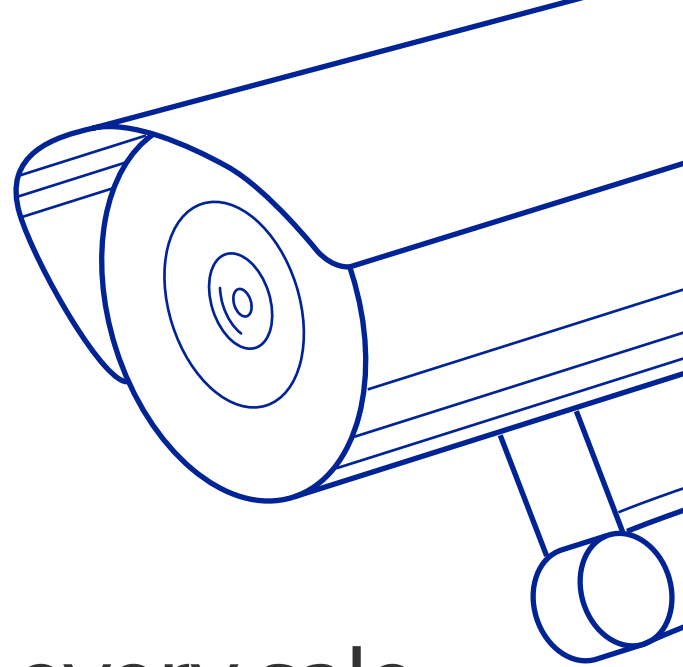


# Why Glimpse



- Glimpse audits every sale
- No training or maintenance required
- Integrates with any POS

ALREADY SAVING MONEY FOR THESE PLACES



mojitobar



## 5x or More ROI in the First Month



[www.glimpsecorp.com](http://www.glimpsecorp.com)



+1 (786) 292-2373



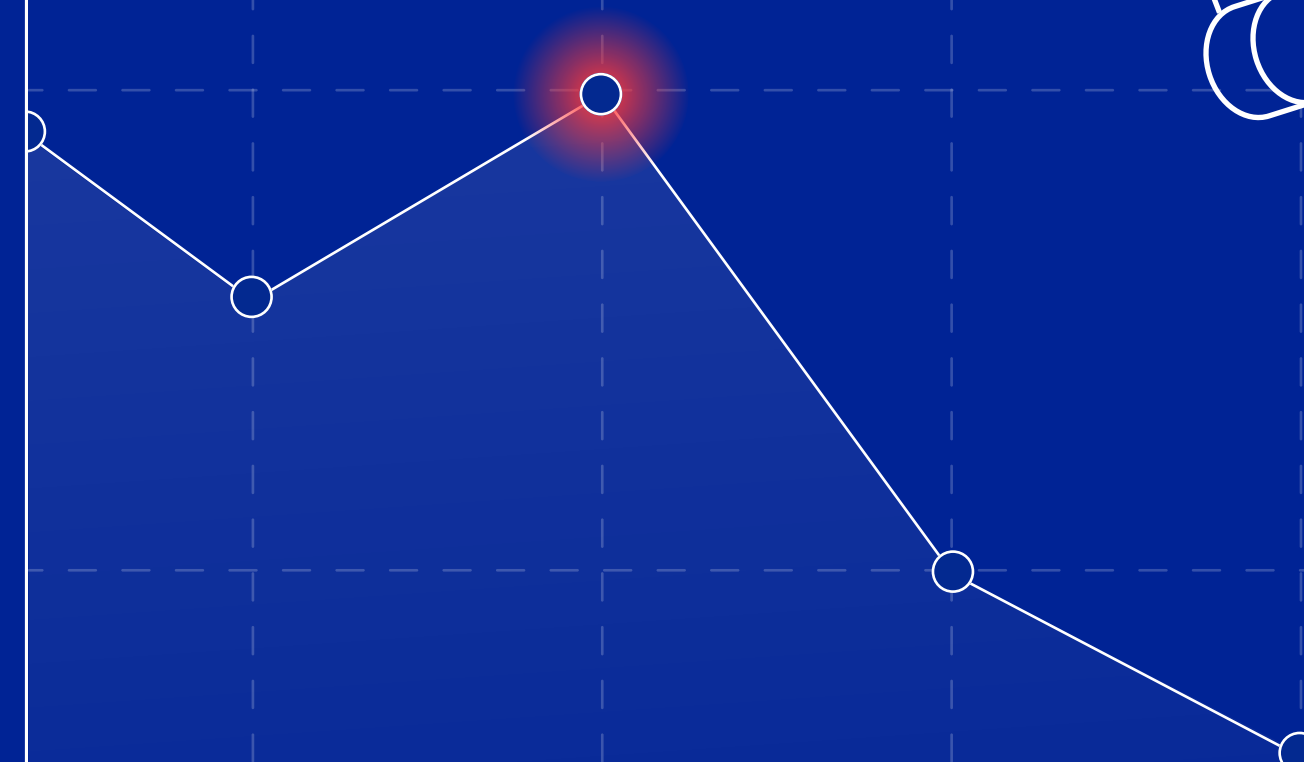
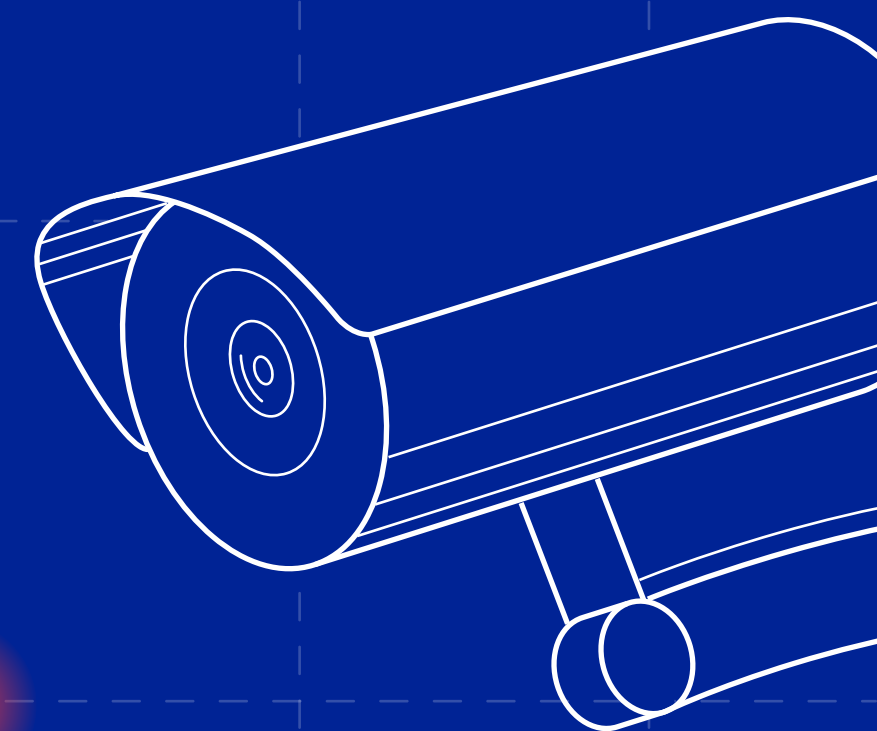
[insights@glimpsecorp.com](mailto:insights@glimpsecorp.com)

### Schedule a Demo Today!

**glimpse** performance  
insights

## Bar & Restaurant Sales Analytics Eliminate Lost Revenue Efficiently

Glimpse uses A.I. to match drinks served to orders entered into your POS system



# Increase Revenue & Prevent Loss

5-15% of your food and beverage sales are 'lost' through:

- Theft
- Non-approved comps, giveaways or drinks not rung up
- Employees not following standard procedures
- Decline in customer satisfaction

## Recent Case Study

LA

CENTRALE

ITALIAN FOOD HALL

📍

Miami

🍹

5 bars

🏠

40,000 ft<sup>2</sup>

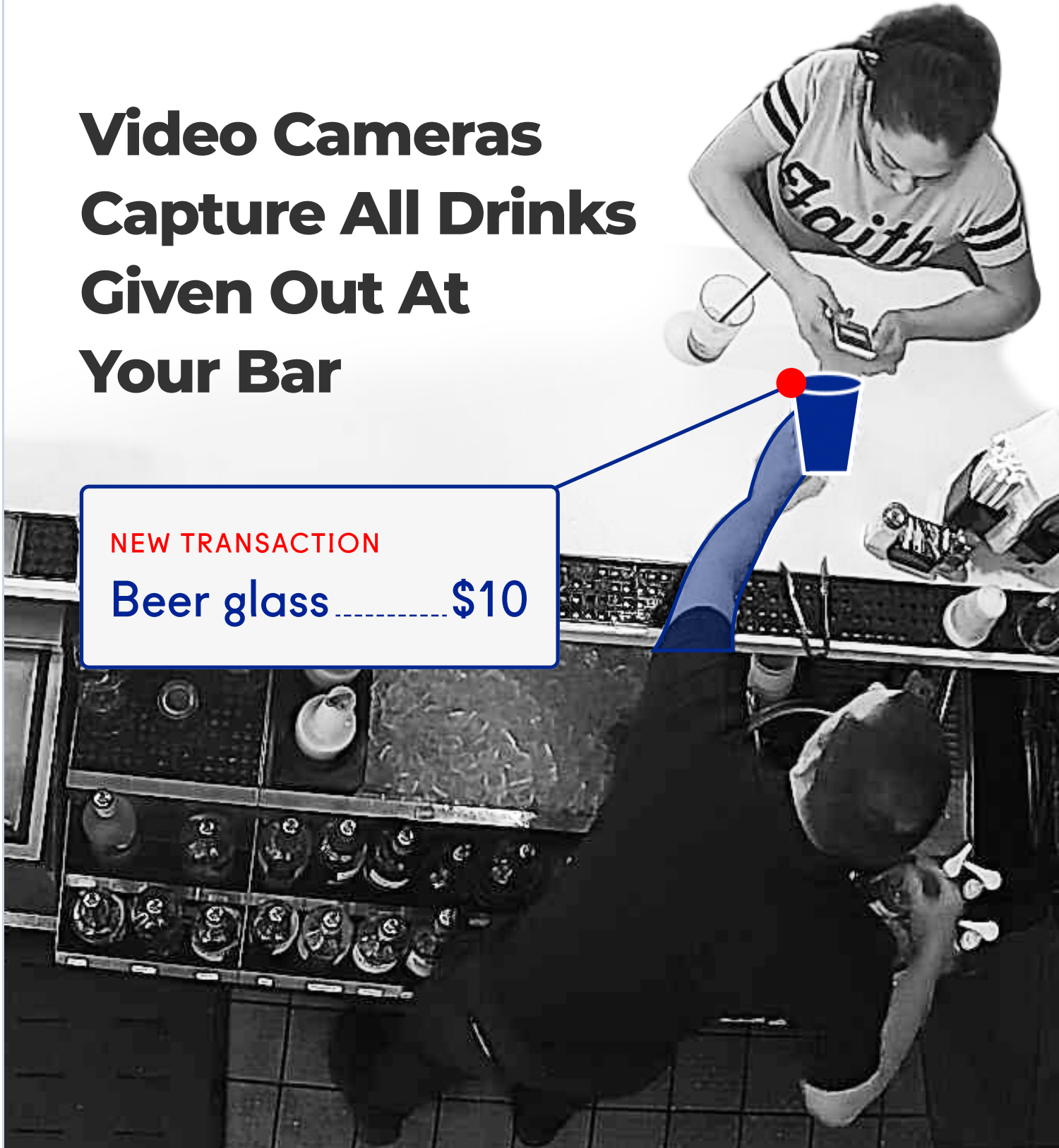
“  
IVAN HALLER, DIRECTOR OF OPERATIONS

Before, even with a manager on the floor or with secret shoppers, some employees found a way to cheat the system. Now they know we're watching and it's black and white



BEFORE GLIMPSE	CURRENT RESULTS	
<b>\$10,000</b> Estimated true loss	<b>↓30%</b> Reduced loss	<b>5x ROI</b> After the first month

## Video Cameras Capture All Drinks Given Out At Your Bar



## Hours Long Video Is Reduced To Only The Critical Images Indicating Drink Movement Across The Bar

Reports show images of lost transactions, the time and estimated \$ lost

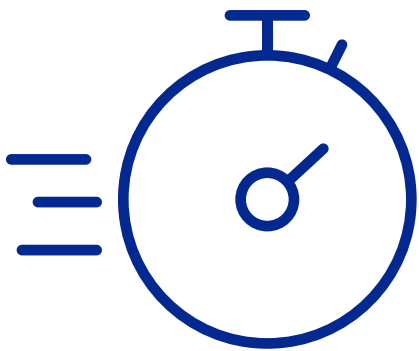
REPORT EXAMPLE



Lost	19	\$182 ↓
At risk	60	\$520 ↑
Compliant	122	\$1020 ↓
Top at risk Beer	Top lost Liquor glass	

## Boost Productivity

By auditing your bar and over the counter beverage sales we monitor your business with no disruption to operations



## Recognize Your Best Employees

Reward your best performers and provide a great learning tool for those in need for improvement

## Enable Improvement

Our training portal will translate your operational goals consistently and positively to your employees



## Best Practice Insights

Our team of expert hospitality professionals, share insights on proven best practices and industry's benchmarks