

UNLOCKING YOUR PROFIT POTENTIAL

Helping Thousands of Operators Worldwide Since 1987



YOUR TIME COUNTS FOR MORE

Food & Beverage Inventory Solutions

Sculpture helps hospitality companies put simple, integrated systems in place to make inventory and back-office management easy. Our cutting-edge tools find ways to save you time and money, and our highly experienced people make the process painless.



**Beverage
Inventory
Control**



**Food
Inventory
Control**



**Draft
Beer
Control**



FIND OUT HOW WE CAN IMPROVE YOUR PROFITS

with our renowned
inventory solutions



Beverage Inventory Control

As pioneers in bar inventory management, Sculpture Hospitality offers a wide range of solutions that increase your bar's top line sales by 7-15 percent and reduce inventory asset losses from 15-30 percent down to 3 percent or better. Capture every drop of profit through one of our custom service level options designed to fit your individual needs, from **full-service** to **self-serve** options.

We use barcode scanning technology, which can be integrated with any point-of-sale (POS) system. This unique solution eliminates clipboards, reduces errors and reduces the time required on-site. For your partial wine, kegs and liquor bottles, we use precision scales, which is the most accurate method of quickly capturing precise on-hand inventory levels.

Food Inventory Control

Get wiser about waste and find more profit on every plate. Bring clarity to your kitchen performance by identifying strategies to resolve food cost problems. Whether you operate a high-end restaurant or own the local pizza joint, we can help your business save money and drive profits.

Draft Beer Control

Take control of the keg by gaining the ability to monitor your draft beer in real-time that works in the background and is virtually invisible to both bar staff and guests using the most progressive draft beer monitoring and management system.

Learn More About Sculpture
Scan Here

