SALES DOSSIER · BAR, STOCK AND TILL

The bar stops being a black hole

Every sale recorded, a till that closes itself with a cash count, the real cost of each drink and stock that tells you where your goods are slipping away. All that money is 100% yours: GVenue doesn't take a cut of the bar.

SALES AND TILL · MULTI-STOREROOM STOCK · REAL COST AND MARGIN · ANTI-FRAUD TICKET

Prepared for
GVenue.com.ar

ARGENTINA

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01 The idea, in four lines

The bar is where the most money comes in and where the most money is lost, and it's almost always run on the manager's memory. **GV Barra records every sale, closes the till with a cash count and tells you what each drink really costs you** — not what you think it costs. And all that money is 100% yours: GVenue doesn't take a cut of the bar.

> **The real problem it solves**
>
> At closing it doesn't add up, and nobody knows whether it was a promo charged wrong, a bottle that came from another storeroom or real shrinkage. Without cost per drink there's no margin: there are prices set by eye. And without a printed ticket, a sale that isn't entered simply never happened.

It's bought in two tiers

The core

The till engine: menu with prices by sector, sales in cash, card, mixed or QR, drink voucher redemption, till close with cash count, printed ticket and the day's report. You load your own menu and prices.

The Pro package

The core plus multi-storeroom stock, recipes with real cost and margin, promotions and combos, AI product photos and an advanced report. It costs quite a bit less than adding up the add-ons one by one.

02 What you won't find anywhere else

✓ **The real cost of each drink, with the ingredient's yield**

You don't enter «fernet costs me this much»: you enter the bottle, its yield in measures and the drink's recipe. The system gives you back the cost and the margin **per unit sold**. That's where the surprises show up: the drink you sell most is sometimes the one that leaves you the least.

✓ **A shrinkage audit, not just a stock count**

Multi-storeroom with transfers, purchase orders, opening and closing counts, and the comparison between what **should** be left according to sales and what's really there. If goods are slipping away, this tells you in which storeroom and on which shift — before it becomes a big hole.

✓ **The printed ticket is an anti-fraud tool**

Every sale prints its slip, and the slip adapts to how you work: with or without visible prices, with the cashier's name, in large print, or one stub per product. A combo comes out on **a single slip** and counts as one unit — the customer doesn't reach the bar with five loose stubs.

✓ **The card terminal confirms the sale on its own**

With the card terminal add-on, a card payment is confirmed when the device approves it: the bartender no longer calls out «paid» by hand and card mismatches at closing disappear.

✓ **Each bar is a station, with its people and its permissions**

Several bars, several devices, each with its menu, its till and its team. They open with a link and a PIN, nothing to install. And who can void a sale or see the money is set per person, not per «the bar tablet».

> **Add-ons that come next**
>
> A self-service kiosk with kitchen display and ready screen, consignment between venues for those who rent out their space, and **cross-bar sales** —buy at one bar, pick up at any—, which has its own dossier.

03 Why GVenue, and not someone else

Every system in this business promises the same things. These six are the ones that, in practice, change how it feels to use it — and the ones you can check for yourself before you sign anything.

1 **Truly modular: you pay only for what you use**

GVenue isn't sold as a single license with fifty screens you'll never open. Each module is hired on its own and switched off on its own. If next month you don't use GV Barra · core and Pro, you drop it and it stops being billed. There's no «plan» forcing you to pay for what you don't need to get to what you do.

2 **Our prices are published**

Go to **gvenue.com.ar/armar**, tick what you need and see the total, today, without leaving your phone number or booking a demo. In the survey we did of the Argentine market (July 2026), no competitor publishes its prices: you have to ask for a consultation to find out what it costs. We'd rather you do the math before you talk to us.

3 **The venue's data belongs to the venue**

Your customer base, your sales and your history are yours: you export them to Excel whenever you want, without asking permission or paying extra to «release» them. And if one day you want to move the whole system to a server of your own, that version exists — you're never locked in.

4 **You talk directly to the developer**

No help desk, no middlemen: you talk to the person who builds the system, who gets your request the first time and solves it in the code. A specific request that doesn't exist today is quoted by the hour and, if it helps other venues, it joins the catalog for everyone. Several of the features published today were born exactly like that, requested by a client in production.

5 **Every module has its manual and its videos**

We don't leave you with an afternoon of training and good luck. Every module has a PDF manual with real screenshots of the system, plus video tutorials — in Spanish, with the manuals being translated into English one by one — so when someone new joins the team they learn it on their own, during their shift, without you having to explain it all over again.

6 **Anywhere in the world, in the language you need**

It's a cloud system: it works from any country, on a PC, a tablet or a phone. Today it speaks Spanish and English, and another language can be added on request. And it's 100% configurable: hours, names, permissions, prices and screens adapt to the way each client works, without switching systems.

And one that isn't a feature

We publish our **policies** —what we do and don't do with your data and your money— at gvenue.com.ar/politicas. They're written to be read, not to cover ourselves. And we work under a quality management system: **GVenue is going through internal audits of its Quality Management System, ahead of the external audit for its upcoming ISO 9001:2015 certification**.

04 The money, crystal clear

> **GVenue doesn't touch a single peso of what goes through this module**
>
> Our billing is **exclusively on ticket sales**. What you charge at the bar, at the cloakroom and for any extra at the venue is **100% the venue's**: it doesn't go through any account of ours, it carries no commission and we don't bill it. GV Barra · core and Pro is paid with a flat monthly fee and nothing else — sell a thousand drinks or ten thousand, the fee is the same.

How you take payment at the counter

That money doesn't go through us: it goes wherever you say. The system records it so your register closes, in this order of real-world use:

1. **Cash**
   Most of what's charged at the venue. It's entered with the sale, and the closing cash count checks it against what's left in the register.

2. **Bank transfer**
   The customer transfers to your account and the cashier marks the sale as a transfer. The money goes straight to your bank, with no intermediary.

3. **Crypto (USDT)**
   Same approach, for the customers who pay that way.

4. **Card, with your card terminal**
   The cashier charges on your card terminal and records the sale as card in the system, so the till close keeps card apart from cash. That card money is credited through your own account, on your terminal's timelines; we don't step in on that money.

> **SOON What's coming, and isn't here yet**
>
> We're working on **GV-Posnet**: the card terminal connected to the system, so the sale confirms itself when the terminal approves it, and GVenue running **inside** the terminal, so the cashier can do everything from the device. It's **in development** — it isn't something you can hire today and it isn't included in any price in this dossier. We mention it because it's where the module is headed, not because it's here.

The monthly fee

- **It's billed one month in advance.** You get a grace period of 10 to 15 days and staggered notices before any restriction — you'll never find the system switched off in the middle of an event over an invoice.
- **The prices in this dossier are the published ones.** Any special volume terms are **agreed by contract**, case by case: there's no automatic discount and no hidden price list.
- The fee is monthly, in US dollars, and it's invoiced in Argentine pesos at the exchange rate of the day.

05 The price

🍸 **GVenue Barra (core) — USD 55/mo**

Menu with per-sector prices (manual product/price load) · Selling (cash/card/mixed/QR, card entered by hand) · drink-credit redemption · cash closing with audit · anti-fraud printed ticket · daily report · product photos (manual upload) · loading wizard. Does not include recipes/costs/margin, multi-storeroom stock or AI photos — those are separate add-ons.

⭐ **Barra Pro — USD 149/mo**

Core bar + Stock Pro + Recipes & Costs + Promos & Combos + AI Photos + Pro Report

📦 **Stock Pro — USD 65/mo**

Multi-storeroom, transfers, purchase orders, physical counts, waste audit

🧪 **Recipes & Costs — USD 25/mo**

Ingredients with yield, recipes, real cost and margin per drink, measures, AI-assisted load

🎉 **Promos & Combos — USD 19/mo**

2-for-1 / happy hour by time slot + combos that deduct components

🪄 **AI Photos — USD 12/mo**

Automatic packshot (background removal) + product photo search

📊 **Pro Report — USD 15/mo**

Stock traffic lights, the night's real margin

🖥️ **Kiosk + KDS — USD 25/mo**

Customer self-service with their QR + kitchen display + ready screen

* Dollar amounts are reference values for the fully functional system with onboarding done by the client. In Argentina, invoicing and payment are in pesos at the current reference dollar rate. If anything additional has to be configured or developed, the price is agreed separately. Licenses outside Argentina are billed in USD via USDT (reference values, billed in USDT for licenses outside Argentina).

What other modules it adds up with

There are two bundles, and there will always be just two: there's no ladder of plans with ever-longer names.

BUNDLE	WHAT IT BRINGS TOGETHER	PRICE
🌙 **Full Night Essential**	For venues that don't sell tickets with GVenue: core Bar + cash till + basic reports + Access (list accreditation + blocklist) + basic staff (onboarding, schedules, attendance, handovers — without the payroll part). Pro add-ons are added separately or with Full Night Pro	**USD 169/mo**
🌙 ⭐ **Full Night Pro**	Full Night Essential + Staff with P&L (per-night pay and final balance) + Parking + VIP Sector + Cloakroom + the full Barra Pro bundle (Stock, Recipes, Promos, AI Photos, Pro Report). Includes 🧾 GV Factura. Kiosk, card terminal, GV Mesa, GV Cash, Merch and Consignment are hired separately	**USD 349/mo**

If a module already comes inside the bundle you hire, **it isn't charged separately**. And when a bundle grows with a new feature, whoever already pays for it gets it without a price increase.

06 Who made it?

GVenue is an Argentine system, made by **Gozzi.dev**: a software development studio based in Mar del Plata that works with each client directly.

Javier Gozzi · founder of GVenue and Gozzi.dev

He has been developing software since 2009. He was Technical Manager at El Divino Buenos Aires and Complejo Sobremonte (Mar del Plata), and then he wrote the system for the night: GVenue is designed from inside the club, with a packed door, a bar running out of stock and a register that doesn't add up. At GVenue he handles the product, the architecture, the backend, the infrastructure and the design.

linkedin.com/in/javgozzi

gvenue.com.ar/quienes-somos

Gozzi.dev's work

GVenue · modular system for venues and events

RespondIA · AI assistant to serve and sell on the web and WhatsApp

Gozzi Hosting · Argentine hosting on its own infrastructure

MG Muebles and **Caruso Centro MDQ** · commercial websites

Alisaplack · drywall construction

Porsche Design Tower Miami · the building's website, for Dezer Development

Why hire GVenue

1. **Made by people who know the night**
   It isn't generic software adapted to a nightclub: it was born from the technical management of nightlife venues, and that's why GV Barra · core and Pro solves real problems of a Saturday in the small hours.

2. **Direct support from the person who writes it**
   No help desk, no tickets: you talk to the person who writes the code.

3. **Made in Argentina, with published prices**
   Prices in US dollars in plain sight at gvenue.com.ar/armar, and support from Argentina (UTC−3).

4. **Truly modular**
   You hire only what you use —tickets, door, bar, tables, courts, music— and each module is switched on or off separately.

5. **100% configurable, and custom-built if something's missing**
   Hours, prices, rules and permissions are changed from the panel; what doesn't exist gets developed. Behind it there's a real studio, with a name and a face.

07 Next steps

You hire it yourself, in five minutes

Go to **gvenue.com.ar/armar**, tick GV Barra · core and Pro and whatever else you need most, and you'll see the monthly total right there. That same screen generates the contract with the detail of what you hired — no fine print and no salesperson breathing down your neck.

And before the fee starts running, you get a **15-day trial** to load your data and test it with your own information. If during that time you decide it's not for you, you haven't paid anything.

GVENUE.COM.AR/ARMAR/?LANG=EN

Shall we see it working with your numbers?

Half an hour on a video call, with your real menu or schedule loaded, is worth more than any presentation. Write to us and we'll set it up.

EMAIL	WEB	BUILD YOUR SYSTEM
somos@gvenue.com.ar	https://gvenue.com.ar	gvenue.com.ar/armar