

Latest technology for Alexis Bar & Grill

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Company Profile

Alexis Bar & Grill the brainchild of brothers Alan and Patrick O'Reilly opened its doors in February of this year. Alan is a lifelong chef and restaurateur and Patrick a management accountant, the perfect mix for a successful restaurant. The restaurant specialises in high quality bistro style cooking using the freshest local, seasonal produce.

The concept of Alexis Bar & Grill is simple, friendly environment where good food can be enjoyed at reasonable prices. Aside from good food, service levels were high on the priority list.

Technology for success

Patrick knew that an initial investment in Point of Sale technology was paramount to their success. On choosing a point of sale provider Patrick had five criteria for his ideal system: price, functionality, user friendliness, technical support and for the solution to be restaurant specific.

Solution

Hospitality IT? s solution fit the bill. This fresh forward thinking company with offices in both Belfast and Dublin are the sole distributors for the award winning Maitre'D software. The software is installed in companies such as O'Briens Sandwich Bars, Radisson Roe Park Hotel, Odyssey Complex and Woolshed Baa in Ireland and international chains including Dunlin Donuts, Quick, Popeyes & Rainforest Cafe.

Staff in Alexis Bar & Grill input all orders into one of the 15" colour Jiva touchscreen point of sale terminals which has the Maitre'D software loaded and configured to customers specifications. The food orders are printed from an impact printer into the kitchen and the drinks order direct to the bar. This ensures all items prepared are already on the tables bill and has reduced preparation errors and stock shrinkage.

"On a practical level the system has eliminated paper as the number one source for both the kitchen and bar. As all orders are automated the bar staff will not give out drink to staff until they receive an order from the printer. This ultimately reduces errors" stated Patrick O'Reilly.

Benefits

The system has allowed the management at Alexis Bar & Grill to report on spend per head and delve deeper into trends of the restaurant. Being able to see what dishes and beverages are selling better can allow the management and chefs to forecast and purchase the correct goods. It also equips head servers with information that will allow them to upsell slow moving items where appropriate.

The restaurant undergoes a stock take every night and the software had made this much more efficient. "Negative stock variances have been almost eliminated" stated Patrick O'Reilly. From a management point of view Hospitality IT provide the team with online technical support and training. With remote diagnostics and a secure encrypted connection to every computer or point of sale terminal on the network Hospitality I.T. can quickly and effortlessly provide timely support when necessary. This gives customers a quicker response time and better service level

By providing the Jiva 15" touchscreen terminal from PC Cubed the customer benefits from a 3yr onsite hardware warranty and a highly stable piece of hardware which ensures maximum system uptime and reliability.

For more information please contact

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