



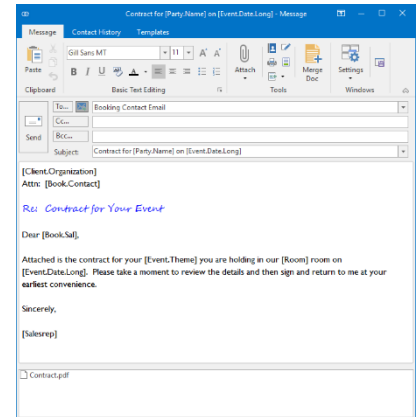
Top 10 Reasons to Upgrade to Caterase Professional

Perfect for large event venues and other busy operations, the Professional version of Caterase offers all the features of Standard – with many enhanced tools to save your company time.

Caterase Software
Caterase offers something for everybody. Both our desktop and hosted solutions come in three different versions – Express, Standard and Professional – to offer the perfect package for any sized budget!

1. Emailing in Batch

Create a list of clients or events based on virtually any criteria – date range, party type, guest count, revenue, etc. – and then generate an email to all of them with a single mouse click. With the Marketing Tools add-in module, you can create custom merge email templates that will merge in the specific information about each client and event – so every email will look custom typed without you having to touch the keyboard!



2. Sharing Custom Layouts, Grids and Filters

Even though the Standard version lets you create custom grid displays (in query results grids, etc.) and custom grid filters so any information can be instantly retrieved in a variety of layouts, only the Professional version lets you share these with other users on your team, as well. You can also share custom screen layouts you've created, so your colleagues can switch between layouts with a mouse click.

3. Establishing Enhanced Security Settings

While all versions of the program offer basic security options, the Professional version offers additional settings to prohibit users from accessing reports and query tools to track revenue and other details. It also allows you to prohibit users (or groups of users) from accessing specific individual areas of program setup, whereas both the Standard and Express versions only allow you to prohibit access to all setup features as a group. Additionally, while the Standard version does allow you to prohibit access to specific details of all menu items (name, price, cost, type, etc.), the Professional version allows you to set unique permissions for each individual menu item specifically.

4. Inserting Items as You Type

Retrieving menu items cannot be any easier than with the Quick Item Insert tool, where you can simply begin typing details of an item and instantly retrieve it from your default menus with a keystroke – without even having to use the mouse! The same is true for retrieving ingredient items and packing list items from your default lists – just start typing and instantly grab the items you need!

* Item Name	Price	Qty	Total	
Chilled Jumbo Shrimp Cocktail	\$80.00	2	\$160.00	PP
Filet with Balsamic Glaze	\$31.95	20	\$639.00	PP
Parsley Potatoes	\$4.95	20	\$99.00	PP
Green Beans Almondine	\$4.95	20	\$99.00	PP
			\$0.00	PP

* Item Name	Category	Price
Chocolate Brownies	Dessert	\$5.95
Chocolate Ice Cream	Dessert	\$5.95
Double Fudge Chocolate Cake	Dessert	\$5.95
Hot Chocolate	Break Item	\$21.00

5. Using Additional Query Tools

The Professional version offers a variety of additional query tools to give you more control over how you track specific information. For example, although all versions of

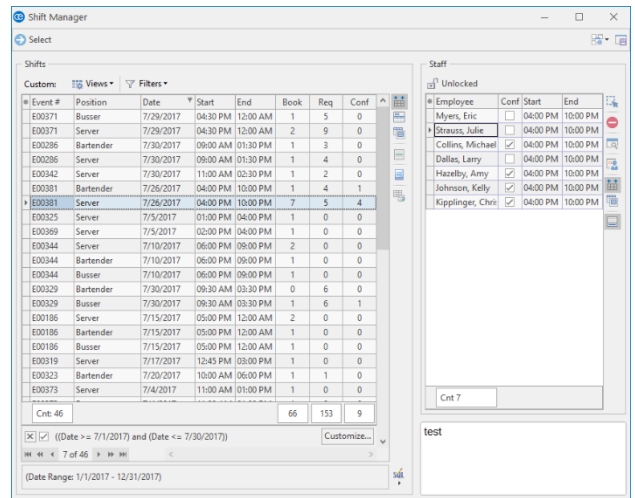
the program offer a flexible report to track menu items ordered for any date range – allowing you to sort or group the data in a variety of ways – the details displayed on that report itself are not under your control. With the Food/Service Item query, however, those same results – menu items for any date range – are listed in a fully customizable results grid, where you can add and remove columns, sort and group data, export or print the grid, etc. The same is true for event payments, staffing, ingredients, packing list items and sub-events (meals); advanced query tools allow you to track these details and customize your results, rather than simply using a standard report format.

6. Copying Prints, Documents, Menus and Sub-Events

Once you have created your custom event print in our powerful Print Designer – or created your own completely custom design using the amazing Market Tools option – you can copy those prints and make minor changes for other purposes, rather than having to rebuild each custom print you need. The same is true for default menus and for sub-events (meals) within your parties – with a couple of clicks you can copy all of that information so you never have to type (or click) the same thing more than once.

7. Managing Multiple Shifts

Although the Standard version of CaterEase does let you schedule shifts and employees for each event in Event Manager, the Professional version offers the powerful Shift Manager. Using this tool, you can schedule employees for multiple shifts for multiple parties at the same time – rather than having to pull each party up individually to schedule staff.



8. Combining Duplicate Accounts

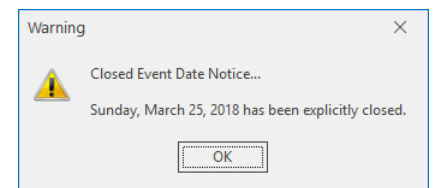
Despite tools in CaterEase designed to prevent duplicate accounts, sometimes mistakes happen. The handy Combine Accounts tool in the Professional version takes all records associated with a duplicate account – all events, contact people, etc. – and moves them to the other account and deletes the duplicate.

9. Establishing Site Location Required Items

Attach a list of Required Items – equipment you need to pack – to any of your various off-premise site locations. Whenever you choose that location for a party, all items that venue requires you to bring – AV Carts, power chords, linens, etc. – are automatically retrieved along with it.

10. Closing Business

Establish specific dates during the year when no events can be booked. Users will be prohibited from saving any events on those dates, unless specifically granted permission to do so – in which case, they will still be warned.



For a more detailed version comparison: www.caterease.com/products/versions 800.863.1616