



Email Template

KwickPOS Restaurant

Use Cases

Intro / First Touch (Restaurants / F&B)

Subject: Run Your Restaurant in One System

Hi {{First Name}},

I wanted to introduce KwickPOS Restaurant, an all-in-one restaurant platform designed to handle everything from front-of-house operations to online ordering, loyalty, and payments in a single system.

KwickPOS is ideal for restaurants that want to:

- Run counter service, table service, or bar workflows
- Consolidate POS, online ordering, loyalty, and reporting
- Improve speed, accuracy, and throughput during peak times
- Manage one or multiple locations with centralized visibility

Best,
{{Name}}

Discovery Follow-Up (After Initial Call)

Subject: Next Steps

Hi {{First Name}},

Thanks again for walking through your current setup.

Based on what you shared, KwickPOS could be a strong fit because it:

- (notes from the call)

It's designed as a complete restaurant operating system, helping consolidate multiple tools into one platform while keeping payments and reporting centralized.

If helpful, the next step would be a demo tailored to your workflow.

Best,
{{Name}}

QSR / Fast Casual Outreach

Subject: Speed Up Order Flow During Peak Hours

Hi {{First Name}},

For quick-service and fast casual restaurants, slow order flow during peak times can directly limit revenue.

KwickPOS helps increase throughput by enabling:

- Mobile and handheld ordering
- QR-based ordering
- Self-order kiosks

This allows orders and payments to happen anywhere, reducing lines and increasing volume.

Would love to show how this works in real service environments.

Best,
{{Name}}

Full-Service Restaurants Outreach

Subject: Simplify Table Service & Reduce Errors

Hi {{First Name}},

Managing tables, modifiers, split checks, and coursed meals across disconnected systems can slow service and create errors.

KwickPOS is built specifically for full-service workflows, providing:

- Table management and coursing
- Split checks and tipping
- Kitchen routing and order accuracy

All within one system designed for restaurant operations.

If service speed and accuracy are priorities, this could be a strong fit.

Best,

{{Name}}

Bars / High-Volume Environments

Subject: Faster Tabs, Fewer Missed Revenue Opportunities

Hi {{First Name}},

Bars and high-volume environments often struggle with tab management, tip adjustments, and quick closeouts during busy periods.

KwickPOS supports:

- Fast tab management and checkout
- Tip-at-sale and adjustments
- Handheld ordering for faster service

Helping staff serve more customers without slowing down.

Let me know if that's something you're dealing with.

Best,

{{Name}}

Multi-Location Restaurant Groups

Subject: Manage All Locations One Platform

Hi {{First Name}},

For multi-location operators, inconsistent systems and reporting across stores make it difficult to standardize operations.

KwickPOS provides centralized control across locations, allowing you to:

- Standardize menus and pricing
- Compare performance across stores
- Manage operations remotely

While still allowing flexibility at the location level.

Happy to walk through how this works in practice.

Best,
{{Name}}

Omnichannel / Revenue Growth Use Case

Subject: Grow Online & Repeat Business

Hi {{First Name}},

Many restaurants rely on separate tools for POS, online ordering, and marketing, which creates complexity and added cost.

KwickPOS combines these into one platform with:

- Built-in online ordering and delivery management
- Loyalty and marketing tools
- Customer data tied directly to transactions

Helping drive repeat business without adding more systems.

If you're looking to grow off-premise revenue, this could help.

Best,
{{Name}}

Post-Demo Follow-Up

Subject: Next Steps

Hi {{First Name}},

Thanks again for your time today.

Quick recap:

- (notes from the call)

Recommended next steps:

- (what was aligned on the call)

Let me know how you'd like to proceed.

Best,

{{Name}}

Objection Handling – “We already have a POS”

Subject: More Than Just a POS

Hi {{First Name}},

Totally understand, most restaurants already have a POS in place.

The difference with KwickPOS is it's not just a POS, it's a complete restaurant platform that combines ordering, kitchen workflows, loyalty, marketing, and reporting into one system.

Most restaurants consider it when they're tired of managing multiple tools or want to improve speed and efficiency.

Happy to walk through the differences.

Best,

{{Name}}

Partner Enablement / Deployment Setup

Subject: KwickPOS Enablement

Hi {{First Name}},

To ensure a successful rollout, we recommend a focused enablement session covering:

- Restaurant workflows (QSR, full-service, bar)
- POS + online ordering + loyalty positioning
- Hardware and deployment models (stations, handhelds, kiosks)
- Multi-location management and reporting
- Competitive positioning vs Toast and Aloha

This ensures KwickPOS is positioned correctly as a restaurant operating platform, not just a POS.

Let me know your availability and we'll coordinate.

Best,

{{Name}}