



As a savvy restaurant owner, you know tech alone doesn't add up to success. It also takes **knowledge**, tools, and new ideas.

Restaurant tech **plus** restaurant know-how.

Your guests have a **community** at your restaurant. But you need one of your own. We're here to help.

Because we believe that we're all in it together, helping each other as **equals**, not competitors.

We can make running restaurants a little easier. And help you take home more **profit** along the way.



Check out our free resources on the flip side. Because whether you're a SpotOn client or not, we actually give a sh*t about your success.

Free resources for restaurants.

Visit spoton.com/tools-and-learning or scan



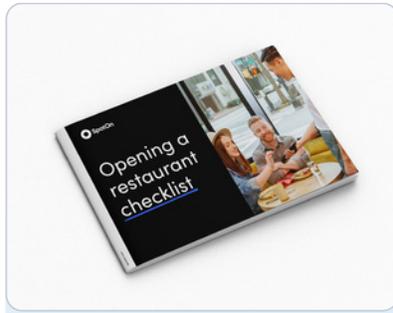
P&L statement template



Menu engineering worksheet



Printable waitlist template



Checklist for new openings



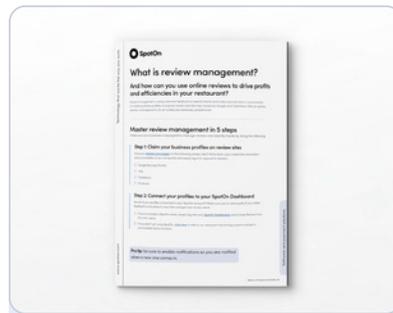
Restaurant profit guide



Labor management guide



Online ordering marketing kit



Review management checklist

