



MENULINK CLASSIC

for the hospitality industry



Restaurant operators need comprehensive tools to manage costs and information in order to make good business decisions in a timely manner. The MenuLink back office solution will take you to higher levels of profitability and efficiency by allowing greater control with less work.

▶ CONTROL FOOD COSTS

Measure, control and reduce food costs by highlighting variances. Support contract pricing and streamline communication with suppliers.

▶ DECREASE LABOR COSTS

Cut labor costs by eliminating unnecessary overtime and employee administration. Forecast labor scheduling to maximize employee productivity.

▶ IMPROVE CUSTOMER SERVICE

Spend less time on administration and more time serving customers and coaching employees. Enforce company labor standards to optimize staffing levels.

▶ MAKE GOOD DECISIONS QUICKLY

Use accurate, timely information presented in a comprehensive format to make smart business decisions.

▶ ADAPT THE SYSTEM TO YOUR BUSINESS

Take advantage of rich configuration options to adapt the MenuLink solution to your way of doing business - without the high cost of custom software development.



MENULINK CLASSIC

ADVANCED RESTAURANT BACK OFFICE SOLUTION

The MenuLink solution includes inventory and recipe management, purchasing, labor management, cash management and reporting and is designed to help you reduce operating costs and create competitive advantage.

FOOD COST MANAGEMENT

- Increase profitability by analyzing actual to theoretical cost
- Dynamically view the top 20 food cost items
- Provide real-time cost of goods sold based on latest prices or FIFO
- Drag and drop configuration provides quick shelf-to-sheet inventory counts



LABOR COST MANAGEMENT

- Communicate assigned tasks on employee schedules
- Realize increased ROI with MenuLink schedule enforcements
- Fully supports employee borrow and transfer between sites
- Analysis tools to compare scheduled vs. actual labor



FORECASTING

- Forecasting engine drives scheduling, ordering and prep item production
- Calculates future sales amounts, product mix and guest counts down to the 15-minute interval
- Recommends purchase orders based on trend and delivery schedules

REPORTING AND ANALYSIS

- In-store and above-store consolidated reports
- Create custom reports with configurable report templates
- Detailed reporting including daily sales and performance reporting
- Provides tight control of in-store cash handling

INTEGRATION

- Offers bi-directional interfaces with widely used POS solutions
- Export purchases and sales for a variety of accounting packages
- Electronic Ordering with vendors saves time and cuts costs
- Seamless interface with many industry HR and payroll solutions
- Captures speed of service stats through drive thru timer or POS



FOR MORE INFORMATION, PLEASE VISIT US AT
WWW.RADIANTSYSTEMS.COM OR CONTACT US AT 877.794.RADS

ATLANTA • DALLAS • LONDON • LOS ANGELES • MELBOURNE • MEMPHIS • PRAGUE • SINGAPORE

ML-CL-1007

© 2007 Radiant Systems, Inc. All rights reserved. Radiant Systems and design is a registered trademark of Radiant Systems, Inc. All other trademarks are the property of their respective owners.

