



HOTEL + RESTAURANT, ONE PLATFORM

Your rooms and your restaurant, **finally on one bill.**

Reservations, check-in, room billing, tables, kitchen, stock and reports in one system, on the computer and phones you already have. Built for Indian hotels, resorts and guesthouses with in-house dining.

Reservations

Check-in & room board

Room folio & GST

Charge to Room

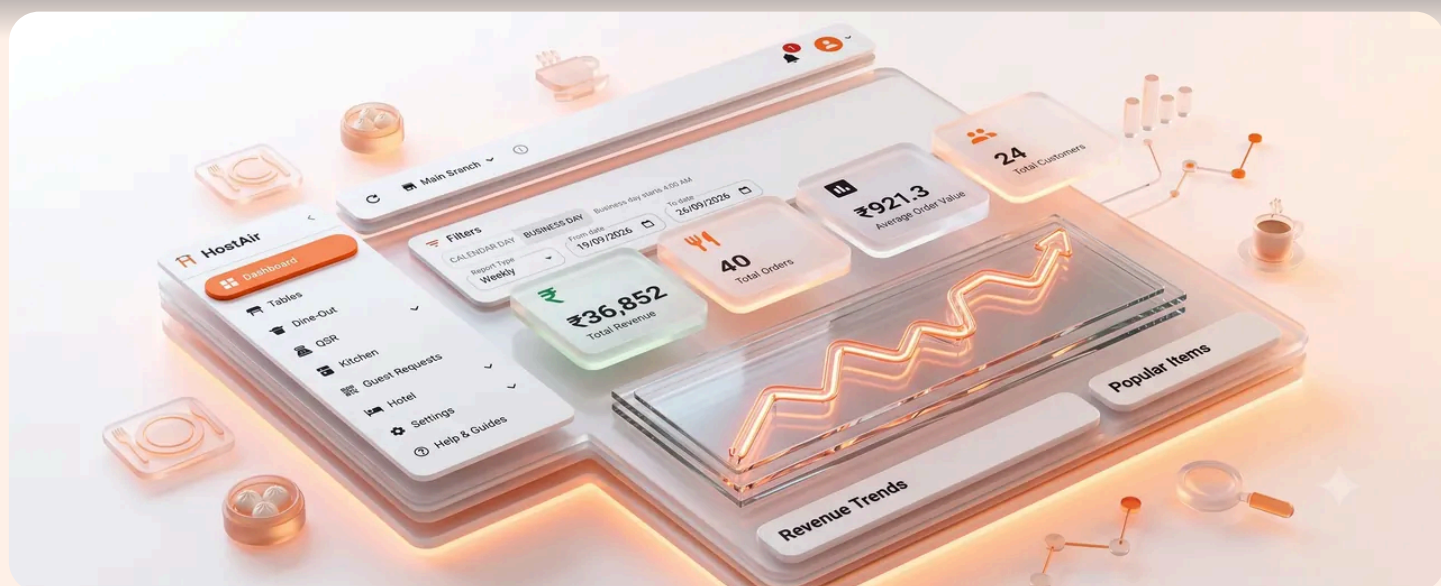
Captain App

Kitchen tickets

QR menu & ordering

Inventory

Day close



WHY OWNERS SWITCH

Less running around. More control over every rupee.

HostAir replaces the reservation register, the room whiteboard, the KOT pad and the separate billing machine with one simple app your front desk and restaurant both use.

THE EVERYDAY PROBLEM

Room status lives on a whiteboard or in someone's head

In-house guests' restaurant bills are chased separately

Guests check out and extras are missed

Orders get lost or misheard between the table and the kitchen

Cash doesn't match at day end, and you don't know why

You can't see occupancy or sales when you're away

WITH HOSTAIR



A live room board shows every room: available, occupied, being cleaned or out of service, plus today's arrivals



Charge to Room: post the restaurant bill to the guest's room and settle everything once at checkout



Every charge lands on one running room bill, and checkout only completes when the balance is zero



Captains take orders on their phone; the ticket prints in the kitchen instantly



Day Close checks counted cash against what the system expected and flags any difference to the owner



Occupancy, room revenue, restaurant sales and payments on your phone, any time

No new hardware

Your computer, phones and existing thermal printer

We set it up

Your menu loaded and an on-site go-live

One login

Front desk and restaurant staff, each with the right access

30-day guarantee

Money back, no questions asked

FRONT DESK & ROOMS

Run the front desk without the register.

01

Reservations and group bookings

Take a booking in under a minute, whether it's one room or a wedding party.

- Book **one room or many rooms together** for a family, a wedding or a corporate group, each priced separately.
- The **rate is locked at booking**, with meal plans (EP, CP, MAP, AP) and adults/children counts.
- Record where each booking came from: walk-in, phone, direct, OTA or corporate.
- **Room availability checked** before you confirm, so you never double-book.
- **Collect an advance** and see what's still due before the guest arrives.
- Handle cancellations and no-shows in one click; returning guests are found by phone number.

02

Check-in, room board and stays

The whole property on one screen.

- A **live room board**: available, occupied, cleaning or out of service, with today's arrivals marked.
- **Group check-in** for corporate and event blocks.
- **Extend a stay** or add an **extra bed**, priced and checked against availability.
- **Quick check-in** for reservations and walk-ins, with guest **ID proof captured** at the desk.
- **Print the guest registration card** straight from the stay.
- Move a guest to another room; checked-out rooms go to cleaning until housekeeping marks them ready.

03

Room billing (folio) and checkout

One running bill per stay, with nothing missed at checkout.

- The room charge posts **automatically at check-in**, and any advance appears as the first payment.
- **GST hotel tax slabs applied automatically** based on the room rate.
- **Checkout completes only when the balance is zero**, so nothing falls through the cracks.
- Extensions, extra beds and other charges are added as they happen, on the same bill.
- Take payments at booking, during the stay or at checkout, by any method.
- A wrong charge is cancelled with a reason, never silently deleted.

WHERE THE HOTEL MEETS THE RESTAURANT

The restaurant bill doesn't have to end at the table.

With most software, the hotel and the restaurant are two separate systems, so staff chase in-house guests for dining bills. With HostAir, they're one system.

1

Guest dines at your restaurant

Captain takes the order as usual, and the kitchen gets the ticket.



2

Bill posted to their room

The cashier picks *Charge to Room* and chooses the checked-in room. No cash handling mid-meal.



3

One bill at checkout

Dining shows up on the guest's room bill next to the stay, and they pay once.

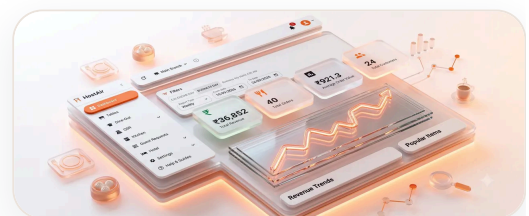
Restaurant and hotel bills stay separately accountable: the GST invoice for food is still raised by the restaurant, and room-charged bills show up as their own line in your payment reports.

04

Hotel dashboard and reports

The numbers hotel owners actually watch.

- **Occupancy %** and its trend, in-house guests, and today's **arrivals and departures**.
- **ADR** (average room rate) and **RevPAR** (revenue per available room).
- Room revenue, **booking-source mix** and **room-type performance**.
- **Outstanding balances** at a glance, and a hotel payments report you can export to Excel.



One dashboard for the whole property

05

One team, one login, the right access

Front desk and restaurant staff in the same app, each seeing only what they need.

- Ready-made **Front Desk, Manager and Viewer** roles for the hotel side.
- Only staff with room-billing access can use **Charge to Room**.
- Keep front desk staff out of restaurant screens, and restaurant staff out of the rooms.
- Run one property or several from a single account.

YOUR RESTAURANT

From the table to the bill, without a slip of paper.

06

Taking orders: fast and accurate

Your whole floor at a glance, and waiters who never have to run back to the counter.

- **Table view** of the floor grouped by area (AC hall, terrace, rooftop), showing which tables are busy and their running bill.
- **Captain App** for Android and iPhone: waiters take the order at the table and it reaches the kitchen and the counter instantly.
- Item notes ("less spicy", "no onion"), sizes and flavours, and move a table's order if guests shift.
- **Keyboard shortcuts** for fast cashiers, and a captain assigned to every table.

07

Kitchen: every order reaches the right place

No lost tickets, no shouting across the pass.

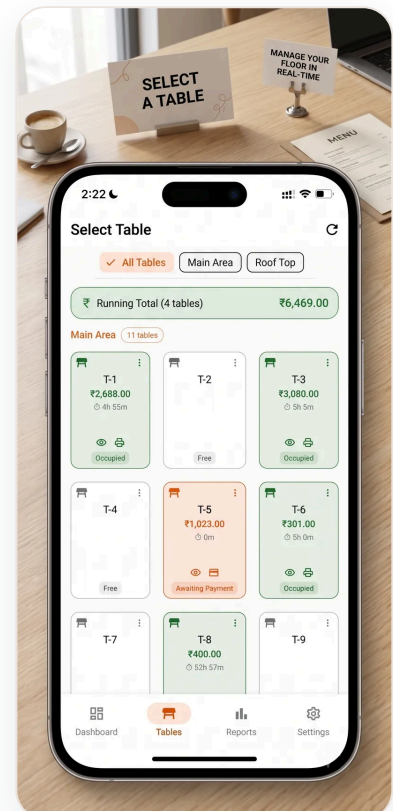
- **Kitchen tickets (KOTs) print automatically** the moment an order is placed. Nobody has to press print.
- Prefer a screen? The **Kitchen Display** shows running orders; cooks mark items Started → Ready → Served.
- Dish names can print on the KOT in **your kitchen's local language**. Reprint any ticket in one tap.

08

Billing: quick, GST-ready, and hard to misuse

Bills your guests understand and your accountant trusts.

- **GST-ready invoices** with your GSTIN and FSSAI number, CGST/SGST worked out correctly.
- Discounts by % or flat amount, service charge, automatic round-off.
- **Complimentary bills** with a reason recorded every time.
- **Your UPI QR printed on the bill**, so guests scan and pay right away.
- **Split payments**: part cash, part UPI, part card on one bill.
- **Revise or edit a bill** within a time window you control, with a full history of who changed what.



The Captain App: live table view

MORE WAYS TO SELL

Every way a guest orders, in one system.

09

Takeaway, delivery and counter service

Not every guest sits at a table.

- **Takeaway & delivery board:** track each order from preparing to ready to delivered, and assign a delivery person.
- **Quick-service counter mode:** order and payment in one step, with a **token number** for the guest.
- Tag where each order came from (walk-in, phone, Zomato, Swiggy) and see which channel brings in sales.
- A **token queue board** shows Preparing → Ready, and the cashier screen works out the change to return.

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QR menu and self-ordering for guests

A menu that sells for you, and guests who never have to wave for attention.

- A **beautiful digital menu** with your logo, colours, dish photos, veg/non-veg marks and chef's-special tags.
- Guests **order from their phone**; staff approve each order before it reaches the kitchen.
- **"Call waiter"**, "Clean table" and your own request types, seen by staff instantly.
- **Today's Specials**, "Recommended" dishes and "Goes well with" suggestions that lift every bill.
- Friends at one table **join a shared order** with a simple code.
- Printable **QR standees** for every table, and Today's Specials shareable on **WhatsApp**.

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Menu management: change once, updated everywhere

Your menu, always correct on the POS, the captain's phone and the guest's QR menu.

- **Upload your whole menu from a spreadsheet**, with no typing in hundreds of dishes.
- **Schedule items:** breakfast only, weekends only, or a festive menu for set dates.
- Change prices or availability for many items at once.
- Mark a dish sold out and it disappears from the guest menu immediately.

STAY IN CONTROL

Know your stock, your costs and your numbers.

12

Inventory and food cost control

Know what you have, what it costs, and where it goes.

- **Recipes** link each dish to its ingredients; every sale reduces stock automatically.
- Record **wastage**, run **stock counts**, get **low-stock alerts** and track **expiry**.
- **Suppliers, purchase orders**, goods received, and what you owe each supplier.
- **Central kitchen**: transfer stock between outlets with approval.
- Answers to real questions: *What does each dish cost me? Which supplier price rise hurts my margin? What am I wasting?*

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Reports and day close: know your numbers

See the business clearly, whether you're at the counter or away.

- **Dashboard**: revenue, orders, average bill, best sellers, busiest hours and payment mix, for any dates.
- Reports for **sales, item-wise sales, invoices, revised bills, complimentary bills and payments**, downloadable to Excel.
- **Day Close**: the cashier declares the day's totals and HostAir highlights any mismatch. Owners are notified.
- Open past midnight? Set a **business-day cut-off** so late-night sales count in the right day.

STAY IN CONTROL

Your team and all your outlets, under one roof.

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Staff, roles and control

Everyone gets exactly the access their job needs, and nothing more.

- Own login for every staff member: a captain takes orders, a cashier bills, only a manager gives discounts or revises bills.
- Create your own roles, or adjust permissions for one person.
- Record staff salaries and advances.
- See every signed-in device and **sign out a lost phone remotely**.

15

Multiple outlets and properties, one login

Grow to a second outlet, or a tenth, without a second system.

- Run every outlet from one account and switch in one click.
- Each outlet keeps its own menu, tables and staff; stock can be shared through a central kitchen.

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Easy for your whole team

If your staff can use a phone, they can use HostAir.

- Works in **English and Hindi**, with light and dark mode.
- **Phone notifications** for new guest orders and order updates.
- Built-in **help guides** and a "What's New" page for every update.
- Regular updates that go live **without stopping your service**.

What you need

A computer

Any Windows or Mac laptop or desktop with a web browser, for billing.

Phones

Android or iPhone for captains. Optional, but recommended.

A thermal printer

Your existing printer usually works. Tickets print automatically.

Internet

A regular connection. No servers, no installation engineer.

GETTING STARTED

Switching is simple. We do the heavy lifting.

1

We load your menu

Share your menu card or spreadsheet and we set it up.

2

We set up the outlet

Tables, staff logins and printers, ready to go.

3

On-site go-live

We're with your team on day one until they're comfortable.

4

Start serving

Most teams are comfortable within a day.

PRICING

Simple pricing that grows with you.

QR Menu

A digital menu for your tables, with your logo and photos.

Free

- ✓ QR menu for every table
- ✓ Your logo, colours and photos
- ✓ We load your menu for you

Restaurant

For cafés and restaurants: orders, kitchen and billing.

₹10,000

per outlet, per year

- ✓ Tables, orders & KOT printing
- ✓ GST-ready billing
- ✓ Kitchen display & Captain App
- ✓ Guests order from the QR menu
- ✓ Sales reports on your phone
- ✓ On-site go-live

BEST FOR HOTELS

Stay + Dine

For hotels, resorts and guesthouses with a restaurant.

₹15,000

per outlet, per year

- ✓ Everything in Restaurant
- ✓ Rooms, reservations & check-in
- ✓ Room billing with GST hotel slabs
- ✓ Restaurant bill charged to room
- ✓ Hotel dashboard: occupancy, ADR, RevPAR
- ✓ On-site go-live

- No setup fees
- 30-day money-back guarantee
- No questions asked

COMMON QUESTIONS

Straight answers before you decide.

Does it work with Swiggy and Zomato?

You can enter Swiggy and Zomato orders on the delivery board and tag them, so they show up separately in your reports. Orders are not pulled in automatically from the aggregator apps today.

What happens if the internet goes down?

HostAir is an online system and needs an internet connection to take orders. We recommend a backup connection, such as a mobile hotspot, for busy outlets.

Does it connect to Booking.com, MakeMyTrip or other OTAs?

Not automatically today. Front desk staff enter OTA bookings in HostAir and mark the source as OTA, so they show up separately in your booking-source reports.

Do I need to buy new hardware?

No. HostAir runs on the computer, phones and thermal printer you most likely already have.

Can guests pay online from the QR menu?

Guests pay at the table or the counter. Your UPI QR prints on every bill so they can scan and pay instantly, and staff record the payment in HostAir.

Is my data safe?

Each restaurant's data is kept separate, every staff member has their own login with limited access, and actions such as discounts, revised bills and payment changes are recorded with who did them and why.

Can I start with just the restaurant?

Yes. The Restaurant plan works on its own, and you can move to Stay + Dine to add the rooms whenever you're ready.

Can I try it before I buy?

Yes. Start with the free QR Menu, or ask us for a demo on your own menu.



See HostAir running **at your property.**

Book a free demo. We'll set up your rooms and your menu and show you exactly how your front desk, restaurant and billing would work together on HostAir.

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