Grubbitt

PRODUCT GUIDE

Scan. Order. Pay!

Turn Tables Faster with QR Ordering

Guests scan a table QR code, browse your menu, and order from their phones. Your team runs service, billing, and reports from one dashboard, on the devices you already own.



QR Ordering | Live Orders | Billing | Reports

www.grubbitt.com

WHY GRUBBITT

QR Ordering and Restaurant Management in One Place

Grubbitt takes an order from the table to the kitchen, the bill, and your reports. Guests order without an app. Your team sees each order the moment it's placed and bills it from the same dashboard.

No App for Guests

The menu opens in the phone's browser. Guests don't install anything or create an account.

No New Hardware

Run service on the phones, tablets, and laptops your team already uses.

One Place for Service

Orders, tables, invoices, and payments share one dashboard, so nobody types an order twice.

Built for Your Country

Your country sets the currency, the tax numbers, and the rounding rules on every bill.

How It Works

Set up your restaurant, generate codes, and take orders without new hardware.

01

Create Account

Sign up and configure your restaurant profile, timezone, and local currency.

02

Build Menu

Add dishes, categories, and tax rates from one workspace.

03

Generate QR Codes

Print unique QR codes customized for every table in your dining area.

04

Take Orders

Guests scan, order, and pay while your kitchen receives each ticket.

Built for Hospitality Teams

Fewer Trips to the Table

Guests order and reorder from their phones, so staff spend the shift serving instead of taking orders.

Fewer Kitchen Mix-Ups

Each order reaches the board with its table, options, and notes, exactly as the guest entered them.

Every Outlet, One Account

Run each outlet with its own menu, tables, prices, and tax rules, and switch between them in one tap.

THE SERVICE LOOP

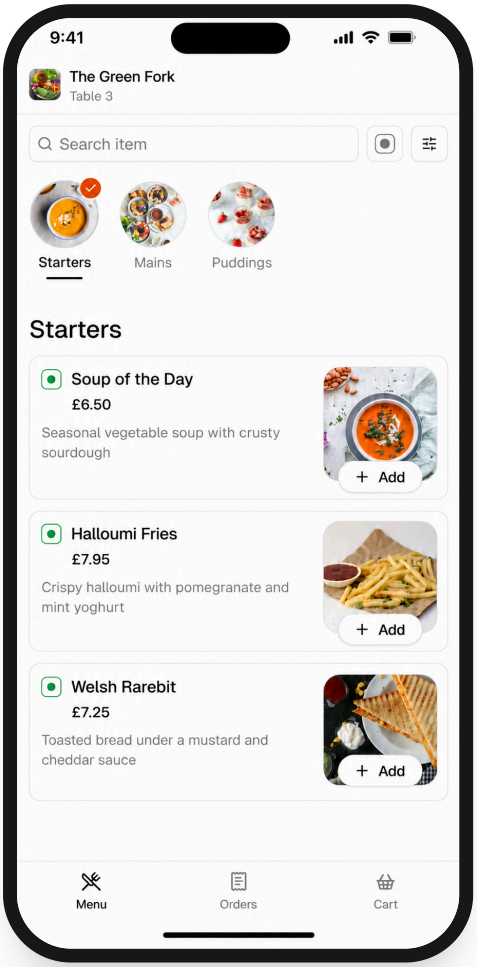
Every order follows the same path, and you see each step.

Scan → Order → Prepare → Serve → Bill → Report

WHAT GUESTS SEE

A Menu That Opens From the Table

Guests order when they're ready, without waiting to catch a server. Every order arrives with its table number, so food reaches the right seat.



1 **Scan the Table**

Guests point their camera at the QR code. Your menu opens with the table already selected.

2 **Browse**

Photos, prices, and dietary markers for every dish, plus search and a vegetarian-only toggle. Sold-out dishes show as sold out.

3 **Choose Options**

Guests pick the sizes, sides, and toppings you offer. Required choices must be made before a dish goes in the cart.

4 **Order**

The cart shows every charge and the tax before guests confirm. They add their name and any notes for the kitchen.

5 **Track**

The order status updates on the phone as your team moves it from pending to ready.

6 **Rate**

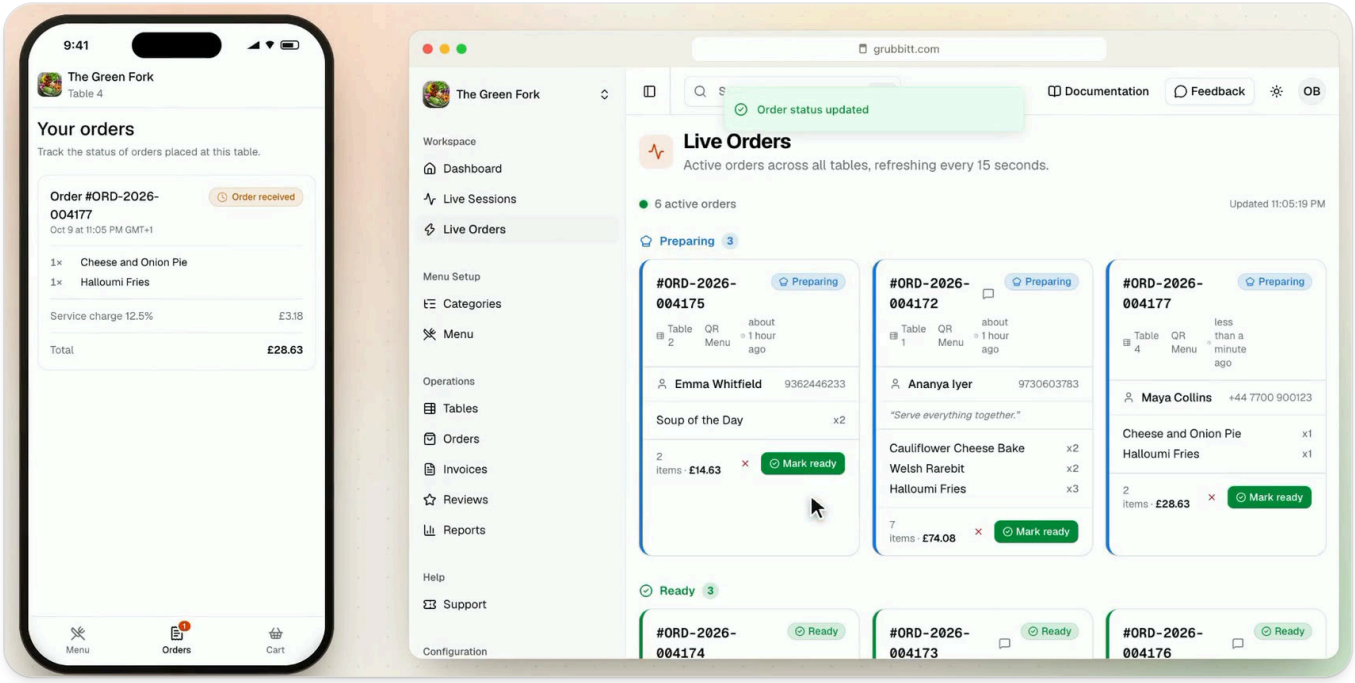
When an order is complete, guests rate it from 1 to 5 stars. Ratings appear on your Reviews page.

Guests pay your team. At the end of the meal, guests pay at the counter or the table. Your staff record the payment on the invoice, so the bill and the till always match.

RUN SERVICE

Every Order on One Live Board

Keep Live Orders open on a kitchen or counter screen. New orders appear as guests place them, and the guest's phone follows each change.



Pending → Preparing → Ready → Completed

One Tap per Step

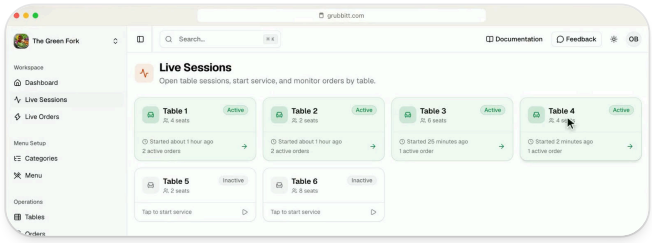
Move an order along with Prepare, Mark Ready, and Complete. Guest notes, such as No onions, appear on the card.

Orders From Staff Too

Take an order at the table and enter it yourself. It joins the same board, marked as a staff order.

Close the Table

One visit is one session. When guests leave, close it and every completed order goes onto one invoice.

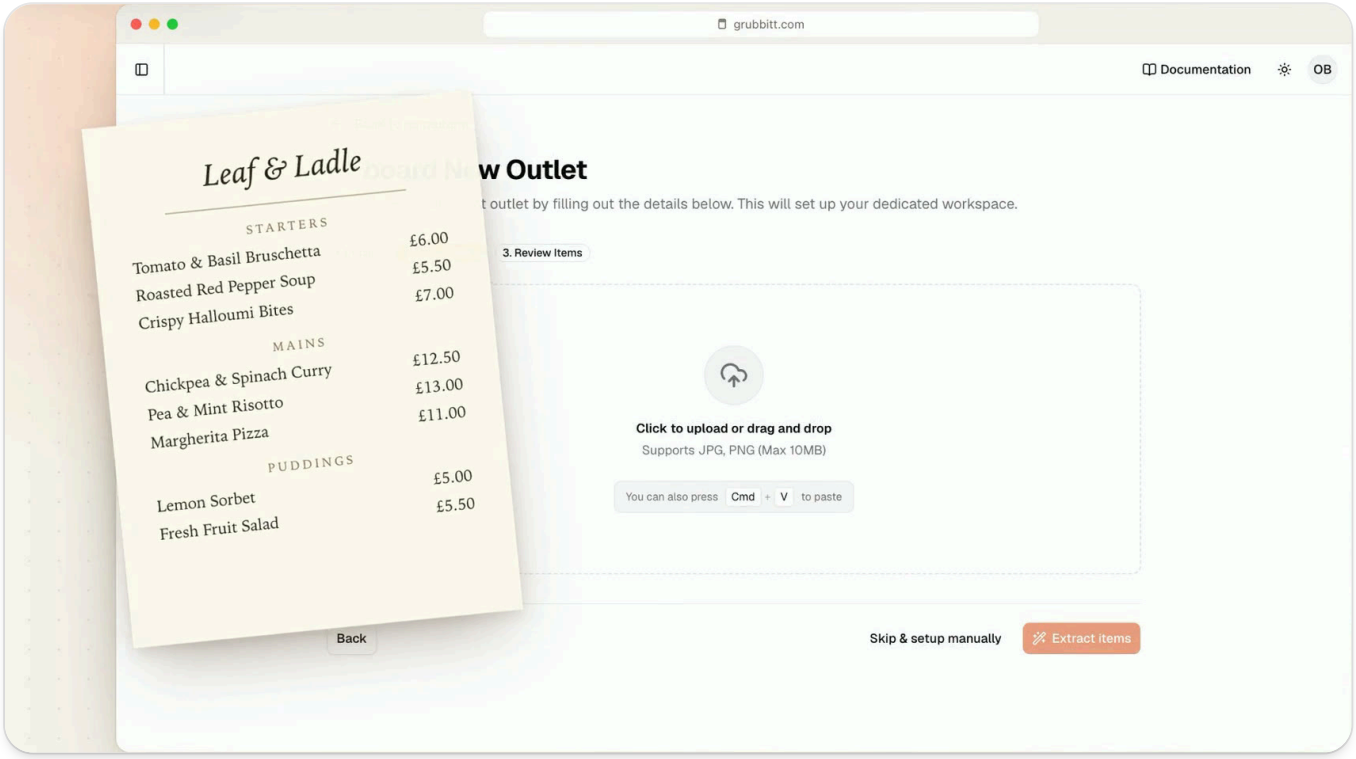


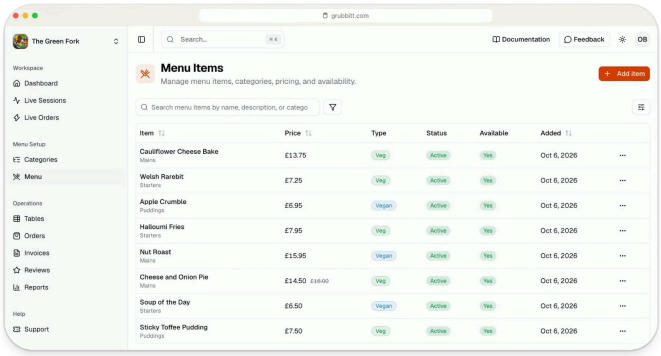
Live Sessions shows every table at a glance: which ones are seated, when they sat down, and how many orders are still cooking.

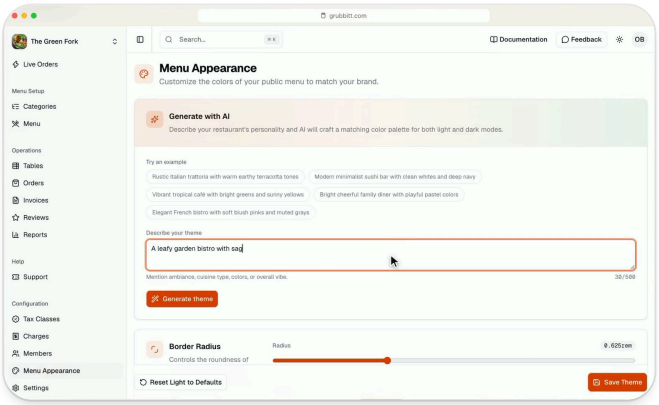
BUILD YOUR MENU

From Paper Menu to QR Menu

Upload up to 10 photos of your paper menu. AI reads the dishes, prices, and categories, and you review them before anything goes live.







Import From Photos

Skip the retyping. Fix any misread price, then publish.

Change Dishes Anytime

Edit prices, photos, and dietary types, or mark a dish sold out. The guest menu updates at once.

Add-ons and Options

Offer sizes, sides, and toppings, each with its own price.

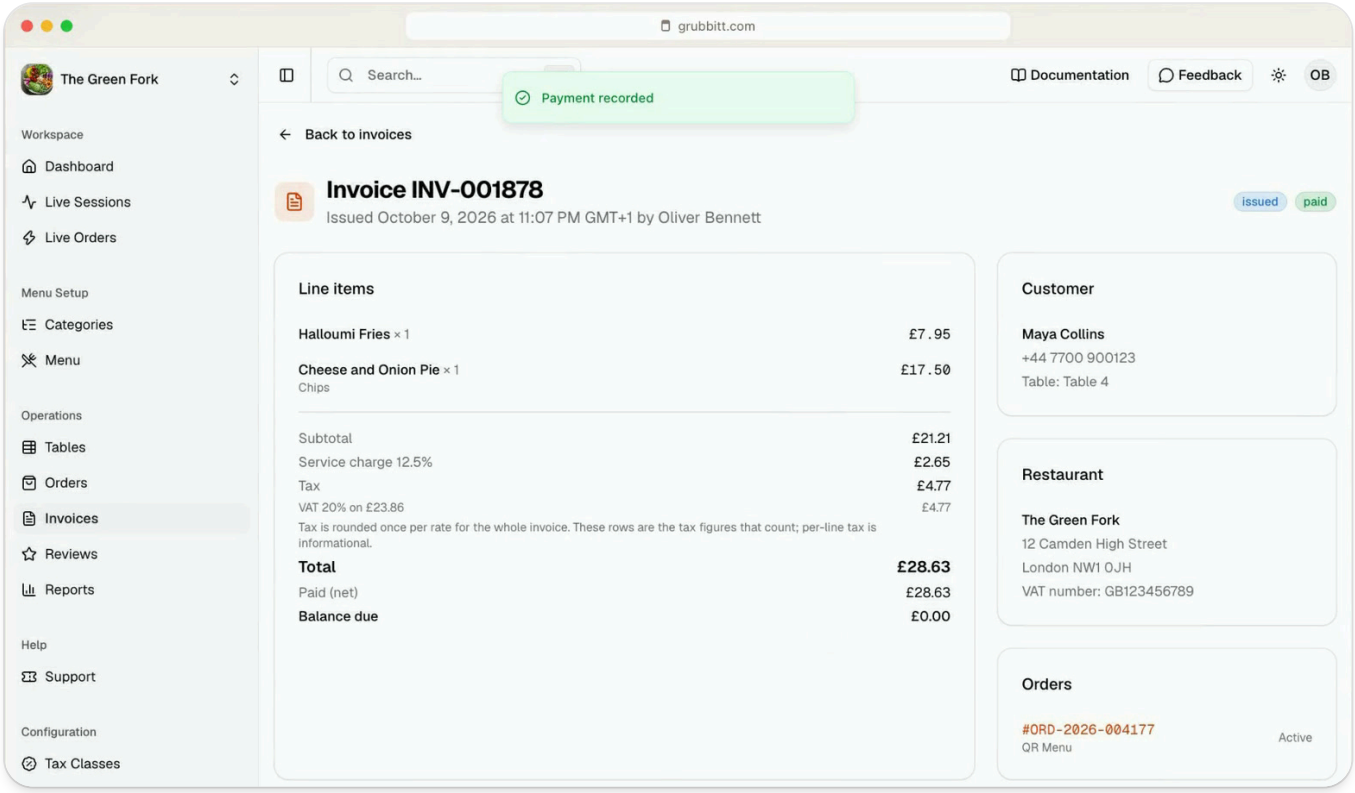
Match Your Brand

Describe your restaurant and AI suggests colors for light and dark mode. Adjust any color before you save.

BILL AND GET PAID

Invoices That Add Up Every Time

Grubbitt turns a table's orders into one invoice, works out the tax, and keeps a running balance until the bill is paid.



One Bill per Visit

Close a table and every completed order of the visit goes onto one invoice.

Split Bills

Pick the orders for each invoice when guests want to pay separately.

Tax by Rate

Set up tax classes once. Invoices print one row per rate, such as CGST and SGST.

Service Charges

Add a service charge or fee. Guests see it in the cart before they order.

Payments and Refunds

Record full or part payments, and refund them when needed. The balance due updates at once.

A Clear Record

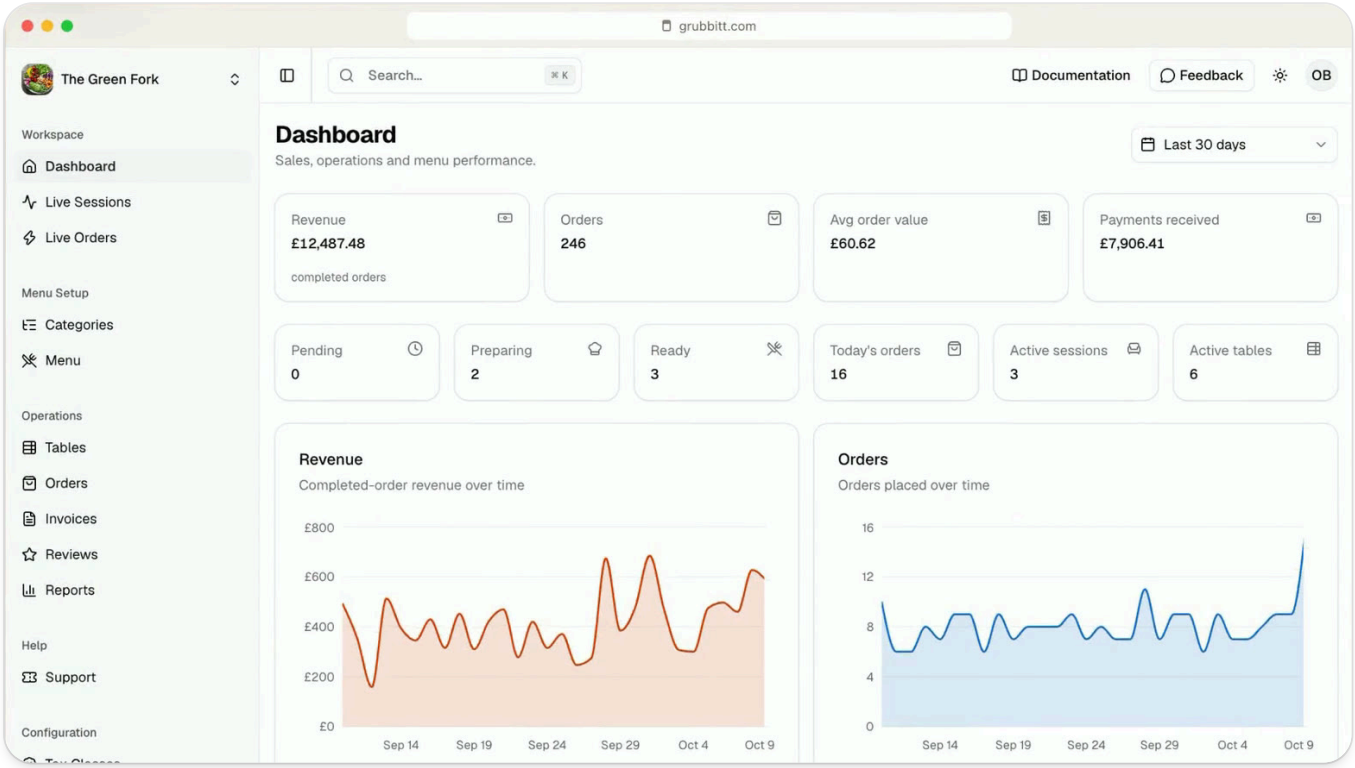
Voided invoices and payments stay on file with the reason, who made the change, and when.

Record payments by Cash, Card, UPI, Bank transfer, Other. Amounts follow your currency's decimals, from 0 for the yen to 3 for the Kuwaiti dinar.

KNOW YOUR NUMBERS

Sales, Dishes, and Tables at a Glance

The dashboard shows revenue, orders, and what's cooking right now. Reports break each figure down for any range of up to one year.



Sales Items Taxes Payments Tables

Export for Your Accountant

Download any report as a CSV file that opens in Excel, Numbers, or Google Sheets.

Your Restaurant's Hours

Days follow your restaurant's timezone, so a late order counts on the right day.

Every Outlet in One Account

Add outlets and switch between them from the sidebar. Each keeps its own menu, tables, and currency.

Ask Your AI Assistant

Connect ChatGPT or Claude and ask about sales in plain words. AI tools can read your data but never change it.

Guest Ratings

Read every rating and comment, and open the order to see what was served.

Tax Return Ready

The Taxes report lists taxable sales and tax collected per rate, as printed on your invoices.

GET STARTED

Take Your First Order Today

Set up runs in the browser. Your restaurant opens on a free trial, so you can try every step before you pick a plan.

1. **Sign In**
   Use your email, Google, or GitHub. Enter your restaurant, country, and timezone.
2. **Import Your Menu**
   Upload photos of your paper menu, or add dishes by hand.
3. **Check Tax and Charges**
   Confirm your tax classes and any service charge.
4. **Print Your QR Codes**
   Print one code per table from the Tables page.
5. **Place a Test Order**
   Scan a code with your phone, order, and find it on Live Orders.

Roles for Your Team

Owner
Everything, including ownership transfer and deleting the restaurant.

Admin
Everything an owner can do, except ownership transfer and deletion.

Staff
Live sessions, orders, tables, and recording payments.

Grow With Grubbitt

Free Setup · Cancel Anytime · No Credit Card Required

Start	**www.grubbitt.com**
Plans	www.grubbitt.com/pricing
Help	www.grubbitt.com/docs
Email	hello@grubbitt.com

Scan to start

Some features depend on your plan. Compare plans at www.grubbitt.com/pricing.