



80%
Reduction
In time spent processing
invoices

At the end of 2016, Jeff Tonidandel opened Haberdish, his third full restaurant launch in Charlotte. The Haberdish name is a play on the antiquated word “haberdashery,” a place that sells small articles of clothing. The restaurant concept is located in NoDa, a historic mill neighborhood in Charlotte, and the restaurant and cocktail bar offers modern takes on traditional Southern fare. (Critics have raved about the liver mush toast.)

The Challenge

Tonidandel is passionate about food, but he’s also got an M.B.A. and recognized the back-office challenges of managing a growing restaurant group, which also includes Crepe Cellar Kitchen & Pub and Growlers Pourhouse (both in NoDa) as well as the co-owned Sea Level NC and Flat Iron Kitchen + Taphouse. Every hour spent collecting invoices at different locations, manually processing the information, and managing the record books is time that’s being taken away from other, vital parts of the business.

Results

The Haberdish team said that by switching to Plate IQ, they’ve cut by 80 percent their time spent processing invoices. “Plate IQ is leaps and bounds ahead of the other systems we looked at,” they said.

Our Solution

There had to be a better way. Tonidandel turned to Plate IQ to streamline his accounting practices. Armed with only their smart phones, staff now can digitize invoices instantly and upload the data to a cloud-based platform. This saves hundreds of (expensive) hours of labor. And with Plate IQ, it’s easy to get real-time analysis about a restaurant’s costs, allowing owners to easily access the information they need to keep their operations running smoothly and profitably.