

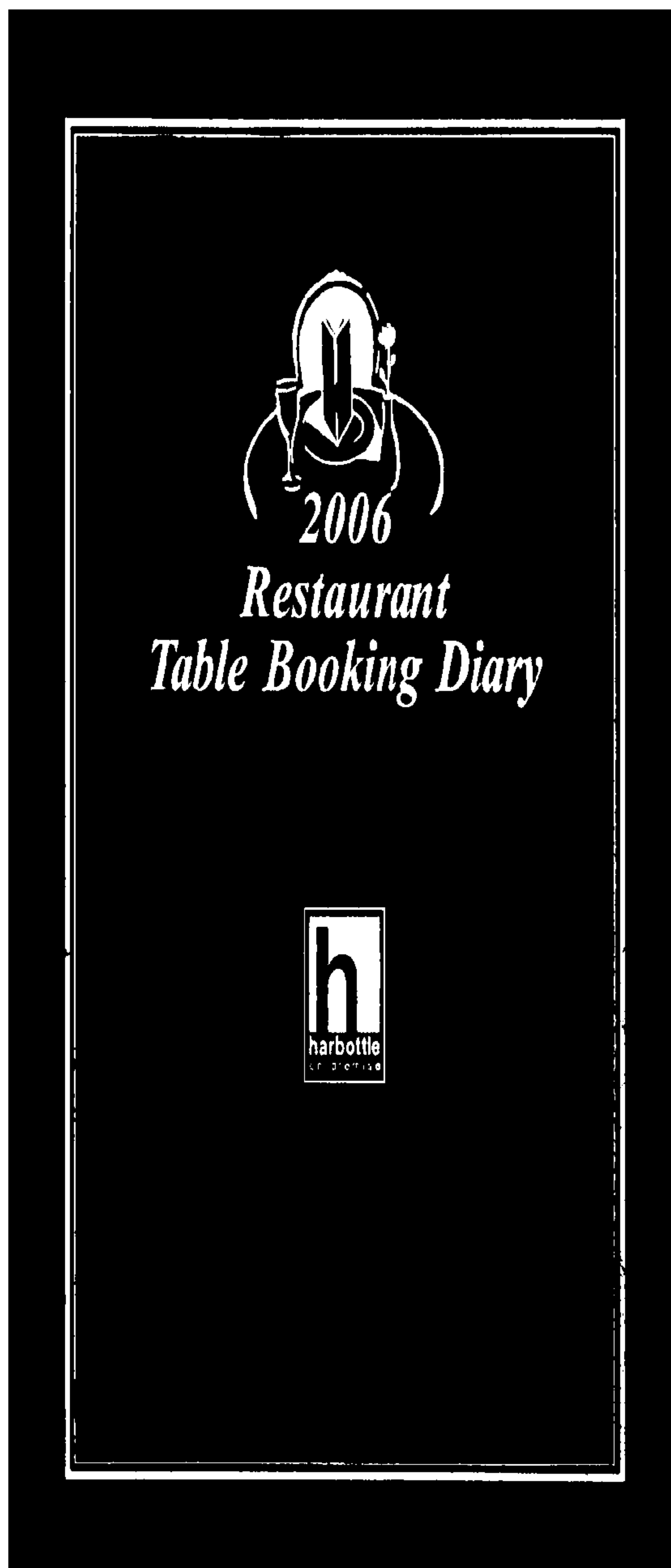


FIG. 1a

October

25

WEDNESDAY

November

S	5	12	19	26	
M	6	13	20	27	
T	7	14	21	28	
W	1	8	15	22	29
T	2	9	16	23	30
F	3	10	17	24	
S	4	11	18	25	

DINNER

Name	No. of Persons	Arrival Time	Telephone / Room No.	Table No.	Special Requests	Smoking Y/N	Confirmed Y/N
Mr Pat Williams	3	6:00	9250 3142	31+32			
Mr Lawrence Zhao	4	6:00	8080 2629	21+22			
Ms Karen Clift	2	6:15	0416 436 928	18			
Ms Julie Whitmore	7	7:00	0410 332 111	100	2 Children		
Mrs Diane Sammut	2	9:00	9360 1759	14	Anniversary		
Ms Sue Cagusta	1	7:30	9444 1867	4			
Mr Glen York	4	6:00	9560-1289	3			
Ms Ruth McConna!	2	8:00	9229 7615	11			
Mr Chris Thomas	5	6:45	7212 5165	61	Baby Seat Required.		
Mr Aidan McCalm	1	8:15	9729 5732	13			
Mr Michael Ellis	12	7:30	9225-1693	41+	42+43+ 44+45+46		
	43						
Casual	9	5:55		1			
Casual	2	6:15		15			
Casual	6	7:30		49+	50+51		
Total Patrons:							

Staff Required:

herbottle
on premise

www.herbottle.com.au

Floor Plan Editor [Untitled]

File Edit View Tools

The interface includes a menu bar (File, Edit, View, Tools), a toolbar with icons for file operations and editing, and a main workspace divided into two tabs: "Plan Layout" and "Plan Details". The "Plan Layout" tab displays a table with columns for Priority, Table ID, Table Size, Max. Pty, Min. Pty, Smoking, Blocked, Reserved, Locked, Shared, and Location. The table lists 58 items, each with a unique priority and table ID, detailing their size, capacity, and location within the restaurant.

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	35	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	6	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

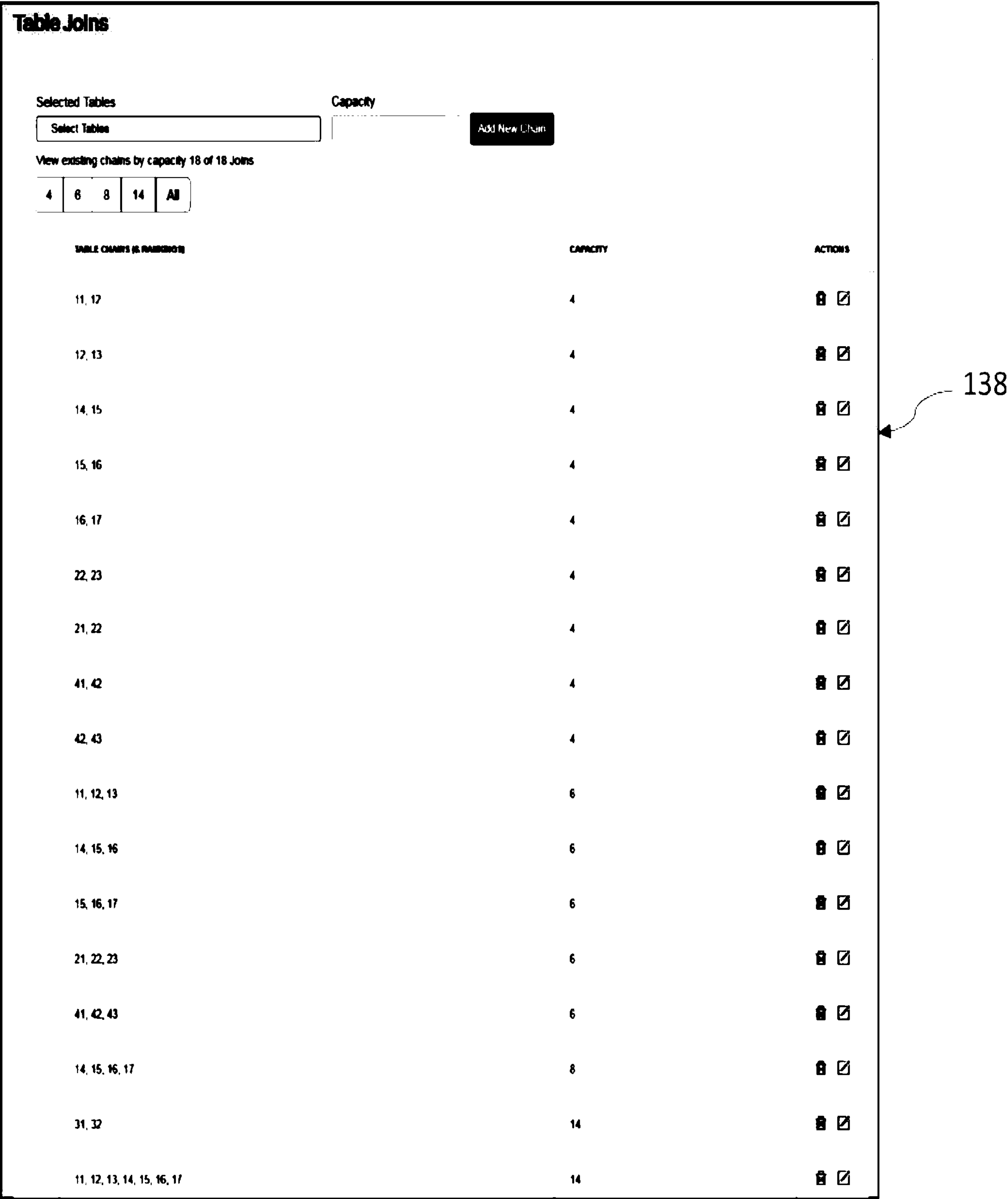


FIG. 1c

Table Rankings

Lunch

2478

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							
21	Restaurant							
22	Restaurant							
13	Restaurant							
11	Restaurant							
12	Restaurant							
17	Restaurant							
14	Restaurant							
16	Restaurant							
15	Restaurant							

Cancel

Save

140

FIG. 1d

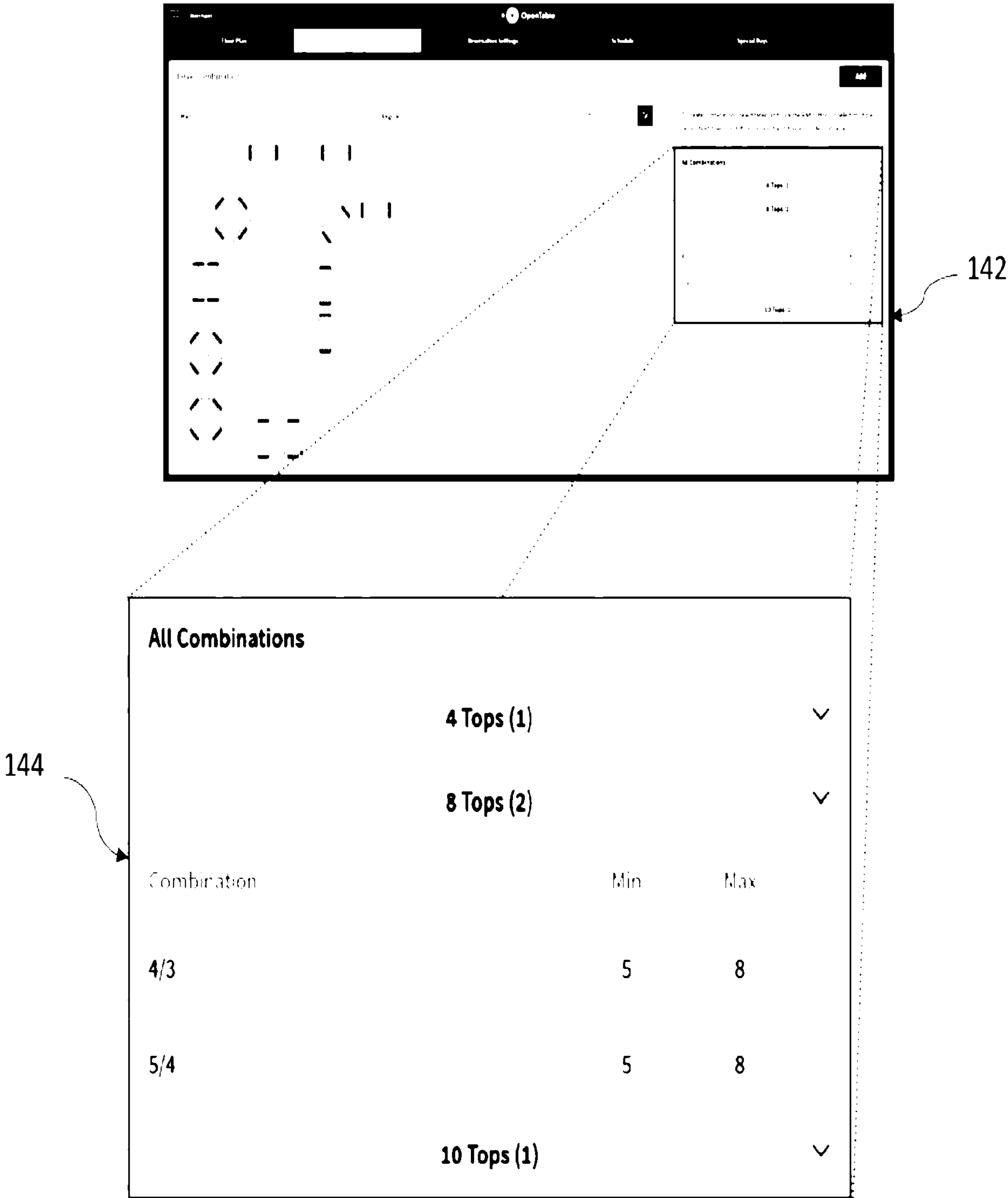


FIG. 1e

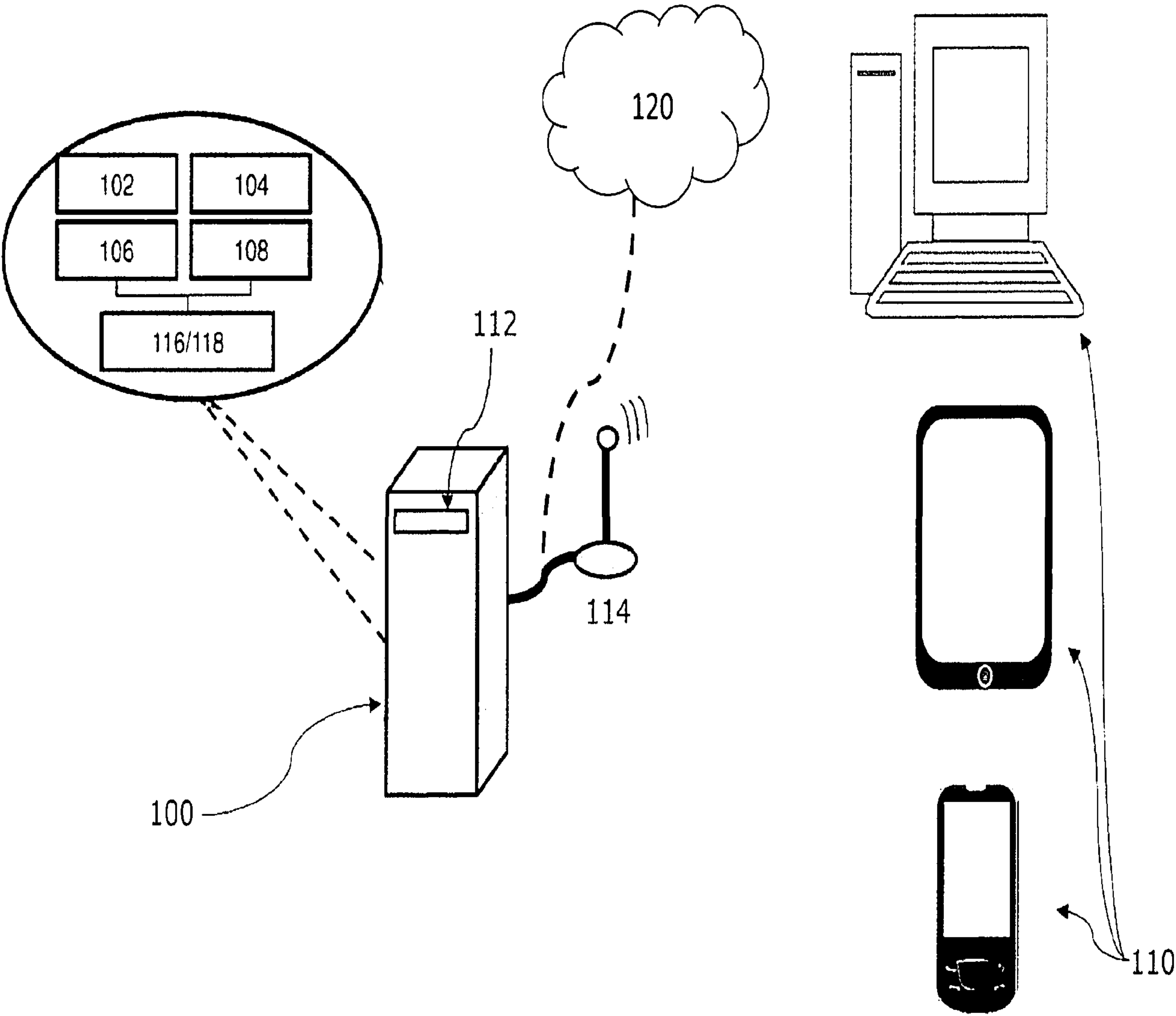


FIG. 2a

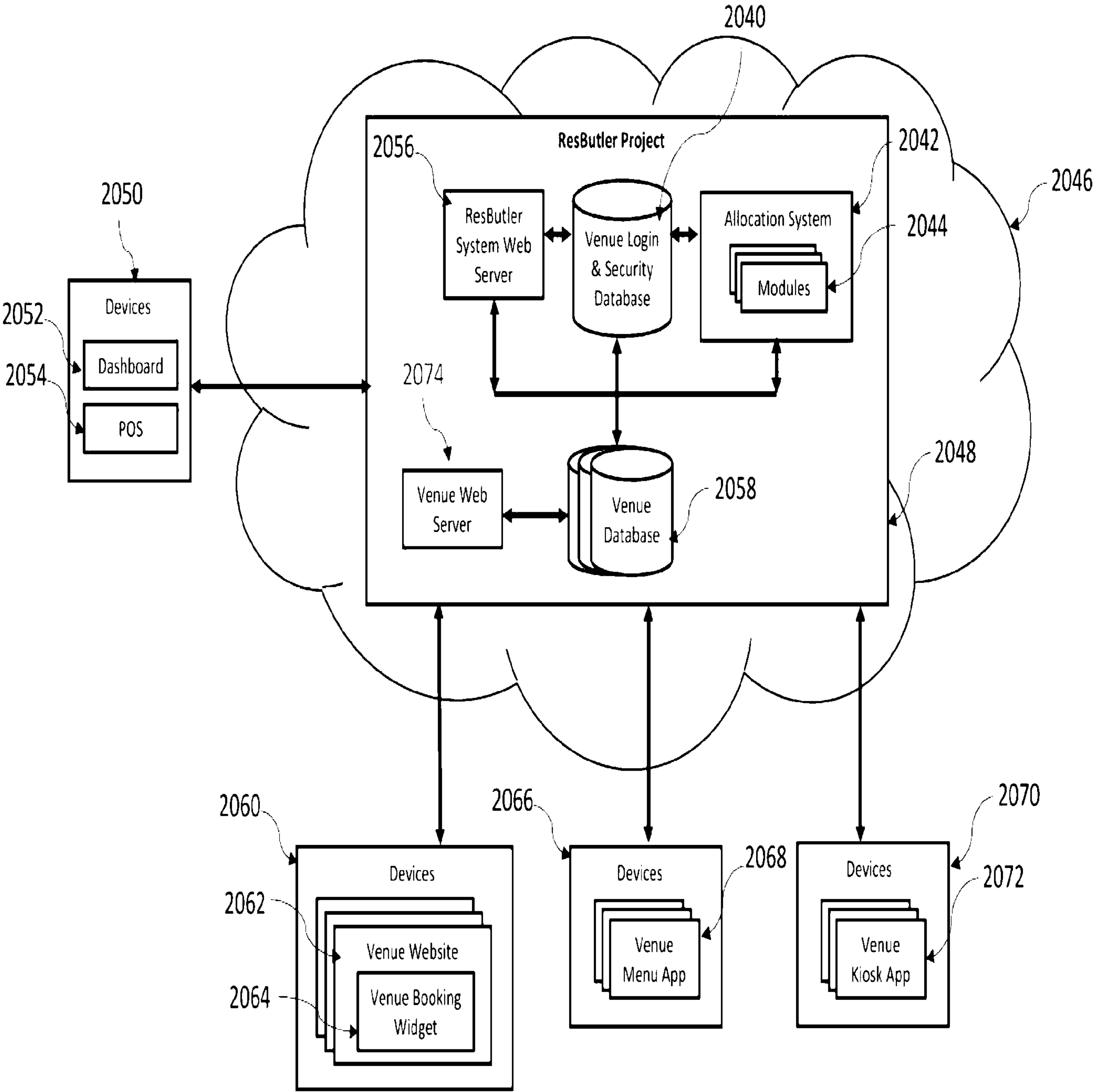


FIG. 2b

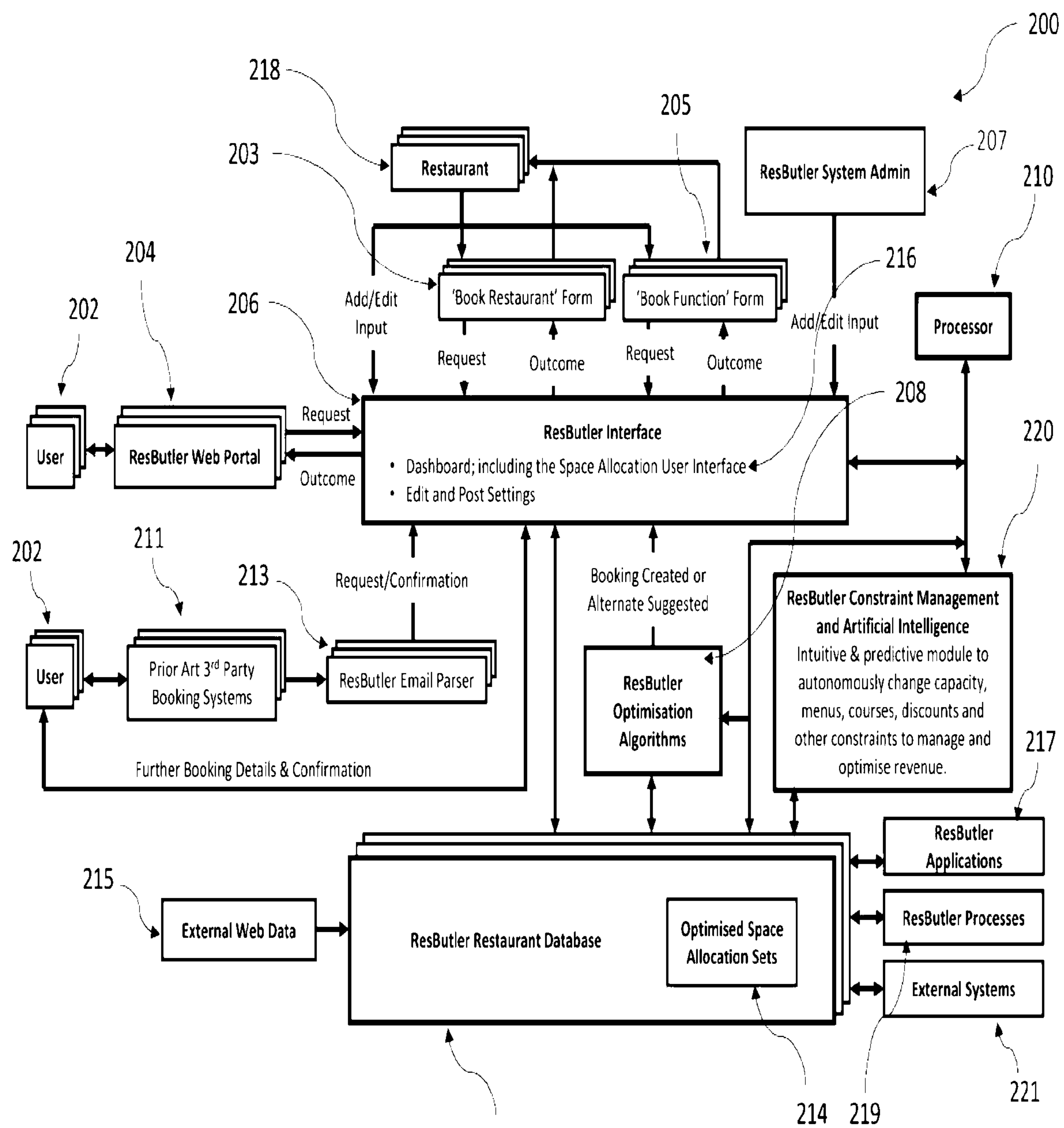


FIG. 2c

212

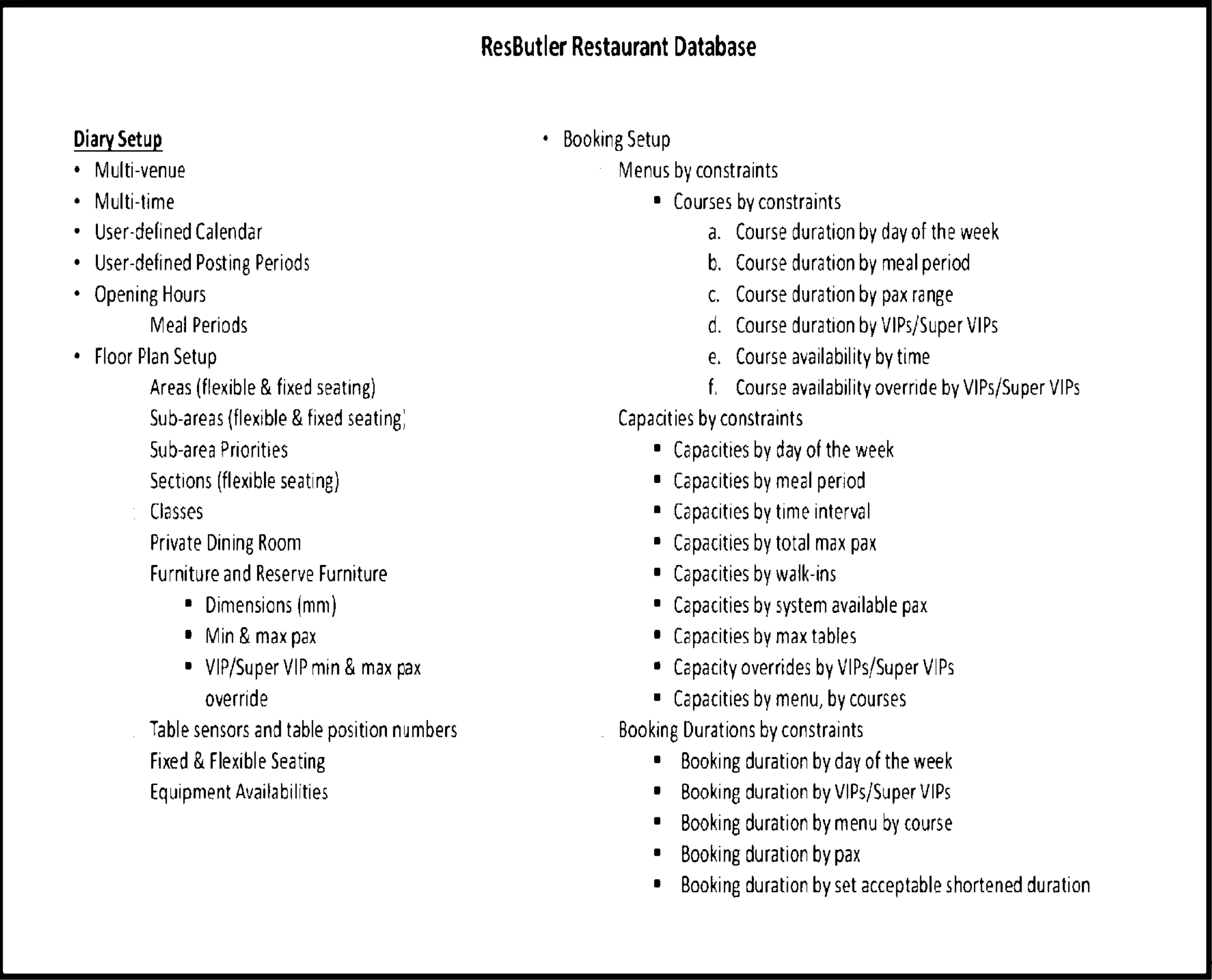


FIG. 2d-i

212

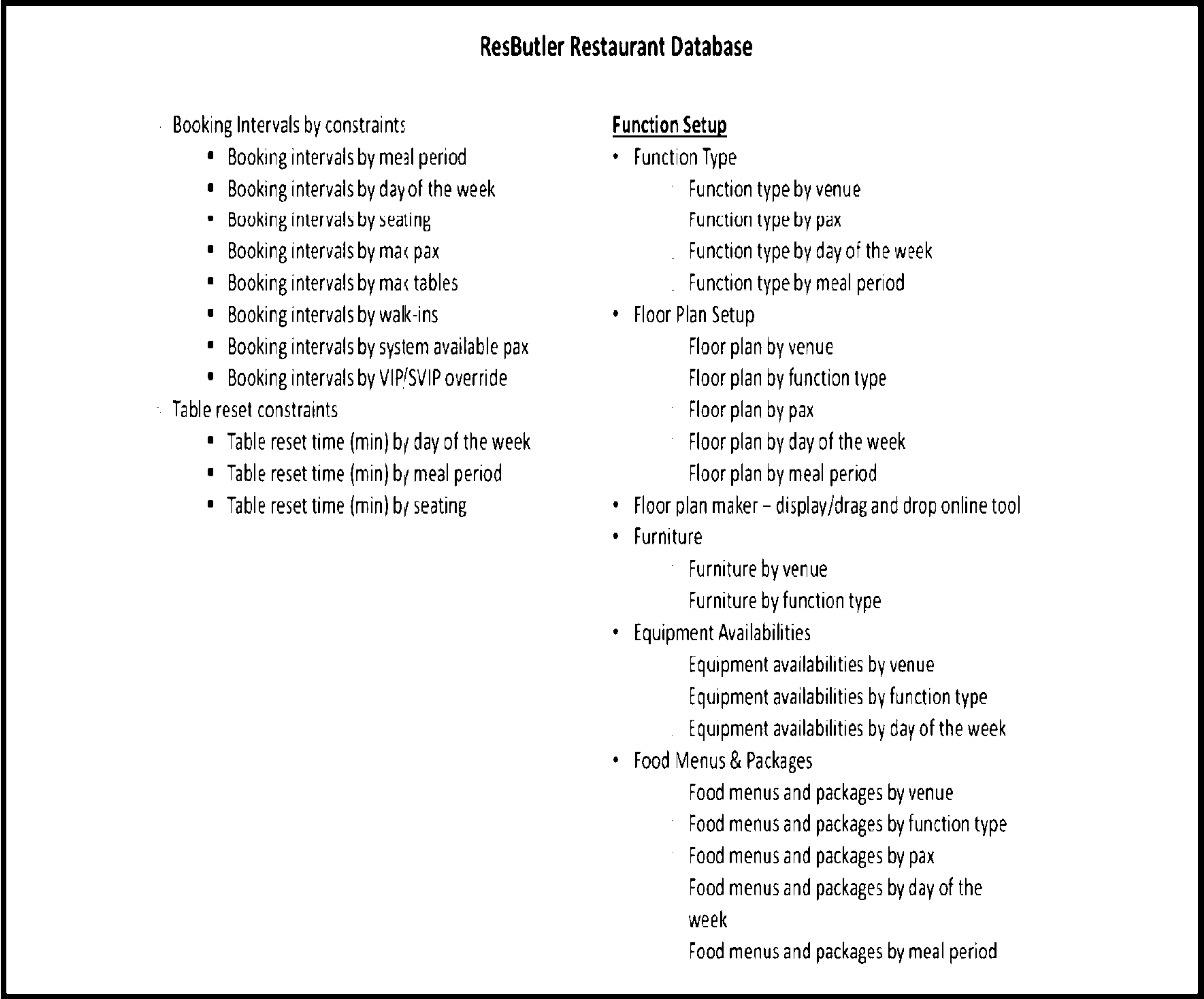


FIG. 2d-ii

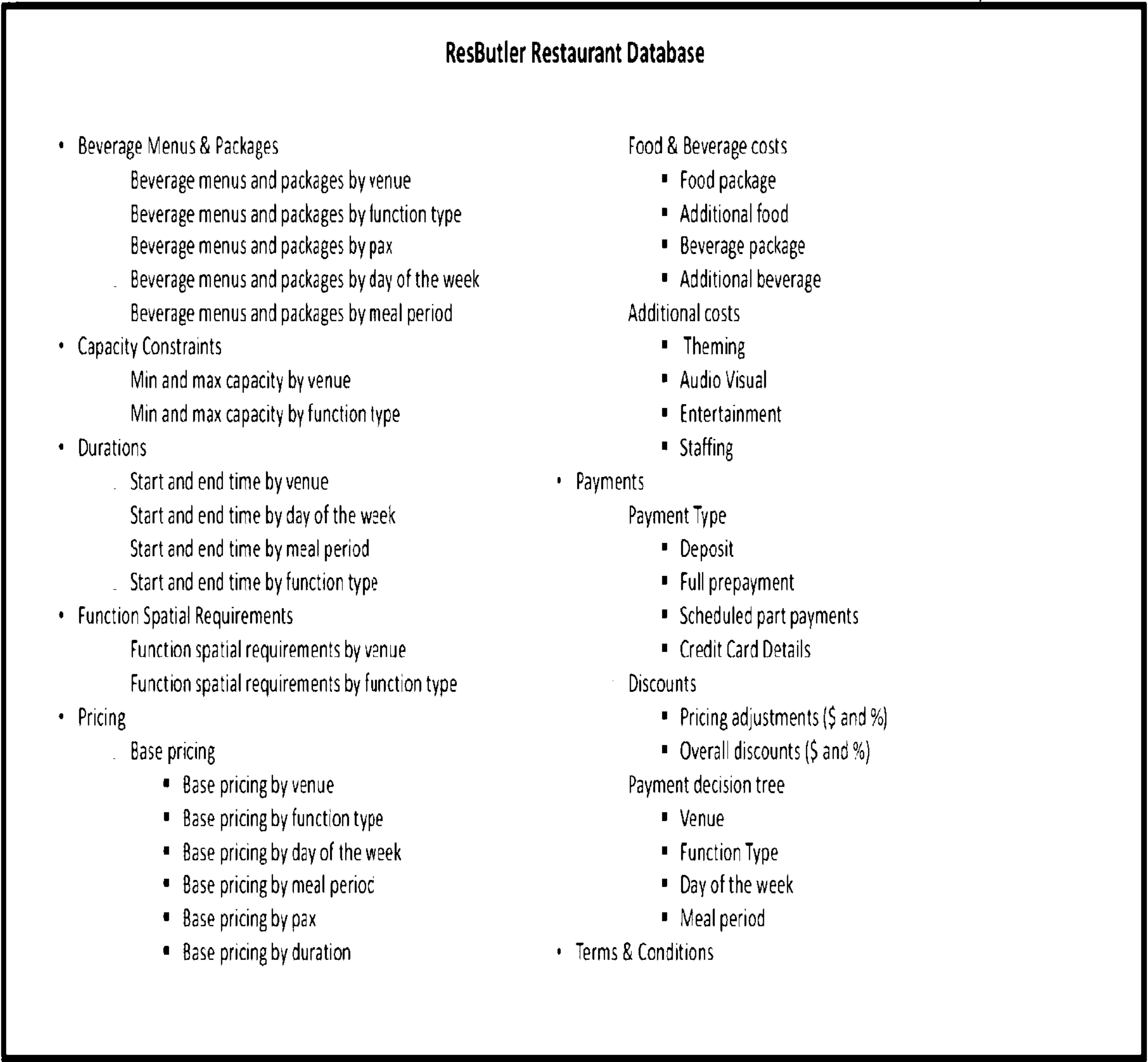


FIG. 2d-iii

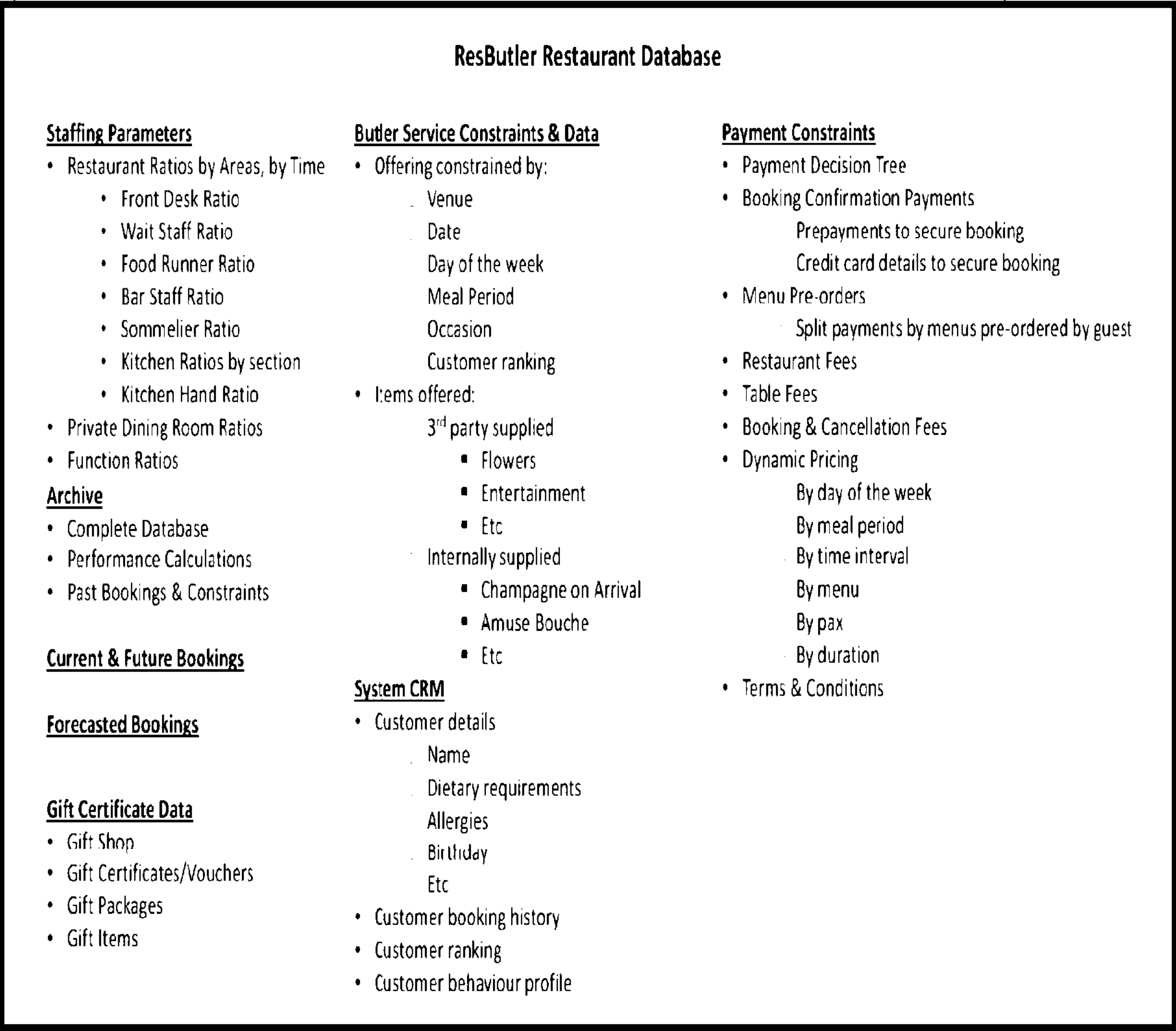


FIG. 2d-iv

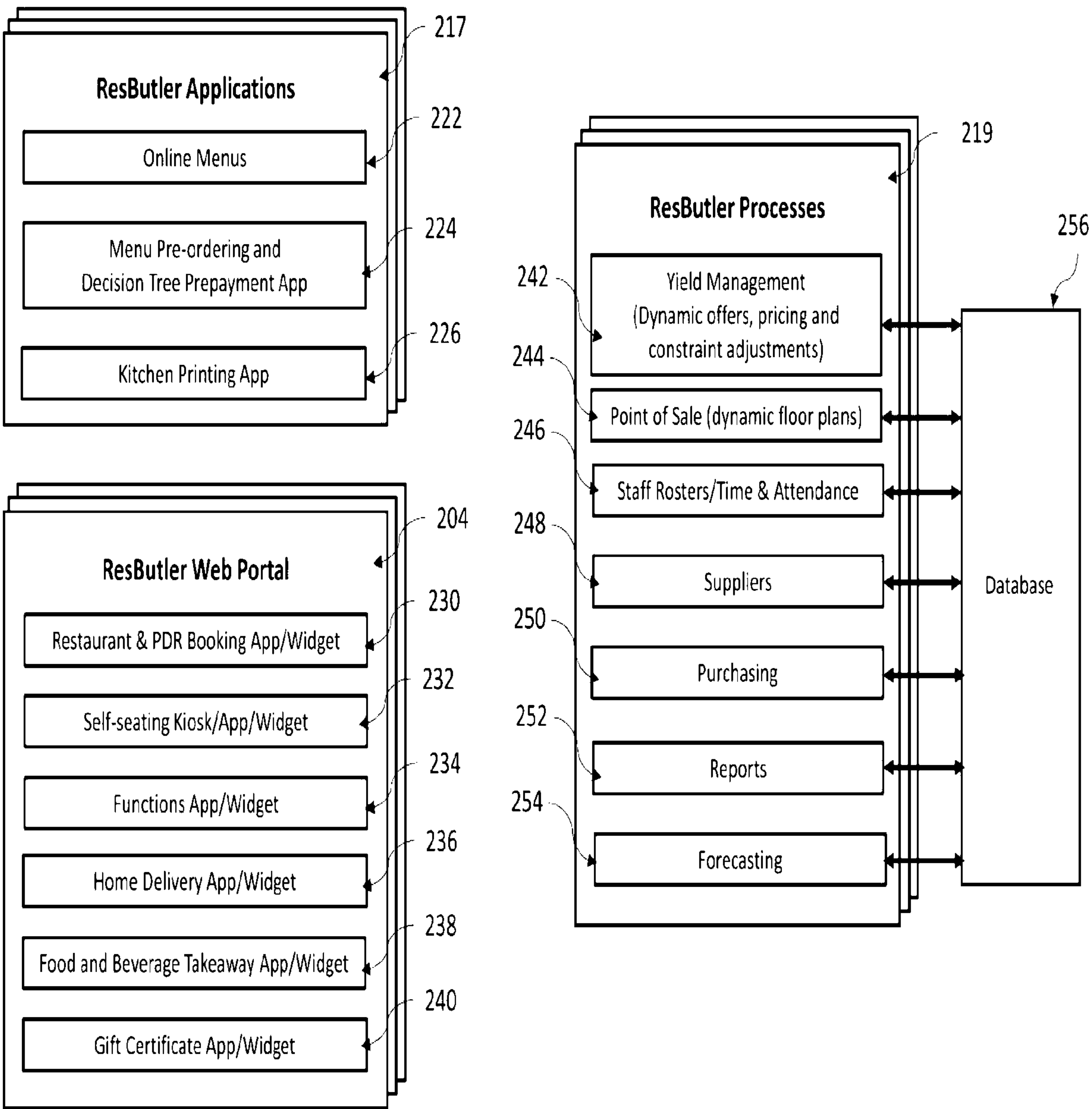


FIG. 2e

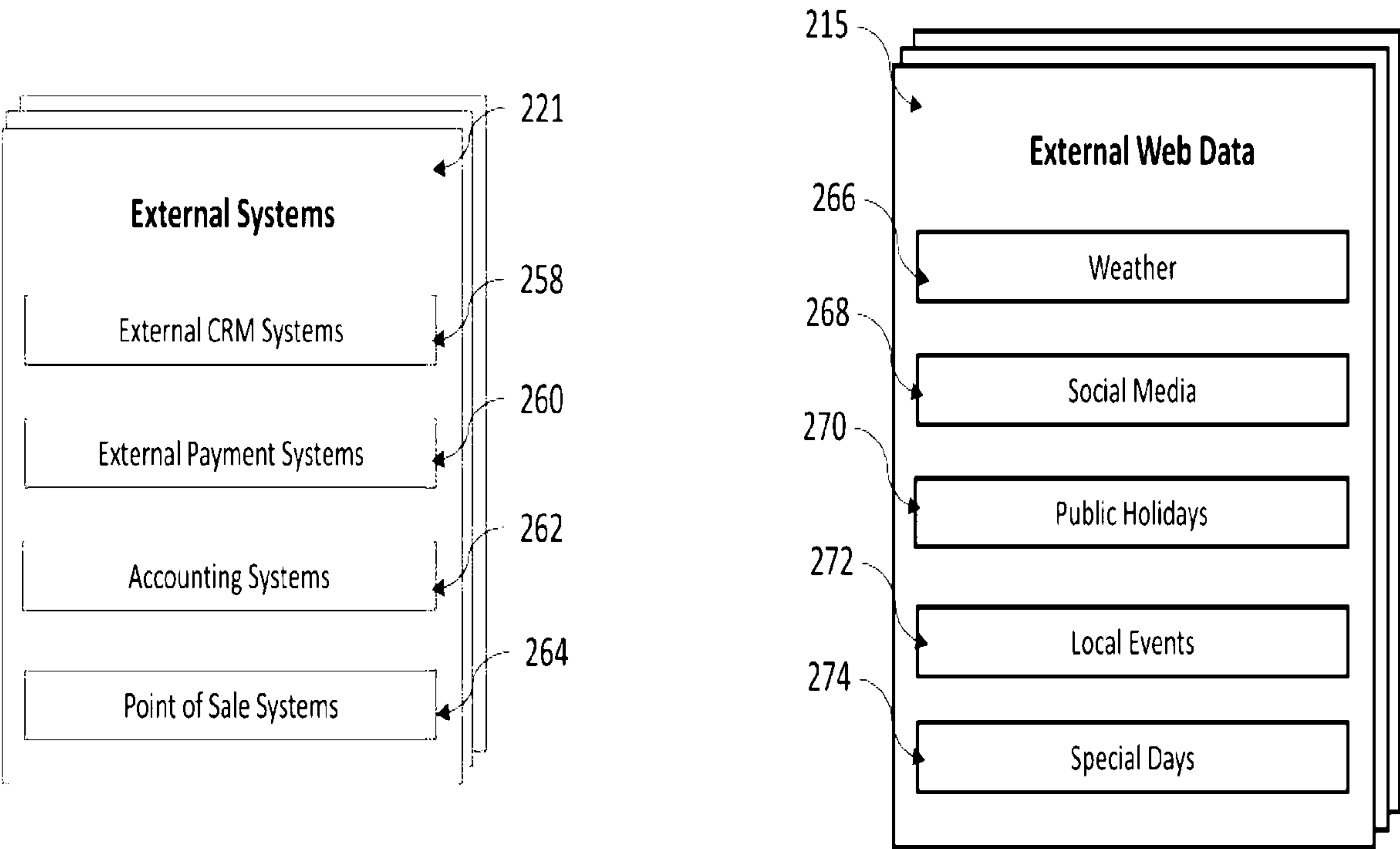


FIG. 2f

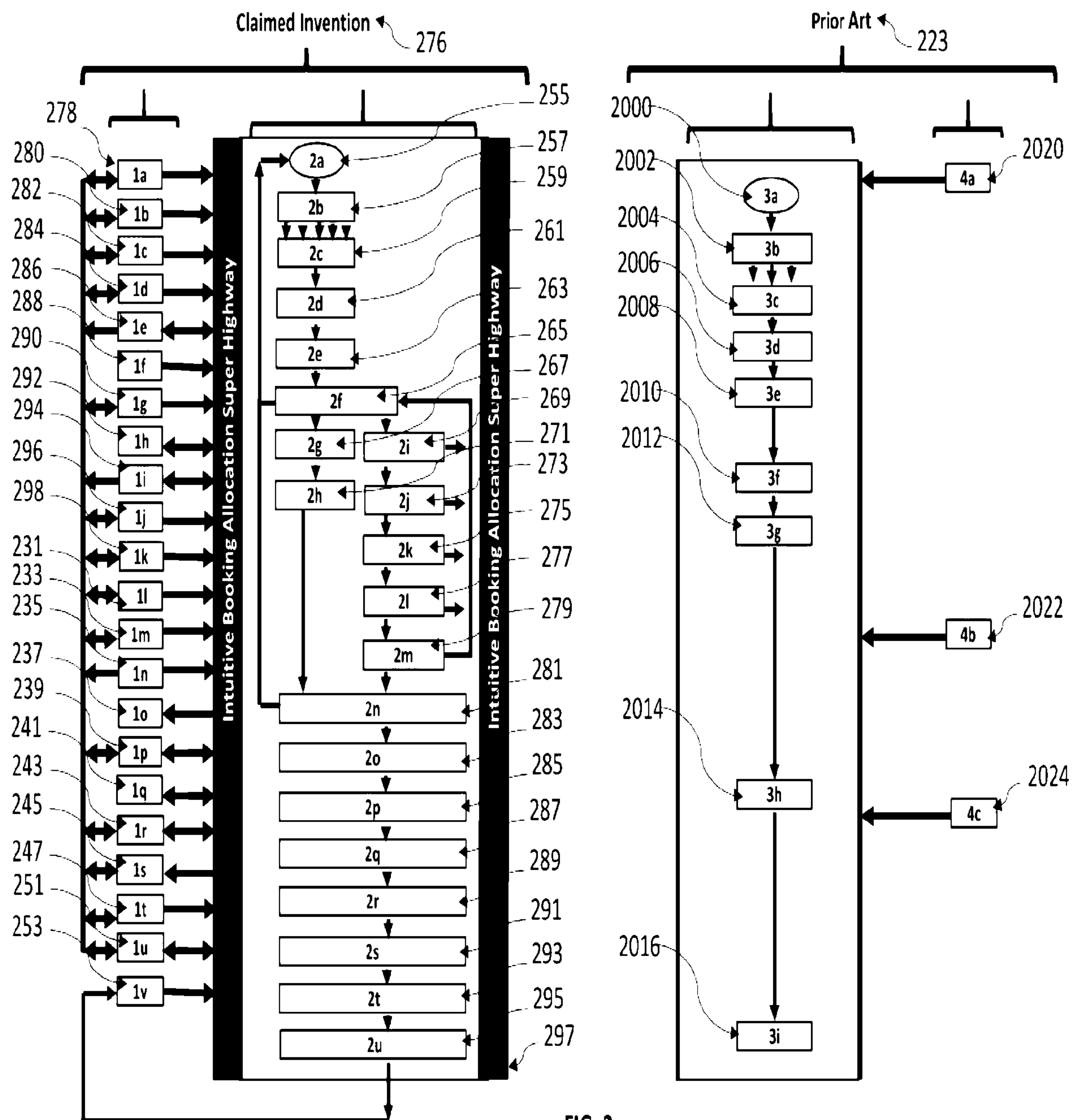


FIG. 2g

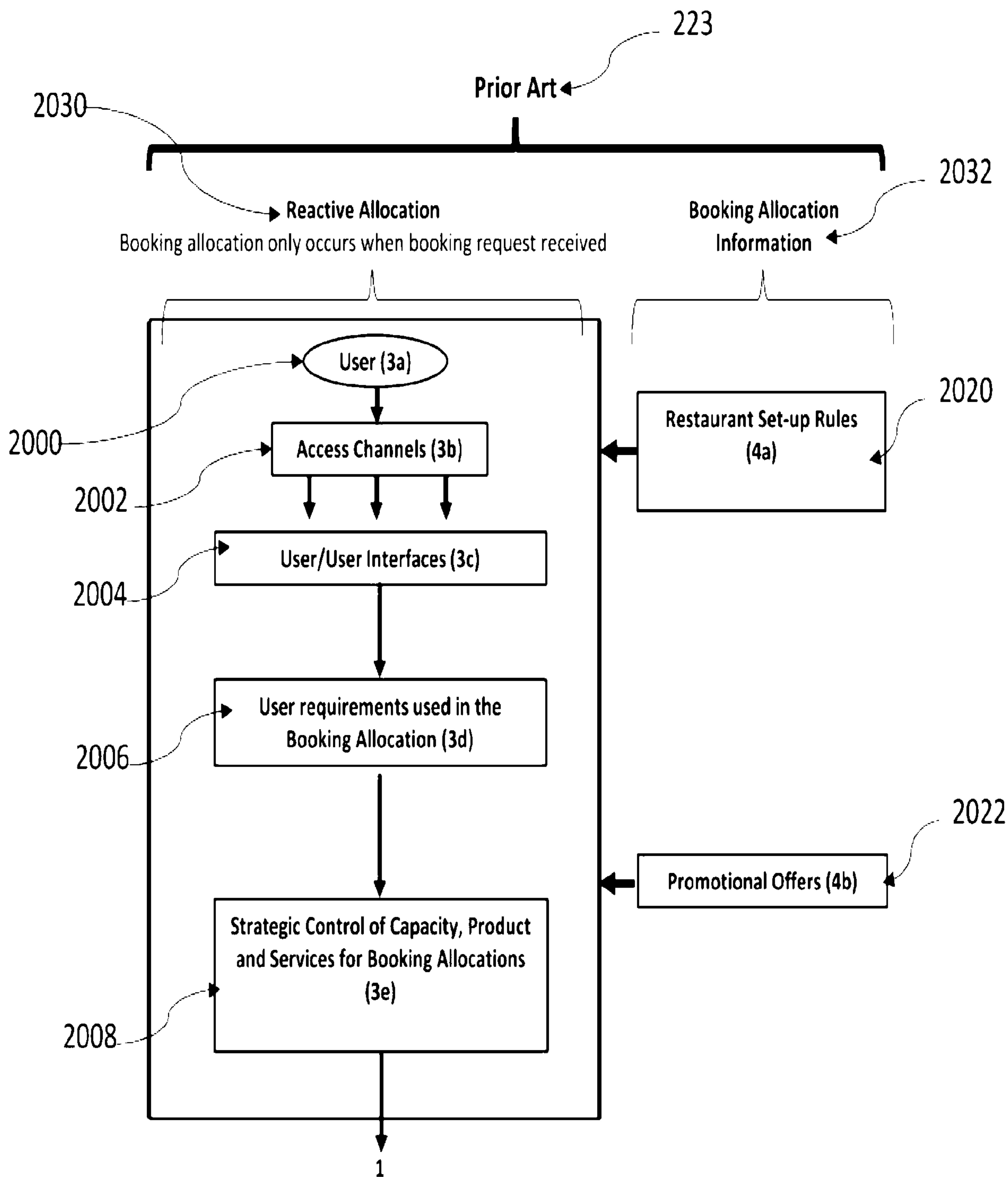


FIG. 2h

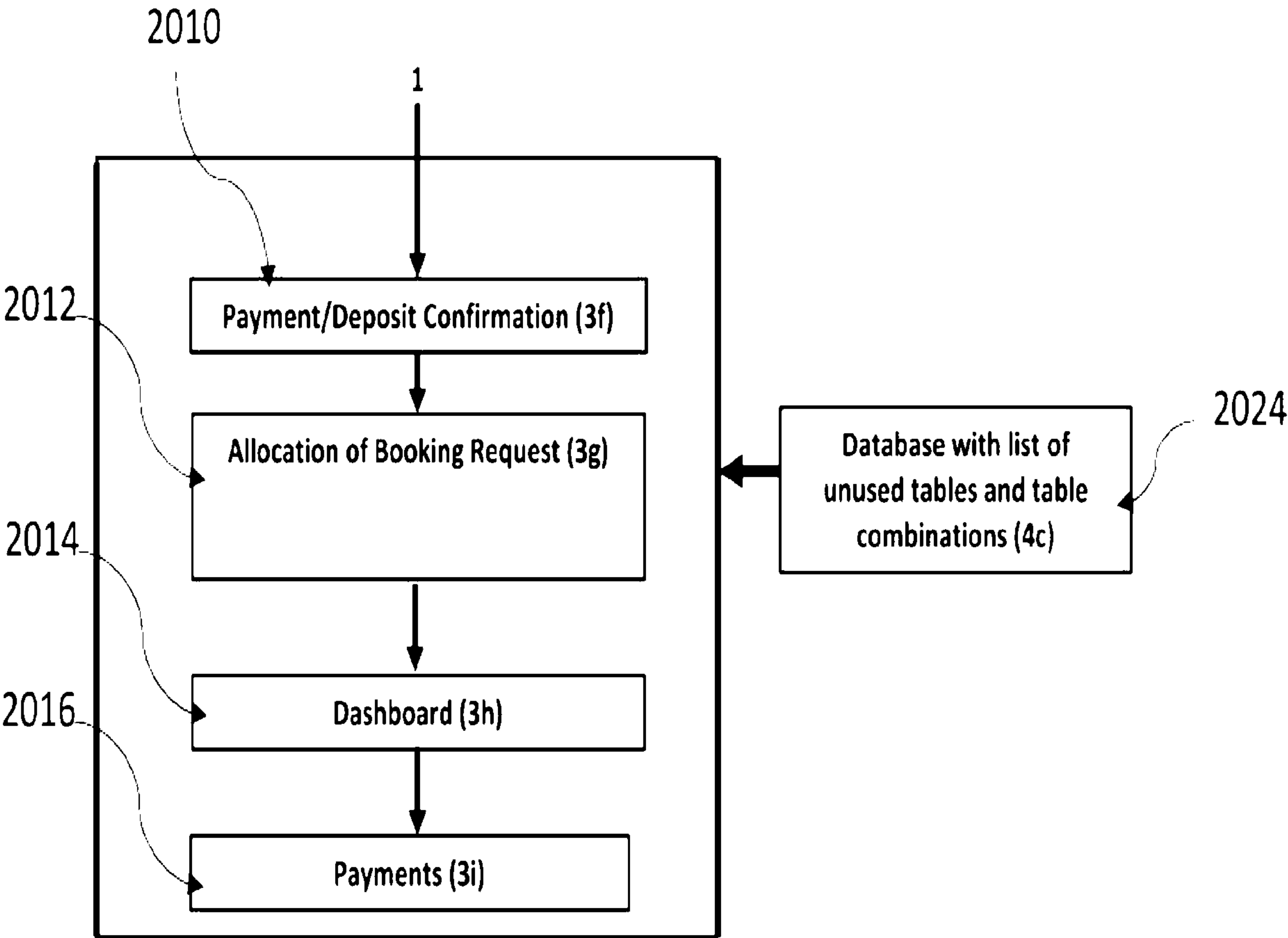


FIG. 2i

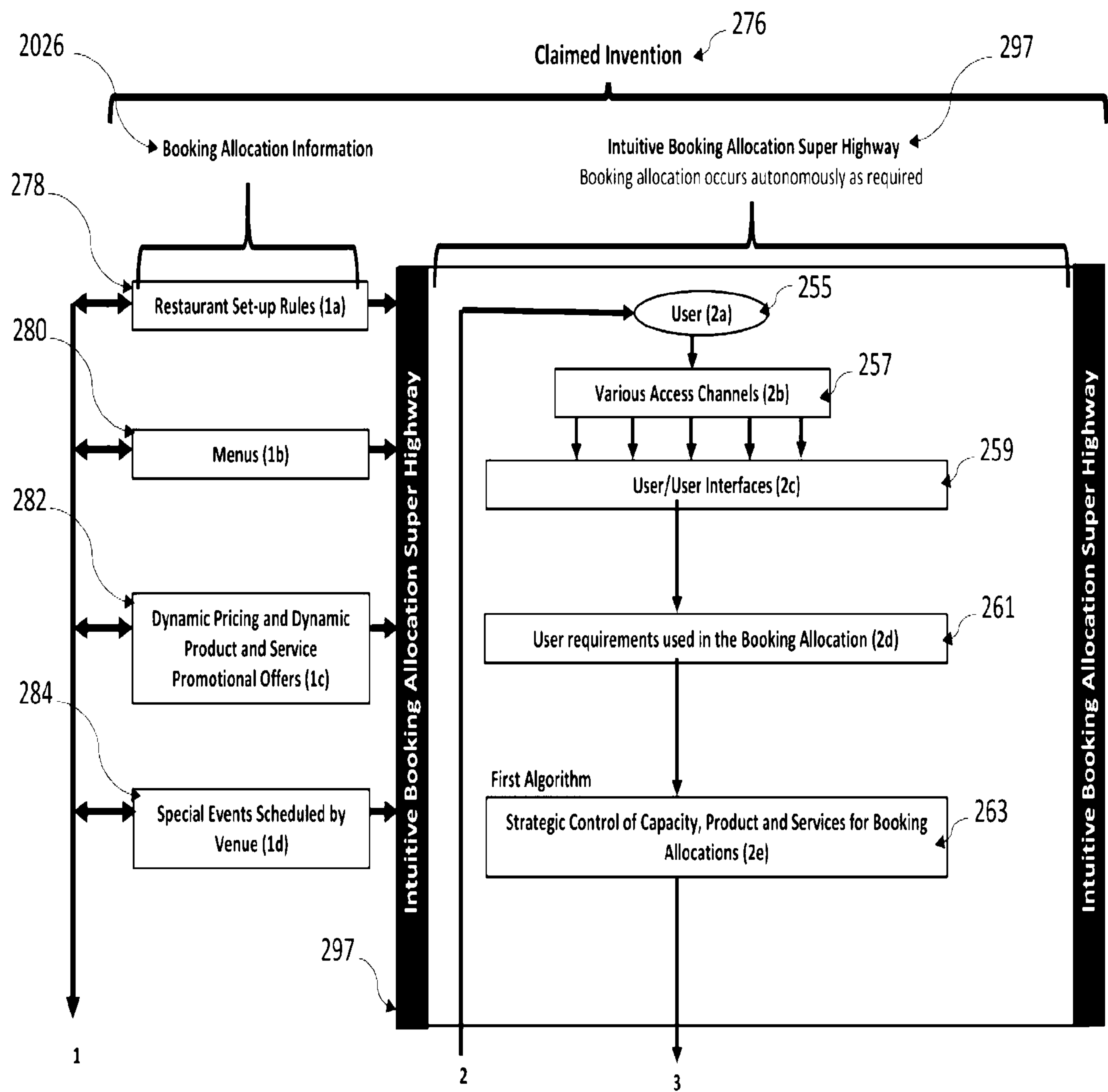


FIG. 2j

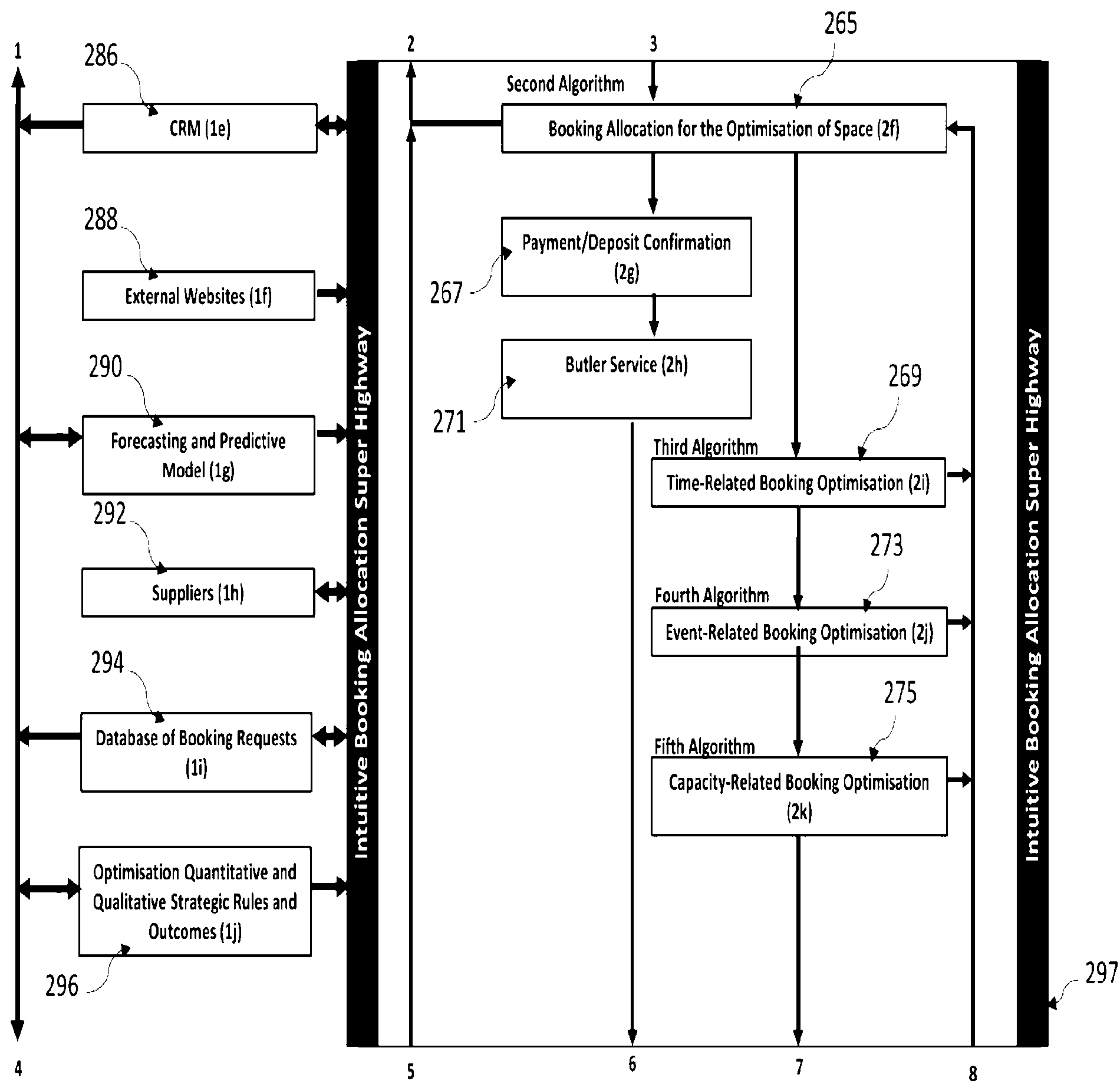


FIG. 2k

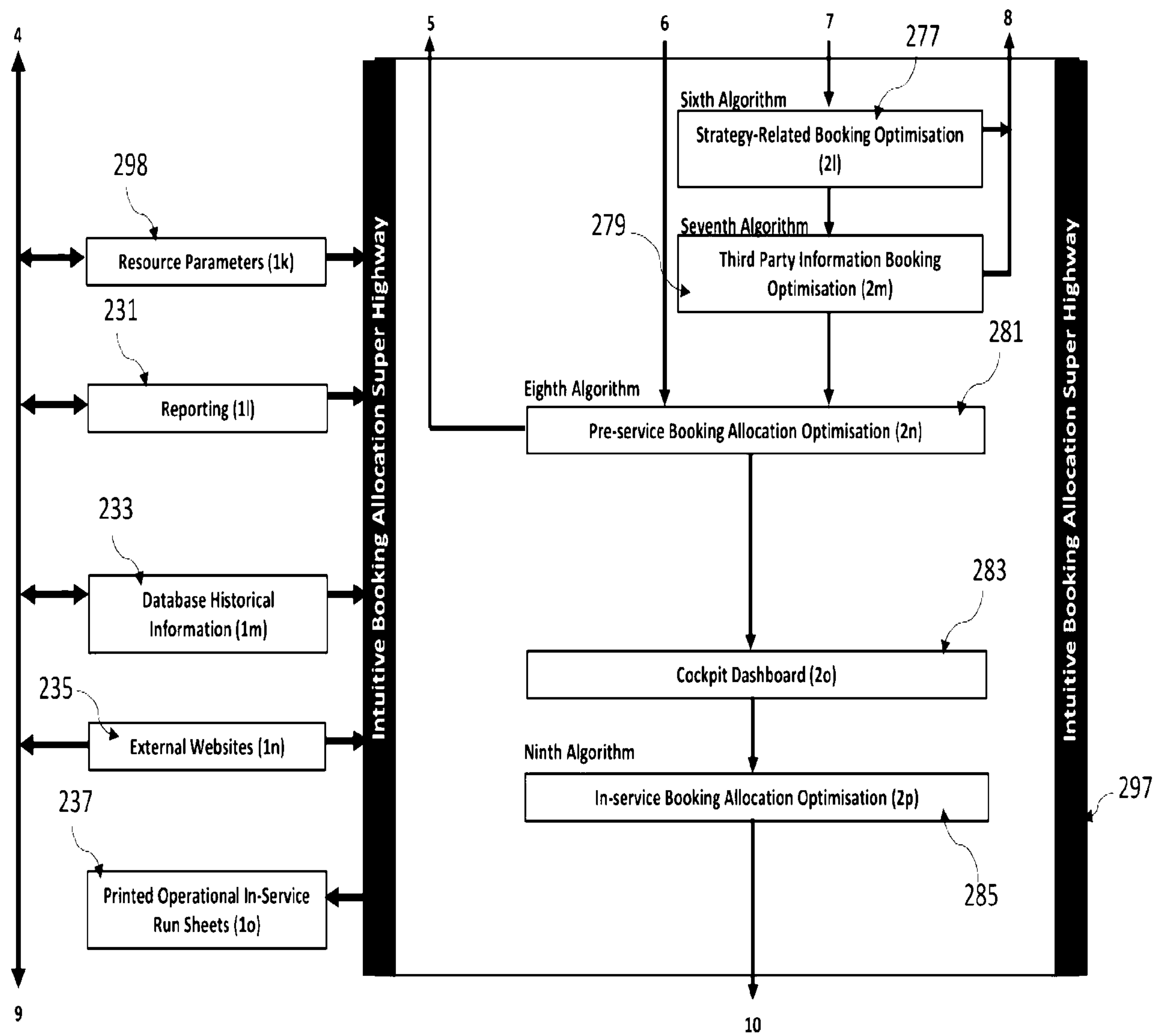


FIG. 2I

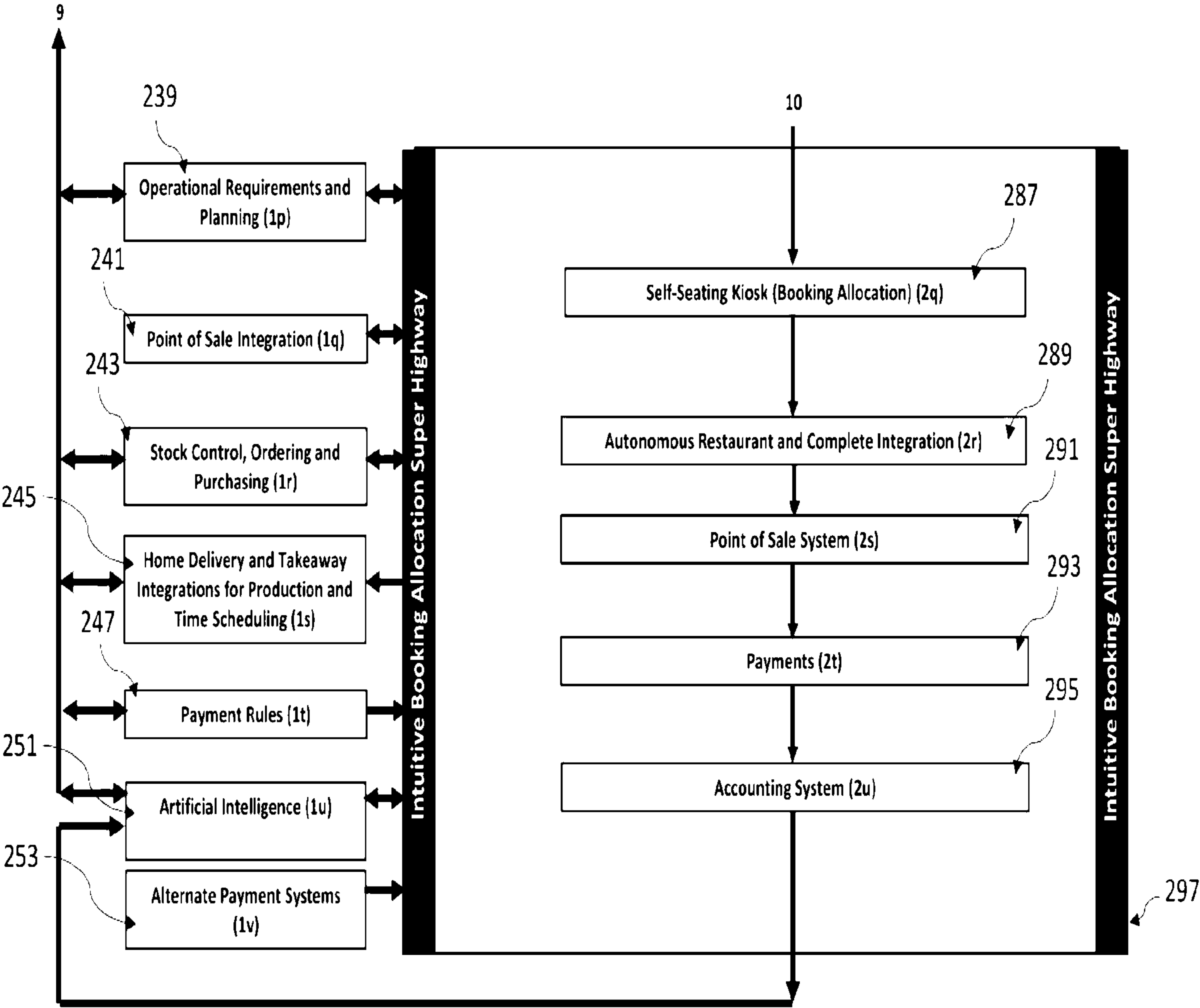


FIG. 2m

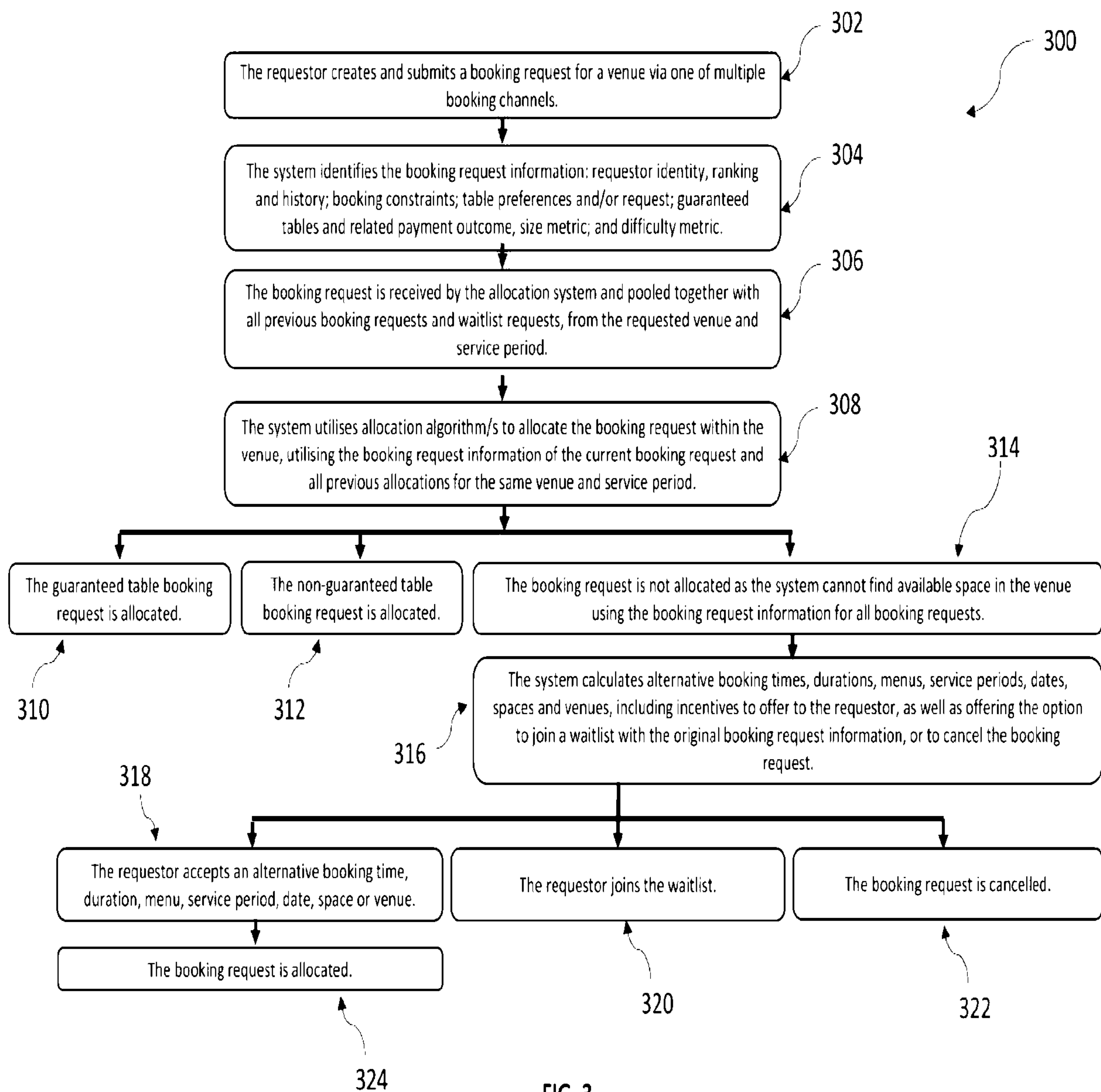


FIG. 3

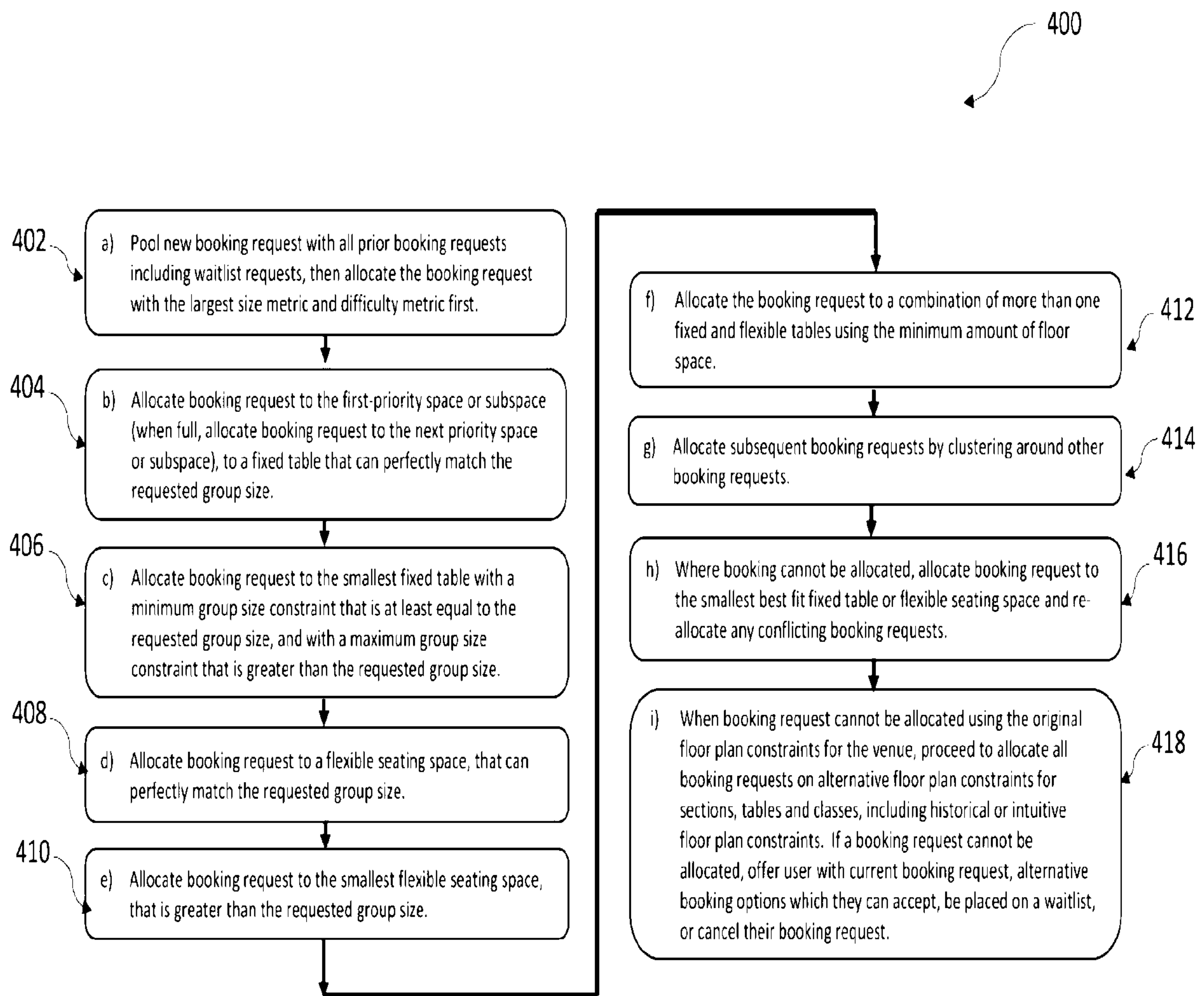


FIG. 4a

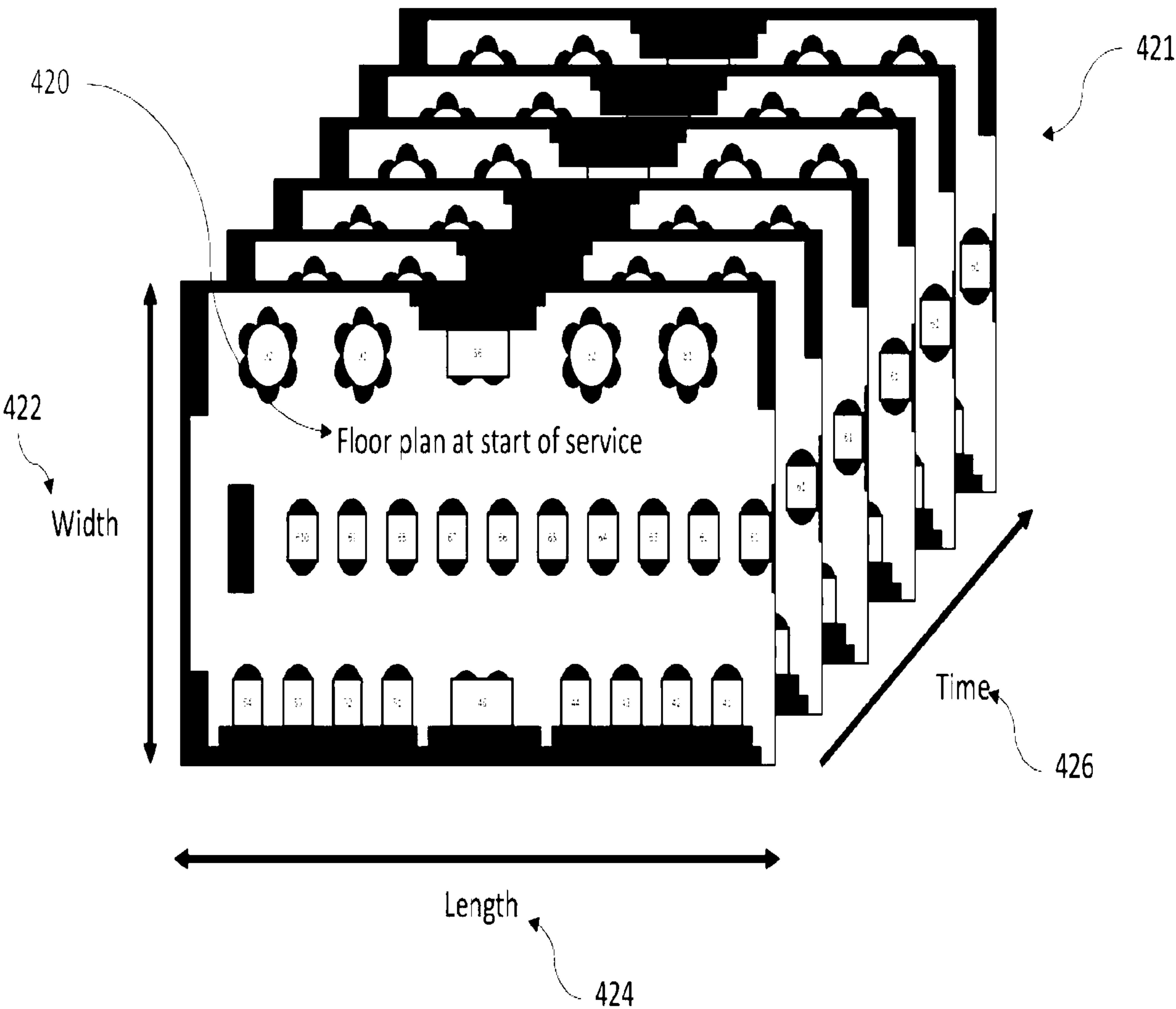


FIG. 4b

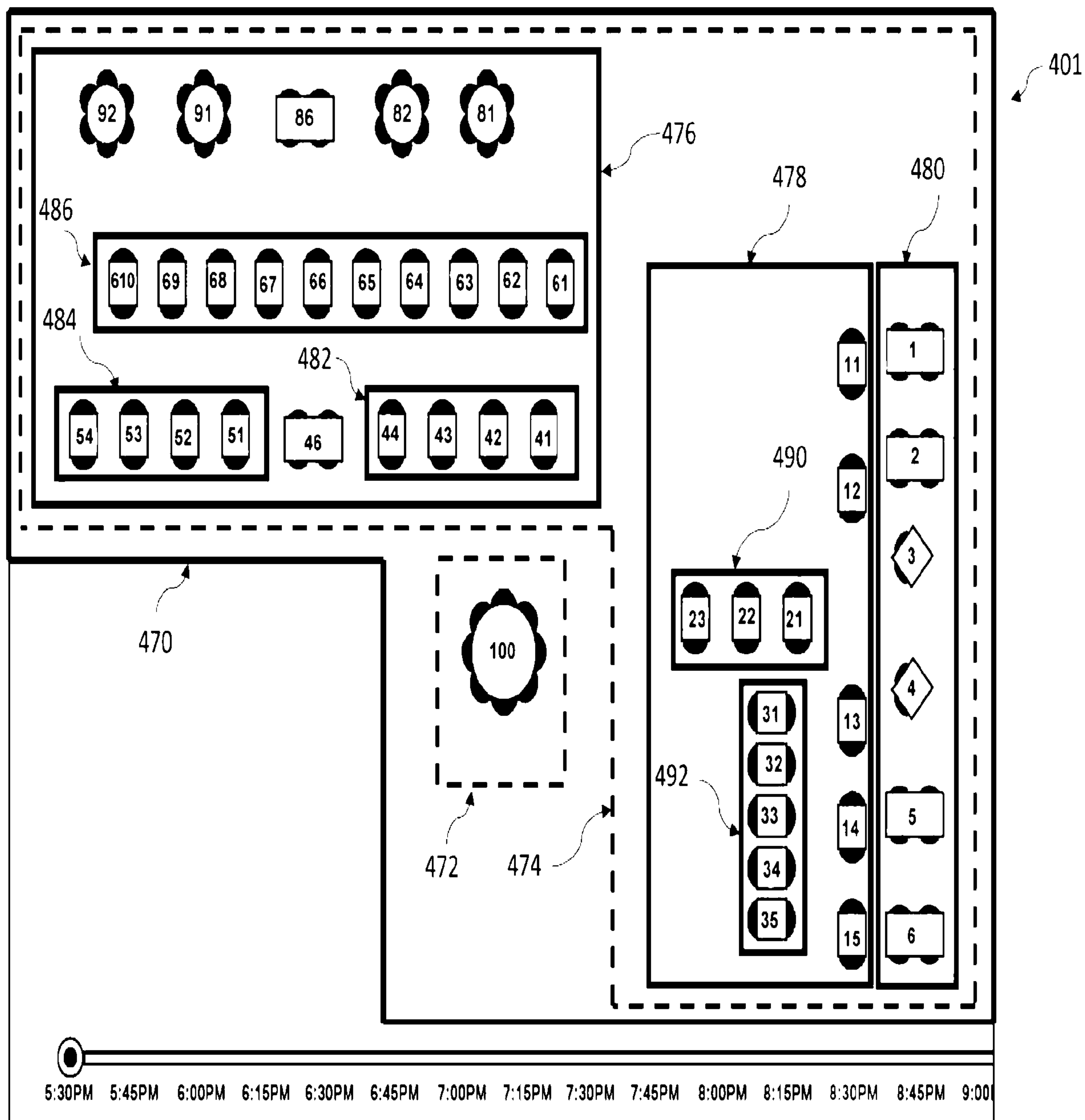


FIG. 4c

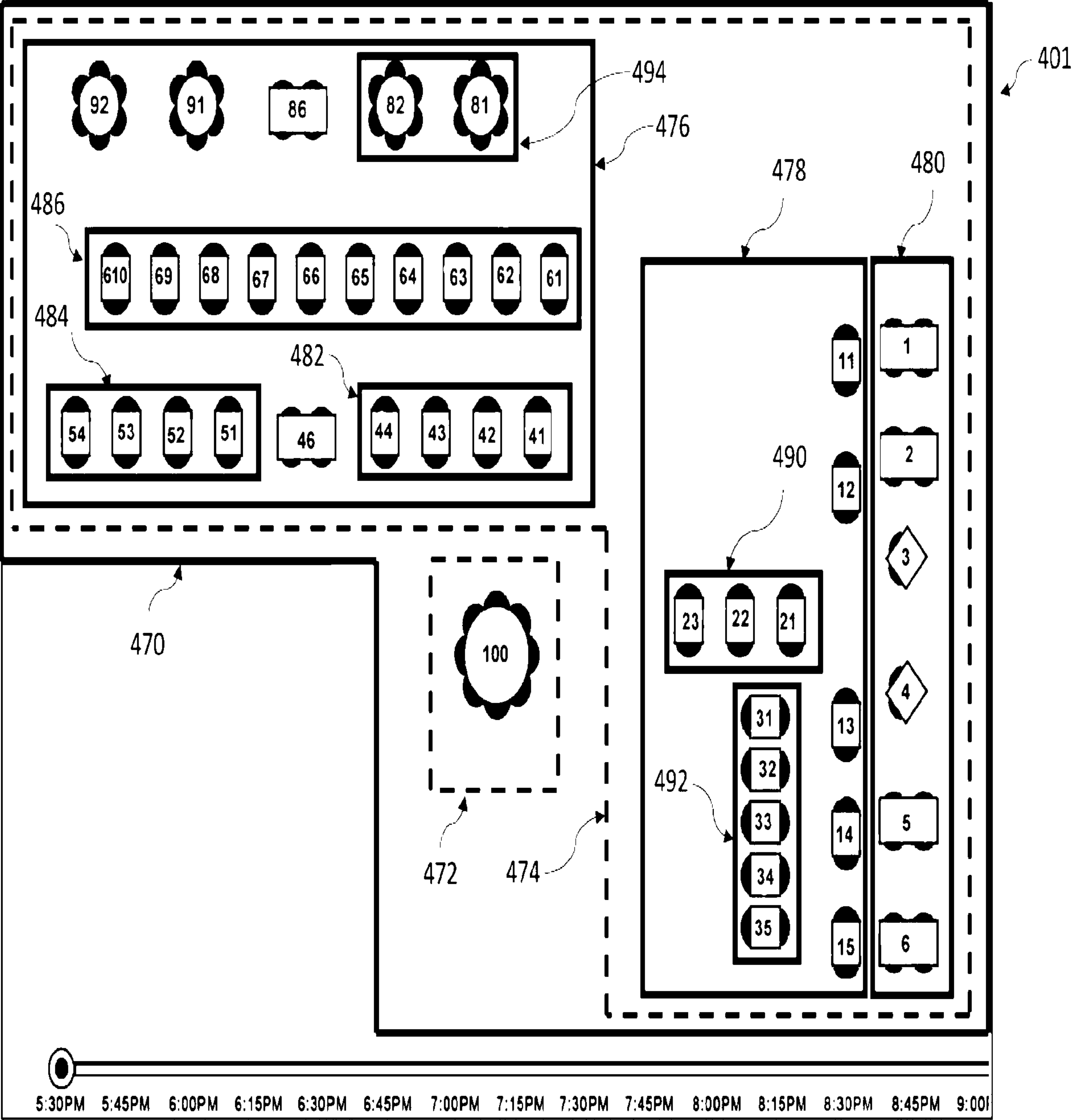


FIG. 4d

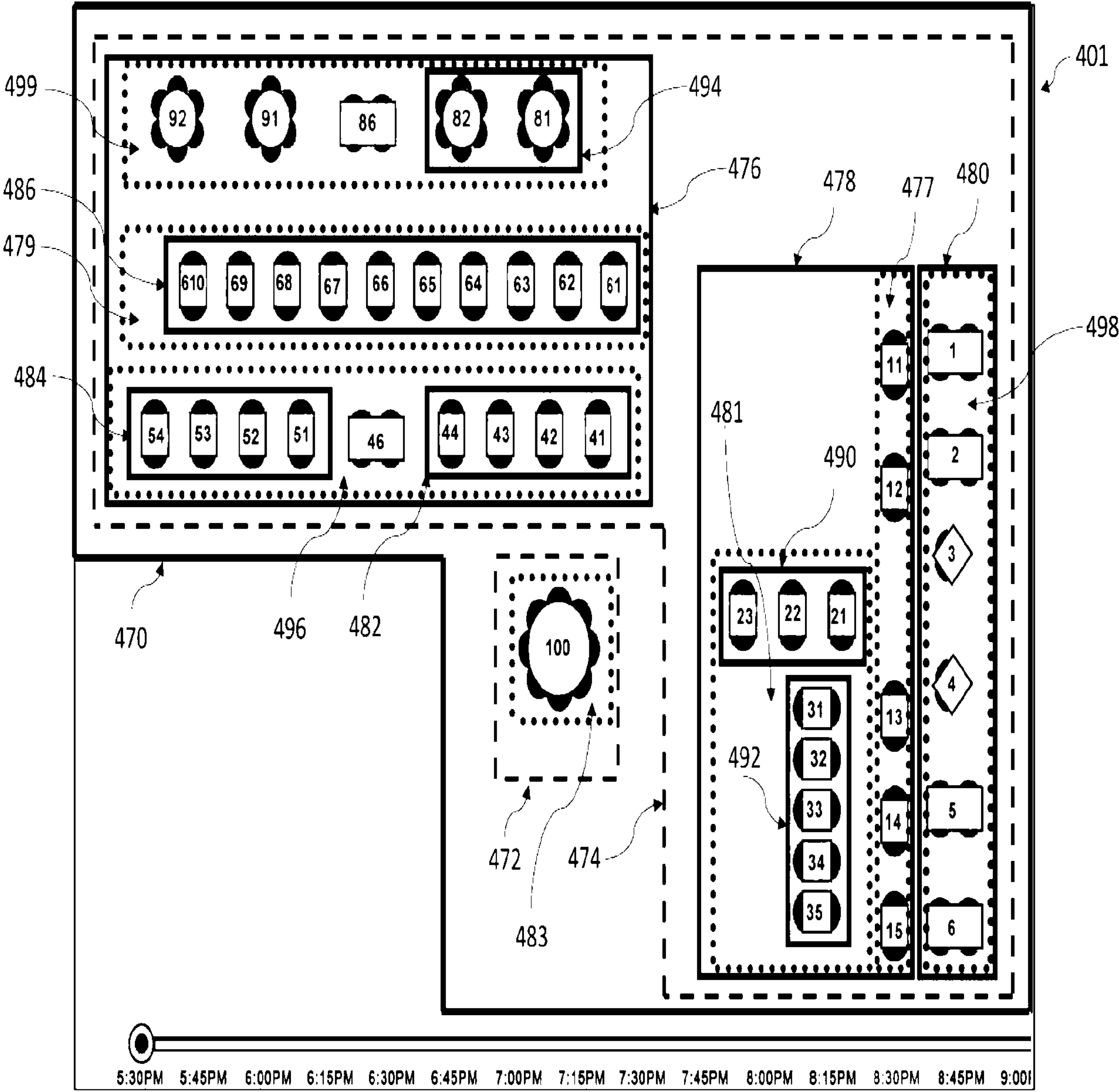


FIG. 4e

[illegible]

FIG. 5a

	System	Dashboard	Admin	Restau
		Takeaway	Delivery	Gift S

Today at Intermezzo Italian Restaurant Intermezzo Italian Restaurant < >

Floor Plan
 ☒ Main Dining
 ☒ Bar
 ☒ PDR 1
 ☒ PDR 2
 ☒ PDR 3
 B

Venue Note City Recital Hall @ 1:30pm; State Theatre @ 12:00pm

Bookings: 6
 Booked Pax: 42
 Casuals:
 Standby:
 No Show Bookings:
 No Show Pa

In Service

Date	First Name	Pax	Table
31/10/2017 12:00PM	Paul	20	71

FIG. 5b

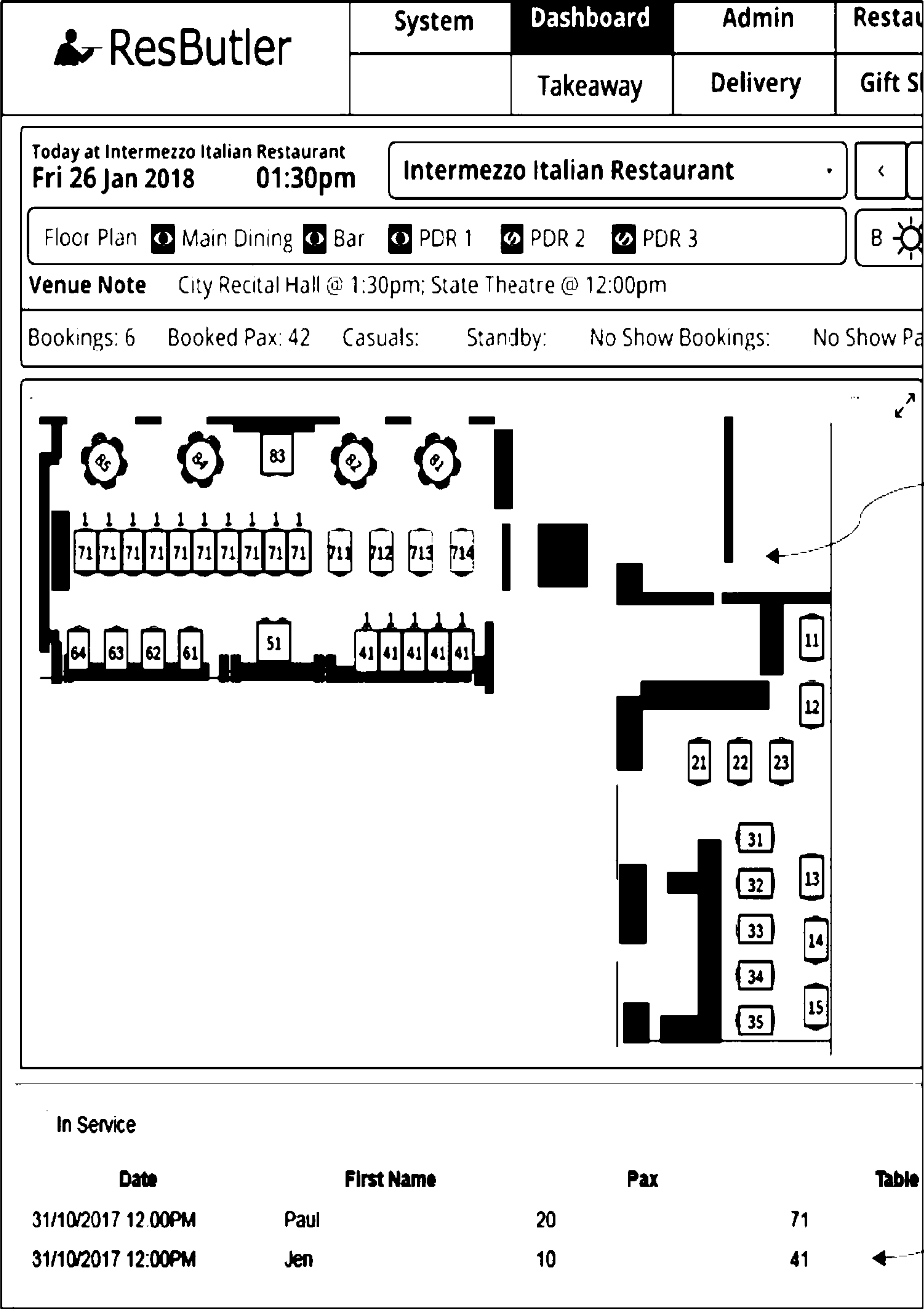


FIG. 5c

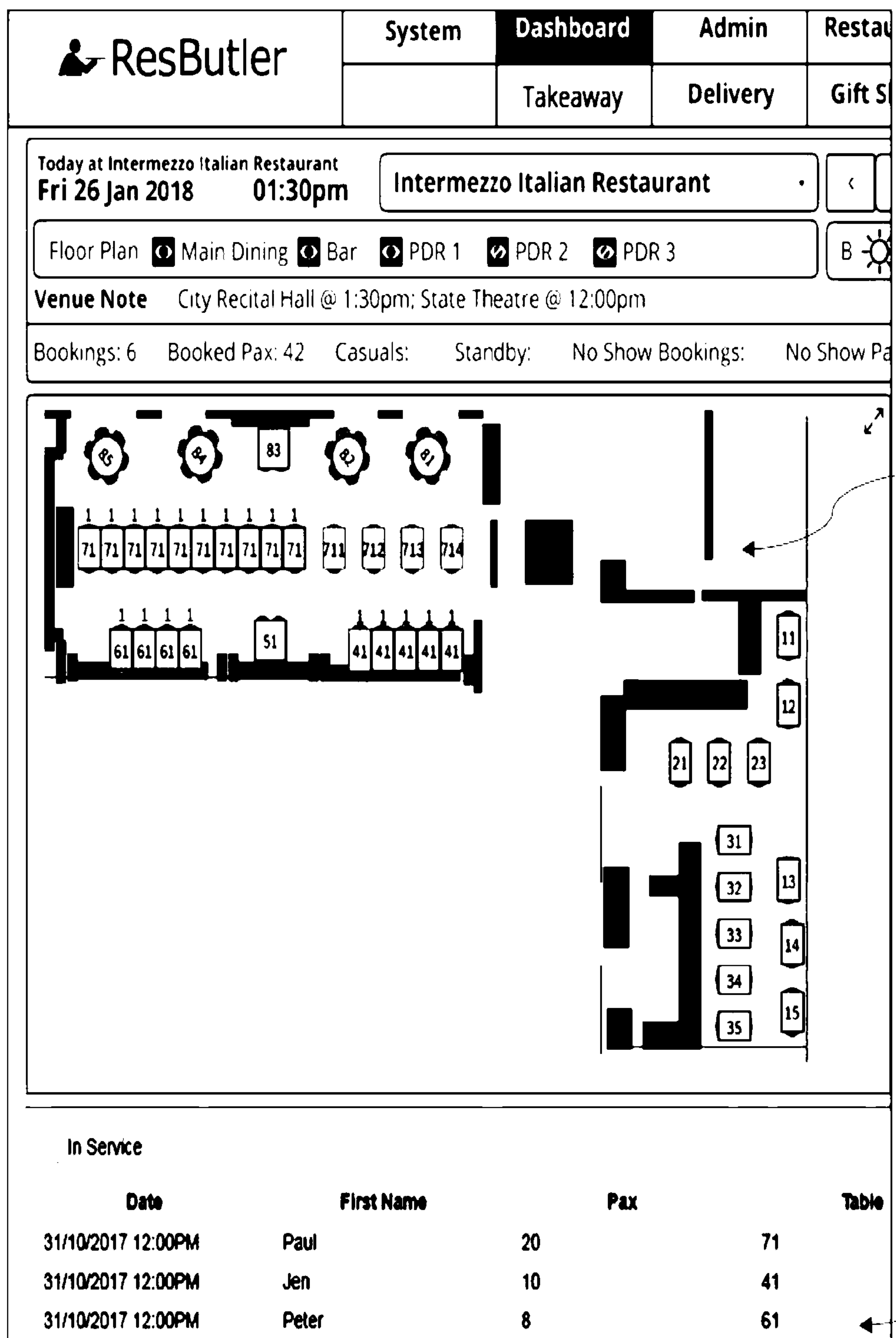


FIG. 5d

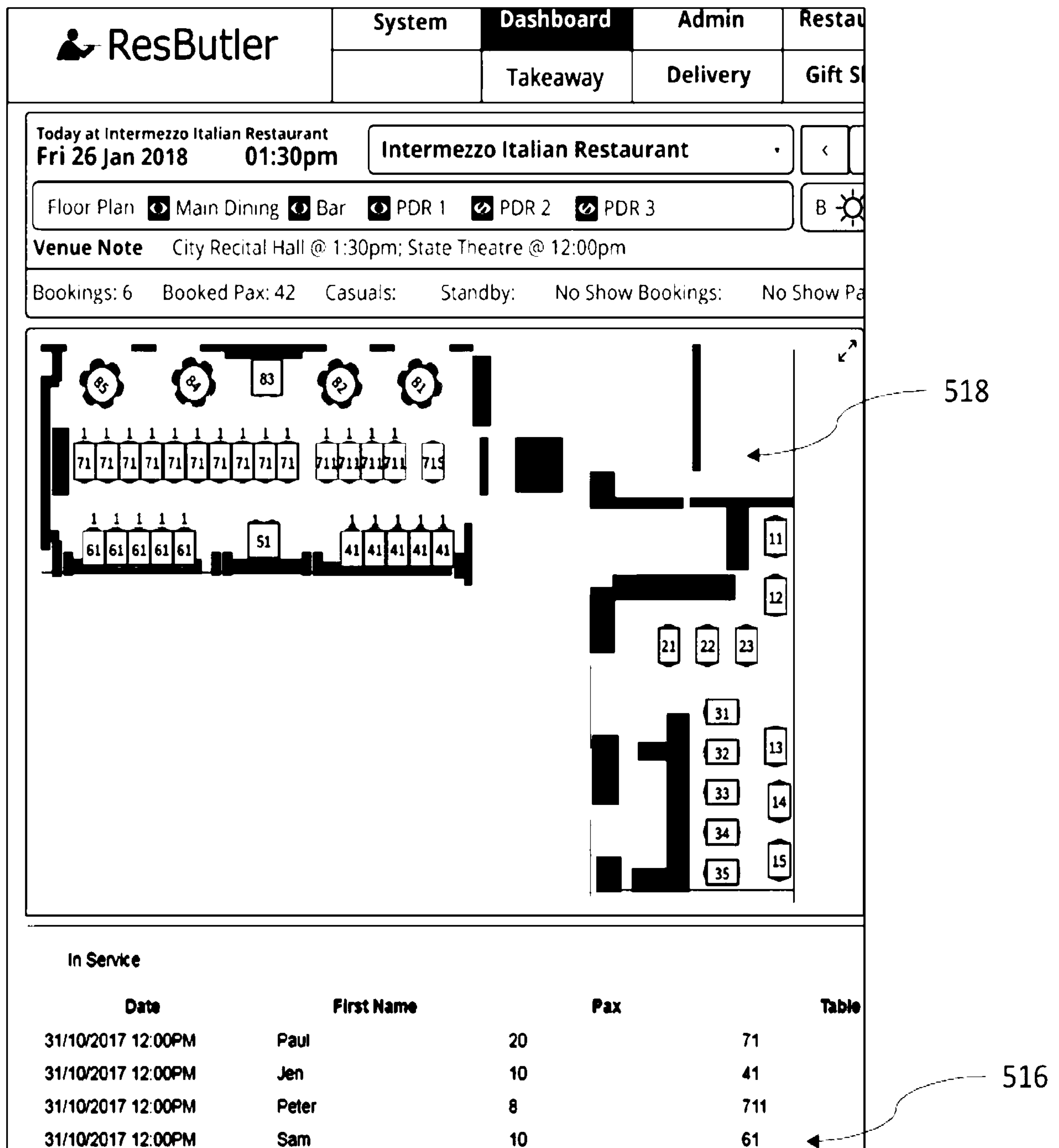


FIG. 5e

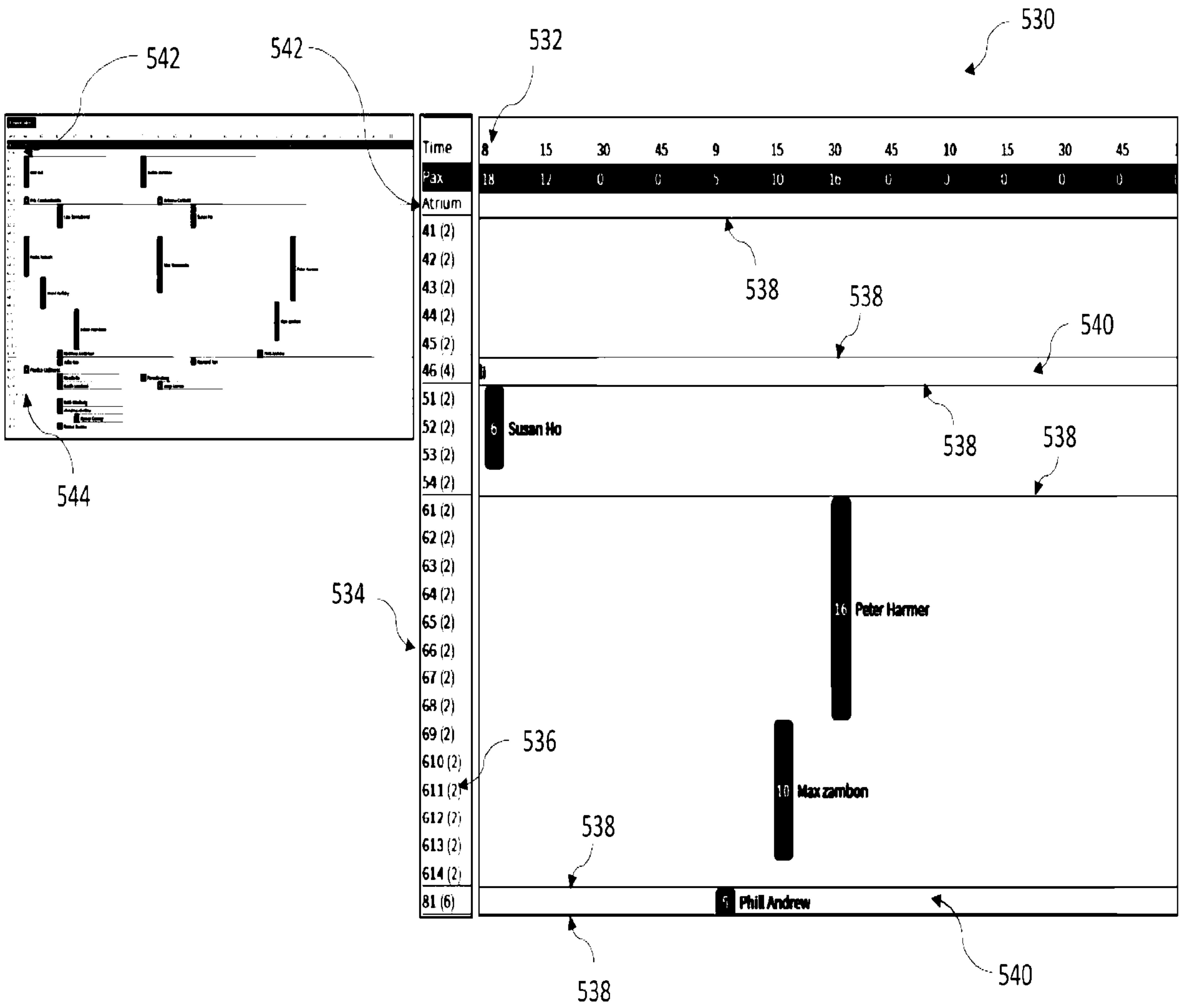


FIG. 5f

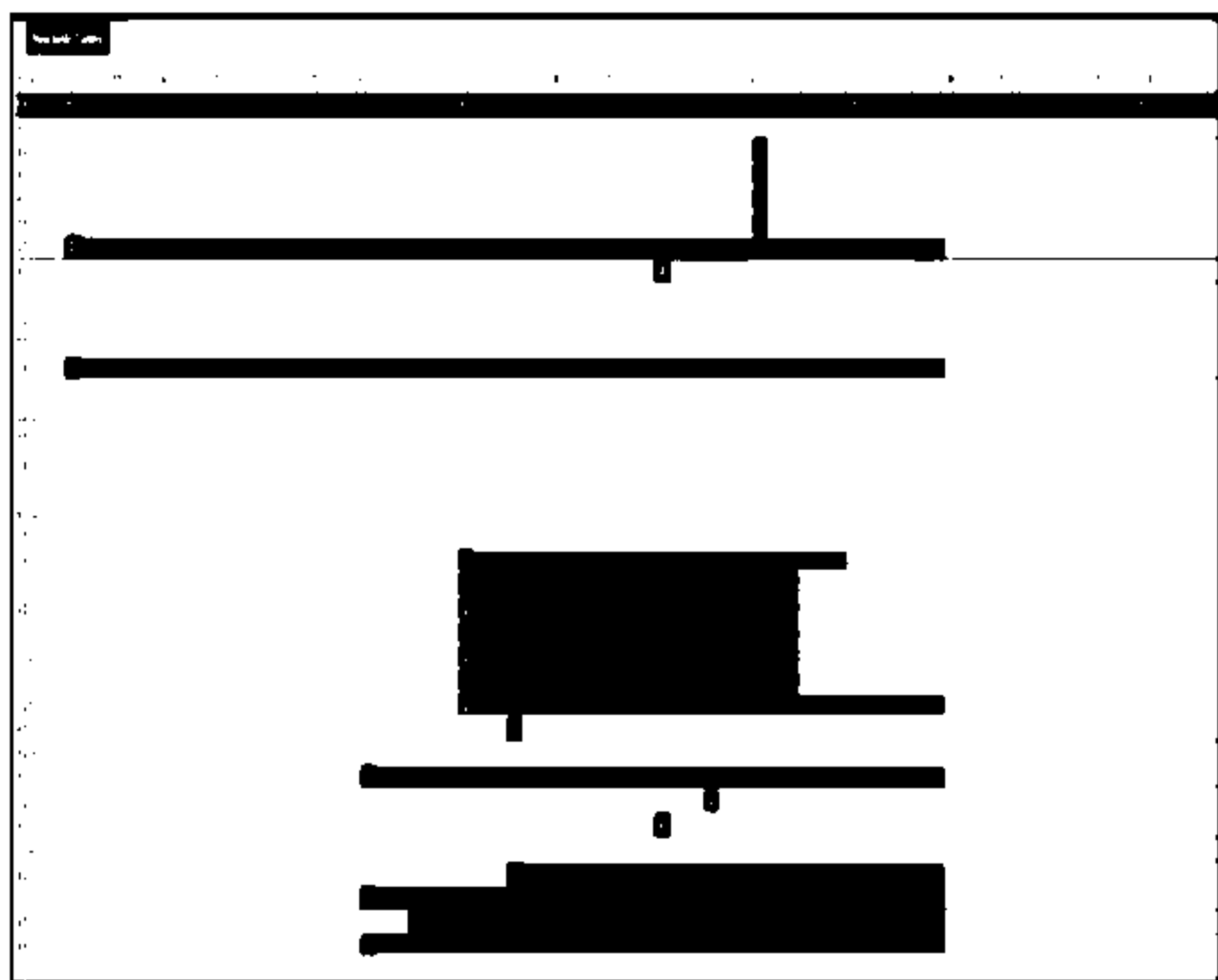
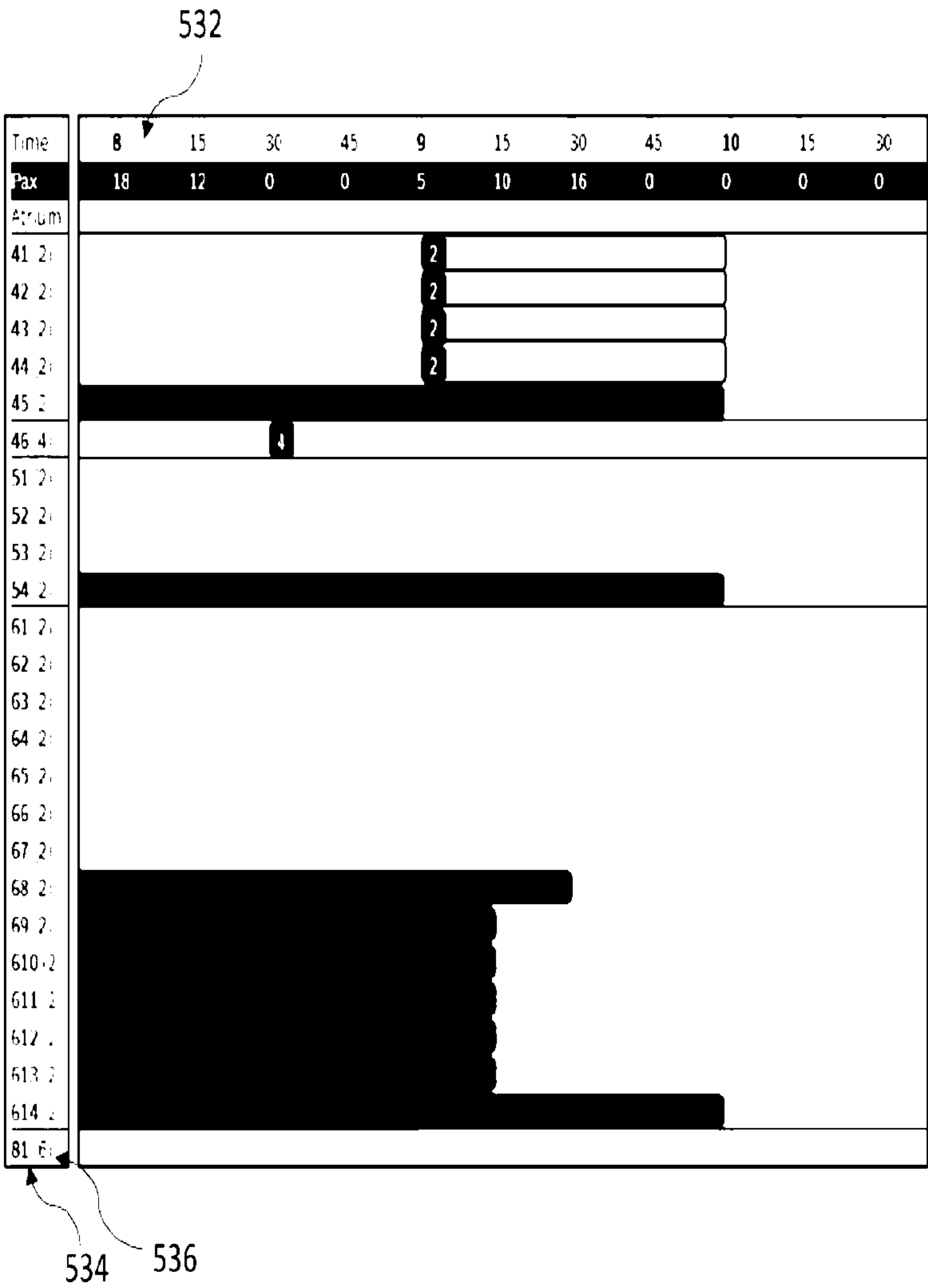


FIG. 5g

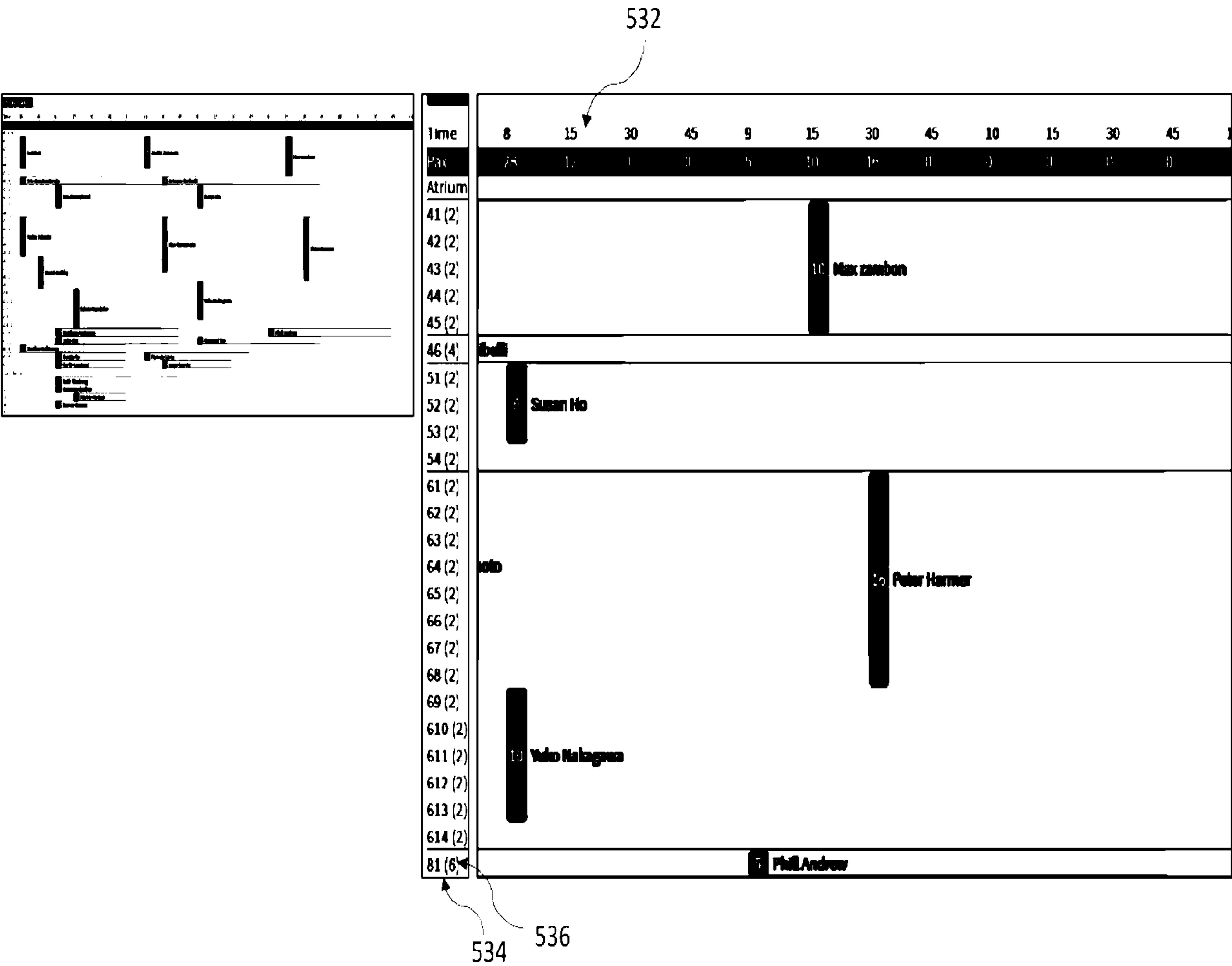


FIG. 5h

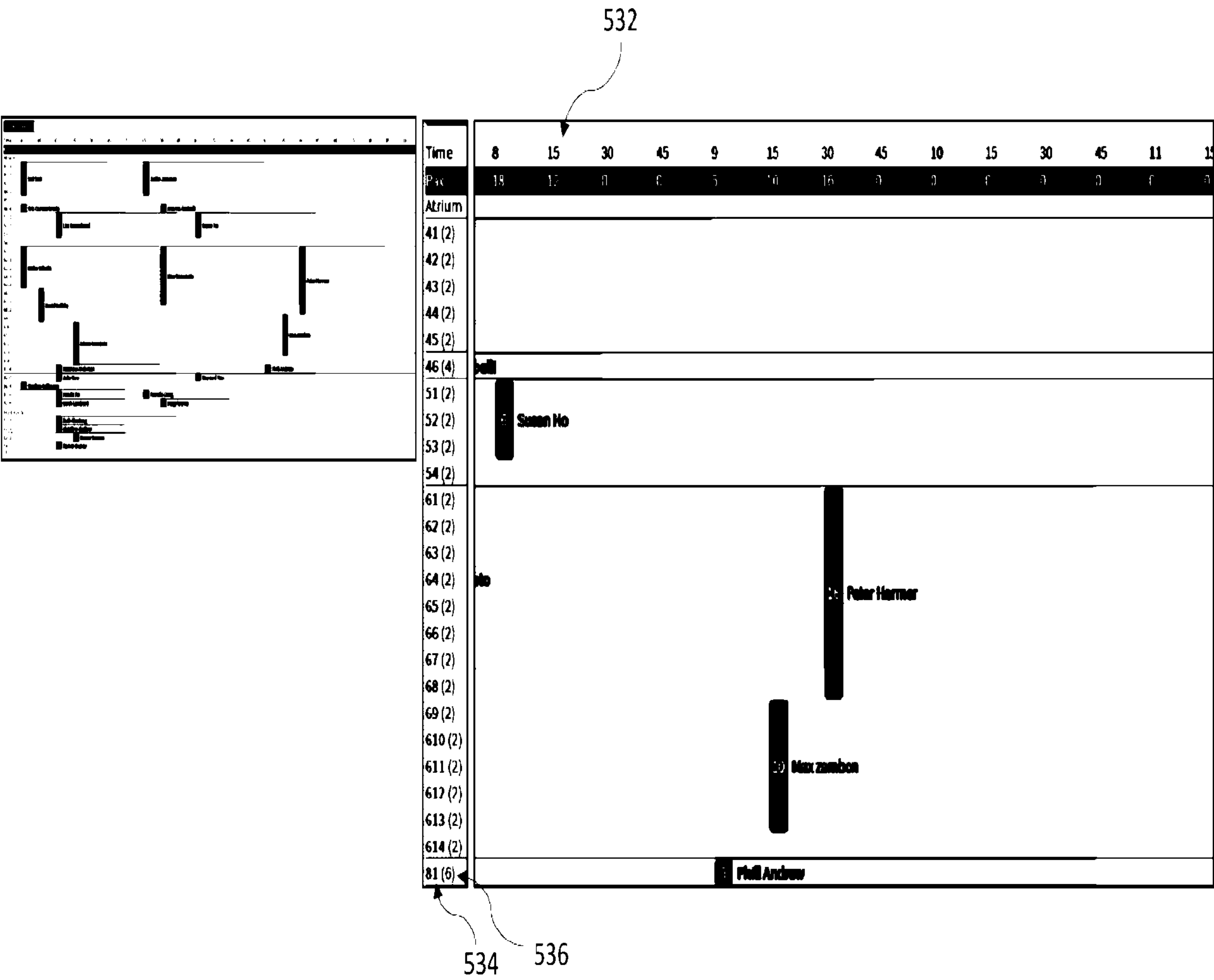


FIG. 5i

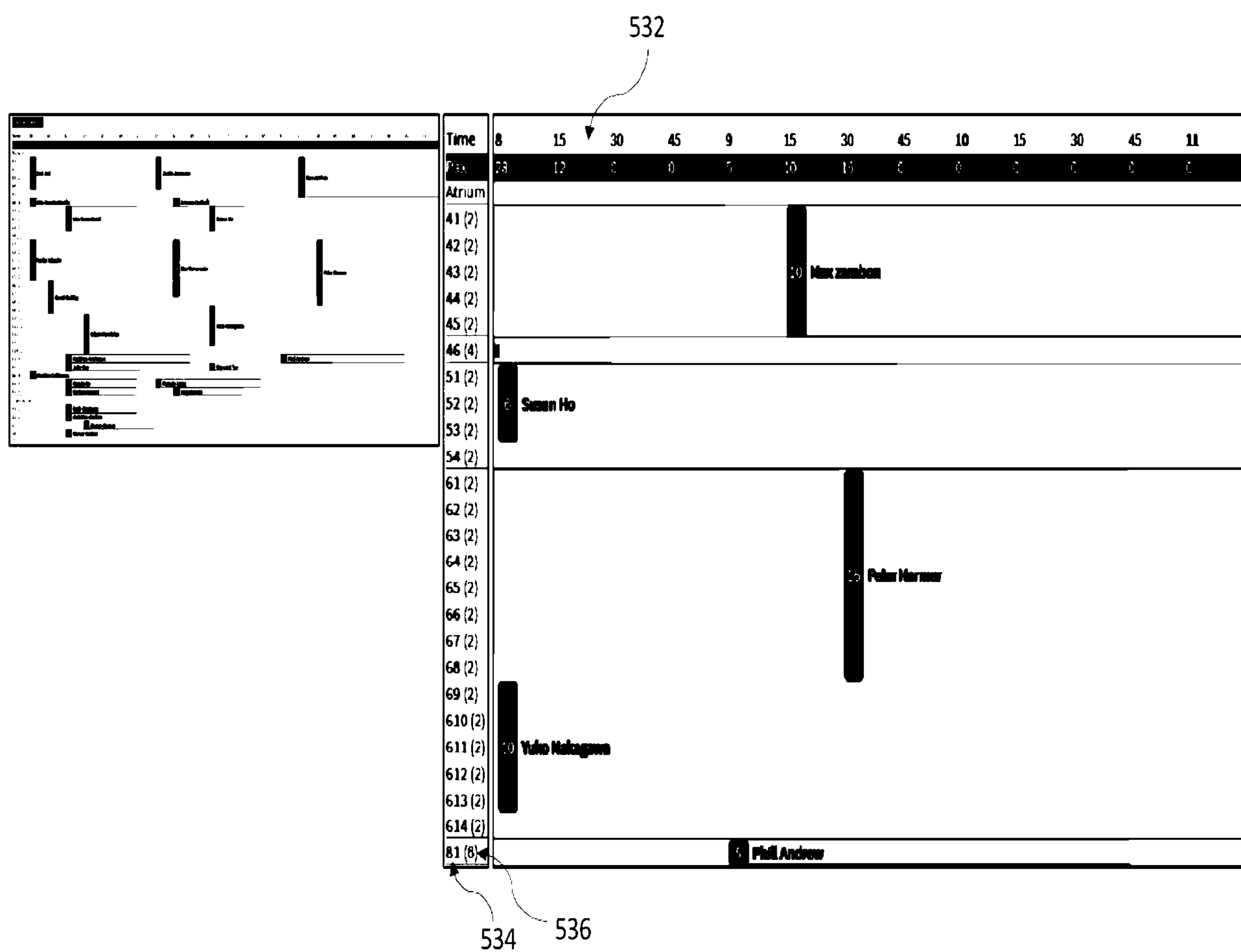


FIG. 5j

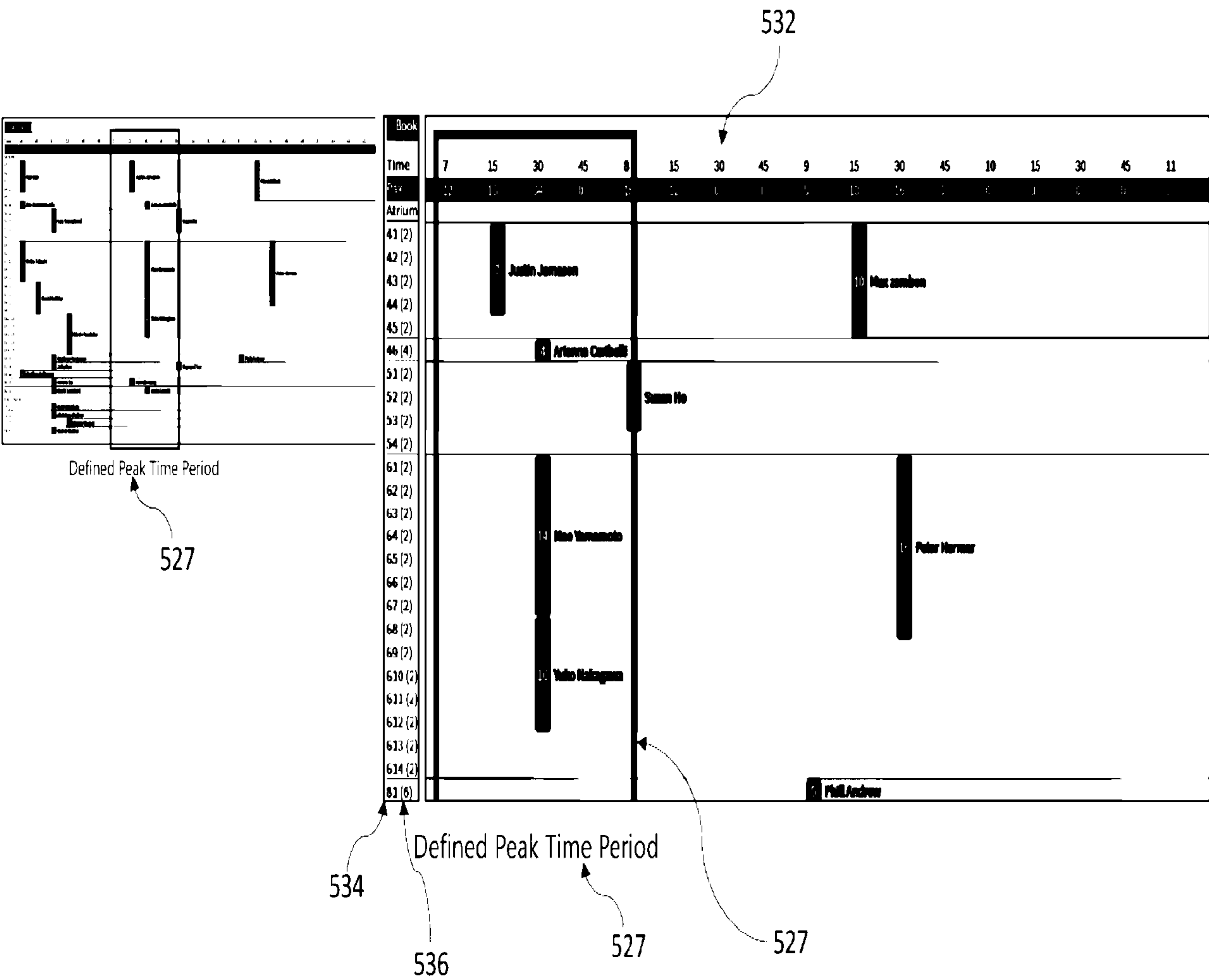


FIG. 5k

Seating

Seating	Time	Next Bo...	Level	Name	Pax	Table	Menu	Action	Src	Edit	Butler Service		
										Booking	CRM	3rd Party	Internal
Seating 05:30PM-06:30P...	05:30PM			Julia Gao	2	46	3 Courses A la Carte			☒			
	05:30PM			Estee Ham	8	51	3 Courses A la Carte			☒			
	06:00PM			William Hardy	6	81	3 Courses A la Carte			☒			
	06:00PM			Edwin Handoko	10	41	3 Courses A la Carte			☒			
	06:00PM			Peter Hammer	4	86	3 Courses A la Carte			☒			

Seating

Seating	Time	Next Bo...	Level	Name	Pax	Table	Menu	Action	Src	Edit	Butler Service		
										Booking	CRM	Flowers	Gift
	07:00PM	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 lacroux	6	92	1 Course A la Carte			☒			
	07:30PM			Ananna Ceribelli	4	86	1 Course A la Carte			☒			
	07:30PM	09:30PM		Mao Yamamoto	14	61	2 Courses Limited A la ...			☒			
Seating 08:00PM-09:00P...	08:00PM			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			Jia Jin	12	31	3 Courses A la Carte			☒			
Seating 09:00PM-10:00P...	09:00PM		SVIP	Eric Constantindis	6	81	2 Courses A la Carte			☒			
	09:00PM			Phill Andrew	5	82	3 Courses A la Carte			☒			
	09:15PM			Max zambon	10	41	3 Courses A la Carte			☒			
	09:30PM			Peter Hammer	16	61	1 Course Late Night De...			☒			

533

FIG. 5I

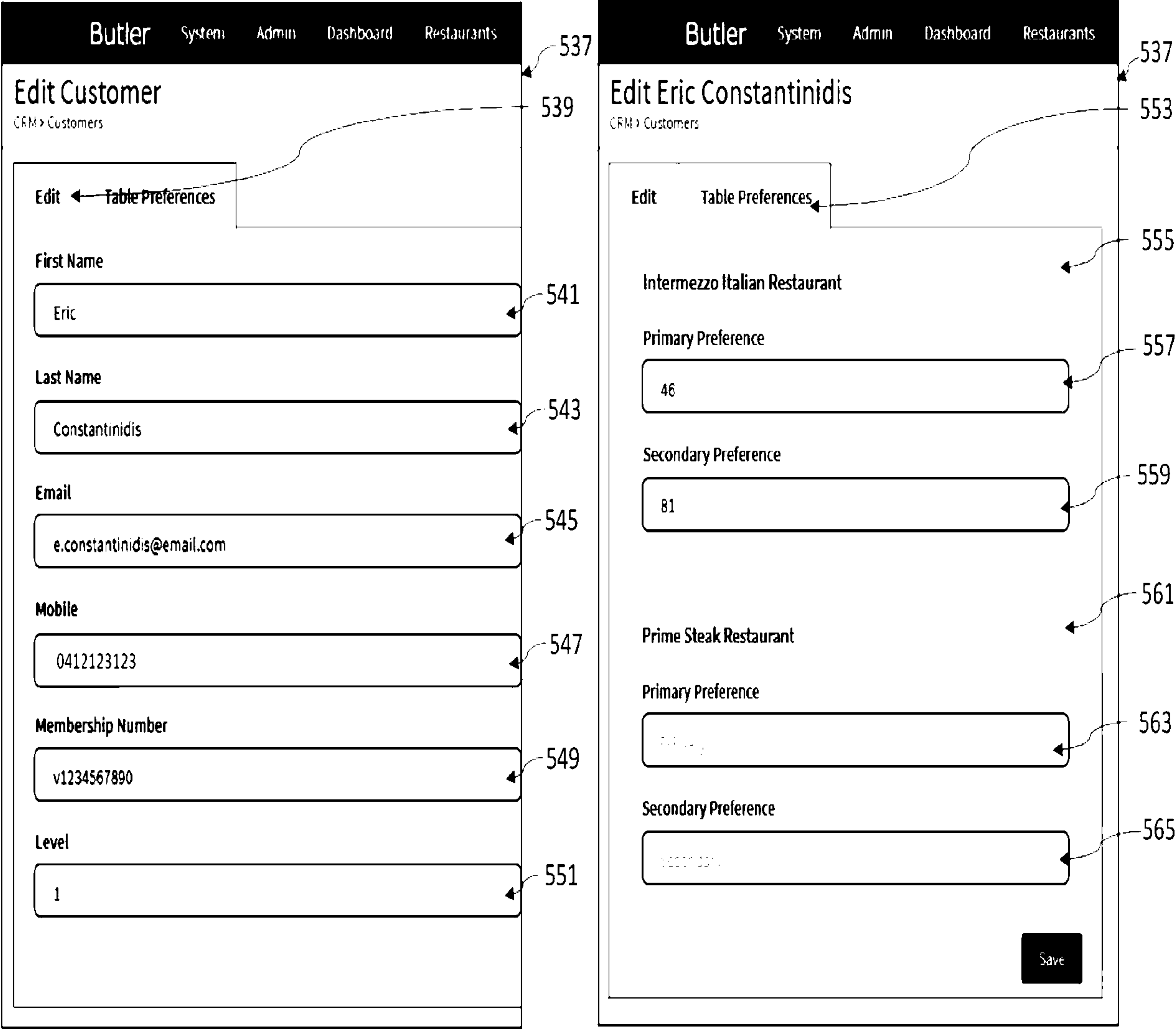
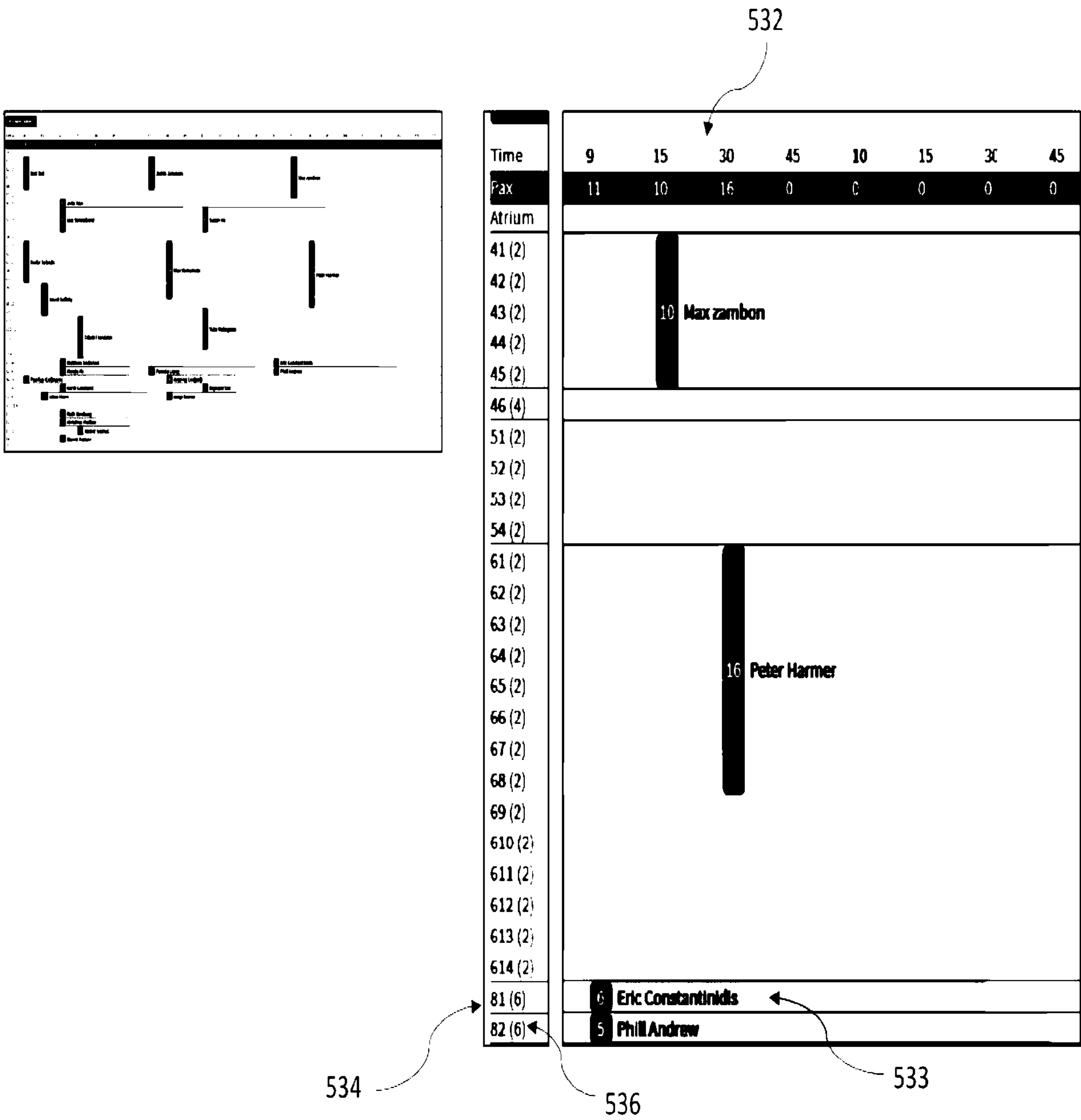


FIG. 5m



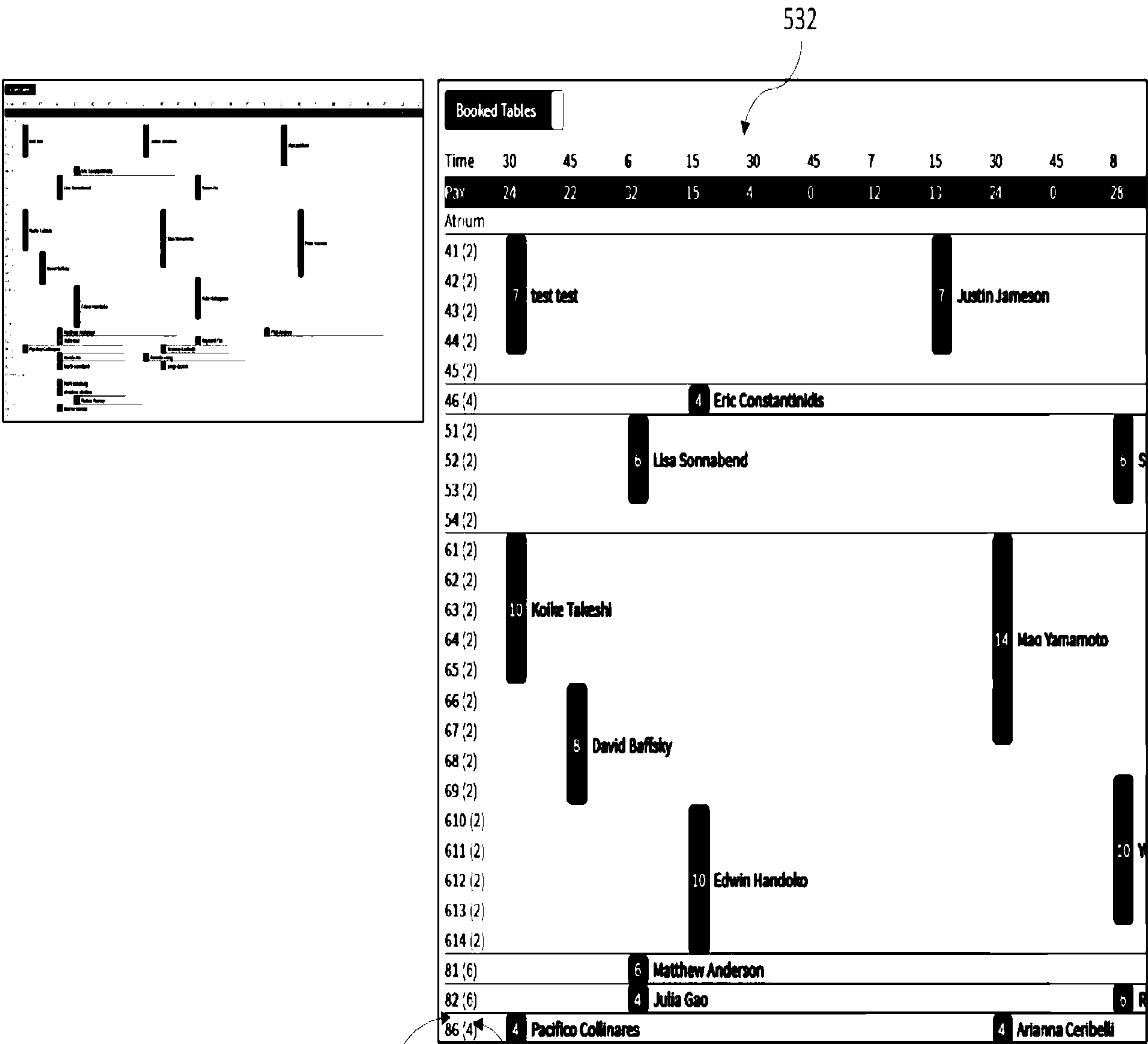


FIG. 5a

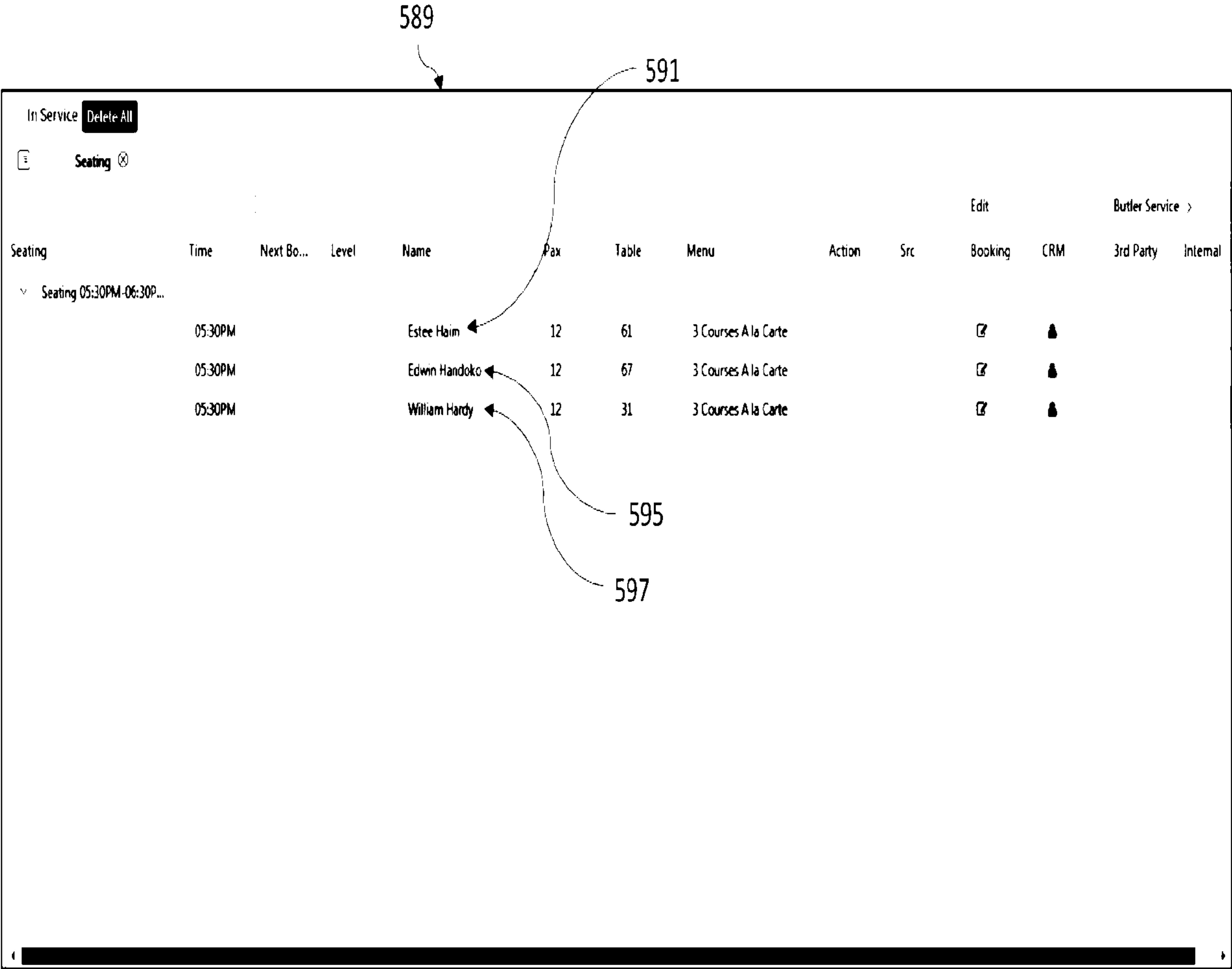


FIG. 5p

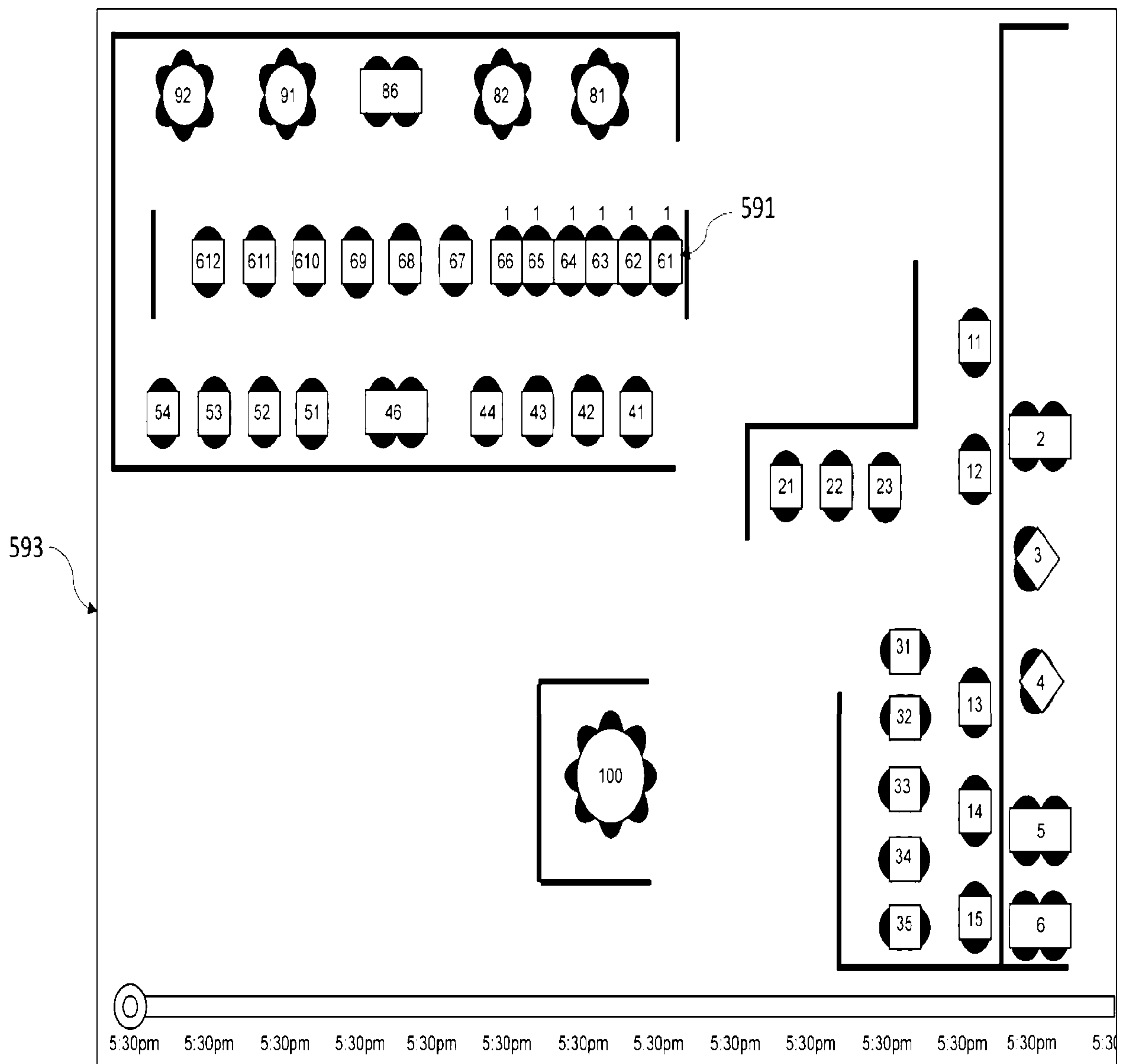


FIG. 5q

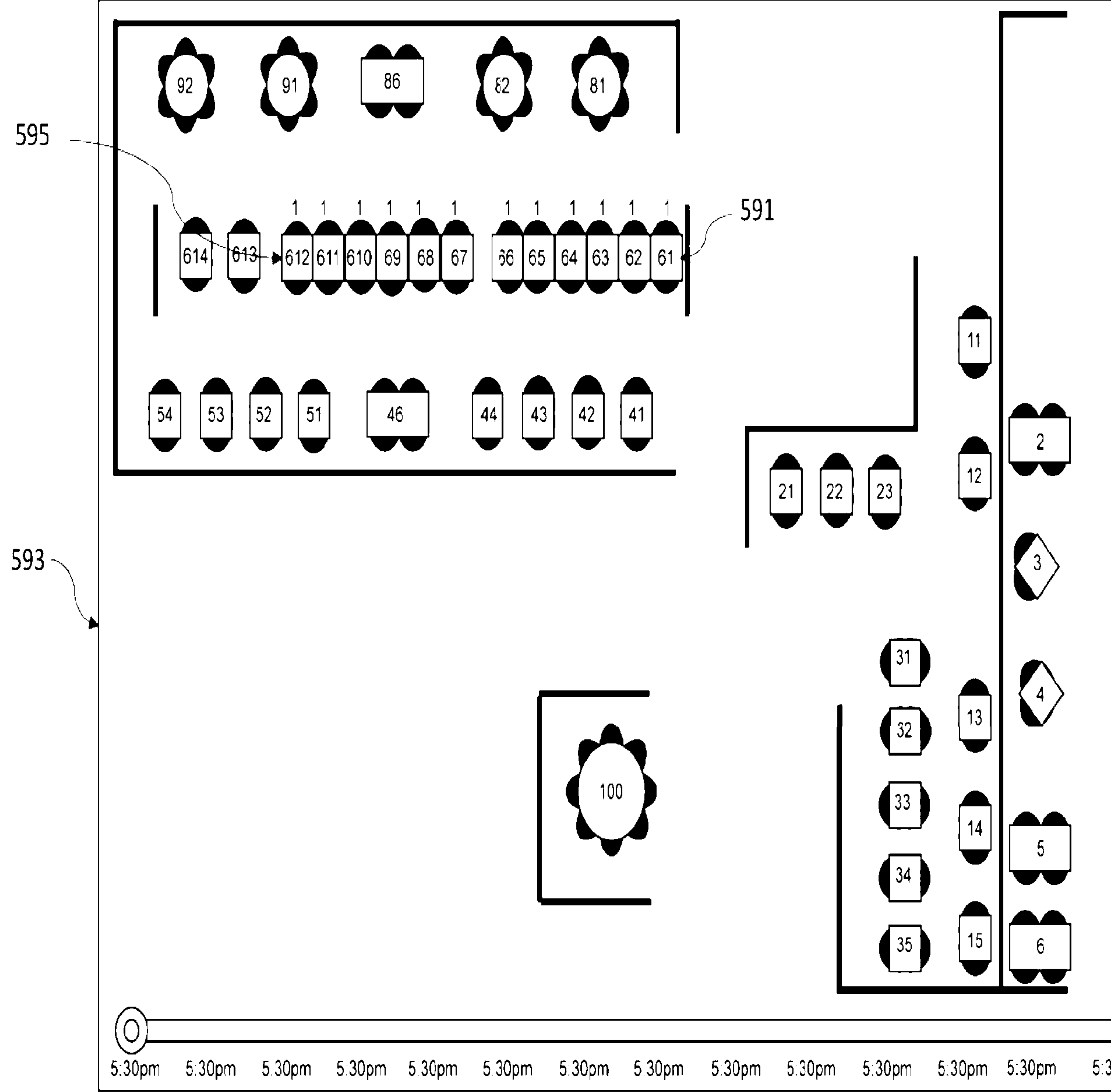


FIG. 5r

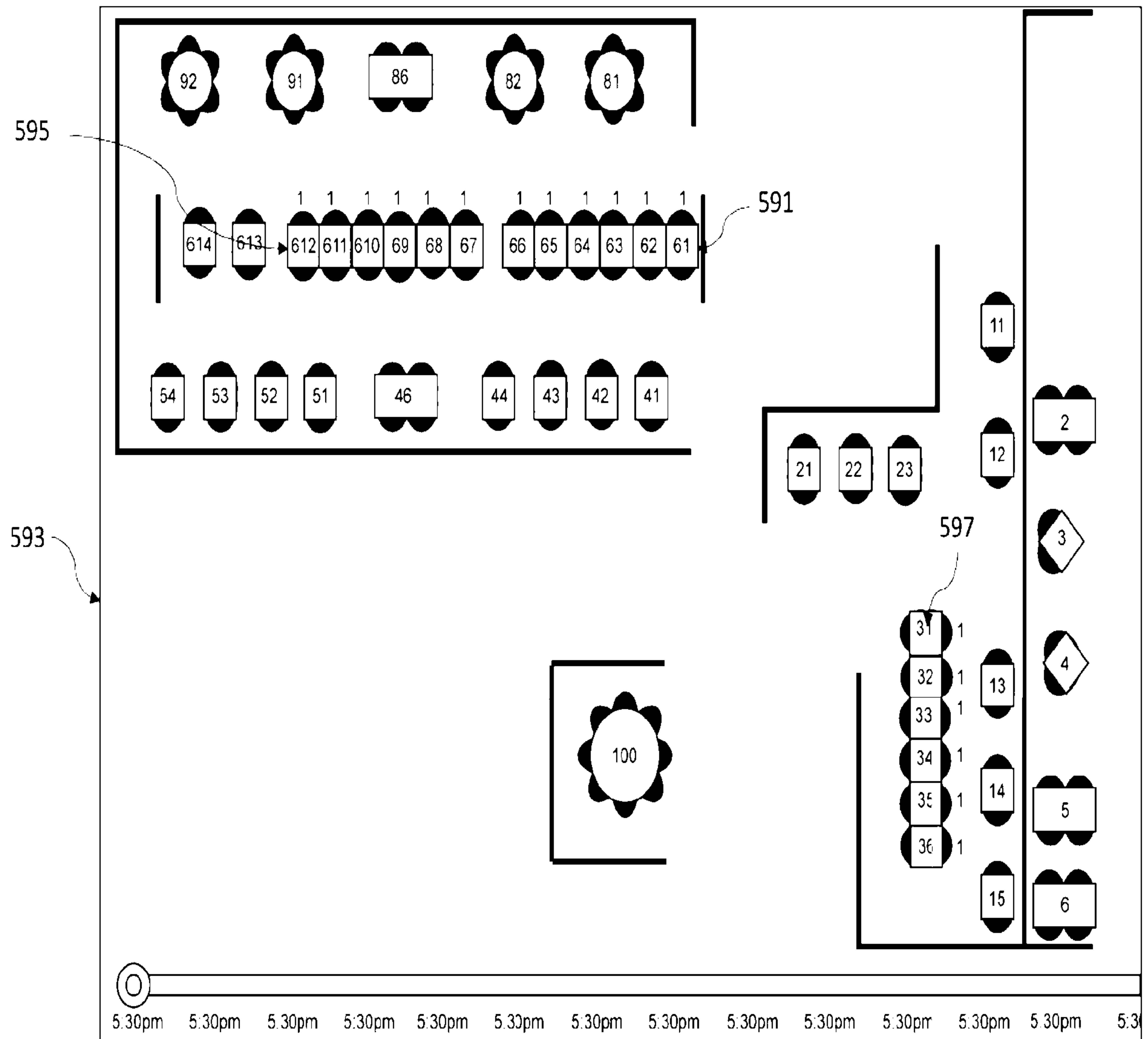


FIG. 5s

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+1.5q+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

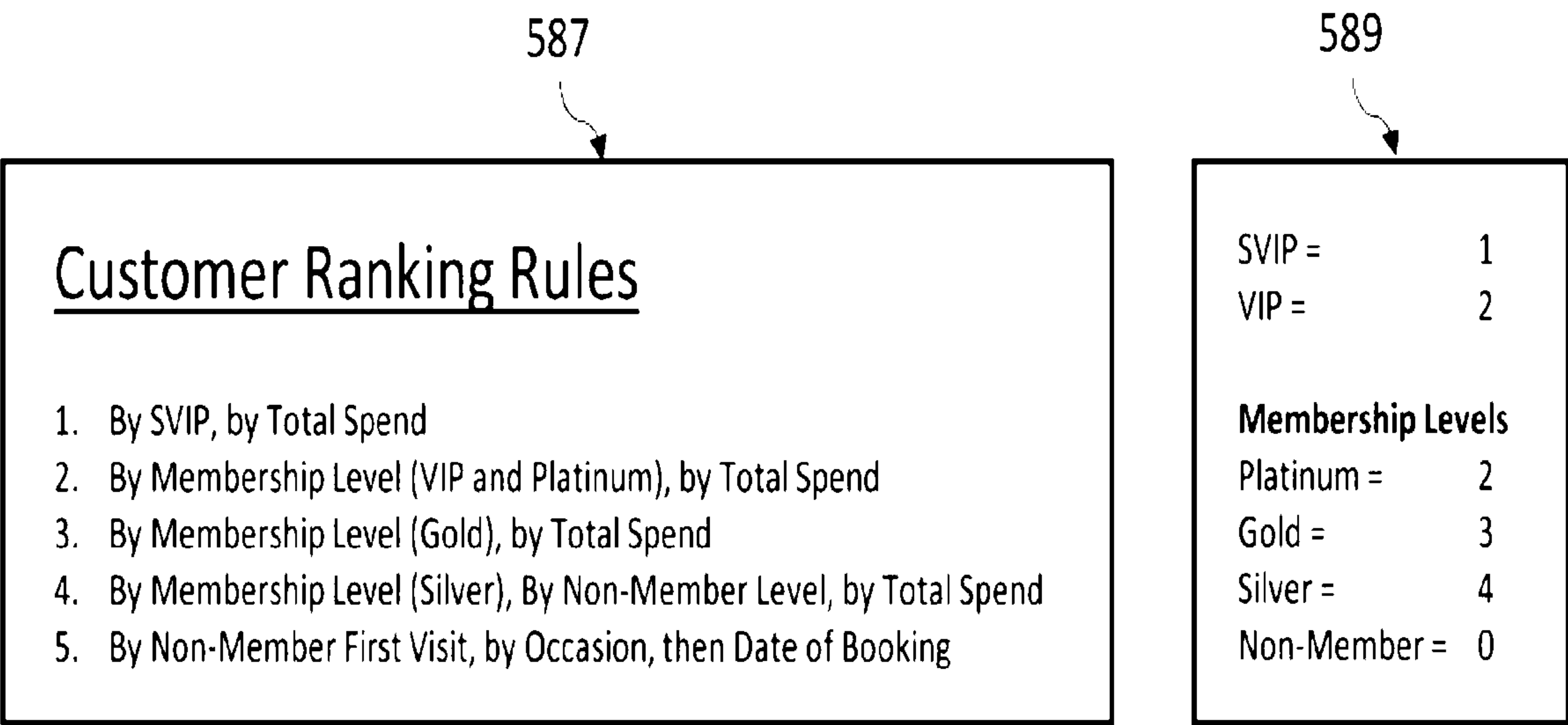
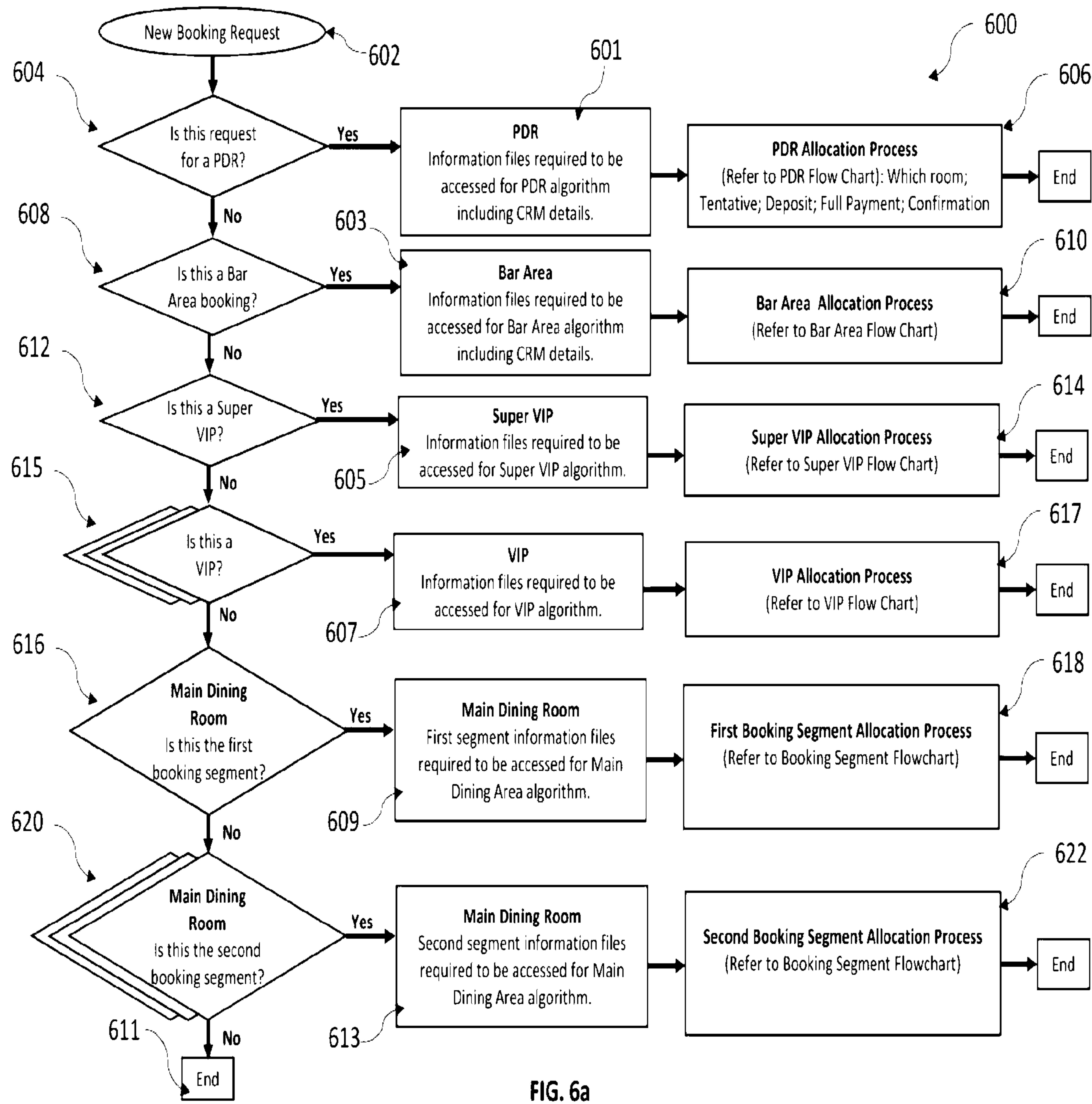


FIG. 5u



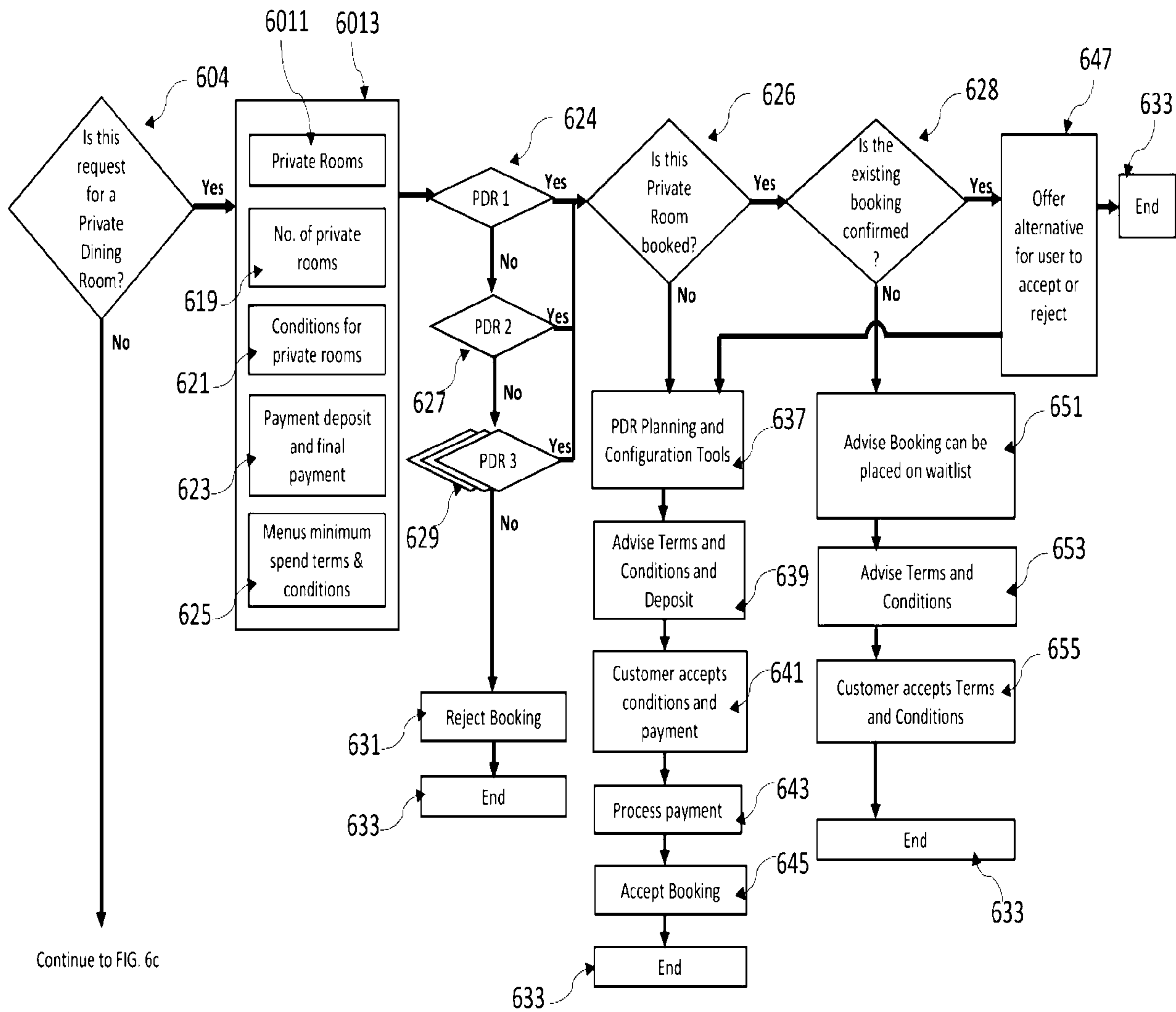


FIG. 6b

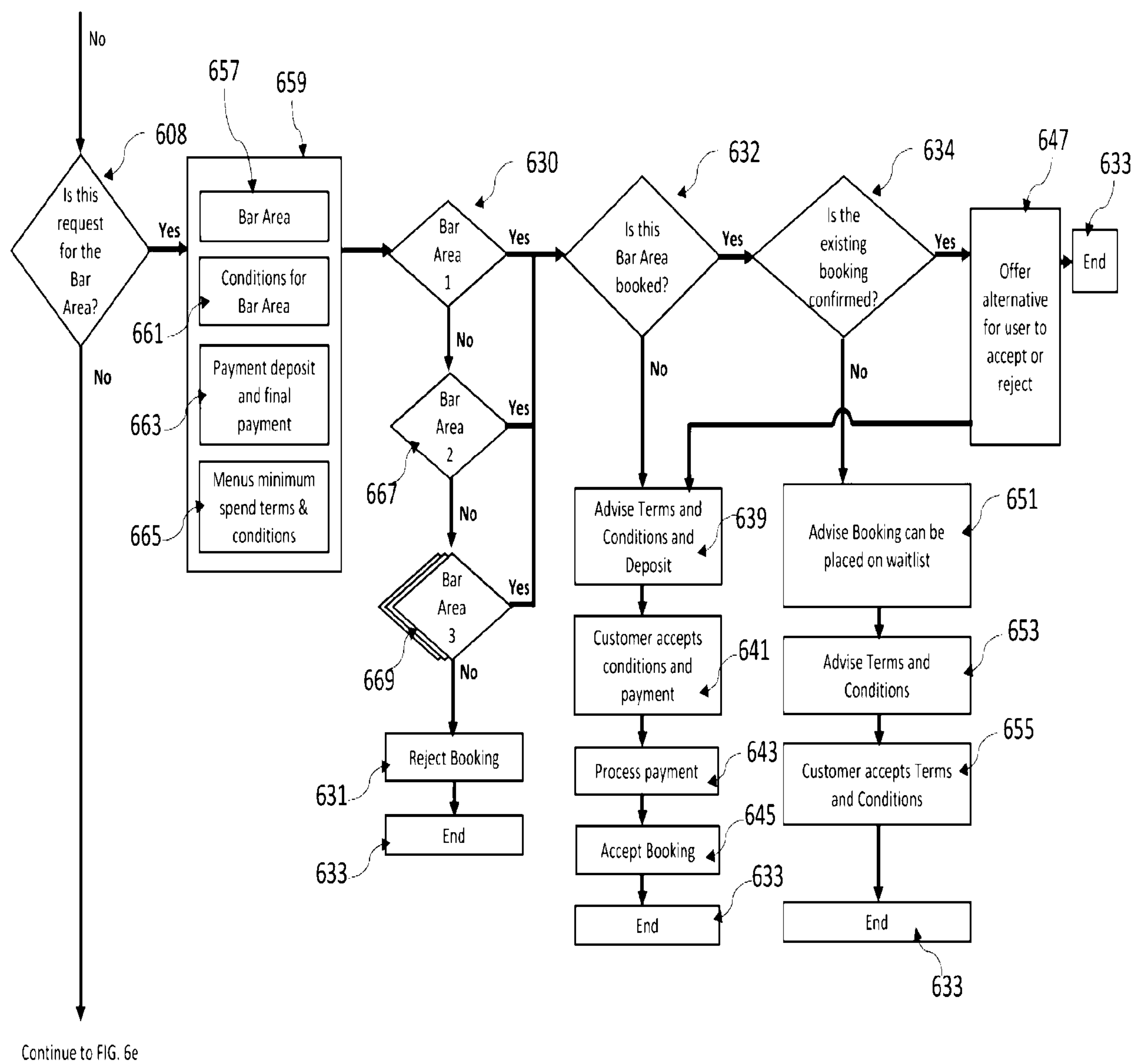


FIG. 6c

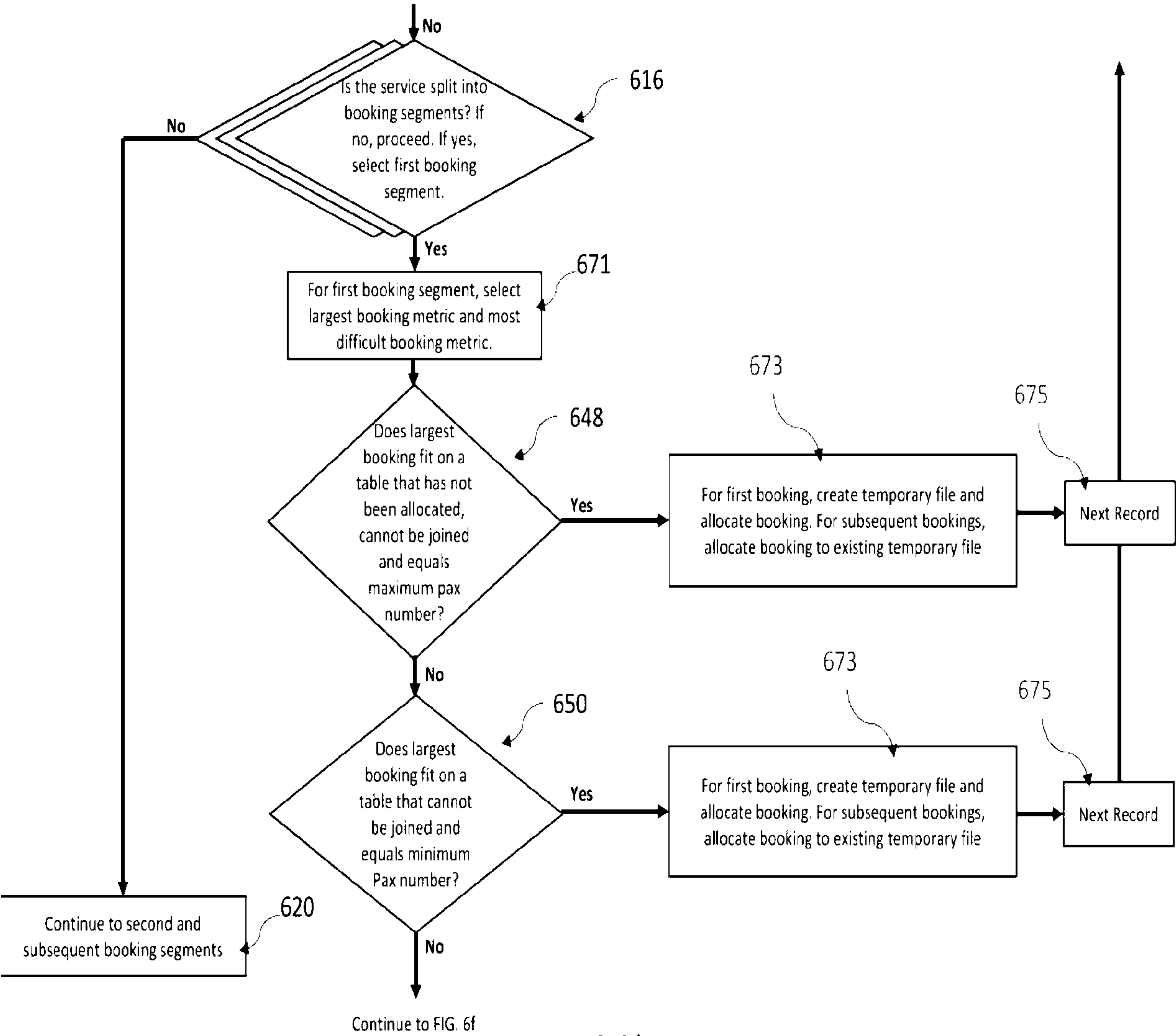


FIG. 6d

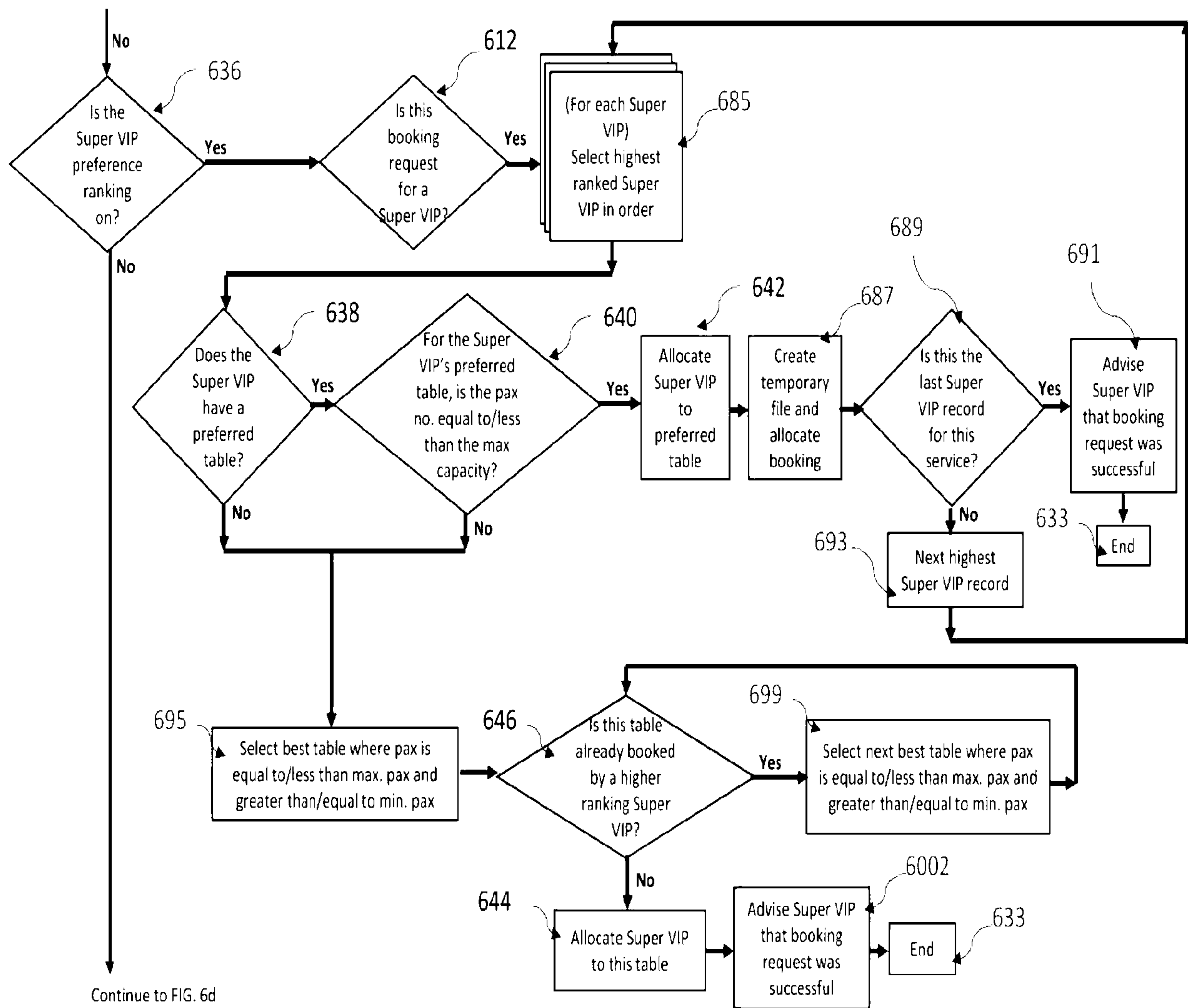


FIG. 6e

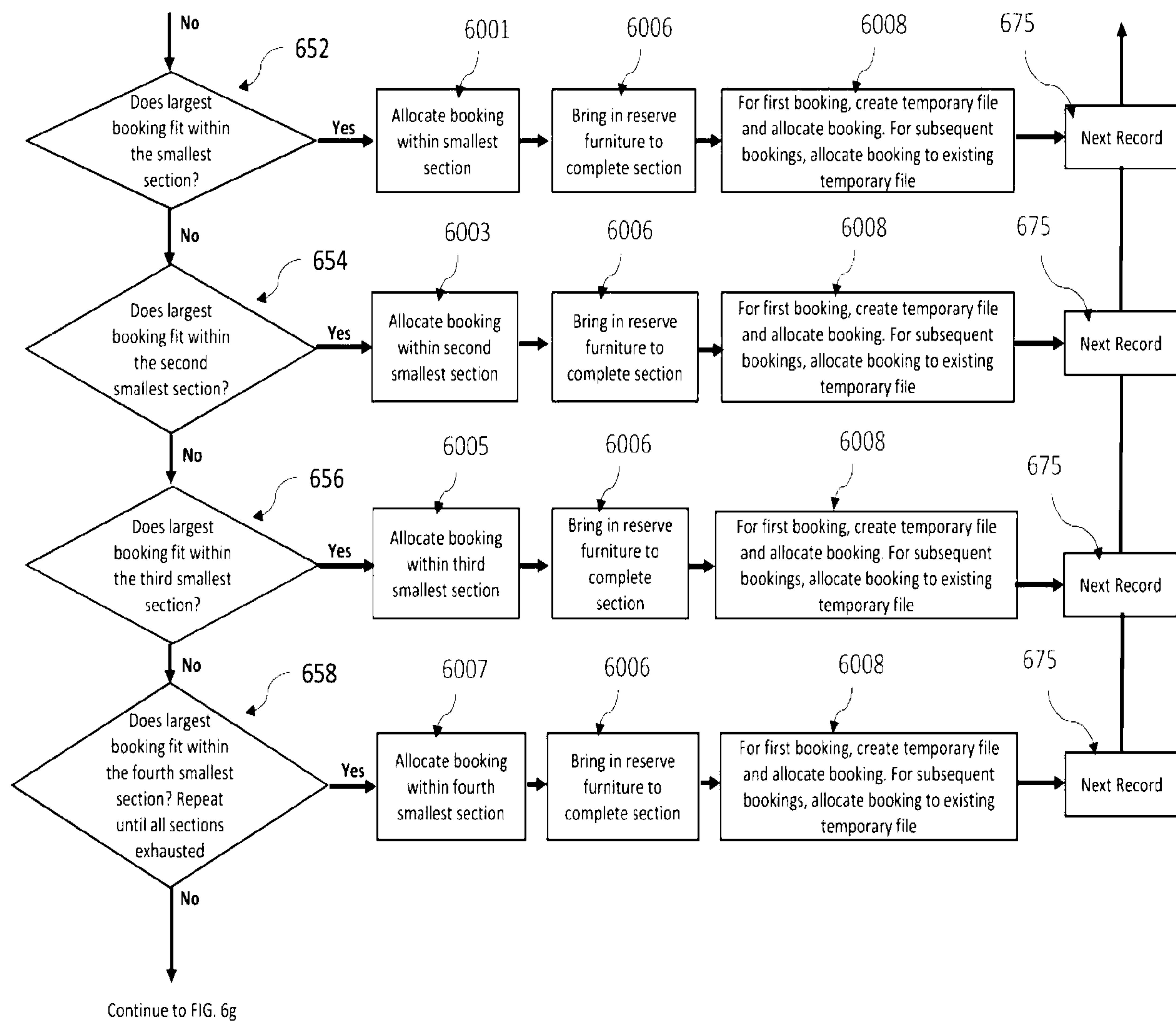
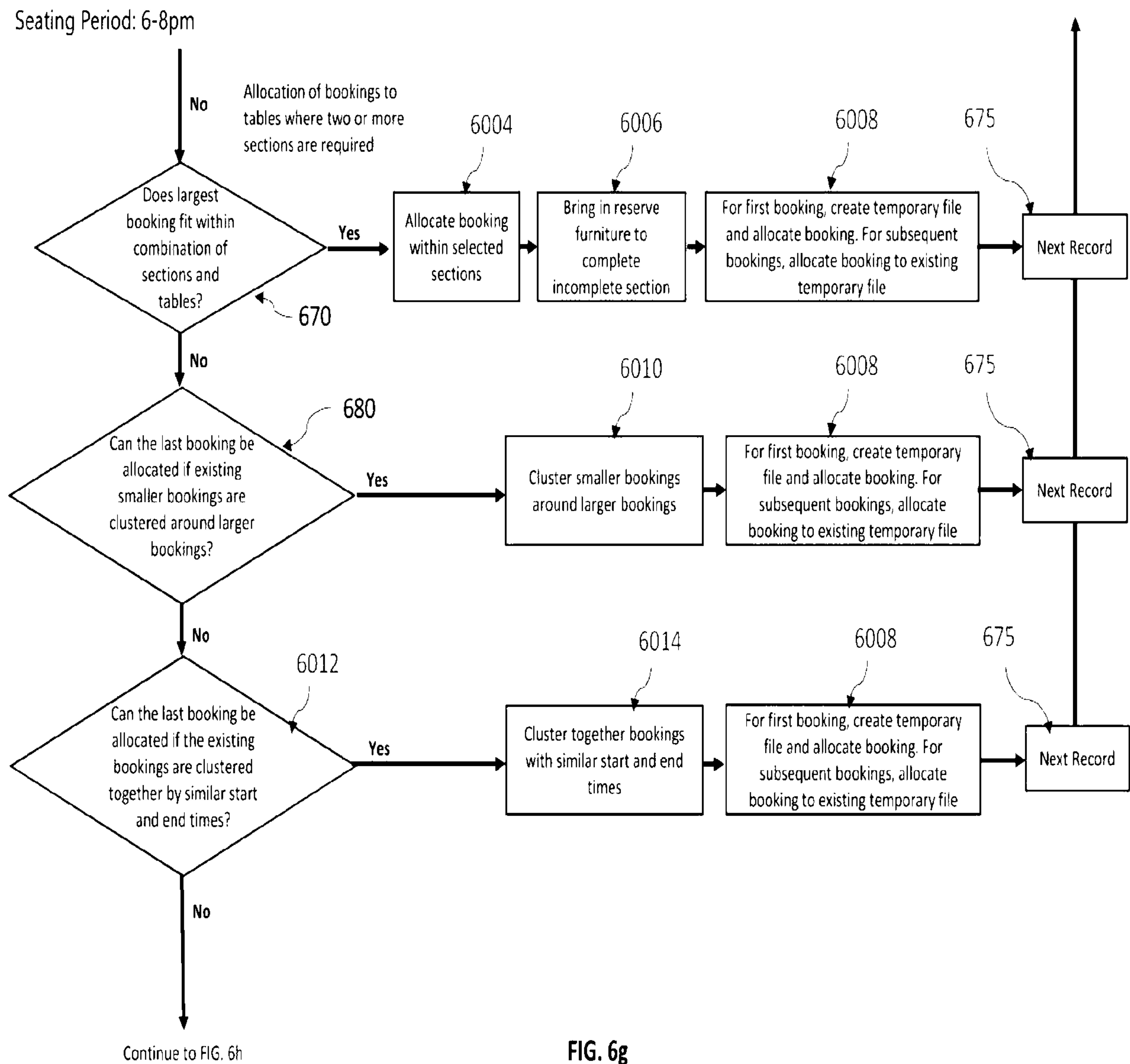


FIG. 6f



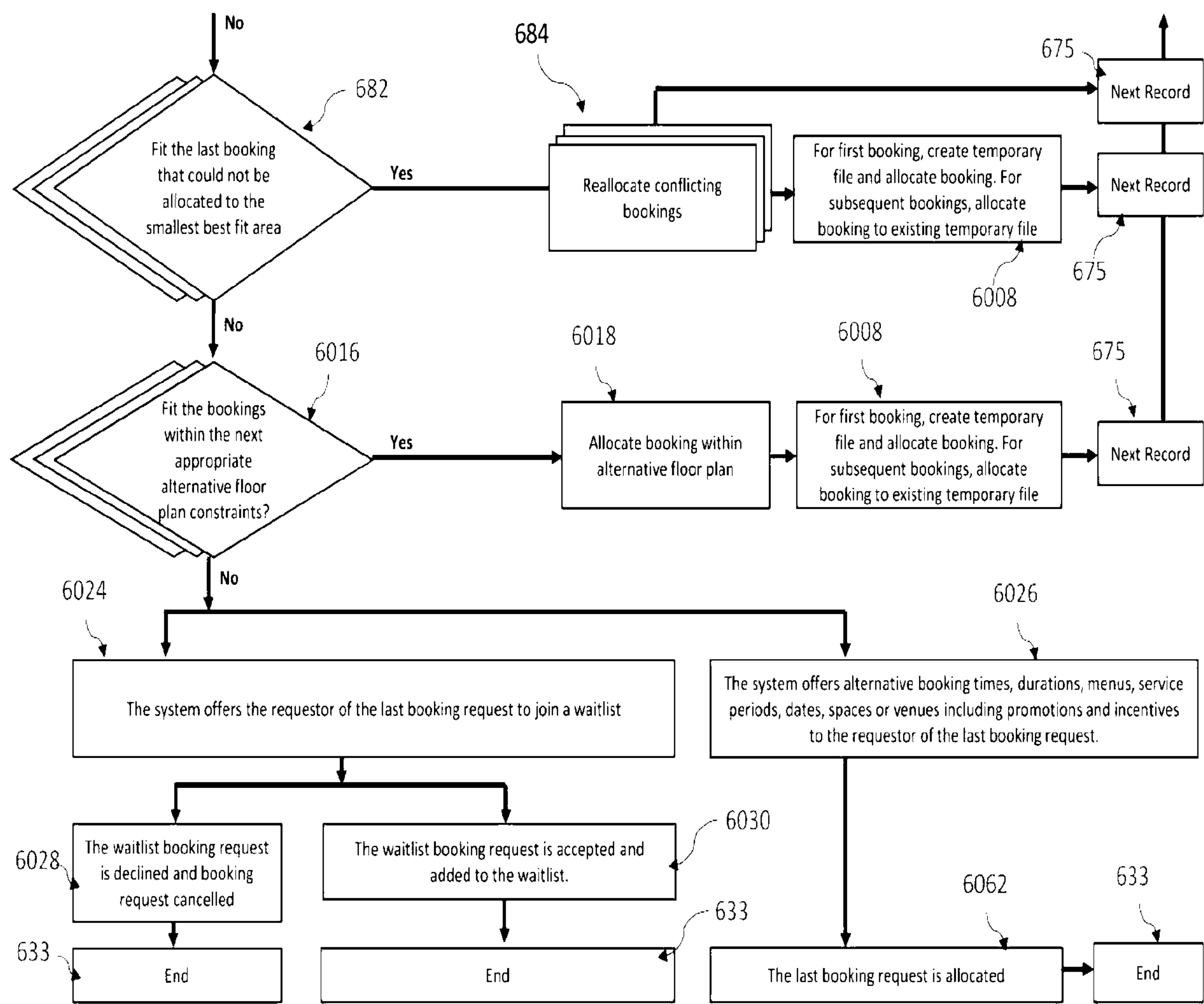


FIG. 6h



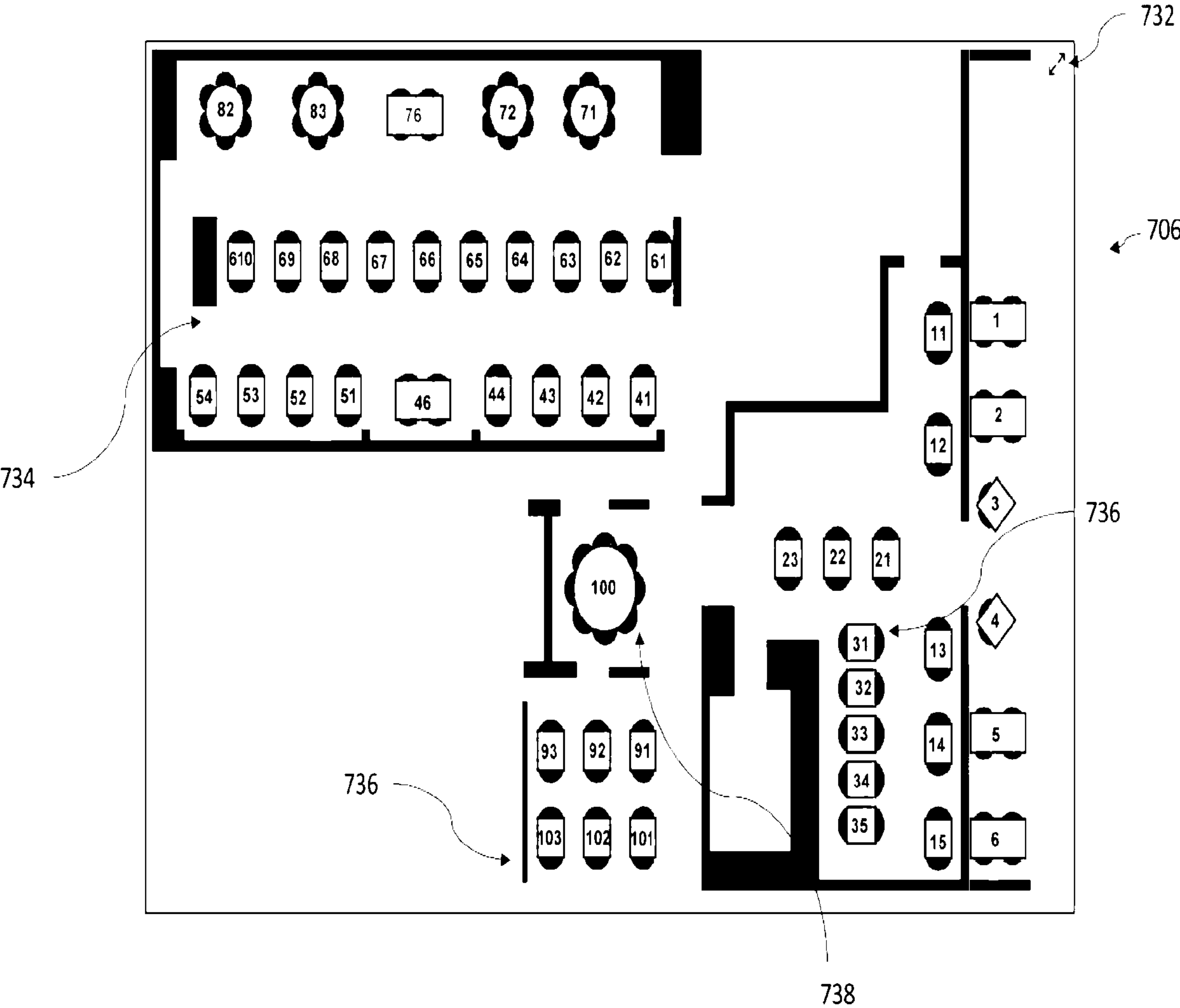


FIG. 7b

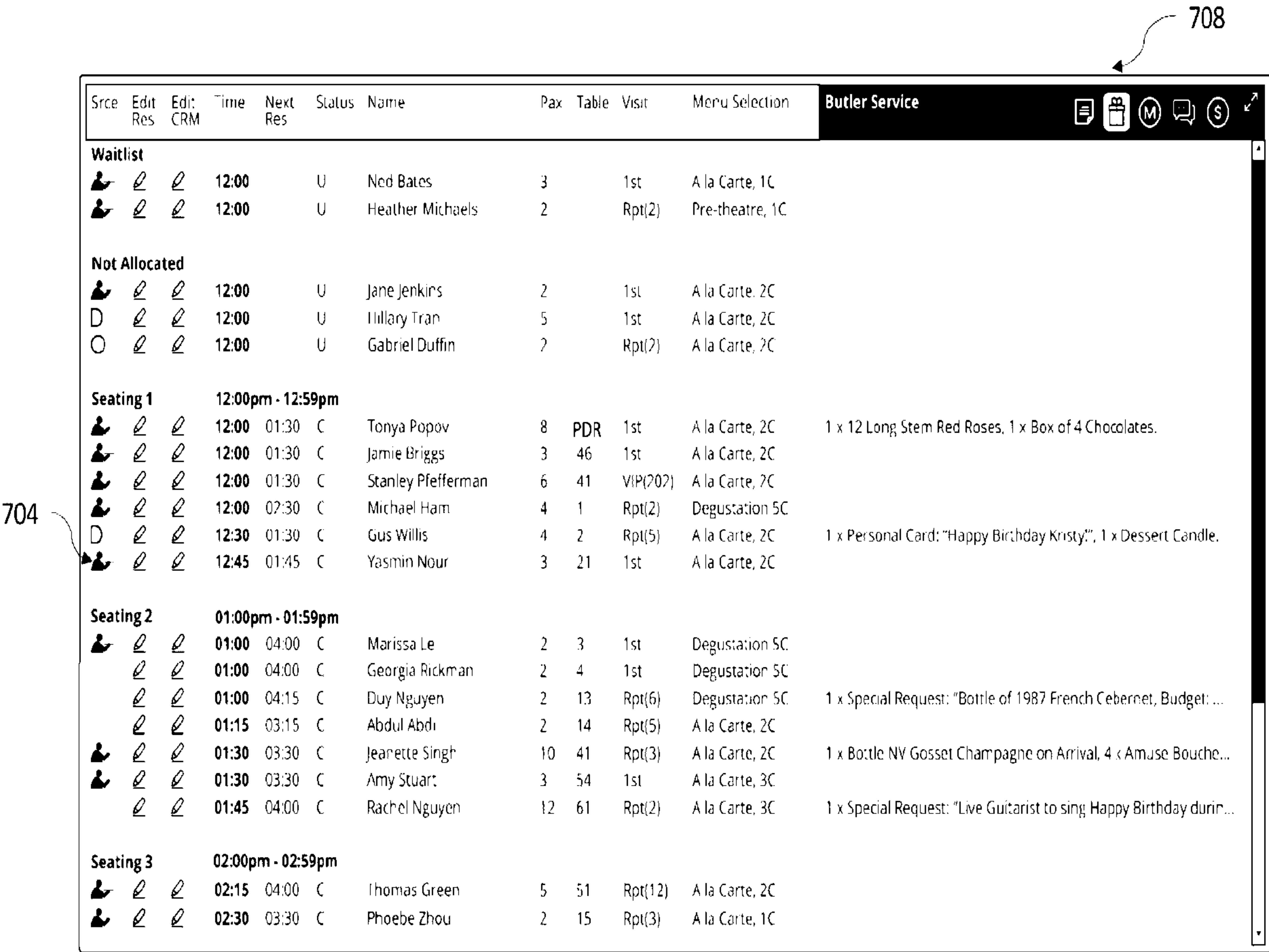


FIG. 7c

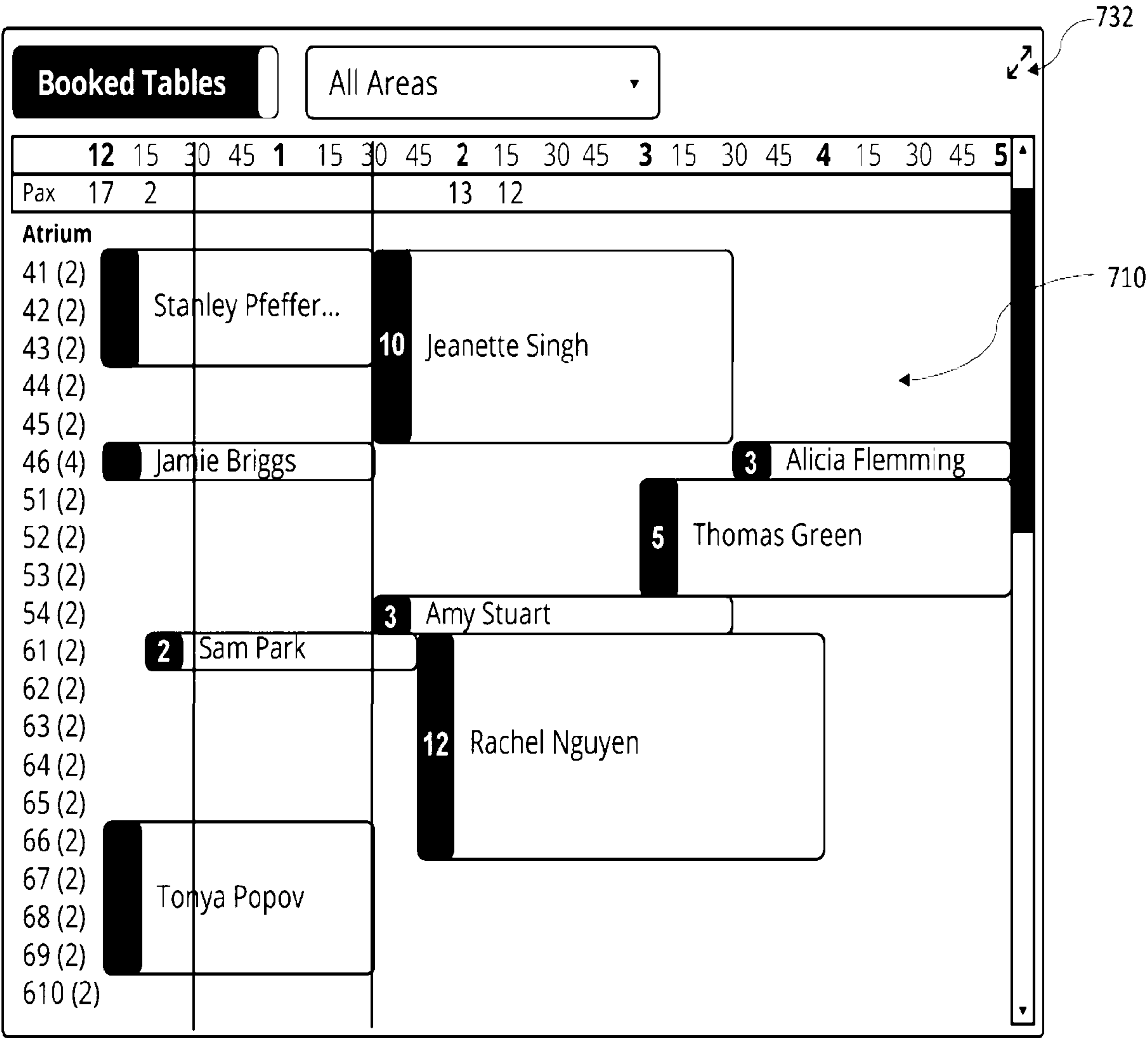


FIG. 7d

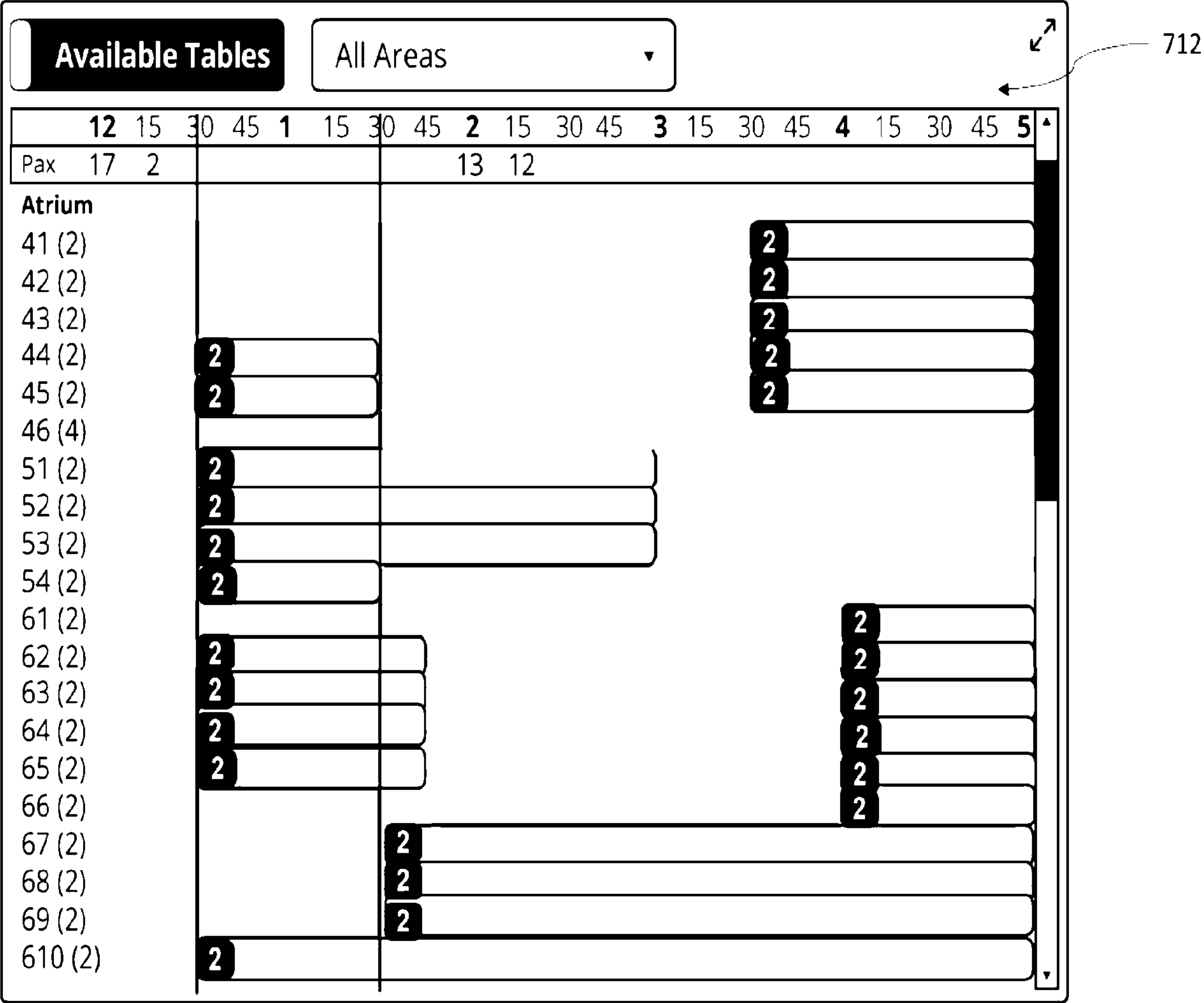


FIG. 7e

Walk-ins

Pax ▾

Allocate Walk-in

Name	Pax	Available	Wait (m)	Departure
Mark	2	01:45pm	15	03:30pm
Natalie	3	02:00pm	30	04:00pm
Dan	2	02:30pm	60	04:30pm

FIG. 7f

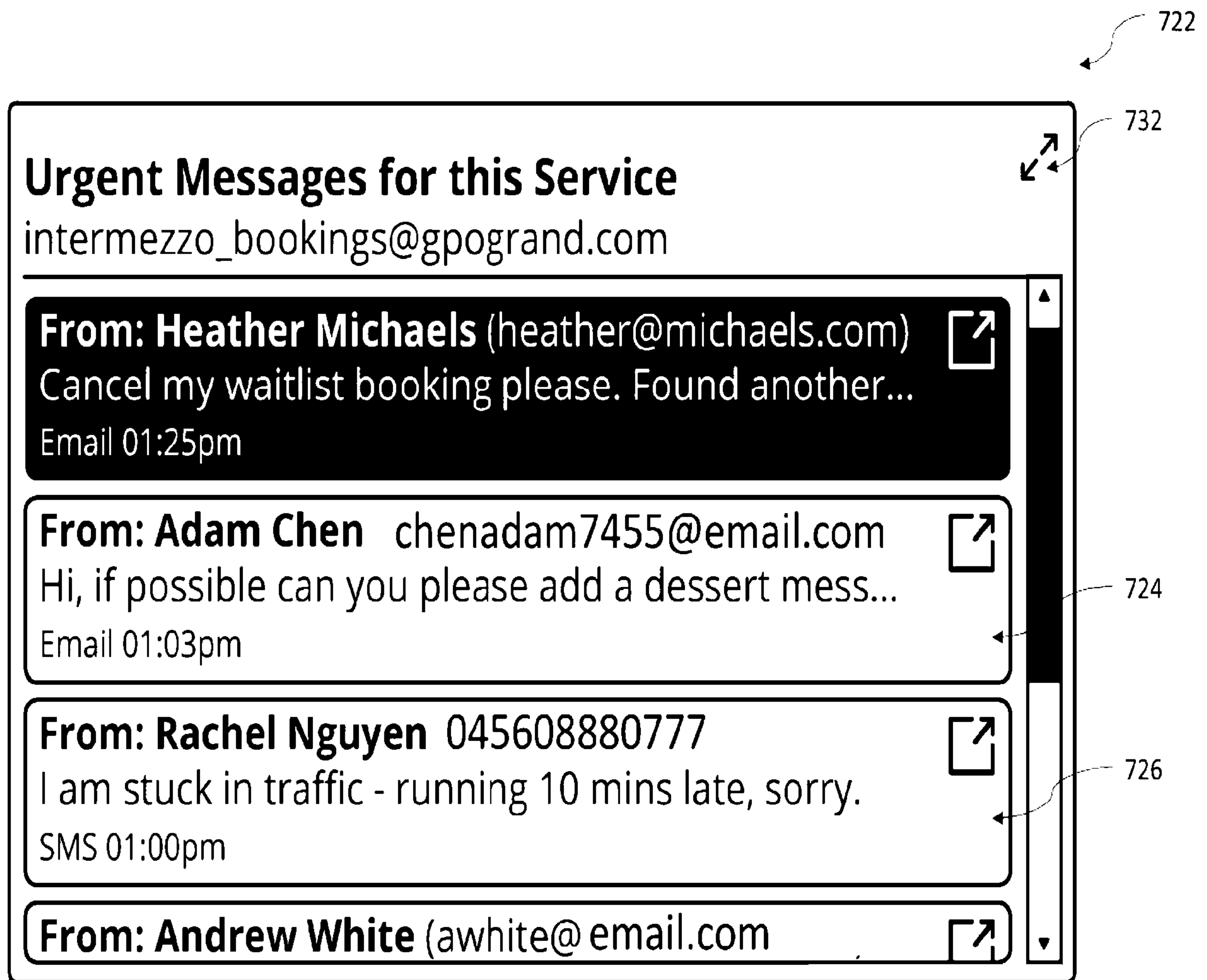


FIG. 7g

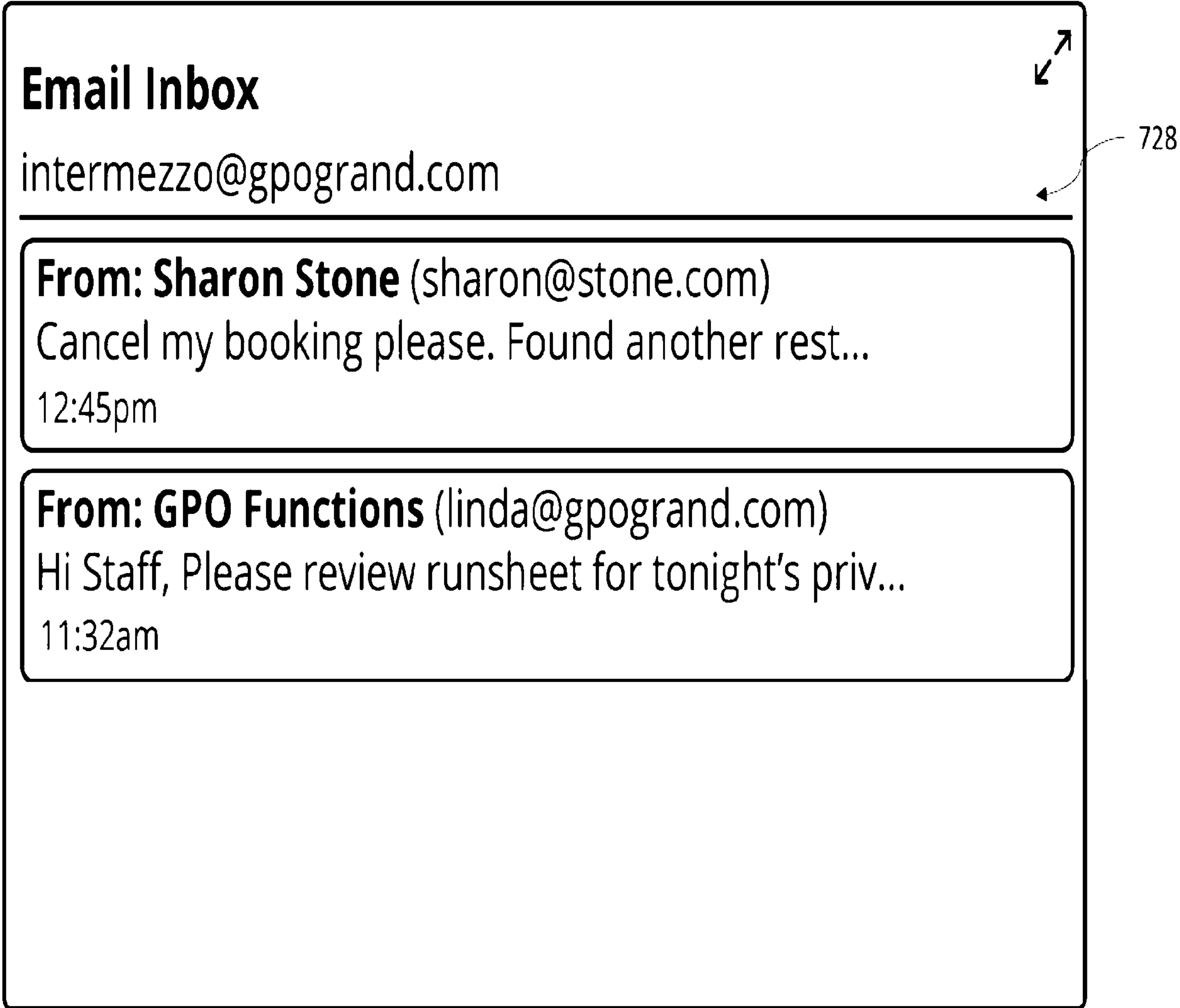


FIG. 7h

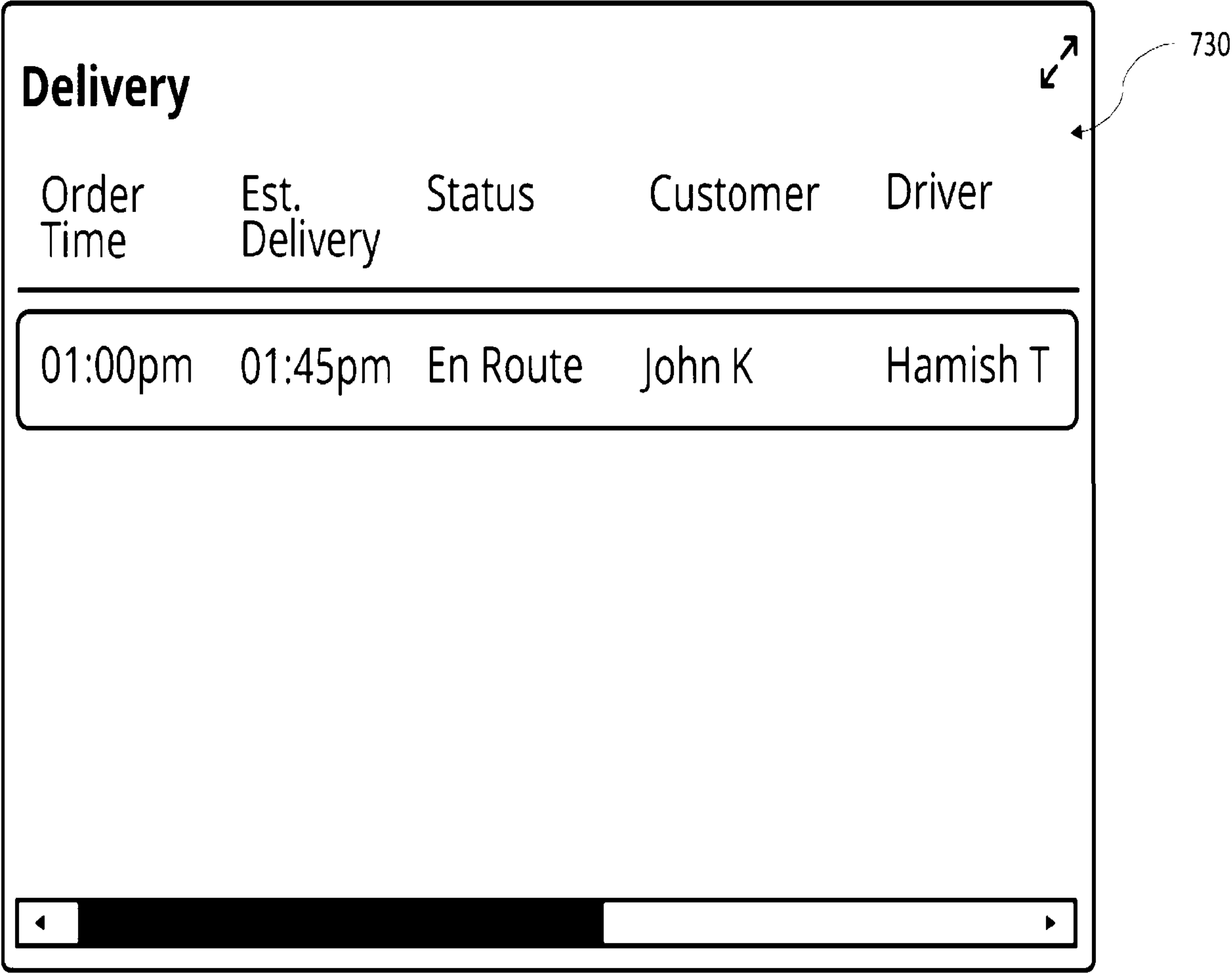


FIG. 7i

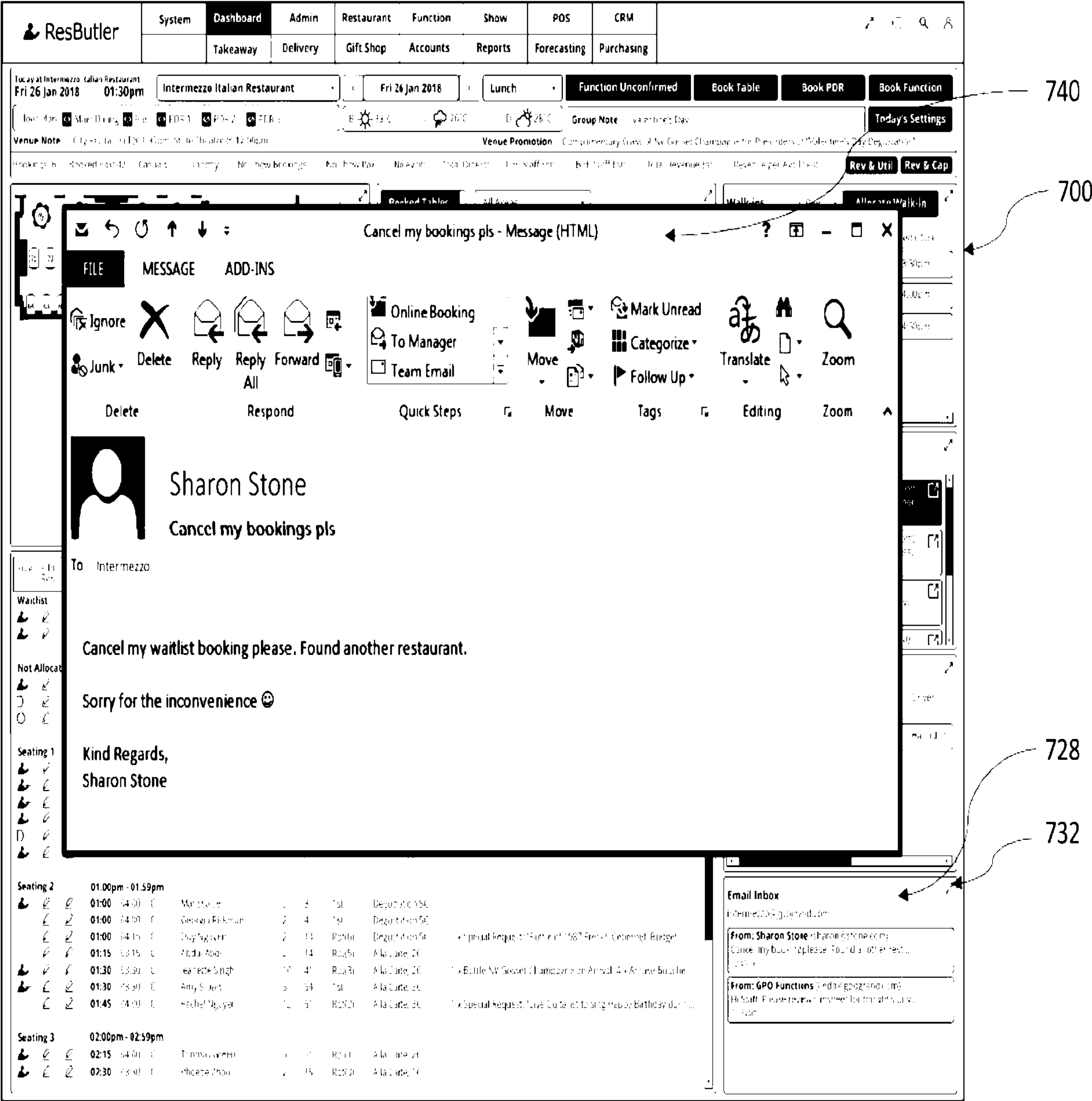


FIG. 7j

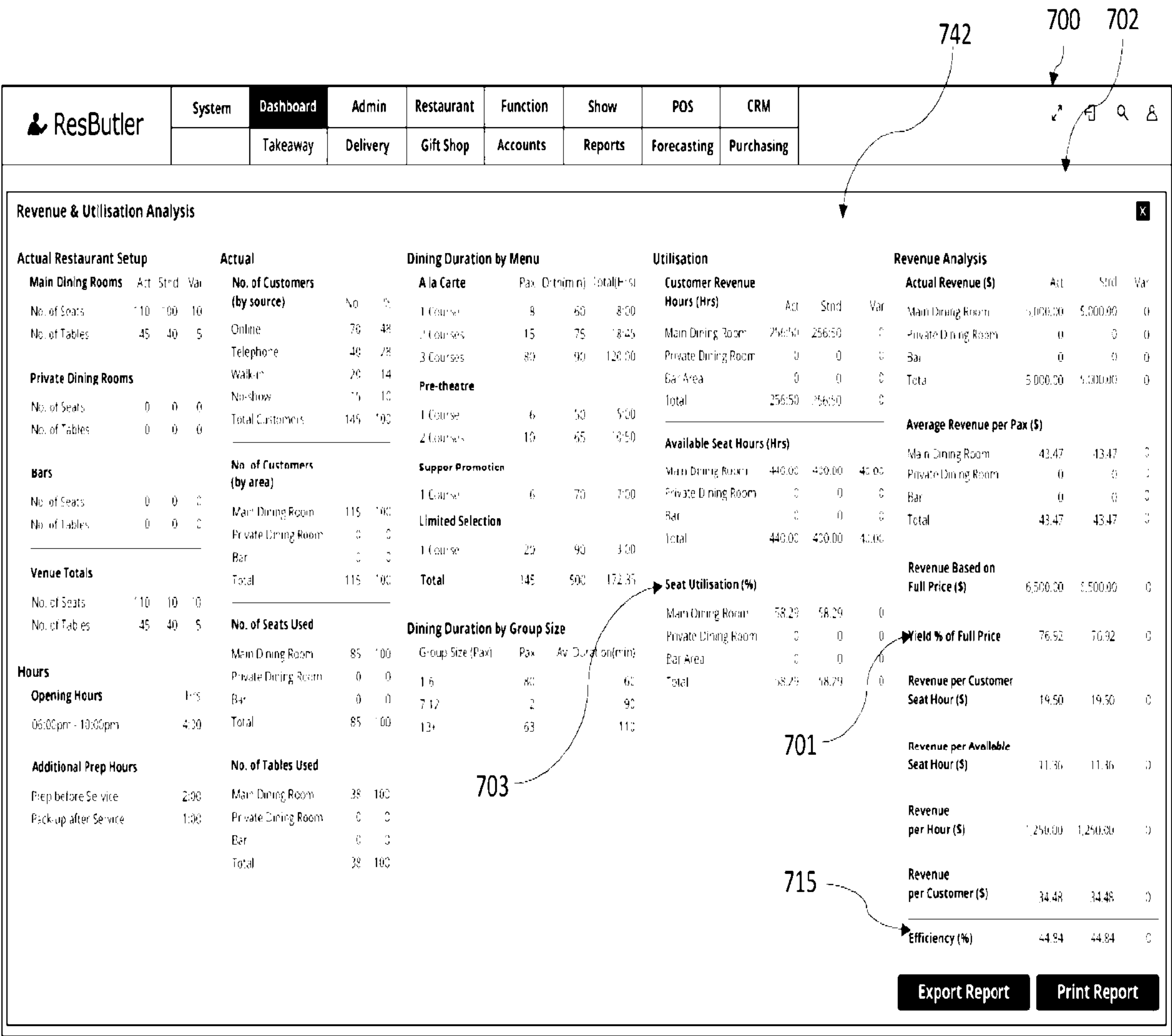


FIG. 7k

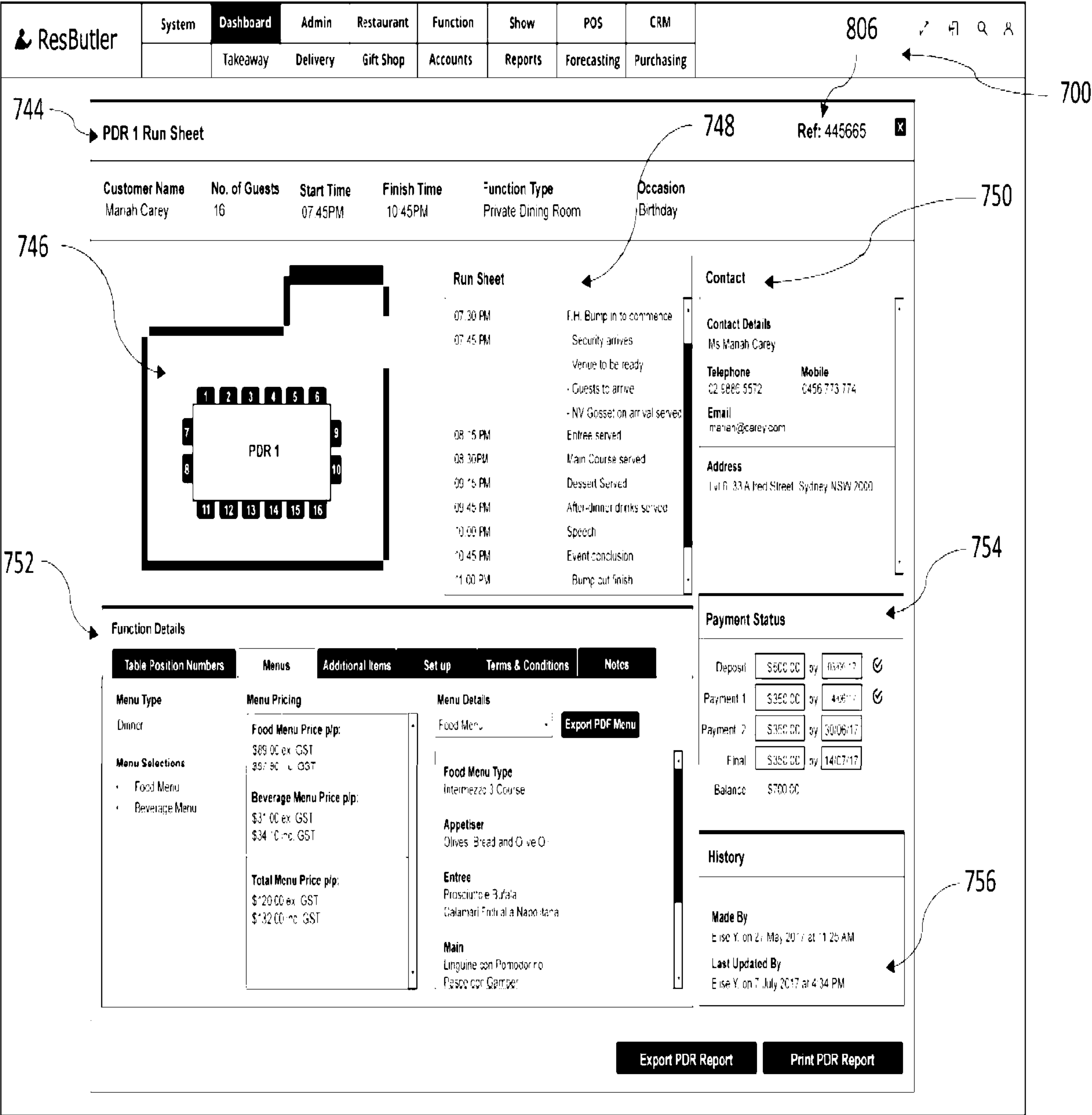


FIG. 71

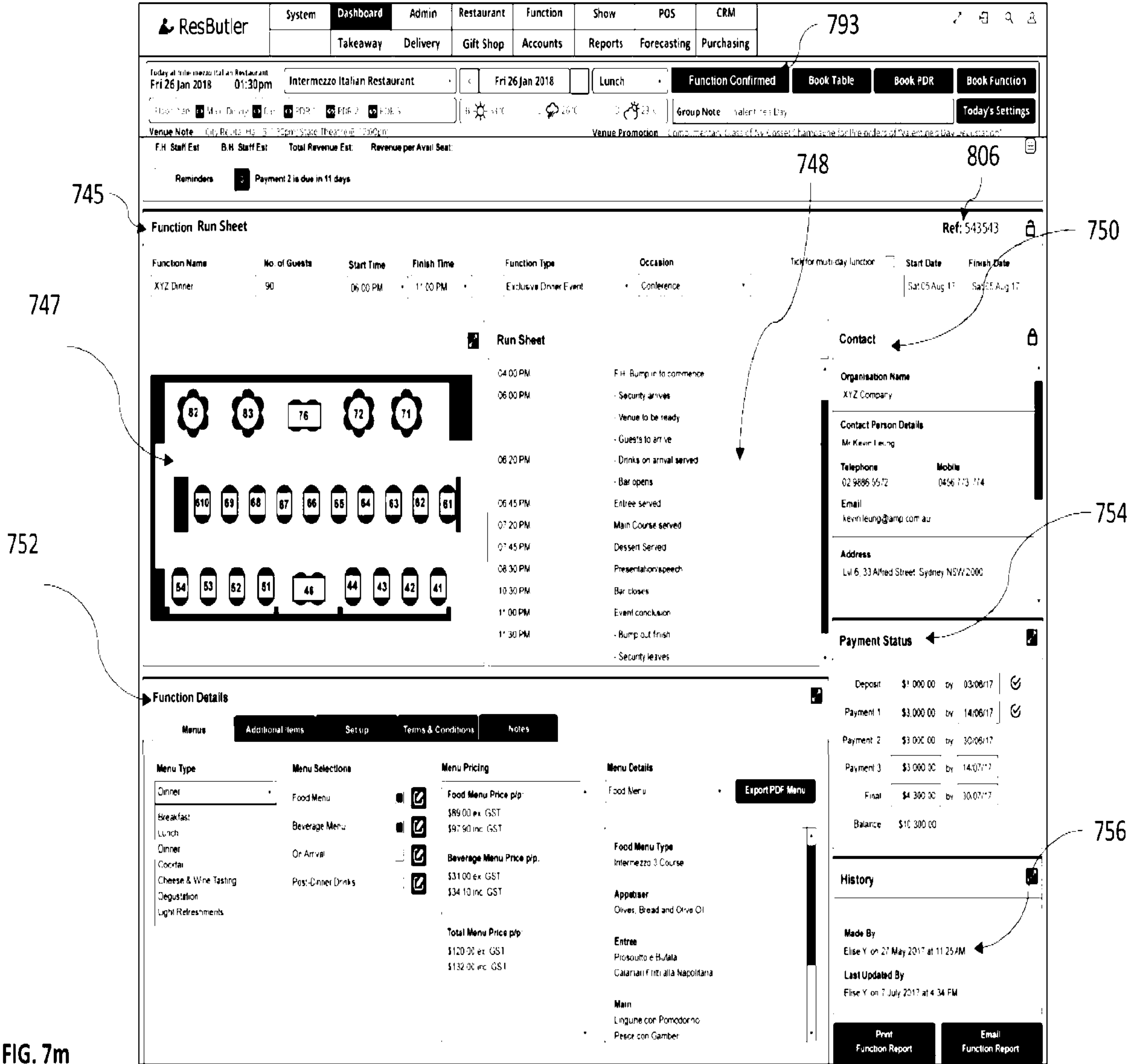


FIG. 7m

System

Dashboard

Admin

Restaurant

Function

Show

POS

CRM

Takeaway

Delivery

Gift Shop

Accounts

Reports

Forecasting

Purchasing

758

Individual Booking Runsheet

Ref: 345345

Customer Name

No. of Guests

Booking Time

Menu Selection

Courses

Beverage Selection

Serena Shazay

6

06:30 PM

Full Pre-order

3 Courses

None

760

Table Position Numbers

1

2

3

4

5

6

762

Guest List

Print Name Cards

Serena Shazay

Robert Porter

James McKnight

Georgia Li

Stacy Adams

Ross Oakes

Position 1

Position 2

Position 3

Position 4

Position 5

Position 6

Customer Notes

Robert Porter has a severe peanut allergy. Please take extra care with his food.

764

Complete Food Menu Pre-order

Entrée

Prosciutto e Bufala

Prosciutto e Bufala

Prosciutto e Bufala

Prosciutto e Bufala

Prosciutto e Bufala

Prosciutto e Bufala

Main

Linguine con Pomodoro

Linguine con Pomodoro

Pesce con Gamberi

Linguine con Pomodoro

Linguine con Pomodoro

Pesce con Gamberi

766

Restaurant Butler Details

Floral Centrepiece setup

Houghton's Sparkling on arrival

5 x Box of 4 Chocolates presented to guests

5 x Personal Card "Thank you for your support during the year"

768

CRM Details

CRM Information

Favourite Table: 66

Wine Preference: Red Cabernet Sauvignon

French

Wine Price Range: \$50-\$75

Staff Comments

Always orders a glass of champagne to start

Prefers quiet table away from street side

Dietary Requirements/Allergies

Does not eat seafood

770

Pre-order Payment Status

Payment

Full Pre-payment

Final

\$1000.00

on 03/06/17

Balance

\$00.00

Amount to be added to Restaurant

\$00.00

Visit History

Date	Visit Period	Time	Pax	Spend	Spend p/p	Courses	Wine p/g add	Wine p/Bottle
25/05/17	Lunch	12:30 PM	2	\$151.00	\$75.50	2	\$12.00	N/A
19/05/17	Lunch	12:30 PM	2	\$154.39	\$82.19	3	\$12.00	N/A
09/05/17	Lunch	12:30 PM	2	\$148.90	\$74.45	2	\$12.00	N/A
21/04/17	Dinner	07:45 PM	4	\$216.80	\$93.80	3	\$21.00	\$120.00
06/03/17	Lunch	12:45 PM	2	\$80.76	\$40.38	1	\$8.00	N/A

Export

Print

FIG. 7n

FIG. 8a

800

802

810

806

Booking Times

Seating 1

12:00 (25/30) 12:15 (25/30) 12:30 (30/30) 12:45 (25/30)

Seating 2

01:00 (30/30) 01:15 (25/30) 01:30 (10/30) 01:45 (0/30)

02:00 (0/30) 02:15 (0/30) 02:30 (0/30)

Seating 3

02:45 (12/30)

03:00 (5/30) 03:15 (6/30) 03:30 (12/30) 03:45 (0/30)

Seating 4

04:00 (0/30) 04:15 (0/30) 04:30 (0/30) 04:45 (0/15)

Bookings Overview

Time	Bkd Pax	Cap Pax	Avail Pax	Bkd Tables	Cap Tables	Avail Tables
Seating 1						
12:00	25	30	5	8	12	4
12:15	25	30	5	6	12	6
12:30	30	30	0	10	12	2
12:45	25	30	5	8	12	4
Subtotal:	105	120		32	48	
Seating 2						
01:00	30	30	0	1	12	
01:15	25	30	5	12	12	0
01:30	10	30	20	4	12	8
01:45	0	30	30	0	12	12
02:00	0	30	30	0	12	12
02:15	0	30	30	0	12	12
02:30	0	30	30	0	12	12
Subtotal:	65	210		27	84	
Seating 3						
02:45	12	30	18	5	12	7
03:00	5	30	25	1	12	12
03:15	6	30	24	1	12	11
03:30	12	30	18	5	12	9
03:45	0	30	30	0	12	12
Subtotal:	35	150		10	60	
Seating 4						
04:00	0	30	30	0	12	12
04:15	0	30	30	0	12	12
04:30	0	30	30	0	12	12
04:45	0	15	15	0	12	12
Subtotal:	0	105		0	12	
Booked Pax: 205 Physical Seats: 100 Seat Turns: 2.05						

Book Table

Ref: 234234

Unconfirmed

Not Paid

804

Customer Details

Mr

Last Name:

First Name:

Hotel Room No:

Mobile:

Tel. 2:

Email:

Company:

Company Tel:

Company Email:

Add Alternate Contact Details

Membership No:

Membership Class:

Ranking:

Visits:

Send Membership Link

Manual Status Override:

VIP

Preferred Table:

Booking Details

Details

Notes

Guest List

Menu Pre-order

Butler Service

Staff Comments

Referral

Pax:

Menu Selection:

No. Courses:

Time:

10

Degustation

5 Courses

01:30pm

Departure:

Allocated:

Wsh to leave by:

Adjusted Time:

Additional Charge:

03:30pm

2 Hours

05:00pm

- 2 Hours

\$12.00

Area Selection:

Sub-area preference:

Preferred Table:

Occasion:

How did you hear about us?

Confirmation Requirement

814

Full payment is required 48 hours before booking time:

Wed 24 Jan 2018, 1:30pm

Booking Payment Details

Booking Summary

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

Previously Paid

\$0.00

Balance Owning

\$1,463.90

Payment Status

Not Paid

Send Payment Link

Booking History

816

Cancel

Save

FIG. 8b

820824826822808

Booking Details

DetailsNotesGuest ListMenu Pre-orderButler ServiceStaff CommentsReferral

Pax:Menu Selection:No. Courses:Time:

10Degustation5 Courses01:30pm

Departure:Allocated:Wish to leave by:Adjusted Time:Additional Charge:

03:30pm2 Hours05:00pm+2 Hours\$12.00Accept

Area SelectionSub-area preferencePreferred Table:

OccasionHow did you hear about us?

828834830832836812833

FIG. 8c

Menu Pre-order
A la Carte 2 Courses

838

Entree

Antipasto Della Casa

Prosciutto San Daniele, Caciatorini, Sopressa Milano Salam, Fresh Italian Buffalo Mozzarella, Parmigiano Reggiano, Chargrilled Zucchini, White Anchovies, Mixed Olives and Housemade Grissini

\$26.50

+

Insalata di Burrata e Pomodorini

Fresh Handmade Creamy Mozzarella Cheese, Heirloom Tomatoes, Rocket and Black Olive Dust.

\$23.50

+

Tortina di Melanzana

Thin Slices of Eggplant with Mozzarella, Parmigiano, Basil, Pineuts and a Traditional Neapolitan Sauce

\$23.50

+

Prosciutto e Bufala

Fresh Buffalo Mozzarella wrapped in Prosciutto di Parma with Roasted Beetroot, Fig Vincotto Dressing and Housemade Grissini.

\$24.50

+

Calamari Fritti alla Napoletana

Crispy Hawkesbury River Calamari Rings with Lemon and Chilli Oil.

\$25.50

+

Capesante con Gorgonzola

Sea Scallops Wrapped in Pancetta served in a Light Gorgonzola Sauce and Topped with Caviar.

\$25.50

+

Main

Side

Pre-order Selection

Guest:

Rachel Taylor

Total Guests: 4

Entree

Antipasto Della Casa

Qty 1

\$26.50

Edit

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.

Add to Cart

846

840

842

844

800

FIG. 8d

800

Booking Details

Details

Notes

Guest List

Menu Pre-order

Butler Service

Staff Comments

Referral

Table Position Numbers

1

2

3

4

Allocate Seating Positions

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

844

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

814

Booking Payment Details

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
Previously Paid	\$0.00
Balance Owing	\$1,463.90
Payment Status	Not Paid
Send Payment Link	

Booking Summary

Booking Time:	01:30pm
Departure Time:	05:00pm
Allocated Time:	3.5 Hours
Minimum Spend:	\$250.00
Hire Charge:	N/A

816

Booking History

Cancel

Save

FIG. 8g

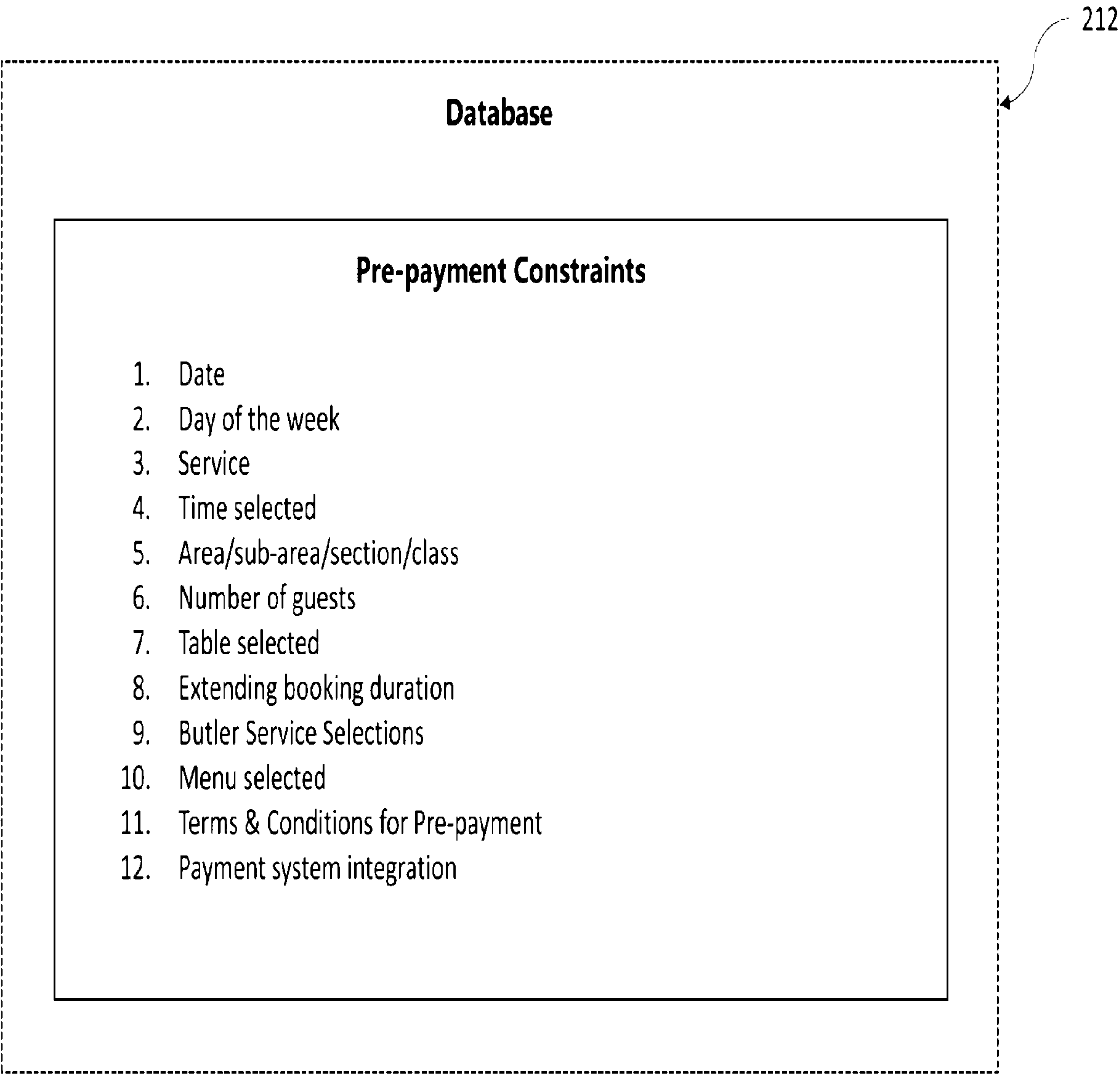


FIG. 8h

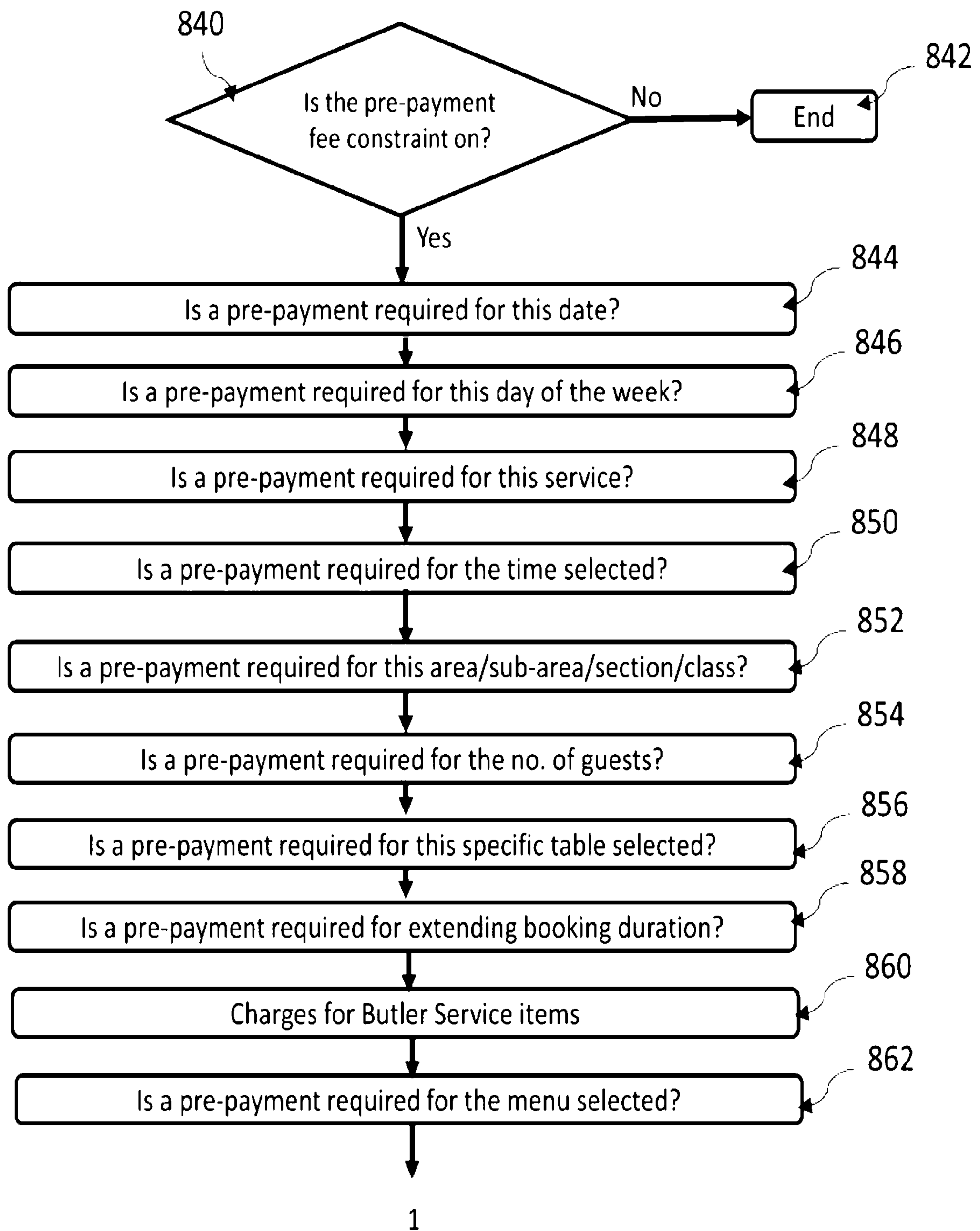


FIG. 8i

80/104

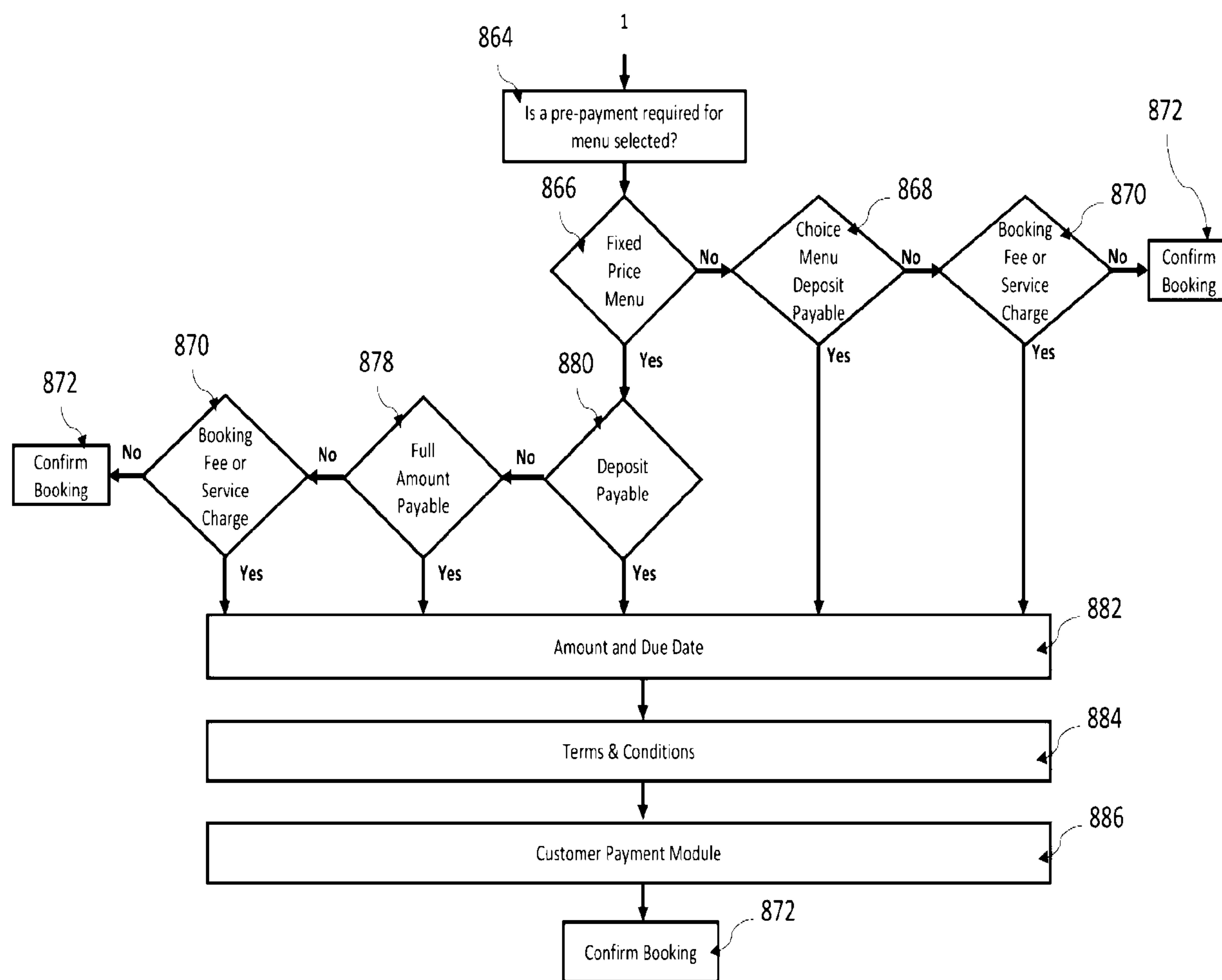


FIG. 8j

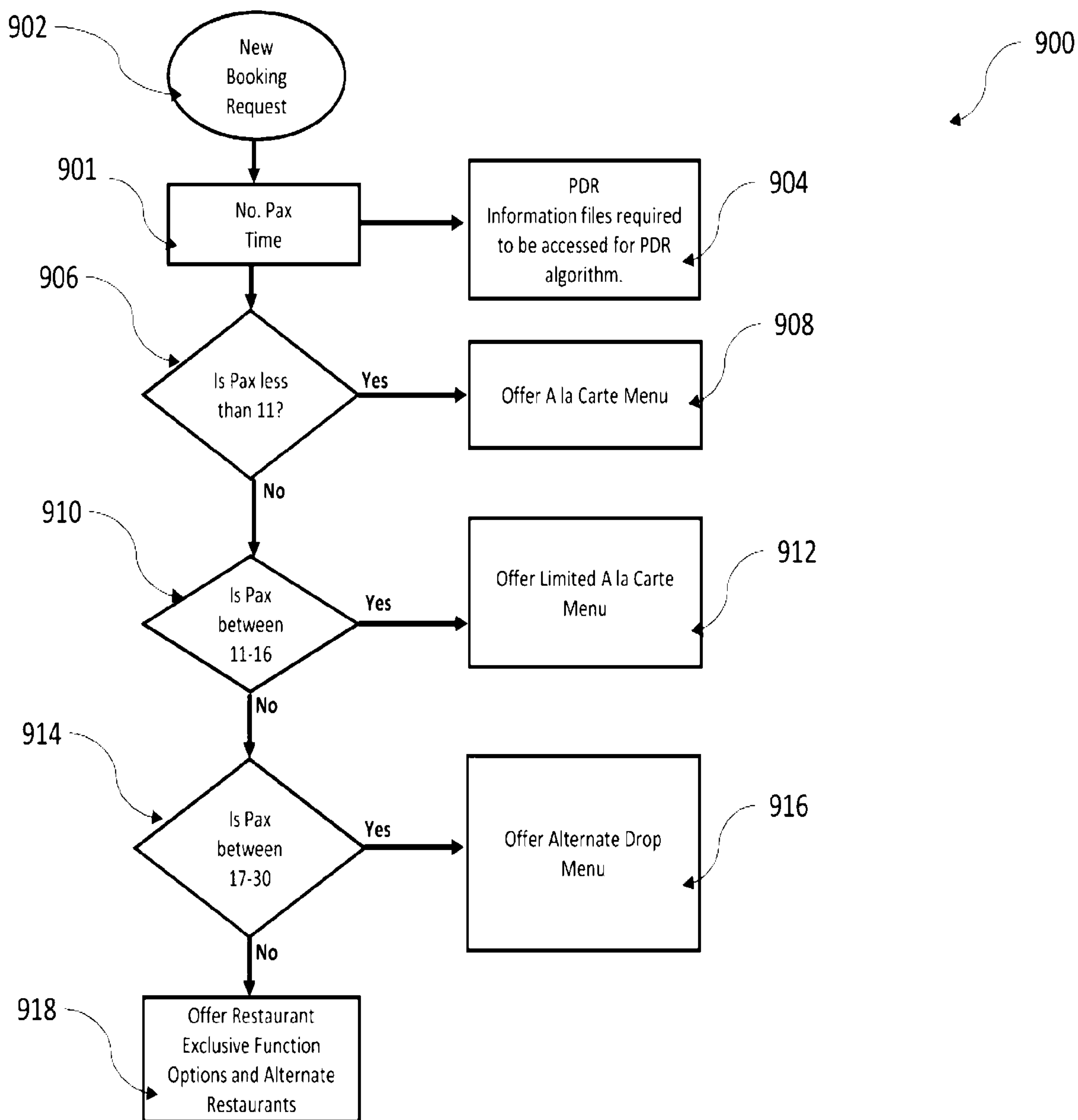


FIG. 9a

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 Prosciutto, Cacciatorini, Mozzarella, Mixed Olives	\$26.50	☒	☐	☐	☐	\$26.50
Insalata di Burrata e Pomodorini Mozzarella, Tomatoes, Rocket	\$23.50	☐	☐	☒	☒	\$47.00
Tortina di Melanzana Eggplant, Mozzarella, Parmigiano, Basil, Pinenuts	\$23.50	☐	☒	☐	☐	\$23.50
Main						
Osso Bucco Slow Cooked Veal served on Risotto Milanese	\$39.00	☒	☐	☒	☐	\$78.00
Pesce Al Cartoccio Ocean Trout, Wild Mushrooms, Tomatoes	\$42.00	☐	☒	☐	☒	\$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

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/EditCourses

A la Carte

☐ Hide

Input Menu

Create/EditCourses

Limited A la Carte

☐ Hide

Input Menu

Create/EditCourses

Pre-theatre

☐ Hide

Input Menu

Create/EditCourses

Post-theatre

☐ Hide

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 <div>On</div>	<div>No</div>	<div>Yes</div>
A la Carte 2 Courses	5:30PM-6:30PM 8:30PM-10:00PM Edit Times <div>On</div>	<div>No</div>	<div>Yes</div>
A la Carte 3 Courses	5:30PM-10:00PM Edit Times <div>On</div>	<div>No</div>	<div>Yes</div>
Limited A la Carte 2 Courses	8:30PM-10:00PM Edit Times <div>On</div>	<div>No</div>	<div>Yes</div>
Limited A la Carte 3 Courses	8:30PM-10:00PM Edit Times <div>On</div>	<div>No</div>	<div>Yes</div>
Pre-theatre 1 Course	5:30PM-6:30PM Edit Times <div>On</div>	<div>No</div>	<div>Yes</div>
Pre-theatre 2 Courses	5:30PM-6:30PM Edit Times <div>On</div>	<div>No</div>	<div>Yes</div>

922

924

926

928

932

934

936

938

FIG. 9e

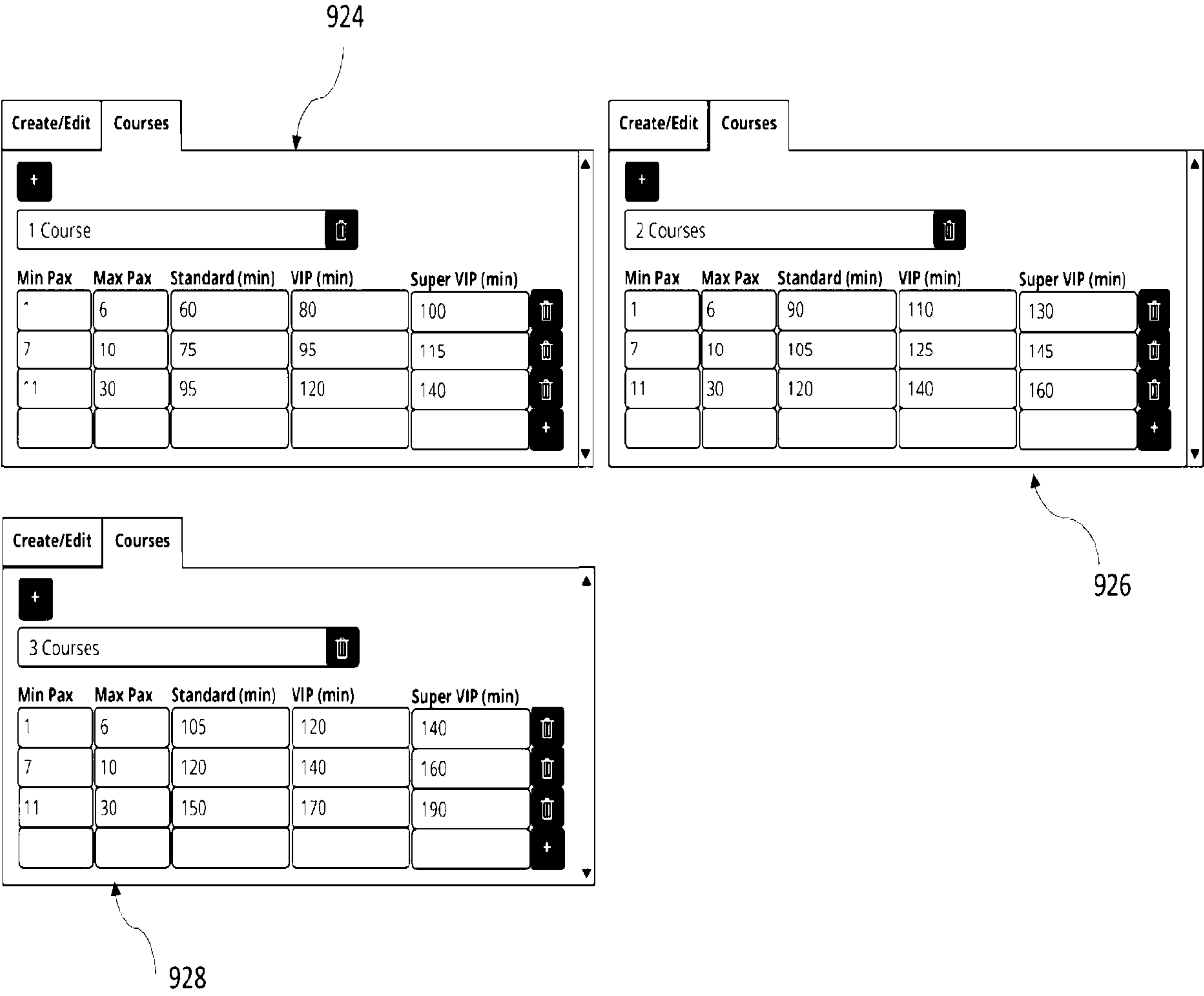


FIG. 9f

Lunch 12:00PM-3:00PM

Add Seating

Create seatings between 12:00PM and 3:00PM

Name

Seating 1

Start

12:00PM

Stop

1:00PM

Booking Intervals (minutes)

15

Table Reset Time (minutes)

10

Set Capacities

Interval capacity can be exceeded

Time	Max Pax	Max Tables	Walk ins (-)	System Available Pax	VIP	Super VIP
12:00PM	30	15	4	15	x	✓
12:15PM	30	15	4	15	x	✓
12:30PM	30	15	4	15	x	✓

Name

Seating 2

Start

1:00PM

Stop

2:00PM

Booking Intervals (minutes)

15

Table Reset Time (minutes)

10

Set Capacities

Interval capacity can be exceeded

Time	Max Pax	Max Tables	Walk ins (-)	System Available Pax	VIP	Super VIP
1:00PM	30	15	4	15	x	✓
1:30PM	30	15	4	15	x	✓

Name

Seating 3

Start

2:00PM

Stop

3:00PM

Booking Intervals (minutes)

15

Table Reset Time (minutes)

10

Set Capacities

Interval capacity can be exceeded

Time	Max Pax	Max Tables	Walk ins (-)	System Available Pax	VIP	Super VIP
2:00PM	30	15	4	15	x	✓
2:30PM	30	15	4	15	x	✓

Save

930

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	August	September
5	4	4
October	November	December
5	4	4
January	February	March
5	4	4
April	May	June
4	4	4

Delete

Preview

Save

932

FIG. 9h

934

FIG. 9i

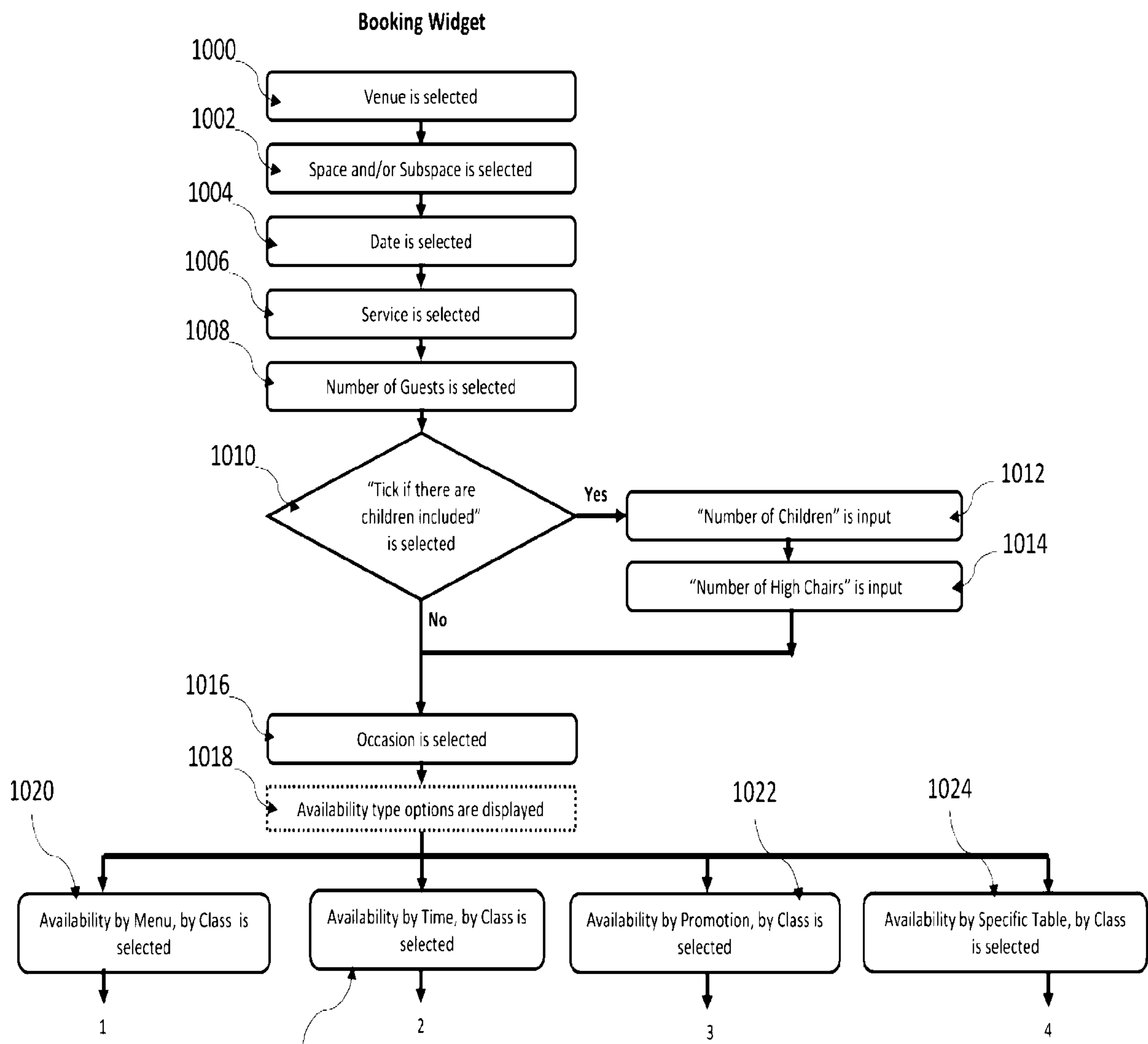


FIG. 10a

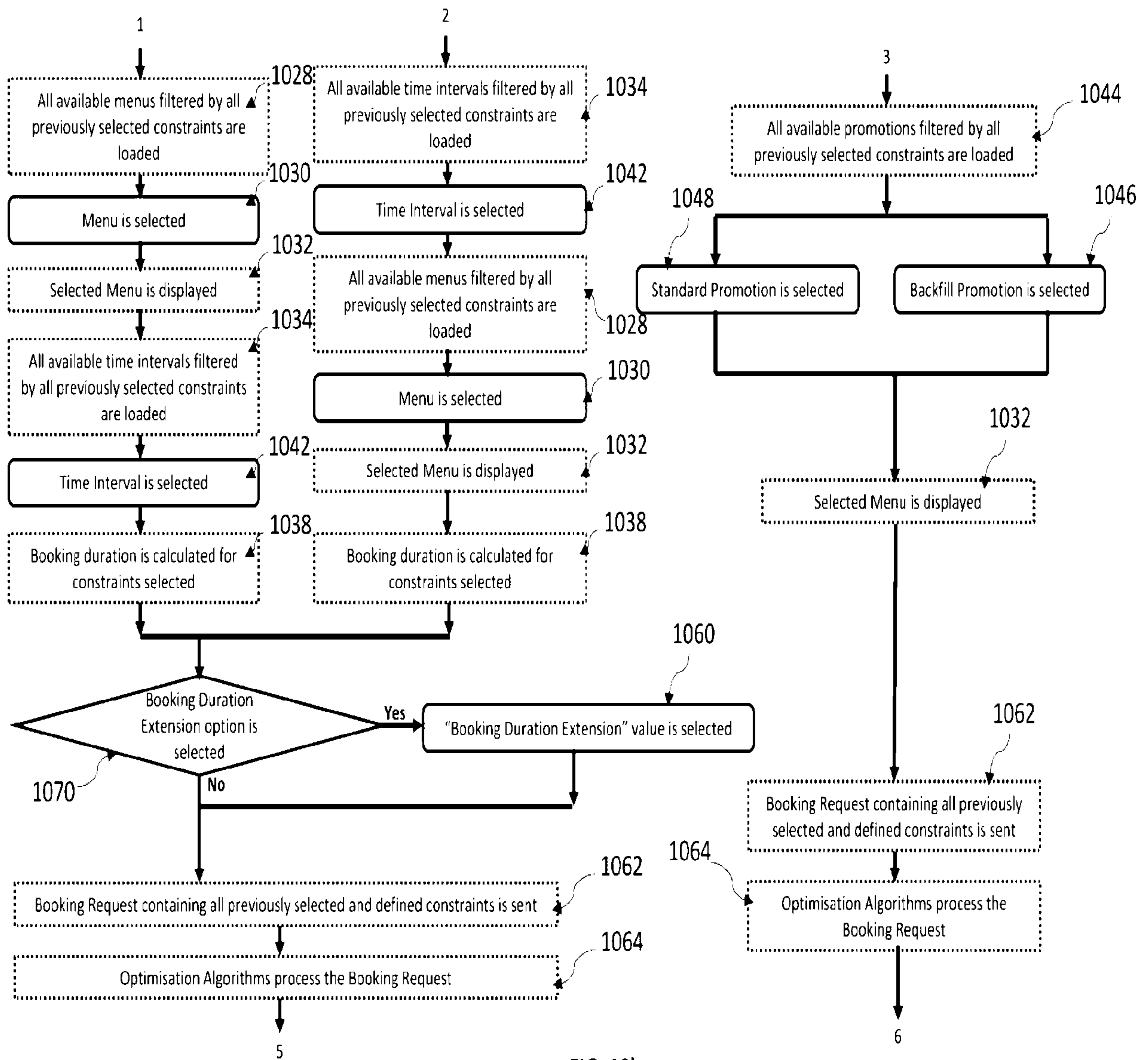


FIG. 10b

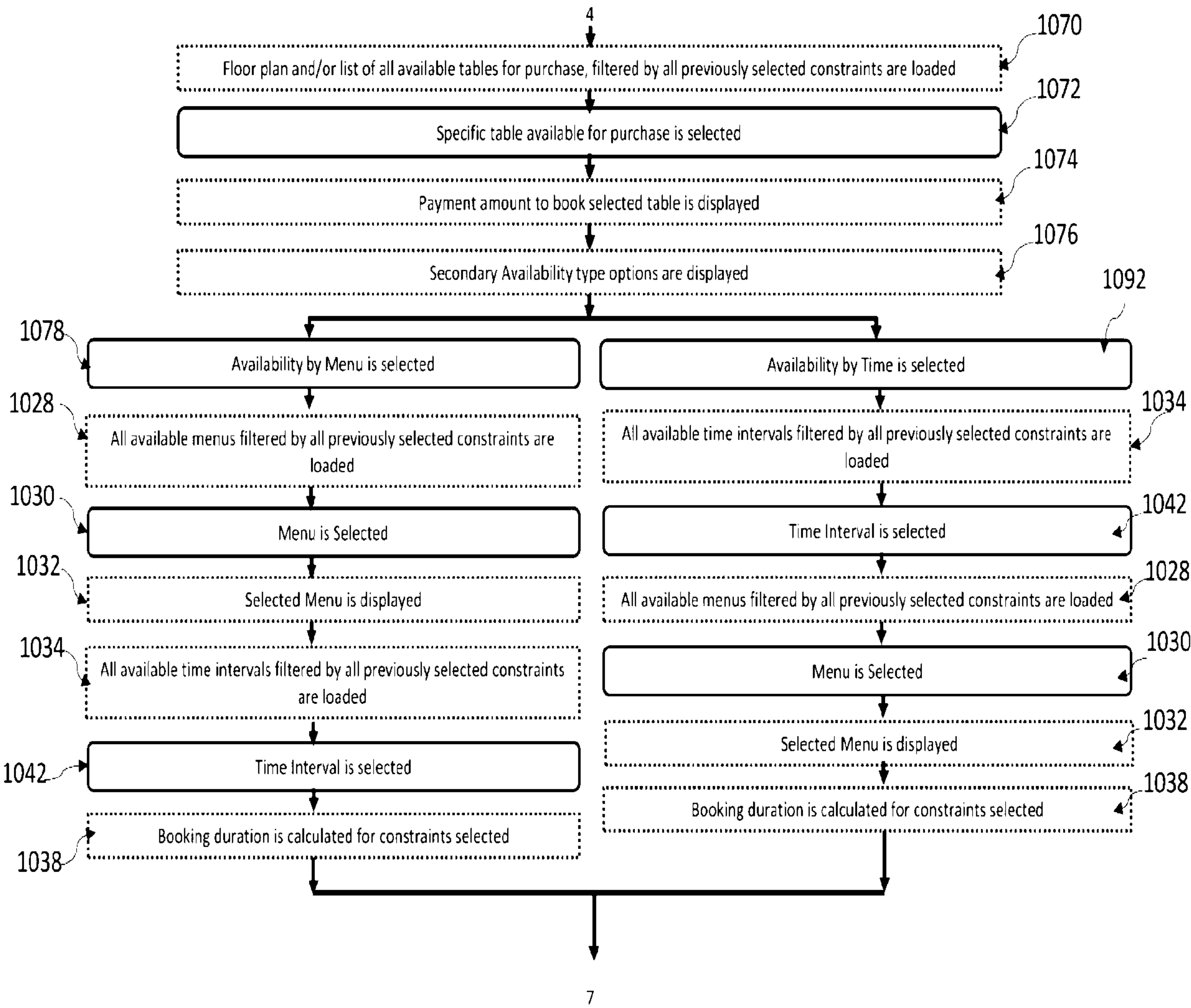


FIG. 10c

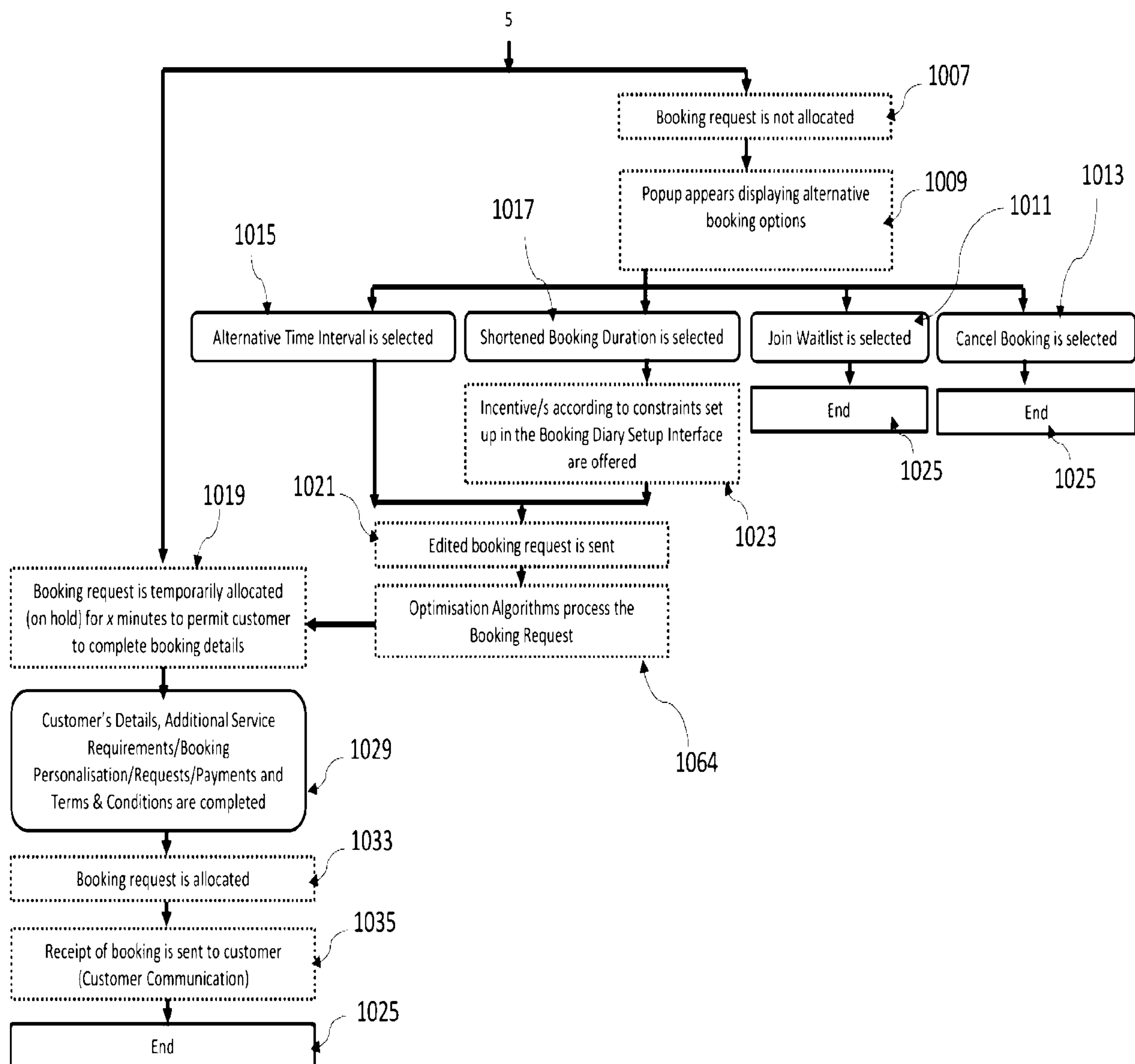


FIG. 10d

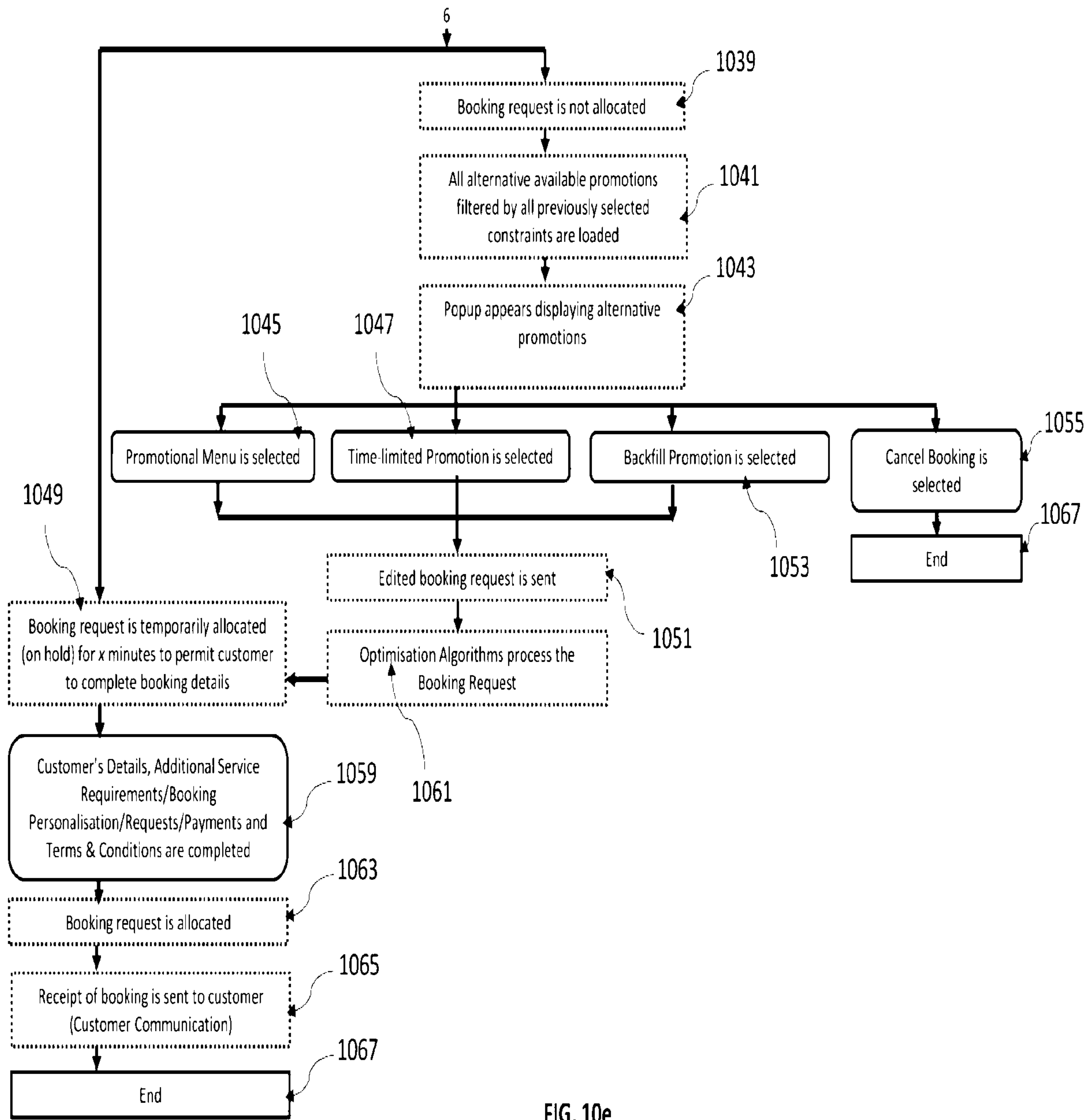


FIG. 10e

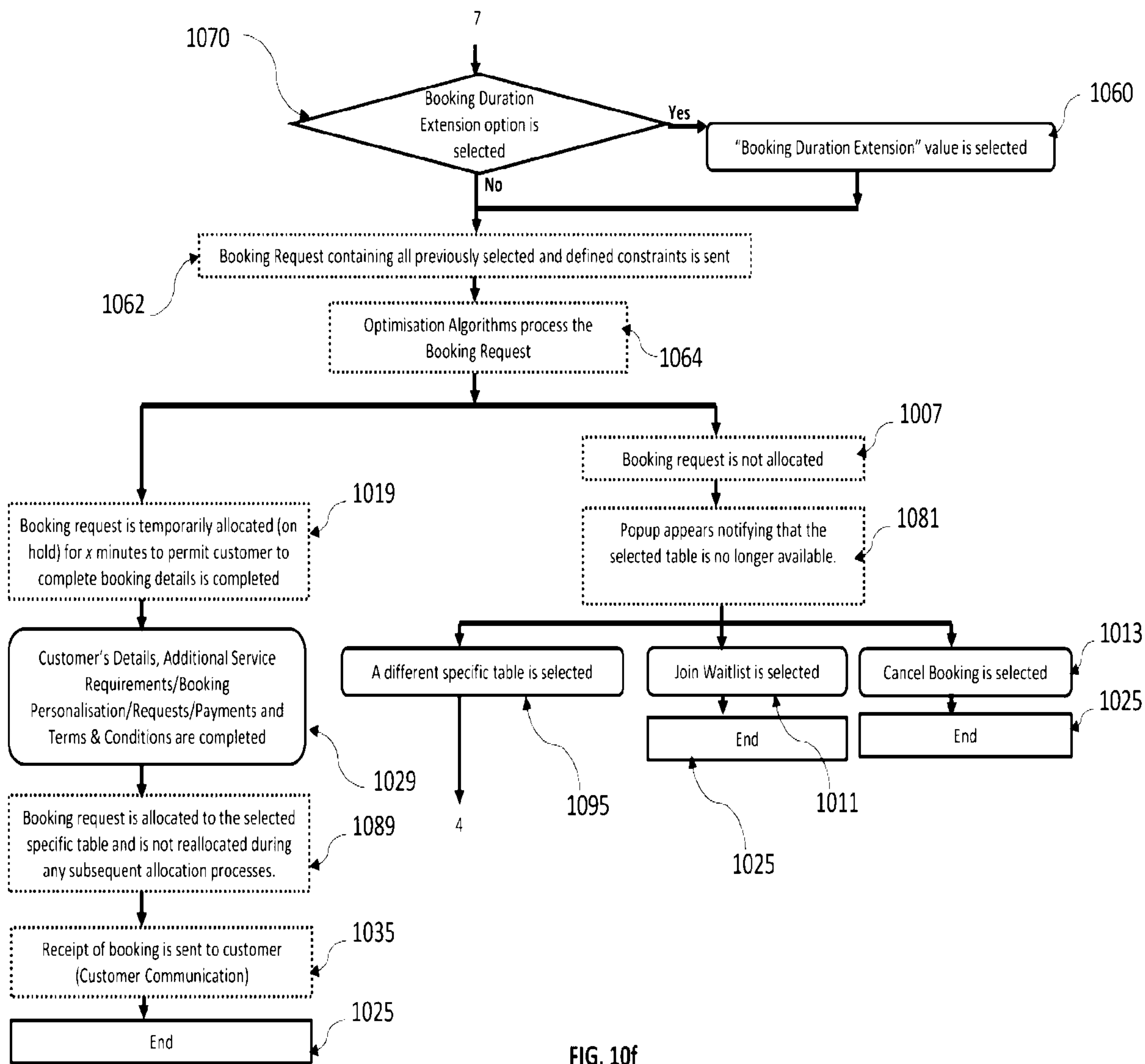


FIG. 10f

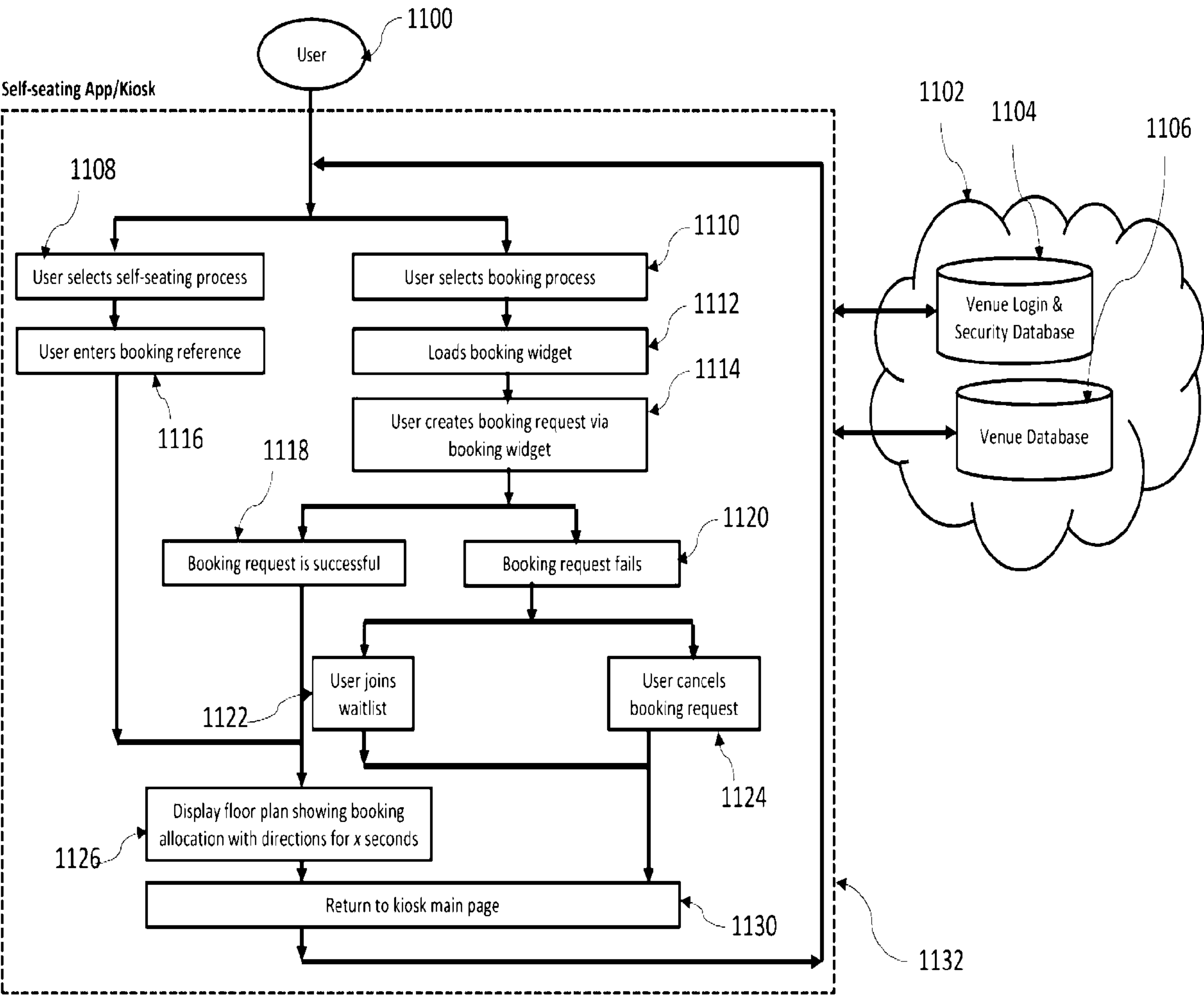


FIG. 11a

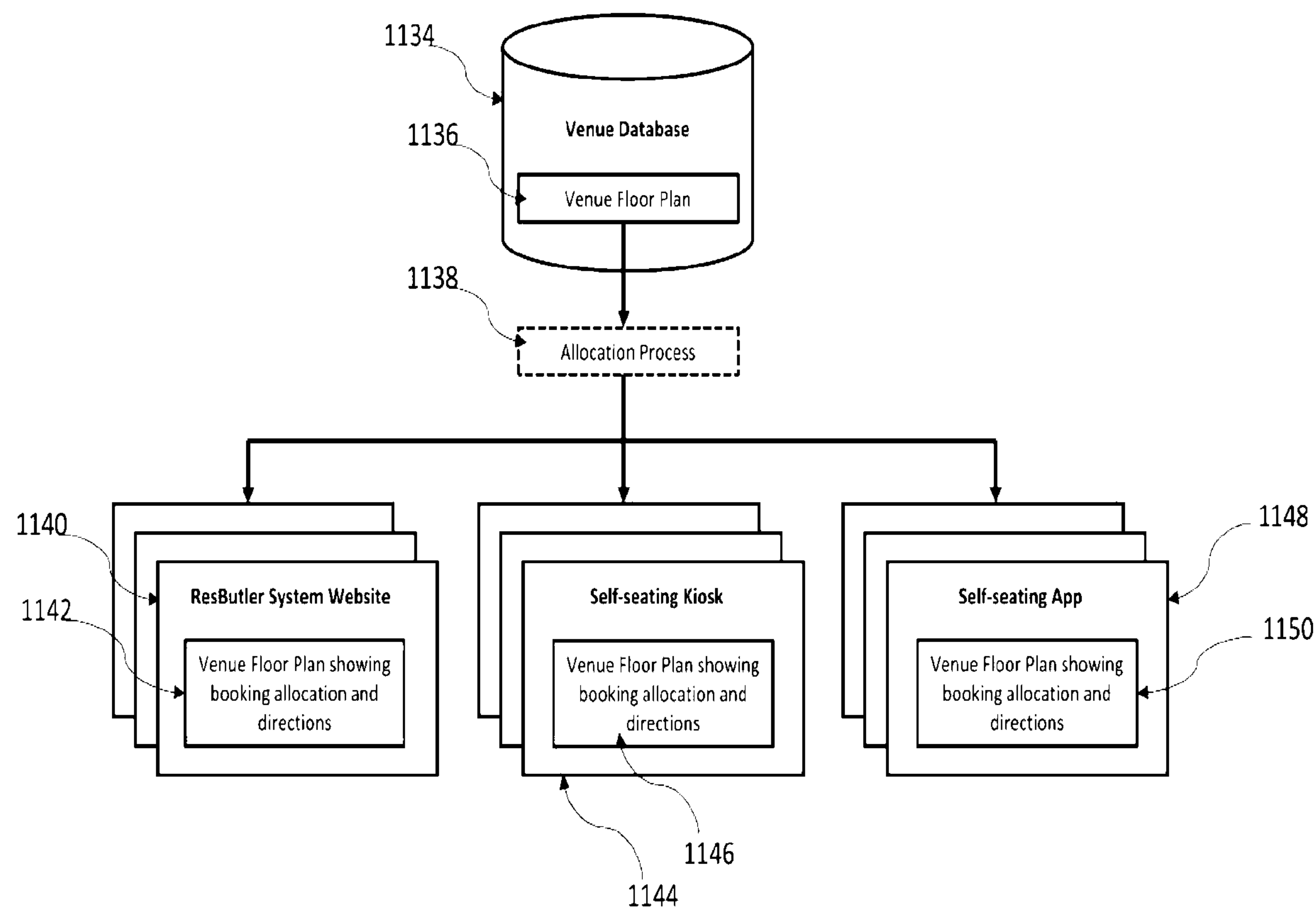


FIG. 11b

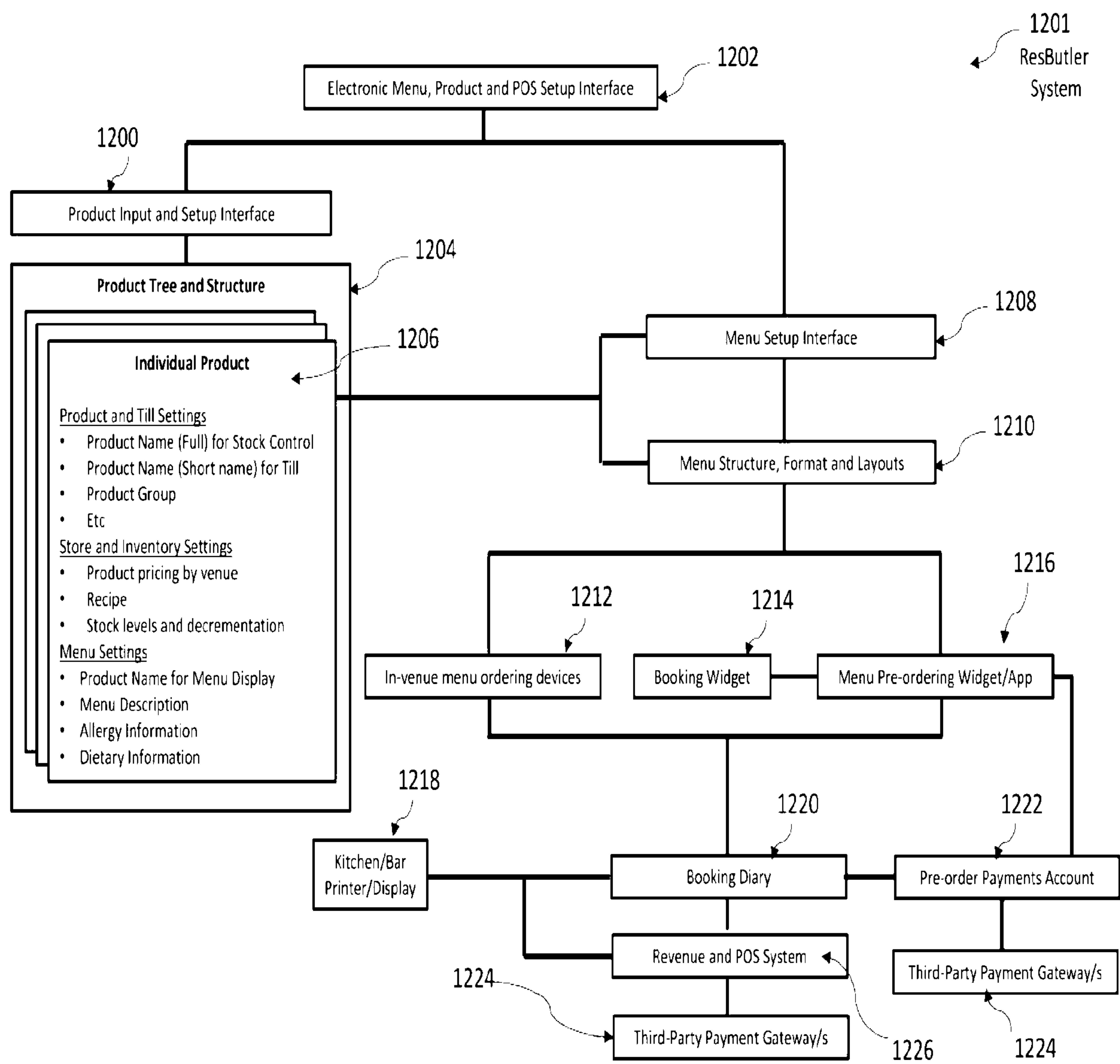


FIG. 12a

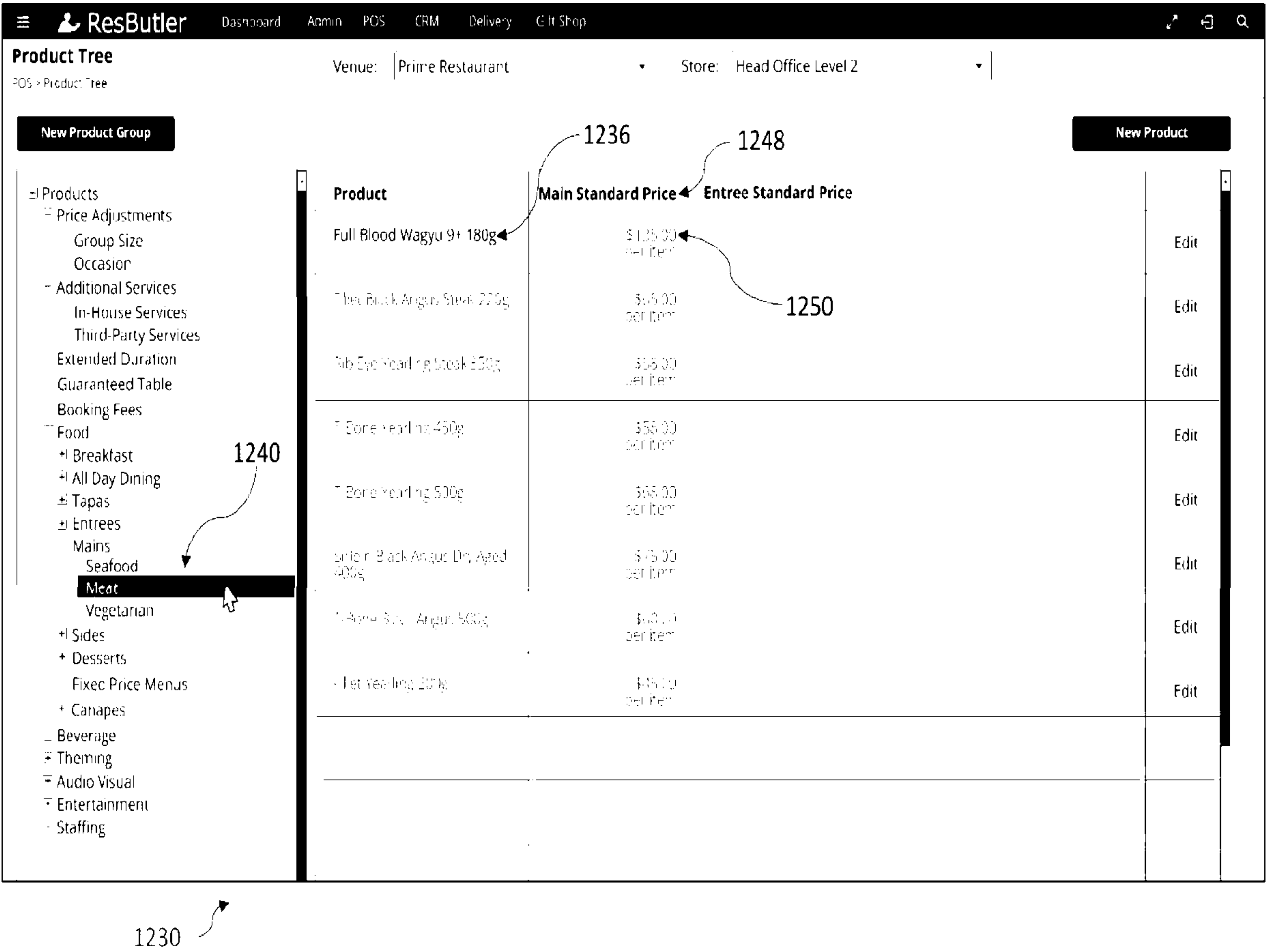


FIG. 12b

1236

Full Blood Wagyu 9+ 180g

1232

Product Settings

Till Product Full

Full Blood Wagyu 9+ 180g

Till Product Displayed Name

F Wgyu 9+ 180

Select Printer

Prm Kit Main

Group

Prime > Products > Food > Mains > Meat

Created

21 Aug 2018 10:53AM

Reference Number:

45536

Inactive



Add Photo

Store/Inventory Settings

Menu Display Settings

Product Pricing

Base Size

1 Items

Cost Tax:

GST

Stock Settings

Suppliers: 0

Store Type

Food

Flow Metered

☐ Non-Stocked

☐ No Re-Order

☐ Manufactured

Recipe

Modifiers: 0

Condiments: 0

Ingredients: 10

Promotions: 0

Cooking Instructions:

Default Size

1

Max Sale Qty

1

Prerequisite

No Prerequisite

Printer Profile

Main & Waiter Copy

Product Type

Comment

View Audit History

View Sales

Cancel

Save

FIG. 12c

1236

Full Blood Wagyu 9+ 180g

Inactive

Till Product Full

Full Blood Wagyu 9+ 180g

Till Product Displayed Name

F Wgyu 9+ 180

Select Printer

Prm Kit Main

Group

Prime > Products > Food > Mains > Meat

Created

21 Aug 2018 10:53AM

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

Substitute Sheet
(Rule 26) RO/AU

Full Blood Wagyu 9+ 180g

Inactive

Till Product Full

Full Blood Wagyu 9+ 180g

Till Product Displayed Name

F Wgyu 9+ 180

Select Printer

Prm Kit Main

Group

Prime > Products > Food > Mains > Meat

Created

21 Aug 2018 10:53AM

Reference Number:

45536

Add Photo

Product Settings

Store/Inventory Settings

Menu Display Settings

Product Pricing

Select Standard Price

Main Standard Price

Main Standard Price inc. GST

\$135.00 Per: Item

Menu Pricing Adjustment Unit

%

Rounding

Round up

Nearest:

\$5.00

Menu Pricing Adjustment

Time	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday
3:30pm	-5%	-5%	-5%	-5%	-5%	-5%	-5%
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

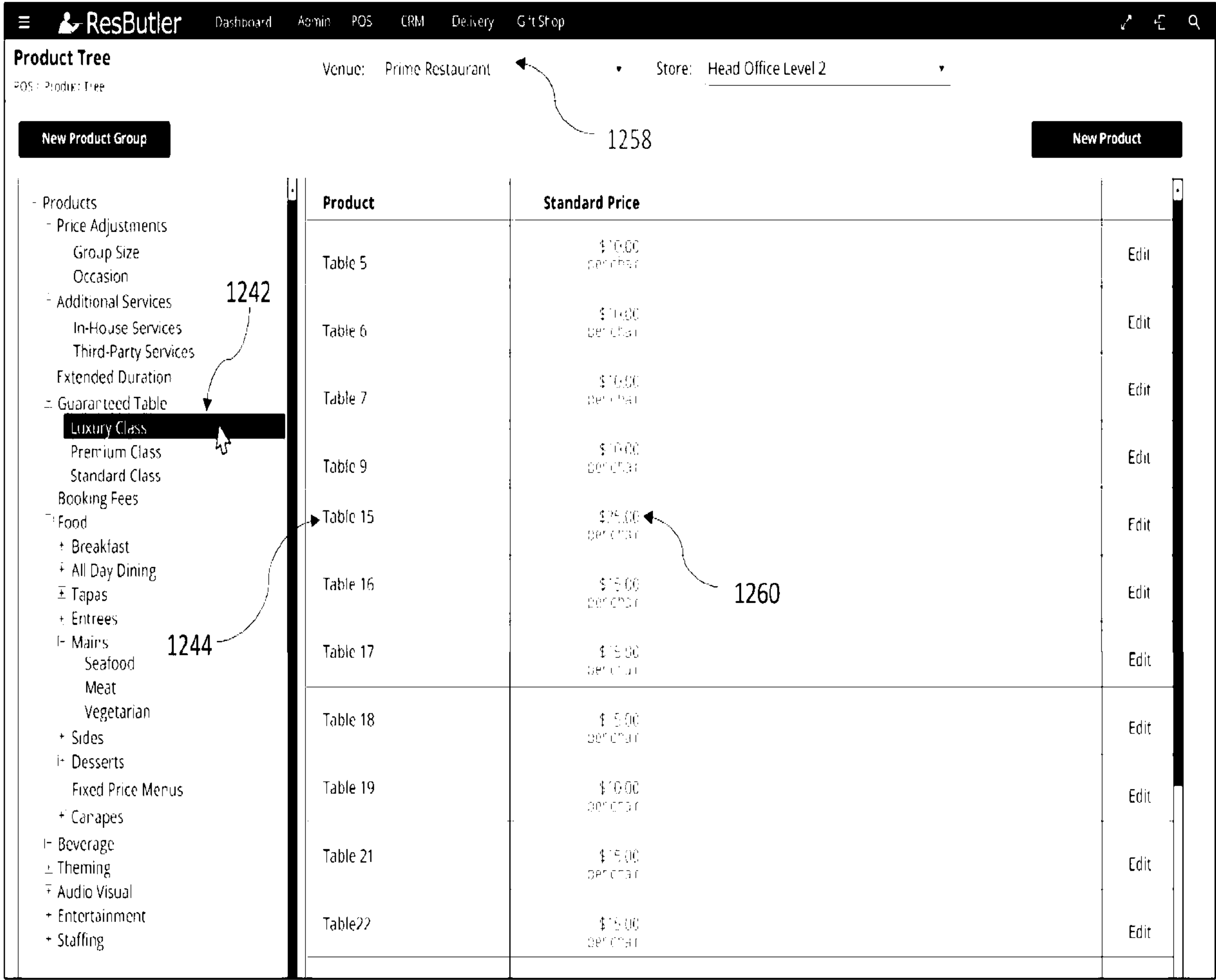


FIG. 12f

Table 15Inactive x

1244

Till Product Full

Table 15 Luxury Class

Till Product Displayed Name

T15 Lux

Select Printer

Prm Kit Main

Group

Prime > Products > Guaranteed Table > Luxury Class

Created

21 Aug 2018 10:53AM

Reference Number:

45536

Add Photo

Product SettingsStore/Inventory SettingsMenu Display SettingsProduct Pricing

Select Standard Price

Standard Price

Main Standard Price inc. GST

\$25.00 Per: Chair

Menu Pricing Adjustment Unit

%

Rounding

Round up

Nearest:

\$0.50

1262

1260

1252

1254

1264

1246

Menu Pricing Adjustment

Time	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday
3:30pm	-5%	-5%	-5%	-5%	-5%	-5%	-5%
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 HistoryView Sales

CancelSave

FIG. 12g