Ready4Service

ready4service.org

Your venue. Your menu. Your team, ready for service.

Plans & pricing for bars, restaurants and hotels.



Château Royal Bar
Berlin — live



Kink Bar
Berlin — live

Every venue gets its own real floor plan, recreated as a playable bar.

PLANS & PRICING · 2026

HOW IT WORKS

From your menu to a trained team

1

We build your bar

Your real floor plan becomes a playable bar, and your full menu — cocktails, wines, mocktails — goes into the platform.

2

Staff join in seconds

Each team member signs up with your private venue code and plays in their own phone's browser. No app store, nothing to install.

3

They learn by playing

Guests order your drinks; staff build them from memory. Every answer is recorded.

4

You see the results

Your manager portal shows who knows the menu, which drinks the team gets wrong, and lets you assign tests and reward progress.

The manager portal

Leaderboard, per-drink accuracy for every staff member, weakest drinks, team skill radar, assigned tests and staff rewards.



Leaderboard

Sorted by total correct answers.

STAFF	TOTAL CORRECT	ACCURACY	TREND
Jonas B.	142	96%	
Sofia R.	128	93%	
Elif T.	101	84%	
Marco P.	87	79%	
Nina K.	63	71%	

Jonas B. — per-cocktail accuracy

Every cocktail this staff member has attempted, with their own accuracy on each.

COCKTAIL	ATTEMPTS	ACCURACY
Naked & Famous	6	100%
French 75	5	100%
Sangiovese 2020 — Chiara Condello	4	75%
Penicillin	3	100%
Espresso Martini	7	86%

Your menu is yours to manage: add, change or remove drinks yourself in the portal, any time — your team trains on the new menu from their next shift.

PLANS

Priced by team size

One price per month, based on how many staff use the platform. Every plan includes the full product.

Bar Small
up to 10 staff

€89

/month

MOST POPULAR

Bar Team
up to 20 staff

€149

/month

Bar Large
up to 40 staff

€249

/month

Group / Hotel
40+ staff or several venues

Custom

≈ €5 per staff / month

Included in every plan

- Your bar recreated as a playable map
- Staff accounts with your private venue code
- Manager portal: leaderboard, weakest drinks, skill radar
- Menu launches: plan a new menu, see who is ready
- Update your menu yourself, any time
- Your full menu: cocktails, wines, mocktails
- Plays in any phone browser — iPhone & Android
- Per-staff breakdown for every drink
- Spec book PDF + staff QR poster, one click
- Monday email report + support by email

Growing team? Staff above your plan's limit are €6 per person per month until you move up a plan. **Several bars?** Every extra venue under the same owner is 20% off.

SETUP & CONTRACT

Free setup with a 12-month plan

Building your map and loading your menu is real work, so it comes with a one-time setup fee — which is **free when you choose a 12-month plan**.

RECOMMENDED

12-month plan
paid monthly

YOU PAY
Plan price per month

SETUP
FREE

Committed for 12 months

12-month plan
paid upfront

YOU PAY
10 × monthly price (2 months free)

SETUP
FREE

One invoice per year

Monthly
cancel anytime

YOU PAY
Plan price per month

SETUP
€490

No commitment

What year one costs — Bar Small (up to 10 staff)

	SETUP	MONTHLY	YEAR ONE TOTAL
12-month, paid monthly	€0	€89	**€1,068**
12-month, paid upfront	€0	—	**€890**
Monthly, cancel anytime	€490	€89	**€1,558**

The simple rules

- **Leaving a 12-month plan early?** The €490 setup fee becomes due — the free setup is part of the 12-month deal.
- **After 12 months** your plan continues month to month at the same price, with no new setup fee — or renew for another year.
- **Changing plans** is possible at any time as your team grows or shrinks.
- **Your data stays yours.** Staff accounts and results belong to your venue only; no other venue can see them.

ADD-ONS

Go beyond the bar

Extra area — €290 one-time

A second map for another part of your venue — restaurant floor, terrace, kitchen, a second bar.

Food & Restaurant — + €69 / month

Train service staff on your dishes, ingredients and the 14 EU allergens. Needs one extra area for the dining room map.

Classics Library — + €29 / month

200 classic cocktails in 10 chapters — build a strong foundation beyond your own menu.

Extra venue — 20% off

Every additional bar or outlet under the same owner, each with its own map, menu and manager view.

Your menu, your control — included

Self-service	Add, edit or remove drinks in the portal — unlimited, live from the next shift.
Menu launches	Plan a new menu with a date; staff must pass a test before it goes live.
Every Monday	An email report: top performer, weakest drinks, who didn't train.

Two examples (12-month plans)

Cocktail bar, 8 staff

Bar Small

€89 / month
Setup free
€1,068 in year one

Hotel bar + restaurant, 18 staff

Bar Team + Food & Restaurant

€218 / month
Extra area €290
€2,906 in year one

GETTING STARTED

Training from day one

Day 1
Walkthrough of your venue. You add your drinks in the portal; your team signs up via the QR poster and trains right away in our template bar.

Week 1–2
We build your own bar as a playable replica from your floor plan and photos.

Your bar goes live
Your team switches to your custom bar — same accounts, same results.

Every week
Menu updates on your side, results in your portal, a Monday report in your inbox.

Why it pays for itself

Bar Small costs about as much as **one bartender shift a month**. Training a single new hire the old way usually costs more than that in a senior bartender's time — and a printed spec sheet can't tell you whether anyone actually learned it. Ready4Service shows you, drink by drink, who knows your menu and who needs help.

Let's put your bar in the game.

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Staff: play.ready4service.org · Managers: portal.ready4service.org