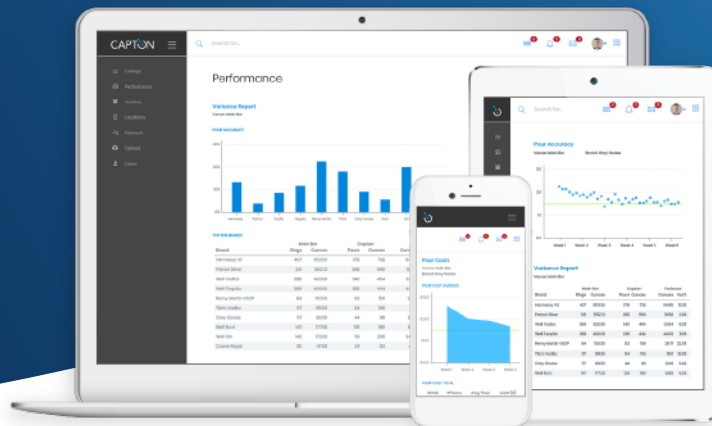


Boost Your F&B Bottom Line

Manage more effectively, with full visibility into your bar operation



Control your operation. Maximize your profits.

Capton helps you take control of your bar operation, uncovering hidden costs that directly impact your bottom line.



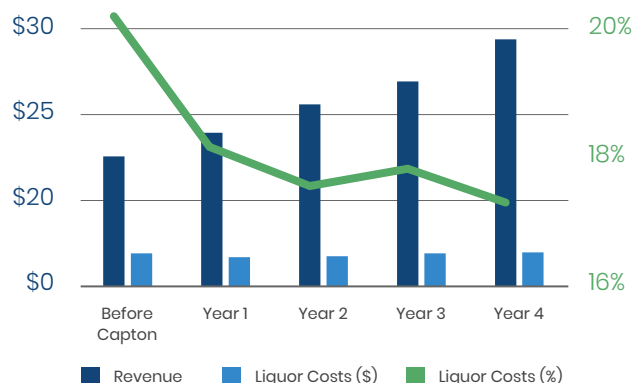
Capton's digital spouts and software give you the power to improve profitability across your portfolio.

Recover Lost Profits

Imagine adding up to \$1.5 million to your bottom line for every \$25 million in beverage revenue. We've helped leading brands achieve these savings, and more, by plugging unseen 'leaks' that drive up beverage costs dramatically.

Proven Platform for Profitability

We've created a platform that gives you the power to see and control your entire operation — matching pours to POS data — for dramatic and sustained reduction in your beverage costs.



Using Capton, our customer kept liquor costs flat while growing liquor revenue 27%. This saved them over \$1m per year (417 basis point reduction).


Trusted by Leading Hospitality Brands

For over a decade Capton has been helping leading hotels, resorts, casinos, restaurants, nightclubs, and bars use data to drive their businesses more effectively.



Control your operation. Maximize your profits.

Capton's PourLink application analyzes activity and sends notifications by SMS and email, helping you manage operations more effectively and efficiently. Notifications include: daily variance exceeds level set by management; pours exceeding maximum allowable; spout off bottle; after/before hours pouring; receiver unplugged or offline.



Dashboard

- Staff Member Report
- Summary Report
- Top 20 Brands
- Work Detail
- Hour Transactions
- Receipts
- Receipt Library
- Receipts

CAPTON

POS by the bar

Report Date From

8/1/2023

Report Date To

8/1/2023

Company

Myra's Restaurant Group

Admin Key/PA

Dashboard

Property	Total Rings	Quesses Total	Capitan # of Pears	Quesses Peared	Quesses Variance	Var%
Liquor						
Stems Seeford	71	180.5	120	210.41	29.91	16.57%
Stems	71	180.5	120	210.41	29.91	16.57%
Berley's Lobster Pound	342	556.5	336	935.86	49.15	8.83%
Bull Sheel2	342	556.5	336	935.86	49.15	8.83%
Garage BBQ	83	173	93	201.32	28.32	16.37%
Garage	83	173	93	201.32	28.32	16.37%
Total	413	910	319	1,017.39	107.39	11.80%

Top-20 Brand Report

The Top-20 Brand Report show the variance for each of the top twenty brands. Working on the brands with the largest variance is a good place to start. With attention, you can achieve meaningful results in as little as 30 days.

Dashboard

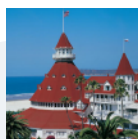
The dashboard shows the variance between the pouring and the POS system for each location and between locations that are using the Capton system. When benchmarks for improvement have been established, variances between locations can be understood and corrected.

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Brand-Level Detail

Brand-Level Detail reports give access to the detail level for brands, recipes, outlets and bartenders. The Capton PourLink Analytics matching algorithm will look for POS and pouring matches within the timeframe set by the management team.

Success Stories



After five months our beverage cost went down 3.6 points. That's a three-month payback on the system."

Steve Schackne, Hotel Manager
Hotel del Coronado, San Diego CA



"Capton significantly increased our profitability across all 69 locations."

Andy Small, Operations Manager
Fleming's Prime Steakhouse