



VENUE MANAGEMENT PLATFORM

Run your venue like you mean it.

QR menus, table ordering, staff rotas, kitchen displays, reservations and analytics — one platform, running on hardware you already own.

One bill.

QR MENUS, ORDERS, STAFF & ANALYTICS

0%

COMMISSION ON EVERY ORDER YOU TAKE

£0

HARDWARE TO BUY

11 min

AVERAGE SETUP TIME



Every tool. One bill.

Built for venues that can't afford downtime. Every module syncs automatically and runs on devices your staff already have.



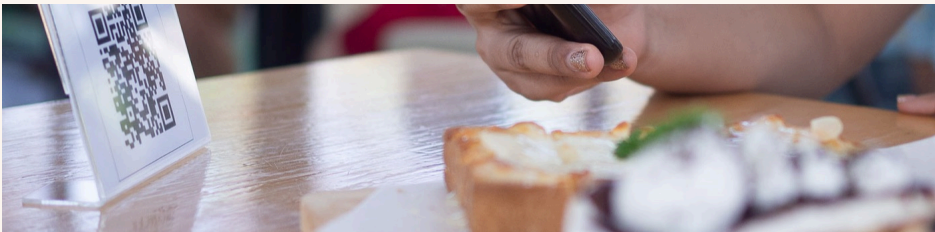
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One platform instead of five.

Most venues run a separate tool for menus, another for bookings, a spreadsheet for rotas, and a card machine that talks to none of them. Every one is a subscription, a login, and a place for information to go missing.

Veno App replaces that stack. Menus, orders, reservations, staff scheduling, inventory and reporting sit in one system, on one bill — and because everything runs in the browser, there is no hardware to buy and nothing to install.

Modules activate independently, so you start with what you need today and add the rest when you're ready. Two or more active modules and the bundle discount applies automatically.



“One login, one bill, and it runs on the devices your staff already have.”

NO HARDWARE

Runs on phones, tablets and laptops you own

NO COMMISSION

Flat fee — not 15–35% per order

NO CONTRACT

Month-to-month, cancel anytime

NO LOCK-IN

14 days free, no card required

Venues of every shape.

Restaurants Fine dining · casual eateries	Cafes Quick service · specialty coffee	Pubs & Bars Drinks · food · atmosphere	Takeaways Fast food · delivery-first	Food Trucks Mobile · pop-up · events	Hotels Room service · in-house dining	Beauty Salons Hair · nails · aesthetics	Massage Parlours Wellness · therapy · spa	Pet Sitters Grooming · boarding · walks	Bakeries Artisan · pre-orders · walk-in
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Menus your guests actually want to use.

Replace paper menus with a beautiful, always-up-to-date digital experience. Customers scan, browse, and order — no app download, no friction.

0s

SETUP AFTER ACCOUNT
CREATION

100%

WORKS ON ANY DEVICE

7

LANGUAGES SUPPORTED

No app store needed

Customers open the menu straight in their browser. Instant. Nothing to install.

Update once, live everywhere

Change a price or mark an item sold out — the change is live for every table immediately.

Beautiful food photography

Each dish can have its own image. Guests see exactly what they're ordering.

Multi-language in one QR

The same QR code serves your menu in EN, ES, FR, IT, RO, or PT.

Allergen information

Clear allergen and dietary labels. Keeps guests safe, reduces server questions.

Printable QR in seconds

Generate a printable QR code for a table, an area, or the whole venue in one click.

Orders straight to kitchen, instantly.

Customers order from their own device at the table. The order appears on the kitchen and bar displays the moment they confirm — no runner, no delay.

90%

REDUCTION IN ORDER ERRORS

2x

FASTER TABLE TURNOVER

0

EXTRA HARDWARE
REQUIRED

No hardware required

Customers use their own phones. Kitchen staff use any screen you already own.

Instant kitchen routing

Hot food to the kitchen display, drinks to the bar display — automatically split.

Order status for guests

Customers see when their order is received, being prepared, and ready.

Modifiers and notes

Extra sauce, no onions, dietary swaps — captured exactly, no miscommunication.

Fits how you already work

Run it alongside waiter ordering or instead of it — the choice stays yours, service by service.

Staff still in control

Managers can pause ordering, apply discounts, or override from the dashboard.





Your logo. Your colours. Your app.

A fully branded Progressive Web App — your logo, your name, your colour scheme. Customers install it on their home screen and it feels custom built.

£0

APP STORE FEES

15 min

AVERAGE BRANDING SETUP

100%

WHITE LABEL — YOURS ENTIRELY

No development cost

No agency, no developer, no app store fee. Included in your Venio plan.

Install from browser

Guests tap “Add to Home Screen” and it’s done. Works on any modern phone.

Looks like a native app

Full-screen, launch icon, splash screen — guests won’t know it’s a PWA.

Always up to date

The app updates silently in the background. No version prompts, no approvals.

Cross-platform

One branded app that works identically on iPhone, Android, and desktop.

Push notification ready

Reach guests directly with offers and updates — no third-party app required.

Your team. One dashboard.

Schedules, clock-ins, leave requests, and department assignments — managed from a single place. No spreadsheets, no group chats, no lost papers.

80%

LESS TIME ON ADMIN

0

SPREADSHEETS NEEDED

Real-time

CLOCK-IN TRACKING

Visual rota builder

Drag and drop shifts onto a weekly calendar. Publish to staff with one click.

Digital clock-in

Staff clock in and out from their phone or a shared tablet. Recorded automatically.

Leave management

Staff submit requests through the app. Managers approve or decline with a reason.

Shift templates

Save your regular shift patterns and apply them week after week in seconds.

Department assignments

Assign staff to kitchen, bar, floor, or custom departments.

Performance visibility

Hours worked, punctuality, and attendance trends for each team member.





Live orders. Every station in sync.

Kitchen staff see their orders. Bar staff see theirs. Managers see everything. Audio alerts fire on new orders — all on hardware you already own.

0s

DELAY FROM ORDER TO DISPLAY

3

STATION TYPES
SUPPORTED

Any

SCREEN OR DEVICE

Per-station views

Kitchen sees food orders only. Bar sees drinks only. No noise, no confusion.

Audio notifications

A sound fires on every new order so nothing is missed in a busy kitchen.

One-tap status flow

Staff move orders from New to Cooking to Ready with a single tap.

Manager overview

See all stations simultaneously. Spot bottlenecks from any device.

Role-based access

Each station sees only what it should. Managers control who can view and change what.

No hardware costs

Run it on a spare tablet, an old laptop, or a mounted display.

Numbers that tell you what to do next.

Stop guessing. Revenue trends, peak hours, best-selling dishes, staff performance, and tax breakdowns — all readable at a glance, updated in real time.

Live

DATA UPDATED IN REAL TIME

12+

REPORT TYPES AVAILABLE

CSV

EXPORT FORMAT

Revenue at a glance

Today's takings, this week vs last week, and your best day of the month.

Peak hour heatmap

Know exactly when your venue is busiest so you can staff and stock accordingly.

Item-level profitability

Identify your most and least ordered items. Cut the losers. Push the winners.

Staff performance

Track order volume and revenue per staff member. Objective data, no guesswork.

Department breakdown

See revenue split by dine-in, takeaway, and delivery separately.

Exportable reports

Download any report as a CSV for your accountant, spreadsheet, or records.





Your venue online. In minutes.

A public-facing page for your venue — pick a layout, showcase your menu, and let guests book a table or place a takeaway order, all from one link. SEO-ready out of the box.

Multiple

LAYOUT THEMES TO CHOOSE FROM

<5 min

AVERAGE SETUP TIME

100%

SEO-READY, NO PLUGINS

Multiple distinct layouts

Classic card grid, bold Modern, clean editorial Minimal, artistic Performer — with more added over time.

SEO-optimised H1

Set a keyword-rich page title separate from your venue name, to rank for what customers search.

Menu showcase

Display your full menu or hand-pick categories. Prices update automatically.

Integrated CTAs

Booking and takeaway buttons link directly to your Veno pages — no extra setup.

Hero image and tagline

Upload a hero photo and add a tagline to set the mood before guests scroll.

Contact and social

Toggle phone, address, and Instagram on or off — pulled from your venue info.

Never miss a booking. Ever.

Online reservations 24/7 with automatic confirmations, table assignments, deposit collection, and a full calendar view for your staff — all without answering the phone.

24/7

BOOKINGS ACCEPTED
AUTOMATICALLY

6

CALENDAR DESIGNS

100%

CONFIRMATIONS
AUTOMATED

Branded booking page

Guests book on a page with your venue name and logo — no third-party branding.

Automatic emails

Confirmations, reminders, and cancellations sent automatically. No follow-up.

Table assignment

Assign tables from your floor plan when confirming. Staff see the full picture.

Deposit collection

Require a reservation fee paid by card at booking. Reduces no-shows significantly.

No-show protection

Set automatic cancellation rules for guests who don't confirm or show up.

Six calendar designs

Pick the booking calendar that suits your venue — Classic, Time-slot grid, Warm split, Editorial, Playful, or Moody.

CHOOSE YOUR BOOKING CALENDAR

Classic

Time-slot grid

Warm split

Editorial

Playful

Moody





Orders built by them. Picked up perfect.

Customers browse your live menu, customise every item from the ingredients you set, pay online, and walk in with a confirmation code. No commission to a third party.

0%

COMMISSION TO THIRD PARTIES

< 2 min

AVERAGE ORDER
PLACEMENT

100%

CONFIRMED BEFORE
KITCHEN STARTS

Confirmation codes

Every order generates a unique code. Staff match it at collection — no queue disputes.

Ingredient customisation

Customers mix and match within the rules you set — the kitchen always knows what to make.

Live menu control

Mark ingredients or items unavailable in seconds. Customers see what you actually have.

Pre-paid orders

Payment collected at ordering via Stripe. Collection is a handoff, not a transaction.

Order queue dashboard

New, Preparing, Ready. One tap moves an order forward and notifies the customer.

No third-party fees

Aggregators take 15–35% per order. Veno charges a flat fee. The order price is yours.

Know what you have. Know what it costs.

Real-time stock tracking, reorder thresholds, supplier invoice recording, and waste logging — so you always know exactly where your money is going.

Live

STOCK LEVELS IN REAL TIME

Full

MOVEMENT AUDIT TRAIL

100%

SUPPLIER INVOICES
RECORDED

Live stock levels

See exactly what you have at any moment.
Updated as items are used or received.

Reorder thresholds

Set a reorder point per item so you can see at a glance what is running low.

Supplier invoices

Record deliveries and costs as they arrive. Full invoice history in one place.

Waste logging

Track spoilage and loss. Understand where stock is disappearing and act on it.

Cost visibility

Know the cost-of-goods for every menu item.
Make pricing decisions with data.

Movement history

Full audit trail of every stock change — who recorded it, when, and why.



Pay for what you switch on.

Three modules, activated independently. All prices include VAT. Two or more active modules and a 15% bundle discount applies automatically.

01

MOST POPULAR

Orders

Digital menus, table ordering, takeaway, and full sales analytics.

£28.99

 /month

- ✓ QR code table ordering
- ✓ Takeaway & delivery orders
- ✓ Menu & category management
- ✓ Stock & inventory tracking
- ✓ Sales reports & analytics
- ✓ Revenue & peak-hours charts
- ✓ Multi-department support
- ✓ Staff order permissions

02

Bookings

Online reservations, customer verification, deposits, and table management.

£11.99

 /month

- ✓ Public branded booking page
- ✓ Reservations dashboard
- ✓ Confirmation & cancellation emails
- ✓ No-show auto-cancellation
- ✓ Floor plan & table assignment
- ✓ Advance booking window control
- ✓ Blocked dates & shift-based hours
- ✓ Reservation fee collection (Stripe)

03

Team

Staff management, rota scheduling, clock-in, and shift templates.

£14.99

 /month

- ✓ Staff directory & profiles
- ✓ Rota scheduling calendar
- ✓ Clock in / clock out
- ✓ Time-off requests & approvals
- ✓ Staff availability management
- ✓ Shift templates
- ✓ Role-based permissions
- ✓ Staff performance tracking

SMS Verification Add-on

Usage-based · pay only for what you use

- + Customer profiles & ratings
- + Peer reviews across venues
- + Block / deposit per customer

BUNDLES

The more you run, the less you pay.

The 15% multi-module discount is applied automatically — there is nothing to claim and no code to enter.

BOOKINGS ONLY

£11.99 /mo

BOOKINGS + TEAM

£22.07 /mo

SAVE £3.91/MO

ALL 3 MODULES

£47.57 /mo

SAVE £8.40/MO

STANDARD

Included in every plan.

No upsells for the basics.

14-day free trial

No credit card required

Cancel anytime

Month-to-month, no contracts

Monthly billing

No annual lock-in

Multilingual

EN, ES, FR, IT, RO, PT

Stripe payments

Secure deposit & fee collection

Email automation

Confirmations sent automatically

Common questions.

Can I start with one module and add more later?

Yes. Activate any module independently at any time. The 15% bundle discount applies automatically when you have two or more active.

Do prices include VAT?

Yes, all prices shown are inclusive of VAT. No surprises at checkout.

Can I cancel mid-month?

Yes. Cancellation takes effect at the end of your current billing period. Full access is retained until then.

What does the SMS Verification add-on cost?

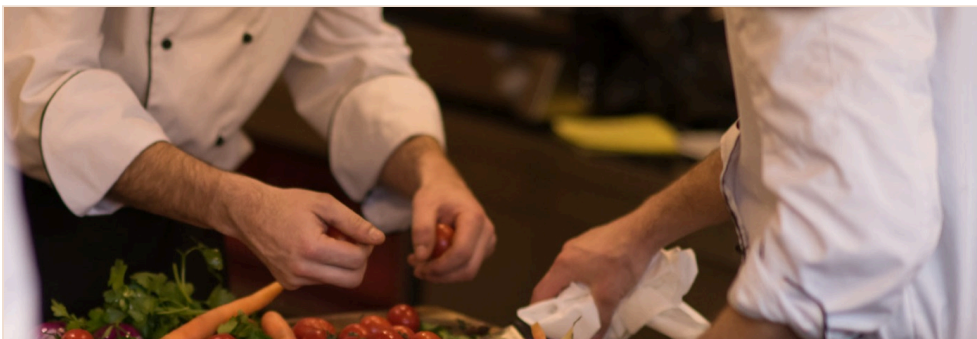
Usage-based billing — you only pay for verifications sent. No fixed monthly fee. The rate is shown in your billing settings.

What happens when my free trial ends?

You'll be asked to add a payment method. If you do nothing, access pauses. No charge is made during the 14-day trial.

Is there a long-term contract?

No contracts. Month-to-month billing. Leave at any time without penalty.

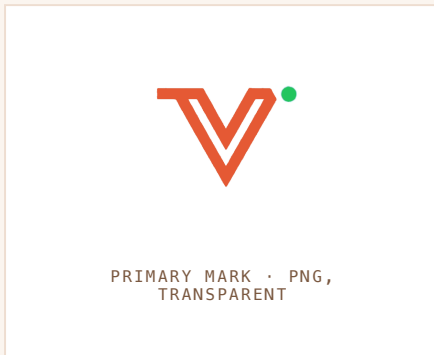


STILL DECIDING?

**Two weeks free.
No card required.**

Start with a single module and add the rest when you're ready — or talk it through with us first at hello@venoapp.com.

The Veno identity.



WORDMARK

Veno App

The mark pairs a terracotta V with a single green dot. Keep clear space of at least the dot's diameter on every side. Do not recolour, rotate, or add effects to the mark.

TYPOGRAPHY

Headlines — bold, tight tracking, sentence case

LABELS & DATA — MONOSPACE, UPPERCASE, WIDE TRACKING

Body copy is set in a neutral grotesque at generous line height. Numerals and interface labels use monospace to keep tabular data aligned.



PALETTE

Colour system.

Burnt Peach #DE6B48	Deep Clay #C25836	Sandy Clay #E5B181	Powder Blush #F4B9B2	Tea Green #DAEDBD	Sky Blue #7DBBC3	Warm White #FBF5EF	Ink #2C1C10
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Start in 11 minutes.

Two weeks free to try everything. No card, no commitment.

Start free trial → venoapp.com

Talk to us first → hello@venoapp.com

WEB

venoapp.com

EMAIL

hello@venoapp.com

LINKEDIN

linkedin.com/in/veno-app-9a80a63b8

FACEBOOK

Veno App on Facebook

MEDIA KIT

venoapp.com/media-kit

