

State of the art PoS system installed in Beaufield Mews



Company Profile

Beaufield Mews, Dublin's oldest restaurants, is based in Stillorgan and has been in the current owner's family since 1930. The buildings date from the 18th Century, and from what originally began as an antique shop has gradually expanded over the years to include the restaurant and bar, whilst still retaining much of the original charm today.

Challenge

Beaufield Mews required a point of sale solution that could assist them in both streamlining their business and providing improved managerial control.

Kitchen and bar preparation [printing](#) would be required to prevent order entry errors and ensure all items reached the appropriate bills. The company are known for their impressive wine menu, so it was imperative that wines were priced and charged correctly. The [point of sale](#) system needed to be simple for staff to operate, with high levels of stability. At

the end of a busy night, management wanted to be able to get a full cost analysis report, where they would be able to see their gross margin at the click of a button and assess overall business efficiency. With a 2 floor restaurant, bar and substantial function business, an adaptable and dynamic solution was the order of the day and so after comparing a number of different EPoS products, Hospitality IT were selected to provide the solution with their Maitre'D [point of sale](#) software.

Solution

The Maitre'D point of sale system and Stock Control module was installed in Beaufield Mews, and has already given management greater control of the business and better financial awareness than before. Staff members log in by swipe cards for security, with pre-assigned levels of ability within the system according to job role. All actions on the till are tracked by Maitre'D, making it relatively simple for management to identify unnecessary voiding of transactions. With the extensive reporting capability of Maitre'D, Beaufield Mews can get a snapshot of the business

at any time of the day. Visually, the units and software look extremely well both on the restaurant floor and behind the busy bar, with one terminal being wall mounted. By partnering with companies such as [PC Cubed](#), Hospitality I.T. are ensured their software is installed on a stable hardware platform, with the [Posiflex JIVA terminal](#).

“Our priority when choosing an IT company was reliability and ongoing backup support, and we have found the right partner in Hospitality I.T. They are a forward-thinking IT company and any queries are dealt with quickly.” Julie Cox, Manager Beaufield Mews.

Business Benefits

Maitre'D has enabled the management to track sales by individual product and employee, and produce consolidated sales reports. Through keeping a close eye on what their best selling products are, Beaufield Mews can fine tune their menu according to what's most popular whilst also knowing what items are most profitable for the business. Employees can be incentivised to up-sell additional items, helping the restaurant increase average

spend, producing increased turnover and profitability for the same fixed costs. Stock control reporting allows the business to get an immediate view of bottom line profitability as well as highlighting shrinkage and wastage with ease.

The Maitre'D active floor plan allows staff to see at a glance every table on the floor and indicates at what stage of the meal each table is at. The speed at which orders are recorded has increased because of the kitchen, bar and dessert [printing](#). Beaufield Mews now have the security of knowing that the day to day functions are not only managed by their staff but also by the backup of their technology plus the support and service provided by Hospitality I.T. With secure remote access to every terminal and the back office computer, support cases are accurately managed, rapidly diagnosed and promptly resolved.

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