

Restaurant Tech Starter Kit



Why is it important to build the right tech stack?

TAKE ORDERS AND PAYMENTS

HAVE A GREAT ONLINE PRESENCE

MANAGE AND COMMUNICATE WITH STAFF

TRACK AND CONTROL FOOD COSTS

1 PICK YOUR POS SYSTEM

VENDOR	WHAT IS IT?	EDGE
	Point-of-sale for restaurants & hospitality	Hybrid Service Model: Guests settle their tabs through their phones or opt for traditional checkout.
	Point-of-sale for restaurants & hospitality	Complete Operations: Comprehensive POS built specifically for restaurants, with real-time reporting.
	Point-of-sale for restaurants & hospitality	24/7/365 Support: Phone and email support from real people who know restaurants

2 MARKET AND DRIVE CUSTOMERS TO YOU

VENDOR	WHAT IS IT?	EDGE
	Digital marketing & website builder	All-in-One Platform: SEO-optimized website, zero-commission delivery, automated marketing and more
	Online ordering and delivery suite	Order Consolidation: Streamline first-and third-party ordering and manage everything from one central hub.
	Web design and brand development	Full Service Consulting: Restaurant-ready visuals, including custom websites, menu layouts, branding, and marketing support.

3 POWER YOUR TEAM WITH LABOR AND SCHEDULING TOOLS

VENDOR	WHAT IS IT?	EDGE
TRUST20™	Food safety certifications for any restaurant	Modern Training: Mobile-friendly, bite-sized safety courses
7shifts	Scheduling & team management for any size team	The App Experience: Staff love the interface, which drives high adoption
push	Payroll & HR for growing restaurants	Deep Automation: Sync sales, labor tasks, and payroll in a single flow
HRBUTLER Full-Service Payroll, HR, & Benefit Solutions	Payroll & admin for hiring and managing staff	Personalized Admin: Support tailored to your business needs and compliance

4 TRACK AND MANAGE YOUR FOOD COST

VENDOR	WHAT IS IT?	EDGE
Gordon RESTAURANT PRO™ POWERED BY [me] marginedge	Full-cycle inventory management for restaurants	MarginEdge Integration: Powerful invoice processing and theoretical vs. actual P&L
MarketMan Powered by real ticket	Automated inventory tracking and recipe costing platform	Distributor Integrations: Automate vendor ordering and invoice reconciliation while tracking food waste
opsi by GoTab	Digital workflow to replace clipboards and siloed logs	Task Management: Combines recipe books, digital prep lists, and team chat

Get expert guidance on technology that works with what you already have.



BOOK YOUR FREE
DISCOVERY CALL

500+ CONSULTATIONS

90+ VENDOR PARTNERSHIPS

