



RESTAURANT MANAGEMENT, MADE SIMPLE

One app that runs your whole restaurant.

Tables, counter, kitchen, billing, stock and reports, on the computer, tablet and phones you already have. Built for Indian restaurants, cafés, cloud kitchens and quick-service counters.

Captain App

Kitchen tickets & display

GST billing

QR menu & ordering

Takeaway & counter

Inventory & food cost

Day close

Multi-outlet



WHY OWNERS SWITCH

Less running around. More control over every rupee.

HostAir replaces the paper KOT pad, the separate billing machine, the stock register and the end-of-day guesswork with one simple app your whole team uses.

THE EVERYDAY PROBLEM

Orders get lost or misheard between the table and the kitchen



Captains take orders on their phone; the ticket prints in the kitchen instantly, or shows on a kitchen screen

Billing is slow at peak hours



Close a table in seconds: discounts, service charge, round-off and split payments are built in

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



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

Discounts and free food go unchecked



Every discount and complimentary bill needs a reason, has a set limit, and shows up in reports

You don't know your real food cost



Recipes link dishes to ingredients, so stock goes down with every sale and you see what each dish costs

You can't see the business when you're away



Sales, top items and payments on your phone, any time, for every outlet

Guests wait to catch a waiter's attention



Guests scan the table QR to see the menu, place an order or call a waiter

No new hardware

Your computer, phones and existing thermal printer

We set it up

Your menu loaded and an on-site go-live

English & Hindi

Easy for your whole team from day one

30-day guarantee

Money back, no questions asked

WHAT HOSTAIR DOES FOR YOU

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

01

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.

02

Kitchen: every order reaches the right place

No lost tickets, no shouting across the pass.

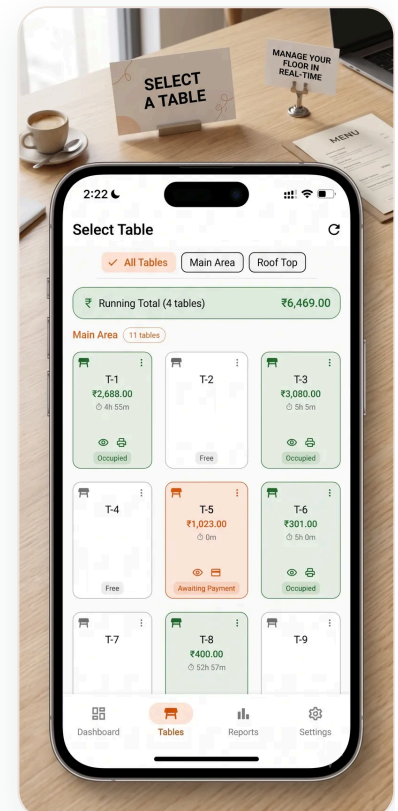
- **Kitchen tickets (KOTs) print automatically** the moment an order is placed. Nobody has to press print.
- Prefer a screen? The **Kitchen Display** shows running orders; cooks mark items Started → Ready → Served.
- Dish names can print on the KOT in **your kitchen's local language**. Reprint any ticket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

03

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.

04

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.

05

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**.

06

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.

07

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?*

08

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.

09

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**.

10

Multiple outlets, 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.

11

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 dish photos
- ✓ We load your menu for you

Restaurant

For cafés and restaurants: orders, kitchen and billing.

₹10,000 per outlet, per year

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

MOST POPULAR

- 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.

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 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 **on your own menu.**

Book a free demo. We'll load your menu and show you exactly how your tables, kitchen and billing would work on HostAir.

WHATSAPP

+91 91160 44228

WEBSITE

hostair.in

