



me~nu®
it's about the food

> CHEF PATRON
EDITION

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You started your business because you have a passion. A passion for exceptional dishes, attentive service and delighting your guests. However the grind of compliance and admin drag you away from why you started your business and what you are passionate about. Working with hospitality experts and business owners, we developed a single platform, called **me~nu**® built around your food.

me~nu® simplifies every process from compliance to booking management, so that you can free yourself from the grind and get back to what you are passionate about:

1. *Creating exceptional dishes from carefully selected ingredients*
2. *Friendly, attentive service that your guests love*
3. *Making the wonderful memories that bring your guests back*

IT'S ABOUT THE FOOD

THE ONLY 2ND GENERATION RESTAURANT PLATFORM AND THE ONLY ONE YOU NEED

me~nu® flips everything, putting the food, service and experience back at the heart of your operation with a unique hospitality platform designed for businesses like yours

Built for consumers with complex dietary needs

50% plus reduction in compliance burden

Minimum 30% increase in front of house efficiency

One seamless system that works



Dynamically manages food compliance

Minimum 20% cost reduction on systems

Consistently high quality customer experience

Increased order values

- Built with food and drink data at the core
- Includes all the required and desired food information
- Increases staff efficiency supporting better customer service
- Questions about the food answered instantly
- Advanced dish and menu personalisation

me~nu® it's about the food

- Seamless flow of information across the platform
- Exceeds the food compliance requirements
- Includes the transactional tools - POS, reservations and so on
- One platform, one price, no additional charges



> **TIME**
AND TIME
AGAIN

The same old story, time and time again.

Every Chef Patron we speak to talks about time. They tell us they don't have enough time, that time is being wasted on things that drag them away from why they started their businesses in the first place.

They tell us they want more time. Time to spend on things that are important to them, whether its family time or creating jaw dropping new dishes.

Chef Patron Edition is built to generate time for you by taking care of the grind from compliance to table reservations.



> **YOUR
FOOD IS THE
STAR**

You choose ingredients from suppliers that mirror your own commitment to quality, sustainability, standards, seasonality and locality, among other things.

You want to ensure that your guests value these things as much as you, but how do you achieve that consistently and in a way your guests value?

me~nu[®] is a farm to fork data platform that not only helps you with compliance, it enables you to share the story of your carefully selected ingredients and suppliers properly. Did you know that can add between 10 and 40 percent to the value of a dish?

> ME~NULTYCS FOOD & COMPLIANCE

The **me~nulytics** Edition covers the regulatory requirements for ingredient, nutritional and allergen reporting for hospitality businesses saving you time and cost. Simply by adding ingredients with their weights and preparation method **me~nulytics** automatically does the rest ensuring that your business is fully compliant with the regulations, now and in the future.

Functionality:

1. *Supply and Ingredient manager*
2. *Food provenance toolkit (linked to supplier information)*
3. *Awards, reviews, standards and certification management*
4. *Recipe Manager*
5. ***me~nulytics**™ dish and menu optimisation*
6. *Dynamic food safety tool*
7. *Food product scanner*
8. *Automatic nutritional calculation*
9. *Automatic allergen allocation*
10. *Automatic dietary suitability allocation*
11. *Printable food compliance reports*
12. *Personalised food label output for PPDS food*
13. *Compliance and front of house report for hospitality businesses including restaurants, cafes, quick serve and fast food outlets.*
14. *Automatic archive of all reports for 24 months*
15. *Reporting suite*
16. *Inventory Management being added in 2023*
17. *HACCP suite to be added in 2023*

me~nulytics is available as a standalone module for businesses to suit their specific needs as follows:

Version	Price per month
me~nulytics ™ Edition	On request



> CHEF PATRON EDITION

me~nu® is designed as an end to end, food centric hospitality management platform that enables you to operate efficiently, deliver the highest quality customer experience, meet all your compliance requirements, reduce costs and get back time.

Functionality:

1. Branded app space on the **me~nu**® platform
2. Support for text, image and embedded video links
3. Full content for your business, products and offers
4. Product manager functionality for hospitality
5. Customisable workflows for waitstaff, kitchen and POS
6. Unlimited interactive menus
7. Dish of the day management
8. Floor and table management
9. Waitstaff Interface
10. Order and pay from table interface
11. Hybrid order taking for waitstaff and selfserve
12. Dish personalisation and dietary suitability tools
13. Order personalisation with detailed output for kitchen*
14. Order management including kitchen display or print
15. Unlimited followers
16. Unlimited GDPR compliant push messaging to followers accepting push from you
17. Unlimited articles and updates
18. POS system including card payment facility
19. Support for takeaway/home delivery ordering
20. Automatic data push to your accounts package

*Personalised orders are stored in system along with customer personalisation records for compliance and safety

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Introducing during 2023

1. Table reservations
2. Home delivery management
(Note - the **me~nu**® platform does not provide a home delivery service)
3. Event management and catering
4. Contract catering
5. FSA and FSS food recall alerts
6. Stock management
7. HACCP planning and management

Food & Compliance is available as a standalone module for businesses to suit their specific needs as follows:

Version	Price per month
me~nulytics ™ Edition	On request

Additional versions are available on request
All prices are subject to VAT at the prevailing rate.



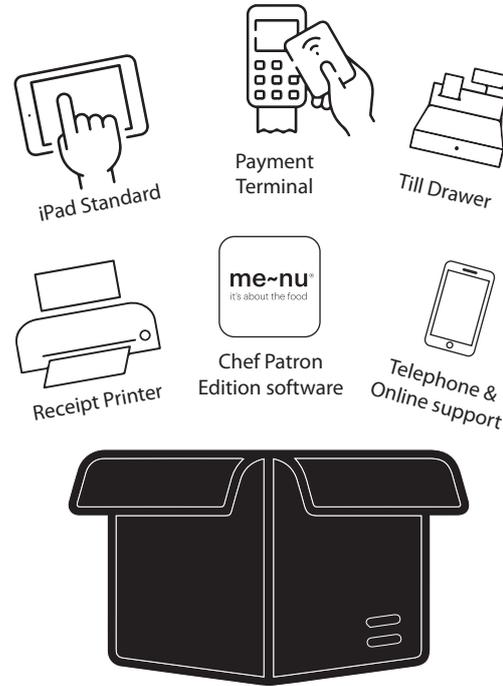
> NO NASTY SURPRISES

When we were developing the platform, it was made clear to us that hospitality businesses like yours don't like commission based systems anymore.

You want simple, straightforward pricing models that are good value and free from high commissions.

We listened and all versions of **me-nu**® including Chef Patron Edition are provided for a simple monthly subscription.

> RESTAURANT MANAGEMENT IN A BOX



Everything you need is included for a simple, flat monthly fee with no extras. Need more printers, iPads or other equipment - no problem we just add them to your monthly payment. Want us to help you implement the system for you and provide enhanced support - no problem we just add them in

> HOW WE WORK WITH YOU

me~nu[®] is designed to free you from painful, time consuming tasks and enable you and your team to focus on what makes your business brilliant - the delicious food and attentive service that create wonderful memories for your guests.

To ensure **me~nu**[®] delivers for you, your team and your guests, we work hand in glove with you from the start and that does not change.

1 major release per year
Multiple minor enhancements

4 - 6 WEEKS

LISTEN

We work with you and your team to gather all the information needed to get your restaurant set up, live and operating **me-nu**® as a valued part of your operation.

CONFIGURE

We get your business set up on **me-nu**® and ready to operate fully from day one.

This includes dishes and ingredients, suppliers, workflows and all the other elements required for you to operate efficiently.

APPROVE & TRAIN

Once you have approved your configuration of **me-nu**® we train you and your team to use the system.

With a system as easy to use as **me-nu**® training is quick and supported with useful 'how to' resources.

OPERATE

You operate your business with **me-nu**® supporting both you and your team to operate efficiently and focus on the core purpose of the business - delicious food, attentive service and wonderful memories for your guests.

ENHANCE & SUPPORT

me-nu® never stands still. As regulations, consumer demand and business needs evolve, so does **me-nu**®.

We will continue to enhance **me-nu**® and support you and your business to get the most from the system.

OUR SUCCESS IS BUILT ON YOUR **SUCCESS**



ARE YOU READY TO JOIN THE ME~NU REVOLUTION?

Getting started with **me~nu**® couldn't be easier,
just get in touch and talk to us.

We don't bite, we listen and all we are here to do is
help you get the most from your business.

I'M READY