



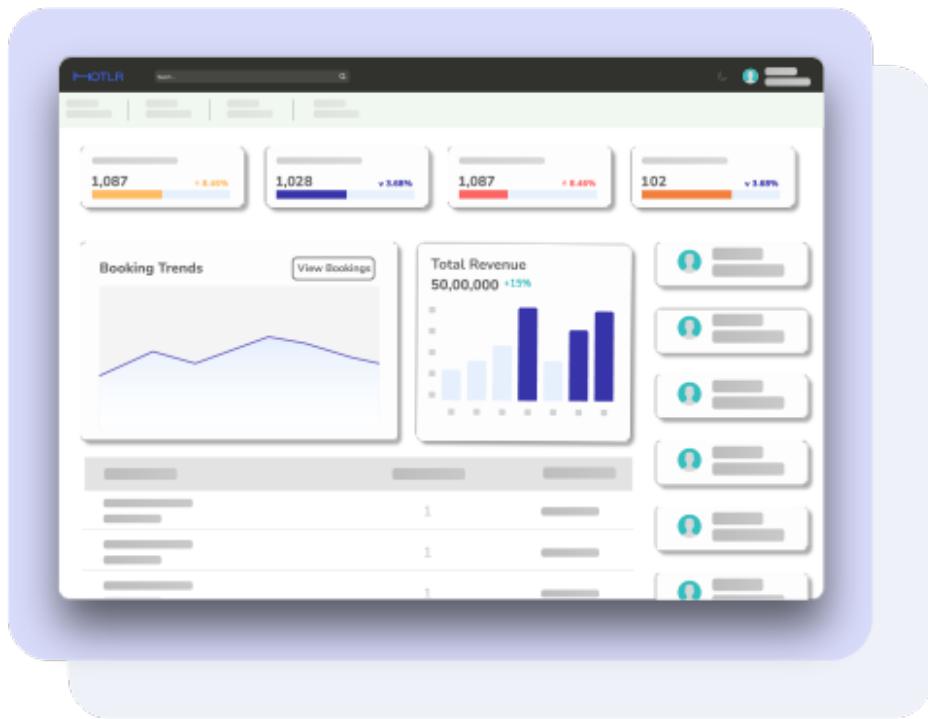
STAYCOT
BY DISKOUNTO HOLIDAYS



Client Name:
Property's Name:
Date:

Introduction

StayCot is a unified, end-to-end hospitality management platform designed to streamline the complete operational workflow of hotels, restaurants, and kitchens. Instead of juggling multiple disconnected systems, StayCot centralizes front office operations, housekeeping, maintenance, F&B management, kitchen workflows, store control, billing, and reporting into a single seamless ecosystem. This ensures accuracy, eliminates operational leakage, improves guest experience, and empowers staff to execute faster with real-time information.



Vision for Your Property

Our vision is to transform your property into a highly efficient, data-driven, and guest-first hospitality environment. StayCot aims to create a fully synchronized operational backbone where every department works in perfect coordination—reducing delays, removing manual dependencies, and enabling your team to focus on service excellence. With transparency, automation, and smart workflows, StayCot helps you transition from reactive daily management to proactive operational mastery.

System Overview

StayCot is built as a modular yet deeply integrated platform that connects every operational vertical—from front desk to kitchen, from housekeeping to finance. Each module communicates in real time, ensuring that information flows instantly across departments. Whether a guest checks in, a room gets cleaned, an order is placed, or stock is consumed, StayCot synchronizes every event automatically. This interconnected structure eliminates silos, miscommunication, and manual errors, offering your property a unified source of truth.

StayCot – Core Features

Section	Description
Front Office & Rooms Division	<ul style="list-style-type: none">Front Desk Dashboard for arrivals, departures & alertsUnified Booking Calendar (OTA, direct, corporate, walk-in)Smart Room Board with drag-drop logicReal-time inventory updates across channelsGroup booking workflows & room blockingUnified folio for all guest charges
Restaurant, Room Service & Kitchen	<ul style="list-style-type: none">Live unified order queue (rooms + restaurant)Kitchen Display System (KDS)Recipe costing, ingredient mapping & wastage trackingReal-time stock & consumption monitoringAuto kitchen requisition linked to storeRoom & Table Specific QR MenuContactless ordering & paymentsTransfer charge-to-room folio
Billing, Finance & Compliance	<ul style="list-style-type: none">GST-compliant billingSplit folios (guest, OTA, corporate)Vendor & ledger managementPurchase order workflowNight audit reconciliation
Reporting & Operational Intelligence	<ul style="list-style-type: none">Real-time operational dashboardGuest analytics & stay trendsChannel performance comparisonCustom report builder with export to Excel/PDF

Pricing	<p>Monthly: ₹4,000</p> <ul style="list-style-type: none"> • Full access to all modules • Unlimited users • Free updates & 24x7 support <p>Annual: ₹35,000 (Save ₹13,000)</p> <ul style="list-style-type: none"> • Priority support • Free onboarding & training • All new features included
Automation, Alerts & Controls	<ul style="list-style-type: none"> • Overbooking alerts • Stock shortage & wastage alerts • Auto-blocking of rooms under maintenance
Security, Reliability & Support	<ul style="list-style-type: none"> • Overbooking alerts • Stock shortage & wastage alerts • Auto-blocking of rooms under maintenance

Terms & Conditions

Clause	Details
Subscription Validity	<ul style="list-style-type: none"> • Monthly subscription valid for 30 days from activation. • Annual subscription valid for 12 months from activation.
Payment Terms	<ul style="list-style-type: none"> • Full payment required in advance. • Payments are non-refundable.
Onboarding & Setup	<ul style="list-style-type: none"> • Annual plans include complete onboarding & staff training. • Monthly plans include basic setup; additional training may be chargeable.
User Access & Licenses	<ul style="list-style-type: none"> • Unlimited user accounts allowed. • Login sharing among multiple staff members is not permitted.
Support & Response Time	<ul style="list-style-type: none"> • 24x7 support via chat, email & phone. • Non-critical issues responded to within 4–6 hours. • Critical issues addressed on priority.
Data Security & Privacy	<ul style="list-style-type: none"> • Secure cloud storage with daily backups. • No sharing or selling of client data to third parties.
Feature Updates	<ul style="list-style-type: none"> • All updates and improvements are included in both plans. • Roadmap may evolve based on product enhancements.
Service Limitations	<ul style="list-style-type: none"> • StayCot not responsible for issues caused by poor internet, hardware failures, or third-party services.
Termination & Account Closure	<ul style="list-style-type: none"> • 7-day notice required for account termination. • Data backup requests must be made before termination.
Liability	<ul style="list-style-type: none"> • StayCot is not liable for financial losses due to staff errors, incorrect entries, or misuse of the system.
Customizations	<ul style="list-style-type: none"> • Minor workflow tweaks included. • Larger feature customisations may be chargeable and subject to technical feasibility.

Conclusion

StayCot is designed to be more than a management tool — it becomes the operational nerve center of your hotel. By connecting all departments, automating manual tasks, syncing data in real time, and providing actionable insights, StayCot elevates service quality while reducing workload. It ensures smoother operations, faster responses, accurate billing, better cost control, and a superior guest experience. With StayCot, your property gains the clarity and efficiency needed to grow confidently and consistently.