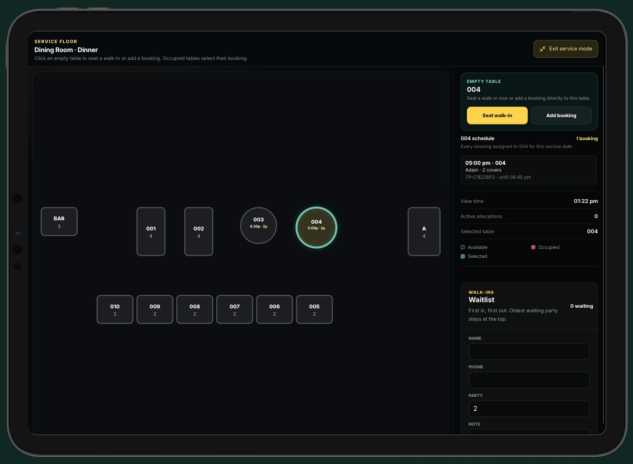
TablePace

RESERVATIONS + OPERATIONS

Run the restaurant. Not the software.

Bookings, guests, the live floor and back-of-house. One connected workspace, built and tested on the restaurant floor.

Flat monthly plans. No per-cover booking fees.



SERVICE MODE / TABLET

SMART RESERVATIONS

More rhythm. Less rush.

Spread arrivals using cover and booking limits for each service window. Protect kitchen and floor capacity, manage table availability, and release more peak-time capacity closer to service.

FRONT OF HOUSE

Built for a busy floor

Touchscreen Service Mode puts the live floor, automatic table allocation, combinations, walk-ins and waitlist together. Read tables, covers and times at a glance, then seat or move a party.

GUEST RELATIONSHIPS

Remember the details that matter

Keep guest profiles, VIP flags, preferences, occasions and visit notes close to every booking. Bring your existing OpenTable guestbook with you.

NATIVE EMAIL MARKETING

Give guests a reason to return

Create branded newsletters, birthday campaigns and welcome-back offers. Preview, schedule and send to consented guest segments, with campaign results in the same workspace.

DIRECT BOOKINGS

Your brand. Your booking flow.

Design and preview your online booking widget. Embed it on your website or share a hosted link. Availability follows your services, capacity rules and table limits.

NATIVE SMS

Keep guests in the loop

Send booking confirmations, changes and cancellations by SMS. Message guests from Bookings; secure links let them manage their reservation and reply online. Give staff timely booking alerts.

BACK OF HOUSE

Know your costs. Plan your prep.

Connect suppliers, ingredients, yields, recipes and menus. See food costs and dish contributions, compare target pricing, and generate printable prep plans for the service week.

Role-based team access / Exportable guest contacts / Tablet, phone and desktop

One restaurant. One connected workspace.

Explore the product and current plans

tablepace.com

Sending allowances apply to SMS and email. Venue setup and availability requirements apply.