

ImPOS & Restaurant Diary

Easily manage your bookings...

What are Restaurant Diary and Dimmi?

ImPOS is now integrated with both Restaurant Diary and Dimmi. With these systems you can now...

- [View](#) and [Seat](#) your reservations from the POS.
- Record Meal Status.
- Manually assign tables for a reservation.



restaurantdiary
easy, instant online live bookings

So easy to create a reservation...

- Via the management web portal
- From YOUR website
- From urbanspoon and more 3rd party channels

Staff User: Test Sccount

☐ Walk In

Area: All Areas

Date: 25 Sep 2013
Time: 3:30 PM

Number of People: 2
Stay Duration: Standard

[SHOW AVAILABILITY](#)

[RANKED BOOKING](#)

[ADD TO WAITLIST](#)

Number of People:
☐ As a space

[RESERVE COMPLETE AREA](#)

Staff User: Test Sccount

☐ 2:30 PM * Free Tables - 17, 18, 2, 9, 20, 8, 16, 19

☐ 3:00 PM * Free Tables - 11, 12, 17, 18, 2, 3, 10, 20, 8, 16, 1, 19

☒ 3:30 PM Free Tables - 12, 17, 18, 2, 3, 10, 13, 20, 8, 15, 16, 14, 1, 19

☐ 4:00 PM Free Tables - 12, 17, 18, 2, 3, 6, 7, 10, 13, 4, 20, 8, 16, 14, 1, 19

☐ 4:30 PM Free Tables - 12, 17, 18, 2, 3, 6, 7, 10, 13, 9, 4, 20, 8, 16, 14, 1, 19

☐ Manually select table(s)

*This booking will override maximum number of covers/bookings per time slot.

[CONTINUE](#)

[ADD TO WAITLIST](#)

Staff User: Test Sccount

Customer Details

[Show Advanced Fields](#)

Restaurant: ImPOS' Restaurant

☒ VIP

Title: [Optional Field]

First Name: John [Optional Field]

Surname: Doe

Mobile Tel. No.:

Contact Tel. No.: 024444546779

Email Address: [Optional Field]

Customer Comments:

Arrival Status: Not Arrived

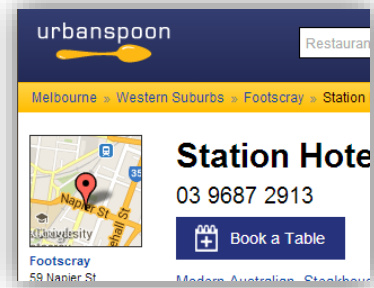
[RESET](#) [CONTINUE](#)

Optional Information

Newsletter sign up - for the latest news, menus and special offer from ImPOS' Restaurant

☒ Email

☐ Post



Book: Step 1 of 4

Book: Dinner for 2 people

September 2013

mon	tue	wed	thu	fri	sat	sun
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	1	2	3	4	5	6

[NEXT](#)

Free. Instant. Guaranteed.

Time for service, where are my reservations?

- Access your reservations easily and quickly through ImPOS.
- Dimmi can decide where to best sit a reservation based on the rules YOU set.

The screenshot displays the ImPOS software interface, which includes a floor plan of a restaurant layout and a reservation details panel.

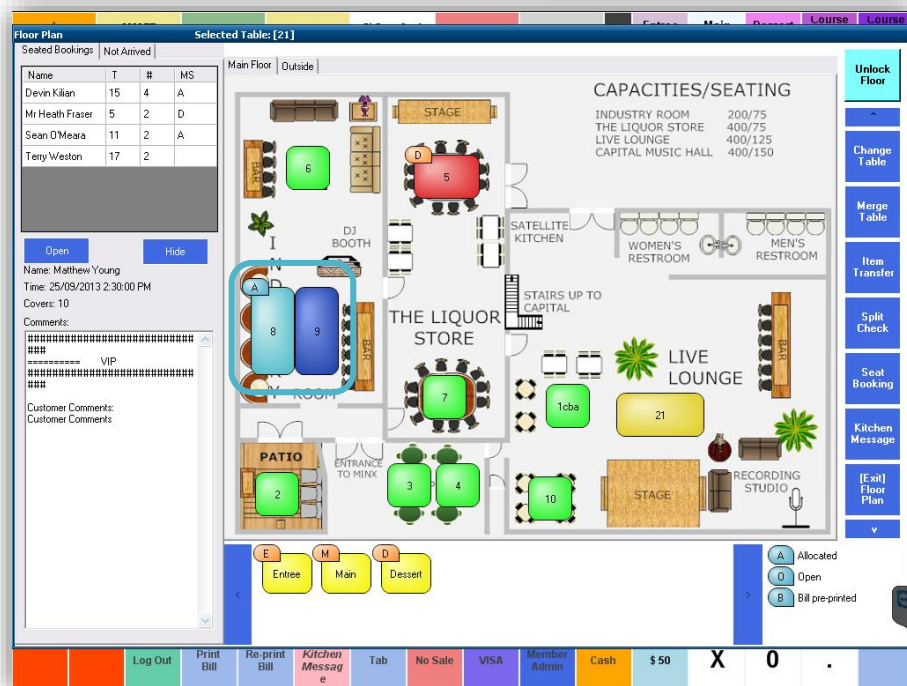
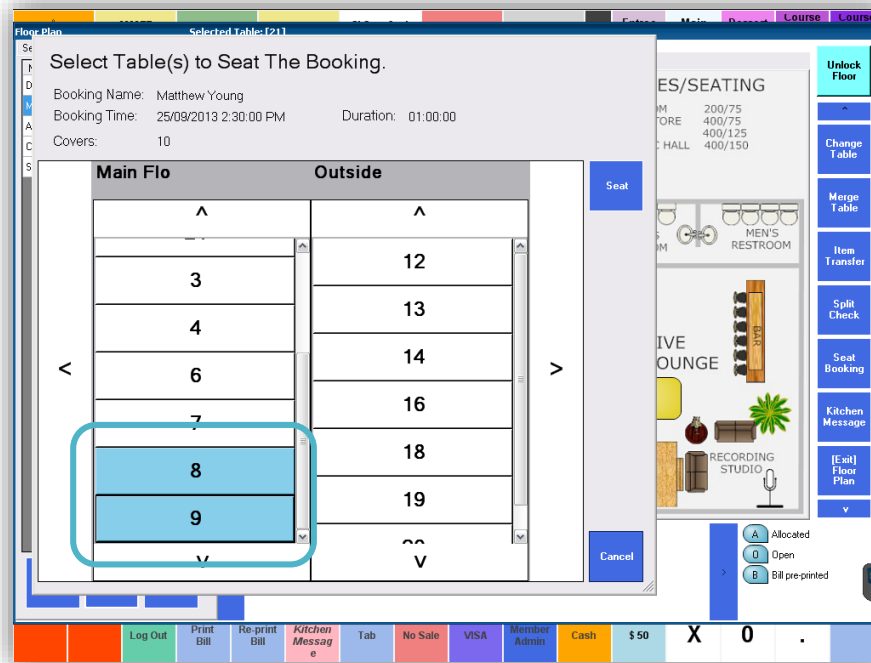
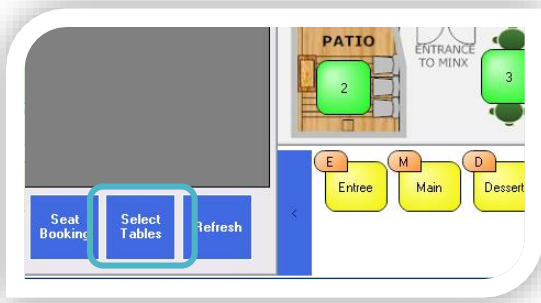
Floor Plan: The floor plan shows various areas including the Main Floor, Outside, DJ Booth, Satellite Kitchen, Women's Restroom, Men's Restroom, Stairs Up to Capital, Live Lounge, Recording Studio, and The Liquor Store. Tables are numbered 1 through 21. A table with 5 seats is highlighted in blue.

Reservation Details Panel: The panel shows the reservation for Mr. Heath Fraser, 5 seats, at 4:30:00 PM. The reservation is for a VIP Customer. The panel includes buttons for Open, Hide, and a section for Customer Comments.

Seated Bookings Table:

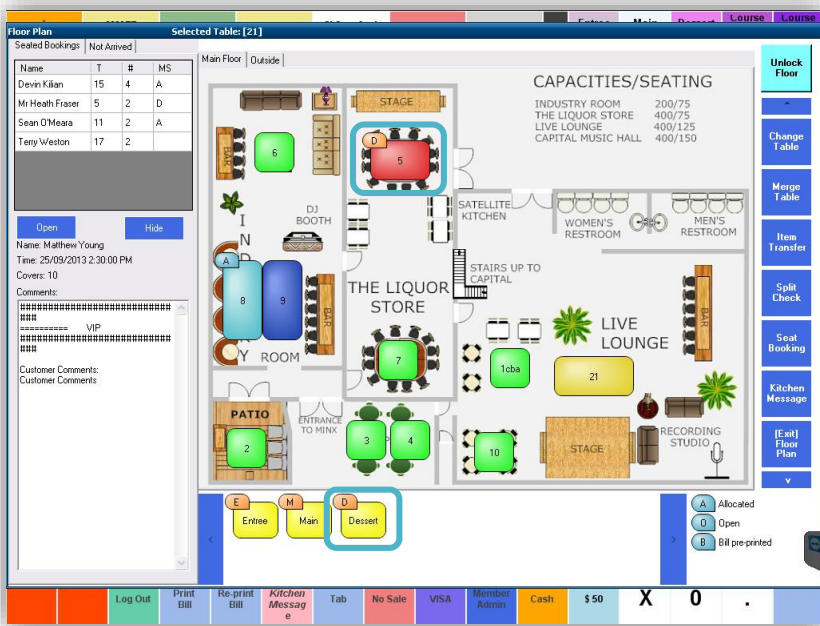
Name	Time	T	#
Terry Wes...	13:30:00	17	2
Daniel Liao	14:00:00	12	2
Matthew ...	14:30:00	13,14,15	10
Aleks Homa	15:00:00	4,5,6,7	10
Conrad La...	15:30:00	9	4
Samuel L...	16:00:00	11	2
Mr Heath...	16:30:00	5	2

Bottom Bar: The bottom bar includes buttons for Log Out, Print Bill, Re-print Bill, Kitchen Message, Tab, No Sale, VISA, Member Admin, Cash, \$ 50, X, 0, and .



But I want to chose where they sit as they arrive...

- Set the allocated tables in ImPOS.
- Meal status, spend and duration still get pushed back to Dimmi and Restaurant Diary.
- Reservations still operate as usual so you will still book to capacity.



Kitchen

Table...5

(Covers:2)

KITCHEN DOCKET

Time: 25/09/2013 15:00

<< Dessert >>

Table...5

(Covers:2)

Restaurant Diary

Dinner [25/25Pax]

6	30	7	30	8	30	9	30	10	30
2	4	17	0	2	0	0	0	0	0

2	Mr F	✓	★	★	★	★	★	★	★
2	Ma	✓	★	★	★	★	★	★	★
4	Ben	✓	★	★	★	★	★	★	★

Meal Statuses

- Create your own meal statuses.
- Assign them to your tables.
- Alert the kitchen.
- Update Dimmi.

Duration and Spend...

- Track information pushed from the POS.
- How long they stayed – how can we speed up service?
- How much did they pay?
- Using the reports provided by Restaurant Diary / Dimmi you will be able to better understand your restaurant, allowing you to increase number of sittings, covers, bookings, therefore make more \$\$\$.

The screenshot shows a restaurant management software interface. On the left is a vertical menu with options: Drinks, Starter, Main, Pudding, Bill, Cleaning, Paid, Closed, Ready, and a list of staff names (Liam Clancy, Daniel L, etc.). The main area displays a booking grid with columns for time slots (2, 0, 0, 0, 0, 0) and rows for different table types (2 Pax, 3 Pax, 4 Pax, 6 Pax, 20 Pax). A pop-up window for a customer named 'Matthe' is open, showing details like Ref# BHHDA3N, Email 012345679, Booked On 26/09/2013 6:23PM, Arrival Time 8:00PM, and Leave Time 9:30PM. The pop-up also has tabs for Customer Comments, Booking Comments, Promotions, Menu, and Payment(s). At the bottom of the pop-up are buttons for 'View Customer', 'History', and 'View Booking'.

The screenshot shows a 'Details for ImPOS' Restaurant' form. It contains the following fields and values:

Ip Address	110.175.233.238
Area	Main Floor
Date	Thursday, 26 September 2013
Time	7:00 PM
Stay Duration	0:16
Expected Leave Time	7:16 PM
Email confirmation was sent to customer	Yes
<input type="checkbox"/> Leave Time Confirmed with Guest	
<input type="checkbox"/> T & C's explained to guest	
Booking taken by Test Sccount [26/09/2013 6:05:55 PM]	
Number of People	2
Table Number[s]	3
Menu	n/a
Special Requests	
Customer's spend	\$93.40
Minimum Spend	\$0.00
Arrival Status	Fully Seated
<input checked="" type="checkbox"/> Booking confirmed by telephone with guest	
<input type="checkbox"/> Lock Booking to Table	

At the bottom of the form are buttons for 'Repeat Booking', 'Cancel booking', 'Re-Send Confirmation Email', 'Print Page', and 'Close Window'.

How can it benefit me?

- Manage your reservations in ImPOS.
- Feed back information on duration and spend to Restaurant Diary.
- Save time and \$\$\$ with better control of your meal statuses to the kitchen.
- Take advantage of 3rd party networks which include urbanspoon.
- Ensure you are serving a full restaurant every night!

Fin...