

# COMPEAT BACK OFFICE SOFTWARE TENDERIZES THE STEAKHOUSE INDUSTRY

WHEN IT COMES TO SOFTWARE, COMPEAT IS WELL DONE



Compeat Restaurant Management Systems provides Back Office and Accounting software solutions to the food service industry. While Compeat has installations with restaurant operators in virtually all segments of the food service industry, a surprisingly large number are with Steakhouse chains. When it comes to restaurant back office management systems, Compeat appears to be the place where steakhouses prefer to dine.

Steakhouse chains utilizing Compeat software include; **Weber Grill Restaurant, Morton's The Steakhouse, Ruth's Chris Steakhouse, Gibsons Bar & Steakhouse, Black Angus Steakhouse, Dickie Brennan's Steakhouse, Arigato Japanese Steakhouse, Ben Benson's Steakhouse, and Copeland's of New Orleans.** Any steak aficionado should agree that these are some of the largest and very best Steakhouse brands in the nation.



Compeat®

In addition to increasing control, reducing costs, and improving efficiency, a key reason so many steakhouses are using Compeat is for managing their butchering processes (cutting individual portions from larger cuts of meat or seafood). Compeat's "Portioning" feature tracks inventory through the entire butchering process – from primal cut, through individual portions, and on to sale. Portioning efficiency (yields) can also be measured for different suppliers and for each butcher.

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## COMPEAT BACK OFFICE SOFTWARE TENDERIZES THE STEAKHOUSE INDUSTRY (CONTINUED)

Chicago based **Weber Grill Restaurant** has implemented Compeat in all of their locations. Weber butchers 90% of their plate steaks. Weber takes full advantage of the Compeat Portioning feature to better control their daily kitchen operations, to minimize inconsistencies, and to reduce product waste. "We find the portioning feature of Compeat advantageous because it gives us the most accurate and up-to-date valuation of our most valuable inventory category," says Brad Ritz, Corporate Purchasing Director for Weber Grill. "Compeat provides a significant value to a restaurant concept that has a strong steak-oriented focus and Compeat is vital toward positively impacting our bottom line."

**Morton's The Steakhouse**, another Chicago based steakhouse chain, recently opened and installed Compeat in their 78th store in Miami Beach, Florida. Compeat software allowed Morton's to simplify their inventory (condense 77 different inventories into one), more effectively control costs, and gain labor efficiencies. "We selected Compeat over other software providers due to the very robust functionality and the added control provided by an integrated back office and accounting solution," says Ron DiNella, Senior Vice President and Chief Financial Officer for Morton's.

**Charlotte Prime** (owner of 3 **Ruth's Chris Steakhouses**) has stated that they are using the Compeat Portioning feature to achieve one of the lowest meat cost percentages in the industry. "We are continually satisfied with the entire suite of Compeat products including Back Office, Accounting, and Payroll. We are especially impressed with how the Portioning feature allows us to convert catch-weight products into portions that can be easily and accurately tracked through sales and usage," says Paul McGowan, General Manager for Charlotte Prime. Charlotte Prime's Executive Chef, Matthew Brennan, states, "Compeat Portioning is one of the most important features for a Chef in a busy steakhouse if the Chef wants to maintain an accurate inventory and good food costs."

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**Gibsons Bar & Steakhouse** is excited to be celebrating 20 years as one of Chicago's favorite steakhouses and dining spots. Gibsons utilizes Compeat in all 7 of their locations and will also install Compeat in their new location opening in June 2010. "Compeat has improved our efficiency in ordering, receiving, and tracking our inventory. The added insight and control Compeat provides has reduced our food and labor costs," says Jeff Harris, Controller of Gibsons Restaurant Group.

So why have Weber Grill, Morton's, Ruth's Chris, Gibsons, and numerous other steakhouse chains all chosen to utilize Compeat? It may appear like they all talked to each other and made a collaborative decision, but the real answer is that Compeat simply has a great solution for the steakhouse industry. When it comes to Compeat software, they will all say Compeat is "well done."



To learn more about Compeat, or to find out if Compeat is a good fit for your organization, please contact a sales representative.

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