

The logo for horecaAI, featuring the word "horeca" in a white sans-serif font, followed by "AI" in a white sans-serif font inside a white square, all enclosed within a white rectangular border.

horecaAI

132,731 USD PROFIT INCREASE IN 12 MONTHS

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

Business model

Casual dinning restaurant with higher-mid prices

Restaurant type

Grill, Brewery & Cocktail Bar

Implemented horecaAI solutions

Food Cost Cutter

Monthly beverage sales profitability increase

11,060 USD at average revenue of 162,074 USD

Monthly cost of horecaAI packages

399 USD

Return on investment

26x

horecaAI



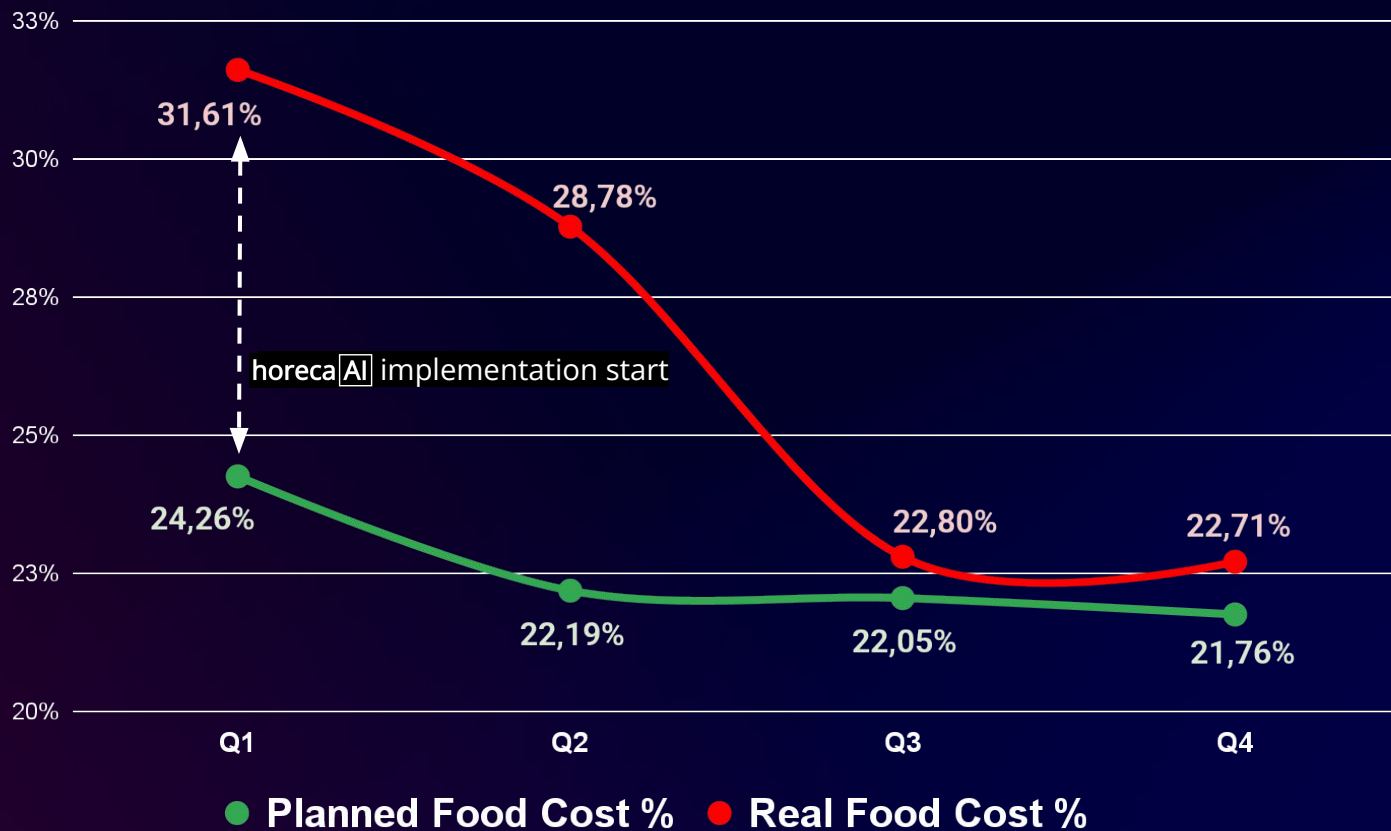
**Calculate possible
profitability increase**



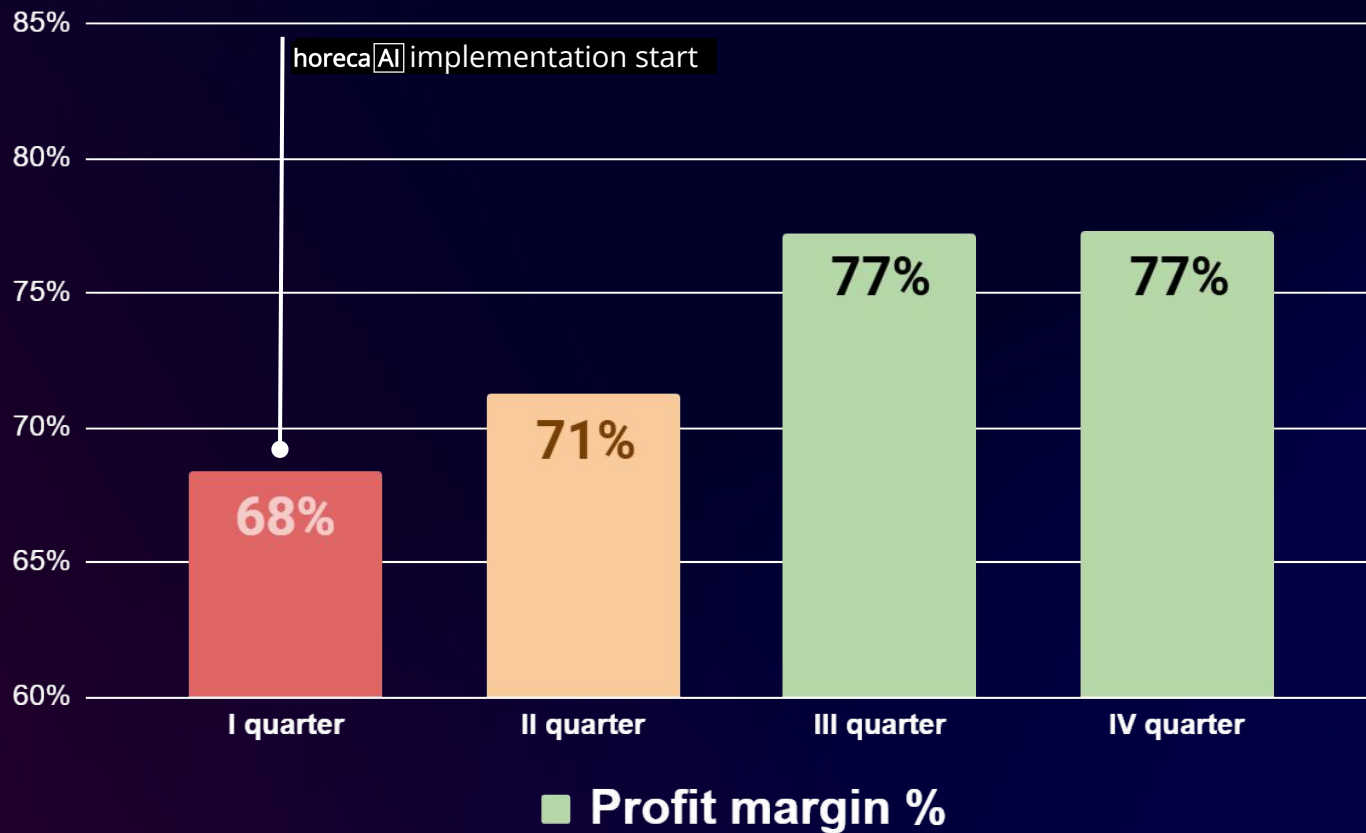
**Schedule a meeting
Let's talk about your
beverage sales profit**

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

Food 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.

horecaAI



**Calculate possible
profitability increase**



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

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