



Data sheet

# Sage Intacct Visual Boards for Restaurants

**Visually explore real-time  
operational data to gain  
critical insights**

The Sage Intacct acclaimed suite of cloud financials gives franchisors, restaurants, and franchisees complete control and visibility into the range of financial metrics that matter. But what about the underlying operational metrics that drive those numbers? Sage Intacct Visual Boards for Restaurants gives you real-time visual access to your operational data, so you can uncover key insights. Sage Intacct helps you get—and stay—ahead of competitors, identify threats and opportunities, and improve your operating efficiency.

**Sage**

### **The restaurant metrics you want and need**

**we speak your language**—Visual Boards for Restaurants understands the intricacies of restaurant operations—like revenue analysis, table turnover rates, invoice averages, guests per table, best-selling brands, and more.

**Instant insight across dimensions**—See which staff are bringing in the most revenue or highest sales per hour. Chart the top-selling products by brand or location. Spot which category contributes the most to your revenue or profit—from soft drinks to sushi. Add more dimensions like reservation vs. walk-in, restaurant type, region, or entity. Or measure the profitability of off-premise delivery—by delivery channel or individual menu item.

**Drill down to the details**—When you find areas to investigate, just click to dive deeper into granular details and get the answers you need about your operations.

### **Your operational data visualized**

**more than 30 chart types**—Present your data in any of dozens of graphs, charts, and interactive visualizations.

**Complete formatting**—Use bolding, color-coding, and fonts to highlight important results.

**Built-in AI functions**—Visual Boards sifts through the data using sophisticated AI functions such as clustering, outliers, trend lines, forecasts, and more.

**Tell your story**—You can build and reuse narrations with real-time data to make faster decisions with confidence. And share your story through Sage Intacct Dashboards or use third-party exports to PowerPoint, Excel, CSV, or PDF.

### **No IT skills required**

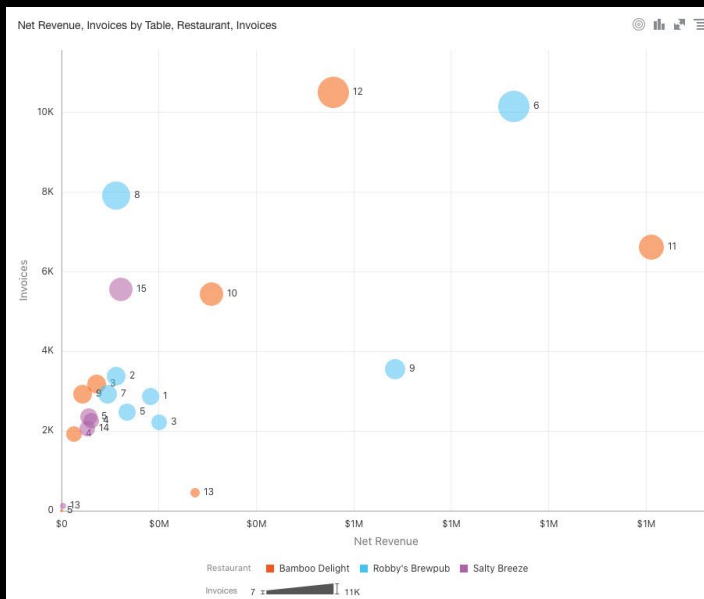
**pre-built portfolio**—Start immediately with our library of dozens of pre-built Visual Boards that display the many metrics that matter to restaurant operators—using your real-time operational data.

**Drag and drop custom visualizations**—There's no programming language to learn. Just choose your parameters, dimensions, attributes and measures to see your operational data the right way—your way.



**Integration with your operational systems**—Sage Intacct aggregates all your data from your POS systems, human resources systems, payroll applications, and more—all of which can feed your visualizations in Visual Boards.

**Calculations made easy**—Use any of the predefined calculations or create your own to see reservations and net revenue for specific slices of your business. Explore any dimension or periodicity.



Restaurant, Table, Net Revenue, Invoices, Table turn rate per Invoice, Table turn Rate by Day, Average Table Occupancy

Restaurant	Table	Net Revenue	Invoices	Table turn rate per Invoice	Table turn Rate by Day	Average Table Occupancy
Bamboo Delight	3	\$71,668	3,173	\$23	\$229	2.55
	4	\$26,242	1,927	\$14	\$90	3.42
	5	\$25	7	\$4	\$4	2.00
	9	\$42,479	2,933	\$14	\$126	2.91
	10	\$307,761	5,437	\$57	\$905	3.06
	11	\$1,211,473	6,624	\$183	\$3,574	2.96
	12	\$558,190	10,512	\$53	\$1,642	2.97
	13	\$274,211	450	\$609	\$1,043	2.76
	Total	\$2,492,049	31,063	\$80	\$7,287	2.83
Robby's Brewpub	1	\$183,061	2,870	\$64	\$569	3.49
	2	\$111,917	3,381	\$33	\$343	3.51
	3	\$200,057	2,219	\$90	\$733	3.72
	5	\$133,870	2,469	\$54	\$414	2.84
	6	\$927,827	10,143	\$91	\$2,820	2.72
	7	\$93,753	2,933	\$32	\$294	2.76
	8	\$112,906	7,916	\$14	\$342	2.77
	9	\$684,035	3,558	\$192	\$2,178	2.83
	Total	\$2,447,426	35,489	\$69	\$7,156	3.08
Salty Breeze	4	\$61,087	2,265	\$27	\$443	3.88
	5	\$56,037	2,357	\$24	\$409	4.02
	13	\$3,677	127	\$29	\$47	3.81
	14	\$53,279	2,072	\$26	\$386	3.83
	15	\$121,848	5,556	\$22	\$883	3.82
	Total	\$295,927	12,377	\$24	\$2,144	3.87
Total		\$5,235,402	78,929	\$66	\$15,308	3.17

“Once I learned the full power of Sage Intacct, we changed the way we used the system and the transformation was unbelievable. Now I have Sage Intacct and am probably one of its biggest fans. The beauty is its flexibility to any business’ custom needs and provide automation that lets accounting departments thrive.”

**Sean Skuro**, Controller  
Tender Greens



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