

On average, the majority of people waiting to be seated are waiting anywhere from 10-40 minutes.



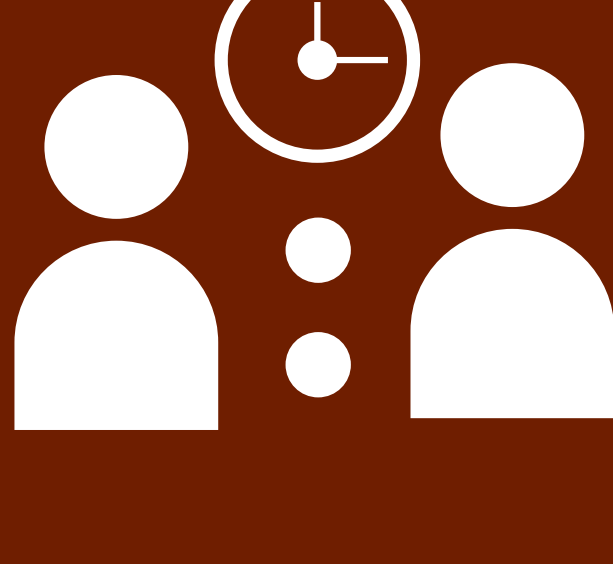
ALL THIS MEANS



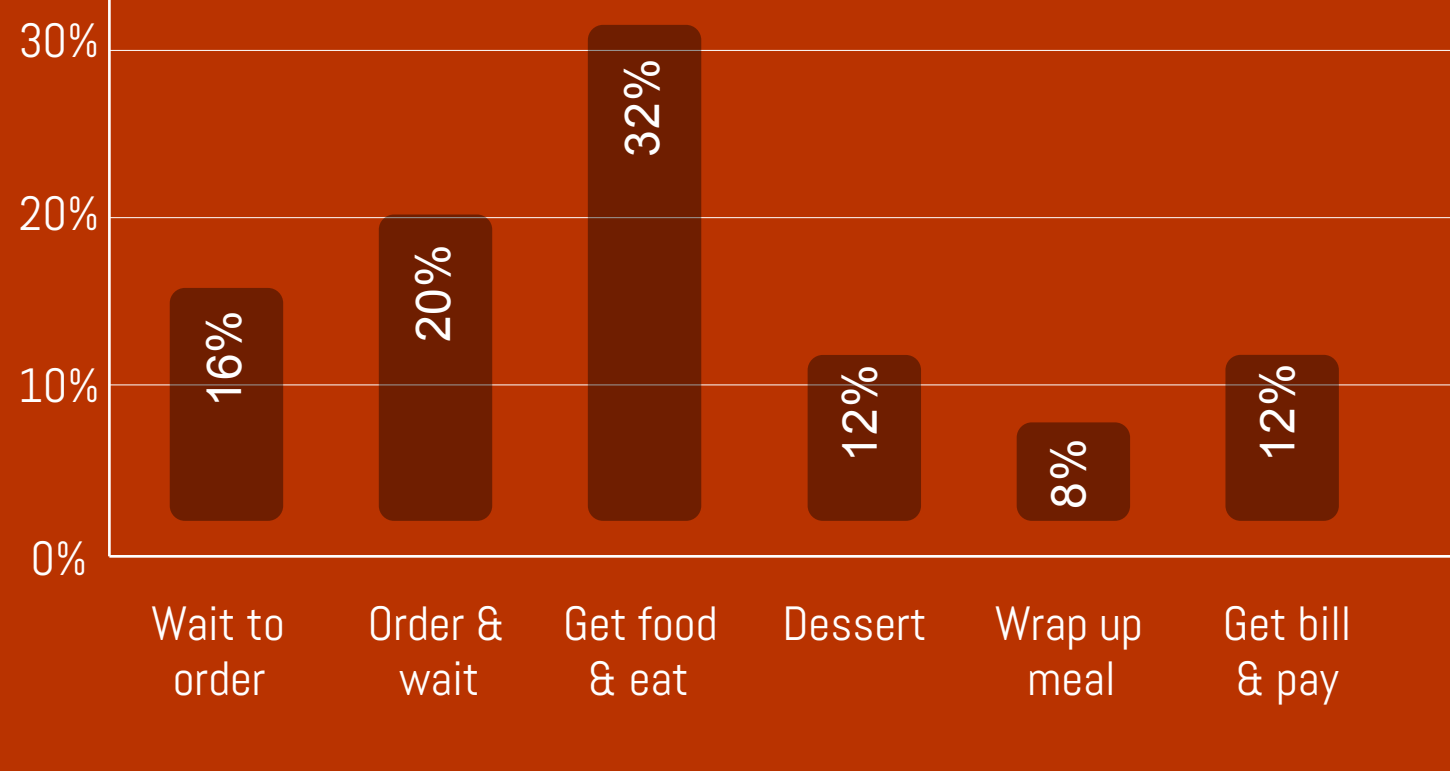
LESS PEOPLE ARE SPENDING IN YOUR RESTAURANT

HOW CAN YOU PUT MORE CUSTOMERS IN SEATS AND MAKE MORE MONEY FOR YOUR RESTAURANT, ALL WHILE BUILDING THE CUSTOMER EXPERIENCE?

WHAT DOES 10-20 MINUTES MEAN TO YOUR RESTAURANT?



AVG WAIT TIME TO PLACE FULL CONFIDENT ORDER FOR DRINKS AND MEAL!



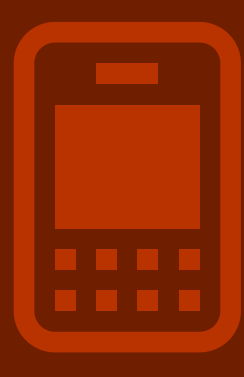
Top 3 Most Time Consuming :

1. Get and Eat Food
2. Place Order and Wait for Food
3. Wait to Order

WHY?



CONVERSATION



PHONES



OVERWHELMING MENUS



UNCERTAINTY IN ORDER

IF WE CAN DECREASE THE 16% WAIT TIME BY

↓ **25% (5 MINS)**

FOR EVERY 5 TABLES OF 2 PEOPLE...

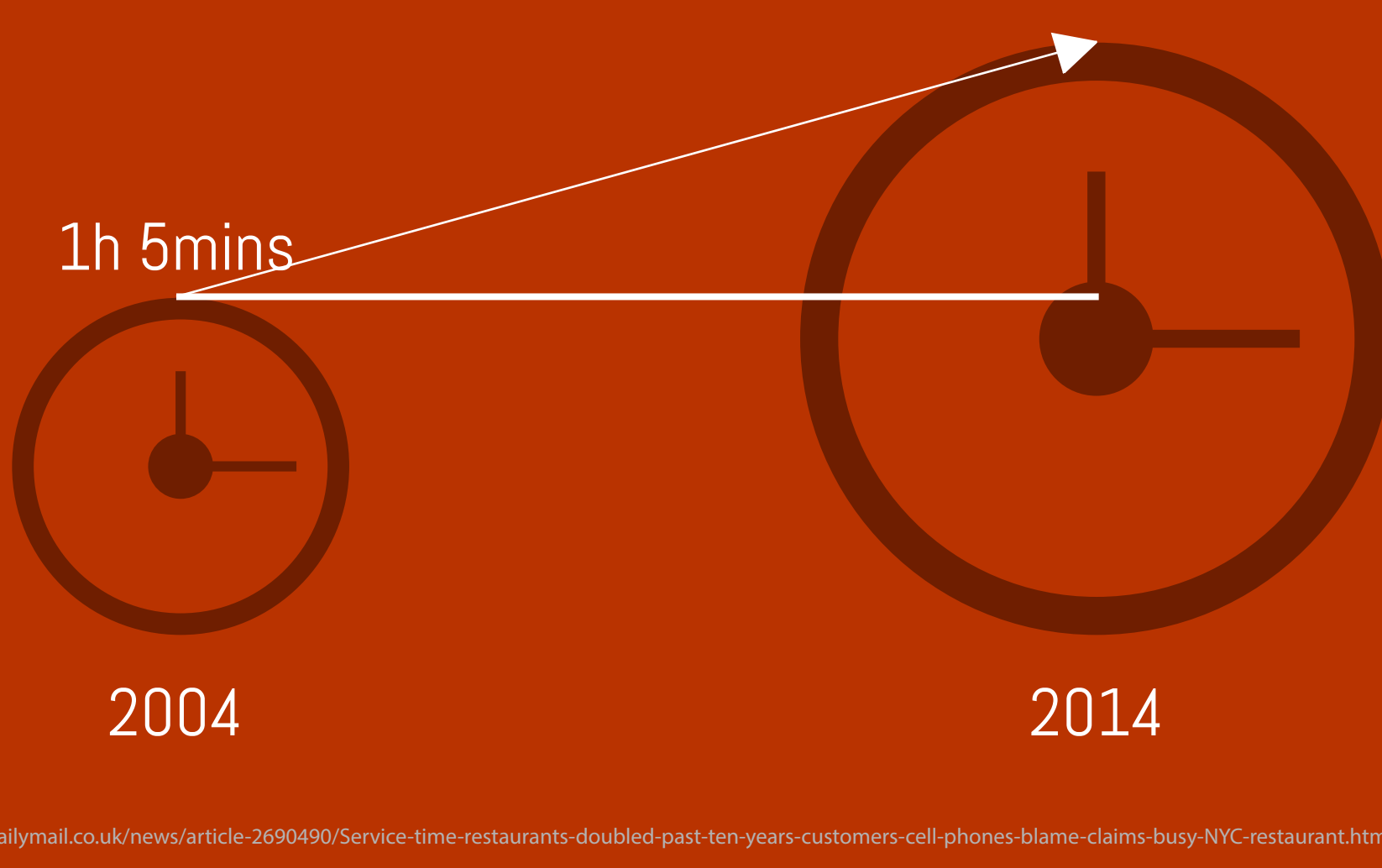
EVERY SECOND ROTATION OF CUSTOMERS WILL ALLOW 1 MORE PARTY TO BE SEATED

↑ **20% REVENUE**

↑ CUSTOMER SATISFACTION

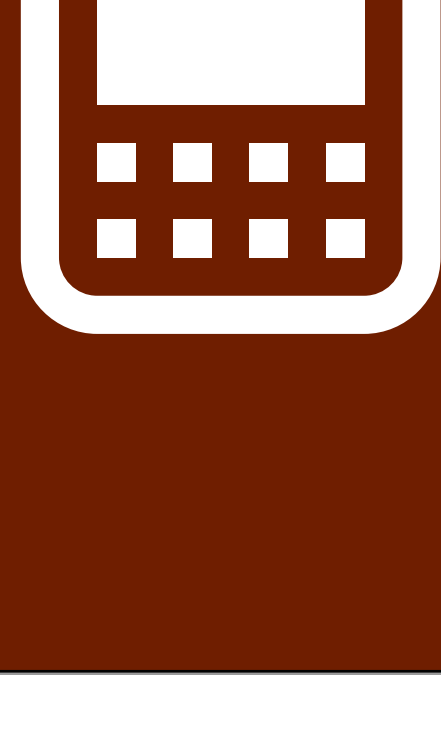
AND ONE MORE PARTY WILLING TO STAY AND WAIT TO BE SEATED

Cell phones are the main reason for increase in dining times



http://www.dailymail.co.uk/news/article-2690490/Service-time-restaurants-doubled-past-ten-years-customers-cell-phones-blame-claims-busy-NYC-restaurant.html

LETS USE THESE CELL PHONES THE CUSTOMER IS ALREADY USING TO HELP SPEED UP THEIR ORDERING TIME IN A SIMPLE AND CONVENIENT WAY WITHOUT HAVING TO...



1. DRASTICALLY INCREASE EXPENSES
2. REDUCE STAFF
3. INTEGRATE NEW COMPLEX TECHNOLOGIES

