

Features Summary

Invoice Processing

- ✓ **UNLIMITED processing** – one flat rate covers all invoices
- ✓ **Upload invoices multiple ways** – take photos with our app, scan to email or upload, or integrate with EDI
- ✓ **All invoice and AP types** – everything! – even petty cash, paid outs and utility/service bills
- ✓ **Invoice approval settings** – set custom category and vendor rules for review before an invoice is sent to accounting
- ✓ **Line items coded to your chart of accounts** – consistent coding across all locations, every time
- ✓ **Vendor items are related to products** – Even if you have to swap out a SKU for plum tomatoes from BEK, we associate the SKUs with a single product in our software. Count “plum tomatoes” for your unit or add to your recipes without dealing with SKU assignments, categorizations or unit conversions

Recipes

For the kitchen

- ✓ **Easily create and store recipes** in one central location
- ✓ **Digital recipe book** – view line-friendly searchable recipes (plus techniques and equipment) on your tablets in the kitchen or at prep stations
- ✓ **Embed pictures and/or videos** with recipes
- ✓ **Quickly add ingredients**, methods and descriptions, plus hassle-free allergen tracking
- ✓ **Centralize your conversions** – make a conversion for one product and it applies to all
- ✓ **Build prep recipes to standardize yields** and scale with a single click to adjust batches
- ✓ **Print recipe cards** for the kitchen or recipe costing cards for analysis

For finance

- ✓ **Auto-updating recipe prices** – always know the cost of a recipe as invoices come in
- ✓ **See food cost percentage** by recipe, updated continuously as costs change
- ✓ **Print recipe costs** for analysis

POS Integration

- ✓ **Seamless connection** to your POS with an automatic nightly feed that imports sales and labor data
- ✓ **Daily sales reports** compare year-over-year sales for the same day
- ✓ **Consolidated sales reports** for multi-unit managers to view sales across all locations at once
- ✓ **Daily sales entries** (DSRs) automatically sent to accounting using your G/L format
- ✓ **PMIX reporting** with theoretical usage (ingredients/products sold vs. actual used) to help pinpoint waste
- ✓ **Sales reporting** using moving average, by category and showing year-over-year

Inventory

- ✓ **Freepour smart scale** for liquor inventory
 - Count bottles in any order
 - Scan and weigh up to 20 bottles per minute with down-to-the-milliliter accuracy
 - Pre-populated database of 35,000 liquor barcodes ensures you can focus on counting and not creating products
- ✓ **Auto-updating inventory sheets** created for food, beer, wine and liquor, with all new items and prices updated automatically
- ✓ **Record and track waste** of both products and recipes to save money, manage shrinkage and identify areas for improvement
- ✓ **Create custom inventory sheets quickly** – use drag and drop to organize based on sheet-to-shelf and include products in multiple sections, if desired
- ✓ **Use a phone or tablet** to take inventory and record waste, or print formatted PDF sheets for use on your trusty clipboard
- ✓ **Multiple count-by's** – count products by different packaging units and we'll calculate the total
- ✓ **Get notified of most likely mistakes** when saving counts
- ✓ **See total period food and liquor costs** immediately after saving inventory
- ✓ **See waste analytics**, include top reasons for waste and most expensive wasted products or recipes
- ✓ **Post inventory entries** directly into your accounting system
- ✓ **Get theoretical on-hand calculations** – since we know your starting inventory, wasted total, your purchases *and* your sales, we can tell you what you *should* have on hand for each product

Daily Reporting

- ✓ **Category report (GL view)** to view invoice and category totals by vendor or date
- ✓ **Controllable P&L** auto-updates as invoices and inventories are closed and pulls from the POS or scheduling software for sales and labor data nightly, enabling easy analysis of financial performance of one or all your locations
- ✓ **Food usage report** – starting inventory + purchases - ending inventory = detailed analysis of COGS
- ✓ **Price alerts** – get an email alert when items exceed a set price
- ✓ **Price movers** – see price movements on items impacting your P&L the most
- ✓ **Sales forecast** – [me] generates an accurate, easy to use forecast based on your sales data
- ✓ **Theoretical reports** – compare theoretical vs. actual usage, based on POS data, purchases, and inventory
- ✓ **Compare prices** across vendors and locations
- ✓ **Price history** illustrates price fluctuations over time, giving details you need for menu engineering
- ✓ **Menu analysis** shows theoretical costs based on real-time ingredient prices to pinpoint profitable and high-volume items

Ordering

- ✓ **Order online** from vendors directly through our website or mobile app
- ✓ **Manage all vendor order guides centrally**, for all locations
- ✓ **New vendor items** automatically added to guides or set to manual control
- ✓ **Customize your guides** – organize by alphabetical order, category or sheet-to-shelf
- ✓ **Easily set pars** and on-hand levels
- ✓ **Includes latest on-hand count** from inventory

Accounting Support

- ✓ **All invoices, payments, sales and inventory entries coded automatically** and flow seamlessly to accounting
- ✓ **A bazillion options (roughly)** to control the sending of information to your accounting system, including:
 - **Lock vendors** to only use specific approved categories
 - **Break out taxes**, delivery, miscellaneous fees and assign to an accounting category
 - **Split products to multiple categories** (e.g., lemons: 50% to “produce” and 50% to “bar supplies”)
 - **Granular management of data** from MarginEdge to your chart of accounts
 - **“Close Books” feature** – enter a date when you close a period, and all invoices before that date are auto-dated in the current period, so your historical reports never change

Budget Tracking

- ✓ **Track budgets** for any spending category you choose (food, wine, labor, utilities, etc.)
- ✓ **Budgets update automatically** as invoices come in and when inventory is taken
- ✓ **Multiple options for budget types**, including: as a % of total sales; as a % of ‘like’ sales (i.e. beer cost/beer sales); and declining budgets using a specific dollar amount
- ✓ **For % of sales budgets**, view your projected budget based on your sales forecast
- ✓ **For multi-units, view a ranking and roll-up of locations** based on individual budget performance

Labor Expense Management

- ✓ **See labor data on a daily controllable P&L** alongside sales and other costs
- ✓ **View labor in detail** on summary reports, updated nightly
- ✓ **Highly customizable** – control which users see this data
- ✓ **Ability to pull data** from POS or scheduling software

Bill Pay *(available in the U.S.)*

- ✓ **Pay your bills** directly through MarginEdge
- ✓ **Auto-populated vendor setup data**, including payment terms, account number, address, etc., for most accounting systems
- ✓ **Schedule bills** for future payment
- ✓ **Pay bills in partial amounts** and we’ll track the balance
- ✓ **Select multiple invoices per check**, or skip invoices entirely
- ✓ **A PDF image** comes with every check and invoice, so if you pay less than the statement total, it’s easy to show vendors handwritten adjustments to invoices

Support services

Your team can manage the system 100% independently, but we’re here to help anytime!

- ✓ **1:1 Training during onboarding** to ensure you have what you need to succeed
- ✓ **Unlimited email access to our support team**, where our goal is to respond within 48 business hours
- ✓ **Unlimited access to feature-specific webinars** – weekly live and pre-recorded options available
- ✓ **24/7 access to our help site** with comprehensive articles and videos on getting the most from MarginEdge