

Concierge Services

From order management to employee scheduling, take your operations to a new level of efficiency with PAR OPS's industry-leading support.

97%

of tickets are responded to
within two hours

87%

of tickets are resolved
the same day

Significant cost savings,
could even be as high as

200%

Our Concierge Services Take Daily Administration Off Your Plate.

PAR OPS's Concierge Services represent a fundamental change in the way restaurants view their back-office technologies. No longer do you need to assign an administrator to facilitate recipe changes, edit vendor products, or update limited time offers. Our Concierge Services provide you with a team of former restaurant operators that administer the software and provide insight on industry best practices. Subscribing to Concierge Services removes the mundane tasks associated with software administration so your team can focus on providing an incredible guest experience.

Manage Vendor Items

We constantly monitor vendor products and work to identify potential modifications. By providing real-time updates on your inventory and labor data, we ensure that you can continue to order the correct products, manage costs, and quickly make informed decisions.

Keep Up with Limited Time Offers

Our team establishes a full-time communication channel with your franchisor and ensures that LTO items are ready to order, receive, count, and report on when you need them.

Facilitate Menu Changes

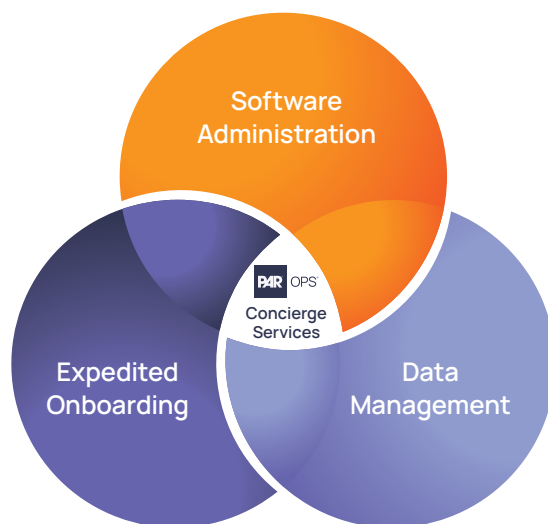
We make it easy by capturing menu edits and making the appropriate adjustments to your data. Our team ensures that item level information is up-to-date and your reports are error-free.

Track and Audit User Permissions

Are you constantly working to add and remove users? With Concierge Services, our team works with you to coordinate permissions and ensure that only the right people have access to the functionality and reporting information they need.

Reveal Valuable Insights

Concierge Services facilitates report creation tailored to your specific brand. You have a team of restaurant industry professionals dedicated to maintaining your report portfolio with the latest industry benchmarks and cutting-edge designs. These reports will reveal valuable insights leading to operational efficiencies and significant cost savings.



Access Experiential Learning

Do ongoing training needs interfere with your team's productivity? Concierge Services maintain a comprehensive course catalog tailored to the exact functions that a restaurant manager needs to understand execute within the software. This approach allows for the quick onboarding of team members and empowers them to have an immediate impact in their roles. For just-in-time help on the job, our self-service micro-learning content is only a click away.

Concierge Services help you focus on
delivering the best experience for your
restaurant customers.



Ready to learn more or request a demo?
[Contact us today!](#)