



# Elevate the Fine Dining Experience with Cutflow



Manage reservations, tables, orders, and guest relationships with one powerful restaurant platform.

## → KEY BENEFITS

### Deliver Exceptional Guest Experiences

Manage reservations and guest preferences for personalized service.

### Streamline Table Operations

Optimize seating, table turnover, and service flow.

### Simplify Payments

Process payments seamlessly at the table or register.

### Understand Your Restaurant Performance

Track sales, menu performance, and operational metrics.

## → IDEAL BUSINESSES

Cutflow supports upscale dining establishments such as:

Fine dining restaurants ↗

Chef-driven restaurants ↗

Wine bars ↗

Steak houses ↗

Boutique hotel restaurants ↗

Tasting menu restaurants ↗



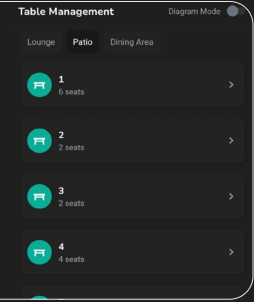
## → CORE FEATURES



### Reservation & Table Management

- Online reservations
- Table assignment and seating management
- Waitlist management
- Reservation reminders

This helps restaurants optimize table availability and reduce no-shows.

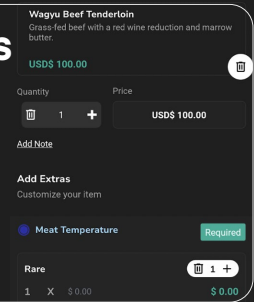


### Table Service POS

Designed for restaurant service workflows.

- Table-based order management
- Course-based ordering
- Order modifications
- Split checks

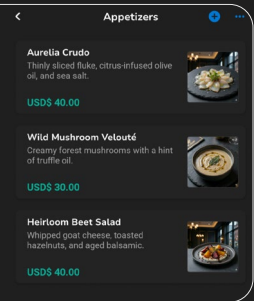
Servers can easily manage multiple tables while ensuring accuracy.



### Menu & Wine List Management

Create elegant menus with full control.

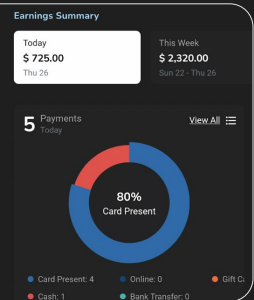
- Appetizers
- Tasting menus
- Entrées
- Wine lists
- Specialty cocktails
- Pricing
- Modifiers
- Menu categories
- Seasonal menu changes



### Secure Payments

Provide convenient and flexible payment options.

- Credit and debit cards
- Contactless payments
- Split bills
- Digital receipts
- Tip management



## → RESTAURANT OPERATIONS

### Order Flow Management

Improve coordination between front-of-house and kitchen operations.



#### Features include:

Table-based order entry    Course timing management  
Real-time order updates    Order tracking

This helps ensure **smooth service and timely meal delivery.**

### Inventory & Ingredient Tracking

Track ingredients and menu items efficiently.



#### Capabilities include:

Ingredient-level inventory    Menu item tracking  
Stock monitoring    Cost awareness

This helps restaurants **reduce waste and maintain quality control.**

### Guest Relationship Management

Deliver personalized hospitality.



#### Features include:

Guest profiles    Dining history  
Preference tracking    VIP guest notes

Restaurants can **recognize repeat guests and personalize experiences.**

### Business Insights

Gain visibility into restaurant performance.



#### Reports include:

Daily and weekly revenue    Menu item popularity  
Table turnover    Server performance

These insights help operators **optimize menus and staffing decisions.**

## → WHY BUSINESSES LOVE CUTFLOW:

- Elegant reservation management
- Table-based POS for servers
- Integrated payments
- Guest relationship management
- Operational analytics

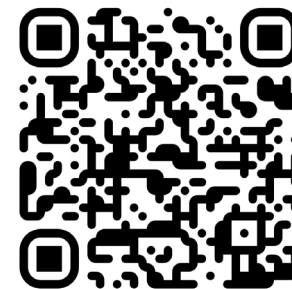
*cutflow*

**Deliver exceptional dining experiences with Cutflow**

1. Manage reservations
2. Serve guests efficiently
3. Process payments easily
4. Grow your restaurant

[cutflow.app](https://cutflow.app)

[support@cutflow.app](mailto:support@cutflow.app)



**Book a Live Demo**