GVenue · GV Resto

SALES DOSSIER · RESTAURANTS, CAFÉS AND BREWERIES

The menu, the orders and the register, on one screen

The day's service opens on its own with your venue's hours, orders go to the kitchen and the bar separately, each server sees their own tables and the check is divided in one tap. A flat rate per location, with no percentage of your sales and no per-terminal charges.

AUTOMATIC DAILY SERVICE · SEPARATE KITCHEN TICKETS · TABLES PER SERVER · PER LOCATION

Prepared for
GVenue.com.ar

ARGENTINA

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01 The idea, in four lines

A restaurant doesn't work like a nightclub: the unit of work is **the table**. It opens, orders keep adding up, it's divided if needed and it closes when the guests leave — and the venue opens every day. GV Resto works that way: the day's service **opens on its own** with your venue's hours, and the order is sent to the kitchen and the bar separately without anyone copying it onto paper.

> **The real problem it solves**
>
> The order travels from the notepad to the kitchen, the check is rebuilt at the end, and what you know is how much you billed, not how much you kept. On top of that, every register, every tablet and every server's phone adds another cost.

🍽️ **GV Resto**

The menu, sales, kitchen tickets with their own display, the register closing with a cash count and the day's report.

⭐ **GV Resto PRO**

Adds the real cost of every dish, stock by storeroom with shrinkage in pesos and the QR code so guests can order from their phone.

02 What you won't find anywhere else

✓ **Licensed per location, not per terminal**

Each venue uses all the PCs, phones, tablets and kitchen displays it needs: a location with a register, an order station, two kitchen displays and eight servers with their phones pays the same as one with a single device. Flat rate, with no percentage of your sales.

✓ **Separate tickets: the kitchen gets its part, the bar gets its part**

A schnitzel and two beers are one order for the guest —one number, one ticket, one check— and two separate jobs on screen. Routing is set by category, not dish by dish.

✓ **Each server sees only their own tables**

Sections are assigned per service: whoever works the dining room on Tuesday can work the terrace on Saturday. Each one sees their tables with what each one owes, whether the table called and which orders are still pending. Tips are recorded per server and never touch the table's balance.

✓ **The check divided, with the leftover cent**

One tap and the check is divided among as many people as needed, up to fifty. The ticket shows how much each person pays **and the remainder**: if the ticket doesn't say so, the register comes up short and the cash count won't balance.

✓ **With PRO, stock goes down by recipe**

Ingredients with yield, recipes, storerooms by area, purchase orders, transfers and stock counts from your phone. You buy by the kilo and sell by the plate: the recipe does the deduction, not a spreadsheet.

✓ **Bookings and your own delivery, if you want them**

Guests book their table from your website by time slot, with a party-size cap and a deposit if you ask for one, and the table is held in the floor plan for that slot. Requires GV Resto: ticking it adds it. And your own delivery: Phone-order screen with customer lookup by phone, ID or email, plus ordering from your website. Uses your same menu and your kitchen and bar tickets. Requires GV Resto: ticking it adds it.

✓ **No need to buy anything**

It runs in the browser, with no apps to install, on the phone or tablet you already have in the dining room. You can start with just the menu and prices —that same afternoon you're already taking payments and closing the register— and add recipes, costs and stock whenever you want tighter control.

What the base plan does NOT include

The base plan doesn't include recipes, shrinkage control or ordering from the guest's phone: that's GV Resto PRO. We say it this clearly on purpose, so you know now and not once you're already up and running. And if your venue already runs on GV Barra, table service is added as an add-on (`USD 4/mo`), without switching systems.

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 Resto, 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 your business's money**
>
> What you charge for the dining room, the bar, delivery and bookings goes straight into your register or your account: it doesn't go through any account of ours, carries no percentage and we don't bill it. It's the same rule as everywhere in GVenue: the money from the operation is **100% the venue's**, or the business's that collects it. GV Resto is paid with a flat monthly fee and nothing else — collect a little or a lot, the fee is the same.

How you get paid

That money goes wherever you say. The system records it so you know what's been collected and what's still pending:

1. **At your counter**
   What's charged at the venue goes into your register, with the methods you already use, and is recorded in the system.

2. **Bank transfer to your account**
   The customer transfers to your alias and it's marked as received. The money goes straight to your bank, with no intermediary.

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

🍽️ GV Resto — USD 39/mo

The service day opens by itself from your venue's weekly hours · split tickets: the kitchen sees its own lines and the bar sees its own · kitchen display included · menu with prices · selling (cash/card/mixed/QR) · cash closing with audit · anti-fraud printed ticket · daily report. Does not include the table QR for guests to order and pay from their phone (that's Concierge), recipes/costs or multi-storeroom stock — those are separate add-ons.

⭐ GV Resto PRO — USD 65/mo

🗓️ Online table booking — USD 29/mo

Guests book their table from your website by time slot, with a party-size cap and a deposit if you ask for one, and the table is held in the floor plan for that slot. Requires GV Resto: ticking it adds it.

🛵 Own delivery — USD 15/mo

Phone-order screen with customer lookup by phone, ID or email, plus ordering from your website. Uses your same menu and your kitchen and bar tickets. Requires GV Resto: ticking it adds it.

🎟️ If you sell your tickets with GVenue, your monthly fee drops 50%

The whole system is modular: you pay the monthly fee for the modules you use. **If you sell your tickets with GVenue and go over 300 paid tickets a month of at least ARS 10,000 each** (average of the last 3 months; complimentary tickets and invitations don't count), the monthly fee for your modules drops **50%**.

* 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).

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 Resto 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.

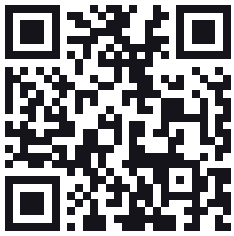
5. **100% configurable, and custom-built if something's missing**
   Hours, prices, rules and permissions are changed from the panel; what doesn't exist gets developed. Behind it there's a real studio, with a name and a face.

07 Next steps

You hire it yourself, in five minutes

Go to **gvenue.com.ar/armar**, tick GV Resto 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/RESTO/?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
somos@gvenue.com.ar

WEB
https://gvenue.com.ar

BUILD YOUR SYSTEM
gvenue.com.ar/armar