

Setting up Beverages in Compeat

Restaurant operators can oftentimes struggle with one of the major profit centers in the restaurant...the bar. In addition, executing a Back Office system to gain as much control as possible over profitability and menu mix can be demanding when you have a wide variety of bar ingredients and menu items. One thing to keep in mind is your point-of-sale setup must have a precise integration with your Back Office system. For example, how do you accommodate happy hour prices, or different pour sizes, or all of the different liquor combinations? This could lead to maintaining thousands of bar recipes in your Back Office system. You may need to consider re-positioning your bar options on your POS system.

Keeping it Simple:

Setup your liquor choices by type in your POS, and ensure that you have a parent item that represents price change and pour size change. For example, you may have a standard pour and price for Vodka (1.5oz). This item would represent Vodka & Soda, or Vodka & Tonic, or some drink with vodka and a mixer. However, if a guest asks for Vodka on the rocks, you may have a higher pour (2oz), which results in a price increase. Furthermore, if a guest requests a Vodka Martini (3oz), the price increases on this item. In your POS setup under a main menu called "Vodka," and employee will see three choices per brand, Absolut, Absolut Rx, or Absolut Martini for example. These are three parent items representing different pour sizes and prices. Only when the employee selects the "Absolut" item, will they get a follow up screen to choose the mixer/modifier type. You could also have modifiers for the Rocks or Martini option (i.e. Olives, Up, Chilled, etc). Your POS setup would be setup similar to this:



You may have a similar setup for scotch or bourbon, but replace Martini with Manhattan:



Keep this pattern with all of your liquor, beer, and wine choices.

In Compeat:

Setting up your menu items in Compeat would not require you to setup all of the different possible combinations of drinks. You simply setup the three items per brand, similar to what you have in your POS system. For example, in Compeat you would setup a menu item called Absolut, a menu item called Absolut Rx, and a menu item called Absolut Martini. Each of these parent items contain their own item code in your POS system, which you would then assign to the corresponding Menu Item in Compeat. You get the proper ingredient depletion by simply listing the pour size in each Menu Item. You also get accurate price information coming into Compeat. You would not list any mixers or other ingredients in the Compeat Menu Item.

Menu Items (filtered, edited)

Print | Hide Inactive Menu Items | Copy Stations | Clone Item

Menu Item (Price and costs shown are for Jumbo's Dallas, LLC only.)

Menu Item # 13345 Description Absolut Active

Price \$5.95 Cost \$0.84 Profit \$5.11 Cost % 14.12 Target Cost % % Variance 0.00

Ingredients | Levels | Instructions | Stations (Restaurant-Specific) | Presentation | POS Codes

Ingredients

Move Item Up | Move Item Down | Insert Line | Export to Excel

Item Description	Item #	Qty	Recipe Unit	Cost	Ext. Cost
▶ Absolut 80 Vodka	20001	1.500	Vol oz	\$0.560	\$0.840
* (click here to add)					

You may also want to get information on modifiers (Tonic, Soda, Coke, Diet Code, etc.), and these would be separate Menu Items in Compeat. Each modifier in your POS will have its own item code, so in Compeat you could setup an item to represent when the modifier is used in any drink. For example, I would have one modifier in Compeat called "MOD Tonic." The ingredient would be 4 ounces of Tonic. Anytime Tonic is used as a modifier for any drink, the depletion would occur; however, you may have no price association with modifiers, unless you have an upcharge for the modifier. You could also create menu items for modifiers such as Add Olives, or No Olives. These modifiers all have an item code in your POS, which you will link to the Menu Item in Compeat:

Menu Items (filtered, edited)

Print | Hide Inactive Menu Items | Copy Stations | Clone Item

Menu Item (Price and costs shown are for Jumbo's New York only.)

Menu Item # Description Active

MOD Add Olives

Price Cost Profit Cost % Target Cost % % Variance

\$0.75

Ingredients Levels Instructions Stations (Restaurant-Specific) Presentation POS Codes

Ingredients

Move Item Up Move Item Down Insert Line Export to Excel

Item Description	Item #	Qty	Recipe Unit	Cost	Ext. Cost
▶ Olive Green	186485367	1.000	Vol oz	\$0.079	\$0.079
* (click here to add)					

Menu Items (filtered, edited)

Print | Hide Inactive Menu Items | Copy Stations | Clone Item

Menu Item (Price and costs shown are for Jumbo's New York only.)

Menu Item # Description Active

MOD NO Olives

Price Cost Profit Cost % Target Cost % % Variance

\$0.00

Ingredients Levels Instructions Stations (Restaurant-Specific) Presentation POS Codes

Ingredients

Move Item Up Move Item Down Insert Line Export to Excel

Item Description	Item #	Qty	Recipe Unit	Cost	Ext. Cost
▶ Olive Green	186485367	-1.000	Vol oz	\$0.079	(\$0.079)
* (click here to add)					

Happy Hour/Special Prices:

In some cases, happy hour prices would simply use the same item code in your POS, but the price would be discounted. In other cases, there is an entirely new POS code for special prices/happy hour prices. In Compeat, this is handled by simply entering the POS code for the special price item with the same Menu Item that represents the pour. For example, use the Compeat Absolut menu item, which lists the ingredient as 1.5 oz depletion, and include the happy hour POS code in addition to the regular POS code. Remember, you can list multiple POS codes for one menu item in Compeat. On Menu Item reports, you will have the option of using the weighted average price, or a standard Compeat Menu Item price.