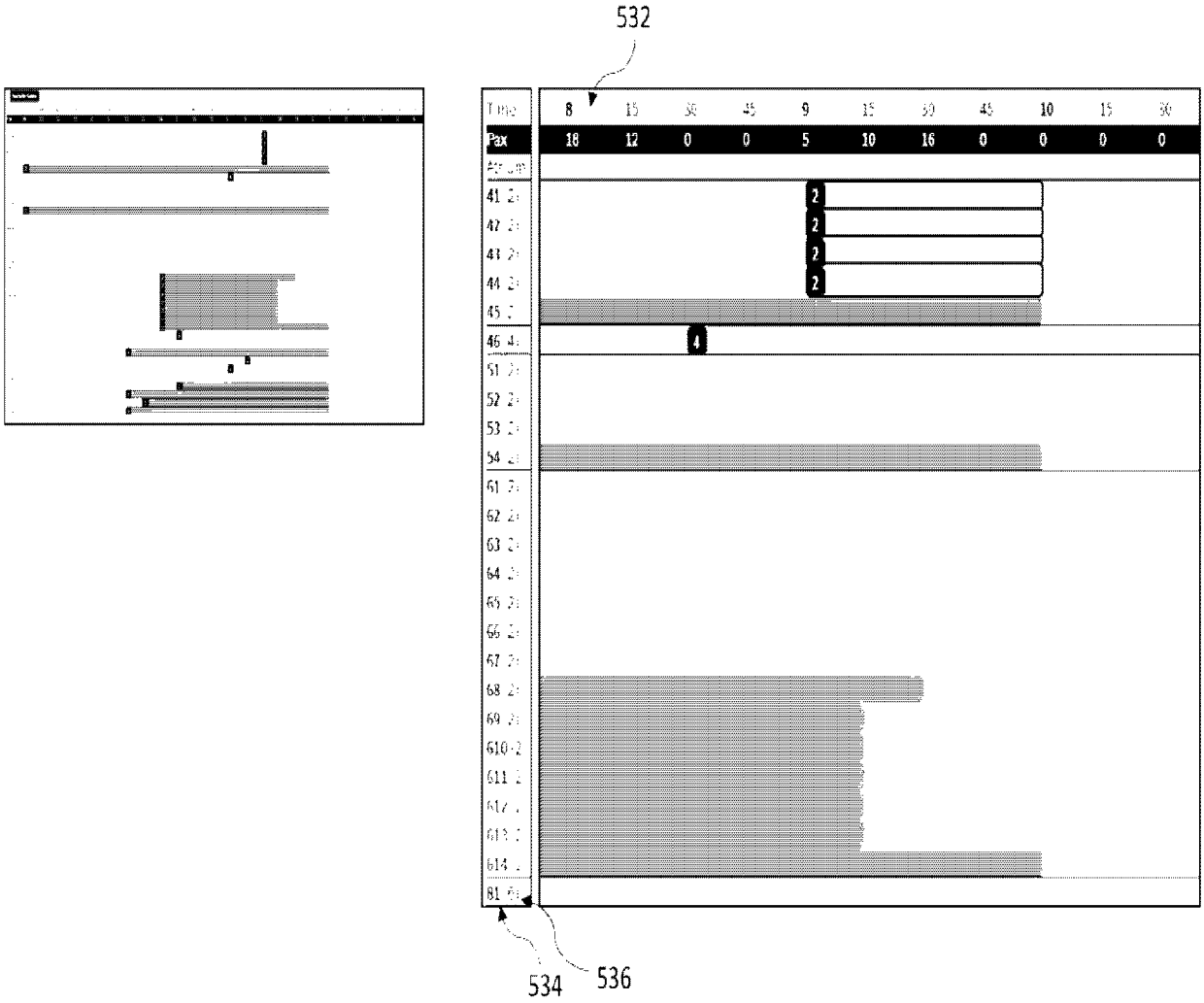

532
Time
Pax
8
15
30
45
9
15
30
45
10
15
30
18
12
0
0
5
10
16
0
0
0
0
534
536

FIG. 5g

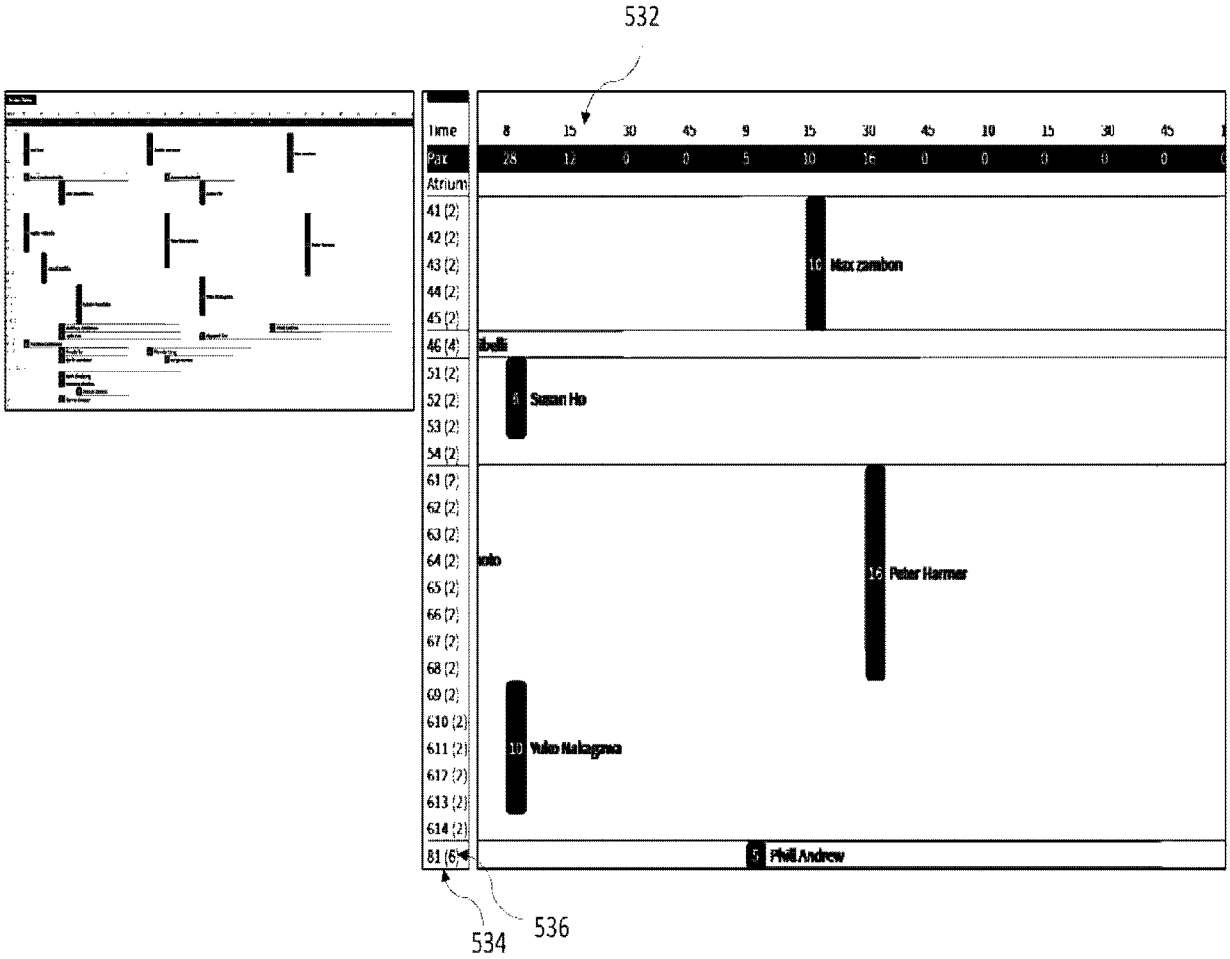

532
Time
Pax
Atrium
41 (2)
42 (2)
43 (2)
44 (2)
45 (2)
46 (4)
51 (2)
52 (2)
53 (2)
54 (2)
61 (2)
62 (2)
63 (2)
64 (2)
65 (2)
66 (2)
67 (2)
68 (2)
69 (2)
610 (2)
611 (2)
612 (2)
613 (2)
614 (2)
81 (6)
10 Max zambon
6 Susan Ho
16 Peter Harmer
10 Yuko Nakagawa
5 Phill Andrew
534
536

FIG. 5h

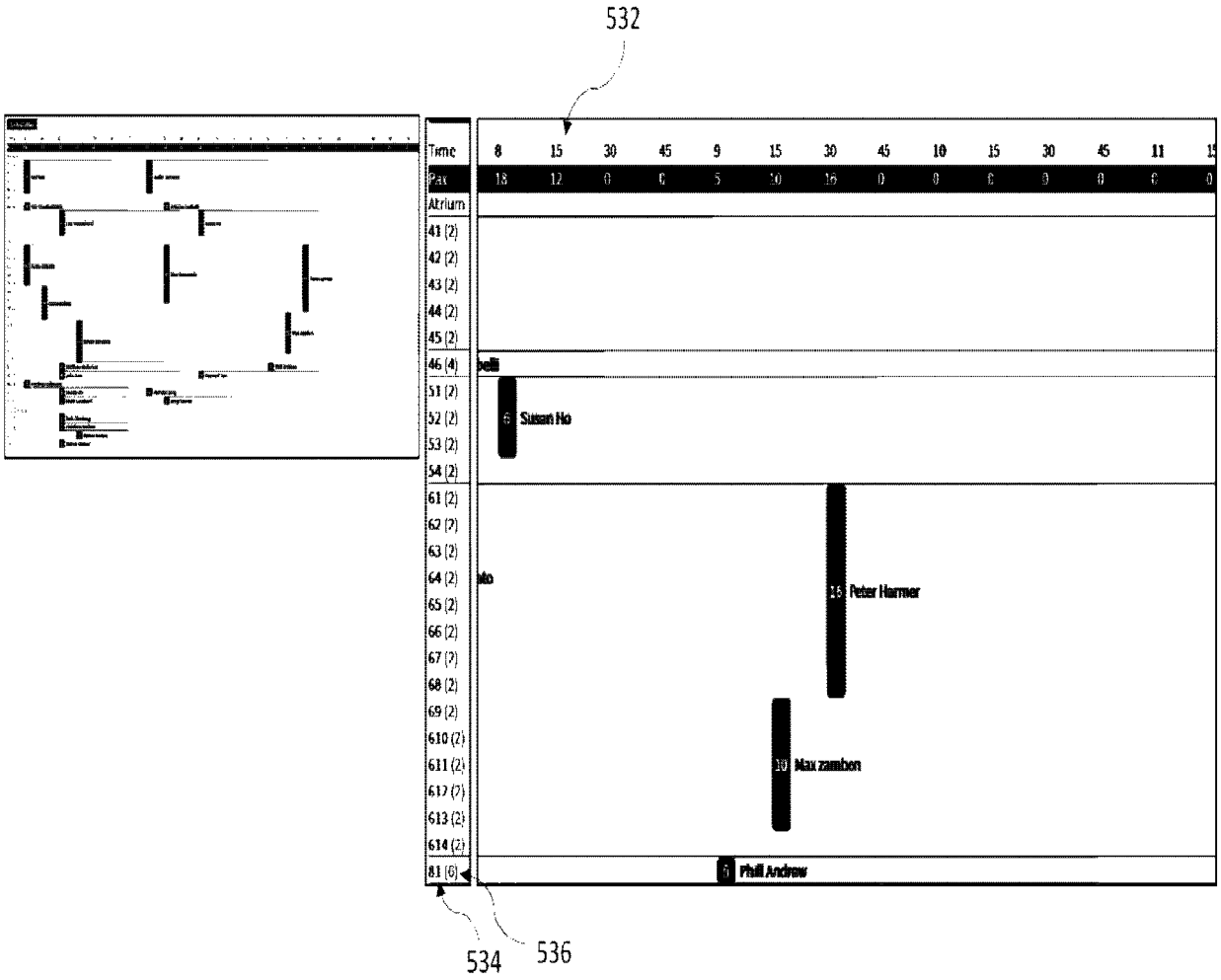

532
Time
Pax
Atrium
Sitsan Ho
Peter Harmer
Max zamibon
Phill Andrew
534
536

FIG. 5i

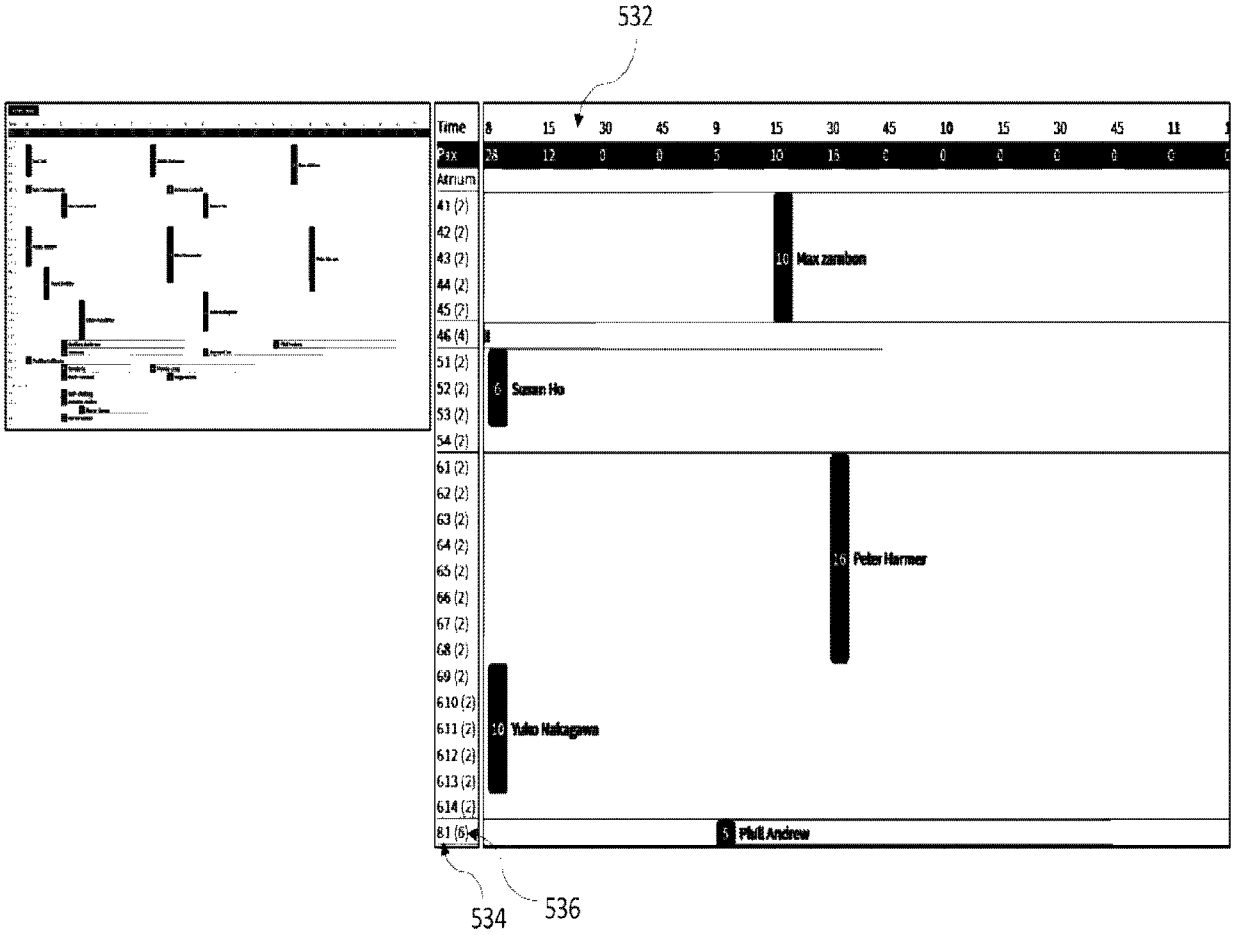

532
Time
Pax
Atrium
41 (7)
42 (7)
43 (7)
44 (7)
45 (7)
46 (4)
51 (7)
52 (7)
53 (7)
54 (7)
61 (7)
62 (7)
63 (7)
64 (7)
65 (7)
66 (7)
67 (7)
68 (7)
69 (7)
610 (7)
611 (7)
612 (7)
613 (7)
614 (7)
81 (6)
Max zamboni
Susan Ho
Peter Harmer
Yuko Nakagawa
Phill Andrew
534
536

FIG. 5j

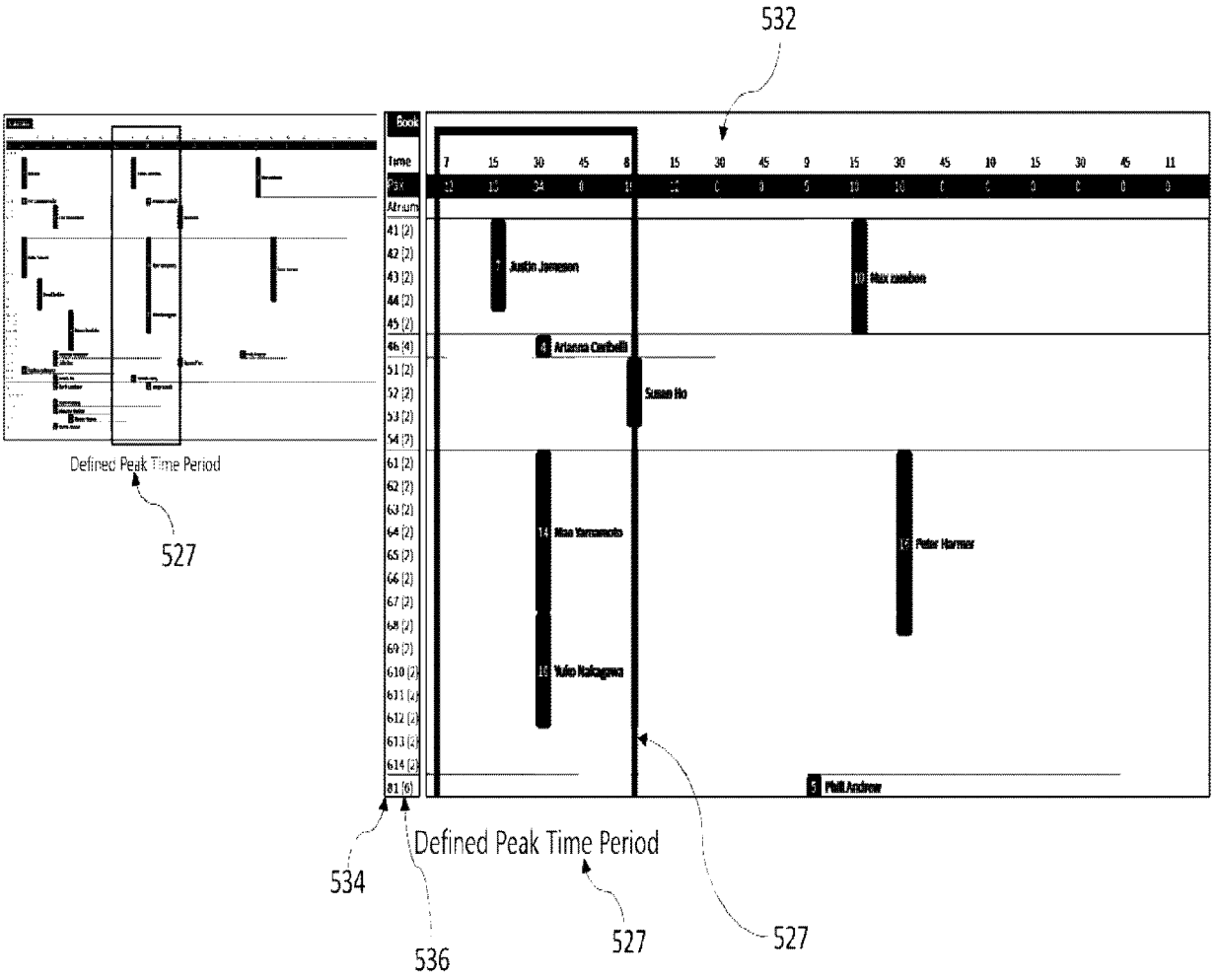

532
Defined Peak Time Period
527
534
536
Defined Peak Time Period
527
527

FIG. 5k

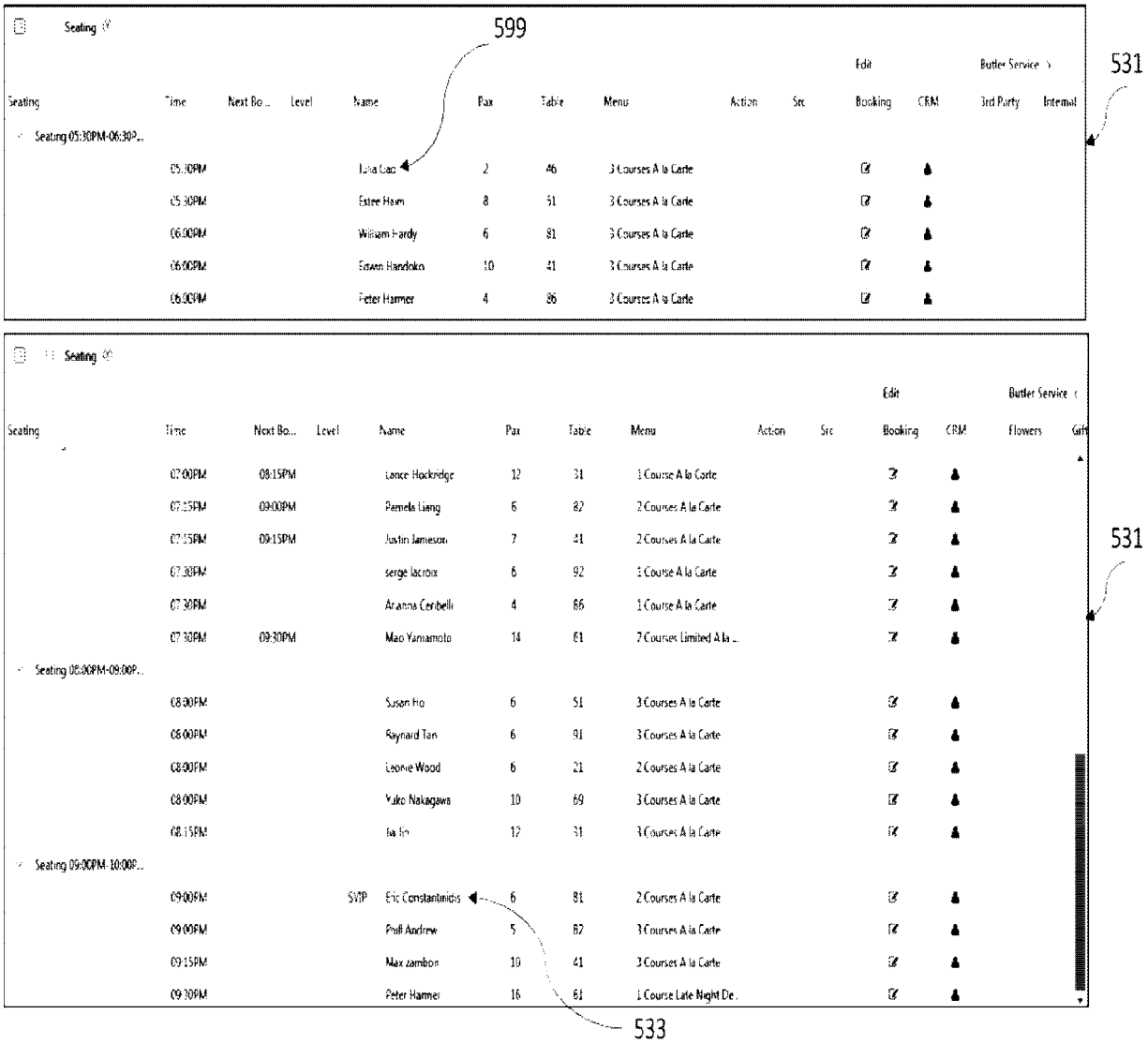

599
531
Seating
Edit
Butler Service
Seating
Time
Next Bo...
Level
Name
Pax
Table
Menu
Action
Src
Booking
CRM
3rd Party
Internal
Seating 05:30PM-06:30P...
05:30PM
Lisa Cao
2
46
3 Courses A la Carte
05:30PM
Estee Hann
8
51
3 Courses A la Carte
06:00PM
William Hardy
6
91
3 Courses A la Carte
06:00PM
Esteen Handoko
10
41
3 Courses A la Carte
06:00PM
Peter Harmer
4
86
3 Courses A la Carte
Seating
Edit
Butler Service
Seating
Time
Next Bo...
Level
Name
Pax
Table
Menu
Action
Src
Booking
CRM
Flowers
Gift
02:00PM
08:15PM
Lance Hockridge
12
31
1 Course A la Carte
07:15PM
09:00PM
Pamela Liang
6
82
2 Courses A la Carte
07:15PM
09:15PM
Justin Jameson
7
41
2 Courses A la Carte
07:30PM
serge lacroix
6
92
1 Course A la Carte
07:30PM
Arianna Ceribelli
4
86
1 Course A la Carte
07:30PM
09:30PM
Mao Yamamoto
14
61
7 Courses Limited A la ...
Seating 08:00PM-09:00P...
08:30PM
Susan Ho
6
51
3 Courses A la Carte
08:00PM
Raynard Tan
6
91
3 Courses A la Carte
08:00PM
Leonie Wood
6
21
2 Courses A la Carte
08:00PM
Yuko Nakagawa
10
69
3 Courses A la Carte
08:15PM
Ita Ho
12
31
3 Courses A la Carte
Seating 09:00PM-10:00P...
09:00PM
SVIP
Eric Constantinidis
6
81
2 Courses A la Carte
09:00PM
Prafi Andrew
5
82
3 Courses A la Carte
09:15PM
Max Zambon
10
41
3 Courses A la Carte
09:30PM
Peter Harmer
16
61
1 Course Late Night De...
533

FIG. 5I

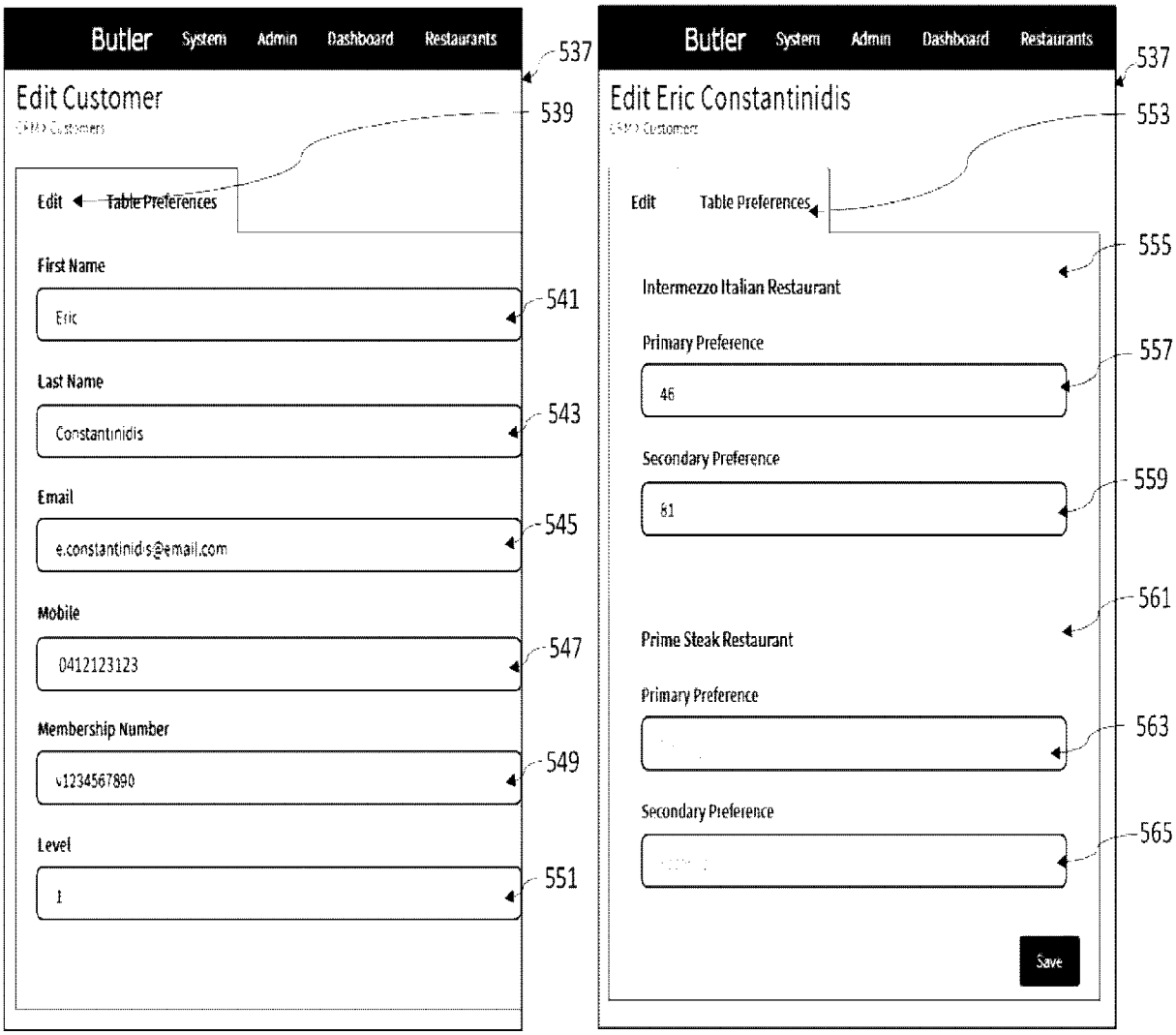

Butler
System
Admin
Dashboard
Restaurants
Edit Customer
Edit
Table Preferences
First Name
Eric
Last Name
Constantinidis
Email
e.constantinidis@email.com
Mobile
0412123123
Membership Number
v1234567890
Level
1
537
539
541
543
545
547
549
551
Butler
System
Admin
Dashboard
Restaurants
Edit Eric Constantinidis
Edit
Table Preferences
Intermezzo Italian Restaurant
Primary Preference
46
Secondary Preference
61
Prime Steak Restaurant
Primary Preference
Secondary Preference
Save
537
553
555
557
559
561
563
565

FIG. 5m

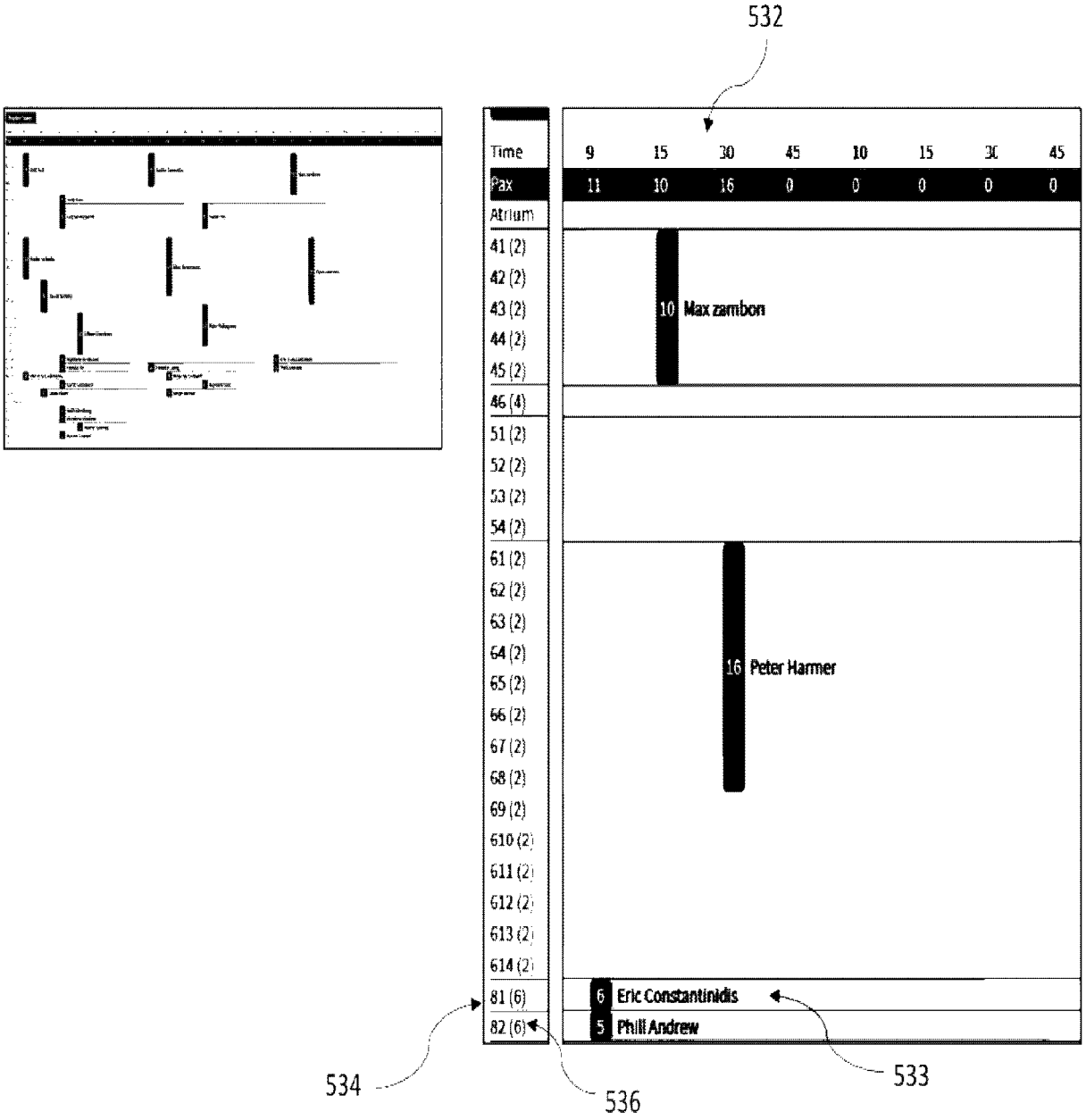

532
Time
Pax
Atrium
9 15 30 45 10 15 30 45
11 10 16 0 0 0 0 0
41 (2)
42 (2)
43 (2)
44 (2)
45 (2)
46 (4)
51 (2)
52 (2)
53 (2)
54 (2)
61 (2)
62 (2)
63 (2)
64 (2)
65 (2)
66 (2)
67 (2)
68 (2)
69 (2)
610 (2)
611 (2)
612 (2)
613 (2)
614 (2)
81 (6)
82 (6)
10 Max zambon
16 Peter Harmer
6 Eric Constantinidis
5 Phill Andrew
534
536
533

FIG. 5n

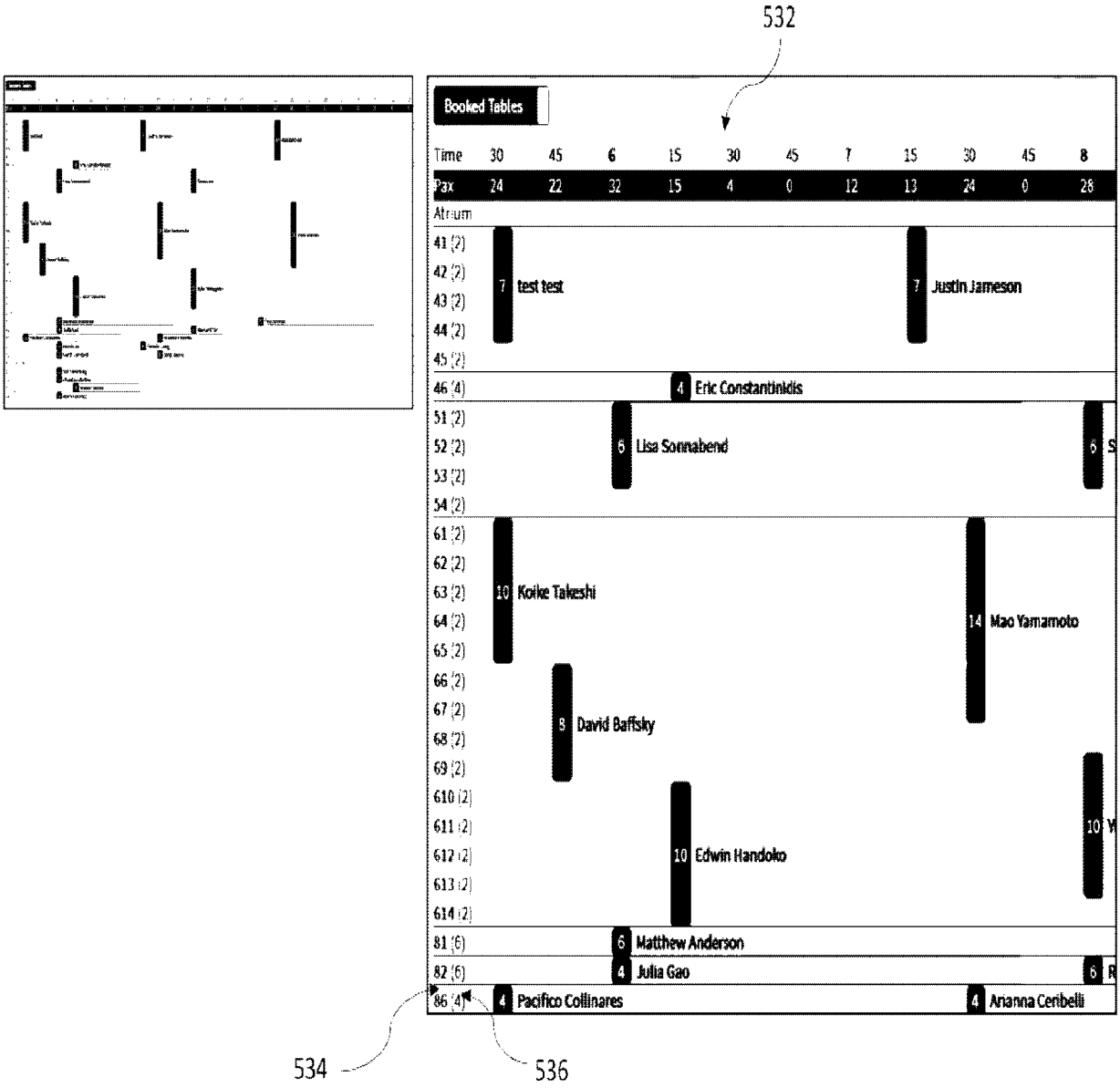

532
Booked Tables
Time 30 45 6 15 30 45 7 15 30 45 8
Pax 24 22 32 15 4 0 12 13 24 0 28
Atrium
41 (2)
42 (2)
43 (2)
44 (2)
45 (2)
46 (4)
51 (2)
52 (2)
53 (2)
54 (2)
61 (2)
62 (2)
63 (2)
64 (2)
65 (2)
66 (2)
67 (2)
68 (2)
69 (2)
610 (2)
611 (2)
612 (2)
613 (2)
614 (2)
81 (6)
82 (6)
86 (4)
7 test test
7 Justin Jameson
4 Eric Constantinidis
6 Lisa Sonnabend
10 Koike Takeshi
14 Mao Yamamoto
8 David Baffsky
10 Edwin Handoko
6 Matthew Anderson
4 Julia Gao
4 Pacifico Collinares
4 Arianna Ceribelli
534
536

FIG. 5o

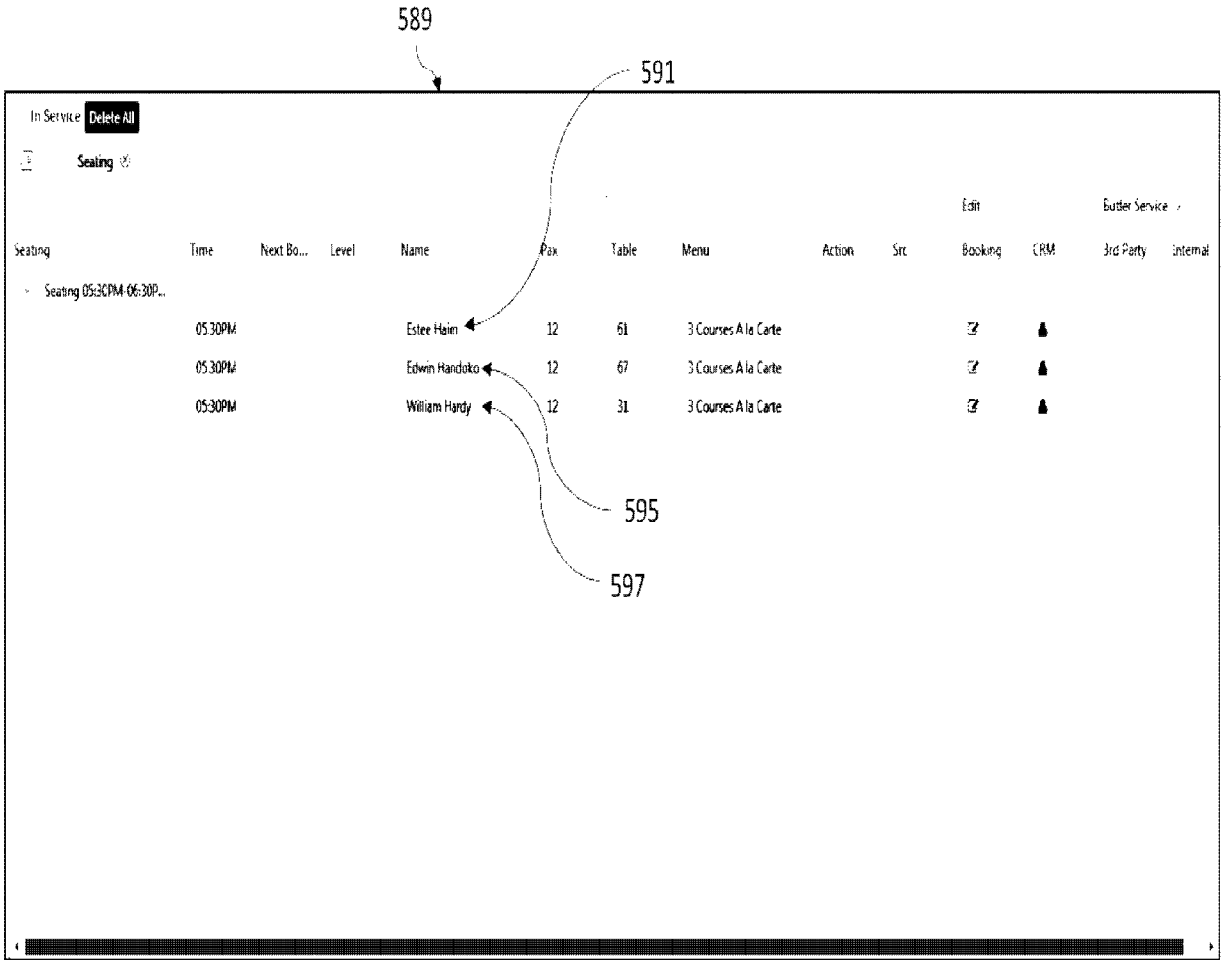

589
591
In Service
Delete All
Seating
Edit
Butler Service
Seating
Time
Next Bo...
Level
Name
Pax
Table
Menu
Action
Src
Booking
CRM
3rd Party
Internal
Seating 05:30PM-06:30P...
05:30PM
Estee Haim
12
61
3 Courses A la Carte
05:30PM
Edwin Handoko
12
67
3 Courses A la Carte
05:30PM
William Hardy
12
31
3 Courses A la Carte
595
597

FIG. 5p

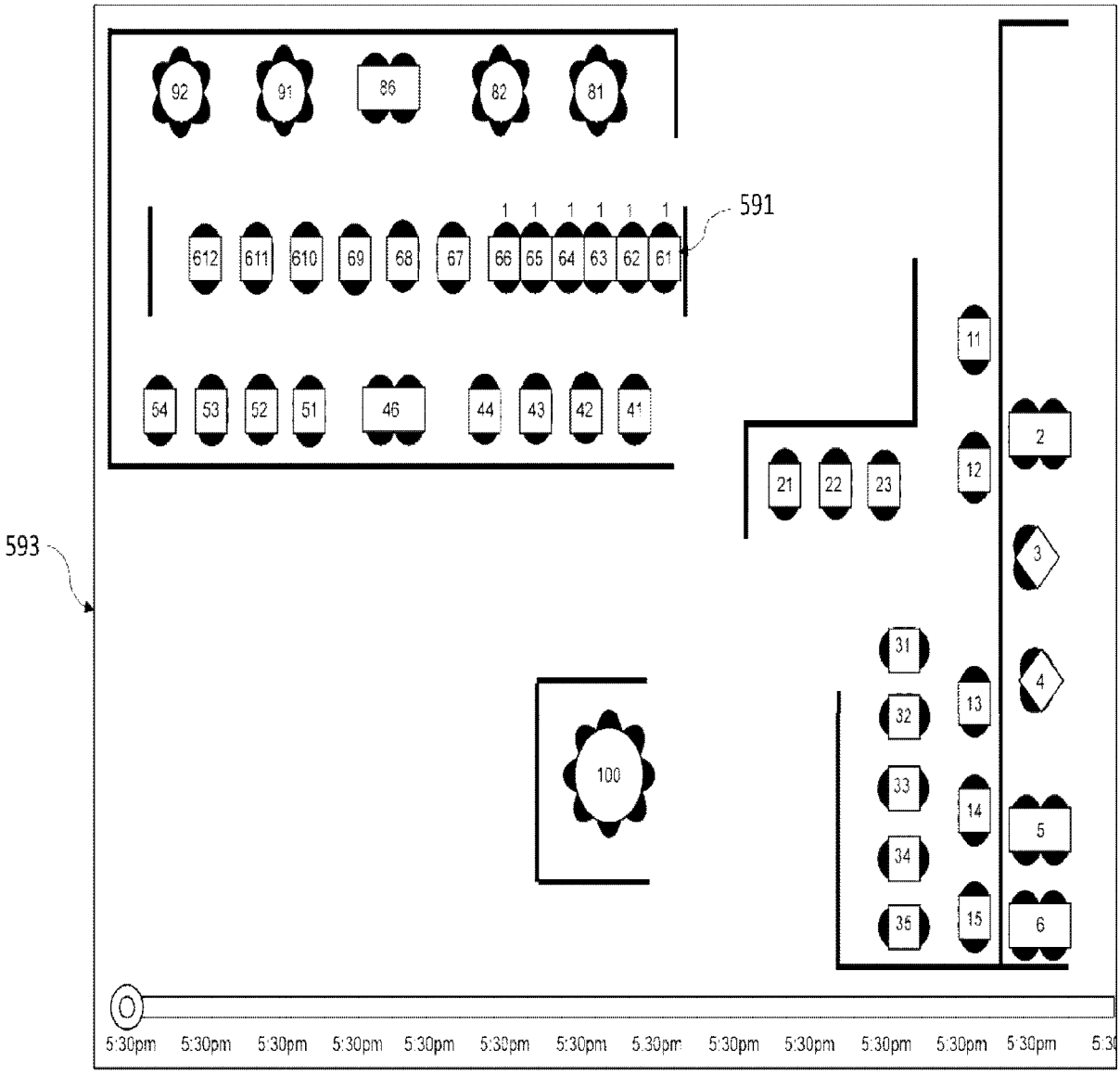

92
91
86
82
81
591
612
611
610
69
68
67
66
65
64
63
62
61
54
53
52
51
46
44
43
42
41
593
11
12
2
21
22
23
3
31
4
13
32
100
33
14
5
34
15
6
35
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm

FIG. 5q

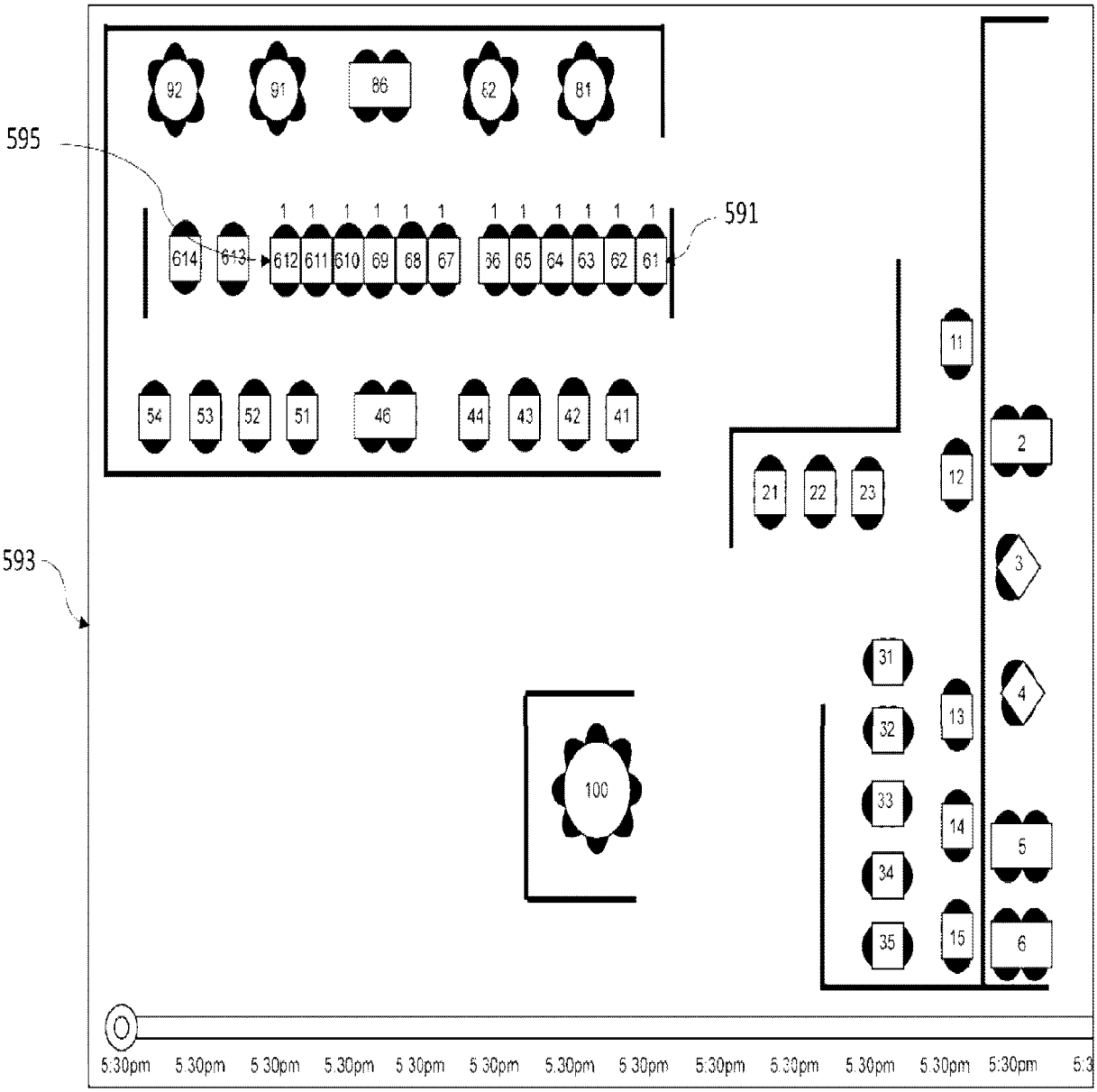

595
591
593
92
91
86
82
81
614
613
612
611
610
69
68
67
66
65
64
63
62
61
54
53
52
51
46
44
43
42
41
11
12
2
21
22
23
3
31
4
13
32
100
33
14
5
34
15
6
35
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm

FIG. 5r

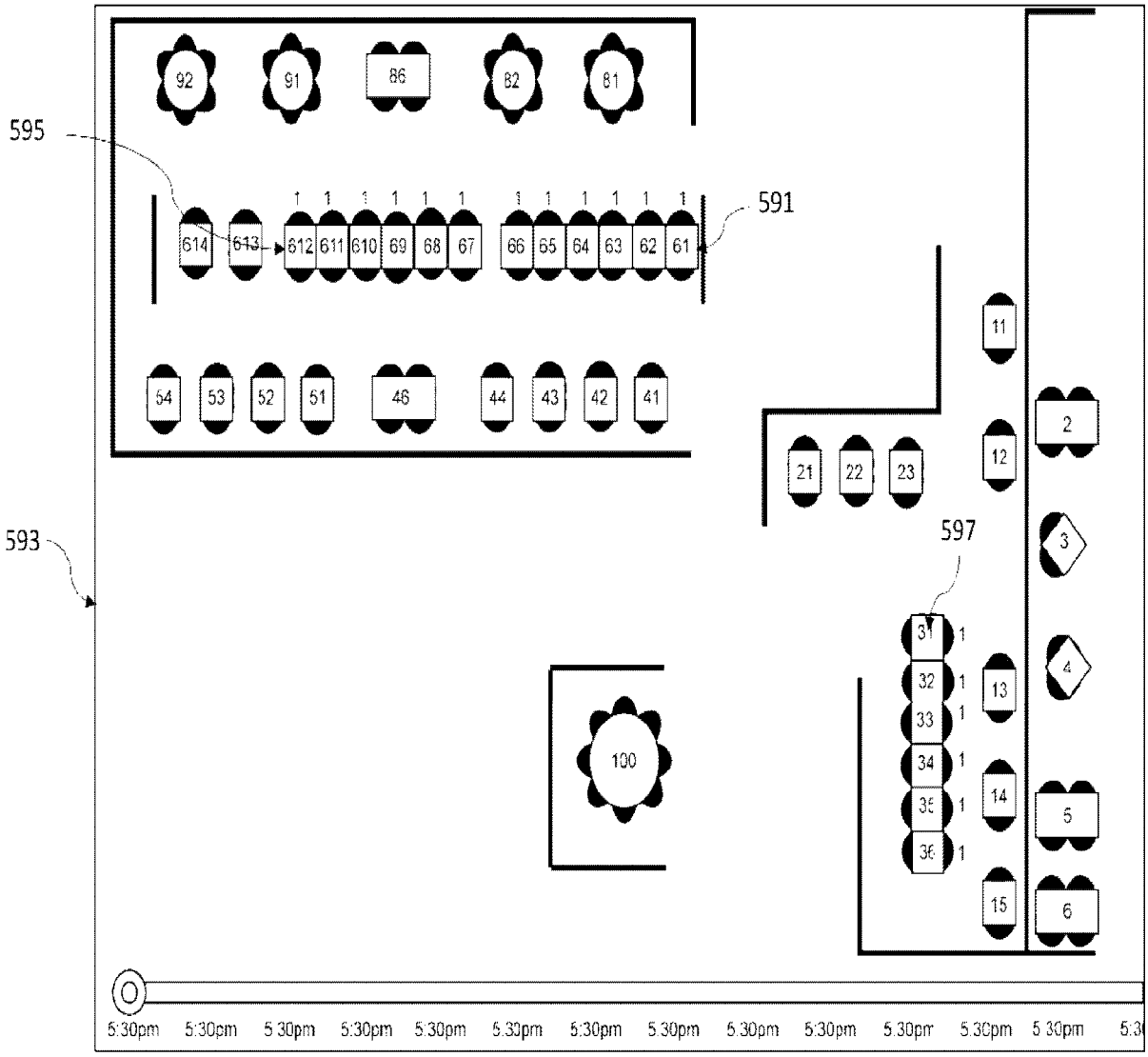

595
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5:30pm
5:30pm
5:30pm
5:30pm
5:30pm
5:30pm

FIG. 5s

581

Luxury Class

Table Number	Space	Subspace	Section	Section Name	Section Starting Number	Demand (d)	View (v)	Quietness (q)	Table Distance (t)	Class Metric (m=1.5d+2v+1.5 q+t)	Ranking within Class
81	Main Dining	Atrium	Yes	80	81	5	5	3	2	24	2
82	Main Dining	Atrium	Yes	80	81	5	5	3	2	24	2
86	Main Dining	Atrium	No			5	0	4	3	16.5	4
91	Main Dining	Atrium	No			5	5	5	2	27	1
92	Main Dining	Atrium	No			5	5	5	2	27	1
11	Main Dining	Front Room	No			3	5	1	3	19	3
12	Main Dining	Front Room	No			2	3	1	3	13.5	5
13	Main Dining	Front Room	No			2	3	3	3	16.5	4
14	Main Dining	Front Room	No			5	5	3	2	24	2
15	Main Dining	Front Room	No			5	5	3	2	24	2

583

Key

	Highest Score	Lowest Score
Demand (d)	5	1
View (v)	5	0
Quietness (q)	5	1
Table Distance (t)	3	1

FIG. 5t

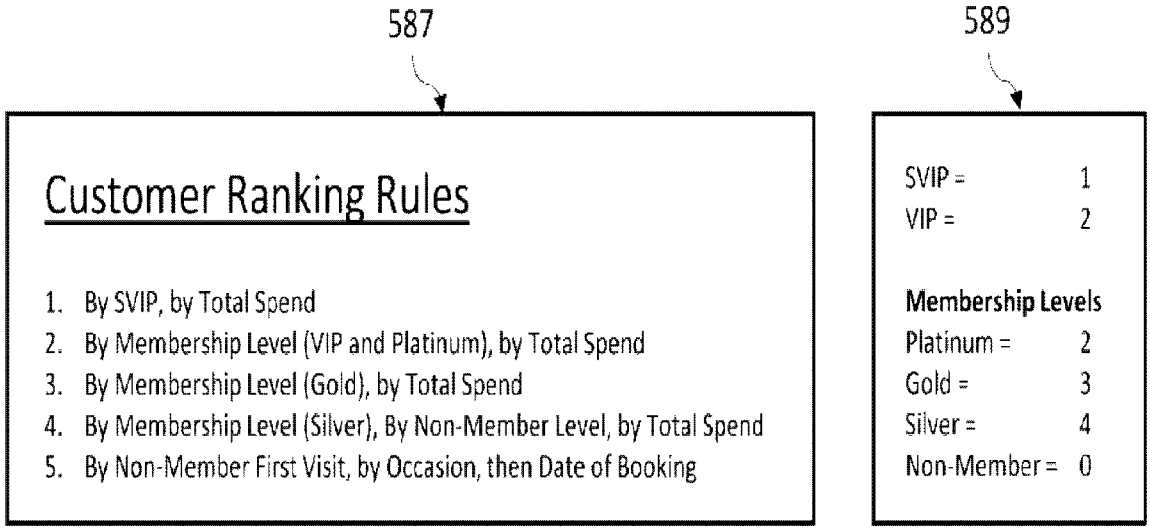

587
589
Customer Ranking Rules
1. By SVIP, by Total Spend
2. By Membership Level (VIP and Platinum), by Total Spend
3. By Membership Level (Gold), by Total Spend
4. By Membership Level (Silver), By Non-Member Level, by Total Spend
5. By Non-Member First Visit, by Occasion, then Date of Booking
SVIP = 1
VIP = 2
Membership Levels
Platinum = 2
Gold = 3
Silver = 4
Non-Member = 0

FIG. 5u

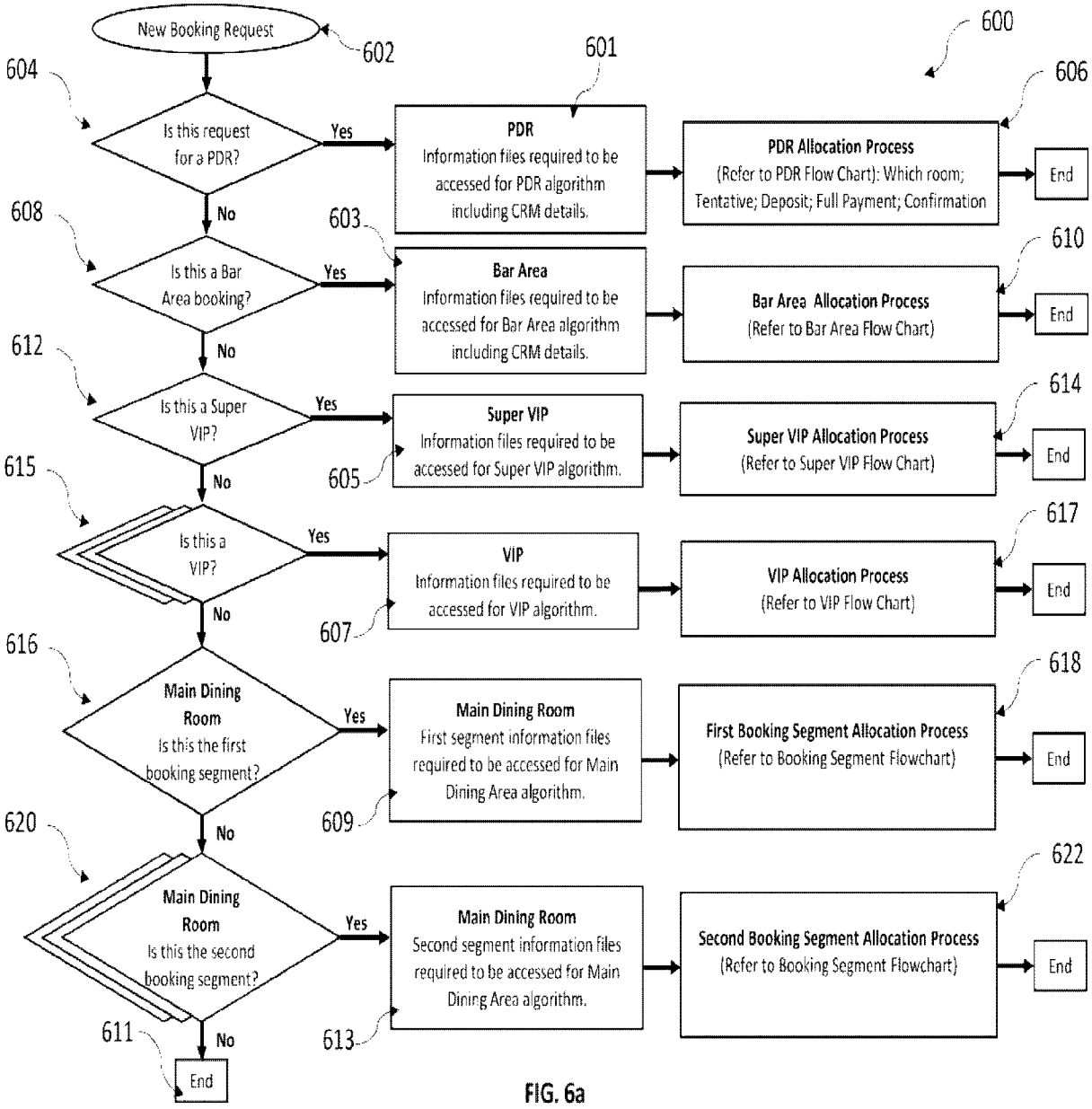

New Booking Request
602
600
601
604
606
Is this request for a PDR?
Yes
PDR
Information files required to be accessed for PDR algorithm including CRM details.
PDR Allocation Process
(Refer to PDR Flow Chart): Which room; Tentative; Deposit; Full Payment; Confirmation
End
No
608
603
610
Is this a Bar Area booking?
Yes
Bar Area
Information files required to be accessed for Bar Area algorithm including CRM details.
Bar Area Allocation Process
(Refer to Bar Area Flow Chart)
End
No
612
614
Is this a Super VIP?
Yes
Super VIP
Information files required to be accessed for Super VIP algorithm.
Super VIP Allocation Process
(Refer to Super VIP Flow Chart)
End
605
No
615
617
Is this a VIP?
Yes
VIP
Information files required to be accessed for VIP algorithm.
VIP Allocation Process
(Refer to VIP Flow Chart)
End
607
No
616
618
Main Dining Room
Is this the first booking segment?
Yes
Main Dining Room
First segment information files required to be accessed for Main Dining Area algorithm.
First Booking Segment Allocation Process
(Refer to Booking Segment Flowchart)
End
609
No
620
622
Main Dining Room
Is this the second booking segment?
Yes
Main Dining Room
Second segment information files required to be accessed for Main Dining Area algorithm.
Second Booking Segment Allocation Process
(Refer to Booking Segment Flowchart)
End
613
611
No
End

FIG. 6a

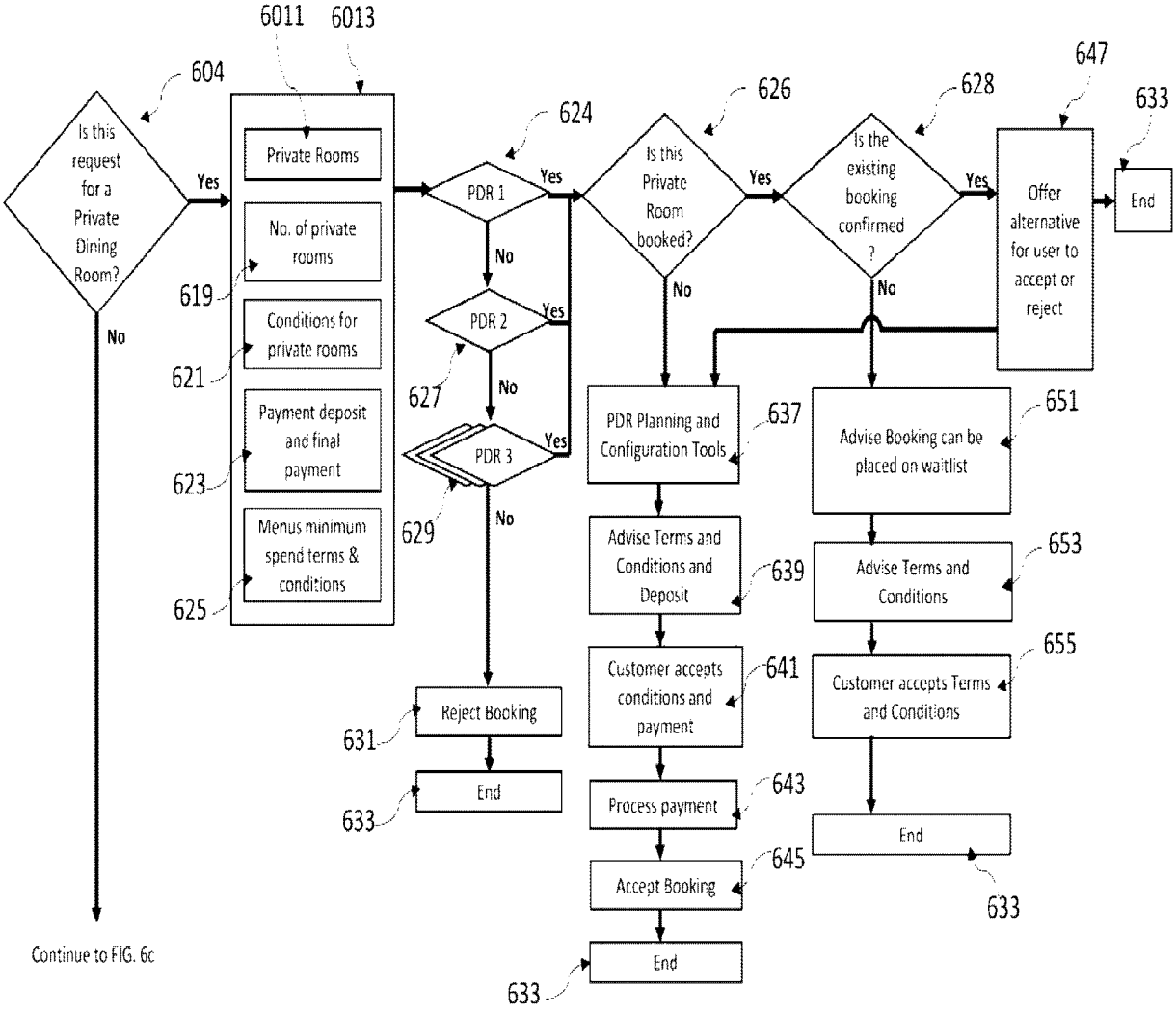

6011
6013
604
Is this request for a Private Dining Room?
Yes
No
Private Rooms
No. of private rooms
619
Conditions for private rooms
621
Payment deposit and final payment
623
Menus minimum spend terms & conditions
625
Continue to FIG. 6c
624
PDR 1
PDR 2
627
PDR 3
629
Reject Booking
631
End
633
626
Is this Private Room booked?
628
Is the existing booking confirmed ?
647
Offer alternative for user to accept or reject
633
End
PDR Planning and Configuration Tools
637
Advise Terms and Conditions and Deposit
639
Customer accepts conditions and payment
641
Process payment
643
Accept Booking
645
End
633
Advise Booking can be placed on waitlist
651
Advise Terms and Conditions
653
Customer accepts Terms and Conditions
655
End
633

FIG. 6b

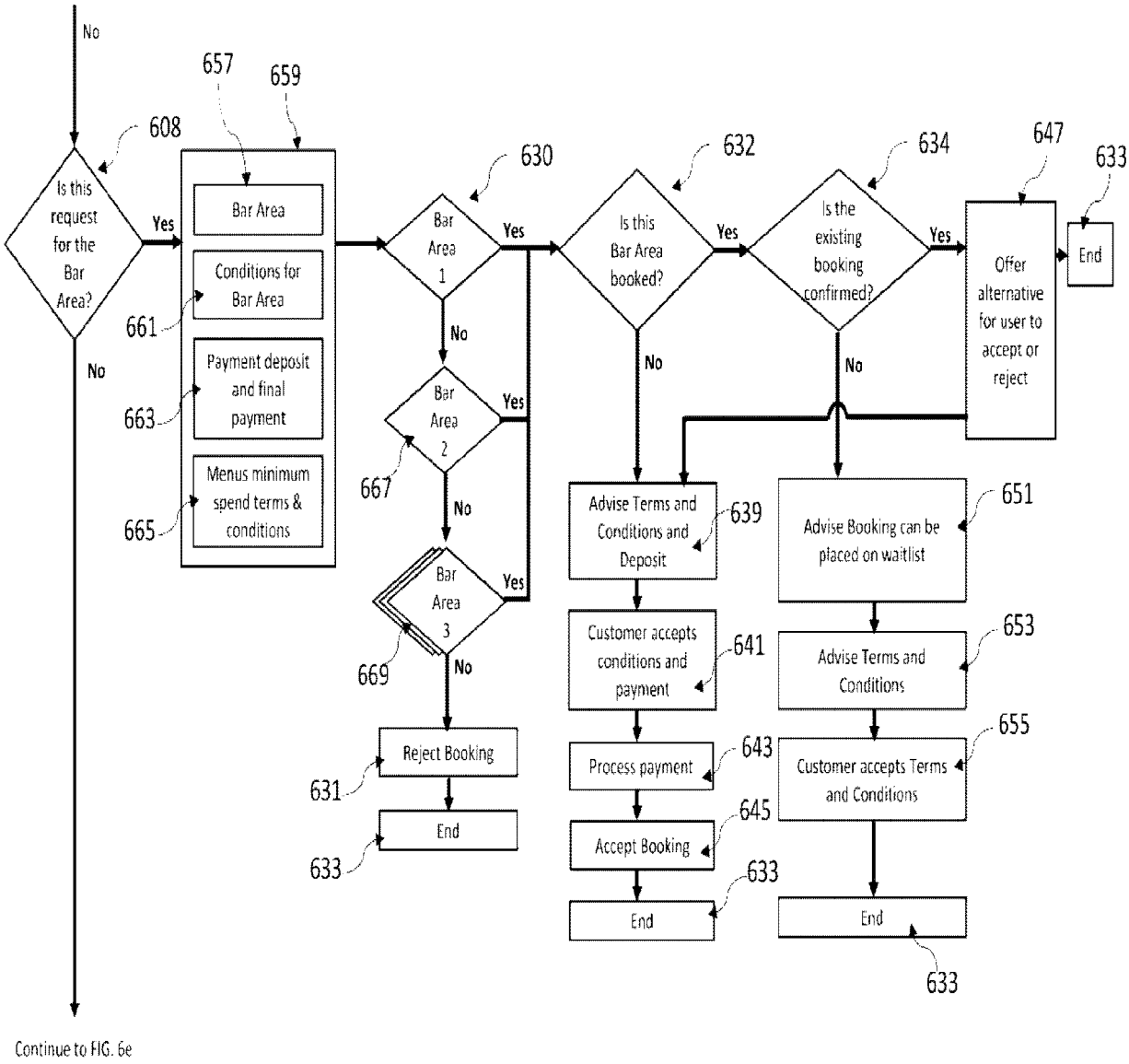

No
608
Is this request for the Bar Area?
Yes
No
657
659
Bar Area
Conditions for Bar Area
Payment deposit and final payment
Menus minimum spend terms & conditions
661
663
665
630
Bar Area 1
Yes
No
Bar Area 2
667
Bar Area 3
669
Reject Booking
631
End
633
632
Is this Bar Area booked?
634
Is the existing booking confirmed?
647
Offer alternative for user to accept or reject
633
End
Advise Terms and Conditions and Deposit
639
Customer accepts conditions and payment
641
Process payment
643
Accept Booking
645
End
633
Advise Booking can be placed on waitlist
651
Advise Terms and Conditions
653
Customer accepts Terms and Conditions
655
End
633
Continue to FIG. 6e

FIG. 6c

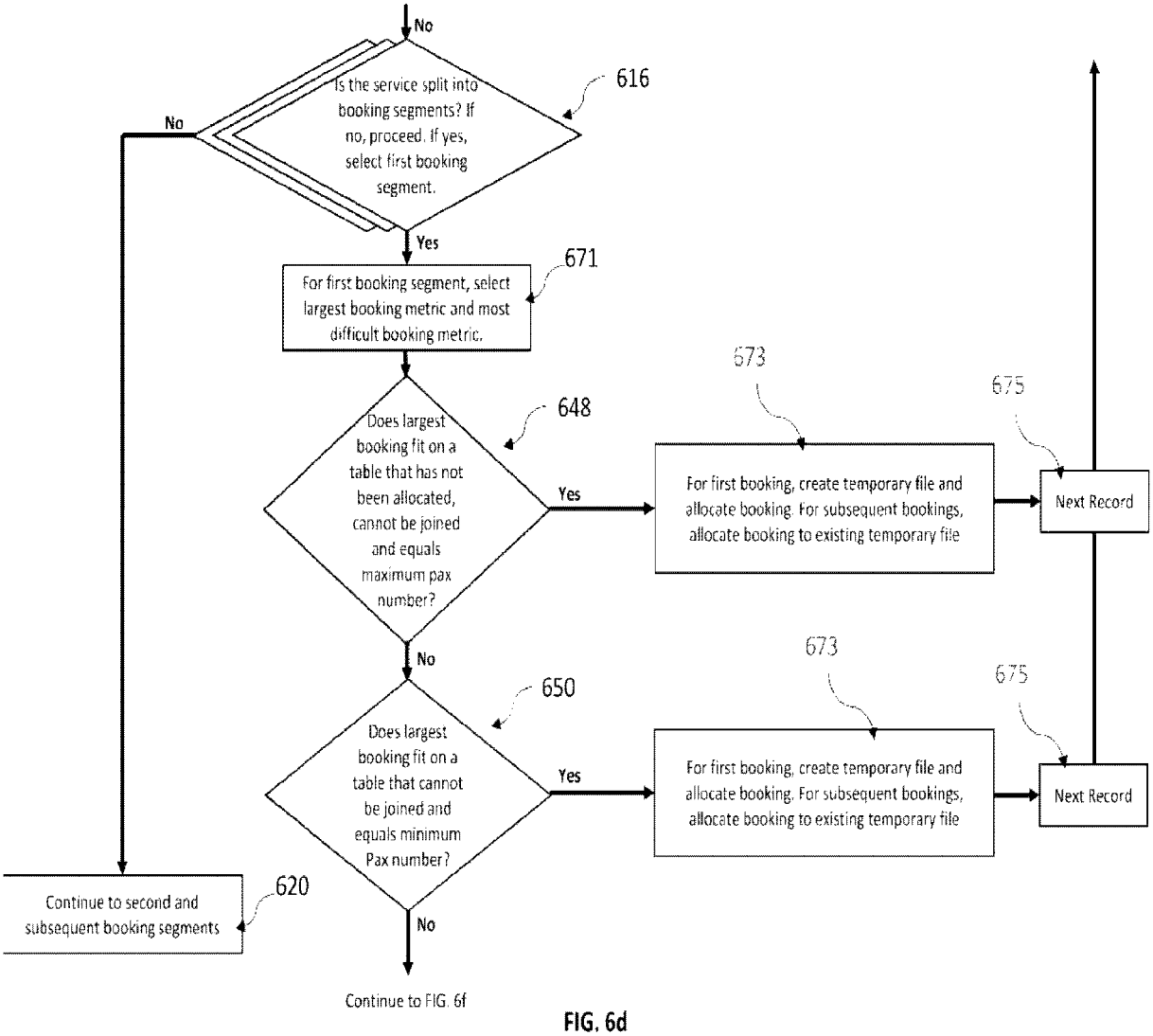

No
Is the service split into booking segments? If no, proceed. If yes, select first booking segment.
616
No
Yes
For first booking segment, select largest booking metric and most difficult booking metric.
671
Does largest booking fit on a table that has not been allocated, cannot be joined and equals maximum pax number?
648
Yes
673
For first booking, create temporary file and allocate booking. For subsequent bookings, allocate booking to existing temporary file
675
Next Record
No
Does largest booking fit on a table that cannot be joined and equals minimum Pax number?
650
Yes
673
For first booking, create temporary file and allocate booking. For subsequent bookings, allocate booking to existing temporary file
675
Next Record
Continue to second and subsequent booking segments
620
No
Continue to FIG. 6f

FIG. 6d

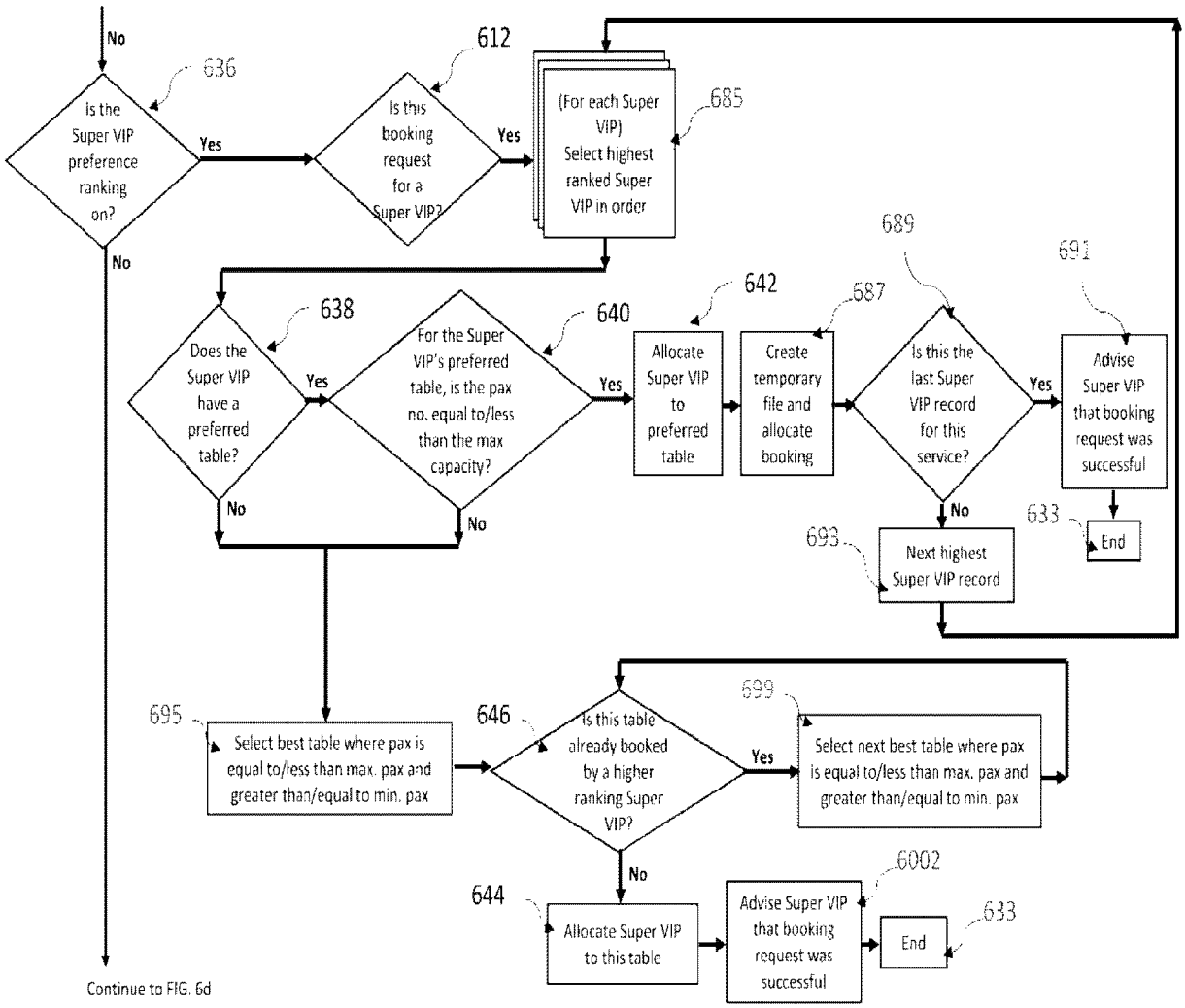

No
636
Is the Super VIP preference ranking on?
Yes
612
Is this booking request for a Super VIP?
Yes
685
(For each Super VIP) Select highest ranked Super VIP in order
No
638
Does the Super VIP have a preferred table?
Yes
640
For the Super VIP's preferred table, is the pax no. equal to/less than the max capacity?
Yes
642
Allocate Super VIP to preferred table
687
Create temporary file and allocate booking
689
Is this the last Super VIP record for this service?
Yes
691
Advise Super VIP that booking request was successful
633
End
No
693
Next highest Super VIP record
No
695
Select best table where pax is equal to/less than max. pax and greater than/equal to min. pax
646
Is this table already booked by a higher ranking Super VIP?
Yes
699
Select next best table where pax is equal to/less than max. pax and greater than/equal to min. pax
No
644
Allocate Super VIP to this table
6002
Advise Super VIP that booking request was successful
633
End
Continue to FIG. 6d

FIG. 6e

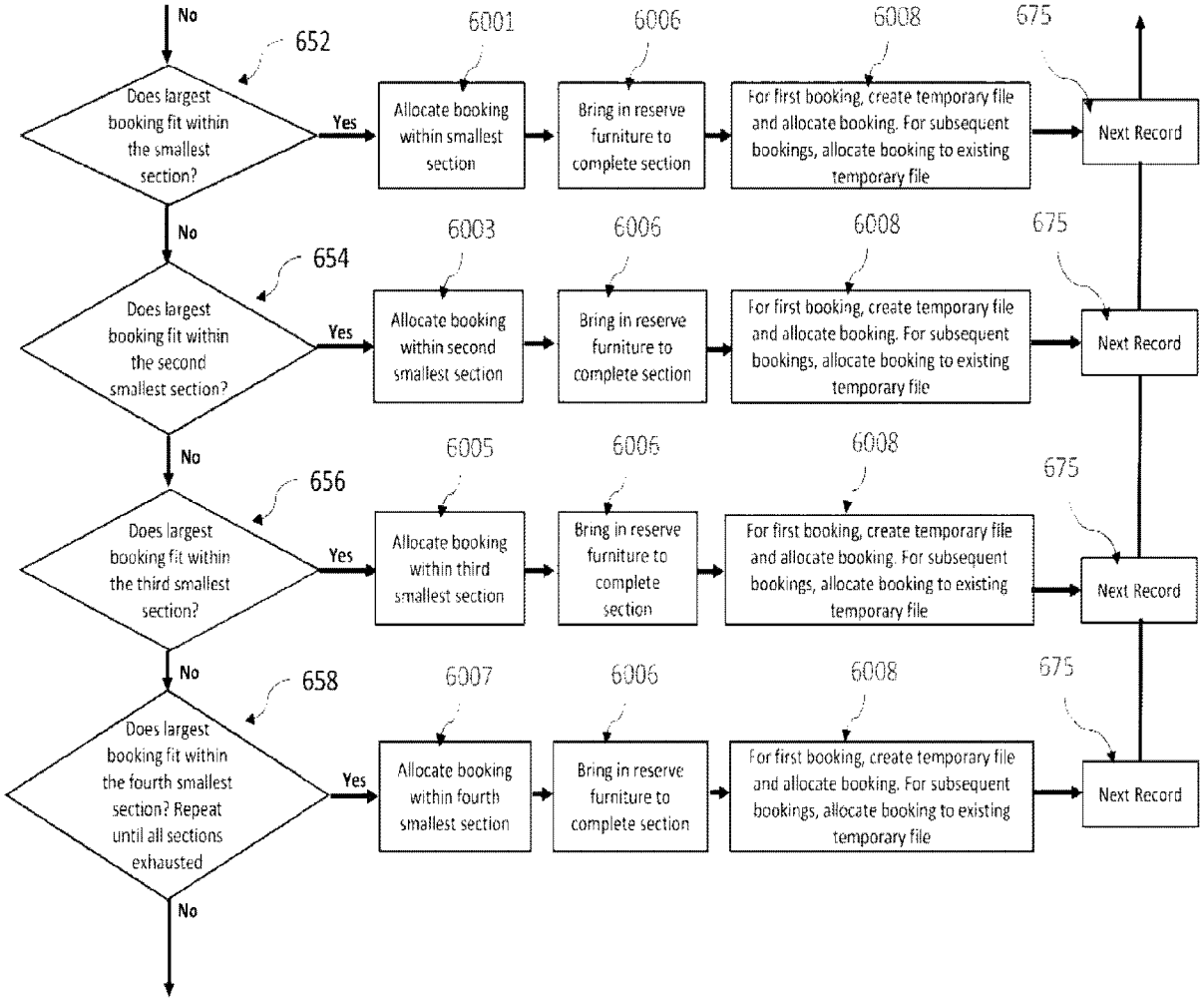

No
652
Does largest booking fit within the smallest section?
Yes
6001
Allocate booking within smallest section
6006
Bring in reserve furniture to complete section
6008
For first booking, create temporary file and allocate booking. For subsequent bookings, allocate booking to existing temporary file
675
Next Record
No
654
Does largest booking fit within the second smallest section?
Yes
6003
Allocate booking within second smallest section
6006
Bring in reserve furniture to complete section
6008
For first booking, create temporary file and allocate booking. For subsequent bookings, allocate booking to existing temporary file
675
Next Record
No
656
Does largest booking fit within the third smallest section?
Yes
6005
Allocate booking within third smallest section
6006
Bring in reserve furniture to complete section
6008
For first booking, create temporary file and allocate booking. For subsequent bookings, allocate booking to existing temporary file
675
Next Record
No
658
Does largest booking fit within the fourth smallest section? Repeat until all sections exhausted
Yes
6007
Allocate booking within fourth smallest section
6006
Bring in reserve furniture to complete section
6008
For first booking, create temporary file and allocate booking. For subsequent bookings, allocate booking to existing temporary file
675
Next Record
No
Continue to FIG. 6g

FIG. 6f

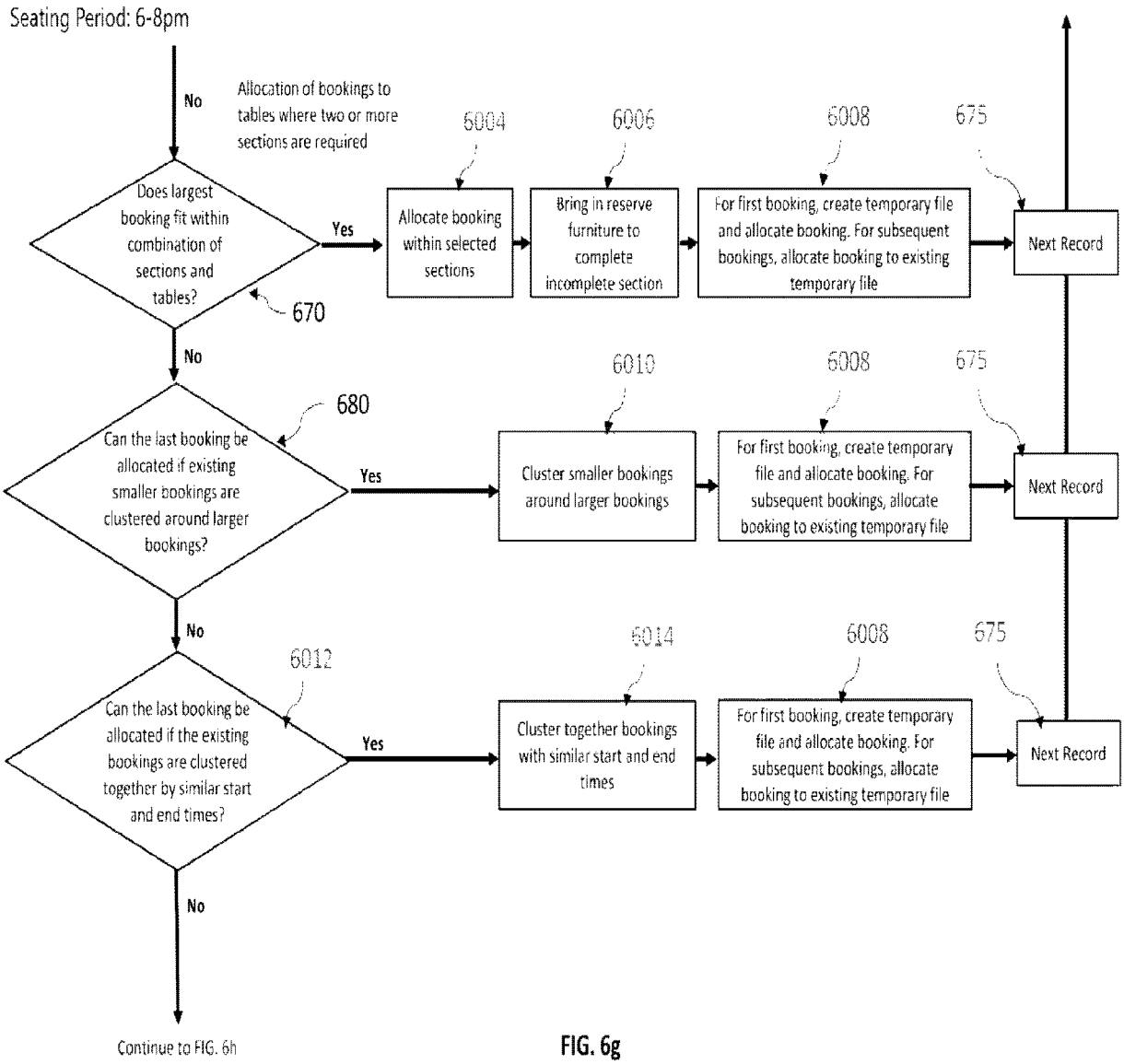

Seating Period: 6-8pm
No
Allocation of bookings to tables where two or more sections are required
Does largest booking fit within combination of sections and tables?
670
Yes
6004
Allocate booking within selected sections
6006
Bring in reserve furniture to complete incomplete section
6008
For first booking, create temporary file and allocate booking. For subsequent bookings, allocate booking to existing temporary file
675
Next Record
No
680
Can the last booking be allocated if existing smaller bookings are clustered around larger bookings?
Yes
6010
Cluster smaller bookings around larger bookings
6008
For first booking, create temporary file and allocate booking. For subsequent bookings, allocate booking to existing temporary file
675
Next Record
No
6012
Can the last booking be allocated if the existing bookings are clustered together by similar start and end times?
Yes
6014
Cluster together bookings with similar start and end times
6008
For first booking, create temporary file and allocate booking. For subsequent bookings, allocate booking to existing temporary file
675
Next Record
No
Continue to FIG. 6h

FIG. 6g

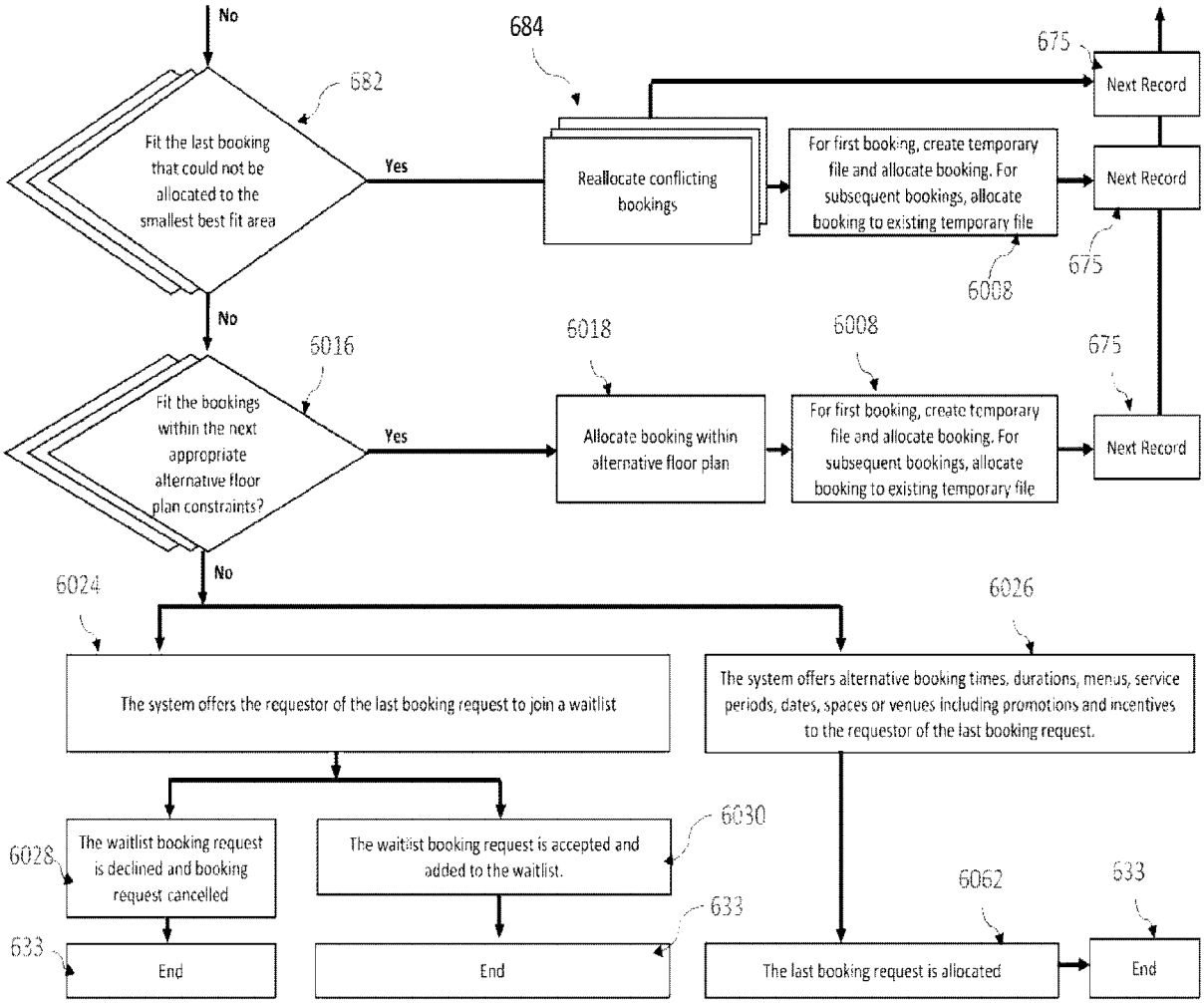

No
682
Fit the last booking that could not be allocated to the smallest best fit area
Yes
684
Reallocate conflicting bookings
For first booking, create temporary file and allocate booking. For subsequent bookings, allocate booking to existing temporary file
6008
675
Next Record
675
Next Record
No
6016
Fit the bookings within the next appropriate alternative floor plan constraints?
Yes
6018
Allocate booking within alternative floor plan
6008
For first booking, create temporary file and allocate booking. For subsequent bookings, allocate booking to existing temporary file
675
Next Record
No
6024
The system offers the requestor of the last booking request to join a waitlist
6026
The system offers alternative booking times, durations, menus, service periods, dates, spaces or venues including promotions and incentives to the requestor of the last booking request.
6028
The waitlist booking request is declined and booking request cancelled
6030
The waitlist booking request is accepted and added to the waitlist.
633
End
633
End
6062
The last booking request is allocated
633
End

FIG. 6h

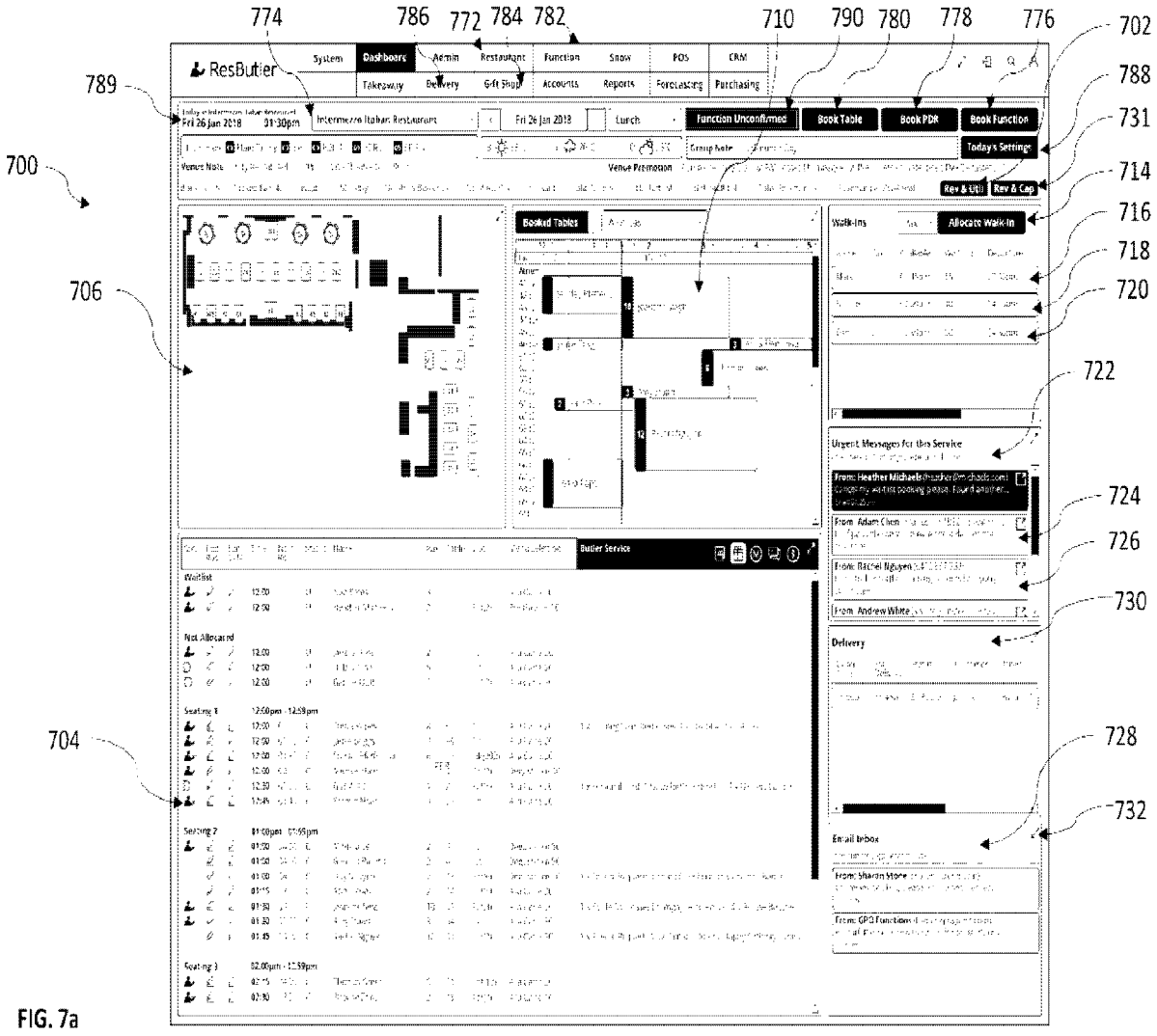

774
786
772
784
782
710
790
780
778
776
702
789
788
731
700
714
716
706
718
720
722
724
726
730
704
728
732
ResButler
Function Unconfirmed
Book Table
Book PDR
Book Function
Today's Settings
Booked Tables
Allocate Walk-In
Urgent Messages for this Service
Butler Service
Delivery
Email Inbox

FIG. 7a

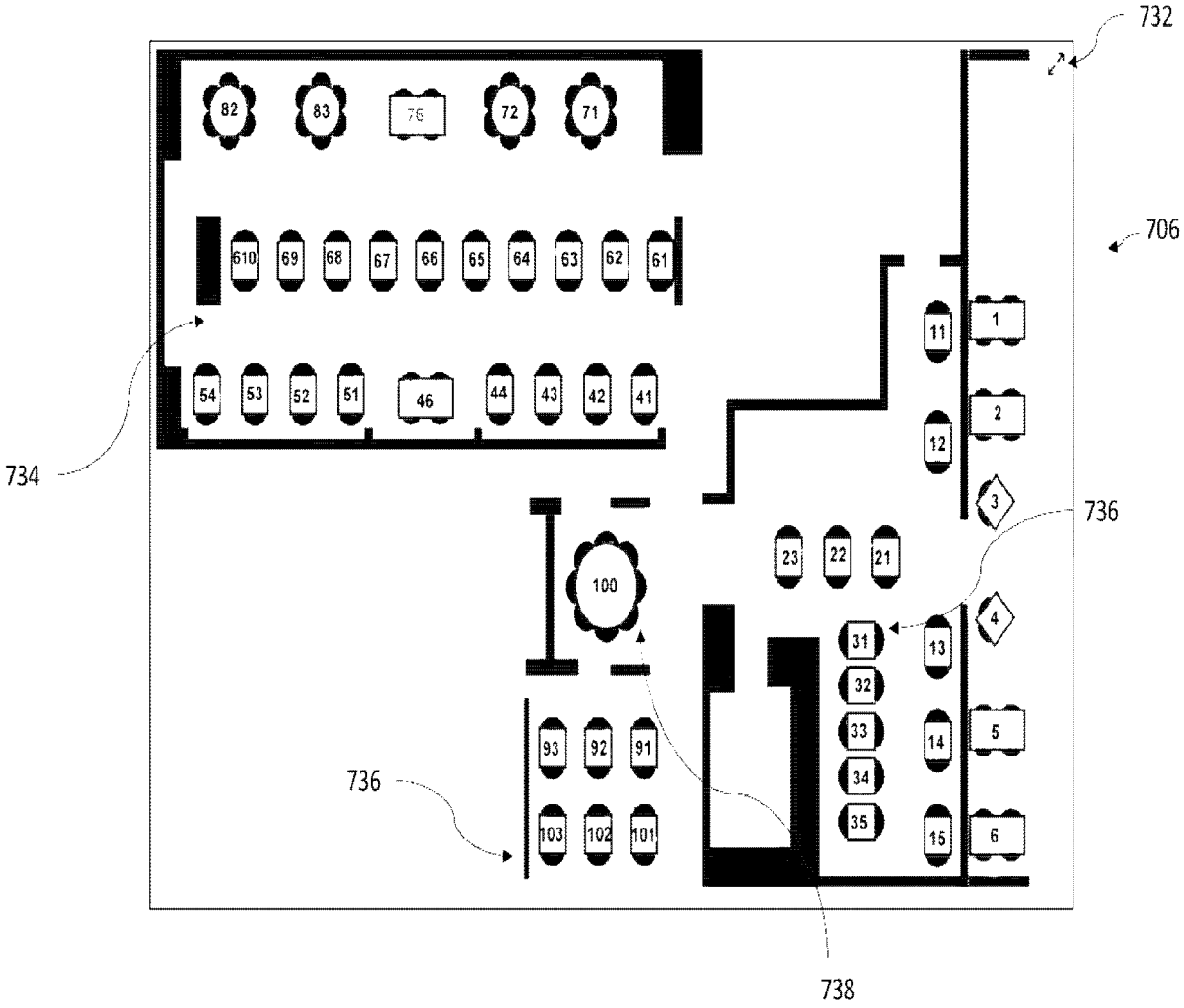

732
706
734
736
736
738
82
83
76
72
71
610
69
68
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66
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6

FIG. 7b

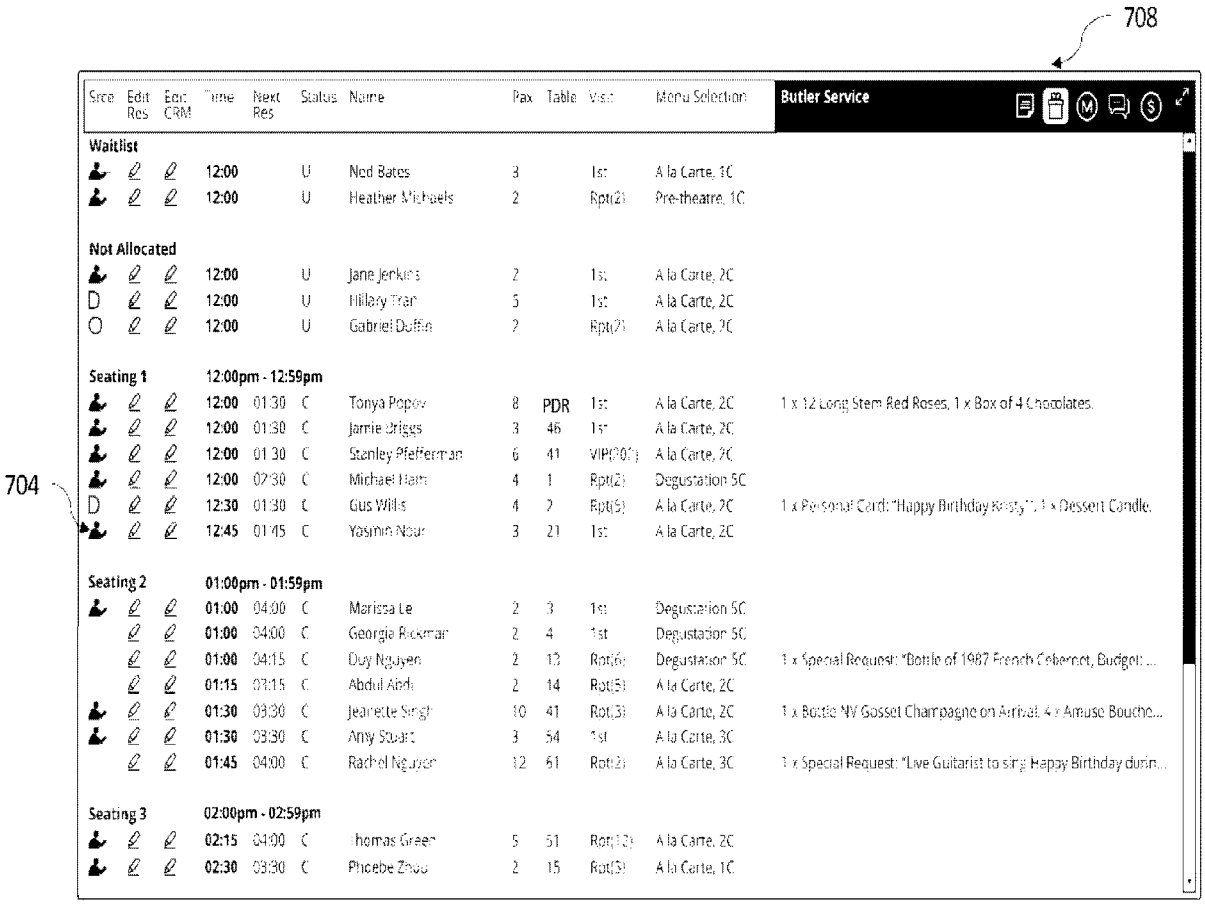

708
704
Seat
Edit Res
Edit CRM
Time
Next Res
Status
Name
Pax
Table
Visit
Menu Selection
Butler Service
Waitlist
12:00 U Ned Bates 3 1st A la Carte, 1C
12:00 U Heather Michaels 2 Rpt(2) Pre-theatre, 1C
Not Allocated
12:00 U Jane Jenkins 2 1st A la Carte, 2C
12:00 U Hillary Frear 5 1st A la Carte, 2C
12:00 U Gabriel Duffin 2 Rpt(2) A la Carte, 2C
Seating 1 12:00pm - 12:59pm
12:00 01:30 C Tonya Popov 8 PDR 1st A la Carte, 2C 1 x 12 Long Stem Red Roses, 1 x Box of 4 Chocolates.
12:00 01:30 C Jamie Driggs 3 46 1st A la Carte, 2C
12:00 01:30 C Stanley Pfefferman 6 41 VIP(30') A la Carte, 2C
12:00 02:30 C Michael Hahn 4 1 Rpt(2) Degustation 5C
12:30 01:30 C Gus Wills 4 7 Rpt(5) A la Carte, 2C 1 x Personal Card: "Happy Birthday Kristy", 1 x Dessert Candle.
12:45 01:45 C Yasmin Nour 3 21 1st A la Carte, 2C
Seating 2 01:00pm - 01:59pm
01:00 04:00 C Marissa Le 2 3 1st Degustation 5C
01:00 04:00 C Georgia Rickman 2 4 1st Degustation 5C
01:00 04:15 C Duy Nguyen 2 13 Rpt(6) Degustation 5C 1 x Special Request: "Bottle of 1987 French Cabernet, Budget: ...
01:15 03:15 C Abdul Abdi 2 14 Rpt(5) A la Carte, 2C
01:30 03:30 C Jeanette Singh 10 41 Rpt(3) A la Carte, 2C 1 x Bottle NV Gosset Champagne on Arrival, 4 x Amuse Bouche...
01:30 03:30 C Amy Stuart 3 54 1st A la Carte, 3C
01:45 04:00 C Rachel Nguyen 12 61 Rpt(2) A la Carte, 3C 1 x Special Request: "Live Guitarist to sing Happy Birthday durin...
Seating 3 02:00pm - 02:59pm
02:15 04:00 C Thomas Green 5 51 Rpt(3) A la Carte, 2C
02:30 03:30 C Phoebe Zhou 2 15 Rpt(3) A la Carte, 1C

FIG. 7c

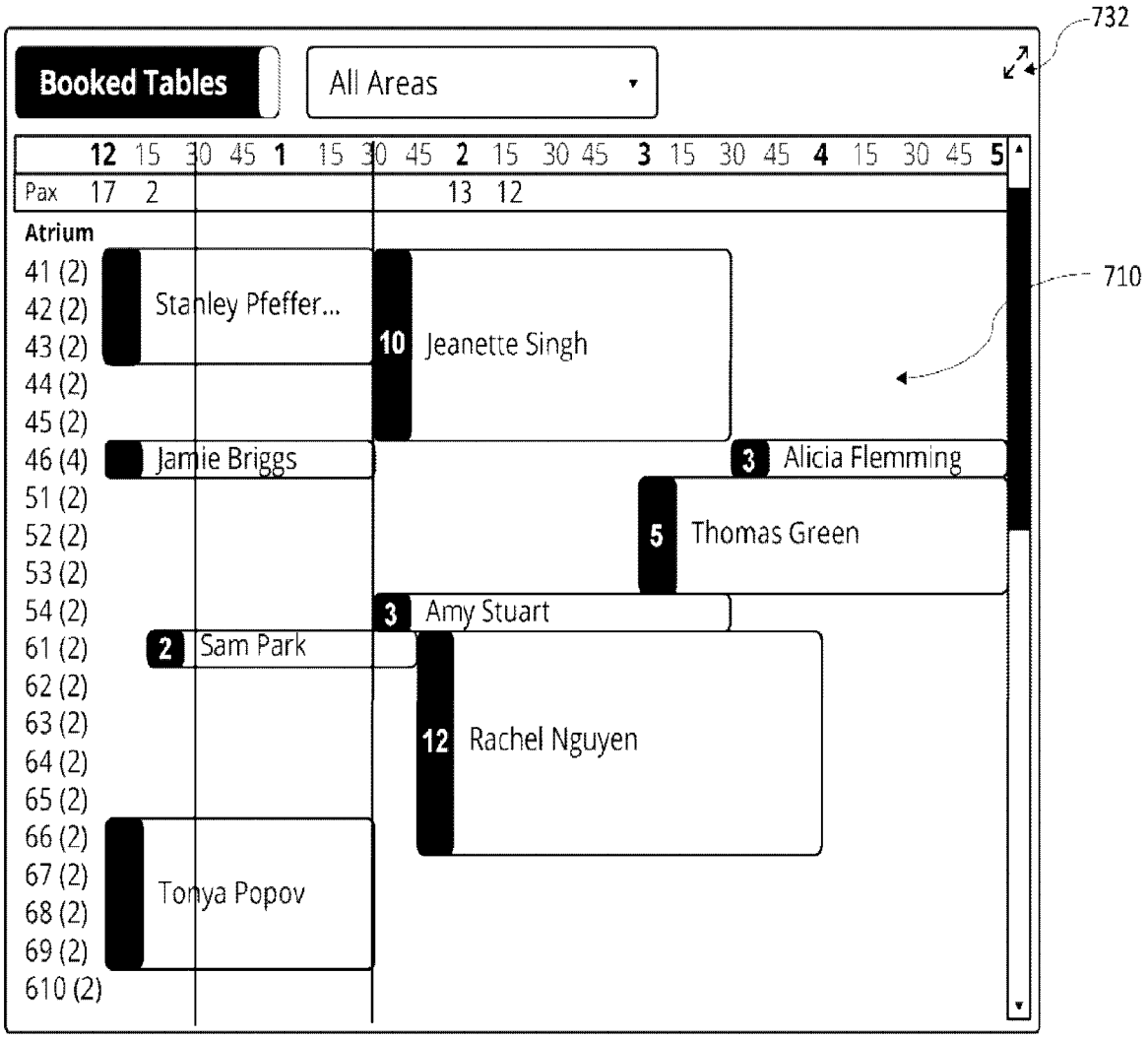

732
Booked Tables
All Areas
12 15 30 45 1 15 30 45 2 15 30 45 3 15 30 45 4 15 30 45 5
Pax 17 2 13 12
Atrium
41 (2)
42 (2)
43 (2)
44 (2)
45 (2)
46 (4)
51 (2)
52 (2)
53 (2)
54 (2)
61 (2)
62 (2)
63 (2)
64 (2)
65 (2)
66 (2)
67 (2)
68 (2)
69 (2)
610 (2)
Stanley Pfeffer...
10 Jeanette Singh
Jamie Briggs
3 Alicia Flemming
5 Thomas Green
3 Amy Stuart
2 Sam Park
12 Rachel Nguyen
Tonya Popov
710

FIG. 7d

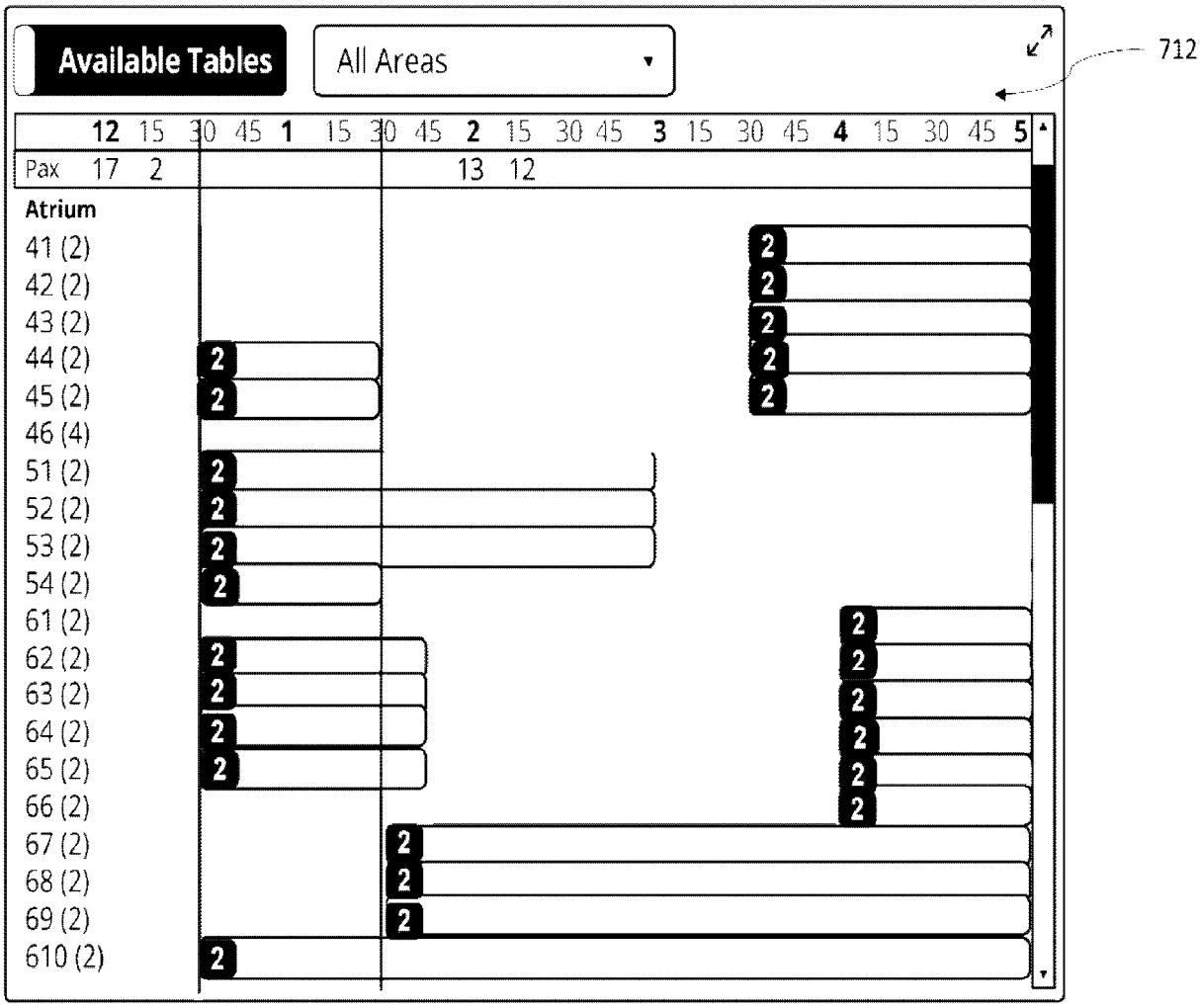

Available Tables
All Areas
712
12 15 30 45 1 15 30 45 2 15 30 45 3 15 30 45 4 15 30 45 5
Pax 17 2 13 12
Atrium
41 (2)
42 (2)
43 (2)
44 (2)
45 (2)
46 (4)
51 (2)
52 (2)
53 (2)
54 (2)
61 (2)
62 (2)
63 (2)
64 (2)
65 (2)
66 (2)
67 (2)
68 (2)
69 (2)
610 (2)

FIG. 7e

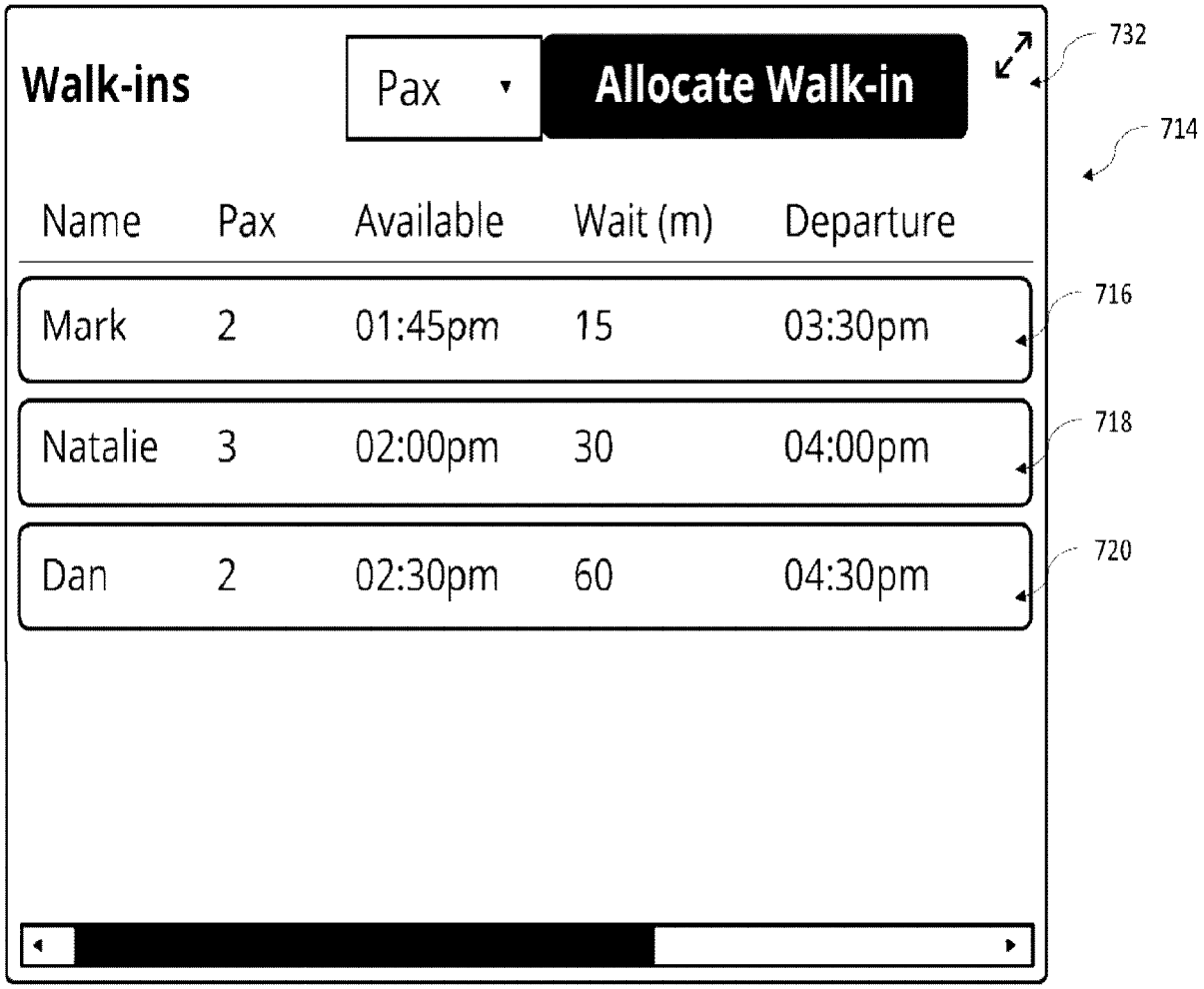

Walk-ins
Pax
Allocate Walk-in
732
714
Name Pax Available Wait (m) Departure
Mark 2 01:45pm 15 03:30pm
716
Natalie 3 02:00pm 30 04:00pm
718
Dan 2 02:30pm 60 04:30pm
720

FIG. 7f

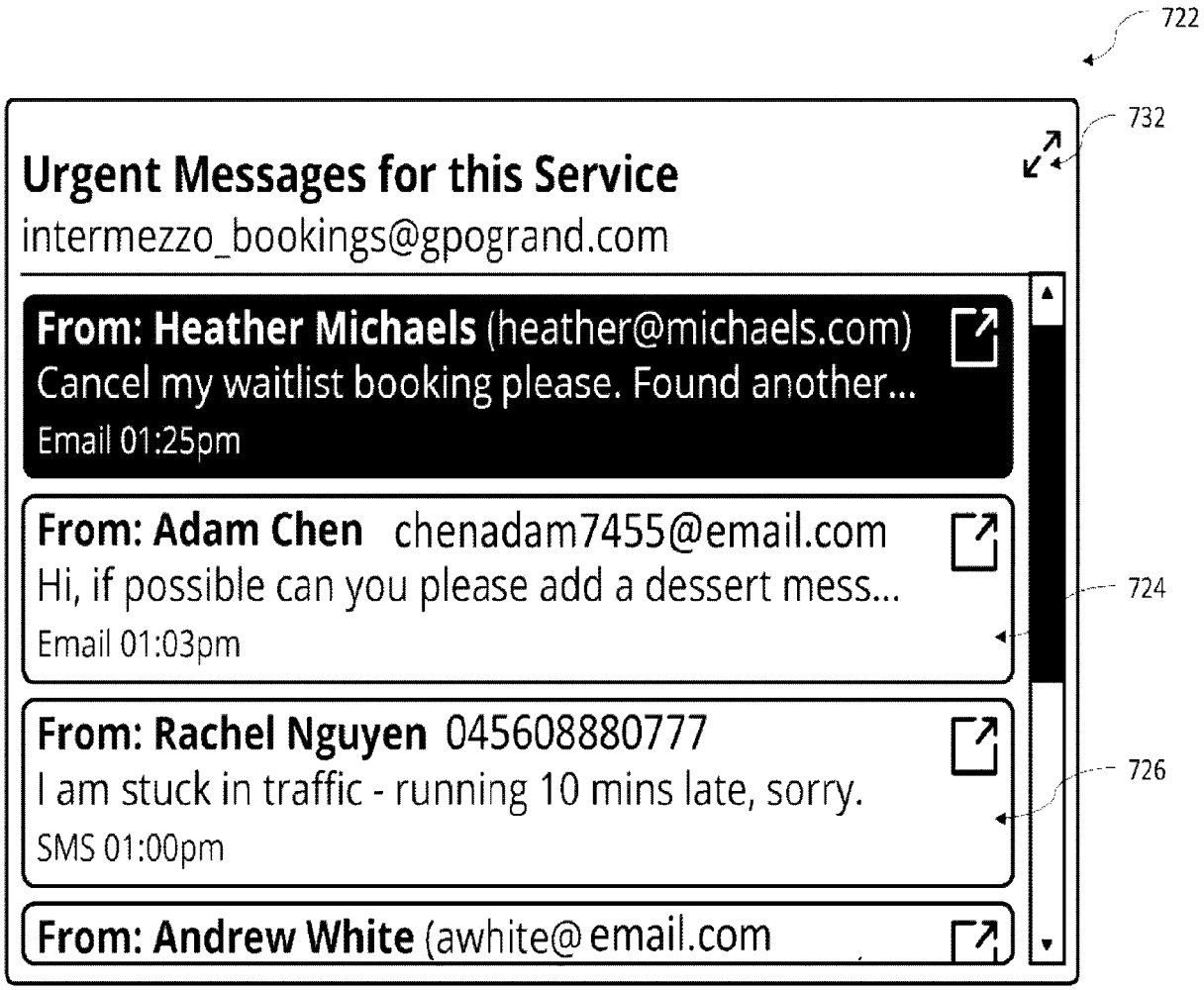

722
732
Urgent Messages for this Service
intermezzo_bookings@gpogrand.com
From: Heather Michaels (heather@michaels.com)
Cancel my waitlist booking please. Found another...
Email 01:25pm
From: Adam Chen chenadam7455@email.com
Hi, if possible can you please add a dessert mess...
Email 01:03pm
724
From: Rachel Nguyen 045608880777
I am stuck in traffic - running 10 mins late, sorry.
SMS 01:00pm
726
From: Andrew White (awhite@email.com

FIG. 7g

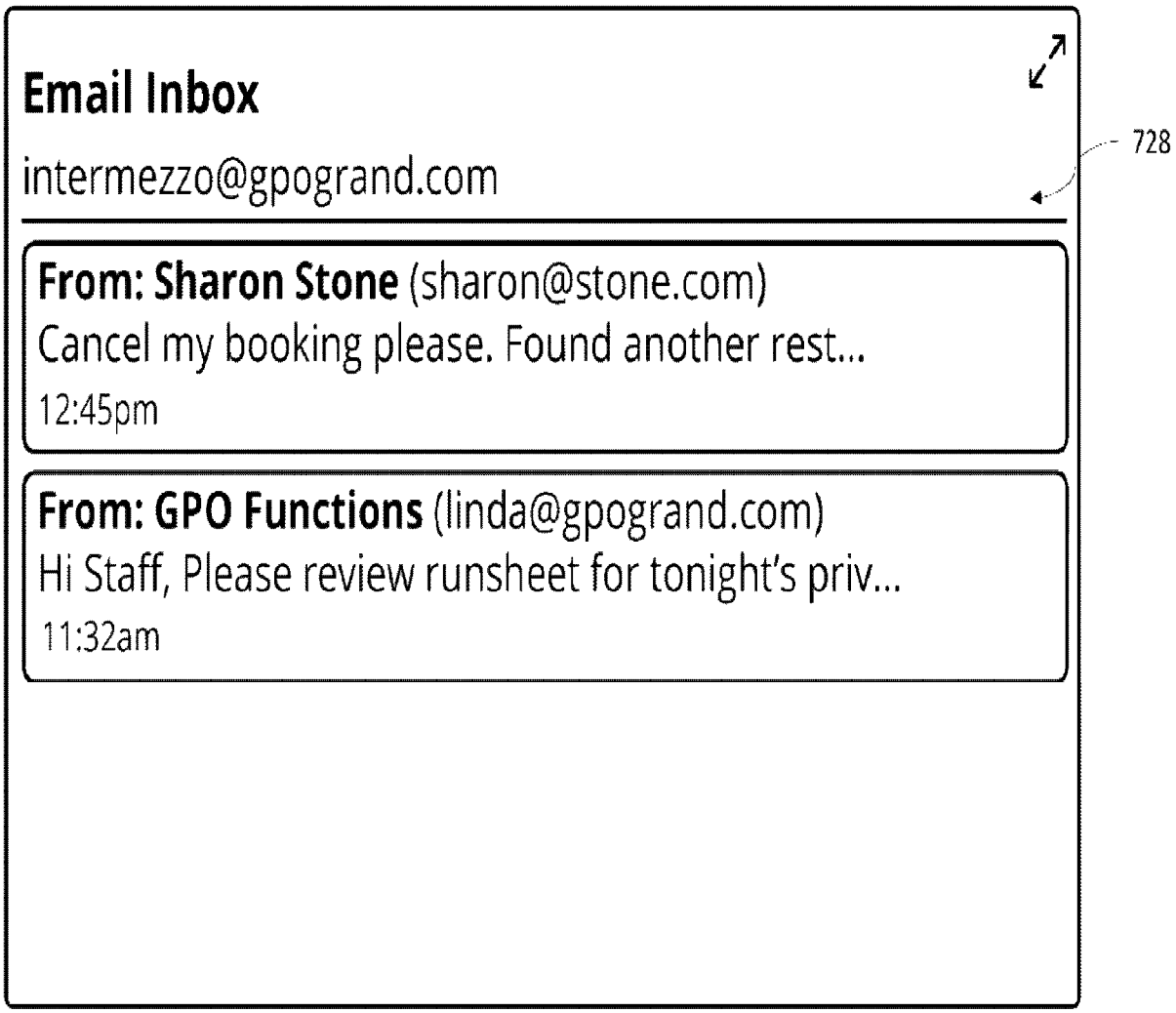

Email Inbox
intermezzo@gpogrand.com
728
From: Sharon Stone (sharon@stone.com)
Cancel my booking please. Found another rest...
12:45pm
From: GPO Functions (linda@gpogrand.com)
Hi Staff, Please review runsheet for tonight's priv...
11:32am

FIG. 7h

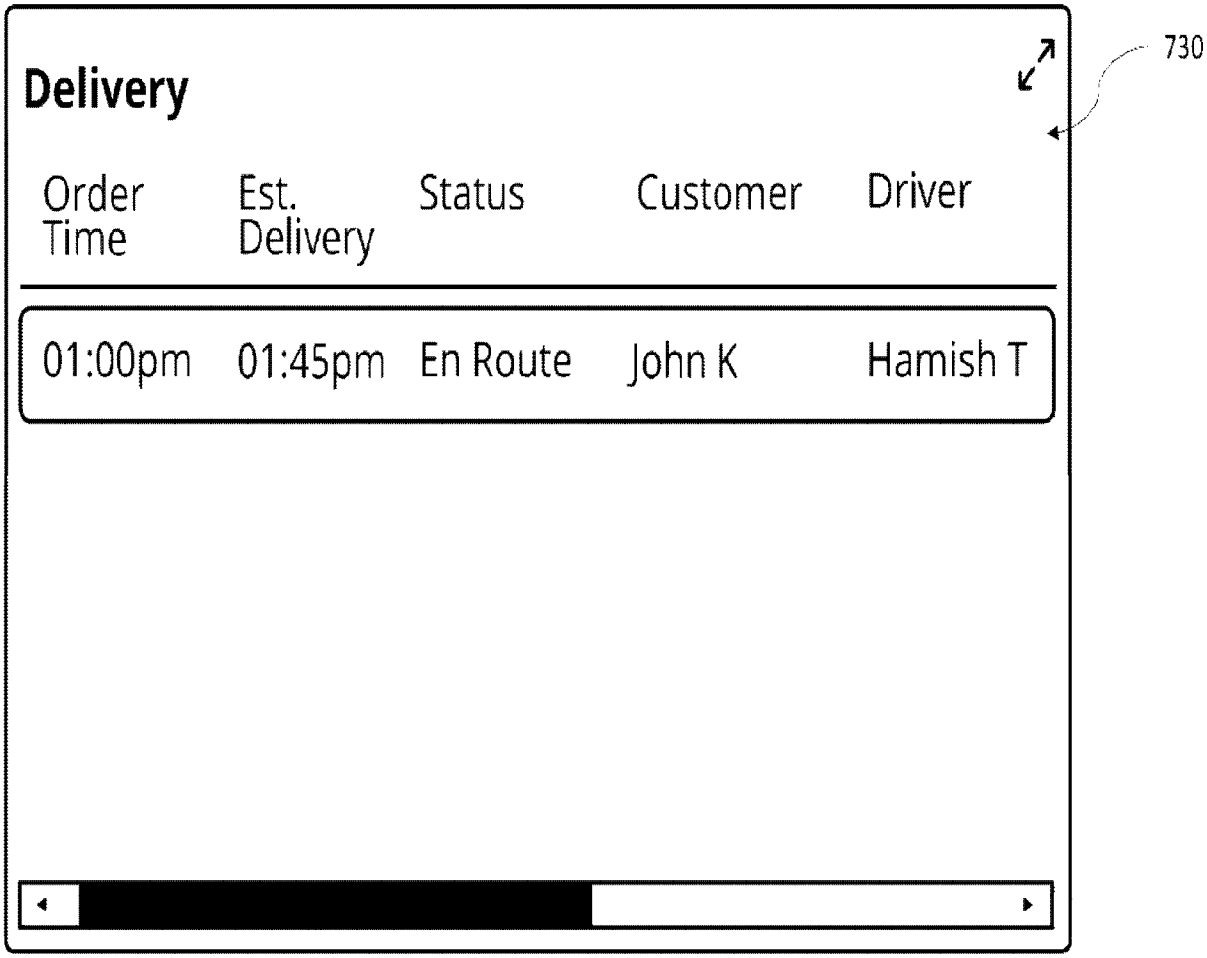

Delivery
730
Order Time
Est. Delivery
Status
Customer
Driver
01:00pm
01:45pm
En Route
John K
Hamish T

FIG. 7i

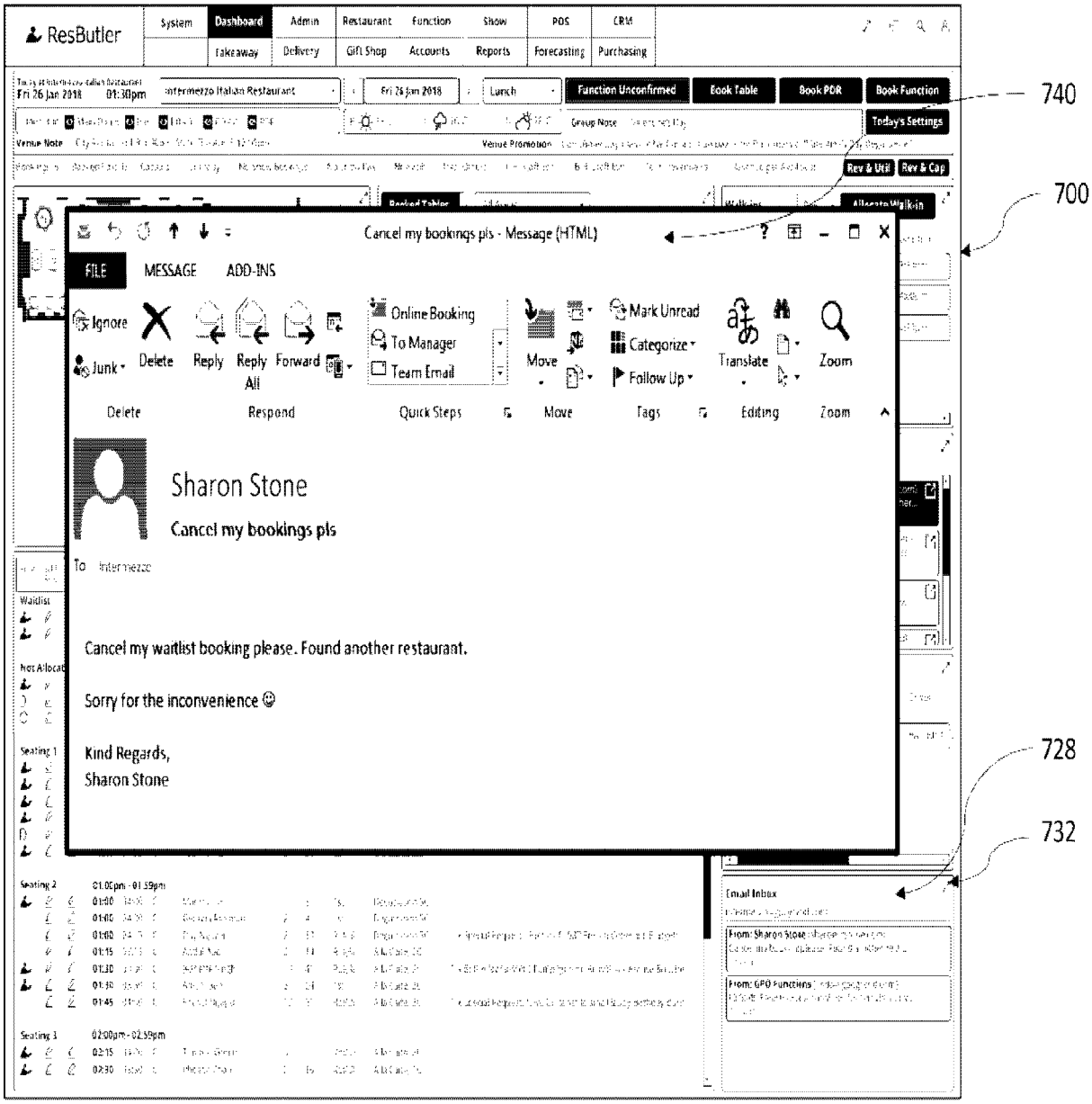

ResButler
System
Dashboard
Admin
Restaurant
Function
Show
POS
CRM
Takeaway
Delivery
Gift Shop
Accounts
Reports
Forecasting
Purchasing
Function Unconfirmed
Book Table
Book PDR
Book Function
Today's Settings
740
700
Cancel my bookings pls - Message (HTML)
FILE
MESSAGE
ADD-INS
Ignore
Junk
Delete
Reply
Reply All
Forward
Online Booking
To Manager
Team Email
Move
Mark Unread
Categorize
Follow Up
Translate
Zoom
Delete
Respond
Quick Steps
Move
Tags
Editing
Zoom
Sharon Stone
Cancel my bookings pls
To Intermezzo
Cancel my waitlist booking please. Found another restaurant.
Sorry for the inconvenience
Kind Regards,
Sharon Stone
728
732
Email Inbox

FIG. 7j

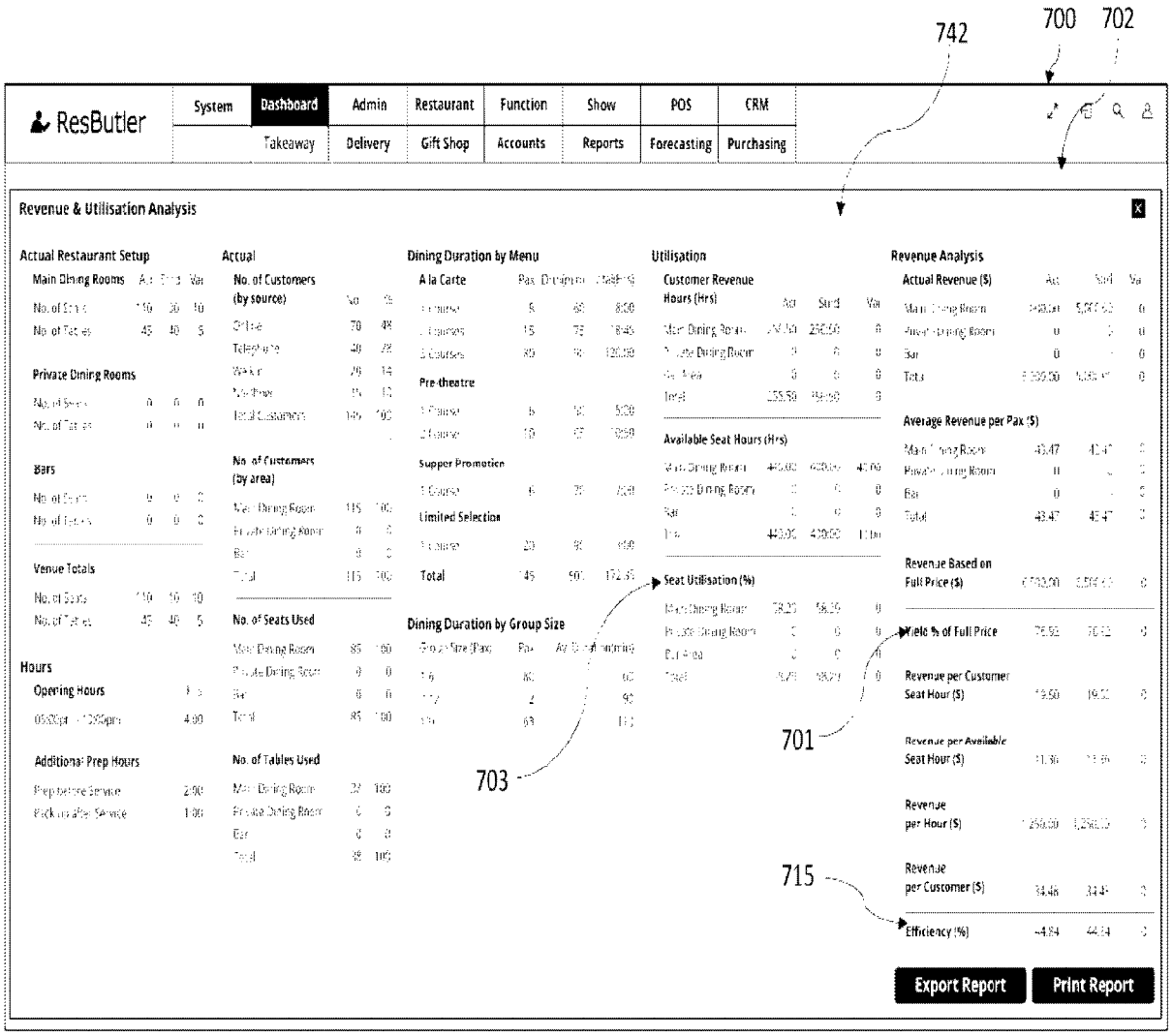

742
700
702
ResButler
System
Dashboard
Admin
Restaurant
Function
Show
POS
CRM
Takeaway
Delivery
Gift Shop
Accounts
Reports
Forecasting
Purchasing
Revenue & Utilisation Analysis
Actual Restaurant Setup
Actual
Dining Duration by Menu
Utilisation
Revenue Analysis
Dining Duration by Group Size
703
701
715
Export Report
Print Report

FIG. 7k

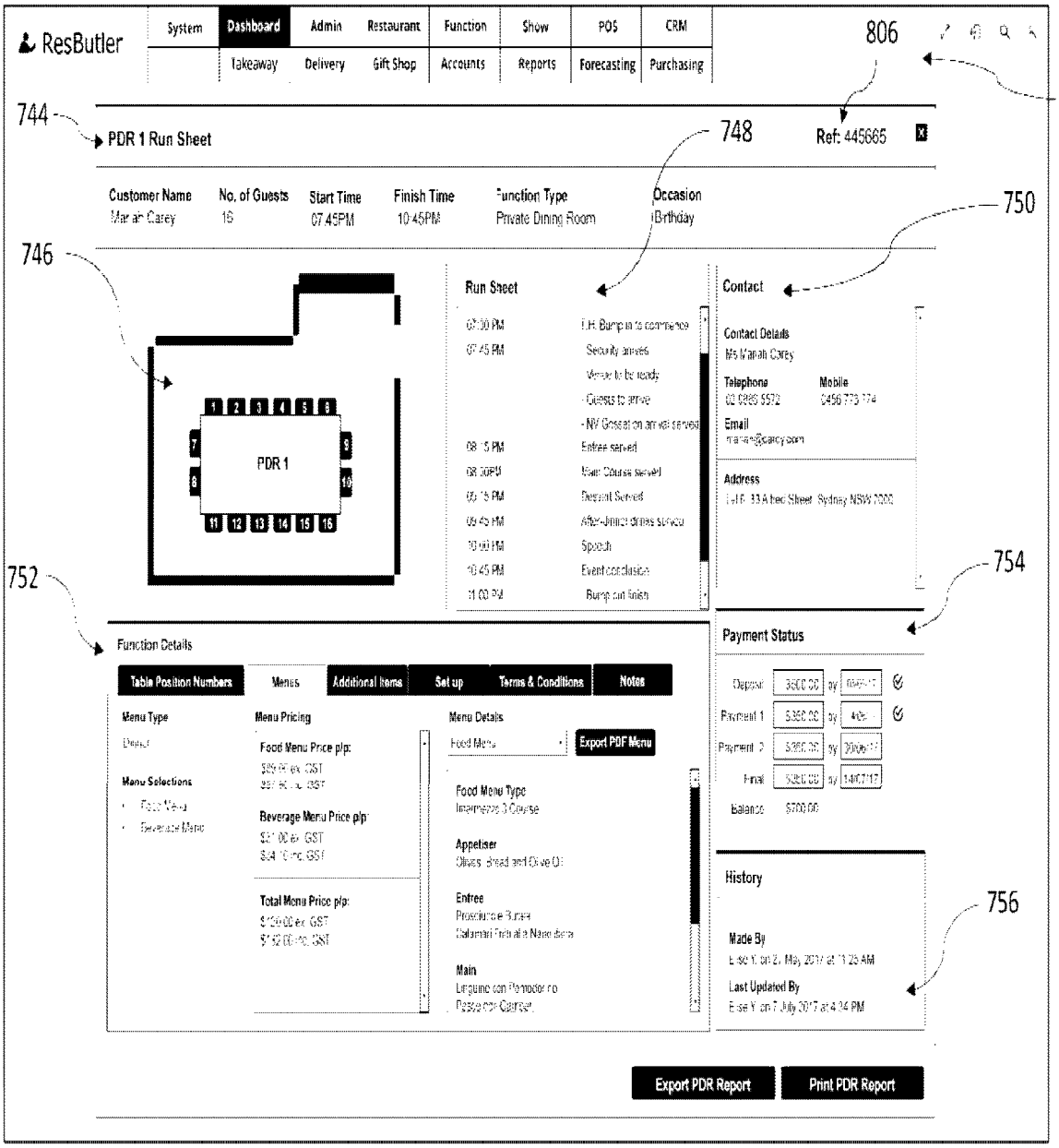

ResButler
System
Dashboard
Admin
Restaurant
Function
Show
POS
CRM
Takeaway
Delivery
Gift Shop
Accounts
Reports
Forecasting
Purchasing
806
700
744
PDR 1 Run Sheet
748
Ref: 445665
Customer Name
Mariah Carey
No. of Guests
16
Start Time
07:45PM
Finish Time
10:45PM
Function Type
Private Dining Room
Occasion
Birthday
750
746
PDR 1
Run Sheet
Contact
Contact Details
Ms Mariah Carey
Telephone
Mobile
Email
Address
752
754
Function Details
Table Position Numbers
Menus
Additional Items
Set up
Terms & Conditions
Notes
Menu Type
Menu Pricing
Menu Details
Export PDF Menu
Food Menu Price p/p:
Beverage Menu Price p/p:
Total Menu Price p/p:
Food Menu Type
Appetiser
Entree
Main
Payment Status
Deposit
Payment 1
Payment 2
Final
Balance
History
Made By
Last Updated By
756
Export PDR Report
Print PDR Report

FIG. 7I

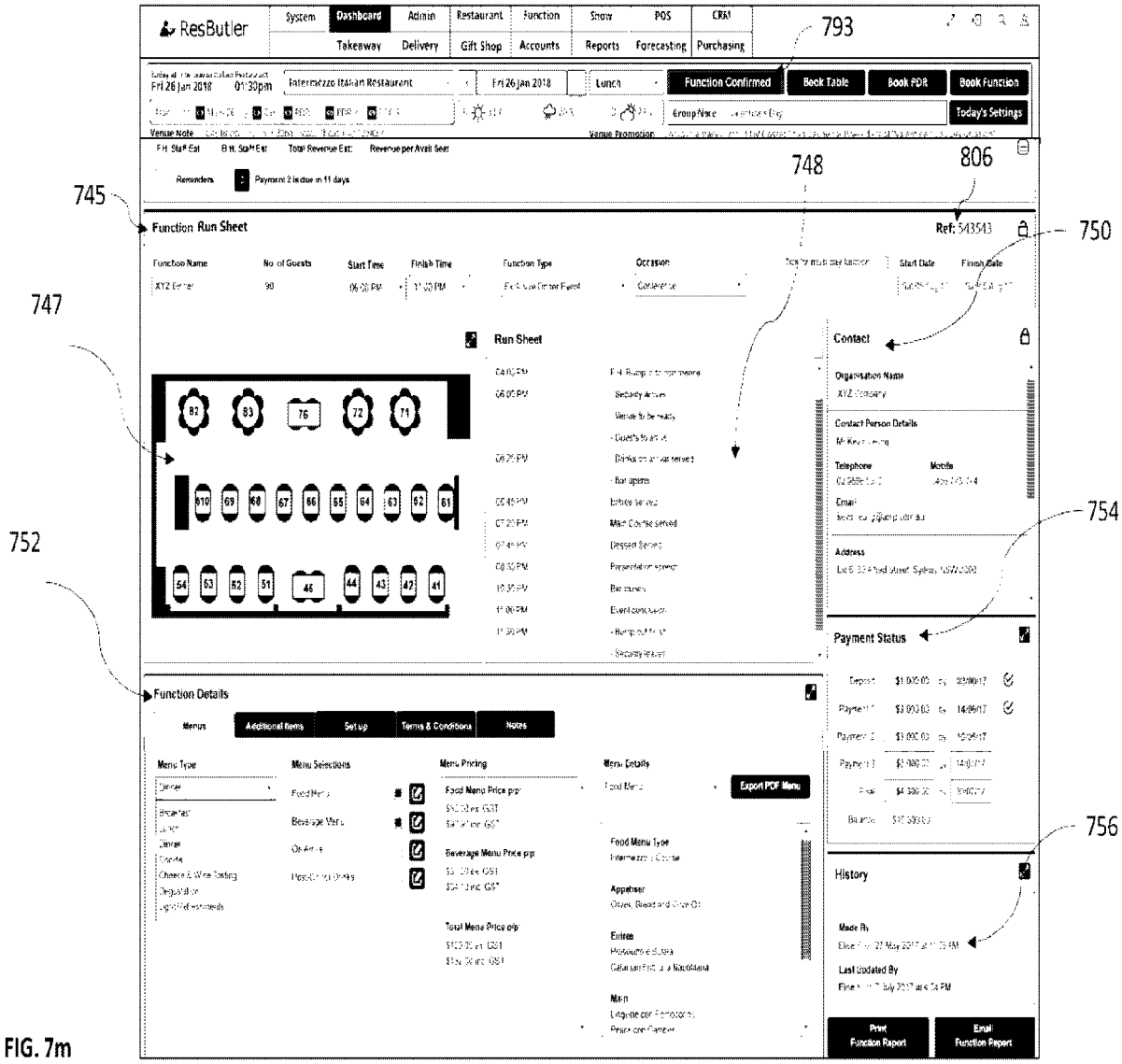

ResButler
System
Dashboard
Admin
Restaurant
Function
Snow
POS
CRM
Takeaway
Delivery
Gift Shop
Accounts
Reports
Forecasting
Purchasing
793
Function Confirmed
Book Table
Book PDR
Book Function
Today's Settings
748
806
745
Function Run Sheet
Ref: 543543
750
747
Run Sheet
Contact
754
752
Payment Status
Function Details
Menus
Additional Items
Set up
Terms & Conditions
Notes
Export PDF Menu
History
756
Print Function Report
Email Function Report

FIG. 7m

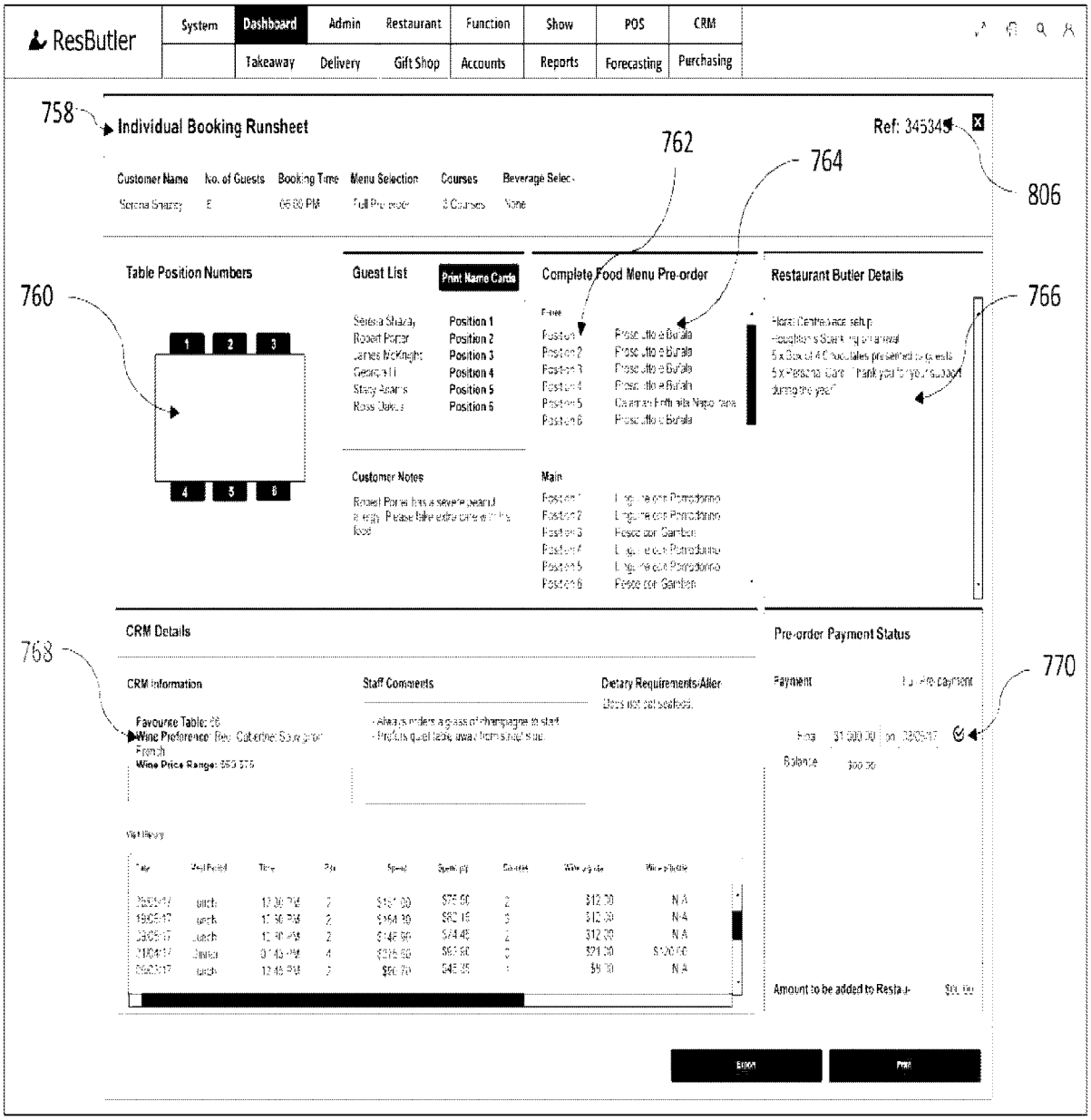

ResButler
System
Dashboard
Admin
Restaurant
Function
Show
POS
CRM
Takeaway
Delivery
Gift Shop
Accounts
Reports
Forecasting
Purchasing
758
Individual Booking Runsheet
Ref: 345345
762
764
806
Customer Name
No. of Guests
Booking Time
Menu Selection
Courses
Beverage Selec
Table Position Numbers
760
Guest List
Print Name Cards
Position 1
Position 2
Position 3
Position 4
Position 5
Position 6
Complete Food Menu Pre-order
Restaurant Butler Details
766
Customer Notes
Main
CRM Details
768
CRM Information
Staff Comments
Dietary Requirements/Aller
Pre-order Payment Status
770
Payment
Balance
Amount to be added to Resta
Print

FIG. 7n

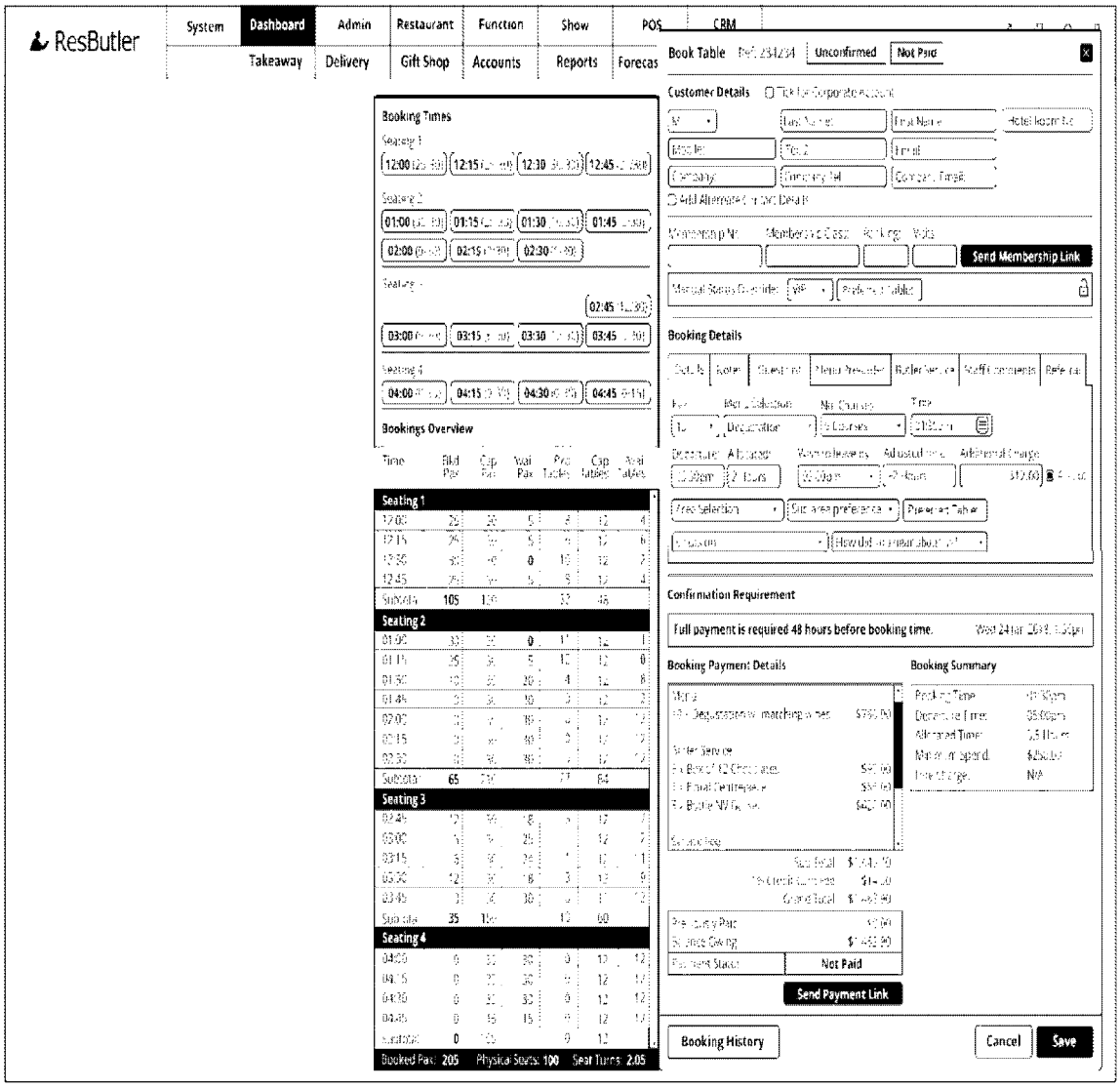

800
ResButler
System
Dashboard
Admin
Restaurant
Function
Show
POS
CRM
Takeaway
Delivery
Gift Shop
Accounts
Reports
Forecas
Booking Times
Bookings Overview
Seating 1
Seating 2
Seating 3
Seating 4
Book Table
Unconfirmed
Not Paid
Customer Details
Send Membership Link
Booking Details
Confirmation Requirement
Full payment is required 48 hours before booking time.
Booking Payment Details
Booking Summary
Not Paid
Send Payment Link
Booking History
Cancel
Save

FIG. 8a

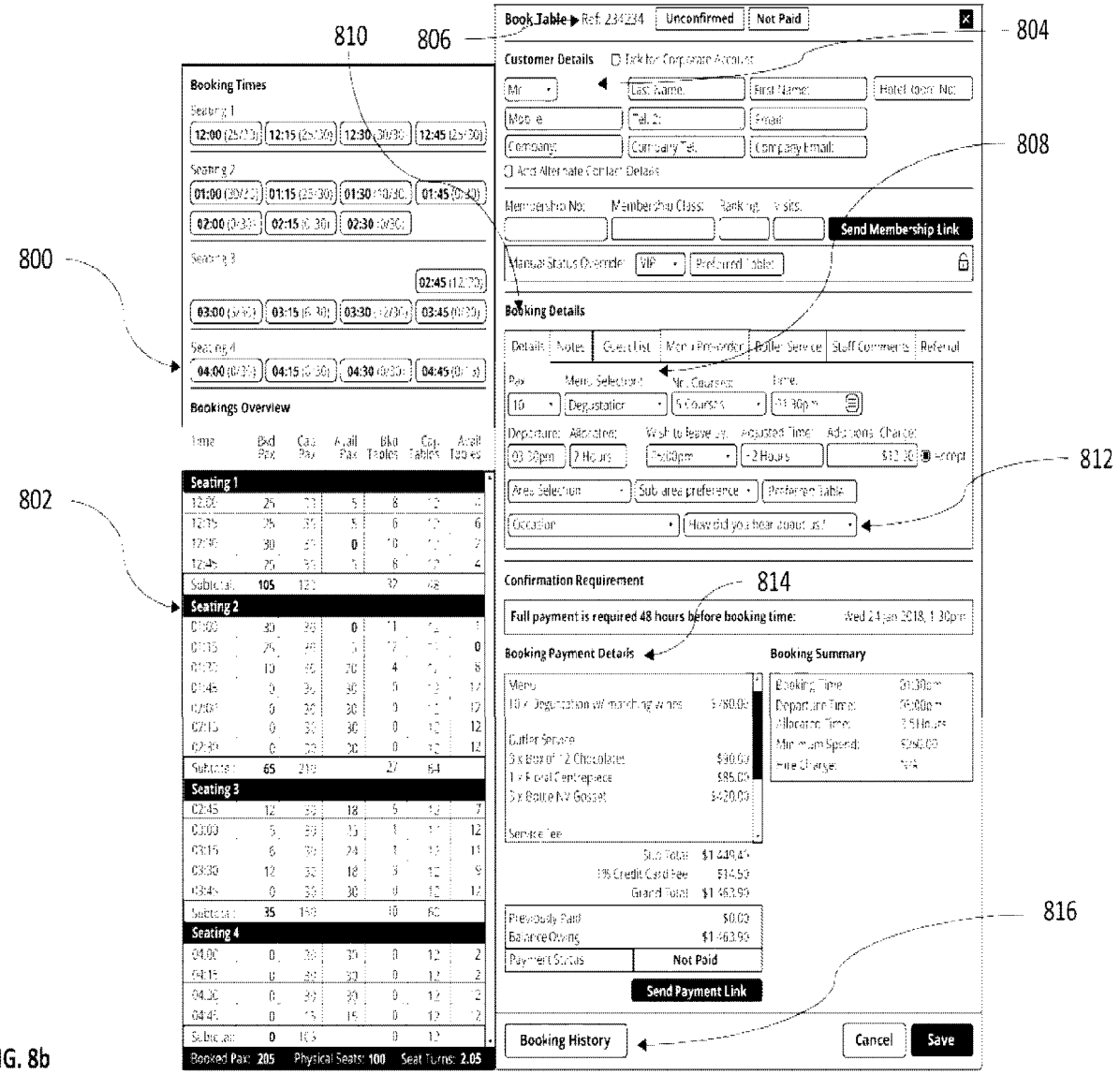

800
802
804
806
808
810
812
814
816
Book Table
Ref: 234234
Unconfirmed
Not Paid
Customer Details
Booking Times
Seating 1
Seating 2
Seating 3
Seating 4
Bookings Overview
Send Membership Link
Booking Details
Confirmation Requirement
Full payment is required 48 hours before booking time:
Booking Payment Details
Booking Summary
Send Payment Link
Booking History
Cancel
Save
Booked Pax: 205
Physical Seats: 100
Seat Turns: 2.05

FIG. 8b

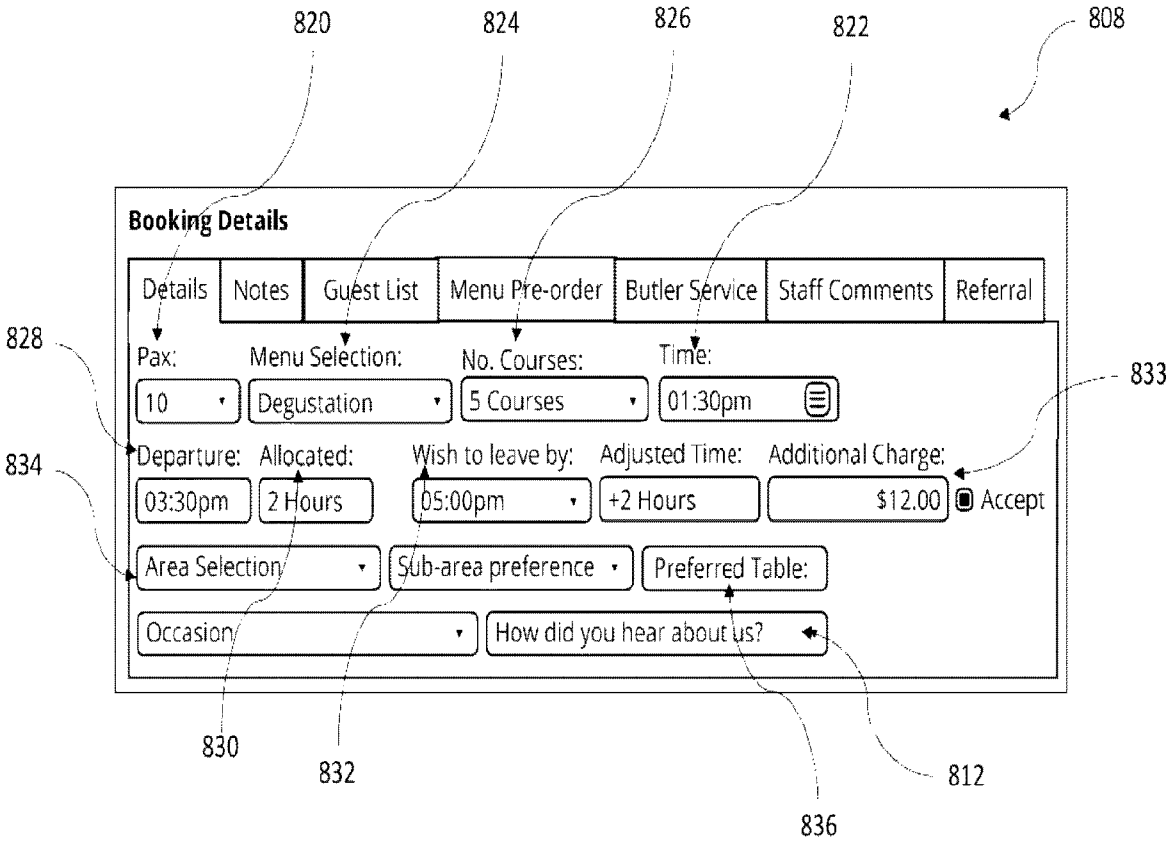

820
824
826
822
808
Booking Details
Details
Notes
Guest List
Menu Pre-order
Butler Service
Staff Comments
Referral
828
Pax:
Menu Selection:
No. Courses:
Time:
10
Degustation
5 Courses
01:30pm
833
834
Departure:
Allocated:
Wish to leave by:
Adjusted Time:
Additional Charge:
03:30pm
2 Hours
05:00pm
+2 Hours
$12.00
Accept
Area Selection
Sub-area preference
Preferred Table:
Occasion
How did you hear about us?
830
832
812
836

FIG. 8c

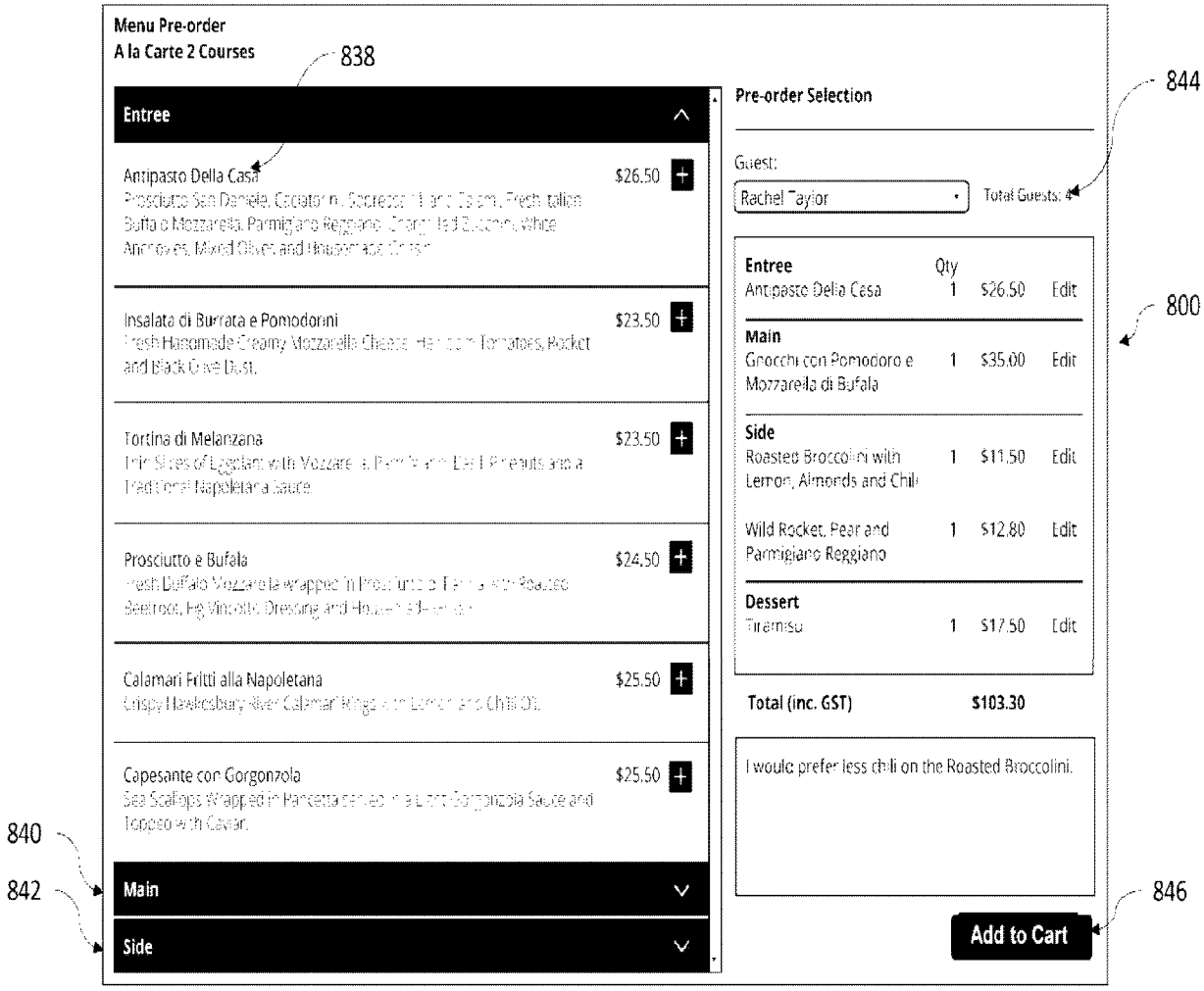

Menu Pre-order
A la Carte 2 Courses
838
Entree
Antipasto Della Casa
$26.50
Insalata di Burrata e Pomodorini
$23.50
Tortina di Melanzana
$23.50
Prosciutto e Bufala
$24.50
Calamari Fritti alla Napoletana
$25.50
Capesante con Gorgonzola
$25.50
840
842
Main
Side
Pre-order Selection
844
Guest:
Rachel Taylor
Total Guests: 4
Entree Qty
Antipasto Della Casa 1 $26.50 Edit
800
Main
Gnocchi con Pomodoro e Mozzarella di Bufala 1 $35.00 Edit
Side
Roasted Broccolini with Lemon, Almonds and Chili 1 $11.50 Edit
Wild Rocket, Pear and Parmigiano Reggiano 1 $12.80 Edit
Dessert
Tiramisu 1 $17.50 Edit
Total (inc. GST) $103.30
I would prefer less chili on the Roasted Broccolini.
846
Add to Cart

FIG. 8d

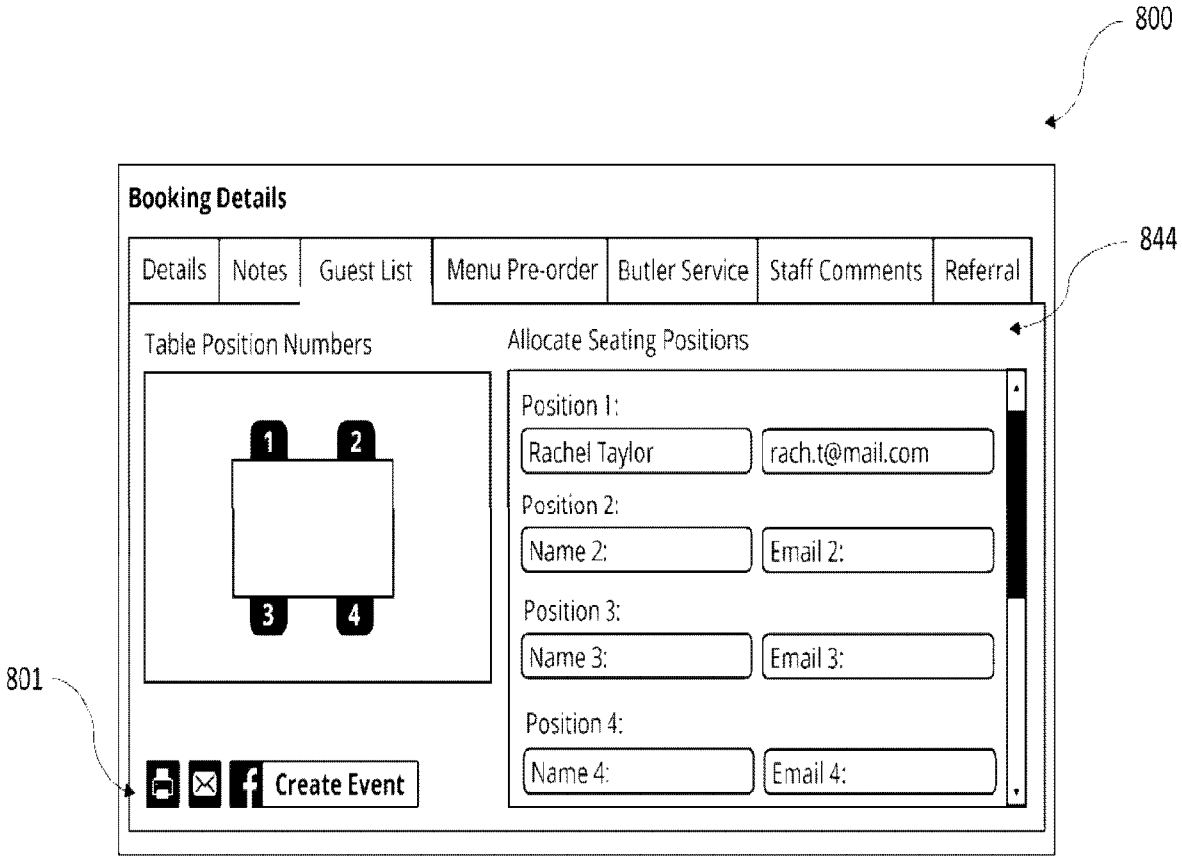

800
Booking Details
Details
Notes
Guest List
Menu Pre-order
Butler Service
Staff Comments
Referral
844
Table Position Numbers
Allocate Seating Positions
1
2
3
4
Position 1:
Rachel Taylor
rach.t@mail.com
Position 2:
Name 2:
Email 2:
Position 3:
Name 3:
Email 3:
Position 4:
Name 4:
Email 4:
801
Create Event

FIG. 8e


800
Booking Details
Details
Notes
Guest List
Menu Pre-order
Butler Service
Staff Comments
Referral
Enhance your Booking:
Your Table Setup
Wine Preference/Budget
For your Arrival
With your Meal
Dessert Message
After your Meal
Additional Items for your Guests
Special Requests
Summary:
Wine Preference/Budget
Budget: $50.00 to $100.00
Preference: Cabernet Sauvignon
With Dessert
Dessert Message: "Happy Birthday Andrew!"

FIG. 8f

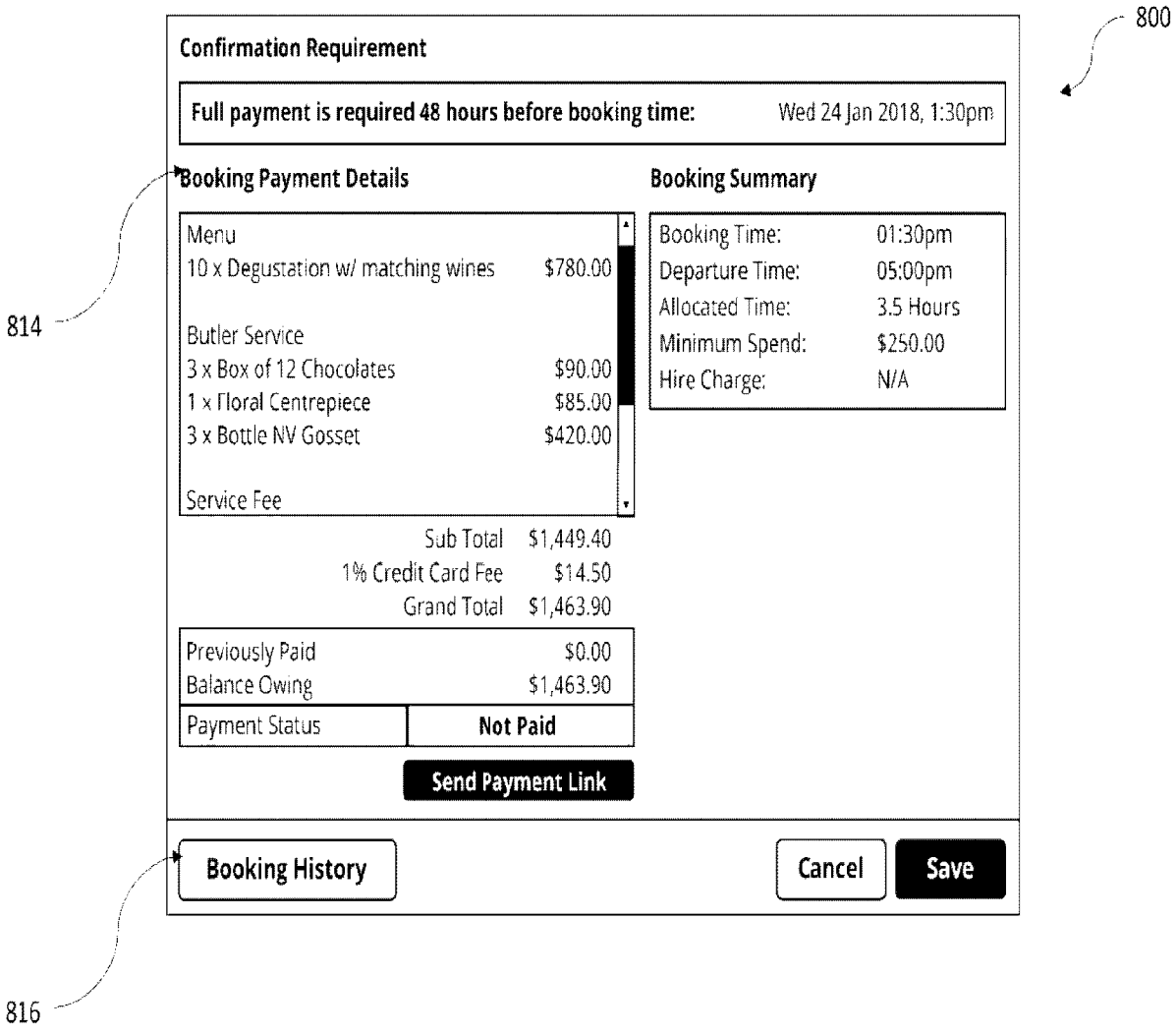

800
Confirmation Requirement
Full payment is required 48 hours before booking time: Wed 24 Jan 2018, 1:30pm
Booking Payment Details
Booking Summary
814
Menu
10 x Degustation w/ matching wines $780.00
Butler Service
3 x Box of 12 Chocolates $90.00
1 x Floral Centrepiece $85.00
3 x Bottle NV Gosset $420.00
Service Fee
Sub Total $1,449.40
1% Credit Card Fee $14.50
Grand Total $1,463.90
Booking Time: 01:30pm
Departure Time: 05:00pm
Allocated Time: 3.5 Hours
Minimum Spend: $250.00
Hire Charge: N/A
Previously Paid $0.00
Balance Owing $1,463.90
Payment Status Not Paid
Send Payment Link
Booking History
Cancel
Save
816

FIG. 8g

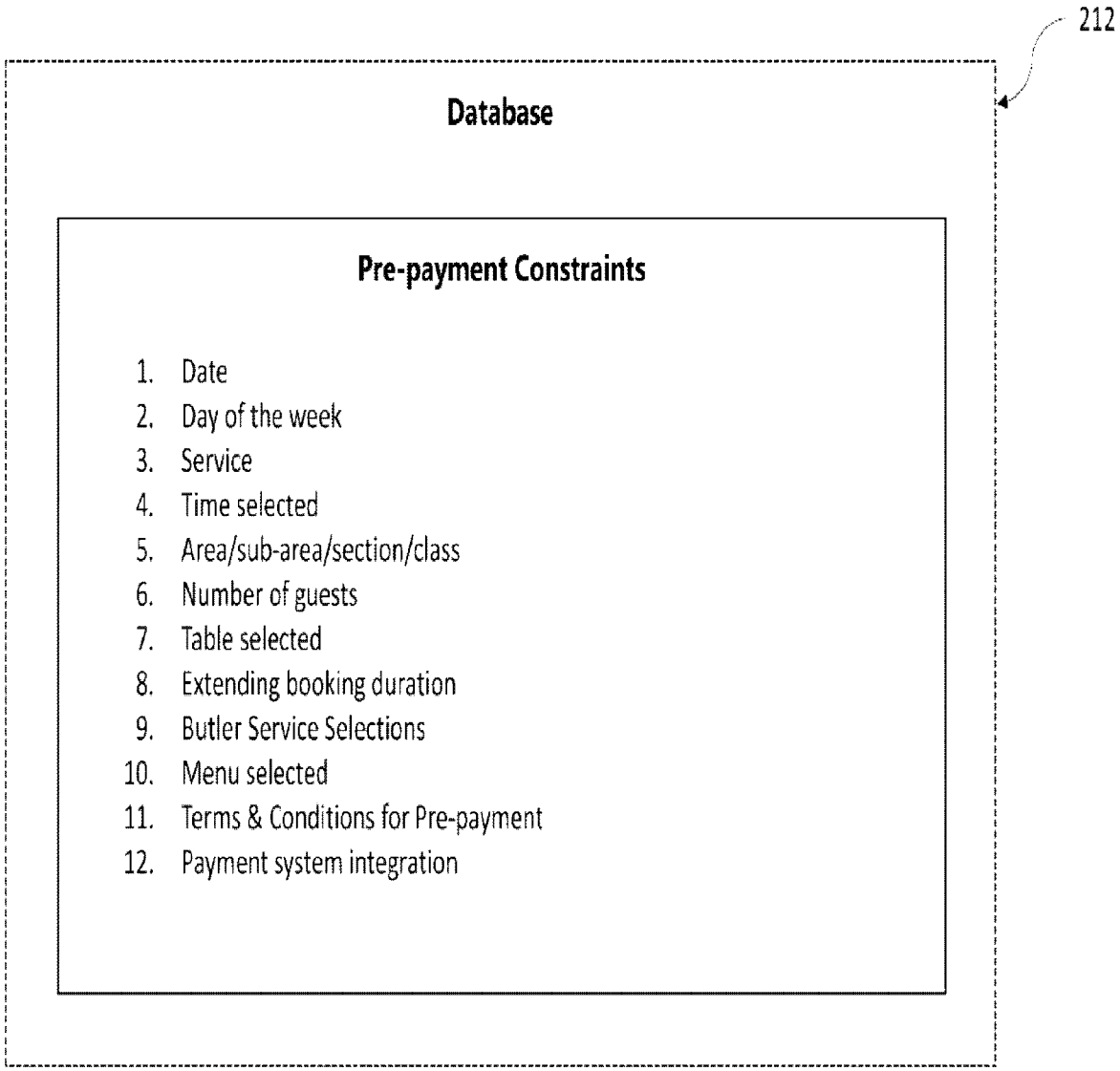

212
Database
Pre-payment Constraints
1. Date
2. Day of the week
3. Service
4. Time selected
5. Area/sub-area/section/class
6. Number of guests
7. Table selected
8. Extending booking duration
9. Butler Service Selections
10. Menu selected
11. Terms & Conditions for Pre-payment
12. Payment system integration

FIG. 8h

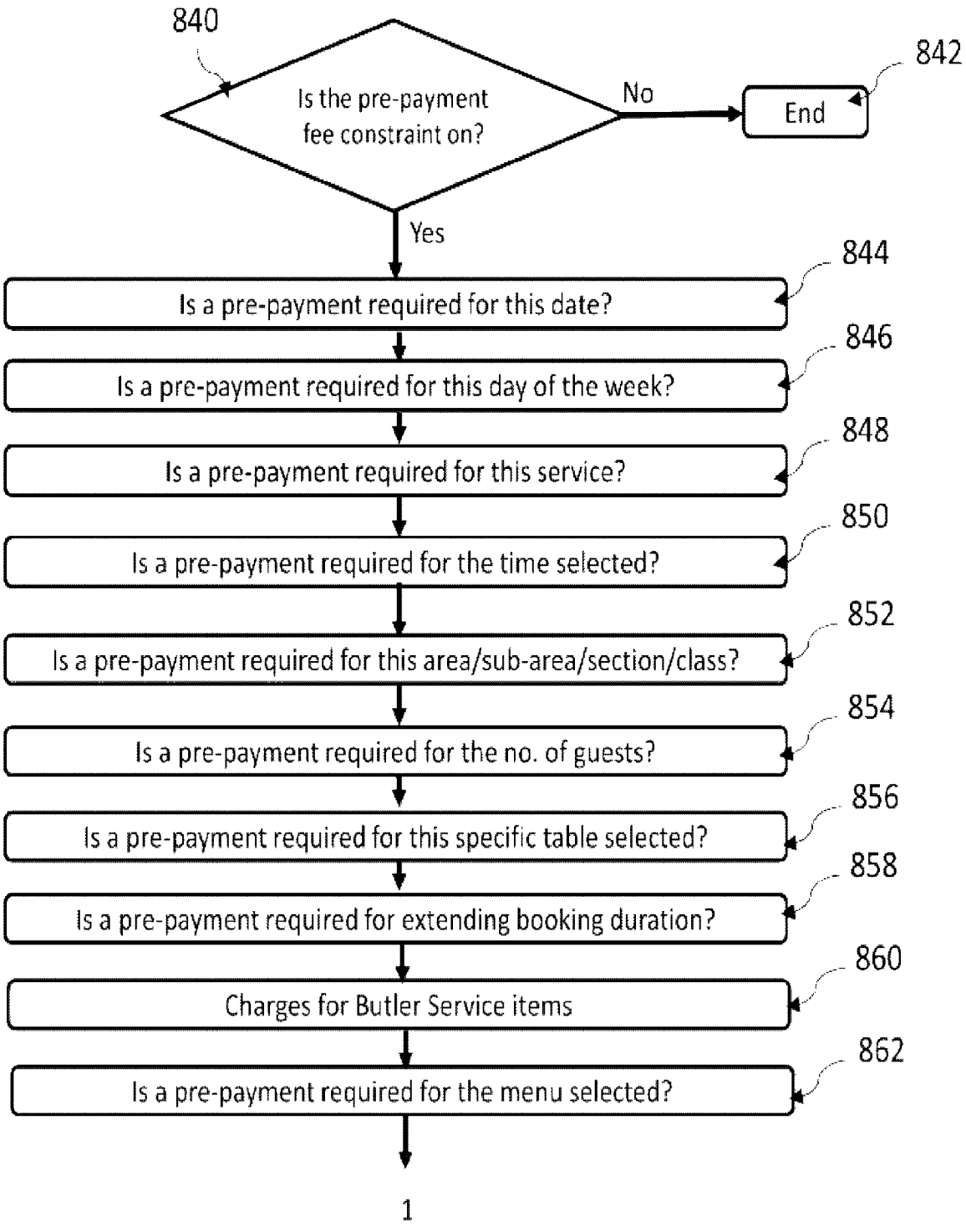

840
Is the pre-payment fee constraint on?
No
842
End
Yes
844
Is a pre-payment required for this date?
846
Is a pre-payment required for this day of the week?
848
Is a pre-payment required for this service?
850
Is a pre-payment required for the time selected?
852
Is a pre-payment required for this area/sub-area/section/class?
854
Is a pre-payment required for the no. of guests?
856
Is a pre-payment required for this specific table selected?
858
Is a pre-payment required for extending booking duration?
860
Charges for Butler Service items
862
Is a pre-payment required for the menu selected?
1

FIG. 8i

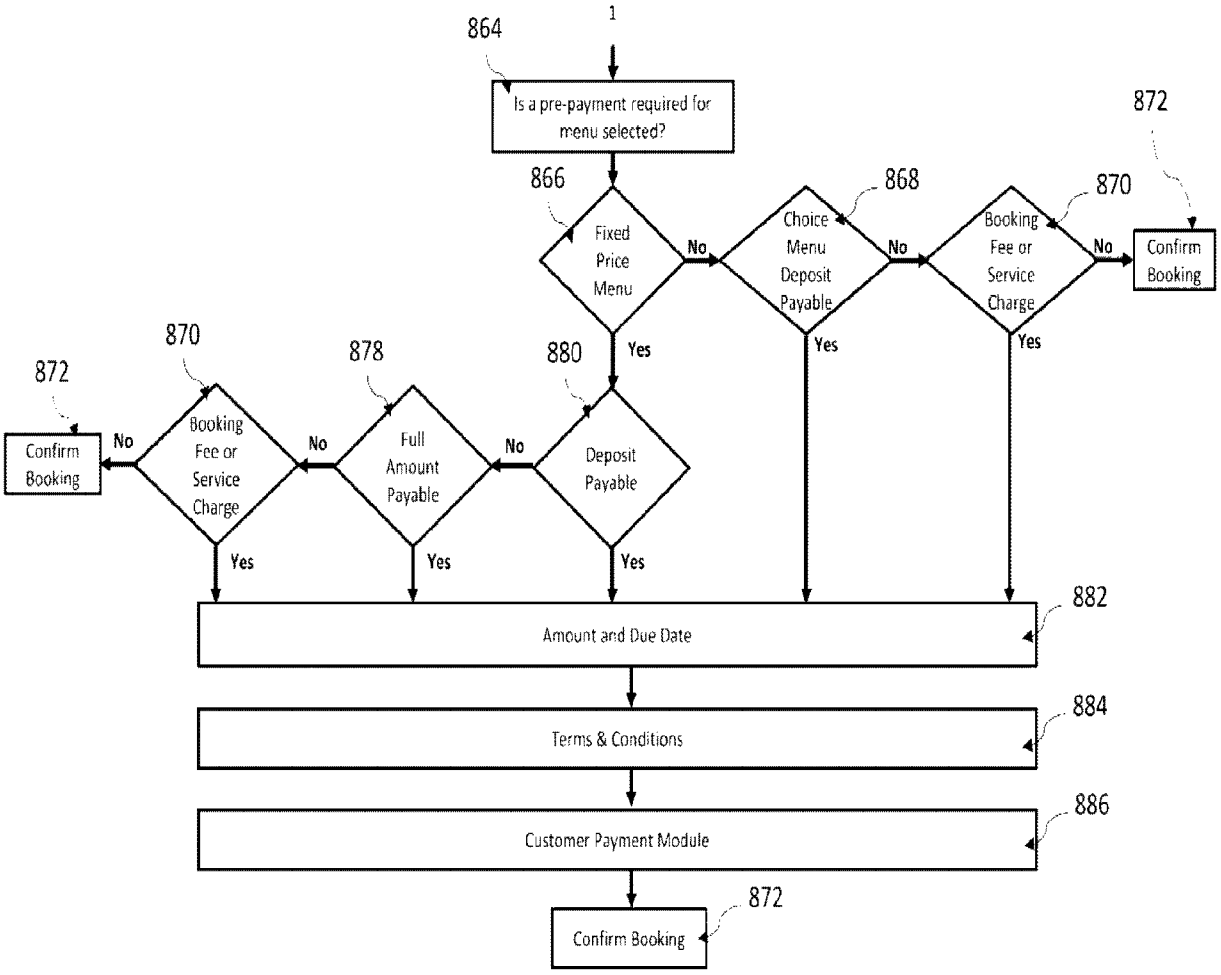

1
864
Is a pre-payment required for menu selected?
866
Fixed Price Menu
No
868
Choice Menu Deposit Payable
No
870
Booking Fee or Service Charge
No
872
Confirm Booking
Yes
Yes
Yes
880
Deposit Payable
No
878
Full Amount Payable
No
870
Booking Fee or Service Charge
No
872
Confirm Booking
Yes
Yes
Yes
882
Amount and Due Date
884
Terms & Conditions
886
Customer Payment Module
872
Confirm Booking

FIG. 8j

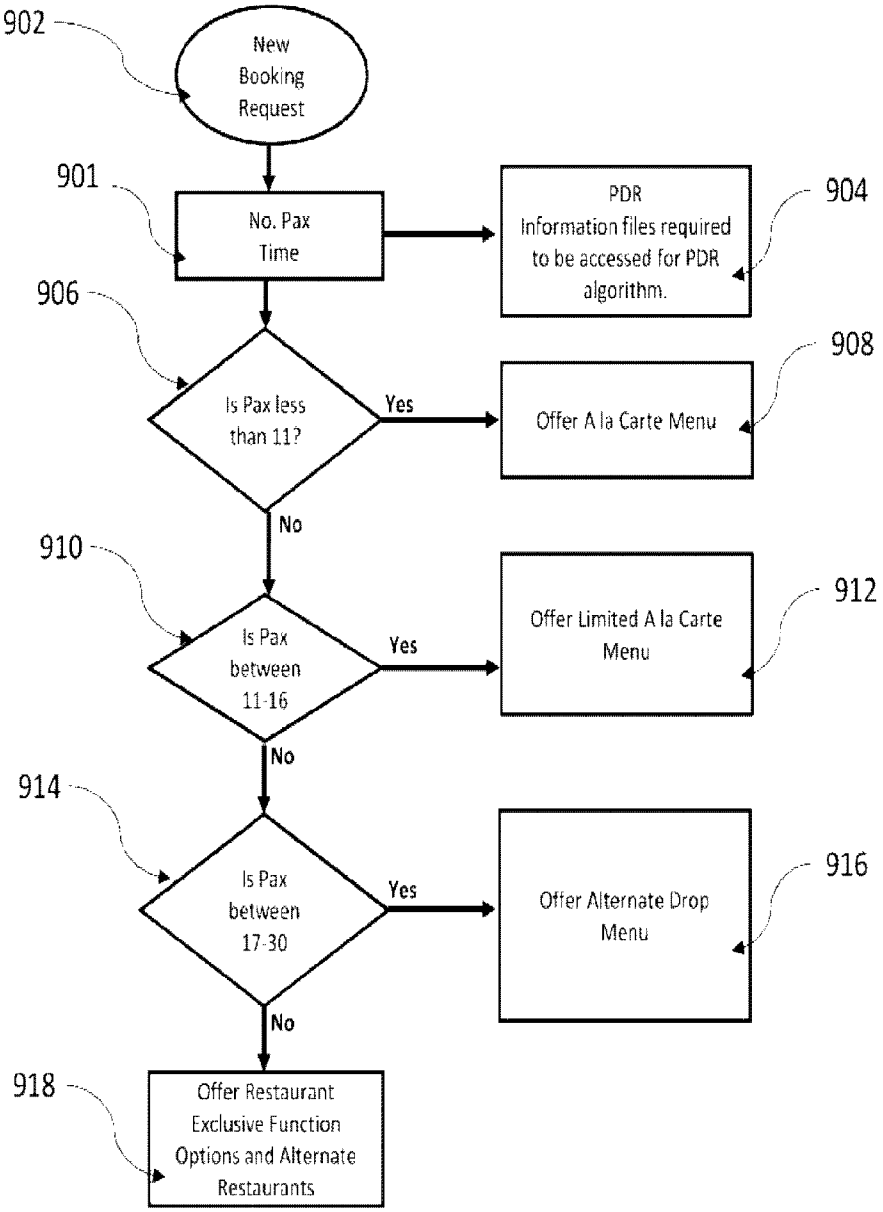

902
New Booking Request
900
901
No. Pax Time
PDR Information files required to be accessed for PDR algorithm.
904
906
Is Pax less than 11?
Yes
Offer A la Carte Menu
908
No
910
Is Pax between 11-16
Yes
Offer Limited A la Carte Menu
912
No
914
Is Pax between 17-30
Yes
Offer Alternate Drop Menu
916
No
918
Offer Restaurant Exclusive Function Options and Alternate Restaurants

FIG. 9a

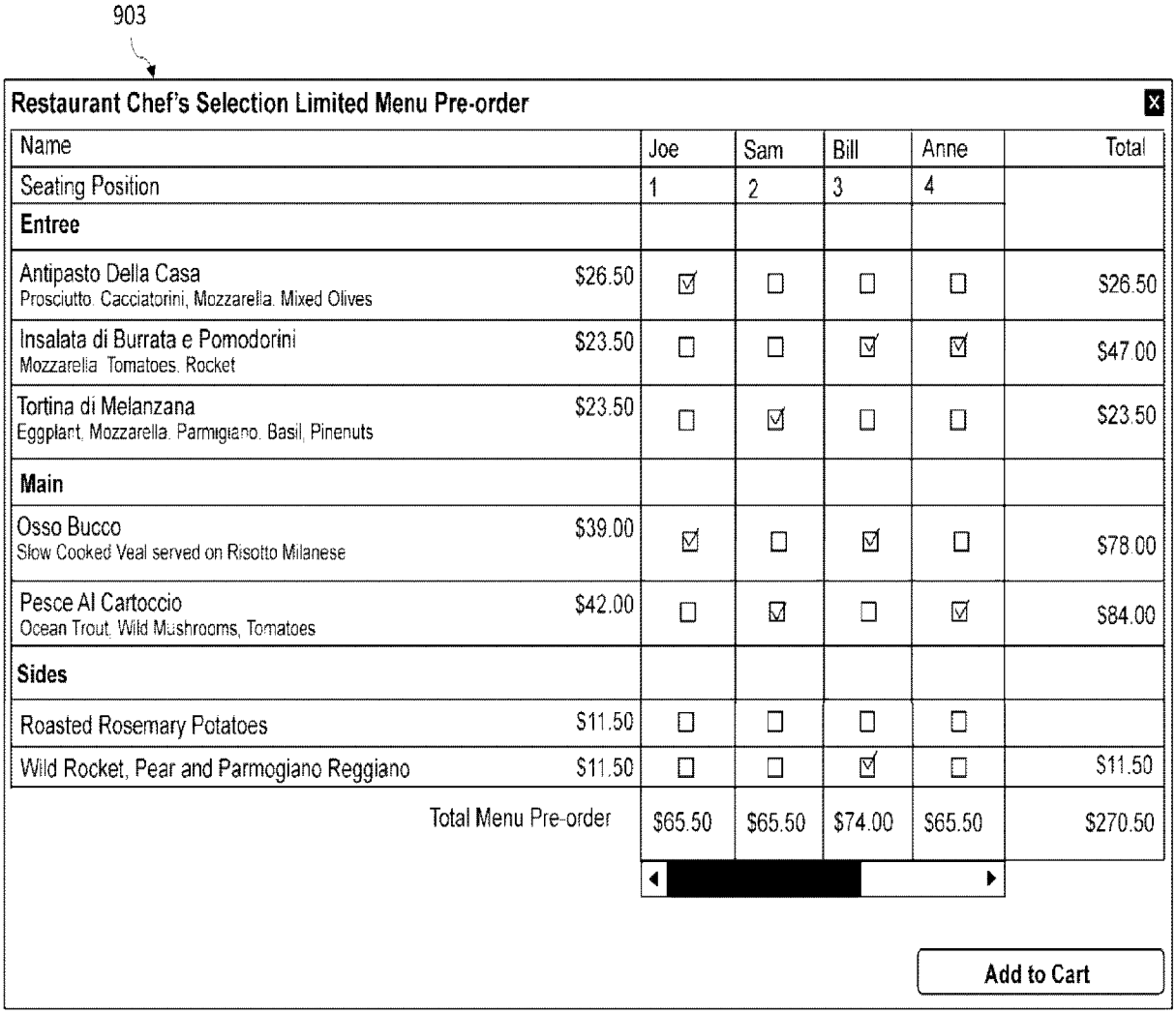

903
Restaurant Chef's Selection Limited Menu Pre-order
Name
Joe
Sam
Bill
Anne
Total
Seating Position
1
2
3
4
Entree
Antipasto Della Casa $26.50
Prosciutto, Cacciatorini, Mozzarella, Mixed Olives
$26.50
Insalata di Burrata e Pomodorini $23.50
Mozzarella, Tomatoes, Rocket
$47.00
Tortina di Melanzana $23.50
Eggplant, Mozzarella, Parmigiano, Basil, Pinenuts
$23.50
Main
Osso Bucco $39.00
Slow Cooked Veal served on Risotto Milanese
$78.00
Pesce Al Cartoccio $42.00
Ocean Trout, Wild Mushrooms, Tomatoes
$84.00
Sides
Roasted Rosemary Potatoes $11.50
Wild Rocket, Pear and Parmogiano Reggiano $11.50
$11.50
Total Menu Pre-order
$65.50
$65.50
$74.00
$65.50
$270.50
Add to Cart

FIG. 9b

920

Lunch View/Edit

Seating 1 - 12:00PM-1:00PM Interval:15 Reset:10

☑ 12:00PM ☑ 12:15PM ☑ 12:30PM ☒ 12:45PM

Time	Max Pax	Walk in(-) Pax	Online Max Pax	Max Tables	VIP	Super VIP	A la Carte 1 Course	A la Carte 2 Courses	A la Carte 3 Courses	Limited A la Carte 2 Courses	Limited A la Carte 3 Courses	Lunch Special 1 Course
12:00PM	40	8	32	20	x	✓	8	22	32	22	32	4
12:15PM	40	8	32	20	x	✓	8	22	32	22	32	4
12:30PM	40	8	32	20	x	✓	8	22	32	22	32	4

Seating 2 - 1:00PM-2:00PM Interval:15 Reset:10

☑ 1:00PM ☑ 1:15PM ☑ 1:30PM ☒ 1:45PM

Time	Max Pax	Walk in(-) Pax	Online Max Pax	Max Tables	VIP	Super VIP	A la Carte 1 Course	A la Carte 2 Courses	A la Carte 3 Courses	Limited A la Carte 2 Courses	Limited A la Carte 3 Courses	Lunch Special 1 Course
12:00PM	40	6	34	20	x	✓	8	24	34	0	0	0
12:15PM	40	6	34	20	x	✓	8	24	34	0	0	0
12:30PM	40	6	34	20	x	✓	8	24	34	0	0	0

Seating 3 - 2:00PM-3:00PM Interval:15 Reset:10

☑ 2:00PM ☑ 2:15PM ☑ 2:30PM ☒ 2:45PM

Time	Max Pax	Walk in (-) Pax	Online Max Pax	Max Tables	VIP	Super VIP	A la Carte 1 Course	A la Carte 2 Courses	A la Carte 3 Courses	Limited A la Carte 2 Courses	Limited A la Carte 3 Courses	Lunch Special 1 Course
12:00PM	40	0	40	20	x	✓	10	28	40	28	40	20
12:15PM	40	0	40	20	x	✓	10	28	40	28	40	40
12:30PM	40	0	40	20	x	✓	10	28	40	28	40	40

FIG. 9c

905

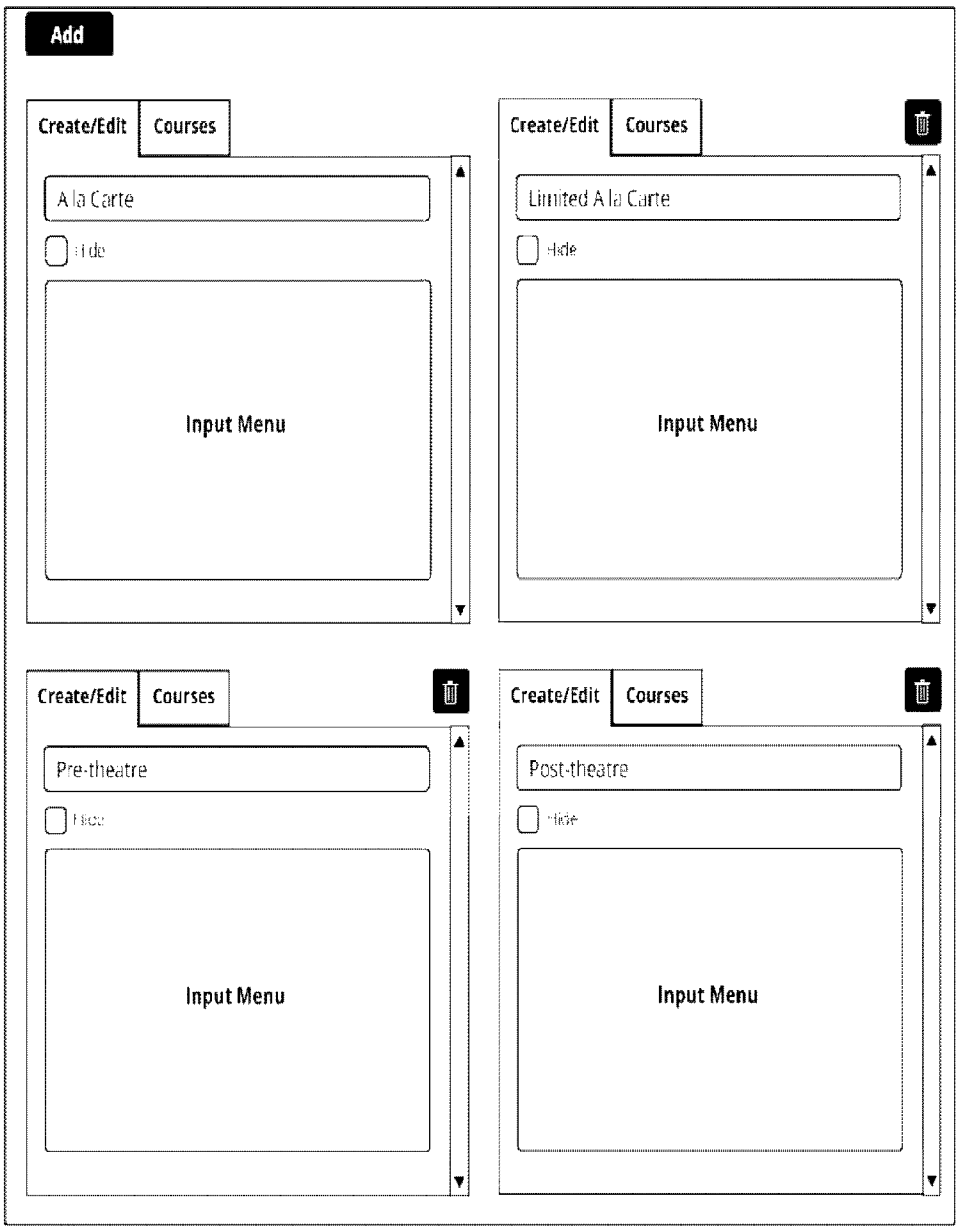

Add
Create/Edit
Courses
A la Carte
Hide
Input Menu
Create/Edit
Courses
Limited A la Carte
Hide
Input Menu
Create/Edit
Courses
Pre-theatre
Input Menu
Create/Edit
Courses
Post-theatre
Input Menu

FIG. 9d

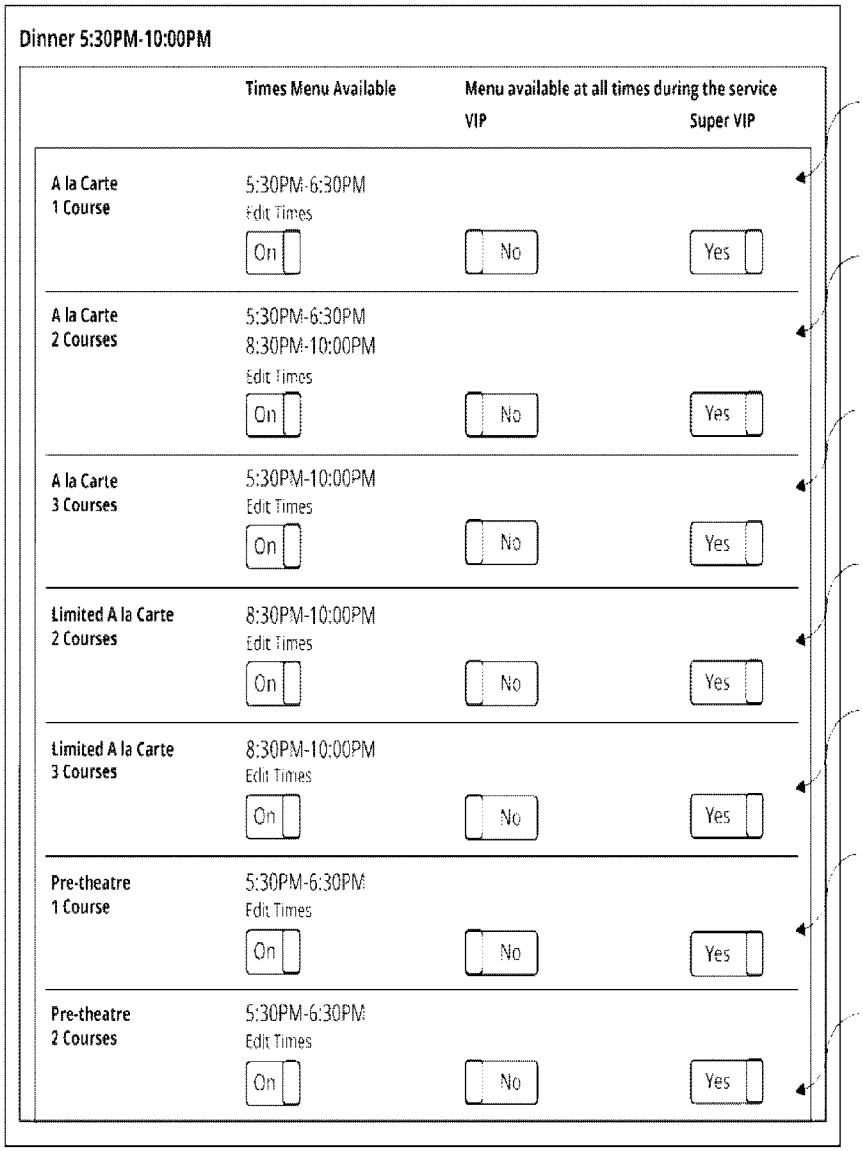

Dinner 5:30PM-10:00PM
Times Menu Available
Menu available at all times during the service
VIP
Super VIP
A la Carte
1 Course
5:30PM-6:30PM
Edit Times
On
No
Yes
A la Carte
2 Courses
5:30PM-6:30PM
8:30PM-10:00PM
Edit Times
On
No
Yes
A la Carte
3 Courses
5:30PM-10:00PM
Edit Times
On
No
Yes
Limited A la Carte
2 Courses
8:30PM-10:00PM
Edit Times
On
No
Yes
Limited A la Carte
3 Courses
8:30PM-10:00PM
Edit Times
On
No
Yes
Pre-theatre
1 Course
5:30PM-6:30PM
Edit Times
On
No
Yes
Pre-theatre
2 Courses
5:30PM-6:30PM
Edit Times
On
No
Yes
922
924
926
928
932
934
936
938

FIG. 9e

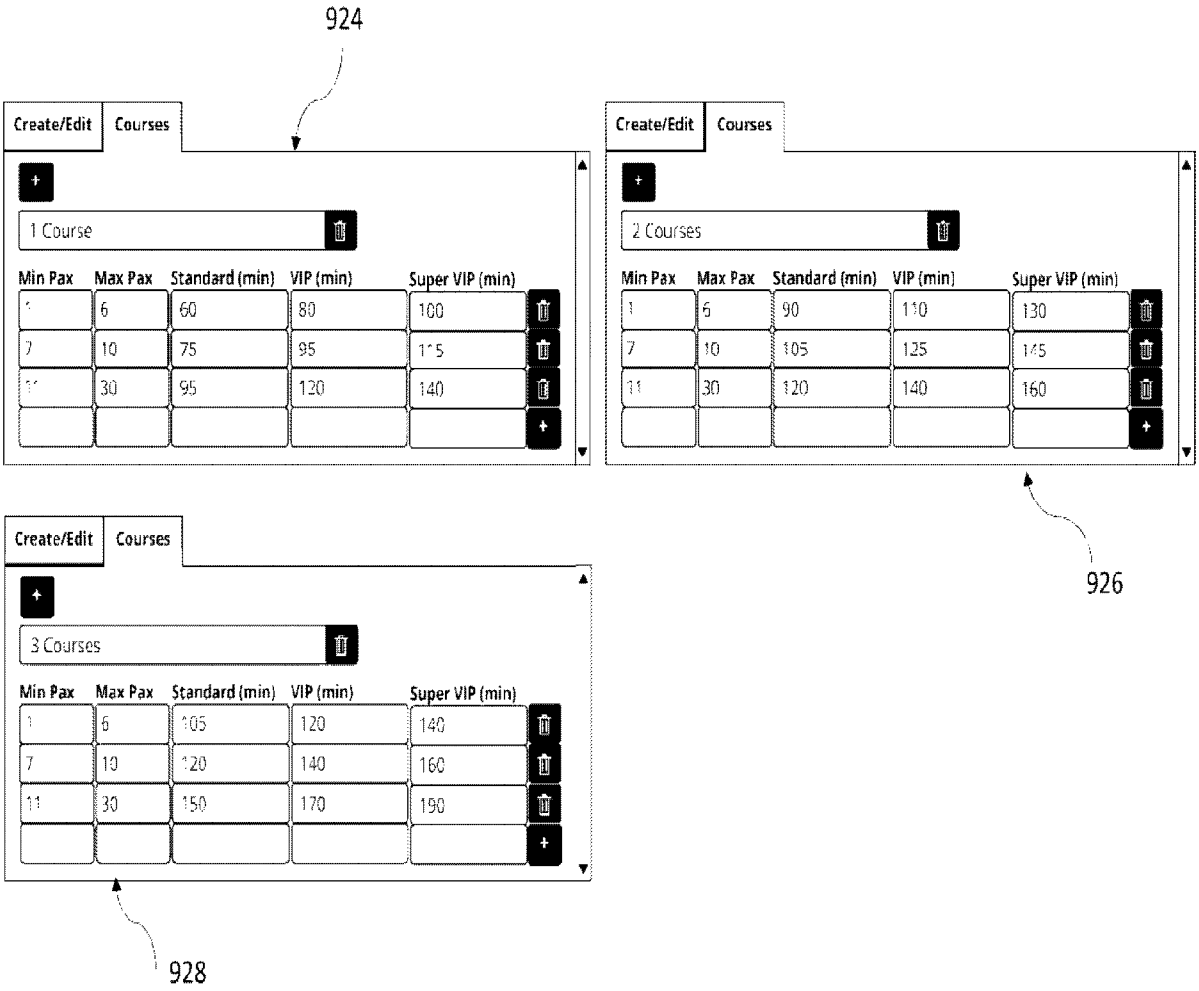

924
Create/Edit
Courses
1 Course
Min Pax
Max Pax
Standard (min)
VIP (min)
Super VIP (min)
1
6
60
80
100
7
10
75
95
11
30
95
120
140
2 Courses
1
6
90
110
130
7
10
105
125
145
11
30
120
140
160
926
3 Courses
1
6
105
120
140
7
10
120
140
160
11
30
150
170
190
928

FIG. 9f

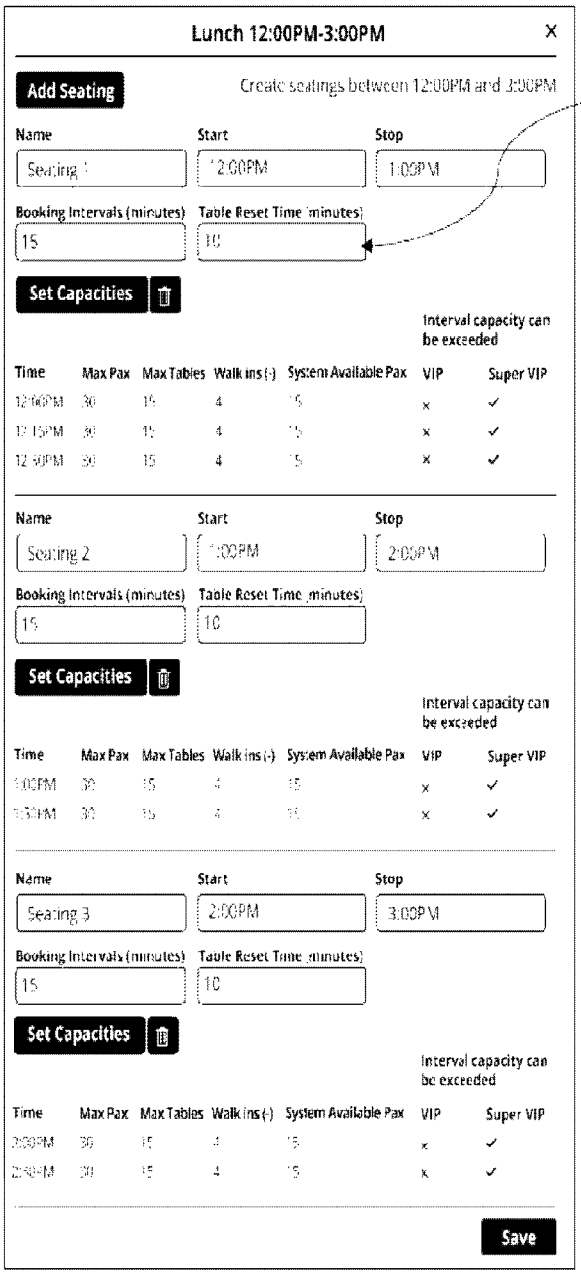

Lunch 12:00PM-3:00PM
Add Seating
Create seatings between 12:00PM and 3:00PM
930
Name
Start
Stop
Seating 1
12:00PM
1:00PM
Booking Intervals (minutes)
Table Reset Time (minutes)
15
10
Set Capacities
Interval capacity can be exceeded
Time
Max Pax
Max Tables
Walk ins (-)
System Available Pax
VIP
Super VIP
12:00PM
12:15PM
12:30PM
Name
Start
Stop
Seating 2
1:00PM
2:00PM
Booking Intervals (minutes)
Table Reset Time (minutes)
15
10
Set Capacities
Interval capacity can be exceeded
Time
Max Pax
Max Tables
Walk ins (-)
System Available Pax
VIP
Super VIP
1:00PM
1:30PM
Name
Start
Stop
Seating 3
2:00PM
3:00PM
Booking Intervals (minutes)
Table Reset Time (minutes)
15
10
Set Capacities
Interval capacity can be exceeded
Time
Max Pax
Max Tables
Walk ins (-)
System Available Pax
VIP
Super VIP
2:00PM
2:30PM
Save

FIG. 9g

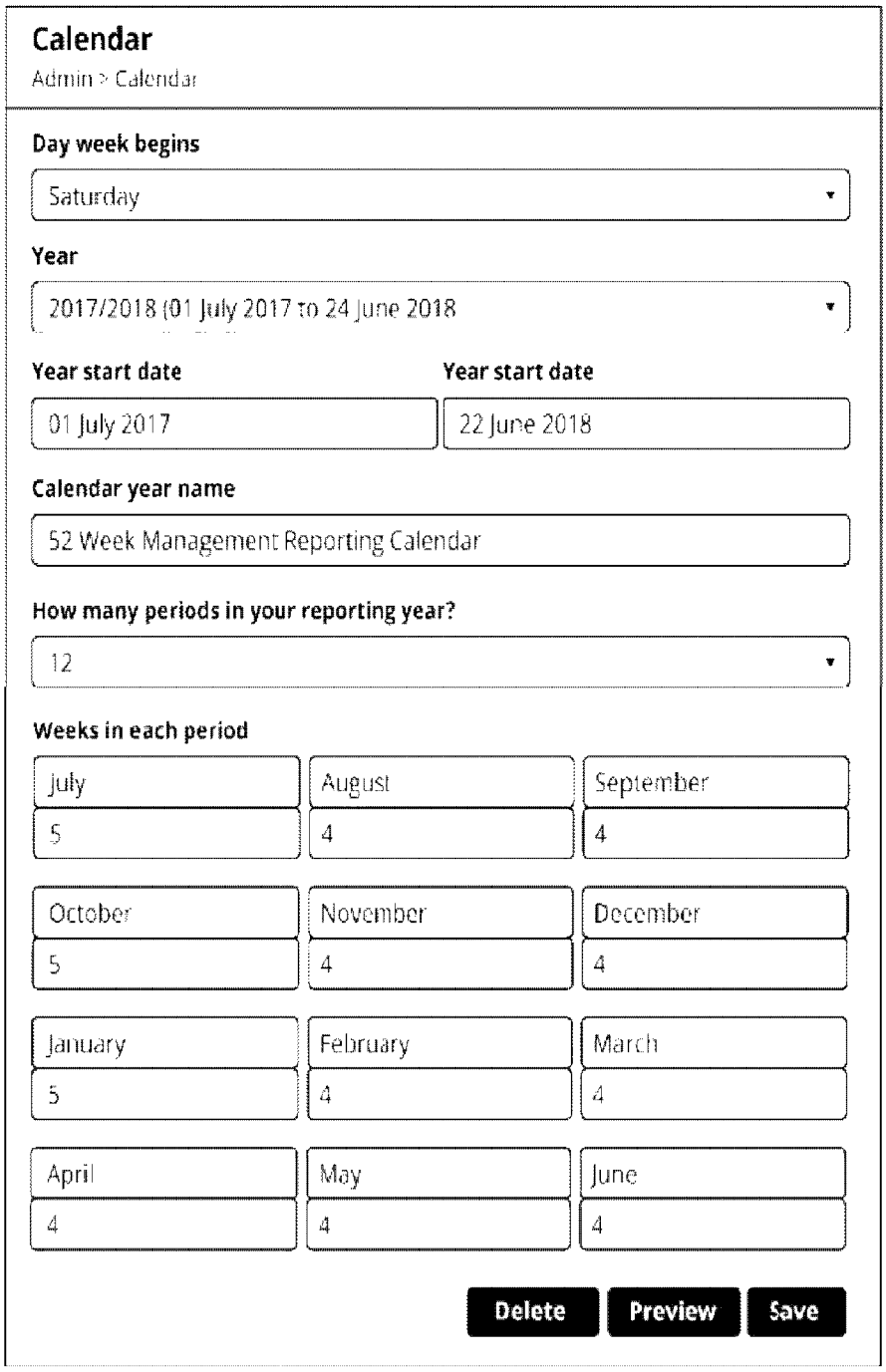

Calendar
Admin > Calendar
Day week begins
Saturday
Year
2017/2018 (01 July 2017 to 24 June 2018
Year start date
01 July 2017
Year start date
22 June 2018
Calendar year name
52 Week Management Reporting Calendar
How many periods in your reporting year?
12
Weeks in each period
July
5
August
4
September
4
October
5
November
4
December
4
January
5
February
4
March
4
April
4
May
4
June
4
Delete
Preview
Save
932

FIG. 9h

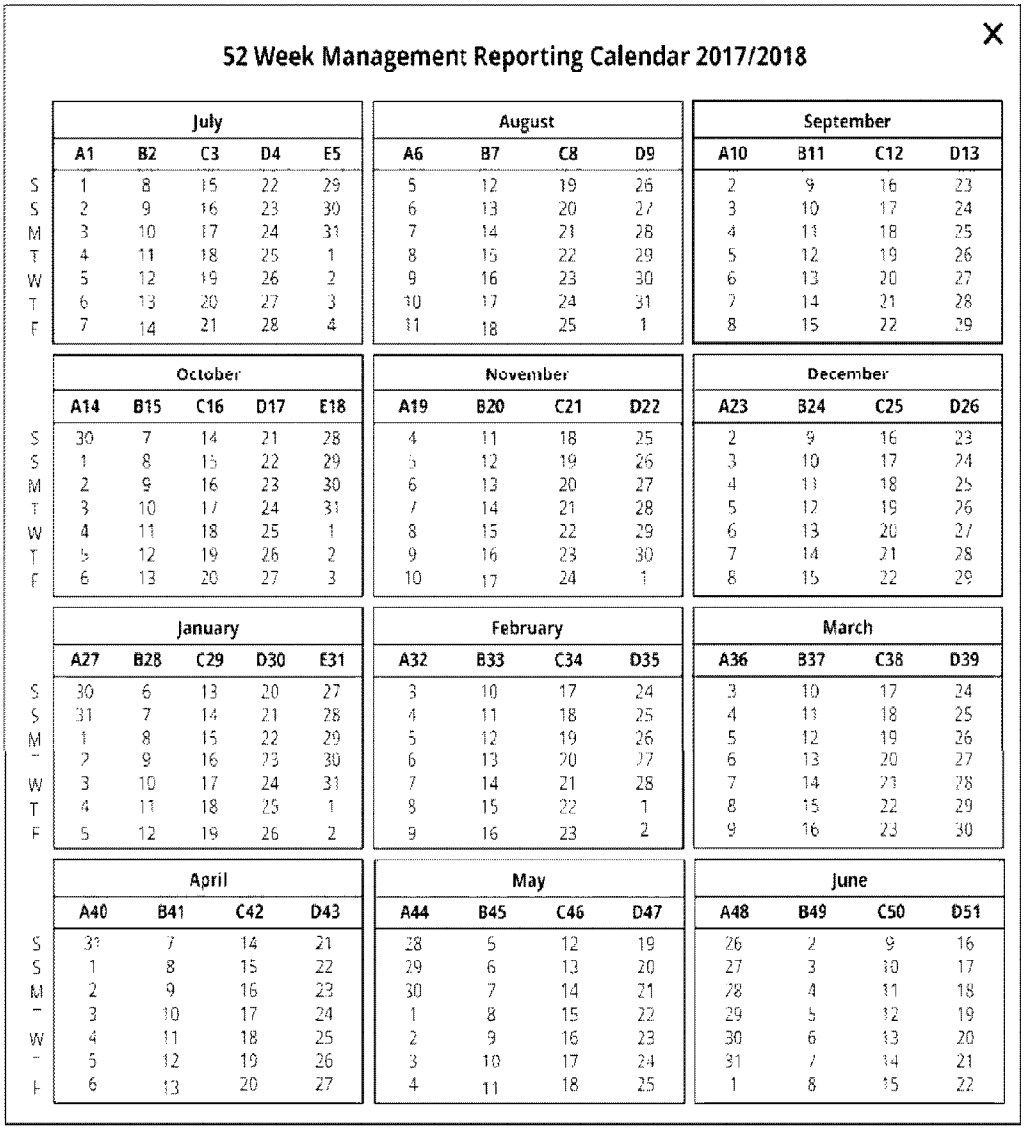

X
52 Week Management Reporting Calendar 2017/2018
July
August
September
October
November
December
January
February
March
April
May
June
934

FIG. 9i

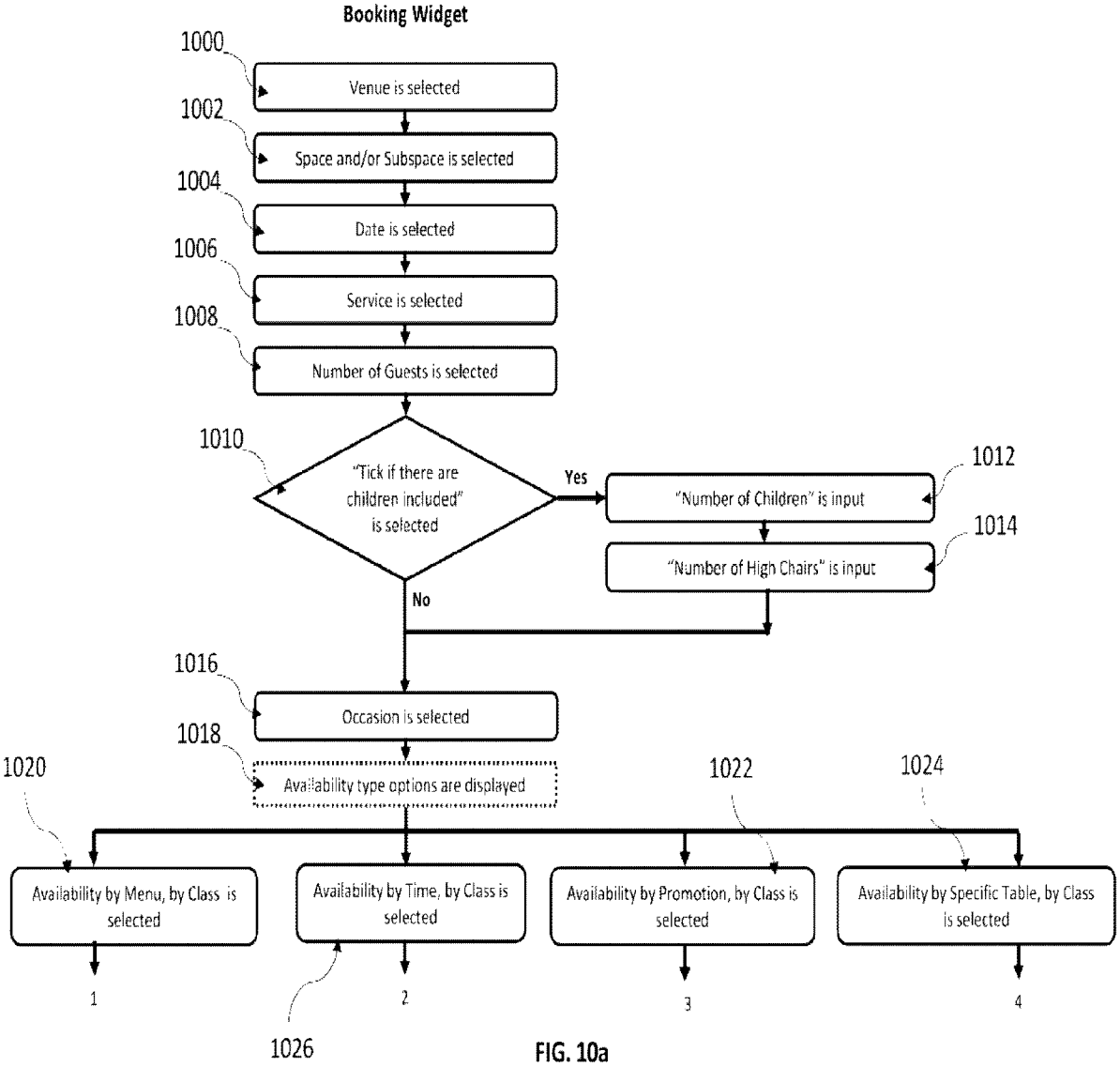

Booking Widget
1000
Venue is selected
1002
Space and/or Subspace is selected
1004
Date is selected
1006
Service is selected
1008
Number of Guests is selected
1010
"Tick if there are children included" is selected
Yes
1012
"Number of Children" is input
1014
"Number of High Chairs" is input
No
1016
Occasion is selected
1018
Availability type options are displayed
1020
1022
1024
Availability by Menu, by Class is selected
Availability by Time, by Class is selected
Availability by Promotion, by Class is selected
Availability by Specific Table, by Class is selected
1
2
3
4
1026

FIG. 10a

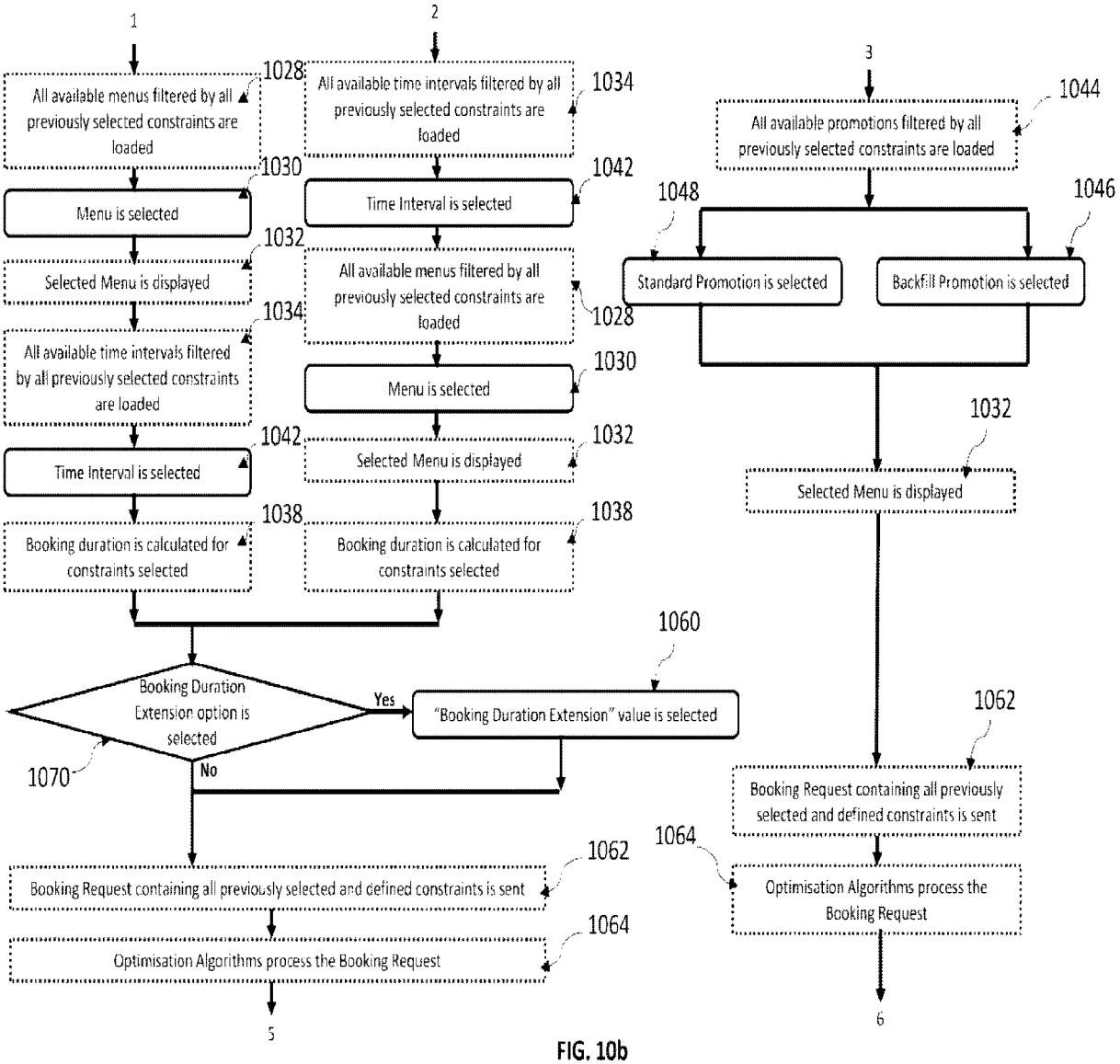

1
2
3
All available menus filtered by all previously selected constraints are loaded
1028
Menu is selected
1030
Selected Menu is displayed
1032
All available time intervals filtered by all previously selected constraints are loaded
1034
Time Interval is selected
1042
Booking duration is calculated for constraints selected
1038
All available time intervals filtered by all previously selected constraints are loaded
1034
Time Interval is selected
1042
All available menus filtered by all previously selected constraints are loaded
1028
Menu is selected
1030
Selected Menu is displayed
1032
Booking duration is calculated for constraints selected
1038
All available promotions filtered by all previously selected constraints are loaded
1044
Standard Promotion is selected
1048
Backfill Promotion is selected
1046
Selected Menu is displayed
1032
Booking Duration Extension option is selected
1070
Yes
"Booking Duration Extension" value is selected
1060
No
Booking Request containing all previously selected and defined constraints is sent
1062
Optimisation Algorithms process the Booking Request
1064
Booking Request containing all previously selected and defined constraints is sent
1062
Optimisation Algorithms process the Booking Request
1064
5
6

FIG. 10b

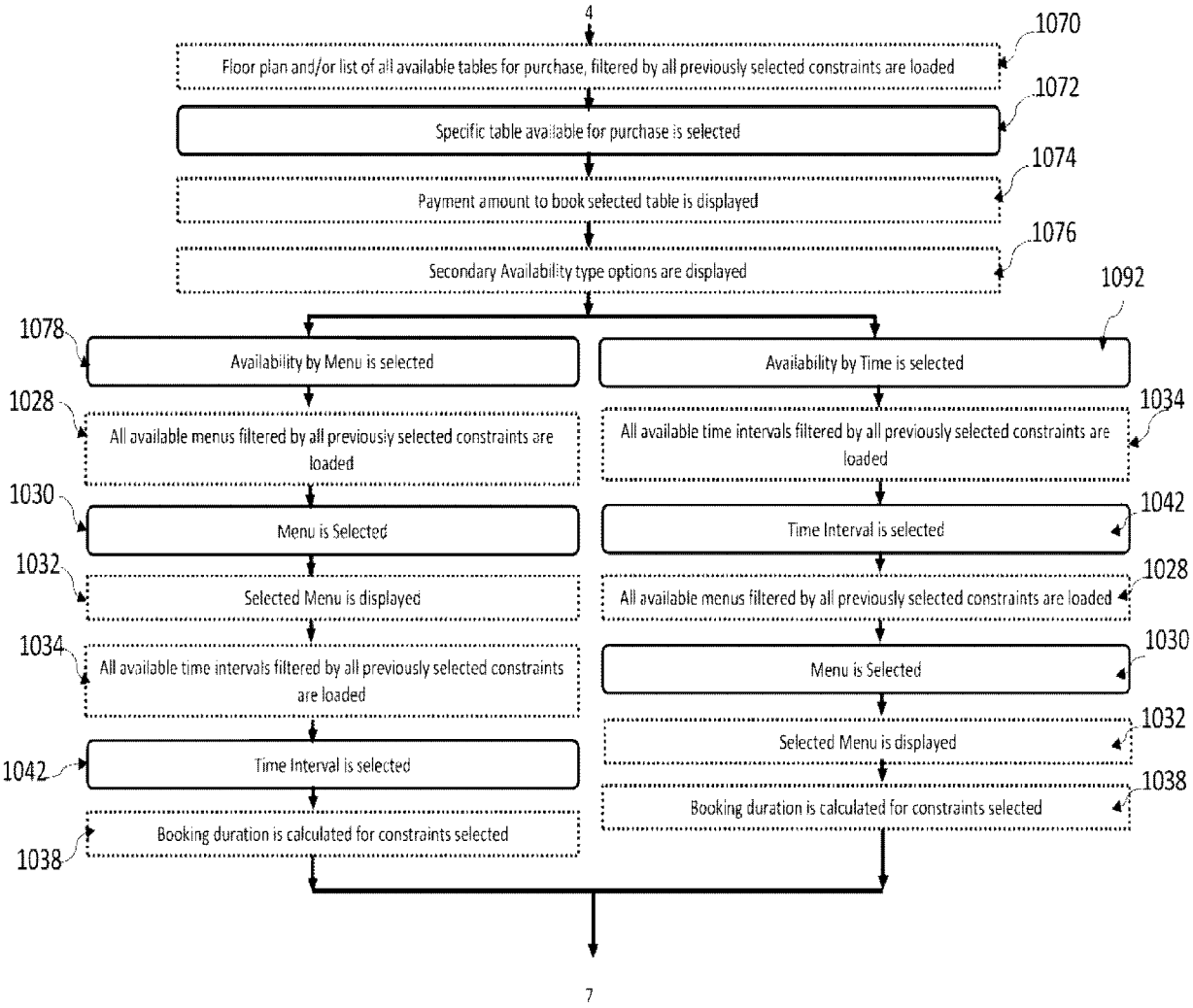

4
1070
Floor plan and/or list of all available tables for purchase, filtered by all previously selected constraints are loaded
1072
Specific table available for purchase is selected
1074
Payment amount to book selected table is displayed
1076
Secondary Availability type options are displayed
1092
1078
Availability by Menu is selected
Availability by Time is selected
1028
All available menus filtered by all previously selected constraints are loaded
1034
All available time intervals filtered by all previously selected constraints are loaded
1030
Menu is Selected
1042
Time Interval is selected
1032
Selected Menu is displayed
1028
All available menus filtered by all previously selected constraints are loaded
1034
All available time intervals filtered by all previously selected constraints are loaded
1030
Menu is Selected
1042
Time Interval is selected
1032
Selected Menu is displayed
1038
Booking duration is calculated for constraints selected
1038
Booking duration is calculated for constraints selected
7

FIG. 10c

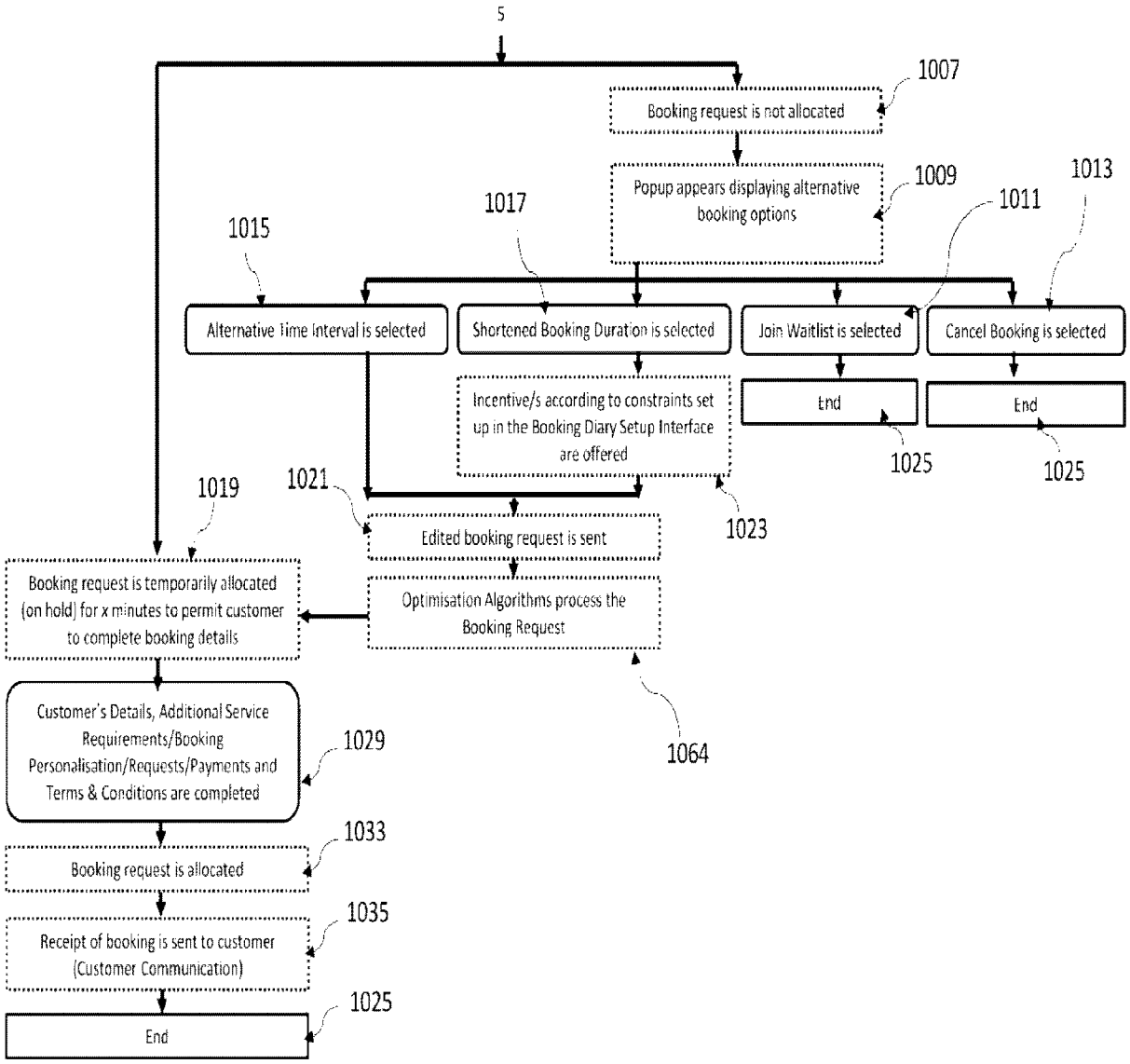

5
1007
Booking request is not allocated
1009
Popup appears displaying alternative booking options
1013
1011
1017
1015
Alternative Time Interval is selected
Shortened Booking Duration is selected
Join Waitlist is selected
Cancel Booking is selected
Incentive/s according to constraints set up in the Booking Diary Setup Interface are offered
End
End
1025
1025
1019
1021
1023
Edited booking request is sent
Booking request is temporarily allocated (on hold) for x minutes to permit customer to complete booking details
Optimisation Algorithms process the Booking Request
1064
Customer's Details, Additional Service Requirements/Booking Personalisation/Requests/Payments and Terms & Conditions are completed
1029
1033
Booking request is allocated
1035
Receipt of booking is sent to customer (Customer Communication)
1025
End

FIG. 10d

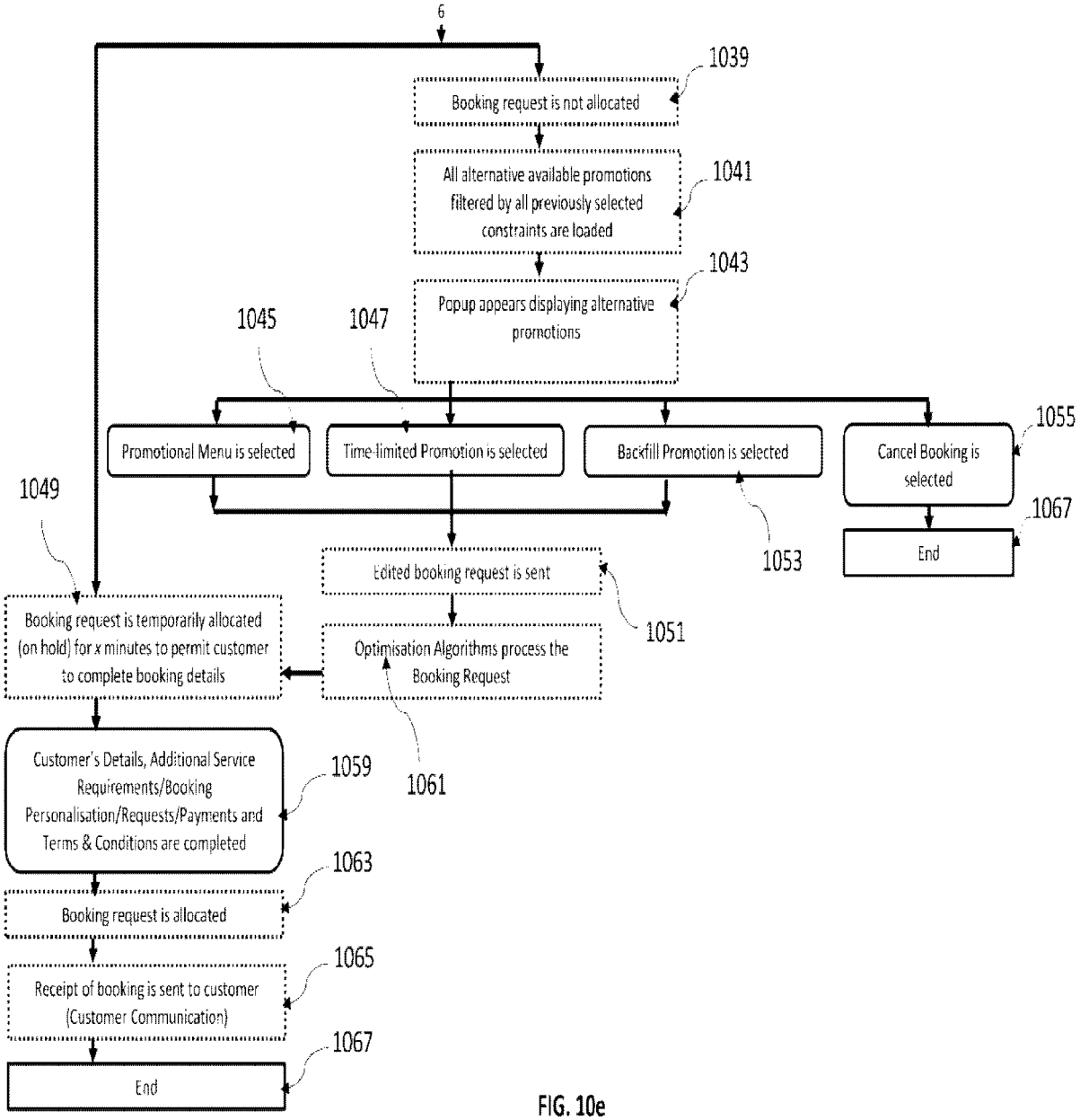

6
1039
Booking request is not allocated
All alternative available promotions filtered by all previously selected constraints are loaded
1041
1043
Popup appears displaying alternative promotions
1045
1047
Promotional Menu is selected
Time-limited Promotion is selected
Backfill Promotion is selected
Cancel Booking is selected
1055
1067
End
1053
1049
Edited booking request is sent
1051
Booking request is temporarily allocated (on hold) for x minutes to permit customer to complete booking details
Optimisation Algorithms process the Booking Request
1061
Customer's Details, Additional Service Requirements/Booking Personalisation/Requests/Payments and Terms & Conditions are completed
1059
1063
Booking request is allocated
1065
Receipt of booking is sent to customer (Customer Communication)
1067
End

FIG. 10e

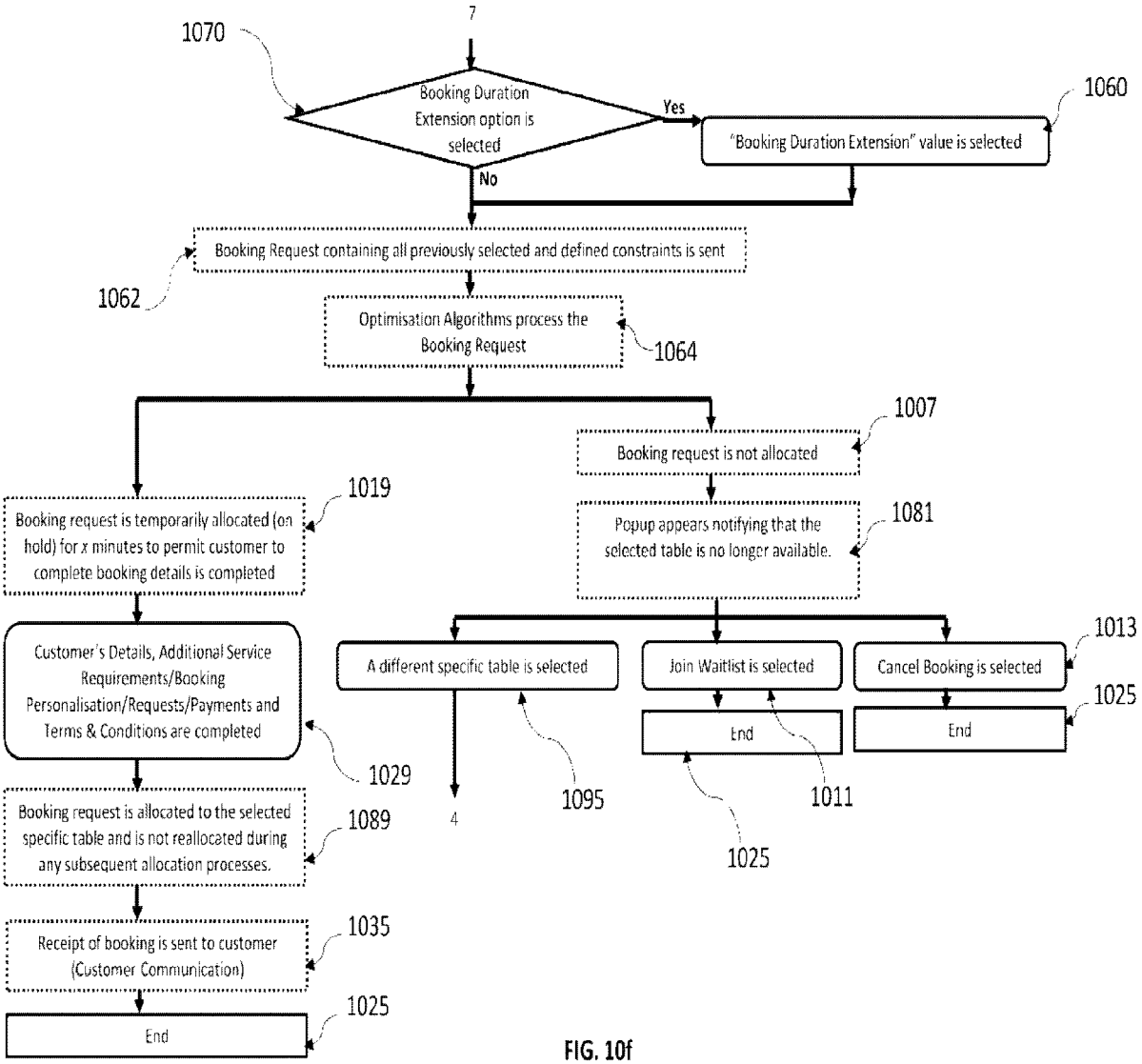

7
1070
Booking Duration Extension option is selected
Yes
No
1060
"Booking Duration Extension" value is selected
Booking Request containing all previously selected and defined constraints is sent
1062
Optimisation Algorithms process the Booking Request
1064
1007
Booking request is not allocated
1019
Booking request is temporarily allocated (on hold) for x minutes to permit customer to complete booking details is completed
1081
Popup appears notifying that the selected table is no longer available.
1013
A different specific table is selected
Join Waitlist is selected
Cancel Booking is selected
1025
Customer's Details, Additional Service Requirements/Booking Personalisation/Requests/Payments and Terms & Conditions are completed
1029
End
End
4
1095
1011
1025
Booking request is allocated to the selected specific table and is not reallocated during any subsequent allocation processes.
1089
Receipt of booking is sent to customer (Customer Communication)
1035
End
1025

FIG. 10f

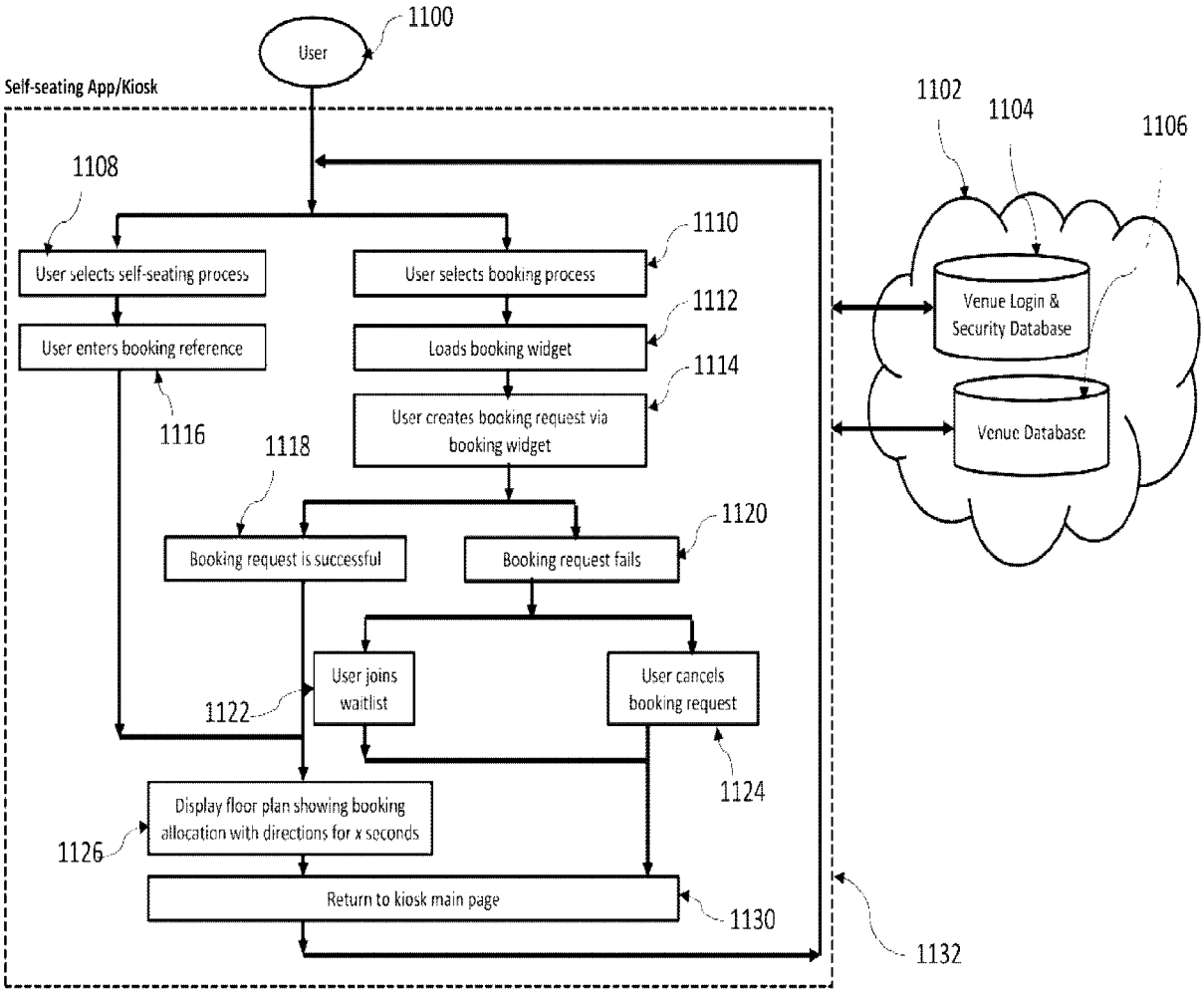

User
1100
Self-seating App/Kiosk
1102
1104
1106
1108
1110
User selects self-seating process
User selects booking process
1112
User enters booking reference
Loads booking widget
1114
1116
User creates booking request via booking widget
1118
Venue Login & Security Database
Venue Database
1120
Booking request is successful
Booking request fails
User joins waitlist
User cancels booking request
1122
1124
Display floor plan showing booking allocation with directions for x seconds
1126
Return to kiosk main page
1130
1132

FIG. 11a

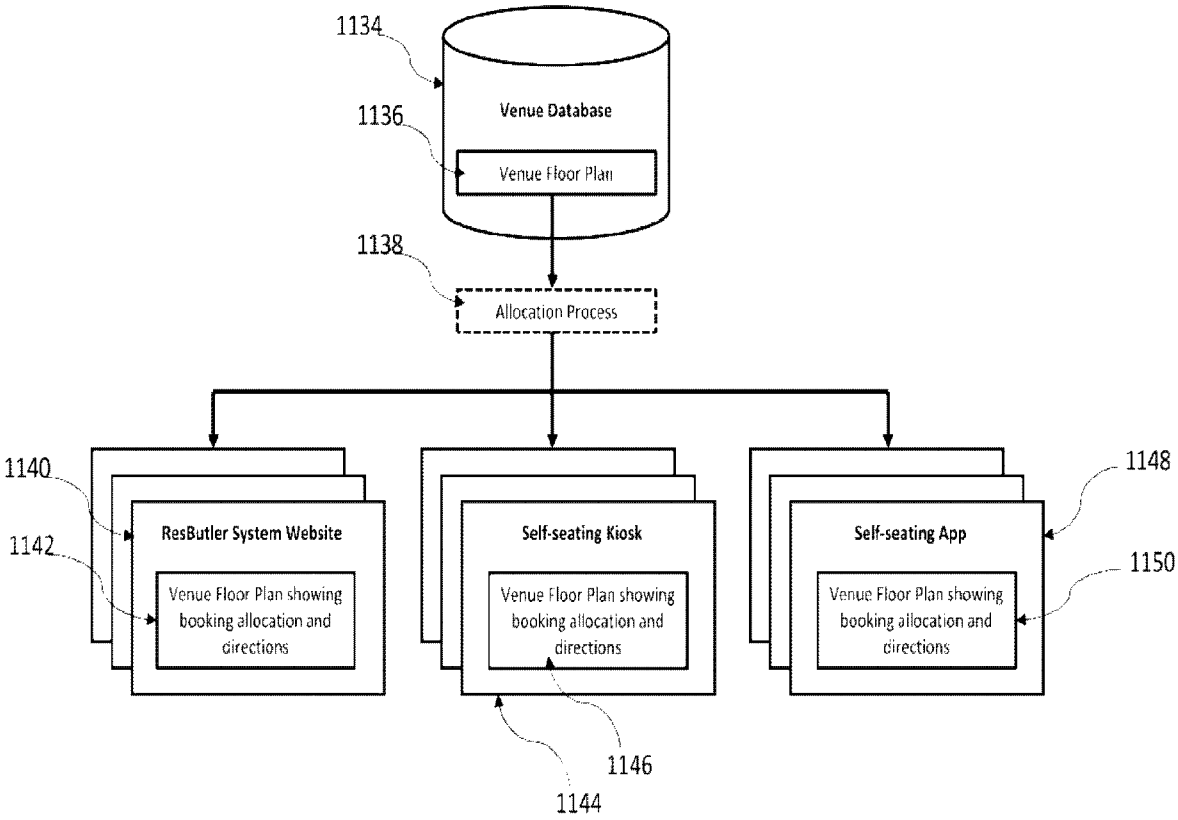

1134
Venue Database
1136
Venue Floor Plan
1138
Allocation Process
1140
1142
ResButler System Website
Venue Floor Plan showing booking allocation and directions
Self-seating Kiosk
Venue Floor Plan showing booking allocation and directions
1148
Self-seating App
1150
Venue Floor Plan showing booking allocation and directions
1146
1144

FIG. 11b

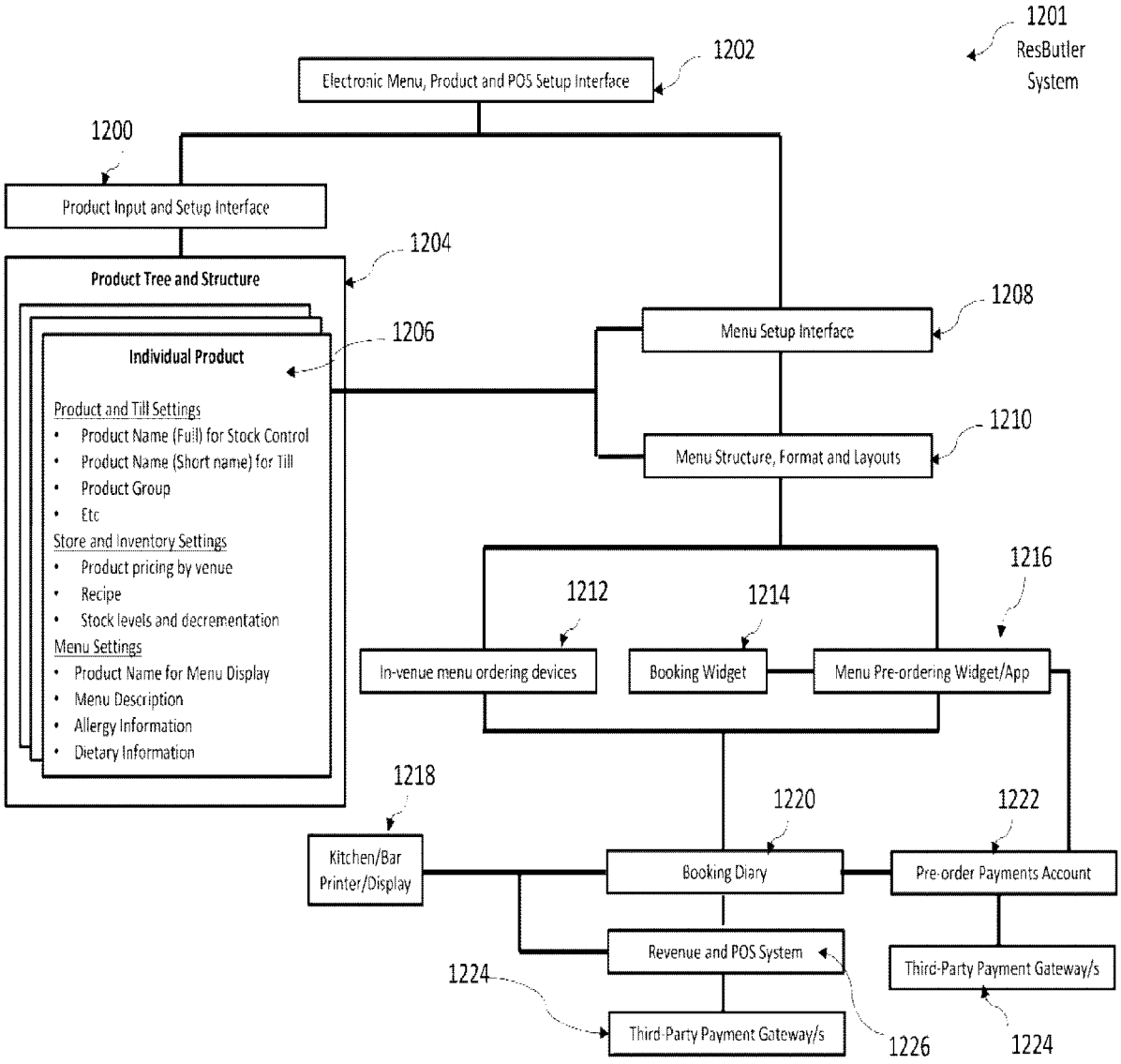

1201
ResButler
System
1202
Electronic Menu, Product and POS Setup Interface
1200
Product Input and Setup Interface
1204
Product Tree and Structure
1206
Individual Product
Product and Till Settings
• Product Name (Full) for Stock Control
• Product Name (Short name) for Till
• Product Group
• Etc
Store and Inventory Settings
• Product pricing by venue
• Recipe
• Stock levels and decrementation
Menu Settings
• Product Name for Menu Display
• Menu Description
• Allergy Information
• Dietary Information
1208
Menu Setup Interface
1210
Menu Structure, Format and Layouts
1212
1214
1216
In-venue menu ordering devices
Booking Widget
Menu Pre-ordering Widget/App
1218
1220
1222
Kitchen/Bar
Printer/Display
Booking Diary
Pre-order Payments Account
Revenue and POS System
Third-Party Payment Gateway/s
1224
Third-Party Payment Gateway/s
1226
1224

FIG. 12a

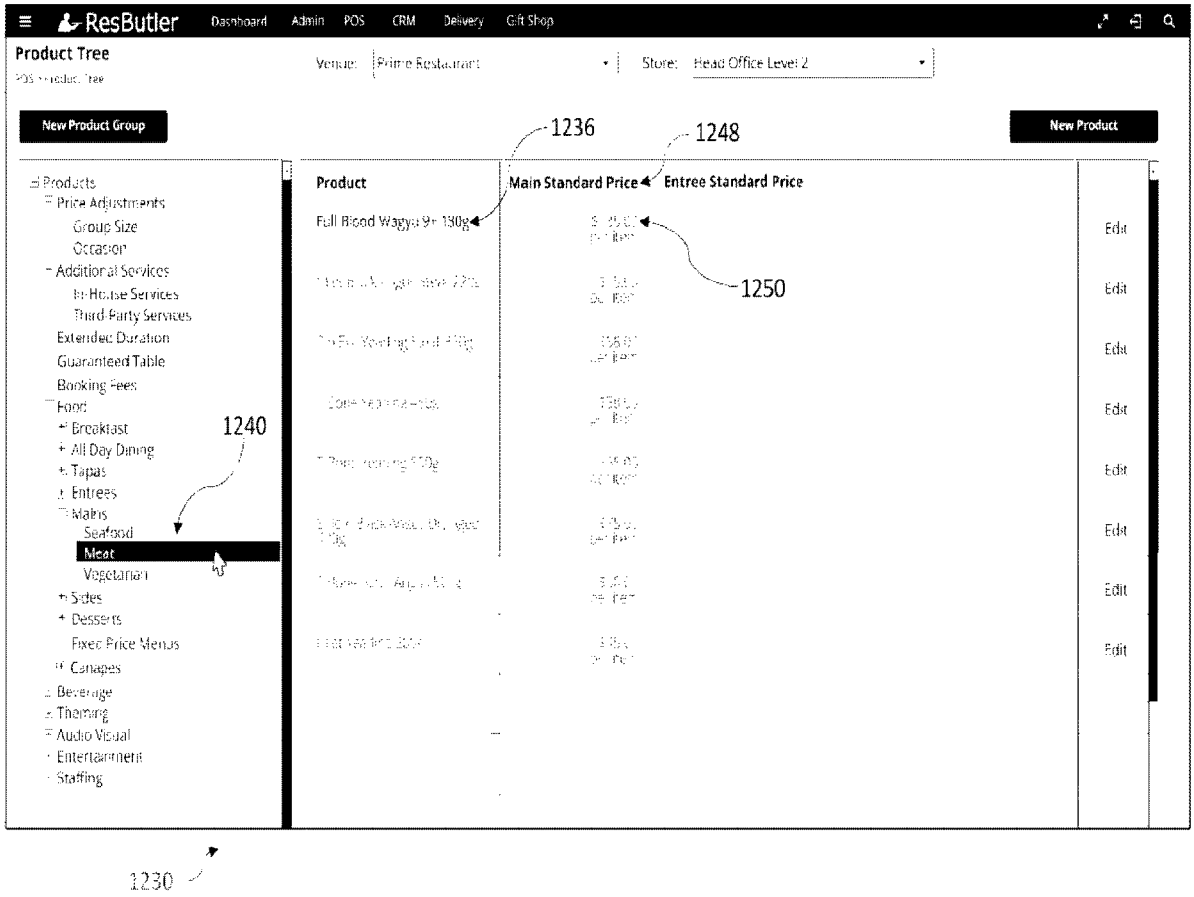

ResButler
Dashboard
Admin
POS
CRM
Delivery
Gift Shop
Product Tree
Venue:
Prime Restaurant
Store:
Head Office Level 2
New Product Group
New Product
1236
1248
1250
1240
1230
Product
Main Standard Price
Entree Standard Price
Products
Price Adjustments
Group Size
Occasion
Additional Services
In-House Services
Third-Party Services
Extended Duration
Guaranteed Table
Booking Fees
Food
Breakfast
All Day Dining
Tapas
Entrees
Mains
Seafood
Meat
Vegetarian
Sides
Desserts
Fixed Price Menus
Canapes
Beverage
Theming
Audio Visual
Entertainment
Staffing
Edit

FIG. 12b

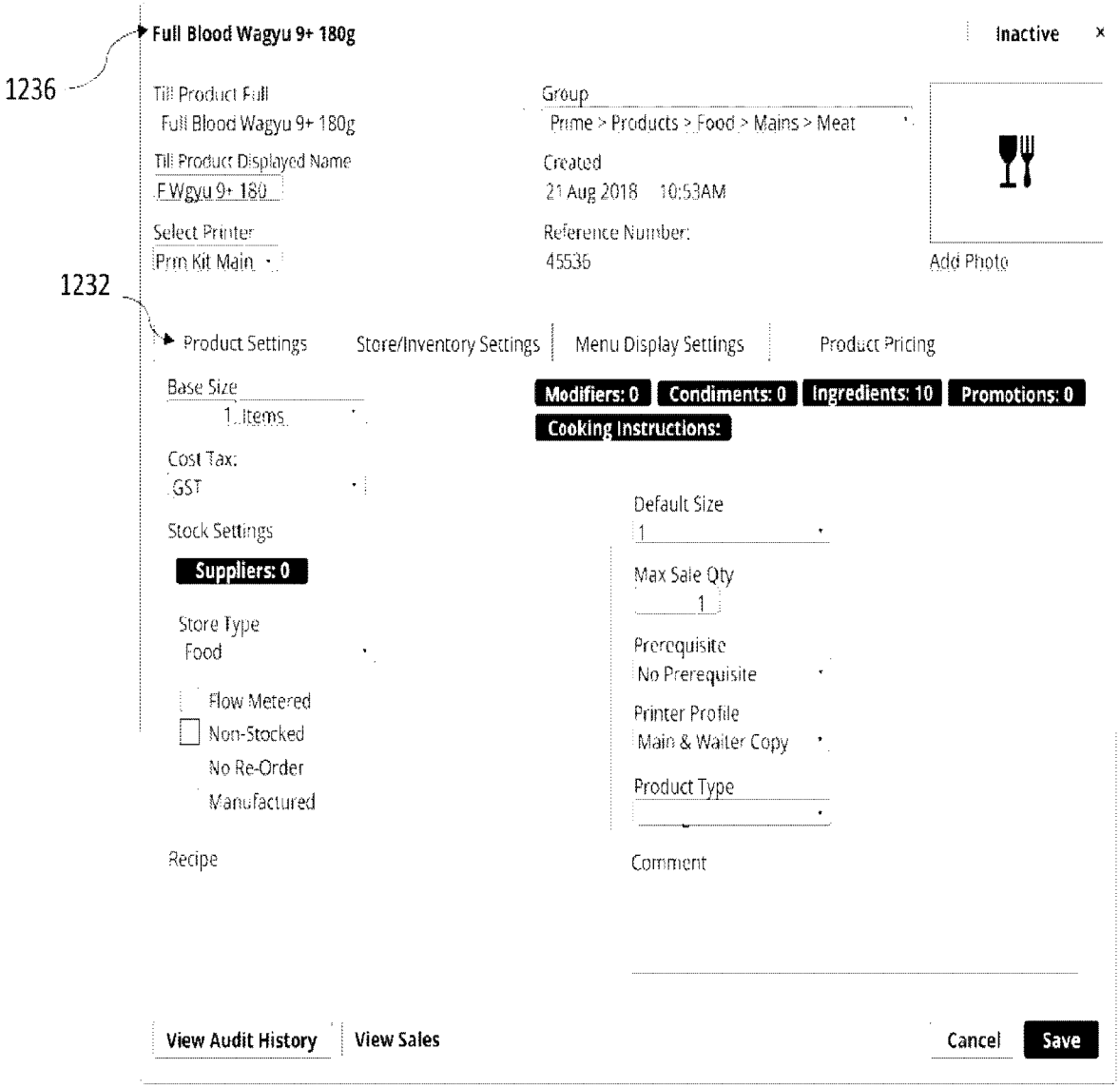

1236
Full Blood Wagyu 9+ 180g
Inactive
Till Product Full
Full Blood Wagyu 9+ 180g
Group
Prime > Products > Food > Mains > Meat
Till Product Displayed Name
F Wgyu 9+ 180
Created
21 Aug 2018 10:53AM
Select Printer
Prin Kit Main
Reference Number:
45536
Add Photo
1232
Product Settings
Store/Inventory Settings
Menu Display Settings
Product Pricing
Base Size
1 Items
Modifiers: 0
Condiments: 0
Ingredients: 10
Promotions: 0
Cooking Instructions:
Cost Tax:
GST
Default Size
1
Stock Settings
Suppliers: 0
Max Sale Qty
1
Store Type
Food
Prerequisite
No Prerequisite
Flow Metered
Non-Stocked
No Re-Order
Manufactured
Printer Profile
Main & Waiter Copy
Product Type
Recipe
Comment
View Audit History
View Sales
Cancel
Save

FIG. 12c


Full Blood Wagyu 9+ 180g
Inactive
1236
Till Product Full
Full Blood Wagyu 9+ 180g
Group
Prime > Products > Food > Mains > Meat
Till Product Displayed Name
F Wgyu 9+ 180
Created
21 Aug 2018 10:53AM
Select Printer
Prm Kit Main
1234
Reference Number:
45536
Add Photo
Product Settings
Store/Inventory Settings
Menu Display Settings
Product Pricing
Menu Product Name
Full Blood Wagyu 9+ Steak 180g
Menu Description
Fillet (180g), 600 Days, Grain fed, North Tasmania
Allergy Information
Milk
Eggs
Peanut
Tree Nuts
Soy
Shellfish
Gluten and Wheat
Dietary Requirements Information
Vegan
Vegetarian
Koscher
Halal
Pescetarian
Paleo
View Audit History
View Sales
Cancel
Save

FIG. 12d

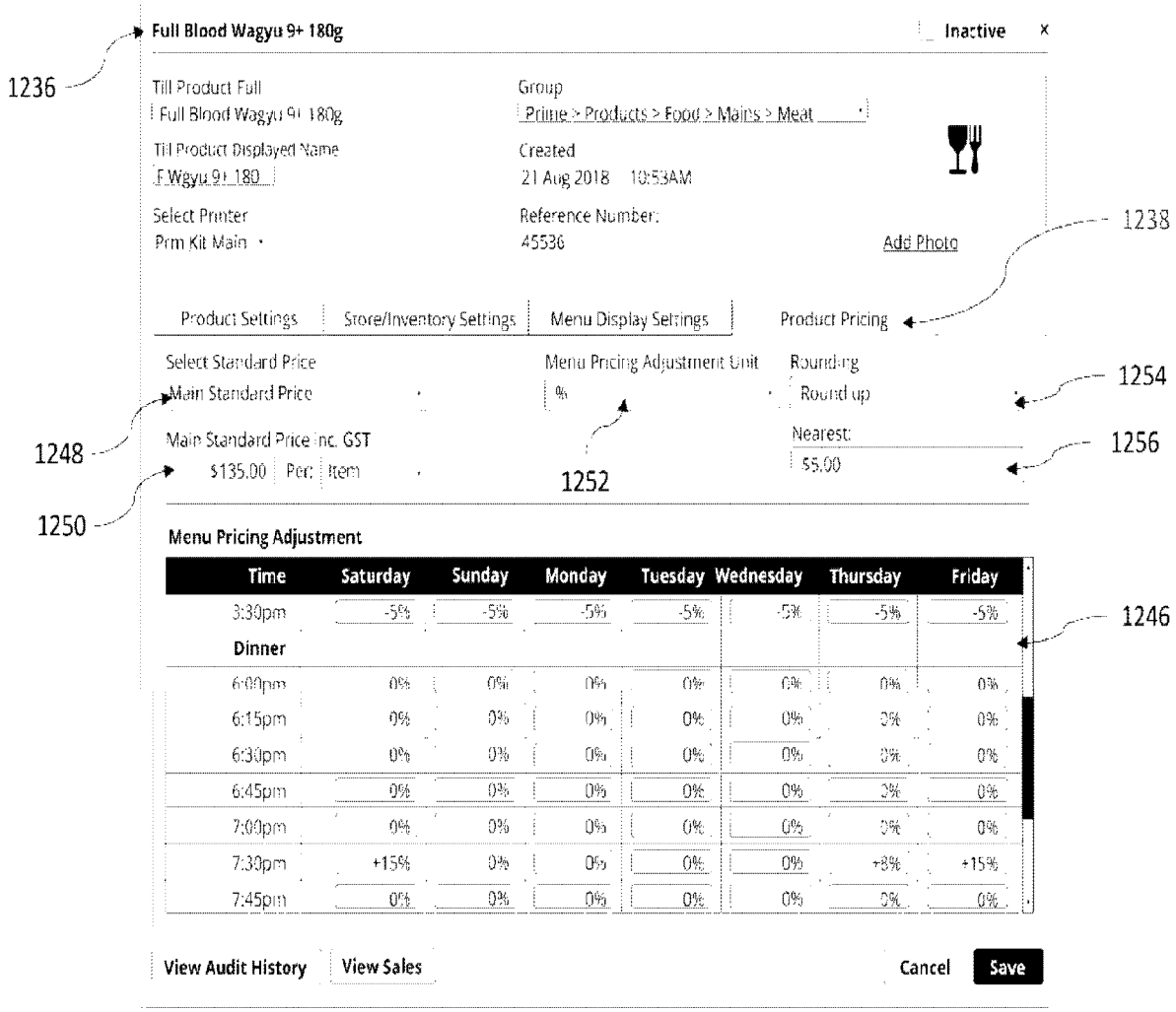

Full Blood Wagyu 9+ 180g
Inactive
1236
Till Product Full
Full Blood Wagyu 9+ 180g
Group
Prime > Products > Food > Mains > Meat
Till Product Displayed Name
F Wgyu 9+ 180
Created
21 Aug 2018 10:53AM
Select Printer
Prm Kit Main
Reference Number:
45536
Add Photo
1238
Product Settings
Store/Inventory Settings
Menu Display Settings
Product Pricing
Select Standard Price
Main Standard Price
Menu Pricing Adjustment Unit
%
Rounding
Round up
1254
1248
Main Standard Price Inc. GST
$135.00 Per: Item
1252
Nearest:
1256
55.00
1250
Menu Pricing Adjustment
Time Saturday Sunday Monday Tuesday Wednesday Thursday Friday
3:30pm -5% -5% -5% -5% -5% -5% -5%
1246
Dinner
6:00pm 0% 0% 0% 0% 0% 0% 0%
6:15pm 0% 0% 0% 0% 0% 0% 0%
6:30pm 0% 0% 0% 0% 0% 0% 0%
6:45pm 0% 0% 0% 0% 0% 0% 0%
7:00pm 0% 0% 0% 0% 0% 0% 0%
7:30pm +15% 0% 0% 0% 0% +8% +15%
7:45pm 0% 0% 0% 0% 0% 0% 0%
View Audit History
View Sales
Cancel
Save

FIG. 12e

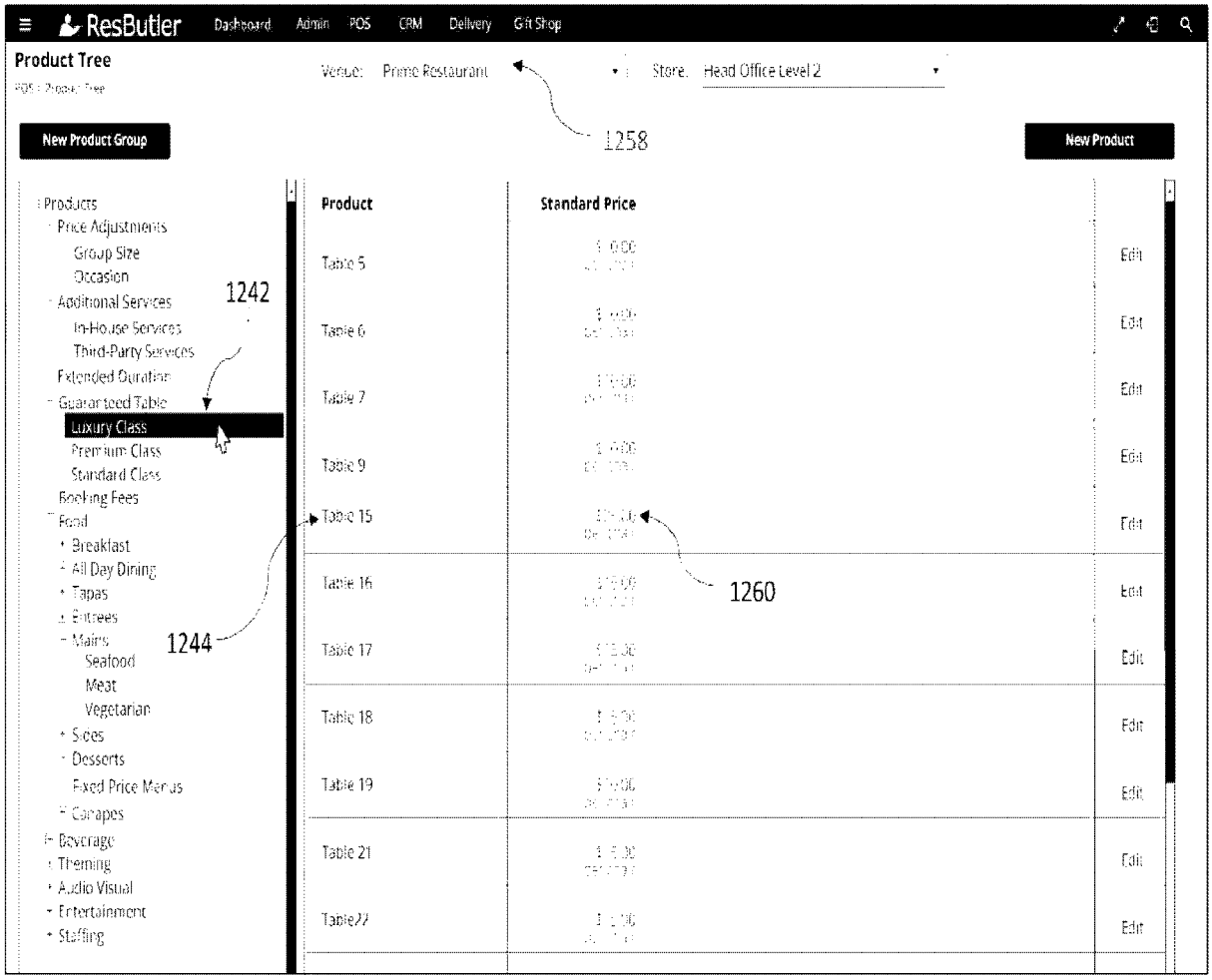

ResButler
Dashboard
Admin
POS
CRM
Delivery
Gift Shop
Product Tree
Venue: Prime Restaurant
Store: Head Office Level 2
1258
New Product Group
New Product
Products
Price Adjustments
Group Size
Occasion
Additional Services
1242
In-House Services
Third-Party Services
Extended Duration
Guaranteed Table
Luxury Class
Premium Class
Standard Class
Booking Fees
Food
Breakfast
All Day Dining
Tapas
Entrees
Mains
1244
Seafood
Meat
Vegetarian
Sides
Desserts
Fixed Price Menus
Canapes
Beverage
Theming
Audio Visual
Entertainment
Staffing
Product
Standard Price
Table 5
Table 6
Table 7
Table 9
Table 15
Table 16
Table 17
Table 18
Table 19
Table 21
Table22
Edit
1260

FIG. 12f

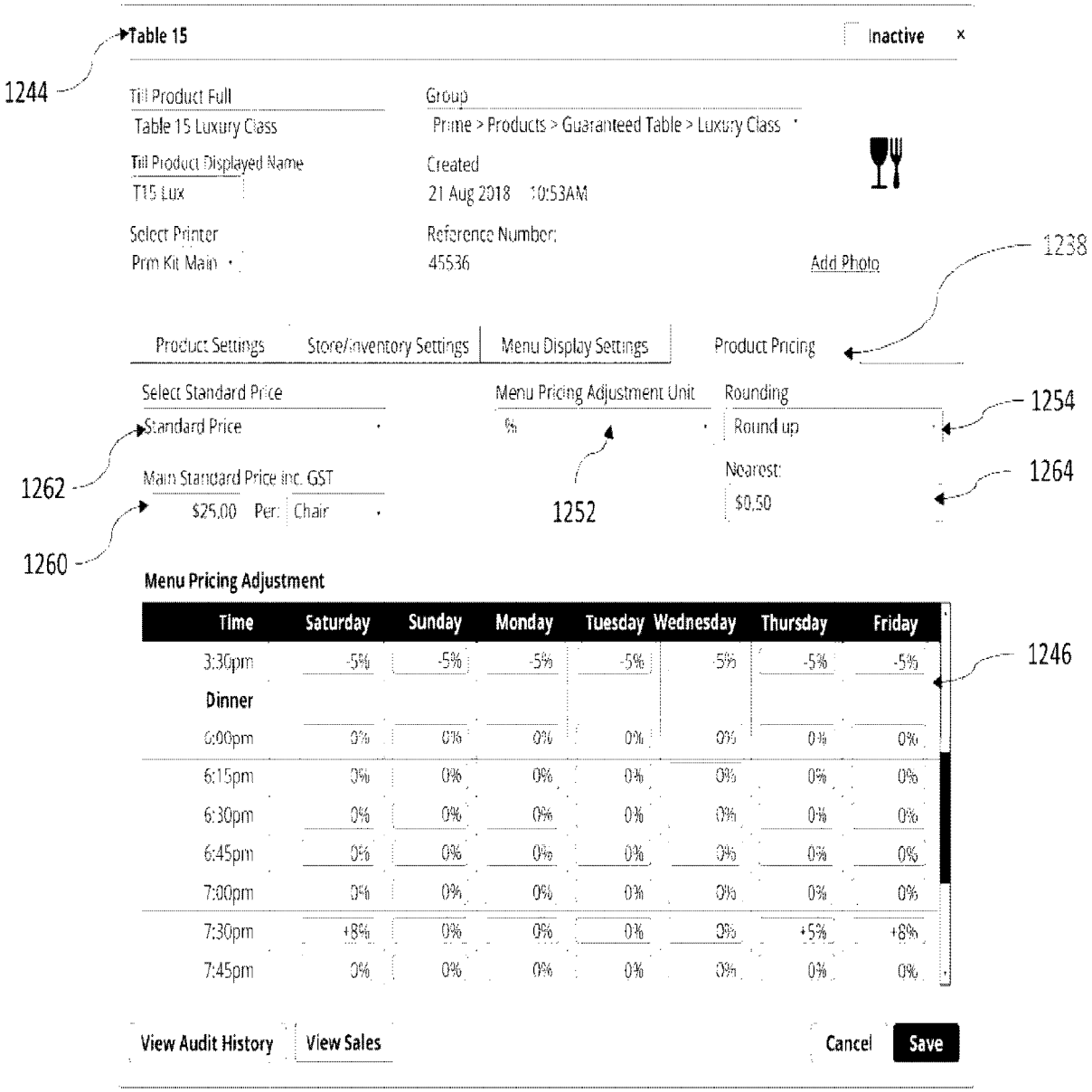

1244
Table 15
Inactive
Till Product Full
Table 15 Luxury Class
Group
Prime > Products > Guaranteed Table > Luxury Class
Till Product Displayed Name
T15 Lux
Created
21 Aug 2018 10:53AM
Select Printer
Prm Kit Main
Reference Number:
45536
Add Photo
1238
Product Settings
Store/Inventory Settings
Menu Display Settings
Product Pricing
Select Standard Price
Standard Price
Menu Pricing Adjustment Unit
%
Rounding
Round up
1254
1262
Main Standard Price inc. GST
$25.00 Per: Chair
1252
Nearest:
$0.50
1264
1260
Menu Pricing Adjustment
Time Saturday Sunday Monday Tuesday Wednesday Thursday Friday
3:30pm -5% -5% -5% -5% -5% -5% -5%
1246
Dinner
6:00pm 0% 0% 0% 0% 0% 0% 0%
6:15pm 0% 0% 0% 0% 0% 0% 0%
6:30pm 0% 0% 0% 0% 0% 0% 0%
6:45pm 0% 0% 0% 0% 0% 0% 0%
7:00pm 0% 0% 0% 0% 0% 0% 0%
7:30pm +8% 0% 0% 0% 0% +5% +8%
7:45pm 0% 0% 0% 0% 0% 0% 0%
View Audit History
View Sales
Cancel
Save

FIG. 12g