

## THE TOP 4

After years working on restaurant systems & infrastructure, these are the top four issues we regularly see.

### FIRST:

Getting Started and Need Help to Organize and Understand the Infrastructure to Get Open.

### SECOND:

You Have a Great Concept and Want More but Don't Know Where and How to Start.

### THIRD:

You Have Great Sales So Why Aren't You Making What You Should?

### FOURTH:

There Are So Many Issues, And You Don't Know Where to Start. The Operation Is Not What You Imagined and Is Spinning Out of Control.

Something not in the Top Four?  
Let Us Help You  
845-345-0461

## POINT OF SALE & INFORMATION TECHNOLOGY

Your selection of information technology is just as critical as your menu, staffing, and banking.

The trust you impart on the vendor of your systems is critical because they are your partner for the life of your restaurant.

Items such as your point-of-sale system, inventory systems, camera systems, security systems & phone systems are just a few of the interconnected decisions you must make.

When deciding what systems are staff-facing versus customer-facing is critical to the security and flow of your operation.

WRG will work with you in determining what systems work best for your concept.



## Wolfe Restaurant Group

Restaurant People Helping Restaurant People

**Let Us Help You With  
Professional  
&  
Confidential Results**

**845-345-0461**

**[www.wrgsolutions.com](http://www.wrgsolutions.com)**

## What Is the Problem?

### GETTING THE RESTAURANT OPEN

People think that starting a restaurant is easy. A few recipes, open the doors and the money floods in. **Wrong.**

We help by showing/navigating the first year with as little or as much assistance needed.

### GROWING THE CONCEPT

We are asked about adding more stores to a concept for expansion. The theory is that one location is a job, three or more is a career.

There are too many issues that crop up. Unless you are ready for those obstacles, they can bury you and jeopardize your whole operation altogether.

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## How We Do It!

A thorough review and/or analysis of the following:

- Development Plan
- Operations Review
- Organizational Analysis
- Infrastructure
- Systems
- Controls
- Outlook to Immediate Future
- Outlook to Long-Term Plan
- Interpersonal Relationship

We would take the valuable information from our review of the bullet points above and mix it with industry trends, industry standards, and industry technology to form a comprehensive strategy to handle your unique needs.

## What Is the Problem?

### NOT MAKING WHAT I SHOULD

You have great sales. Why aren't you making what you should? A restaurant can be a money sieve if you don't have proper procedures, policies, and controls in place.

We work with you to put company policies, procedures, and controls in place. We also guide you into the enforcement of these new processes and then measure the results.

### TOO MANY ISSUES TO COUNT

Staff problems, management issues, constant customer complaints, vendor problems, money missing and MORE.

We work with you to create a comprehensive plan to make a structured, multi-faceted impact in every problem area.

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