#### Store Information:

Client Name:	
Store Name:	
Contact Name:	
Contact Phone #:	
Email:	
Store Address:	
Store Phone #:	
Store Fax #:	
Website:	
Payroll Start Day:	
Overtime Settings: (Daily, Weekly, Bi- Weekly – Include hours & rates)	



### Hours of Operation:

Day	Open/Close Time	Lunch	Dinner	Other
Monday				
Tuesday				
Wednesday				
Thursday				
Friday				
Saturday				
Sunday				



Order Types: Please check the order types you offer.	Menu and Menu Items:	Yes	No
Quick Sale	Do you have a breakfast menu?		
Dine In	Do you have a lunch menu?		
Take Out	Do you have a dinner menu?		
Delivery	Do you have an alcohol menu?		
Drive Thru	Do you have a dessert menu?		
Catering	Do you have a kid's menu?		
Pick Up  Refund	Do you have a daily specials menu?		
	Do you have a retail (clothing, gift items) menu?		
If your establishment does deliveries, please include the following information:	Do you have menus that will run on specific schedules? If yes, specify which and what times in a separate attachment		
Delivery Charge Amount	Do you have any menus that change		



prices during different hours of the day?

- If yes, please specify which menus change price and when price takes

effect in a separate attachment.

Label

Minimum Order

**Amount** 

#### Tax Rates:

		-		
Menu Item	Tax Rate %	Tax Included in Price?		
Food		Yes	☐ No	
Beer		Yes	No	
Wine		Yes	No	
Liquor		Yes	☐ No	
Non-alcoholic Beverage		Yes	No	
Retail		Yes	No	
		Yes	No No	
Payment Methods:				

Туре	Accept?
Cash	
Credit	
External Credit	
Check	
Coupon	
Tonic Gift Card	
Gift Card (Mercury, STS, SwipeIt)	
External Gift Cards (3rd Party Service)	
Tab	
Other:	



### Comps:

Comp Name	% Amount

#### Discounts:

Discount Name	\$ Amount

Cash Management (\* indicates explanation at the end of the document):

Do servers have a personal bank or make cash payments into a cash drawer?	Personal Bank	Cas	sh Drawer	Both
Credit Card Tip Payout	☐ Ca	shout		Payroll
Cash Drawer Option 1: *No Restrictions	☐ Ye	S		☐ No
Cash Drawer Option 2: *Default	☐ Ye	S		☐ No
Cash Drawer Option 3: *Cash Drawer Only	☐ Yes	5		□ No
Cash Drawer Option 4: *Legacy	☐ Ye	S		☐ No
Are servers authorized to cash themselves out?	☐ Ye	S		☐ No
Are bartenders authorized to cash themselves out?	☐ Ye	S		□ No
Do you want wait staff to be forced to declare cash tips?	☐ Managers		Servers Others	☐ Bar
Do you use tip pooling?	☐ Ye	S		☐ No
Do you use Auto Gratuity?	☐ Ye	S		☐ No
- If yes, what seat minimum and what percentage	Seat #	ŧ:	%:	
Do you use Cash discount/Dual pricing?	Yes		No	
If so, which one and what is the percentage?				



Tonic Native Integration Options					
Tonic House Accounts	Yes No				
Tonic Gift Cards	Yes No				
Customer Loyalty	Yes No				
Time and Attendance	Yes No				
Inventory	Yes No				
3 <sup>rd</sup> Party Integration Options					
Inventory	Yes No				
Payroll	Yes No				
Google Maps (Delivery)	Yes No				
Gift Cards	Yes No				
Delivery	Yes No				
Accounting/Billing	Yes No				



### Petty Cash:

This element of cash management gives an employee access to the cash drawer for miscellaneous withdrawals or deposits that have nothing to do with order taking. Debit- Taking out cash to purchase milk and produce for the restaurant. Credit- Inserting the change received from purchasing the milk and produce for the restaurant. If the user received \$10.00 change from purchasing the produce and milk, the user can enter it as credit.

Name	Debit (Out)	Credit	Unspecified



#### Terminals:

Name	Make	Model	Serial #	# of Cash Drawers
TS1				
TS2				
TS3				
TS4				
TS5				
TS6				
TS7				
TS8				
TS9				
TS10				



Δ	rea	5	•
$\overline{}$	ıca		

This will separate out your establishment by area to have different table layouts appear and terminals assigned. Examples of areas: Patio, Bar, Main, Dance Floor, Stage. Please list the area name with table layout and what number terminal will be assigned to that area.

Area Name	Table Layout	Terminal #'s

### **Customer Receipts:**

We populate the header of your customer receipts with your store name, address, phone numbers, date and time stamp and order info (Server name, order name and number, etc.). We give you three lines for the footer and there are 42 characters per line and that includes spaces. If you go over on a line, it will roll over to the next one.

#### **Printers:**

A printer can be used to print receipts for terminals, service tickets to the kitchen, bar, or handhelds receipts. Receipt printers for terminals are connected to the terminal by one of 3 connections: Parallel, Serial or USB. Kitchen/Bar printers are not connected directly to the terminals, but instead are connected directly into the router. Sample Names: Bar, Grill, Pantry, Expo, Salad, Dessert, Kitchen.

Printer Name	Make	Model (TM #)	Serial #	IP Address	Connection Type



#### Your Network:

ISP		Modem		Router	
up on	ere anything else se the router/network Cameras, Phone Line	?			
	u have a network n device?		Yes		No
	type of switch do ave? How many ?				
Do yo	u have guest Wifi?		Yes		No

#### Roles:

Roles are the different job titles your employees have and must be configured in the system. We have a standard selection of roles that we provide. Please list any additional role and brief description of the things you want that role to be able to perform.

Manager	Able to take and view all orders, apply comps and discounts, void items, and payments, change item pricing
Server	Able to take orders, may or may not take payments, tip adjust
Cashier	Take payments, create customer accounts, split orders
Back Office	Able to access website and make changes to menus, staff, inventory, customers, payroll and reporting
Auditor	Able to access website but only view, cannot make any changes



#### Staff List:

First Name	Last Name	Email	Phone #	Login #	Roles	Wage



#### Attachments:

Please attach a file containing all your menus, preparations (modifiers, IE: Meat Temp: Rare, Med Rare) and which items those preps will be applied to, prices and any descriptions and info that might be helpful in creating your menu. Please check the box below for the items that you attach.

Staff List	Lunch Menu and Prices	Other Menu and Prices
Table Layout	Dinner Menu and Prices	Liquor Menu and Prices
Breakfast Menu and Prices	Kids Menu and Prices	Happy Hour Menu and Prices

### \*Cash Drawer Explanation:

**Cash Handling Enforce Cash In On Cash Drawer (Default):** If there is a cash drawer, the system will prompt and force the user to cash themselves into the cash drawer and will assume the server is putting the money inside of the cash drawer. If there is no cash drawer, the system will not prompt the server to cash in and will assume the server is keeping the cash on them (server bank).

**Cash Handling On Cash Drawer Only:** On this mode, the system will only allow servers to take cash payments on terminals with a cash drawer. NOTE: There is never a server bank on this Cash Handling mode.

**Cash Handling No Restrictions:** This mode allows servers to take cash payments on terminals with a cash drawer without cashing into it, as well as taking cash payments on terminals without a cash drawer.

**Legacy:** This mode allows the server/bartender to use the terminal with a cash drawer but does not require the cash drawer to be cashed-in or out.

