

Top 7 features your restaurant POS system needs



Finding the perfect POS for your restaurant can be difficult. With the rapid pace of technology, advances in multi-channel ordering and constant evolution of customer dining habits, it's important to invest in a point-of-sale system that will stand the test of time.

1 POS Integrations = Innovation

Provide an engaging and safe dining experience while quickly adapting to new dining trends with a POS system that enables easy integrations across restaurant technologies.



2 Simplify online ordering

Offer guests flexible mobile ordering, curbside pickup, or delivery with a system that connects your menu, payment processing, and kitchen operations.



3 Centralize all your data

Manage all your menu content – prices, discounts, promotions, descriptions, images, allergens, and nutrition information – from your POS system.



4 Reduce waste, loss and costs

Save hours every week with inventory management software that tracks stock, links recipes, and improves order efficiency.



5 Optimize staff schedules

Boost profitability with restaurant scheduling software that utilizes historical and real-time POS sales data to optimize employee schedules.



6 POS hardware that can take the heat

POS workstations are used constantly and kitchen hardware is near heat lamps and fryers. Ensure your POS is built for purpose.



7 Improve speed of service

Self service kiosks reduce customer wait times, increase efficiency, order accuracy, and basket size so staff can focus on guests.



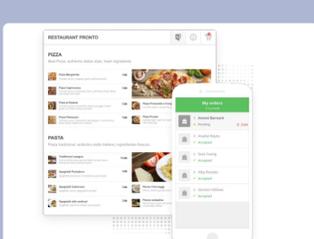
Having a complete restaurant management platform is more important than ever before, as customers expect flexibility in how they purchase from your restaurant.

77% of consumers would prefer to order directly from a restaurant's website*

The Oracle GloriaFood online ordering and Symphony POS integration gives restaurants a complete digital platform. Deliver what your customers want – convenience and connection to their favorite brands.

*Oracle's 2021 Restaurant Trends Report

The integration between Oracle GloriaFood online ordering and Symphony POS automates business operations for restaurants by populating online menus from the point of sale.



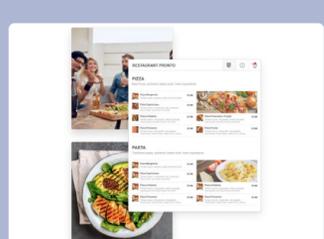
Online menu creation

Eliminate the manual maintenance of data in multiple places. Automatically populate your menu online, based on your POS menu items, images, pricing, and descriptions.



Online order automation to kitchen systems

Receive online orders and send them to kitchen printers or kitchen display systems automatically. This eliminates manual entry in the POS, reducing staff workload and errors.



Online menu updates

Update your menu items, price, image or description information based on changes made in the POS. This mitigates the risk of displaying out of stock items online, or having inconsistent pricing online and in-store.

Increase your online sales and automate order flow to the kitchen with the complete digital restaurant management platform - Oracle MICROS Symphony POS integrated with the GloriaFood online ordering solution.

No fees. No commission. Just sales - in one easy-to-use bundle.

[Request a demo of Symphony Essentials](#)

[Create your free account with GloriaFood](#)

Reach out directly

Phone US: +1 866-287-4736 | UK: +44 207 5626 827 | AU: 1300 366 386 | LAD: 52 559 178 3146
Chat | Visit: oracle.com/symphony-essentials

