



# **273,402 USD PROFIT INCREASE IN 27 MONTHS**

A data-driven success story of a restaurant that greatly increased beverage sales profitability with horecaAI

Business model

**Casual dinning restaurant with higher-mid prices**

Restaurant type

**Grill, Brewery & Cocktail Bar**

Implemented horecaAI solutions

**Beverage Cost Cutter**

Monthly beverage sales profitability increase

**10,126 USD at average revenue of 82,455 USD**

Monthly cost of horecaAI packages

**312 USD**

Return on investment

**31x**

**horeca** 



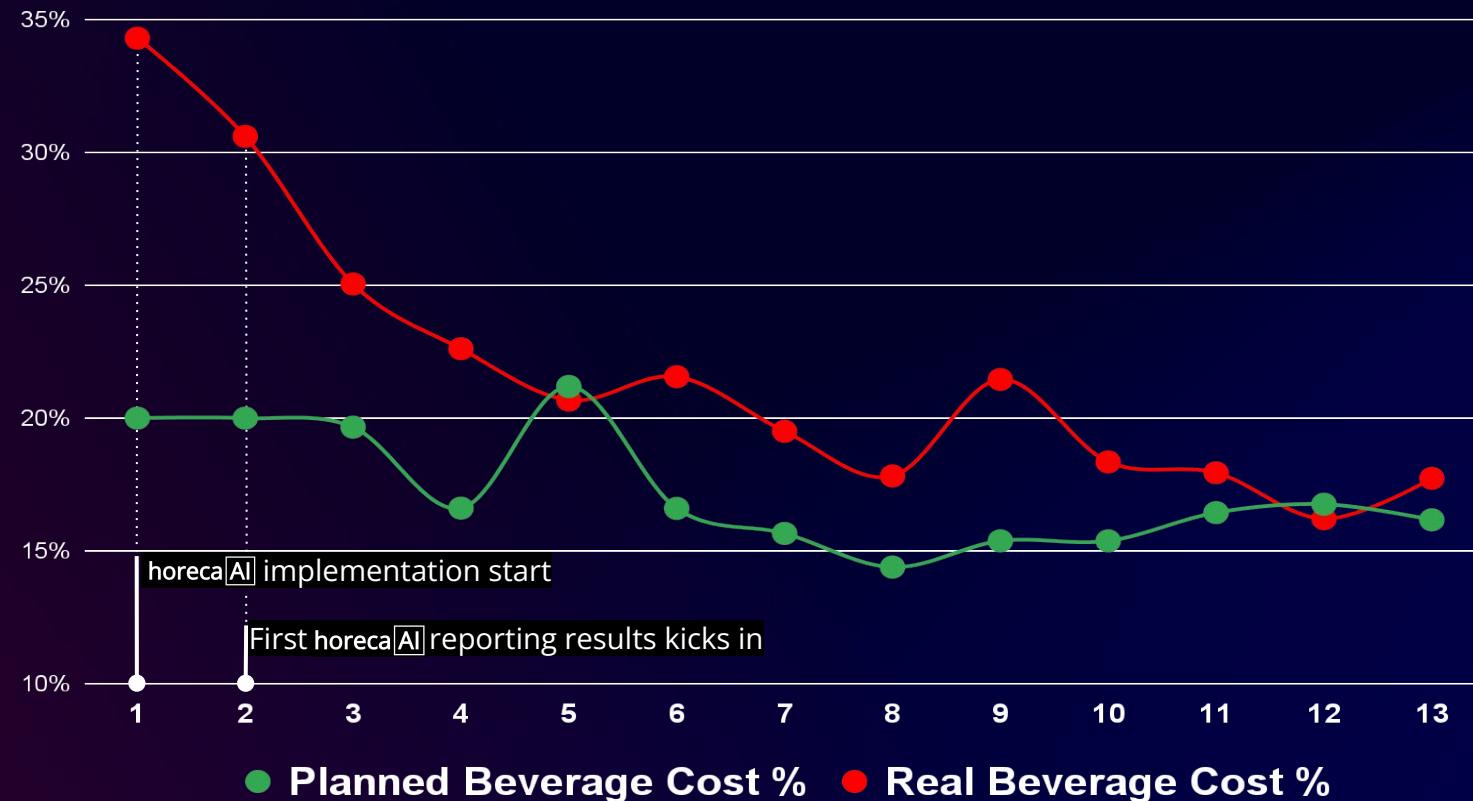
**Calculate possible  
profitability increase**



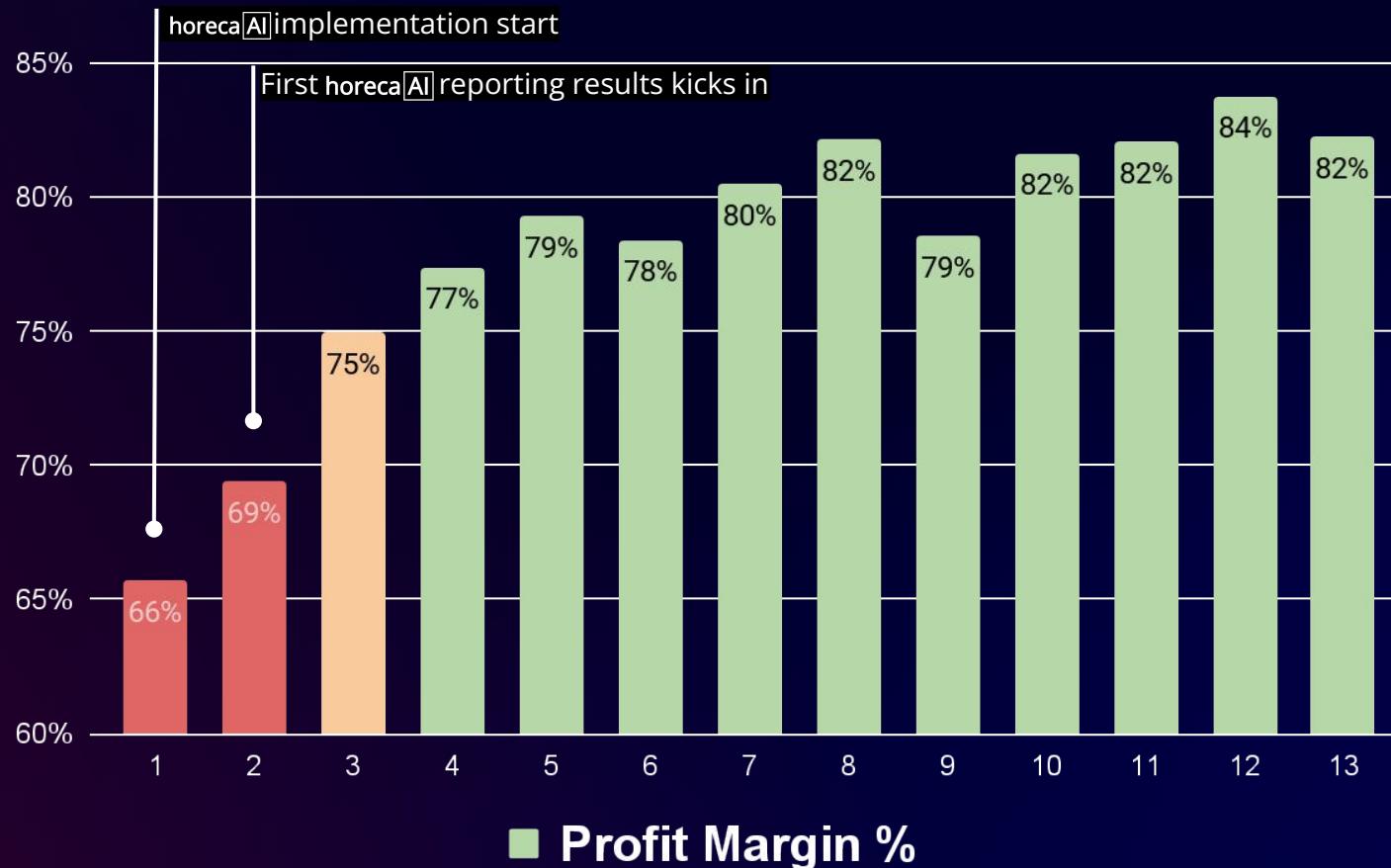
**Schedule a meeting  
Let's talk about your  
beverage sales profit**

**This venue uses Food Cost  
Cutter package too. Find out  
the results in a case study.**

## Beverage Cost percentage reduction over-time



## Margin percentage increase over-time



How it was achieved in  
**8 steps / 6 weeks**

FIRST  
WEEK

1. A stock control for the system configuration purposes.

FIRST  
WEEK

2. The venue account configuration.

Setting up control model, recipes, custom items and automated sales data import.

SECOND  
WEEK

3. The first stock control.

THIRD  
WEEK

4. Procurement data aggregation.

FIFTH  
WEEK

5. The second stock control.

FIFTH  
WEEK

6. Report and analytics session with horecaAI dedicated specialist.

SIXTH  
WEEK

7. Apply data-based conclusions from the report.



8. Repeat the process at least once a month.

**horeca**AI



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