

Smarter, *higher* performing hospitality starts here.

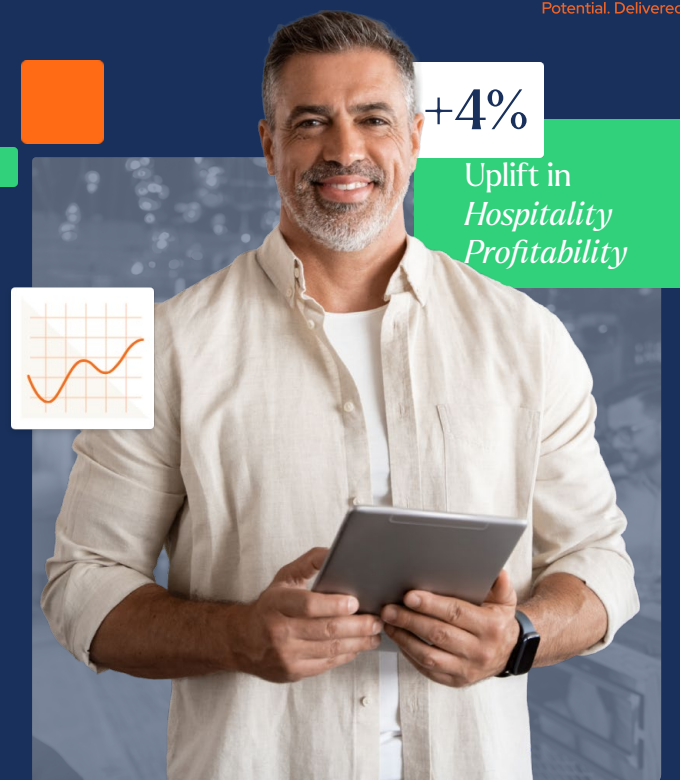
QUANTACO.
Potential. Delivered.

Stuck using yesterday's data to solve today's problems?
Struggling with disconnected systems &
time-consuming manual tasks?

Quantaco helps boost efficiency, reduce costs, & drive
growth, across one venue or hundreds.

Hospitality moves fast, your tools should too. Don't let outdated,
disconnected systems slow you down. Regain control with our
Hospitality Management System of software tools and service
solutions.

Built to bridge the gap between back-of-house operations and
front-of-house profitability, we empower operators with
real-time insights to make smarter decisions while reducing their
financial and administrative burden.



Join over 2000 of the *best pubs, clubs, bars, and restaurants* in the business.

Welcome
Hospitality

RIVER LAND
GROUP

Marlow
HOTEL GROUP

BRICKFIELD
HOSPITALITY GROUP

FEROS GROUP

TILLEY & WILLS
HOTELS

What's on Quantaco's menu?



Platform Services
is our all-in-one managed
system, backed by expert
hospitality accounting services.

Q Insights
delivers powerful business
intelligence across key
hospitality operational areas.

Salesline
provides wage efficiency data
to help control costs while
maintaining service standards.

Cooking the Books
is your complete Kitchen
Management System, driving
margins & food cost control.

Cashup
streamlines end-of-shift
revenue reconciliation for
accuracy and data flow.

Drinking the Profits
offers total bar & beverage
management, from procurement
to inventory & stock.

Star Compliance
digitises your procedural
checklists and incident
management.

Stop guessing, start growing.

Book a Demo to discover how we help drive
smarter decisions & better margins.

1800 940 952

sales@quantaco.co

quantaco.co/book-a-demo

Take control of your kitchen costs with *Cooking the Books*.

Trapped using messy spreadsheets, outdated technology, and manual processes? Need to understand exactly where your kitchen's money is going?

Our Kitchen Management System streamlines your menus, inventory & food costs, ensuring consistency & profitability.

Our dynamic kitchen software centralises your kitchen's financial operations, so your team can spend less time on admin and more time on what they do best.

Turning complex kitchen data and inconvenient processes into actionable insights and simple, repeatable tasks. Imagine all of your suppliers and invoices, all of your recipes and costs, and all of your inventory was accessible in one system at the click of a few buttons. Combining to give you a crystal clear picture.



Chefs love *Cooking the Books*. Each year we see...

739,000+
Recipes

\$1 Billion+
of Invoices

2000+
Venues

What does *Cooking the Books* do for your kitchen?



Performance Insights

Boost profits through insights on food cost percentage, waste & performance.



Recipe Cards

Build detailed recipe cards that drive consistency & display live ingredient costs.



Admin Efficiency

Slash time spent ordering, managing invoice approvals & on stock takes.



Menu Engineering

Construct clever menus through menu engineering tools that align with demand.



Inventory Control

Control stock & reduce waste by knowing what's coming in & out of your venues.



Operational Security

Future-proof your restaurant IP & recipes, even if a chef leaves tomorrow.



Supplier Management

Track, manage & reconcile invoices and suppliers, all in one place.



Data Accessibility

Access your kitchen data, anywhere at any time. And, on any device.

Stop guessing, start growing.

Book a demo to discuss how we help your kitchen run smarter, faster, & more profitably.

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