

















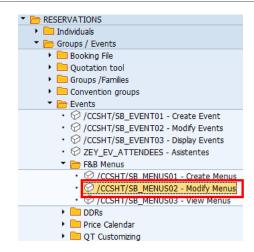


Modification of F&B menus

Business Process



You can change the menus in folder Reservations → Groups /Events → Events → F&B Menus



- ✓ Hotel can't access to the transaction "create menus".
- ✓ Hotels has only access to the transaction "modify menus" and manage menus already created. If you have used all the menus and you need more menus, you must request them by jira ticket.
- ✓ The split defined must be:
 - Menus with only beverage and food (buffet, cocktails..) Food 80 % and Beverage 20 %
 - Coffee: 100 % food
 - Drink package and open bar: 100 % beverage

^{*}Countries with two VAT for beverage 10 % high VAT and 5 % low VAT



These are the concepts of menus created in the system:

BGR_0001	Company menus	Menu	Description	Menu	Description
DG!(_0001	Company menas	SPORT_0001	Sport Menu 1		Wedding Menu 0
LGR_0001	Leisure Groups	SPORT_0002	Sport Menu 2		Wedding Menu 1
1011_0001	Leisure Groups	SPORT_0003	Sport Menu 3		Wedding Menu 2
SPORT_0001	Sport Groups	SPORT_0004	Sport Menu 4	WEDDI_0003	Wedding Menu 3
		SPORT_0005	Sport Menu 5	WEDDI_0004	Wedding Menu 4
GALA_0001	Banquet menus (first communion, baptisms, Christmas dinner, Valentine's)	SPORT_0006	Sport Menu 6	WEDDI_0005	Wedding Menu 5
		SPORT_0007	Sport Menu 7	WEDDI_0006	Wedding Menu 6
CFBRK_0001	Coffee (including thermos, business breakfasts)		Sport Menu 8	WEDDI_0007	Wedding Menu 7
_	,		Sport Menu 9	WEDDI_0008	Wedding Menu 8
FINGER_0001	Finger buffet/Brunch	_	Sport Menu 10	WEDDI_0009	Wedding Menu 9
_				WEDDI_0010	Wedding Menu 10
WEDDING_0001	Wedding menus (including "second dinner")*	Menu	Description	WEDDI_0011	Wedding Menu 11
			Generic Buffet 1	WEDDI_0012	Wedding Menu 12
COCKTAIL_0001	Cocktails		Generic Buffet 2	WEDDI_0013	Wedding Menu 13
DUESET 0004		_	Generic Buffet 3	WEDDI_0014	Wedding Menu 14
BUFFET_0001	Every buffet and afternoon snacks for sport groups	_	Generic Buffet 4	WEDDI_0015	Wedding Menu 15
ODENDAD 0001	On an har (valid for whom we call coft or long dripts)	_	Generic Buffet 5		
OPENBAR_0001	Open bar (valid for when we sell soft or long drinks)	_			
DICNIC 0001	Picnic	_	Generic Buffet 6		
PICNIC_0001	PICHIC		Generic Buffet 7		
DRINKPACKAGE_0001	Wine cellar (à la carte choice of wine, champagne)	_	Generic Buffet 8		
DRINKFACKAGE_0001	wille cellar (a la carte choice of wille, champagne)		Generic Buffet 9		
*If it is a children's menu, we will indicate it in the description			Generic Buffet 10		
in it is a chilaren's mena, we will maleate it in the description					

The IT department will create 10 menus of each type in the system (10 BGR, 10 LGR ...). The hotel has to change these already created menus and adapt them to what the hotel offers.

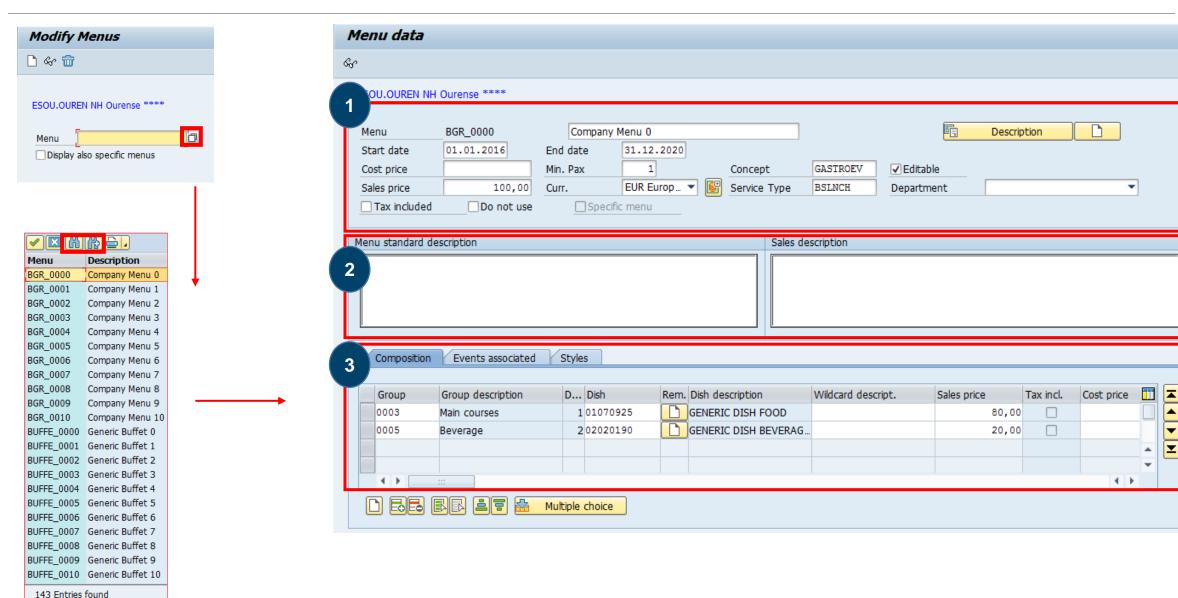
If you need more menus, please request it via Jira and Business Process Department will create as many as you need.



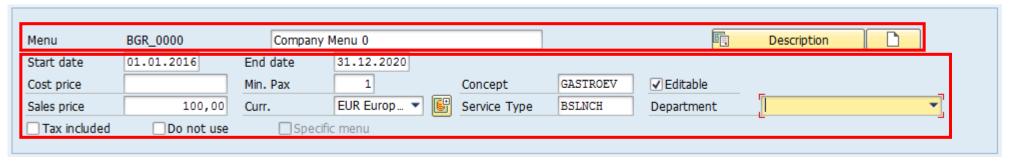
Service types and revenue concepts

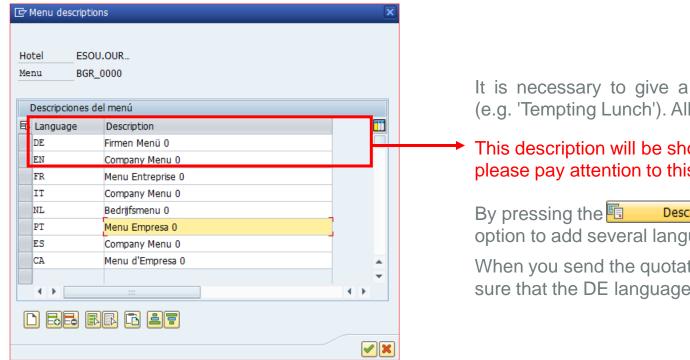
SERVICE TYPE	DESCRIPTION	REVENUE CONCEPT
BSBKFS	Business Breakfast	CFBR
BSCOCT	Business Cocktail	MENF/MENB/MENH
BSDINN	Business Dinner	MENF/MENB/MENH
BSLNCH	Business Lunch	MENF/MENB/MENH
BUSBUF	Business Buffet	MENF/MENB/MENH
CATERI	Catering	CTGF/CTGB/CTGH
COFBRK	Coffee Break	CFBR
GALBUF	Gala Buffet	BQTF/BQTB/BQTH
GALCOC	Gala Cocktail	BQTF/BQTB/BQTH
GALDIN	Gala Dinner	BQTF/BQTB/BQTH
GALLCH	Gala Lunch	BQTF/BQTB/BQTH
LEIBKF	Leisure Group Breakfast	BKFS
LEIDIN	Leisure Group Dinner	DINF/DINB/DINH
LEILCH	Leisure Group Lunch	LNCF/LUNB/LUNH
PICNIC	Picnic	PCNC
RT2SER	Restaurant 2 Service	RT2B/RT2F
SNACKS	Snack	CKTF/CKTB/CKTH
SPRBKF	Sports Group Breakfast	BKFS
SPRDIN	Sports Group Dinner	DINF/DINB/DINH
SPRLCH	Sports Group Lunch	LNCF/LUNB/LUNH
SPRSNK	Sports Group Snack	PCNC
WEDBUF	Wedding Buffet	WEDF/WEDB/WEDH
WEDCOC	Wedding Cocktail	WEDF/WEDB/WEDH
WEDDIN	Wedding Dinner	WEDF/WEDB/WEDH
WEDLCH	Wedding Lunch	WEDF/WEDB/WEDH











It is necessary to give a description to the selected menu (e.g. 'Tempting Lunch'). All descriptions are in English.

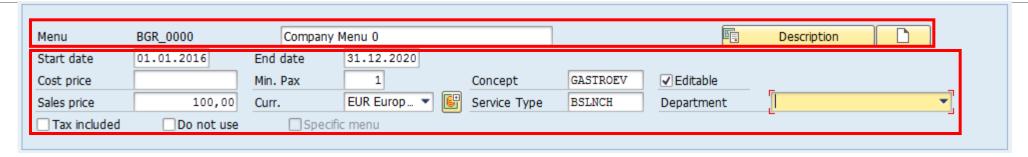
This description will be shown in the quotation and contracts, please pay attention to this!

By pressing the Description button, you have the option to add several languages.

When you send the quotation in German, for example, make sure that the DE language is created as well.







Start date: fill in the cut-off date of your hotel.

End date: Bear in mind yearly price modifications when adding the end date. Dates must be the same in Quotation Tool Transaction: ZEY_ME_ITEM1

Cost price: leave blank.

Min. Pax: minimum number of persons to which the menu is applied (can be useful for buffets, for example).

Concept	Use	Example
GASTROEV	Menus with low VAT items onlyMenus with combined VAT items	 Food + Beverage non-alcohol Food + Beverage non-alcohol + Beverage alcohol / Food + Beverage alcohol
GASTROEVH	Menus with High VAT items only	Beverage alcohol

Editable: activate if the menu can be modified when associated with a reservation.

Sales price: the price must be informed. It must be the total of the sum of the dishes.

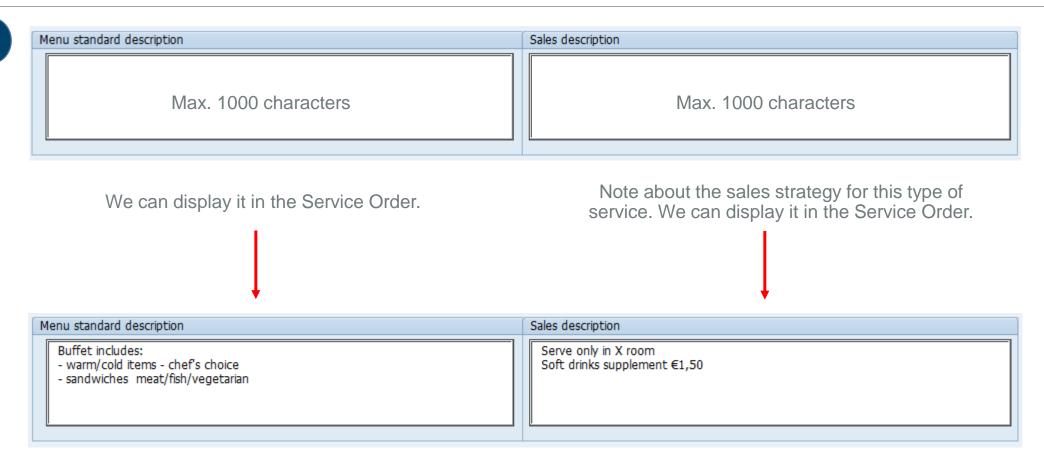
Department: inform F&B or C&B department.

Service Type: must be informed in menus used in Quotation Tool.

Tax included: depends on the country of the hotel.

Do not use: activate if the menu should not be used (anymore). If this flag is clicked this menu won't be able for Quotation Tool ner DDR.

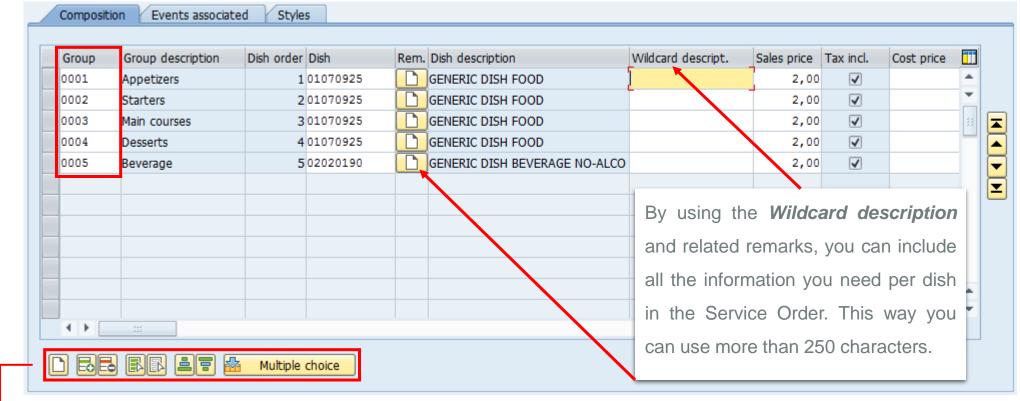
2



Use the format shown in the screenshot above:

first capital letter, rest of letters in lowercase.

3



Here you create the lines (*Group*) that make up your menu. See the list for the different options:

Examples:

Lunch: Main courses + Beverage

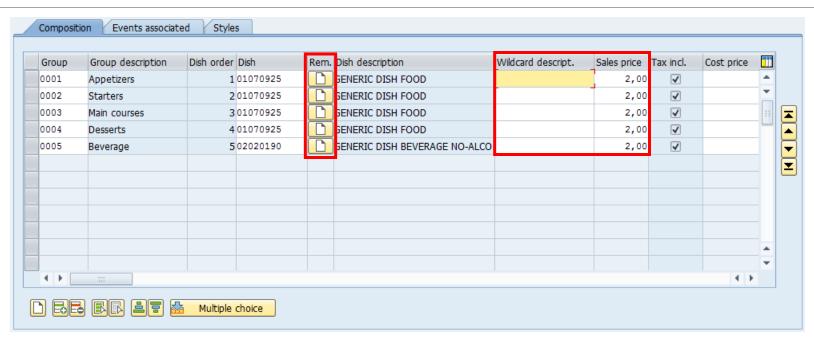
Coffee Break: Main courses + Main courses 4 hours arrangement: Main courses + Beverage

Open Bar: Beverage + Beverage (alcohol + non-alcohol)

Group	Description
0001	Appetizers
0002	Starters
0003	Main courses
0004	Desserts
0005	Beverage

Select the type of *dish* for each line created. These are the options you have: It is very important for the split of VAT.

3



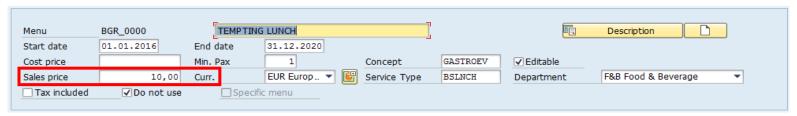
Remarks: can be used to detail the composition of each group created (it will not be used very often).

Wildcard description: short descriptions.

Sales price: fill the price per line. The total sum of the dishes must be the same as the sales price.

All dishes must have a price!

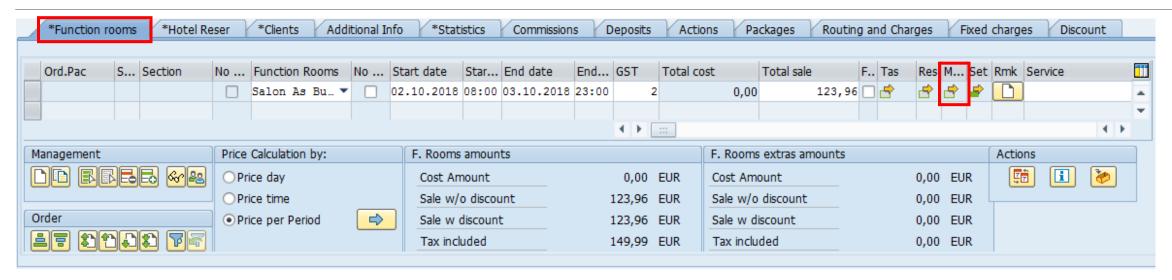
Tax incl.: depends on the country of the hotel.



Link F&B menu in the events

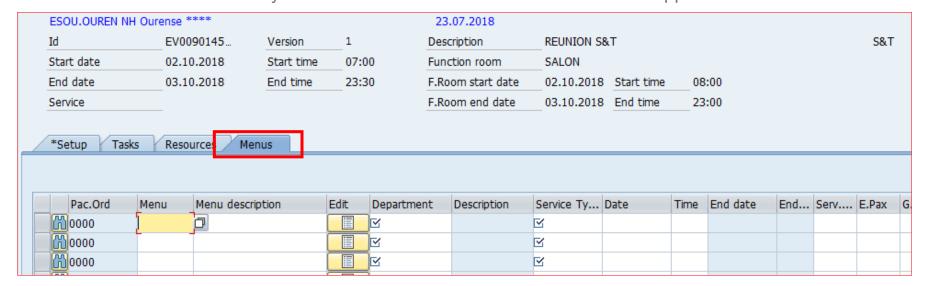




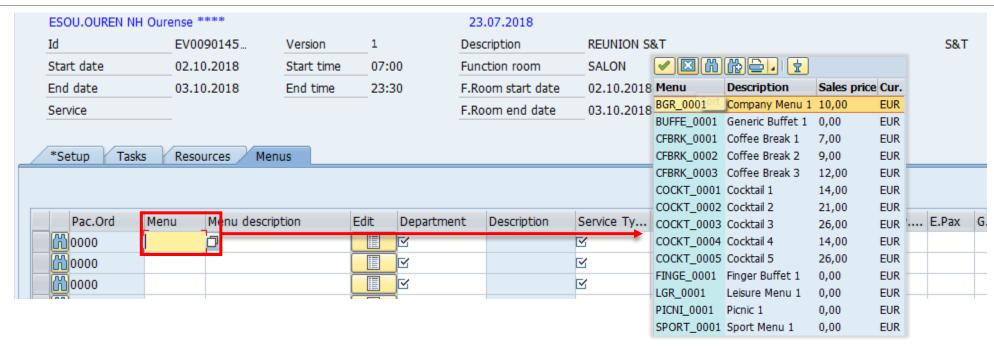


In the event you can link F&B menus in the 'Function rooms' tab.

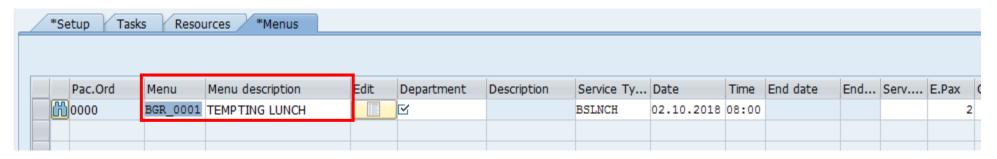
Double click on the yellow arrow 'Menu' and the screen below will appear:





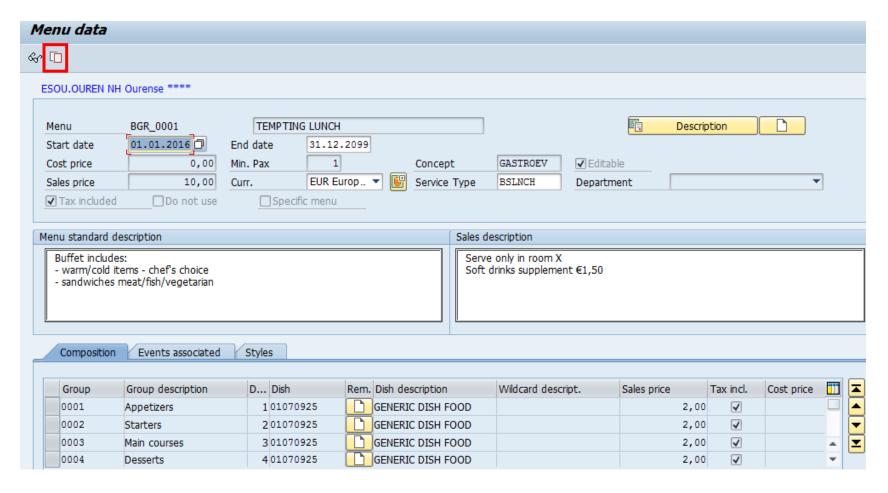


Select the (created) menu that you want to use for the event and confirm with the "Enter" key.



The "Menu description" can be modified and by double clicking on the menu (in this example BGR_0001), you display the menu.



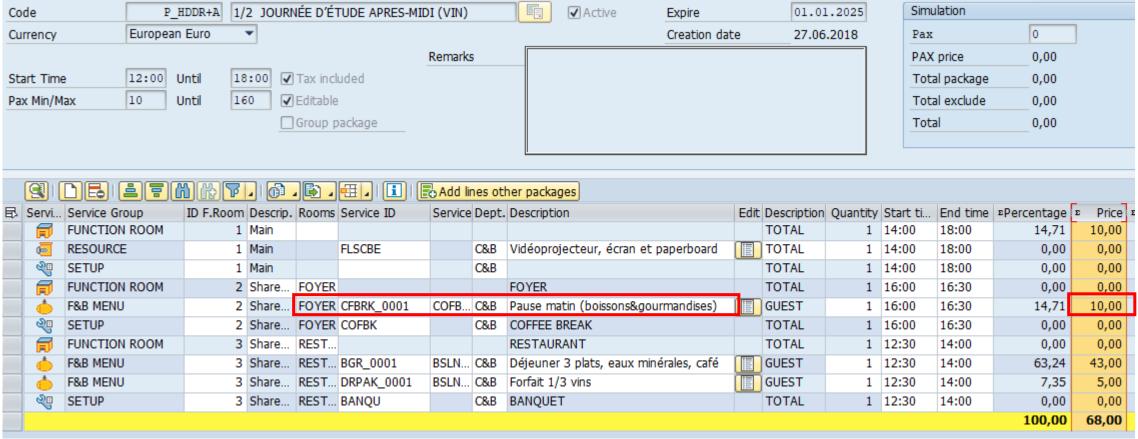


Use this button to '*Copy menu to event*' so that it can be modified with the exact details requested by the client and confirm with the save button. The master data of the menu will not be modified. The system will automatically apply the menu that we have created.

Manage menu in a DDR



- ✓ You can change the menus in the DDR. Reservations → Groups /Events → Events → DDR.
- ✓ You can add the menus in the column "Service ID" if they don't have marked the flag ·"do not use".
- ✓ TMS will upload the price of the menu, but you can change according your needs.



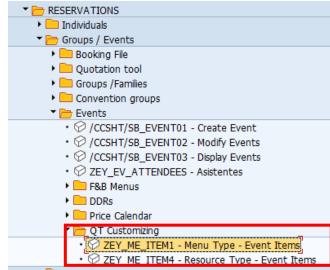
Update menus in Quotation Tool

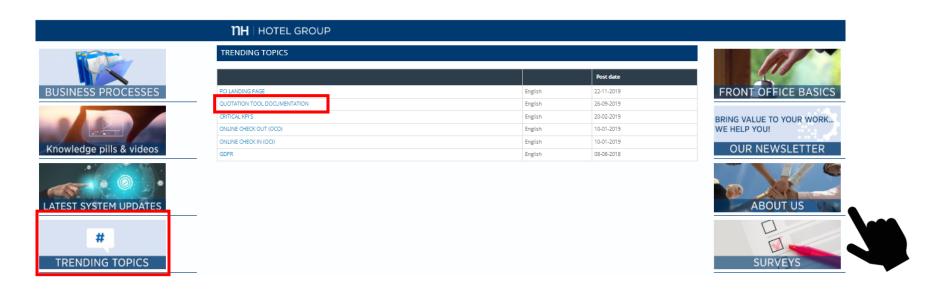


Please keep in mind you have to update the menus in the Quotation Tool transaction any time you update the menus.

You can do it from this transaction.

You can get the whole process in our website by clicking on the image.





THANKS!

11 HOTEL GROUP MINOR HOTELS















