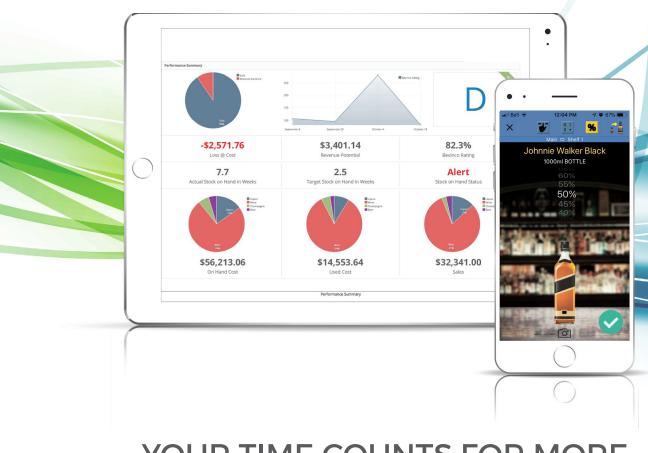
# HELPING OVER 50,000 OPERATORS WORLDWIDE We have saved them **each** thousands upon thousands of dollars. *Seriously*.



### YOUR TIME COUNTS FOR MORE Food & Beverage Inventory Solutions

Sculpture helps hospitality companies put simple, integrated systems in place to make inventory and back office management easy. Our cutting-edge tools find ways to save you time and money, and our highly experienced people make the process painless.



# FIND OUT HOW WE CAN IMPROVE YOUR PROFITS

with our renowned inventory solutions



### **Bar Inventory Control**

As pioneers in bar inventory management, Sculpture Hospitality offers a wide range of solutions that increase your bar's top line sales by 7-15 percent and reduce inventory asset losses from 15-30 percent down to 3 percent or better. Capture every drop of profit through one of our custom service level options designed to fit your individual needs, from full-service to self-serve options.

We use barcode scanning technology, which can be integrated with any point-of-sale (POS) system. This unique solution eliminates clipboards, reduces errors and reduces the time required on-site. For your partial wine, kegs and liquor bottles, we use precision scales, which is the most accurate method of quickly capturing precise on-hand inventory levels.



#### **Kitchen Inventory Control**

sculpture 🕯

Get wiser about waste and find more profit on every plate. Bring clarity to your kitchen performance by identifying strategies to resolve food cost problems. Whether you operate a high-end restaurant or own the local pizza joint, we can help your business save money and drive profits.



#### **Draft Beer Control**

Take control of the keg by gaining the ability to monitor your draft beer in real-time that works in the background and is virtually invisible to both bar staff and guests using the most progressive draft beer monitoring and management system.

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