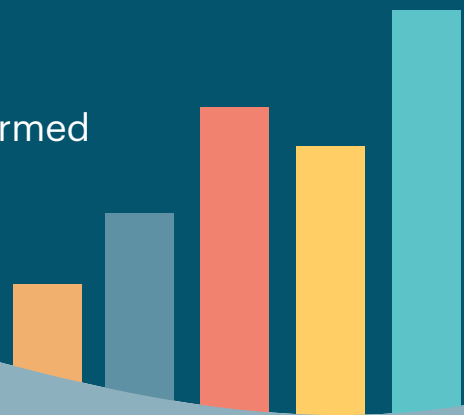# The Top Business Reports Your Restaurant Needs

These are the POS reports that will help you make informed business decisions and drive your bottom line.

Low Complexity Reports

Snapshot Report

- An "instant temperature check" of what's going on at your restaurant
- See your current cost of labor and cost of sales

Discounts & Voids Report

- See how much you're doing in discounts and voids
- Set targets numbers to aim for with discount and void numbers

Sales by Order Type

- See how people are dining with you
- Filter by takeout, delivery, bar tab, or dine-in

Medium Complexity Reports

Heatmap

- See a breakdown of your busiest hours
- Make more informed labor decisions

Sales by Menu Item

- Get a breakdown of sales per menu item
- Divide by sales category, menu category, or sales percentage

Labor Cost Analysis

- Get a breakdown of labor over an hour or a longer period of time
- Look at labor hours per role, cost of labor as profit percentage, or average wage per role

Payment Details Report

- Pull details of every payment that was applied at your restaurant
- See date and time of each bill, who processed the bill, and the value of every payment

Weekly Target Reports

- Look at server sales, table turn time, upselling, and tip value
- Inform goals for each server or front-of-house staff member

High Complexity Reports

Menu Analysis

- See performance of individual menu items in relation to other items in the same category
- Add filters, like gross sales, quantity sold, or percent of menu category

Drill Down Report

- Breakdown of sales seen by hour or over a long period of time
- Filter results by menu sections, sales categories, menu categories, and menu items