



# Great Restaurants Start Here...

## Welcome to Bristo

*Restaurants rely on Bristo our complete restaurant management solution to manage their entire restaurants. Bristo brings together the best software, hardware, and professional services to meet the needs of today's growing and changing restaurants.*

*GST possesses the experience needed to help our clients streamline their business management process by utilizing Bristo. Restaurant Managers have experienced clarity in the transaction process while enhancing customer satisfaction and increasing their bottom line.*

*Bristo can be modified to suit needs of individual and chain of restaurants. Bristo is designed to manage all areas of the restaurant's business like kitchen, stores and HR. We guide the users through the entire system process from the evaluation and implementation to the service and support process.*

*Rely on Bristo! There's a reason why our solutions have been deployed at various restaurants throughout the world.*

# Welcome to *Bistro*

## Comprehensive

### Product Intro

Bristo is a fully integrated restaurant management system that provides fast operation, accurate order taking and detailed reports with an easy-to-use interface. Table service and fine dining restaurants, fast food establishments, coffee shops, pizza parlors, cafeterias and all other types of restaurants will find the features they need within Bristo. With Bristo, you can implement best of breed technology in every area of your restaurant operations that is easy and affordable enough for independent restaurants and capable of sharing data between multiple restaurants.



### Simple

Bristo is the simplest restaurant system available. The colorful interface walks servers through each transaction, helping them place each order quickly and accurately. The POS responds how you want it to respond.

### Swift

Swift order entry is critical in all types of restaurants. Quick service restaurants will see lines moving faster, resulting in happier customers and higher volume. Servers at table service and fine dining restaurants will spend less time inputting orders and more time helping your guests. Every second saved helps boost your profits. The Bristo is designed to speed up the operations in your restaurant.



### Structured

In any restaurant the busiest area is the kitchen. Errors in preparation can cost precious time, money and customer loyalty. Bristo prints orders clearly in the kitchen. Orders sent to the kitchen printer include each item ordered, easy to read printout that includes a unique order number, order time and name of the server. Faster paced, more demanding environments can also use an additional a kitchen display system to speed service and enhance productivity by routing orders to the proper preparation areas, and displaying items as they are rung into the register.

Reports built into Bristo provide the information you need to help you make smart business decisions. Many restaurant owners know they are making money but don't have an exact picture of how much profit they made or what factors of their business they can alter to increase that profit. Comprehensive reports help you determine how much money you're making. Reports that list your best and worst selling menu items, combined with a shopping List report that estimates ingredient usage based on the food ordered through your POS, will help you reduce your ingredient costs.

#### General Features

- Customizable Touch Screen
- Separate Department and Item Selection
- Exportable Report Information
- Unlimited Department, Item and Modifier Content
- User Definable Menus
- Handles Unlimited Multiple Remote Printers
- Kitchen Order Printing (KOT) - Multiple
- Detailed Customer History
- Detailed Sales History
- Purchase Orders
- Detailed Order History
- Ability to Recall Reports from Any Given Day
- Easy Printer Management
- Vendor Tracking
- Inventory Control
- Food Cost and Use Reporting
- Tracks House Accounts
- Multilevel Password Protection
- Prints Reports to Screen, Printer
- Detailed Profitability Reports
- Adds Multiple Modifiers

#### Fine Dining Features

- Table Layout for Quick Table selection
- Table Diagram - Design where tables are located
- Automatic Server and Table Number Prompting
- Quick Table selection prompting
- User Definable remote printing
- Customer Tabs
- Splitting checks
- Multiple Credit Cards on One Receipt
- Table and Server Swapping
- Special Orders
- Daily Specials (i.e. Happy Hour Specials)
- Order Filling Screen for Kitchen Monitor
- Station Specific Settings
- Employee Card Swipe Support
- Customer Loyalty Features
- Individual Order Tracking (tracks what each customer orders)
- Order Status Prompting
- Attractive Receipt Printing



#### Quick Service and Delivery

- Phone Order Processing
- Invoice Notes for Delivery
- Fast Customer Entry
- Order Filling Station
- To-Go Order Status settings
- Store Unlimited Customers
- Add Customers from any station
- Easy Lookup by customer number or name
- Customer Loyalty Features
- Coupons on the receipts
- Password Protection
- Customizable and colorful touch screen
- Supports pictures in buttons

#### System Requirements

- These are the minimum requirements for full installation of this product:
- IBM PC compatible system
  - Intel Pentium 4 or Faster
  - Min 128 MB (512 Recommended)
  - Windows 95, 98, 2000, NT, ME, or XP
  - 250 MB Free Disk Space
  - Color Monitor (1024 x 768 graphics mode)
  - Mouse
  - Thermal/dot matrix 20 column for KOT printing
  - Laser/Inkjet 40 column for Report Printing