



CLOUD-BASED RESTAURANT MANAGEMENT PLATFORM

Complete Restaurant Growth Platform

From Table Reservations to Banquet Events,
Recipe Costing to Branch Profitability,
Manage Your Entire Restaurant Business From One Platform.



Improve Customer Experience



Reduce Food Costs



Streamline Operations



Increase Profitability



Scale Multi-Branch Operations



24/7 Visibility

Access your business data anytime, anywhere.



Cloud Based

Secure, reliable and accessible from anywhere.



Real-Time Control

Monitor live operations and make smarter decisions.



Scalable Platform

Built to grow with your restaurant business.



Running A Restaurant Is Easy. Running A Profitable Restaurant Is The Challenge.

Today's restaurants face increasing operational complexity, rising food costs, inventory leakage, service delays, and profitability pressures.

INDUSTRY CHALLENGES



1. Food Cost Challenges

- Recipe costing not tracked
- Margin leakage
- Uncontrolled consumption



2. Inventory Losses

- Expired stock
- Food wastage
- Inventory inaccuracies



3. Service Delays

- Kitchen bottlenecks
- Order errors
- Billing delays



4. Multi-Branch Complexity

- No centralized control
- Poor visibility
- Difficult monitoring



5. Event Management Challenges

- Manual bookings
- Resource conflicts
- Profitability uncertainty



6. Lack Of Visibility

- Delayed reports
- Reactive decisions
- Limited insights

HOW QUANTBIT SOLVES IT



POS & Billing



Table Management



Kitchen & KOT



Recipe Costing



Inventory Control



Event Management



Finance & Accounting



Business Intelligence



Profitability Management

KEY CAPABILITIES



Smart POS & Billing



Table Reservation Management



Kitchen & KOT Management



Recipe Costing



Inventory Tracking



Event Management



Multi-Branch Operations



Finance & Accounting



Business Analytics



One Platform. Complete Control.
Better Decisions. Higher Profits.



Centralized Control



Real-time Visibility



Data-driven Decisions

Everything Connected. Everything Under Control.

One Platform For Every Restaurant Operation

Manage operations, inventory, events, customers, finance, and profitability from a centralized platform.

1 Smart POS & Billing



- Dine-In
- Takeaway
- Home Delivery
- QR Ordering
- Split Billing
- Multiple Payment Modes
- Promotions & Discounts

2 Table Reservation Management



- Reservations
- Table Allocation
- Waitlist Management
- Floor Layout Management
- Table Transfers

3 Kitchen & KOT Management



- Instant KOT
- Kitchen Display System
- Order Tracking
- Production Planning
- Department Routing

4 Recipe & Food Cost Control



- Recipe Management
- Ingredient Tracking
- Food Cost Analysis
- Menu Pricing
- Margin Analysis

5 Inventory & Warehouse Management



- Batch Tracking
- Expiry Management
- Shelf Life Tracking
- Stock Transfers
- Bulk Stock Adjustments
- Inventory Valuation

6 Event & Banquet Management



- Hall Booking
- Event Planning
- Table Allocation
- Food Planning
- Resource Management
- Event Profitability

7 Multi-Branch Operations



- Centralized Monitoring
- Branch Sales Tracking
- Branch Inventory Tracking
- Inter-Branch Transfers
- Profitability Analysis

8 Customer Relationship Management



- Loyalty Programs
- Membership Plans
- Reward Points
- Personalized Promotions
- Customer Feedback

9 Delivery & Aggregator Management



- Online Orders
- Aggregator Rate Tracking
- Commission Analysis
- Delivery Monitoring
- Order Source Analysis

10 Finance & Accounting



Automated Accounting



Accounts Receivable



Accounts Payable



Cash Flow Management



VAT Management



P&L Statements



Balance Sheet



Bank Reconciliation



Business Intelligence Real-Time Decision Making



Daily Sales Dashboard



Branch Performance Reports



Menu Profitability



Food Cost Analysis



Inventory Valuation



Peak Hour Analysis



Customer Analytics



Revenue vs Cost Analysis



Event Profitability Dashboard

MEASURABLE IMPACTS

Transform Restaurant Operations Into Sustainable Growth



Increase Revenue

Drive sales through faster service, promotions, and customer retention.



Reduce Food Costs

Minimize wastage with recipe costing and inventory control.



Improve Customer Experience

Deliver seamless dining, reservation, and loyalty experiences.



Increase Profitability

Make smarter decisions using real-time analytics and insights.

Why Choose ERPX



End-to-End Restaurant Management Platform



POS, Inventory, Events & Finance In One Solution



Powerful Recipe Costing & Food Cost Intelligence



Batch, Expiry & Shelf-Life Tracking



Multi-Branch Visibility & Centralized Control



Flexible Pricing Rules & Promotions



Real-Time Dashboards & Business Analytics



Cloud-Based & Scalable Architecture



Hospitality Domain Expertise



Dedicated Implementation & Support Team



Ready To Modernize Your Restaurant Operations?

Book Your Free Demo Today

Discover how ERPX helps restaurants improve efficiency, customer experience, and profitability.

ERPX SOLUTIONS

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