

ORDER ENTRY AND TICKET HANDLING

Transfer tickets to other users

- A server can transfer open tickets to other employees if they need to take a break or their shift is over
- A bartender can transfer a ticket to a server once a customer has been seated

Fast pay

When entering payment, the system displays commonly used bill denomination options for quicker checkout

Change tables

Transfer a customer from one table to another

Manage gratuity and taxes

View a breakdown of tips and taxes for accounting purposes

Customize ticket names

Split checks

Split checks between multiple customers at a table

Share items

Split menu items between multiple customers

Apply payments to other users' tickets

Allows customers to pay for someone else's meal or drink

Repeat previously ordered items

Allows for quicker order entry when ordering identical items or when a customer orders their "usual"

Hold (and release) menu items to the kitchen

Gives server control of order timing to ensure that each course is prepared and delivered at appropriate time

Change price or quantity of a menu item

Change price or inventory in real-time

View ticket details with "ticket status display"

Easily view the status of a particular order

Tickets can remain open indefinitely

Ideal for bar tabs and house accounts

Use on-screen keyboard to add special requests

Item discounts

- Allows you to dynamically create manual comps, coupons and automatic discounts within seconds
- Define custom discount rules: select which items it affects, during which hours or days and set how prices are affected



DISCOUNTS & COUPONS

- Dynamically create manual comps, coupons and automatic discounts within seconds
- Define a discount rule: select which items it affects, during which hours or days and set how prices are affected



CUSTOMER DATABASE

- Quickly view customer's order history
 - Easily repeat previously ordered items
- Store customer information
 - Name, phone number, address, order history, order preferences, birthday
 - Database can be used for direct marketing purposes
- Identify best customers
 - Ideal for loyalty programs or other incentives
- Identify sales trends by customer type
- Search by customer first name, last name or phone number.
- One touch views the customer's order history or opens a specific ticket
- Re-order their favorites with a single touch



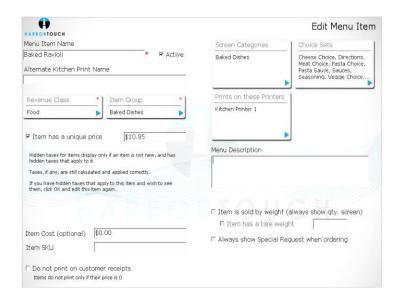
PAYMENTS & TENDER TYPES

- Integrated credit, debit and gift cards
 - Track all payment types directly through the Harbortouch system, including cash and checks
- Receipt printing
 - Detailed receipts print directly from system
- Unlimited split payments on any ticket
 - Split each check between customers or between different payment types
- Fast pay
 - When entering payment, the system displays commonly used bill denomination options for quicker checkout
 - Checkout with only two touches
- Record checks with tips
 - Easily track tip totals as well as taxes



MENU SETUP

- Add unlimited menu items
- Add unlimited screen categories
 - Screen categories allow the merchant to arrange related menu items into easily accessible groupsPlace items into multiple screen categories
- Add unlimited choices (modifiers)
 - Add one or multiple choices to each menu itemSelect whether choices are optional or required
 - Example: Meat temperature (well done, medium, mediumrare) is a required modifier for a burger while lettuce, tomato, ketchup, mayo, etc. are optional
- Add unlimited choice sets
 - Choice sets allow the merchant to arrange related choices into easily accessible groups
- Place choices into multiple choice sets
- Easy Menu Editing
 - Add and edit menu items in real-time with a simple and intuitive interface



JOB & EMPLOYEE SETTINGS

- Create unlimited jobs
 - Jobs include servers, bartenders, host/hostess, managers, dishwashers, etc.
 - Each job can be customized with various attributes such as pay rate and security level
- Add unlimited employees to each job type
- Manage employee security access

Each job or employee can be given different levels of security clearance within the system

- Automatically calculate overtime pay
- Edit timesheets from any terminal
- Employees show red when close to overtime
- Access complete employee database, showing:
 - Date hired
 - Date terminated (if applicable)
 - Insurance # (if applicable)
 - Base salary
 - Hours worked
 - Personal information (i.e., full name, social security number, phone number, address, etc.)



PRINTING

- Connect up to 5 printers per system
 - Can include multiple remote printers plus a receipt printer at the point of sale
- Custom order routing
 - Automatically relay each part of an order to the appropriate area within the restaurant (i.e. kitchen, bar, salad area, etc.)
- Group similar items on kitchen prints
 - Group similar items for maximum efficiency in the kitchen
- Ability to print choices (modifiers) in red
 - Ensures that special orders are not overlooked by kitchen staff
- Sort tickets by seat position at their table
 - Avoids customers receiving the wrong order

FRESH SHEET & INTERNAL MESSAGING

- Fresh Sheet
 - Allows you to view a countdown of item portions remaining on-hand
 - Alerts will notify when an item is getting low
 - Manual override can be used to order items as necessary
- Internal Messaging
 - Communicate with your staff
 - Add a message of the day to the login screen (i.e., encourage sales of a particular item, acknowledge the "employee of the month" or wish a happy birthday, etc.)

FRESH SHEET/INVENTORY TRACKING

- Check inventory count in real-time right from the main order screen or the fresh sheet at the login screen
- The fresh sheet allows you to view a countdown of item portions remaining on-hand
- Alerts will notify when an item is getting low

