

Quick Reference Guide: **Program** Setup

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General Setup/Customization

Set Up Default Tax, Service Charge, and Gratuity

- 1. Click the **Administration** ribbon tab.
- 2. Click the General button and choose Tax/Service Charge Rates.
- 3. Enter a new tax rate for your Food/Service items by typing the number into the Food field within the Tax 1 column.
- 4. Repeat as desired to enter default tax rates for all other item types.
- 5. Optionally continue to add rates into the Tax 2 and Tax 3 columns, if needed. (You can rename these fields. See the next topic, "Rename Existing Fields.")
- 6. Optionally click the Tax Schedules button to create multiple tax schedules, located on the upper right-hand side of the window, which can be assigned to individual customers (accounts) or site locations used for an event.
- 7. Continue to add rates for default Gratuity and/or Service Charge for each type of item.
- 8. [Optional] Click into the Tax Exempt checkbox to make all new events default to Tax-Exempt.
- 9. [Optional] Enter whole dollar amounts into any of the fields under Additional Adjustments to add that amount to the Subtotal, Tax, Gratuity, or Service Charge of all new events.
- 10. When finished, click **OK**.

Default Tax & Ser	vice Charge Ra	ates					×
							→ Tax Schedules
By Food/Service	Item Type	E	nter As Percent	age (10.250 = 10.2	25%)		
	Tax 1	Tax 2	Tax 3	Gratuity	Tax Grat	Serv Chg	Tax Serv Chg
Food	7 ‡	0 ‡	0 ‡	0 ‡	0 ‡	16 ‡	0 ‡
Beverage	7 ‡	0 ‡	0 ‡	0 ‡	0 ‡	16 🗘	0 ‡
Liquor	7 ‡	0 ‡	0 ‡	0 ‡	0 ‡	16 🗘	0 ‡
Equipment	7 ‡	0 ‡	0 ‡	0 ‡	0 ‡	16 🗘	0 ‡
Labor	7 ‡	0 ‡	0 ‡	0 ‡	0 🌐	16 🗘	0 ‡
Room	7 ‡	0 ‡	0 ‡	0 ‡	0 🌐	16 ‡	0 ‡
Other	7 ‡	0 ‡	0 ‡	0 ‡	0 🌐	16 ‡	0 ‡
NA	0 ‡	0 ‡	0 ‡	0 💲	0 ‡	0 ‡	0 ‡
Tax Exempt				Additional Ad	justments		Item Codes
Tax Exempt				Subtotal		\$0.00 -	
Exempt #'				Tax 1		\$0.00 -	
Expires		~		Tax 2		\$0.00 -	
				Tax 3		\$0.00 -	
				Gratuity		\$0.00 -	
				Serv Chg		\$0.00 -	
						<u>О</u> К	<u>C</u> ancel

(See http://support.caterease.com/20/helpmenu/Content/Setup/Establishing Default Tax Rates.htm)



tip Multiple tax rates are often used by European or Canadian companies and can also be used in the U.S. to track separate City, State, and County taxes.

Rename Existing Fields

- 1. Click the Administration ribbon tab.
- 2. Click the General button and choose Customize Names.
- 3. Click into any field and type a new name for the field as desired.
- 4. When finished, click **OK**. (A prompt will indicate that your prints will be affected due to the changes you made; you will need to redefine the fields in Print Designer. Click **OK** at the prompt.)

		🖍 Reset Name
 General 		
Client/Organization	Client/Organization	
Party Name	Party Name	
Sales Representative	Sales Rep	
Coordinator	Coordinator	
Reference	Reference	
Loyalty #	Loyalty #	
Required Items	Required Items	
Client Group	Group	
Financials		
Gratuity	Gratuity	
Service Charge	Serv Chg	
Taxes	Taxes	
Tax 1	Tax 1	
Tax 2	Tax 2	
Tax 3	Tax 3	
Event Value	Value	
Events		
SubEvent	SubEvent	
Event Category	Category	
Banquet Room	Banquet Room	
Room Category	Room Category	
Room Charge	Room Charge	
(Scheduled) Items	Event Items	
Times		
Enterprise		
Miscellaneous		

(See http://support.caterease.com/20/helpmenu/Content/Setup/Renaming Fields.htm and http://support.caterease.com/20/helpmenu/Content/Setup/Renaming%20the%20Time%20Fields.htm)



tip Many fields in Caterease can be renamed using the steps described here. For example, you might prefer the name "Booking Agent" to Sales Rep, or "Scheduled Items" to Scheduled Vans or Scheduled Tables, for example. You can also use this area to rename event time and guest fields.

Create User-Defined Fields

- 1. Click the **Setup** sidebar.
- 2. Click the User Defined Fields button.
- 3. Click the appropriate tab for the type of field you are creating. For example, click the **Events** tab for your Event Manager, **Accounts** tab for your Account Manager, etc.
- 4. Click into the first available user-defined field and type the new field name as desired.

Click the down arrow to the right of the <u>Type</u> field and select a format type for this field. (Choose from among Text; Phone; Number; Currency; Date; and Time.)
 Note: Click the X, to the right of the field, to reset to N/A, with a Type of Text, and to also clear any required field settings. (See the section entitled "Establish Required Fields" for more information about using

User-Defined Fields Accounts Name Of Field Type Contact Type Preference Text Contacts 1 Text Contact Time Preference 2 Events Phone 3 Number Currency SubEvents 4 Date Time 5 Menu Items Text - X 6 Employees Text - X 7 - X Text 8 Site Locations 9 Text - X Guestrooms Text - X 10 Reminders Text - X 11 12 Text - X Contact History Text - X 13 Vendors Text - X 14 Text - X 15 Ingredients Text - X 16 Required Items Text + X 17 Text - X 18 Text - X 19 Text - X 20 <u>0</u>K <u>Cancel</u>

6. When finished, click **OK**.

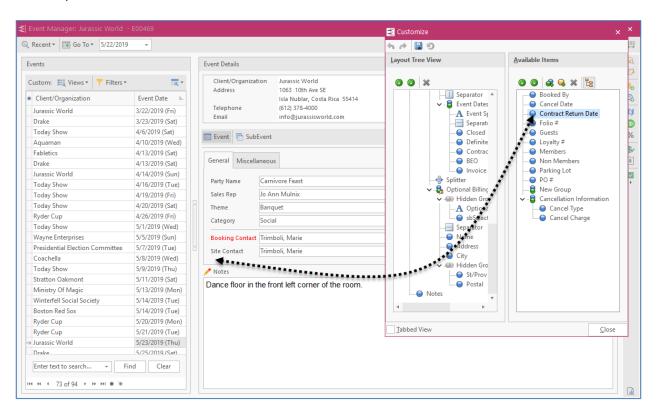
required fields.)

(See <u>http://support.caterease.com/20/helpmenu/Content/Setup/Creating User Defined Fields.htm</u>)

You can create user-defined fields to keep track of information (about your clients, events, menu items, etc.), that is unique to your company. These fields can be displayed anywhere in their respective areas of the program or on prints.

Add User-Defined Fields to Your Screen

- 1. In Event Manager (or other "Manager"), click your right mouse button on the tab where you would like to place the user-defined field.
- 2. Click Customize.
- 3. Hold your left mouse button down on one of the available fields.
- 4. Drag the field into the desired location on your screen, and then release your mouse button.
- 5. Repeat as desired, and then click **Close** to close the Customize window.
- 6. Click the **Save Current Window Settings** button to retain the settings for yourself or for the other users in your Caterease network.



(See http://support.caterease.com/20/helpmenu/Content/Setup/Creating_User_Defined_Fields.htm)

Set up/Customize Quickpick Lists

- 1. Click the **Setup** sidebar.
- 2. Click the **Quickpicks** button.
- 3. Click the **Expand** button to the left of any quickpick category to expand the selection.
- 4. Click on the name of the sub-category you would like to add a quickpick item to.

tip Various drop-down lists are available throughout Caterease, from which you can choose from a list of options, or "quickpicks." Quickpicks allow you to keep your data entry consistent among users. *Note: You can even add quickpicks to User-Defined fields.*

- 5. Click the **Add New Item** button (), located at the top right-hand side of the window, to add a new guickpick.
- 6. Type the name of the quickpick into the field.
- 7. When finished adding quickpicks, click **Close**.

🔅 Setup Quickpick Lists		×
* = - =		0 0
 Reference Coordinator Contact Title Fax Subject Email Subject Gancellation Type Status Business Type Operation Account Code Account Code Account Code Account Manager Event Manager Nenu Items Recipes Ingredients Required Items Site Locations Employee Manager Contact Manager Contact Manager Status Next Action Prospect Manager Scheduler Miscellaneous Checklist Item Category Motification Category Suser Defined Fields A1 - Contact Type Preference A2 - Contact Time Preference 	Repeat Client Referral Walk In Mailing Cold Contact Wedding Planner Web Form Google Bridal Show Website	
		Close

(See http://support.caterease.com/20/helpmenu/Content/Setup/Customizing_Quickpick_Lists.htm)

Establish New Booking Defaults

- 1. Click the Administration ribbon tab.
- 2. Click the General button and choose New Booking Defaults.
- 3. Click the tab representing the area of the program where
- you want to create New Booking Defaults. 4. Enter information into the fields provided by typing directly into the fields or by selecting options from the drop-down quickpick lists.
- 5. Click into a checkbox to enable a default feature.
- 6. When finished entering new booking defaults, click **OK**.



tip With New Booking Defaults, you can set certain default values for various fields in the program. These values can be overwritten at any time, but they exist to save time when entering new events/accounts/prospects, etc., into Caterease.

Accounts	Status	Tentative
	Sales Rep	(Current Sales Rep)
Contacts	Coordinator	
Events	Theme	Banquet
Events	Reference	
Employees	Category	Social
	Pay Method	Credit Card
SubEvents	Business Type	On-Premise
Prospects	Operation	Riverside Banquet Center
	Default From Account Fields	5
Guestrooms	Party Name From Client/Or	\checkmark
	Booking Contact	\checkmark
	Site Contact	\checkmark
	Notes	\checkmark
	Allergy	\checkmark
	Miscellaneous	
	Base Price Markup	

(See http://support.caterease.com/20/helpmenu/Content/Setup/Establishing New Booking Defaults.htm)

Establish Required Fields

- 1. Click the Administration ribbon tab.
- 2. Click the General button and choose Required Fields.
- 3. Click the tab representing the area of the program where you want to create required fields. For example, click the Events tab for your Event Manager, Accounts tab for your Account Manager, etc.



tip You can make certain fields "required" so that a record will not save without having the necessary fields filled in. You can even make certain fields conditionally required, meaning certain details are required for one type of event or customer but might not be required for others.

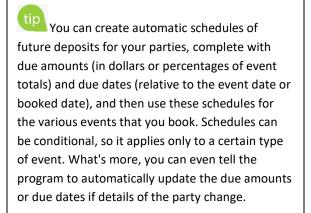
- 4. In the right-hand pane of the window, click into the checkbox next to any field you want to designate as required information.
- 5. Optionally create *conditionally* required fields (click the link below for more information).
- 6. When finished, click OK.

Accounts	C C	+≣ ✓ >
Prospects	Conditional Group	Required Fields
Events	Condition	✓ General
uestrooms	Business Type = Delivery	Event Date
uestrooms	Business Type = On-Premise	Party Name
	Business Type = Wedding	Theme
	All Events	Category
		Booking Contact
		> Site Contact
		✓ Miscellaneous
		Sales Rep
		Coordinator
		Reference
		Business Type
		Operation
		Pay Method
		Loyalty #
		Parking Lot
		Contract Return Date
		> Guests
		> Optional Billing Information
		> SubEvents
		> Additional
		📰 Events 🖷 SubEvents

(See http://support.caterease.com/20/helpmenu/Content/Setup/Making Fields Required.htm)

Establish Conditional Deposit Schedules

- 1. Click the **Administration** ribbon tab.
- 2. Click the **Options** button and choose **Deposit Schedule**. (*Not available in Express.*)
- 3. Click the **Add Group** button , located at the top left-hand side of the **Conditional Group** pane.
- Select a condition from the Create a new group that applies to... drop-down list. Choose from the following:
 - All Events (Note: If All Events is selected, the second drop-down list will not display.)



• **Events with a Status of** (or Category of; Theme of; Operation of; Business Type of; Sales Representative of)

Select Condition	×
Scheduled Deposits Group Condition	
Create a new group that applies to	
Events with a Theme of	-
Meeting	-
<u>O</u> K <u>C</u> ance	el

- 5. Click OK.
- 6. Click the **Add Scheduled Deposit** button . , located on the right-hand side of the window.
- In the Deposit Details area, choose whether this deposit will be due Before or After the Event Date or the date on which the event is booked (Booked Date), and how many days/week/months before/after the Event Date/Booked Date.
- 8. Determine whether the amount of the deposit should be calculated as a percentage of the event totals or as a whole-dollar amount by choosing either **A Percent** or **An Amount** from the drop-down list.
 - If setting a percentage of the event totals, use the fields in the fourth row of the Deposit Details area to set the percentage amount (first field) and the total to use as the basis.
 Note: You would probably use the "Remaining balance due" option for all subsequent deposits after the first one. For example, a possible first deposit might be "50% of the Total balance due," but subsequent deposits might be based on the balance that remains. In other words, "Total balance due" represents the total amount of sales for that event, regardless of whether any deposits have been received.
- 9. If setting a whole-dollar amount, use the field in the fifth row of the **Deposit Details** area to set that dollar amount, either by typing into the field or by clicking the down arrow to access the drop-down calculator.

Default Deposit Schedule				×
C C				0 😑
Conditional Group	Summary Of Deposits			
Condition	* # Deposit	When	From What	
Theme = Meeting	→ 1 \$250.00	1 Day(s)	After The Booked	Date
Theme = Wedding Reception	2 100%	1 Week(s)	Before The Event	Date
All Events	144 4 1of2 ≯ ₩			
	Deposit Details			
	Set the deposit date fo After • th	ne Booked Da		
	and make the deposit	An Amou	nt 👻	of
	50 ‡ (%) of t	he Total	Ψ.	balance due
	Note: Arrange scheduled dep	posits chronolo	gically	
			<u>O</u> K	<u>C</u> ancel

Important Note: The program evaluates these conditions in the order they are listed, and it stops when it reaches a condition that is true. For example, if your first condition for events says "Category = Business" and your second condition says "Status = Definite," when the program finds an event with a category of "Business," it will apply those required fields and stop - never evaluating for the second condition. For this reason, it is imperative that any condition that says "All" records ("Events," "Accounts," etc.), must be the LAST condition listed.

(See http://support.caterease.com/20/helpmenu/Content/Setup/Creating_Default_Deposit_Schedules.htm)

Set up Automatic Change Notifications

- 1. Click the **Administration** ribbon tab.
- 2. Click the **General** button and choose **Notifications Setup**. (*Not available in Express.*)
- 3. Click the Add Notification button 🕒.
- 4. Fill out the information in the **Notification Details** area:
 - Name: Type a Notification Name into the <u>Name</u> field.
 - **Change In**: Choose from the list of options available in the drop-down list to the right of the <u>Change In</u> field: Events, Sub-Events, Food/Service Items, Shifts, Payments.
 - **Type**: Select **Change** or **New** from the **Type** drop-down list. *Note:* "*New*" is available only if **Event** or **Payment** is selected in the <u>Change In</u> field.
 - **Change Of**: Select an option from the **Change Of** drop-down list. *Note:* Available options depend on what is selected in the <u>Change In</u> field.
 - **Category**: Select an option from the drop-down quickpick list to the right of the <u>Category</u> field.
- 5. Optionally apply any desired filters by clicking the **Filter** button \square and customizing the conditions. (See the next section.)
- 6. Click the **Select User** button [1], in the **Notify Users** area at the bottom right-hand side of the window.
- 7. Double-click any User Name/Sales Rep who should receive this notification.
- 8. Click the \bowtie , located at the upper right-hand side of the window, to close the window.
- 9. Click into the **Text Msg** and/or **Email** checkbox next to a User Name/Sales Rep to choose which users will be alerted via e-mail or text message when changes have been made or records have been added. (See the link below for setup instructions.)
- 10. Click **OK** to save your changes and exit.

(See the image on the following page.)

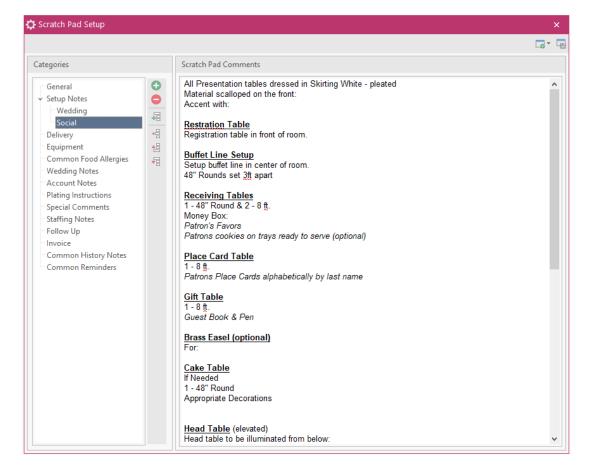
It is extremely important for you and your team to be constantly updated. The incredible Caterease Automatic Notifications feature not only lets you tell the program what specific changes you or others want to be notified about, but it also allows you to have those notifications sent to you via e-mail or text.

🔅 Notifications Setup	ı.						×
							- -
 * Name → Date Change Payment Change 	Change In SubEvents Payments	Change Of Date Amount	Notification De Name: Change In: Type: Change Of:	Date Change SubEvents Change Date			•
			Category: Condition (Date is next 7	General Detail Cha	nge		▼ ▼
144 44 4 1 of 2 ▶ ₩	Đ		Notify Users User Name Administrator John Smith Kathy Wilson		Text M:	Email ✓ ✓	
					<u>0</u> K	<u>C</u> ar	ncel

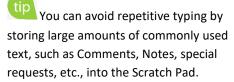
(See <u>http://support.caterease.com/20/helpmenu/Content/General_Information/User%20Notifications%20Module.htm</u>)

Set Up the Scratch Pad

- 1. Click the Administration ribbon tab.
- 2. Click the Lists button and choose Scratch Pad.
- 3. Click the **Add New Category** button (1), located on the left-hand side of the window.
- 4. Click **Yes** at the confirmation prompt.
- 5. Type a name for the new category and press [Enter].
- Click into the large white text block on the right-hand side of the window and type notes for this category. Browse to a stored image or add current date and time by right-clicking and choosing Insert > Image or Insert > Current Date & Time, respectively.
- Click the at the upper right-hand side of the window.
 Note: You will be prompted to save your changes.



(See http://support.caterease.com/20/helpmenu/Content/Setup/Setting_Up_the_Scratch_Pad.htm)



Add Users

- 1. Click the Administration ribbon tab and choose Security.
- 2. Click the **Users** tab.
- 3. Click the **Add User** button (1), located on the right-hand side of the window.
- 4. Enter a <u>User Name</u> for the new user.
- 5. Click the ellipsis button to the right of the <u>Password</u> field to assign a password.
- 6. Click **Yes** at the confirmation prompt.
- 7. Enter a password for the user. *Note:* You will be prompted to re-enter the password.
- 8. Optionally click into the <u>Active Directory Name</u> field and enter the user name for logging into Windows or Caterease Connect.
- 9. Fill out Contact information (phone, e-mail) as desired.
- 10. Click **OK**.
- 11. Click the **Security** tab on the left-hand side of the window and establish security settings.
- 12. When finished, click **OK**.

🔅 Caterease S	ecurity					×
🄨 Tools ▾						æ
General Securi	ty Settings					
✓ Enable Sys ✓ Use Active	stem Security					
	er Event Locking er Account Locking		Enable User Prospect Locking			-
Groups & Use	75					
Groups	* User Name	Is Sales Rep	Sales Rep	Active	0	
Users	→ Administrator			\checkmark	•	
	Kathy Wilson	\checkmark	Kathy Wilson	\checkmark		
	John Smith	\checkmark	John Smith	\checkmark		
	Jo Ann Mulnix	\checkmark	Jo Ann Mulnix	✓ ✓		
	Roxanne M. Mc Namer	\checkmark	Roxanne M. Mc Namer	\checkmark	-161	

(See http://support.caterease.com/20/helpmenu/Content/Setup/Security/Adding a New User.htm)

Add Sales Reps

- 1. Click the Administration ribbon tab and choose Security.
- 2. Click the **Users** tab.
- 3. Click the **Add User** button ①, located on the right-hand side of the window.
- 4. Enter a <u>User Name</u> for the new user.
- 5. Click the ellipsis button to the right of the <u>Password</u> field to assign a password.
- 6. Click **Yes** at the confirmation prompt.
- 7. Enter a password for the user. *Note:* You will be prompted to re-enter the password.
- 8. Click **OK**.
- 9. Enter contact information into the fields provided (Telephone/Cellular/Email).
- 10. Click into the checkbox labeled Is A Sales Rep.
- 11. Optionally add any notes by clicking the **Notes** tab and typing into the text block.
- 12. Optionally add a picture by clicking the **Picture** tab and choosing an image.
- 13. When finished, click **OK**.

ober beeuni	y Details: Kathy Wils	on
General	General Information	n
Interfacing	User Name	Kathy Wilson
Security	Password	Assigned
Groups	Is Administrato	Is System Administrator
	Active Directory	kathryn.wilson
	Telephone	(239) 261-5828
	Cellular	(239) 777-1954
	Email	kathy@flavours.com
	Sales Rep Name Color	Kathy Wilson
	Management	with open-ended access.
	Notes Picture	

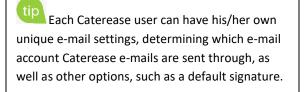
⁽See http://support.caterease.com/20/helpmenu/Content/Setup/Security/Adding_a_New_User.htm)

Configure E-mail Settings

- 1. Click the **Administration** ribbon tab.
- 2. Click Settings > Email Settings.
- 3. Click the **New Record** button ①, located at the top left-hand side of the window.
- 4. Click on the new name in the user list and click the down arrow to the right of the field to select a desired user name.
- 5. Establish the appropriate e-mail settings in the right-hand pane of the window.
- 6. Optionally click the **Settings** tab, at the bottom of the window, and enter a signature, default CC List, and default BCC List to be associated with this user.

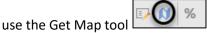
Default Email Settings		×				
* User	General Setup					
Administrator John Smith	Internet Email Settings (SMTP Using Direct Emailing requires					
	Email Type					
	Use Microsoft Outlook (Extended MAPI)					
	Direct Emailing	Test Connection				
	User Information					
	Display Name	Jane Doe				
	Email Address	Jane@caterease.com				
	Server Information					
	Outgoing Mail Server (SMTP)): smtp.gmail.com				
	Outgoing Mail Port:	465				
	Encryption Type:	SSL -				
	Login Information					
	User Name	jmdoe@gmail.com				
	Password	****				
	Setup Settings					
	JLJ	<u>O</u> K <u>C</u> ancel				

(See http://support.caterease.com/20/helpmenu/Content/Setup/Establishing_Email_Settings.htm)



Add Default Site Locations

- 1. Click the Setup sidebar.
- 2. Click the Site Locations button.
- 3. Click the Add Record button 🕒. located in the Home ribbon tab at the top of the screen.
- 4. Click **Yes** at the confirmation prompt.
- 5. Type a name for your new site location and press [Enter].
- 6. Enter additional information into each field.
- 7. Optionally add a Picture, Description, and Notes.
- 8. Optionally click the **Directions** tab at the bottom of the window and enter directions to the location, or



- 9. Optionally click the Required Items tab at the bottom of the window and associate required items (packing list) with the site location. For more information, see "Create a Required Items List."
- to a particular site. Note: You can run the Site 10. Optionally associate Site Commission Rates Commission Rates report (Reports > Financials > Site Location Commissions), totaling the commissions due to each site location for a particular day or date range.

王 Site Locations: Winterfell Castle		- 🗆 X
E> 🕅 %		□ - □ ₩
	Site Location Details General Name Winterfell Castle Address 6100 Pine Ridge Road City Naples StVProv FL Postal 34109 Telephone (239) 261-6617 Cellular () - Category Outdoor Tax Schedule Image: Castle and seat of power of Description Winterfell is the ancestral castle and seat of power of thouse Stark and is considered to be the capital of the north, it is located in the center of the northernmost province of the Seven Kingdoms, on the kingsroad that runs from Storm's End to the Wall.	
Enter text to search Find Clear		Notes Directions Picture Required Items

(See http://support.caterease.com/20/helpmenu/Content/Setup/Entering Site Locations into the Site Locations Database.htm)



tip Use this tool to establish a default site location for a client. Any details you enter here will default as the site location details for any new event created for this client.

Set Up Default Timelines

- 1. Click the **Administration** ribbon tab.
- 2. Click the Lists button and choose Default Timeline Items.
- 3. Click the **Add New Timeline** button (...), located on the left-hand side of the window.
- 4. Click **Yes** at the confirmation prompt.
- 5. Type over the name "New List" to rename your new default timeline, and press [Enter].
- 6. Click the **Add New Timeline Item** button , located on the right-hand side of the window, to add a new timeline item.
- 7. Type a timeline item into the <u>Item</u> field, and press **[Tab]** to move to the next field.
- 8. Select a <u>Category</u> from the drop-down quickpick list.
- 9. Optionally type the time for the item to occur, into the <u>Time</u> field. *Note:* You may also click the up-and-down arrows to select the time.
- 10. Optionally add any timeline notes by typing into the <u>Notes</u> text block.
- 11. Click **OK**.

🔅 Default Timeline Item	ıs			×
				- • -
Off Site Prep Wedding Reception General Event		 ★ Item → Bar Opens Guests Arrive Passed Hors D'oeurves Meal Service Best Man Toast First Dance Father/Daughter Dance Cake Cutting 	Category Time Front of House Customer Front of House Customer Customer Customer Customer Customer	
			<u>O</u> K	<u>C</u> ancel

(See http://support.caterease.com/20/helpmenu/Content/Event_Manager/Creating_a_Detailed_Event_Timeline.htm)

tip In addition to various time fields available in Event Manager, you can create a detailed timeline unique to each party. You can create these times on-the-fly from within an event (or select them from default lists).

Set Up Default Checklists

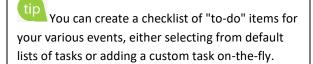
- 1. Click the **Administration** ribbon tab.
- 2. Click the Lists button and choose Default Checklists.
- 3. Click the **Add New Checklist** button (...), located on the left-hand side of the window.
- 4. Click **Yes** at the confirmation prompt.
- 5. Type over the name "New Checklist" to rename your new default checklist, and press [Enter].
- 6. Click the Add New Checklist Item button (1), located on the right-hand side of the window, to add a new checklist item.
- 7. Type a checklist item into the <u>Item</u> field, and press **[Tab]** to move to the next field.
- 8. Select a <u>Category</u> from the drop-down quickpick list.
- 9. Click the down arrow to the right of the <u>Assigned To</u> field to select the person responsible for the checklist item.

Note: You may also type the name directly into the field.

- 10. Optionally add any checklist notes by typing into the <u>Notes</u> text block, located on the **Notes** tab.
- 11. Click **OK**.

🕻 Default Checklists				>
Event Booking		* Item 🗎	Category	Assigned To
Banquet Setup Banquet Breakdown	•	\rightarrow BEO to Chef	FOH	Kathy Wilson Jo Ann Mulnix
Wedding Setup	4 8	Call For Final Guest Count	BOH	Jo Ann Mulnix 🛛
Bar Setup	-	Confirm Menu Selection	Sales	John Smith
Bar Breakdown		Email Invoice	Sales	Kathy Wilson
		Get Initial Deposit	Sales	Jo Ann Mulnix
		Get Signed Contract from Client	Sales	Jo Ann Mulnix
			··· ▼	
		Auto		
		Auto Notes		

(See http://support.caterease.com/20/helpmenu/Content/Event_Manager/Creating_a_Checklist_of_To-Do_Items.htm)



Customize Your Tools Menu and Toolbar

- 1. Click the **Tools** button, located the **Home** ribbon tab of any Manager (Event Manager, Account Manager, etc.).
- 2. Click Customize, located at the bottom of the Tools dropdown menu.
- 3. To remove a shortcut, click on a shortcut from the **Tools Menu Shortcuts** pane (left-hand side), hold, then drag to the trashcan icon at the bottom of the window.
- 4. To add a shortcut, click on a shortcut from the Available Shortcuts pane (right-hand side), and drag and drop into the Tools Menu Shortcuts pane.
- 5. To reposition buttons, drag and drop them up and down as desired in the list of Tools Menu Shortcuts.
- 6. When finished, click **OK**.
- 7. Click the **Save Current Window Settings** button 🔲 to save your customizations for yourself or for other users within your Caterease network.

Customize Tools Menu	
Tools Menu Shortcuts Merge Documents Scratch Pad New Reminder New Contact History Item Reminders & Contact History Allergy Information Get Map 	Available Shortcuts
 Get Map Tax Rates Tax Rates Base Price Markup Rates Default Discounts Payments Made Deposits Due Event Required Items Event Timeline Event Timeline Event Checklist Costing Update Waitlist 	Costing Update Costing Summary Costing
Drag a shortcut into the trash can to remove it.	OK Cancel

(http://support.caterease.com/20/helpmenu/Content/General Information/Customizing%20the%20Tools%20Menu%20and%20Tool%2 <u>OBar.htm</u>)



tip Every Manager has a unique and dynamic Tools Menu and Tools Bar. Any frequently used tools can be made instantly accessible through the Tools Bar, while tools that you use "every so often" can be available in the Tools Menu drop-down list.

Menu Setup/Customization

Customize Food/Service Item Types

- 1. Click the Administration ribbon tab.
- 2. Click the General button and choose Food/Service Item Types.
- 3. Click into the Type field and type the new food/service item type over "N/A."
- 4. Click the down arrow to the right of the <u>Image</u> field and select an image from the drop-down list.
- 5. Click into the checkbox under the <u>Active</u> field to activate the new food/service item type.
- 6. Click into the **Associate Charges** area to associate a Room, Labor, Delivery, or Miscellaneous charge to the Item Type.

Note: You will need to assign tax/service charge rates for the new item type.

- 7. Drag and drop the item types into the desired position.
- 8. When finished, click **OK**.

						🖍 Reset
Food/Se	rvice Item Types			Associat	e Charges	
Туре	Image	Active	Room	Labor	Delivery	Misc
Food	¥1	\checkmark				
Beverage	P	\checkmark				
Liquor	T	\checkmark				
Equipment	Ŷ	\checkmark				
Labor	<u>.</u>	\checkmark		\checkmark		
Room	Π	\checkmark	\checkmark			
Other	0	\checkmark			\checkmark	\checkmark
NA						

(http://support.caterease.com/20/helpmenu/Content/Setup/Menu_Manager/Setting%20Up%20Food%20Service%20Item%20Type s.htm)

Create Your Menus

- 1. Click the Setup sidebar.
- 2. Click the **Menu Manager** button.
- 3. Click the **Add New Menu** button 🕒, located on the upper left-hand side of your screen.
- 4. Click **Yes** at the confirmation prompt.
- 5. Type a name of the new menu and press [Enter].
- 6. Add a new menu item by clicking the **Add Menu Item** button (Item), located at the top of the Menu Manager window.
- 7. Type the name of the food/service item into the blank <u>Item Name</u> field, and then press [Tab].
- 8. Fill out the <u>Price</u>, <u>Prep Area</u>, <u>Category</u>, <u>Comment</u>, etc., information as desired.

Note: Click the *Quick Column Customizing* button *Item Name* field, to access optional fields.

9. When finished, click the \bowtie at the top right-hand side of the window.

• All Menus Search •									
lenus	ф.	0 🗢 📹						🎭 🔒	₫1
Breakfast Light Side		Custom:	ews 👻 🍸 Filters 🕶						
Lunch Buffet	+8	* Item Name		Price	Prep Area	Category	Comment		P
Salads	-8	→ Vincent Van Do	ughnut	\$18.95	Hot Line	Breakfast			71
Luncheon	48	Lite Start Buffet		\$15.95	Hot Line	Breakfast			¥4
Included Desserts		Eggs-Travagan	t Breakfast Buffet	\$17.95	Hot Line	Breakfast			¥1 [
Premium Desserts		The Texan		\$18.95	Hot Line	Breakfast			94 =
Dinner	==	Daybreaker		\$15.95	Hot Line	Breakfast			71
Dinner Buffet		Love You A Lat	te	\$15.95	Hot Line	Breakfast			U#
Prix Fixe Menus		Brew'd Awaken	ing Breakfast	\$15.95	Hot Line	Breakfast			¥1 ¥1
Hors D'Oeuvres		The Harbor Buf	2	\$15.95	Hot Line	Breakfast			¥1
Hot									
HUL		Game of Scone	5	\$15.95	Hot Line	Breakfast			¥4
Cold		Game of Scone	5	\$15.95	Hot Line	Breakfast			¥1
		Game of Scone	5	\$15.95	Hot Line	Breakfast			¥1
Cold		Game of Scone	s	\$15.95	Hot Line	Breakfast			¥1
Cold				\$15.95	Hot Line	Breakfast			¥4
Cold Snacks Trays		Game of Scone		\$15.95	Hot Line	Breakfast			¥1
Cold Snacks Trays Desserts Breaks Bar				\$15.95	Hot Line	Breakfast			¥1
Cold Snacks Trays Desserts Breaks Bar Beverage and Treats			• • • • • •	\$15.95	Hot Line	Breakfast			¥1
Cold Snacks Trays Desserts Breaks Bar Beverage and Treats Labor		Description	Vincent Van Doughnut						71
Cold Snacks Trays Desserts Breaks Bar Beeverage and Treats Labor Packages		144 44 - 1 of 9	• • • • • •						¥1
Cold Snacks Trays Desserts Breaks Bar Beverage and Treats Labor Packages Modifiers		Description	Vincent Van Doughnut						¥1
Cold Snacks Trays Desserts Breaks Bar Beverage and Treats Labor Packages Modifiers A/V Equip		Description	Vincent Van Doughnut						¥1
Cold Snacks Trays Desserts Breaks Bar Beverage and Treats Labor Packages Modifiers A/V Equip Equipment		Description	Vincent Van Doughnut						¥1
Cold Snacks Trays Desserts Breaks Bar Beverage and Treats Labor Packages Modifiers A/V Equip Equipment Setup		Description Label Notes Recipe	Vincent Van Doughnut						¥1
Cold Snacks Trays Desserts Breaks Bar Beverage and Treats Labor Packages Modifiers A/V Equip Equipment Setup Additional Charges		Description	Vincent Van Doughnut						¥1
Cold Snacks Trays Desserts Bar Baverage and Treats Labor Packages Modifiers A/V Equip Equipment Setup Additional Charges Medding		Description Label Notes Recipe Required Items	Vincent Van Doughnut						21
Cold Snacks Trays Desserts Bareaks Bar Beverage and Treats Labor Packages Modifiers A/V Equip Equipment Setup Additional Charges		Description Label Notes Recipe	Vincent Van Doughnut						¥1

(See http://support.caterease.com/20/helpmenu/Content/Setup/Menu Manager/Adding a New Menu.htm)

Create an Ingredients List

- 1. Click the **Setup** sidebar.
- 2. Click the Ingredient Manager button.
- 3. Click the **Add Menu** button , located on the upper lefthand side of the screen.
- 4. Click **Yes** at the confirmation prompt.
- 5. Type a name for your new ingredients list, and press [Enter].
- 6. Add a new ingredient by clicking the **Add Ingredient** button (1), located at the top of the Ingredients List window.
- 7. Type the ingredient name into the <u>Item Name</u> field, and press **[Tab]** to move to the next field.
- 8. Enter the Category, Prep Area, Type, and Comment into their respective fields.

Note: Click the *Quick Column Customizing* button *Image:*, located at the left of the <u>Item Name</u> field, to access optional fields.

9. When finished, click the 🛛 at the top right-hand side of the window.

• All Menus Search 👻							-
gredient Menus	* 🗘 🗢						¥11
Dairy Dry Goods Meats	Custom:	III Views • 🝸 Filters •					
Seafood	👍 🔺 İtem N	ame	Category	Prep Area	Туре	Comment	
Produce	→ Heavy O	lream	Dairy		Dairy		
Canned	Salted E	utter	Dairy		Dairy		
Fresh aked Goods	Parmes	an Grated Cheese	Dairy		Dairy		
auces-Oils	Eggs		Dairy		Entree		
everages	Milk		Dairy		Dairy		
oups	Cream	Cheese	Dairy		Dairy		
sc	Assorte	d Cheeses HD'S	Dairy		Appetizers		
	Swiss C	heese	Dairy		Dairy		
	Chedda	r Cheese	Dairy		Dairy		
	Vanilla	ce Cream	Dairy		Deserts		
	Chocol	ate Ice Cream	Dairy		Deserts		
	Rainbo	v Sherbet	Dairy		Deserts		
	Sour Cr	eam	Dairy		Dairy		
	Cheese	Ball (One Pound)	Dairy		Appetizers		
	Dicotto	1 of 23 + ++ ++	Daine		Daine		
	Units	Item Details		ltem	Specific Units		
	Sub-Reci	pe Item Name: Heavy Cream		* U	nit Name Converts To	o Qty 🛧 🔺	•
	Notes	Revised: 5/17/2019 (03:	58 pm) Revised By: Administra	ator			•
		Unit Type: Volume	· •				
				20	<no d<="" data="" td="" to=""><td>diam las co</td><td></td></no>	diam las co	
				.03	<no c<="" data="" td="" to=""><td>iishia?~</td><td></td></no>	iishia?~	
		Default Unit: Pint	✓ Cost: \$0.89				
		✓ Item Scales With Recipe					

(See http://support.caterease.com/20/helpmenu/Content/Setup/Menu_Manager/Building%20Ingredients%20Lists.htm)

To select ingredients for each of your menu items in your default menus, you must first create a master list of ingredients from which to choose.

Assign Ingredients

- 1. Click the **Setup** sidebar.
- 2. Click the Menu Manager button.
- 3. In the left-hand pane of Menu Manager, click on the title of the menu you would like to add an ingredient to.
- 4. Click the Recipe tab, located towards the bottom of the screen.
- 5. Click the **Select Items** button . located on the right-hand side of the window.
- 6. Highlight and select desired ingredients.
- 7. Click into the <u>Qty</u> column and enter a quantity for each ingredient item.

Note: Click the *Quick Column Customizing* button *integration*, located to the left of the <u>Item Name</u> field, to access optional fields.

Menu Manager											
• All Menus Search 👻											••
enus	4	⊕ − ≦							₽	<u>ê</u> 8	1 }
Breakfast Light Side Lunch Buffet Sides	•	Custom: III Vie	ws • Y Filters •	Price	Prep Area	Category	Comment				
Salads	40	→ Vincent Van Do	ughnut	\$18.95	Hot Line	Breakfast				71	
Juncheon	48	Lite Start Buffet	-9		Hot Line	Breakfast				¥1	
Dinner		Eggs-Travagant	Breakfast Buffet		Hot Line	Breakfast				11	
Dinner Buffet		The Texan		\$18.95	Hot Line	Breakfast				¥1	
Prix Fixe Menus		Daybreaker		\$15.95	Hot Line	Breakfast				¥1	
Hors D'Oeuvres		Love You A Latt	e	\$15.95	Hot Line	Breakfast				¥1	11
Desserts		Brew'd Awakeni	ng Breakfast	\$15.95	Hot Line	Breakfast				71	
Ireaks		The Harbor Buff		\$15.95	Hot Line	Breakfast				¥1	
Bar											
Labor		Game of Scones		\$15.95	Hot Line	Breakfast				¥4	
Labor Packages Modifiers		Game of Scones		\$15.95	Hot Line	Breakfast				¥1	
Beverage and Treats Labor Packages Modifiers A/V Equip Equipment Setup Additional Charges				\$15.95		Breakfast Recipe for Vincent Van I	Doughnut (Servings: 1) €	 Servings In F 		
.abor Aackages Aodifiers Quipment ietup Additional Charges Vedding		144 44 4 1 of 9	Instructions Fluffy scrambled eggs, cheese	blintzes, bacon a	ind		Doughnut (Servings: 1) {	• Servings In F		
abor Ackages Aodifiers SVV Equip Equipment Additional Charges Vedding Event Planners		144 44 1 of 9	Instructions Fluffy scrambled eggs, cheese sausage patties, sliced ham, ha	blintzes, bacon a	ind	Recipe for Vincent Van I				Recipe]
abor Ackages Aodifiers Quipment etup kdditional Charges Vedding vent Planners		Image: Market of P Description Label Notes	Fluffy scrambled eggs, cheese sausage patties, sliced ham, hi to be served in Chaffers. Fresh	blintzes, bacon a sh brown potato	ind es	Recipe for Vincent Van I * Item Name	Item Unit	Qty	Total	Recipe	
abor Ackages Aodifiers Quipment etup kdditional Charges Vedding vent Planners		Description	Fluffy scrambled eggs, cheese sausage patties, silced ham, hi to be served in Chaffers. Fresh rolls, bagels and assorted past	blintzes, bacon a sh brown potato	ind es	Recipe for Vincent Van I ● Item Name → Eggs	Item Unit	Qty 3	Total \$0.30	Recipe	
abor Ackages Aodifiers SVV Equip Equipment Additional Charges Vedding Event Planners		Here Here Here Here Here Here Here Here	Fluffy scrambled eggs, cheese sausage patties, sliced ham, hi to be served in Chaffers. Fresh	blintzes, bacon a sh brown potato	ind es	Recipe for Vincent Van I ttem Name Eggs Cheese Blintze	Item Unit Item	Qty 3 1	Total \$0.30 \$0.23	Recipe	
Labor Packages Modifiers A/V Equip Equipment		Image: Market of P Description Label Notes	Fluffy scrambled eggs, cheese sausage patties, silced ham, hi to be served in Chaffers. Fresh rolls, bagels and assorted past	blintzes, bacon a sh brown potato	ind es	Recipe for Vincent Van I	Item Unit Item Item Ounce	Qty 3 1 2	Total \$0.30 \$0.23 \$0.40	Recipe	
Labor Vackages Modifiers SQUipment Equipment Additional Charges Wedding Event Planners		Here Here Here Here Here Here Here Here	Fluffy scrambled eggs, cheese sausage patties, silced ham, hi to be served in Chaffers. Fresh rolls, bagels and assorted past	blintzes, bacon a sh brown potato	ind es	Recipe for Vincent Van I tem Name Eggs Cheese Blintze Bacon Strips Sausage	Item Unit Item Utem Ounce Item	Qty 3 1 2 1	Total \$0.30 \$0.23 \$0.40 \$0.23	Recipe	

(See http://support.caterease.com/20/helpmenu/Content/Setup/Menu_Manager/Building%20Ingredients%20Lists.htm)

Note: Refer to the Ingredient Supplement at the end of this guide for additional details.

Create a Required Items List

- 1. Click the **Setup** sidebar.
- 2. Click the **Required Items** button.

3. the left-hand pane of the window.

- 4. Click **Yes** at the confirmation prompt.
- 5. When finished, click the 🔀 at the top right-hand side of the window.

• All Menus Search 👻							
equired Item Menus	4	• •					Yr I
General	•						11
Trays and Platters	ŏ	Custom: 🔣 Views 🕶 🍸 Filters 🕶					
Jtensils		* Item Name	Packing Unit	Category	Comment	Vendor	14-
arts ables			-		connen	Vendor	
ibles	-8	→ Beverage Tub - 7.25 Gallon	Crate	Equipment			
iairs ien Tabledoths		8 Quart Chafing Dish	Crate	Equipment			
nen rabiedo la		Dinner Plate	Case	Tableware			=
		Napkin	Box	Linen			
		Silverware Set	Box	Tableware			Ξ
		Water Goblet	Crate	Tableware			
		Chaffer	Crate	Equipment			
		Claw Cracker	Box	Equipment			
		Salad Bowl	Case	Equipment			
		Salad Plate	Case	Equipment			
		Paper Coffee cups	Box	Equipment			
		Ceramic Coffee cups	Case	Equipment			
		Side Plate	Case	Equipment			
		Glass Bowl	Case	Equipment			
		Glass Side Plate	Case	Equipment			
		Cocktail Napkin	Case	Equipment			
		Toothpick	Box	Equipment			
		Extension Cord	Box	Equipment			

(See http://support.caterease.com/20/helpmenu/Content/Setup/Menu Manager/Building%20Required%20Items%20Lists.htm)

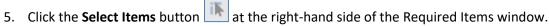
(chafing dishes, utensils, napkins, plates, etc.), each time it is serviced, you can attach a custom

tip If a menu item requires certain accessories

list of those "required items" to that menu item.

Assign Required Items

- 1. Click the **Setup** sidebar.
- 2. Click the Menu Manager button.
- 3. In the left-hand pane of Menu Manager, click the title of the menu you would like to assign a required item to.
- 4. Click the **Required Items** tab, located towards the bottom of the screen.



- 6. Highlight and select the required items.
- 7. Enter a <u>Default Qty</u> for your required items.
- 8. Click the Quick Column Customizing button 💌 to access additional columns, such as Link, where you can optionally link the quantity of this item to the number of corresponding menu items ordered in an event.

lenus	4	0 🗢 📑							۵	31
Breakfast	0									
Light Side	•	Custom: 🔣 Vi	iews 🔻 📍 Filters 🕶							
Lunch Buffet	48	* Item Name		Price	Prep Area	Category	Comment			
- Sides - Salads	-	Vincent Van Do	pughput		Hot Line	Breakfast				71
Luncheon	A B	Lite Start Buffe	2		Hot Line	Breakfast				٣1
Dinner			t Breakfast Buffet		Hot Line	Breakfast				٣1
Dinner Buffet		The Texan	it breaklast bullet		Hot Line	Breakfast				٣1
Prix Fixe Menus	==	Daybreaker			Hot Line	Breakfast				¥1
Hors D'Oeuvres		Love You A Lat	the second se		Hot Line	Breakfast				¥1
Desserts			ning Breakfast		Hot Line	Breakfast				¥1
					HOLLINE	DIEdkidst				
					Hatling	Proplefact				Ψ#
Breaks Bar		The Harbor But	ffet	\$15.95	Hot Line	Breakfast				¥1
Breaks Bar			ffet	\$15.95	Hot Line Hot Line	Breakfast Breakfast				¥4 ¥4
Breaks		The Harbor But	ffet	\$15.95						
Breaks Bar Beverage and Treats		The Harbor But	ffet	\$15.95						
Breaks Bar Beverage and Treats Labor		The Harbor But	ffet	\$15.95						
Breaks Bar Beverage and Treats Labor Packages		The Harbor But	ffet es	\$15.95						
Breaks Bar Beverage and Treats Labor Packages Modifiers		The Harbor Bu Game of Scone	ffet es	\$15.95						
Breaks Bar Beverage and Treats Labor Packages Modifiers A/V Equip		The Harbor Bu Game of Scone	ffet es	\$15.95 \$15.95						
Breaks Bar Beverage and Treats Labor Packages Modifiers A/V Equip Equipment		The Harbor Bu Game of Scone	ffet es	\$15.95 \$15.95						
Breaks Bar Beverage and Treats Labor Packages Modifiers A/V Equip Equipment Setup Additional Charges		The Harbor Bu Game of Scone	ffet es	\$15.95 \$15.95 oughnut	Hot Line	Breakfast	Comment	Default Qt	Link	
Breaks Bar Beverage and Treats Labor Packages Modifiers A/V Equip Equipment Setup Additional Charges Wedding		The Harbor Bu Game of Scone	ffet es Required Items for Vincent Van D * Item Name	oughnut Iten	Hot Line	Breakfast	Comment	Default Qt ₃		¥1
Breaks Bar Beverage and Treats Labor Packages Modifiers A/V Equip Equipment Setup		The Harbor Bu Game of Scone	ffet es Required Items for Vincent Van D Item Name 8 Quart Chafing Dish	oughnut Iten Each	Hot Line	Breakfast Category quipment	Comment	0.08	V (¥1
Breaks Bar Beverage and Treats Labor Packages Modifiers A/V Equip Equipment Setup Additional Charges Wedding Event Planners		The Harbor Bu Game of Scone	ffet es Required Items for Vincent Van D	oughnut Iten Each Each	Hot Line	Breakfast Category quipment ableware	Comment	0.08		¥1
Breaks Bar Beverage and Treats Labor Packages Modifiers A/V Equip Equipment Setup Additional Charges Wedding Event Planners		The Harbor Bu Game of Scone Ht ++ 1 of 9 Description Label Notes	ffet es Required Items for Vincent Van D I Item Name 8 Quart Chafing Dish	oughnut Iten Each	Hot Line	Breakfast Category quipment	Comment	0.08		¥1

(See http://support.caterease.com/20/helpmenu/Content/Setup/Menu Manager/Building%20Reguired%20Items%20Lists.htm)



tip Whenever you retrieve a menu item (that has "required items" associated with it) into an event, the corresponding list of required items will be retrieved and automatically totaled up based on the quantity of menu items you order.

Add Vendors

tip Each menu item (or ingredient item) can have a specific vendor associated with it.

- 1. Click the Setup sidebar.
- 2. Click the **Vendor List** button.
- 3. Click the Add Record button . located in the Home ribbon tab at the top
- 4. Enter additional information into each field.
- 5. Optionally add a <u>Description</u>, <u>Notes</u>, <u>Directions</u>, or <u>Picture</u>.

툴 Vendor List: The Laughing Cow		- 🗆 X
		□ • 🔲 👯
Vendors	Vendor Details	
Image: System Sector	General Name The Laughing Cow Address 35 Ardisia Road City Lake Buena Vista St/Prov FL Postal 32568 Telephone (505) 665-6252 Celtular (505) 821-8118 Category Long Distance - 3 Day Notice Website http://www.thelaughingcow.com Nation First Salutation Joe Email jre.hamilton@thelaughingcow.com Description Notes Description Notes	

(See <u>http://support.caterease.com/20/helpmenu/Content/Setup/Menu_Manager/Creating%20Default%20Vendor%20Lists.htm</u> and

http://support.caterease.com/20/helpmenu/Content/Event_Manager/Printing_Menu_Item_Vendor_Lists.htm)

Assign Vendors

- 1. Click the Setup sidebar.
- 2. Click the **Menu Manager** button.
- 3. In the left-hand pane of Menu Manager, click on the title of the menu or sub-menu to which you would like to add a vendor.

Note: You can also assign vendors to ingredients, in Ingredient Manager.

- 4. In the main pane of Menu Manager, select the food/service item to assign.
- 5. Click the **Quick Column Customizing** button 💌, located to the left of the **Item Name** column.
- 6. Click into the Vendor checkbox to add the Vendor column to your screen display.
- 7. Click the down arrow to the right of the <u>Vendor</u> field and select an option from your default list.
- 8. Click the Save **Current Window Settings** button to save this as a default setting for yourself or for the other users on your Caterease network every time you open Caterease.

된 Menu Manager							- 0	×		
All Menus Search 👻								J- 🗔		
	* 🔾 🗢	-6					اڭ 🔒 🕹	46		
Light Side Lunch Buffet Sides Salads ≻ Luncheon ≻ Dinner Sumer 	Custom: Custom: Custom: Ahi Cru Ahi Cru Pasta S Red Qu Tossed	a: ﷺ Views ▼ ▼ Filters ▼ Name unchy Salad	\$4.25 \$4.00 \$3.50 \$5.00	Prep Area Cold Prep Cold Prep Cold Prep Cold Prep Cold Prep Cold Prep	Category Dinner Dinner Dinner Dinner Dinner	Comment	Vendor k Yi Yi Yi Name Captain Jerry		Type Seafood	Category Long Distance - 3 Day
- Breaks - Bar - Beverage and Treats - Labor - Packages - Modifiers - A/V Equip - Equipment	144 44 4	SofS + ++ HI					Captain Jerry Grand Western Beef In House Incredible Fresh Katies Flowers Marcel Bakery Premium Beverage Sysco		Meat Produce Baked Goods Beverages Dry Goods	Long Distance - 3 Day Long Distance - 3 Day Local - 1 Day Notice Local - 1 Day Notice Long Distance - 3 Day Long Distance - 3 Day
Equipment Setup → Additional Charges → Wedding → Event Planners → New Menu	Descrip Labr Note <u>Recij</u> <u>Required</u> Modif Package	Kale Caesar Salad This simple, healthy, and del alterns fifers	icious side s	salad goes well	with just about a	ny meal	Taylor Rental The Laughing Cow		Equipment Dairy	Local - Day Notice Local - Day Notice Long Distance - 3 Day

(See http://support.caterease.com/20/helpmenu/Content/Setup/Menu_Manager/Creating%20Default%20Vendor%20Lists.htm)

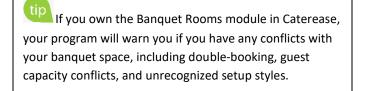
Room/Venue Customization

Add a Master List of Setup Styles

- 1. Click the **Administration** ribbon tab.
- 2. Click the Venues button and choose Setup Styles.
- 3. Click the Add New Setup Style button 💽, located at the top of the window.
- 4. Type a name for the new setup style.
- 5. Optionally add notes by typing into the **Notes** text block.
- 6. Optionally add a picture by right-clicking into the **Picture** text block and choosing **Load From File**.

🔅 Setup Style Details		×
	ţġ.	0
* Setup Style		
→ Theatre		
Cocktail		
Reception		
Banquet		
Rounds		
Classroom		
U-Shape		
Notes Picture		

(See http://support.caterease.com/20/helpmenu/Content/Setup/Setting%20up%20Banquet%20Rooms.htm)



Create Locations to Group Your Rooms (Optional)

- 1. Click the Administration ribbon tab.
- 2. Click the Venues button and choose Banquet Rooms Setup.
- 3. Click the Add Location button 💽, located at the top left-hand side of the window.
- 4. Click **Yes** at the confirmation prompt.
- 5. Type a name for your new location.
- 6. Optionally click on the ellipsis button and add notes by typing into the **Notes** text block.
- 7. Optionally add a picture by right-clicking into the Picture block and choosing Load From File.

(See http://support.caterease.com/20/helpmenu/Content/Setup/Setting%20up%20Banquet%20Rooms.htm)

Add Banquet Rooms to Your Locations

- 1. Click the Administration ribbon tab.
- 2. Click the Venues button and choose Banquet Rooms Setup.
- 3. In the left-hand pane of the window, select the location you want to add a new room to.
- 4. Click the **Add Room** button 🕒, located at the top left-hand side of the window.
- 5. Type a name for your new location.

Castle Black The S The S Castle-Never Theatre 300 Hoth Cocktail 150 Narnia Reception 150 Narnia-Black Banquet 210 Neverland 210 Rounds 210 The Great Hall S S S V Watering Holes Breakout Rooms S S The Winchester Breakout Room Narnia Castle Black Narnia Castle Black Neverland S	Lo	cation	The Great Hall Roc	m	
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			Narnia-Black		
Castle-Never			Castle-Never		

(See http://support.caterease.com/20/helpmenu/Content/Setup/Setting%20up%20Banquet%20Rooms.htm)

Establish Setup Styles and Capacities for a Room

- 1. Click the **Administration** ribbon tab.
- 2. Click the Venues button and choose Banquet Rooms Setup.
- 3. In the left-hand pane of the window click on the name of the room you would like to assign a setup style to.
- 4. Click the **Select Setup Style** button *I*, located on the upper right-hand side of the window.
- 5. Double-click on the name of the setup style to select.
- 6. Type the room capacity into the <u>Capacity</u> field.

🔅 Banquet Ro	poms Setup	×
Location: 🕒	😑 Room: 🚯 🖨	• •
★ Location✓ Ballroom	Select Setup Styles	
 → Castle Castle Castle Hoth Narnia Neverl → The Gr ✓ Watering ★ Bange 	Select Setup Style Theatre Cocktail Reception Banquet Rounds Classroom U-Shape	Capacity
Centra The W Wild T		

(See http://support.caterease.com/20/helpmenu/Content/Setup/Setting%20up%20Banquet%20Rooms.htm)

Restrict Events

- 1. Click the Administration ribbon tab at the top of your screen.
- 2. Click the **Options** button and choose **Restrict Events**. (Not available in Express.)
- 3. Click into the checkbox labeled Limit Daily # Of Events, located on the Limit Daily # tab.
- 4. Select an option under Limit By Result: With any choice other than All Events, the



Perhaps your company has a policy that it only does one off-premise party per day. Or perhaps you limit the number of events you hold each day with a certain theme. Or maybe you just have a fixed limit (meaning you can only do "x" number of events per day). In any case, you can set these limits easily and let Caterease keep track of it all for you.

Note: If you select **All Events**, simply enter a daily maximum number by clicking into the field and typing or by using the up-and-down arrows to adjust the number.

Important Note: A zero value in the <u>Max #</u> field means there is no limit to the number of daily events.

corresponding quickpick list is displayed on the right-hand side of the window.

5. Click into each row on the right-hand side of the window and enter a maximum number (Max #) for each selection.

Note: Skip this step if you chose All Events in Step 4, above.

6. When finished, click **OK**.

Limit Events			×
Limit Daily # Closed Dates	✓ Limit Daily # Of Events	Limit Events By	Max #
Closed Dates	Limit By All Events 0 Category Theme Sales Rep Business Type Operation Notes A zero value for the maximum number of events denotes NO LIMIT to the number of events.	Limit Events By Charlie's Catering Riverside Banquet	Max #
		<u></u>	Cancel

(See http://support.caterease.com/20/helpmenu/Content/Setup/Establishing_Daily_Event_Limits.htm)

Establish "Closed Dates" for Your Company

- 1. Click the Administration ribbon tab at the top of your screen.
- 2. Click the **Options** button and choose **Restrict Events**. (Professional version only.)
- 3. Click the **Closed Dates** tab.
- 4. Click the **Add Record** button . located on the upper right-hand side of the window.
- 5. Click the radio button to the left of **Day of Week** if you would like to indicate non-availability for a certain day of the week, then choose the desired day from the drop-down list at the right-hand side of the window.

Result: The **Range** option becomes available. Click into the **Range** checkbox. Access the drop-down calendar tool to the right of the <u>Start</u> and <u>Finish</u> fields to set a closed-for-business date range. **Note:** If you did not choose **Day of Week**, click the radio button to the left of **Specific Date** and access the drop-down calendar to the right of the field to select one specific closed-for-business date.

- 6. **[Optional]** Type a reason for the closure into the <u>Reason</u> field.
- 7. [Optional] Type a comment for the closure into the **Comment** text box.
- 8. When finished, click OK.

Closed Date	e Details		×
Closed Date	Week		Every Day 💌
√ Range		Start Finish	5/22/2019 * 5/24/2019 *
Miscellaneo	ous		
Reason Comment	Remodeling Painting; Re		gerator.
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(See <u>http://support.caterease.com/20/helpmenu/Content/Setup/Establishing_Daily_Event_Limits.htm</u>)

Staff/Position Setup/Customization

Add Employees

- 1. Click the Main sidebar.
- 2. Click the **Employee Manager** button.
- 3. Click the **Add Record** button . located in the **Home** ribbon tab at the top of the screen.
- 4. Click **Yes** at the confirmation prompt.
- 5. Type the employee's last name into the Last field, and press [Tab] or [Enter].
- 6. Fill out the remaining **General** tab fields by typing directly into the fields or selecting the desired quickpick item from the drop-down lists.
- 7. Click the Address tab and complete the <u>Home Address</u> and <u>Mailing Address</u> fields.
- 8. When finished, click the **Save Changes** button , located in the **Home** ribbon tab.

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				∏≣ Layouts •		
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* Employee;	Employee 🐘	Telephone		staff.		4
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E00001	Bakerton, Carolyn	(239) 477-4747				
E00030	Calvin, T.C.	(239) 402-1010	Telephone	(239) 287-9595 Cellular (239) 254-8585		
E00010	Collins, Michael	(239) 747-1111	Email	terry@yahoo.con		
E00016	Dallas, Larry	(239) 492-0001				
E00011	Dillinger, Scott	(293) 718-4916	Status	Active		
E00020	Furley, Ralph	(239) 482-9491	Rank			
E00007	Hazelby, Amy	(239) 401-0401				
E00028	Higgins, Jonathon	(239) 402-0040	Agency	In-House 👻		
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E01004	Morgan, Neil	(941) 589-1645				
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(http://support.caterease.com/20/helpmenu/Content/Setup/Employee_Manager/Creating%20a%20Default%20List%20of%20Employee_Ntm)

Add Positions

- 1. Click the Main sidebar.
- 2. Click the Employee Manager button.
- 3. Click the **Tools** button and select **Shift Setup.**
- 4. Click the Add Position button 💽, located at the top left-hand side of the window.
- 5. Click **Yes** at the confirmation prompt.
- 6. Type the name of the position into the <u>Position</u> field.
- 7. Optionally complete the <u>Uniform</u> and <u>Agency</u> fields.
- 8. Optionally enter an Estimated Cost (Wage) into the Est Cost field.
- 9. Click into the <u>Price</u> field and type a default price (per hour) for the shift.
- 10. Optionally click into the <u>Flat Rate</u> checkbox to designate the shift as a flat rate. **Note:** Flat rate is used as an alternative to hourly rate.
- 11. Optionally select the <u>Default Shift Times</u> by clicking the down arrow to the right of each field and selecting from the available options.
- 12. Optionally enter any desired notes into the <u>Notes</u> text block.
- 13. Click the **Close** button.

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	→ Category = Social - (1 Per 15 guests)	
	Category = Business - (1 Per 20 guests)	==
	Theme = Wedding Reception - (1 Per 10 guests)	
	Theme = Meeting - (1 Per 15 guests)	
	Theme = Seminar - (1 Per 25 quests)	
		<u>C</u> lose

⁽See http://support.caterease.com/20/helpmenu/Content/Setup/Employee_Manager/Creating_Default_Shifts_or_Positions.htm)

Assign Positions

- 1. Click the Main sidebar.
- 2. Click the Employee Manager button.
- 3. Click the **Positions** tab, located at the bottom of the Employee Manager screen.
- 4. Click the **Select Positions for Employee** button **I**, located on the right-hand side of the screen.
- 5. Highlight one or more positions and then click the **Select** button.
- 6. Click the , located on the upper right-hand side of the Select Position window, to close the window.
- 7. Populate any additional information, such as Uniform and Wage information, as desired.
- 8. When finished, click the **Save Changes** button \square , located in the **Home** ribbon tab.

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(http://support.caterease.com/20/helpmenu/Content/Setup/Employee Manager/Assigning%20a%20Position%20to%20an%20Em ployee.htm)

Global Settings Customization

- 1. Click the **Administration** ribbon tab at the top of the screen.
- 2. Click Settings and choose Global Settings.
- 3. Click a specific tab on the left-hand side of the window to edit settings related to that area of the program.
- 4. When finished, click **OK**.



(See http://support.caterease.com/20/helpmenu/Content/Setup/Editing_Global_Settings.htm)



tip The Global Settings feature allows you to change certain settings in the program and affect all users on your Caterease network. Settings here include general regional and field settings, as well as a variety of other miscellaneous settings.

Resources for Additional Setup Tasks

- Context-Sensitive Help (In any area of your program, press the **[F1]** key on your keyboard. You will see context-sensitive help that is specifically applicable to wherever you are in the program, complete with links to full-length topics.)
- Online Help Menu (Help ribbon tab > Caterease Help > Index or Search)
- Tip of the Week Videos https://www.caterease.com/category/tip-of-the-week/
- Documentation https://www.caterease.com/support/documentation/

Caterease Connect Mobile App

- <u>Using the Caterease Connect Mobile App</u> (Online Help topic, including Setup. **Note:** The login to your mobile app is different from your regular Caterease login.)
- <u>https://fast.wistia.net/embed/iframe/usdy8vx4o5?popover=true</u> (Setup Video)

Security

- <u>Enabling System Security</u> (Online Help Topic)
- Adding a New User (Online Help Topic)
- <u>https://www.caterease.com/setting-security-group-users-one-time/</u> (Tip of the Week Video)

Supplement: Exploring Ingredient Manager Using the Unit Builder Utility

The Unit builder utility allows users to build units of measure for ingredients and establish their respective conversion rates. Some "units of measure" might be unique to specific ingredient items, even if they appear to be generic. For example, a "box" is quite different when it measures salt than when it measures cereal.

When working with the Unit Builder, there are three basic criteria to consider:

- Is this a BASE unit, meaning is this unit the smallest unit a particular ingredient can be measured in (e.g., "slice" of bread)? If the answer is Yes, then this unit should be added to Unit Builder, but only to be converted *from*, not converted *to*. Then the user can choose only specific ingredient items to convert from this unit (in this example, bread).
- 2. Is this a larger unit that applies as defined to all ingredients? If the answer is No, then it should be added as an item-specific unit to a specific ingredient item (like a "box" added specifically to the ingredient salt and another box added specifically to the ingredient flour).
- 3. Will this unit be returned after the event, or will it be consumed/used along with the menu item? If it will be returned, then it should be a required item or packing unit; it should *not* be an ingredient unit.

Accessing the Unit Builder

To access the Unit Builder, click the **Administration** ribbon tab > Lists > Unit Builder.

Volume Sample U Weight Quantity Unit Item Qty Results Units Units Volume Note Converts To Qty Volume Volume Quantity Units	Sample Uweight Quantity Unit Item Qty Round To Nearest Qtr Results Units Units * Unit Name Note Converts To Qty * Base Unit Item 12
Unit Item Cty Extended Conversion Round To Nearest Qtr Results Units Units Units Vuit Name Note Converts To Qty State of the other of the other of the other oth	Unit Item Cty Extended Conversion Round To Nearest Qtr Results Units Units Units Vote Converts To Qty Sase Unit Results Qty Qty Qty Qty Qty Qty Qty Qty Qty Qt
Units Unit Name Note Converts To Qty	Units Units Unit Name Note Converts To Qty
* Unit Name Note Converts To Qty ▲ Dozen * Base Unit Item 12 ✓	W Unit Name Note Converts To Qty ▲ Dozen * Base Unit Item 12 ✓ Pair * Base Unit Item 2 ✓
Dozen *Base Unit Item 12 V	Dozen * Base Unit Item 12 ✓ ✓ Pair * Base Unit Item 2 ✓ ✓
	Pair * Base Unit Item 2 V

Three standard measurement Unit Types are available: **Volume**, **Weight**, and **Quantity**. Each unit type has several base units and one lowest base unit.

(**Note:** These units cannot be deleted from Caterease, as each unit converts into another unit; however, you can add to these units. An ingredient must be a member of a Unit Type. If you add an Ingredient-Specific Unit, as defined in your Ingredient Manager, they will be available for this ingredient in addition to your core units.)

Units			_		
* Unit Name	Note	Converts To	Qty	•	*
Kilogram	* Base Unit	Gram	1000		
Tound	Dusc Onic	Ounce	10		
Ounce	* Base Unit	Gram	28.35	\checkmark	
Gram	* Base Unit			\checkmark	
		_			

Important Note: To disable specific conversions, such as Kilogram, you just need to uncheck the conversions.

Creating Custom Units of Measure for Ingredients with Unit Builder

1. To add Unit Types to each family type, click the **Add Record** button located on the right-hand side of the Unit Builder window. **Result:** A line is added to the bottom of the list.

2. Define the new unit and its relationship to any other unit by typing over the words **New Volume Unit**, **New Weight Unit**, or **New Quantity Unit**, as applicable. The lowest base unit is indicated by red font. The lowest base unit does not convert to any other unit. Unless you are an Administrator, Unit Type cannot be changed if an ingredient is already in use in a sub-recipe or a menu recipe.

- **Convert From:** When checked, the unit will be available in any unit selection drop-down.
- **Convert To:** When checked, this unit will be used in conversions from other smaller units.
- 3. Enter a quantity into the <u>Qty</u> field.
- 4. When finished, click **OK**.

Volume	Weight	Quantity
Gallon	Kilogram	Dozen
Liter	Pound	Pair
Quart	Ounce	*Item (Lowest Base Unit)
Pint	*Gram (Lowest Base Unit	
Сир		
Fluid Ounce		
Tablespoon		
Milliliter (Lowest Base Unit)		

Using the Item Details View – Units Tab

The Item Details area (bottom pane) allows you to manage ingredientspecific units, unit pricing, and unit conversions.

The **Item Details** view allows you to manage ingredient-specific units, unit pricing, and unit conversions.

- Item Name Refers to the name of the ingredient item.
- **Revised** Provides a date- and time-stamp of when an item was revised (modified).
- Revised By Indicates the user name of the person who revised the ingredient item.
- **Unit Type** Three standard Unit Types are available: Volume, Weight, and Quantity.
- Procurement Unit The ingredient price is based on the Procurement Unit. This means
- that the cost of all other units are derived from the Procurement Unit cost. **Note:** A sub-ingredient has a **Recipe Yield Unit** rather than a Procurement Unit.
- **Default Unit** This is the unit the ingredient defaults to when it is selected into Menu Manager.
- Item Specific Units This is a user-defined unit that has a set relationship with a standard unit (Volume, Weight, Quantity). If an item (such as salt, for example), is a member of the Volume unit type and you want to use a unit of measure that is in the Weight unit type, you can define that in the ingredients-specific unit type area.
- Item Scales with Recipe This feature is enabled by default. If an item is "scalable," the actual amount of the ingredient is derived from the servings of a particular recipe.

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Dairy Dry Goods Meats	•	Custom: III Views • 🝸 Filters •											
Seafood	48	Item Name Heavy Cream Satted Butter Parmesan Grated Cheese Eggs		Category	Prep Area Typ			Comment					
	-8			Dairy		Dairy							
Dairy Dry Goods Meats	48			Dairy	Dairy								
				Dairy		Dairy							
					Dairy Entree		2						
		Milk			Dairy	Dairy							
		Cream Chees			Dairy		Dairy						
		Assorted Chee Swiss Cheese			Dairy		Appe	tizers					-
		Cheddar Cheese			Dairy Dairy		Dairy Dairy						
		Vanilla Ice Cream		Dairy		Dairy	he						
		Chocolate Ice Cream		Dairy		Deser							
		Rainbow Sher	iherbet		Dairy		Deser						
		Sour Cream			Dairy		Dairy						
		Cheese Ball (One Pound)		Dairy		Appetizers							
		Picotto Chore	~		Daine		Daine						
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				Pint *	Image: Cost S0.00	0.89	<no data="" display="" to=""></no>					18	

tip If the Item Scales with Recipe checkbox is checked, the ingredient will scale with the number of menu items ordered that contain the selected ingredient.

Creating Item-Specific Units

Some units of measure might be unique to specific ingredient items. For example, a "box" is quite different when it measures salt than when it measures cereal or flour. This is where item-specific units come in. You can define specific units that only apply to individual ingredient items.

- 1. Click the Setup sidebar, located on the left-hand side of your screen, and choose Ingredient Manager.
- 2. Click on an ingredient from your list of ingredient items. (In the example below, rice is the ingredient.)
- 3. Ensure the **Units** tab (the default) is selected.
- 4. Click the Add Unit button 💿, located in the Item Specific Units area on the lower right-hand side of your screen.

Result: A new field displays.

- 5. Type the new item-specific unit into the <u>Unit Name</u> field. In the example below, the unit name will be Box.
- 6. Click the down arrow to the right of the <u>Converts To</u> field and choose an option from the list. In our example, we will choose Ounce.
- 7. Type the quantity into the <u>Qty.</u> field. For our example, we typed 42, indicating the number of ounces.
- 8. Ensure the **Convert From** and **Convert To** checkboxes have checks in them.
- 9. Select the new custom unit, Box, from the Procurement Unit (Proc. Unit) drop-down list.
- 10. Repeat this process with other items that use the box unit, as desired.

Note: The quantity will change depending on the quantity of the new item. For example, the Qty for a box of raisins might be 30 ounces.

predient Menus	џ	O O Image: Second sec							
Dairy Dry Goods	0								
leats eafood		* Item Name	Category	Prep Area	Туре	Comment			
roduce		Graham Crackers	Dry Goods		Snacks				
laked Goods		Crackers	Dry Goods		Snacks				
auces-Oils leverages	48	Popcorn	Dry Goods		Snacks				
everages oups	*	Potato Chips	Dry Goods		Snacks				
isc		→Rice	Dry Goods		Dry Goods				
		Ground Black Pepper	Dry Goods		Seasoning		_		
		Cereal	Dry Goods		Breakfast				
		Fettucini	Dry Goods		Entree				
		Angel Hair	Dry Goods		Entree				
		Penne	Dry Goods		Entree				
		Linguini	Dry Goods		Entree				
		Flour - All Purpose	Dry Goods		Dry Goods				
		Flour - Whole Wheat	Dry Goods		Dry Goods				
		Flour - Self Rising	Dry Goods		Dry Goods				
		144 44 4 5 of 38 + ++ ++1	Dr. Goode		Der Goode				
		Units Item Details		Item Spe	cific Units		٦		
		Sub-Recipe Item Name:	Rice	* Unit I	Name Converts Te		I		
		Notes Revised:	4/26/2019 (02:34 pm) Revised By: Adn	ninistrator → Box	Fluid Ounce	e 42 🗸 🗸 🗢			
		Unit Type:	Unit Type: Volume						
		Proc. Unit	Cup - Qty: 1 Co	st: \$0.50					
		Default Unit:	Cup - Cost: \$0.50						

Using Sub-Recipes and Nested Sub-Recipes

An ingredient can be a stand-alone item or it can be an item that is part of a sub-recipe.

Click the **Sub-Recipe** tab to view ingredients and their respective units and quantities that make up the highlighted item. In the example below, Cocktail Sauce is the main ingredient. Spicy Ketchup (which is also highlighted) is listed as a sub-ingredient of Cocktail Sauce.

tip Click on a Sub-Recipe to view any nested sub-recipes that have been added. In the example provided, Spicy Ketchup, which is a sub-recipe of Cocktail sauce, has a nested sub-recipe of Sage Dressing (also highlighted, in order to group the relationship with the sub-recipe and recipe).

gredient Menus	#	00							ų.	ł	
Dairy Dry Goods Meats	•	Custom:	Views 👻 🍸 Filters 🕶								
Seafood	-8	* Item Name		Category	Prep Area	Туре	Comment				
roduce		Olive Oil		Sauces/Oils		Oils					
aked Goods		Hollandaise		Sauces/Oils		Entree					
auces-Oils everages)	Sauces/Oils		Deserts					
oups	▼ 🗄	Au Jus		Sauces/Oils	Sauces/Oils Sauce						
isc		Chicken Gra	vy	Sauces/Oils		Sauce					
		Mayonnaise		Sauces/Oils		Dairy					
		Cocktail Sau	ice	Sauces/Oils		Sauce					
		Ranch Dress	ing	Sauces/Oils		Dressings					
		Salsa Tomato Ragout Caesar Dressing Virgin Olive Oil Lard Hardened Vegetable Oil		Sauces/Oils		Sides					
				Sauces/Oils		Sauce					
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				Sauces/Oils		Oils					
				Sauces/Oils		Oils					
				Sauces/Oils		Oils					
		Militia Grand In (7 of 40 > >> >>)									
		Units	Instructions		Recipe for Cocktail Sauce (Makes 1 Ounce)						
		Sub-Recipe	Prep Time: 5:00		* Ingredient Item Name		Item Unit	Qty	iŖ		
		Notes	Squeeze ketchup into	a bowl. Pour in steak sauce, and lemon juice.	Spicy Ketchup		Fluid Ounce	4.5	•		
				t pepper sauce, and salt,	Steak Sauce		Teaspoon	0.5			
			and mix well.		Worcestershire S	auce	Teaspoon	0.5			
					Lemon Juice Concentrate		Teaspoon	1			
				Horseradish		Teaspoon	0.5				

Important Note: When establishing a sub-recipe, all ingredients that comprise your sub-recipe *must* exist in your Ingredient Manager.