

rotahr

How to Use Rotahr

A walkthrough guide for affiliates and partners

Everything you need to demo Rotahr with confidence

Welcome

Rotahr is an all-in-one venue management app built for restaurants, bars, cafes and hotels. This guide walks through the core features so you can confidently demo the product to hospitality owners and managers.

Use your live demo login to follow along on each page as you read. Every module below is in the demo account.

What's covered in this guide

- **Dashboard** the daily at-a-glance overview
- **Rota & Scheduling** build staff rotas with live labour cost tracking
- **Clock In / Out** GPS-verified attendance with break entitlement reminders
- **Bookings & Visual Floor Plan** reservations on a drag-and-drop table layout
- **Guest CRM & Loyalty** guest profiles, loyalty tiers, points and campaign drafts
- **Bookkeeping** expenses, VAT/tax tracking, and AI receipt scanning
- **HACCP** food safety compliance with reminders and audit-ready records
- **Staff Training** in-house courses built from the venue's own menu and equipment
- **Equipment & Service Register** assets, warranties and service history
- **Recipes** cost, GP%, and photo reference for every dish
- **Payroll** gross pay summaries ready to export to BrightPay or CSV

Three of these are new

Guest loyalty, staff training and the equipment register all shipped after the previous edition of this guide. They are worth leading with: no other single tool in this price range covers them alongside the rota.

Dashboard

ALL PLANS

The Dashboard gives an at-a-glance view of the day: today's bookings, shifts scheduled, active employees, and pending time-off requests.

The screenshot shows the Rotahr dashboard interface. On the left is a dark sidebar with the Rotahr logo and a notification bell with 62 alerts. The sidebar menu includes: Dashboard (highlighted), Rota, Time Off, Clock, Messages, Shift Swaps, Bookings, Menu & Planning, Bookkeeping, Employees, HACCP, Availability, and Payroll. The main content area has a header with the text "Good evening, James" and the date "Wednesday 8 July 2026". Below this are four summary cards: "Today's Bookings" (1, 4 covers), "Shifts Today" (8, Scheduled), "Employees" (12, Active staff), and "Time Off Pending" (5, Awaiting approval). A central dashed box contains a plug icon and the text "No POS connected" with a subtext "Connect Lightspeed or Square to see live revenue alongside your rota" and a "Connect POS" button. At the bottom, a yellow banner titled "Food & Drink Days Coming Up — Plan Your Specials!" lists two items for tomorrow: "National Don't Put all your Eggs in One Omelet Day" and "National Sugar Cookie Day".

rotahr 62

Good evening, James
Wednesday 8 July 2026

Dashboard

Rota

Time Off

Clock

Messages

Shift Swaps

Bookings

Menu & Planning

Bookkeeping

Employees

HACCP

Availability

Payroll

Today's Bookings
1
4 covers

Shifts Today
8
Scheduled

Employees
12
Active staff

Time Off Pending
5
Awaiting approval

No POS connected
Connect Lightspeed or Square to see live revenue alongside your rota
Connect POS →

🔔 **Food & Drink Days Coming Up — Plan Your Specials!**

Tomorrow ☐ National Don't Put all your Eggs in One Omelet Day

Tomorrow ☐ National Sugar Cookie Day

Dashboard overview — Bloom Bistro demo account

Rota & Scheduling

ALL PLANS

Build weekly staff rotas by department. Live labour cost tracking shows spend as a percentage of revenue target, with Irish Working Time Act break warnings built in automatically.

The screenshot displays the Rotahr Rota & Scheduling interface. On the left is a dark sidebar with navigation links: Dashboard, Rota (selected), Time Off, Clock, Messages, Shift Swaps, Bookings, Menu & Planning, Bookkeeping, Employees, HACCP, Availability, and Payroll. The main content area is titled 'Rota' and shows the period '6 Jul - 12 Jul 2026' with '48/48 published'. It includes tabs for 'Weekly' (selected) and 'Daily', and a dropdown for 'All Departments'. Action buttons include 'Export', 'Copy prev week', 'Swap requests', and 'Templates'. A summary card shows 'LABOUR COST €7,088.00' (up arrow) and 'OF REVENUE 32% Moderate' (yellow circle), with a 'Target: €22,000' (grey circle). Below this is an 'AI Labour Forecast' section. A yellow warning banner indicates 'Working Time Act 1997 48' with '48 breaks' (dropdown). The main section is titled 'Bar 3 staff · 102h' and shows a weekly rota table for employee 'Rachel Moore'.

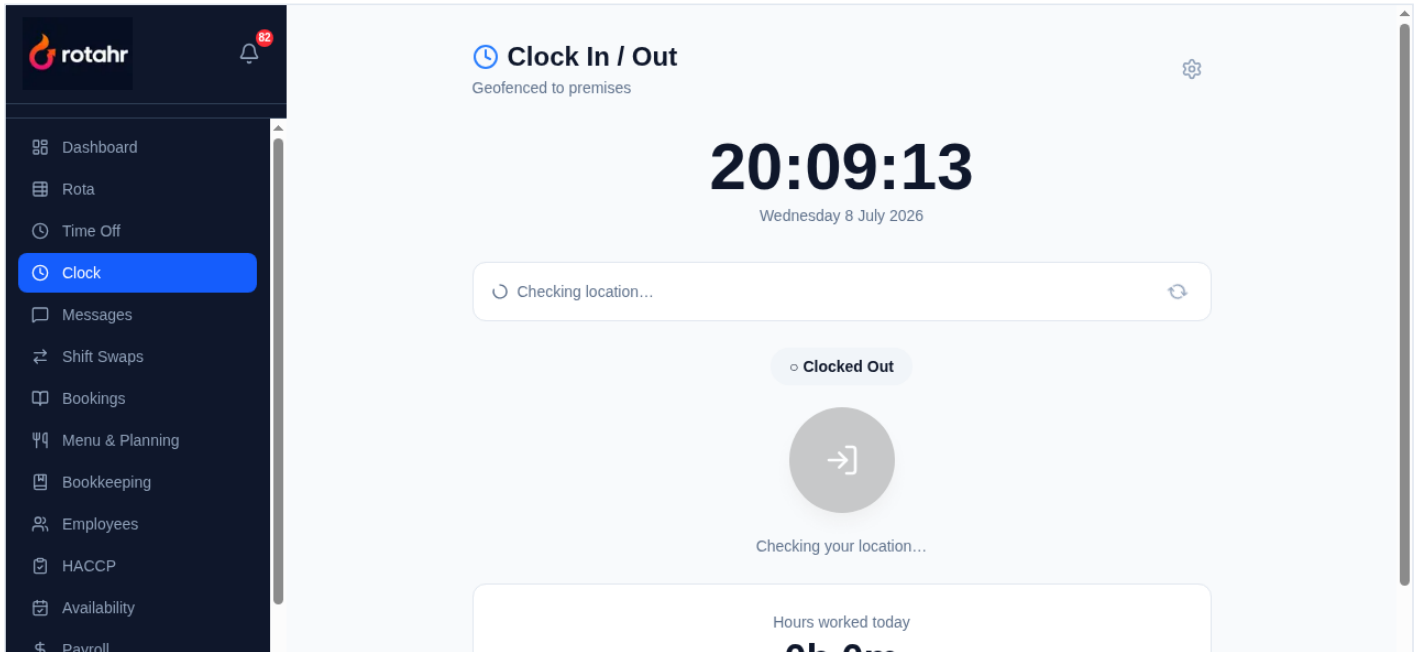
Employee	Hrs	Mon 6	Tue 7	Wed 8	Thu 9	Fri 10	Sat 11	Sun 12
Rachel Moore	38h	14:00 -23:00 Bar Manager	+	12:00 -22:00 Bar Manager	+	15:00 -23:00 Bar Manager	12:00 -23:00 Bar Manager	+

Weekly rota view with live labour cost tracking

Clock In / Out

ALL PLANS

Staff clock in and out with optional GPS geofencing to verify they're on-site. The system tracks worked hours and reminds staff when they're entitled to a break under Irish employment law.



Clock in/out screen with geofencing status

Bookings & Visual Floor Plan

ALL PLANS

Manage table reservations in a simple list, or switch to the Visual Floor Plan to see and manage tables exactly as they're laid out in the venue — including round tables, booths, and bar/counter seating.

The screenshot displays the Rotahr application interface for managing bookings. On the left is a dark sidebar with a menu including Dashboard, Rota, Time Off, Clock, Messages, Shift Swaps, Bookings (highlighted), Menu & Planning, Bookkeeping, Employees, HACCP, AI Tools, and Account. Below the menu is the user profile for Sarah Connolly, Manager, with links to Get the App, Privacy, Terms, and Sign out. The main content area is titled 'Bookings' and features a toggle for 'Floor Plan' (selected) and a '+ New' button. It includes filters for 'Today' and 'Tomorrow' (set to 07/08/2026), and a legend for table status: Free (white), Upcoming (orange), Confirmed (green), and Seated (blue). A secondary bar contains 'Arrange tables' and '+ Add table' buttons. The central visual floor plan shows six tables: Table 1 (green, 2 people, 19:30), Table 2 (green, 4 people, 20:00), Table 3 (white, 4 people), Table 4 (green, 6 people, 13:00), Table 5 (white, 6 people), and Table 6 (white, 8 people). Additionally, there are two bar seating areas, 'Bar Seating A' and 'Bar Seating B', each with 3 people. A dark notification box in the bottom right corner prompts the user to 'Add to your home screen' for instant notifications and quick access, with a link to 'See how to install'.

Visual Floor Plan — drag-and-drop table layout with live status

Guest CRM & Loyalty

PRO AND ENTERPRISE

Every reservation builds a guest profile automatically: visits, no-shows, tags and manager notes. On top of that sits a loyalty scheme and a campaign tool.

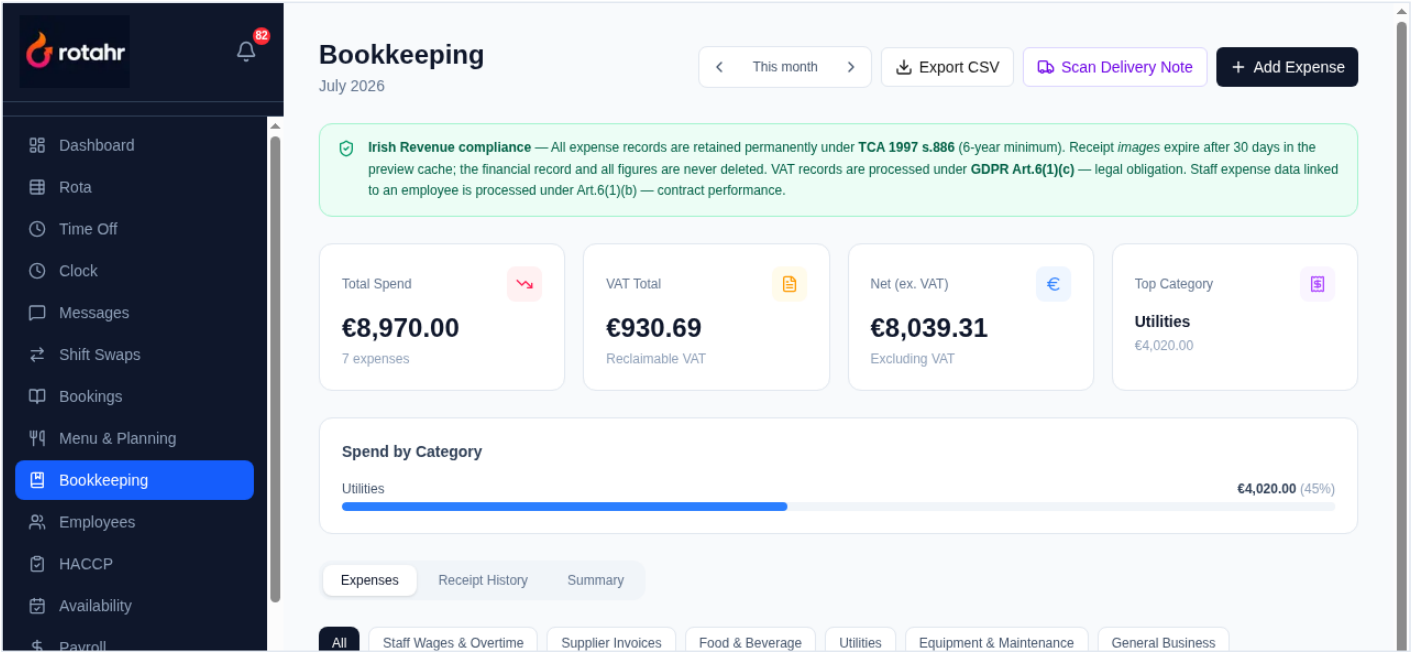
- **Loyalty tiers & points** points accrue against the spend recorded on a guest's profile, and tiers move with them.
- **Promo codes with QR redemption** issue a code, scan it at the table, see it marked used.
- **Campaign drafts** build an email campaign against a filtered guest segment. Every campaign lands in a review queue first.
- **GDPR built in** consent is recorded per guest, email only goes to consented guests, and profiles can be anonymised on request.

Two things to be straight about

Guest spend is what the venue records in Rotahr, not an automatic per-guest feed from the till — the POS link brings in day-level totals only. And campaigns are email; there is no SMS or WhatsApp sending, so don't promise birthday texts.

PRO AND ENTERPRISE

Log expenses, scan receipts with AI, and track VAT/tax automatically. The tax label adapts to the business's country (VAT, Sales Tax, or GST).



Bookkeeping — expenses and VAT summary

HACCP Compliance

ALL PLANS

Digital food safety checks replace paper logs — fridge/freezer temperatures, opening/closing checklists, and delivery checks. Set reminder schedules so staff are notified exactly when a check is due.

The screenshot displays the Rotahr HACCP dashboard. On the left is a dark sidebar with the Rotahr logo and a notification bell showing 59 alerts. The sidebar menu includes: Dashboard, Rota, Time Off, Clock, Messages, Shift Swaps, Bookings, Menu & Planning, Bookkeeping, Employees, HACCP (highlighted in blue), AI Tools, and Account. Below the menu, the user profile for Sarah Connolly, Manager, is shown with options for 'Get the App', 'Privacy', 'Terms', and 'Sign out'.

The main content area is titled 'HACCP Records' with the subtitle 'Paperless food safety compliance'. It features a navigation bar with 'Dashboard' (selected), 'History', 'PDF', 'Scan Delivery Note', and 'Reminders'.

The 'Today's compliance score' section shows a 60% score (3 of 5 required daily checks completed) for Wednesday, 8 July. It lists completed checks: Fridge / Cold Room, Freezer, and Opening Checks. Pending checks are Closing Checks and Daily Cleaning. A note states 'All records timestamped & signed'.

The 'Temperature Control' section contains five cards: 'Fridge / Cold Room' (2x daily, 3 units, 1 logged today, schedule 08:00, 14:00, 20:00), 'Freezer' (Daily, 2 units, 1 logged today, last 08:00), 'Hot Holding' (Every 2hrs, 2 units, last 12:00), 'Cooking Temperature' (Per cook), and 'Cooling Record' (Per batch). Each card has a plus icon for more details.

A dark overlay at the bottom right prompts the user to 'Add to your home screen' to get instant notifications and quick access, with a link to 'See how to install'.

HACCP dashboard with compliance score and reminder schedules

Staff Training

PRO AND ENTERPRISE

Thirteen in-house courses, each generated from the venue's own data rather than generic slides. Allergen awareness is built from the actual menu, fire safety from the equipment register, manual handling from the stock list, food hygiene from the HACCP units.

- **Assign and chase** assign a course to a person or a whole department and see who hasn't finished it.
- **Pass mark 80%, valid 12 months** after that the course comes back around for a refresher.
- **Certificate PDF** every pass produces a certificate, and the record sits on the employee's profile alongside their other documents.
- **Team board** one screen showing training status across the whole team.
- **Practice run** owners can take any course themselves before rolling it out.

Say this before anyone asks

These are in-house induction and refresher courses. They are not accredited qualifications and do not replace HACCP Level 2, statutory food safety certification or any licensed training. Lead with that — it is what the module is for, and owners respect the honesty.

Equipment & Service Register

ALL PLANS

Inside the Log Book. Every fridge, freezer, fryer, coffee machine and glasswasher logged in one place, with the paperwork attached.

- **Asset record** serial number, supplier, purchase date, warranty expiry and service interval.
- **Service history** every callout and service logged against the asset, with the invoice or report attached.
- **Warranty warnings** alerts at 30 days and 7 days before a warranty or service date lapses.
- **Monday digest** a weekly summary of what is due, so nothing waits for someone to remember it.
- **Feeds the training** the fire safety course is built from whatever is in this register, so it names the venue's own equipment.

Good demo angle

This one is on every plan, including Starter. An owner who has just paid for an out-of-warranty compressor understands the value of it immediately.

Recipe Costing

PRO AND ENTERPRISE

Build recipes from stock items with live cost-per-portion and gross profit %. Add a photo of the finished dish so kitchen staff always know how it should look before it goes out.

The screenshot displays the Rotahr Recipe Costing interface. On the left is a dark sidebar with navigation links: Dashboard, Rota, Time Off, Clock, Messages, Shift Swaps, Bookings, Menu & Planning, Bookkeeping, Employees, HACCP, Availability, Payroll, and a user profile for James Harrington (Admin). The main content area is titled 'Recipe Costing' and includes a '+ New Recipe' button. Below the title, it states: 'Build recipes from your stock items — live GP% calculated automatically from supplier prices'. Three summary boxes show 'Total recipes: 3', 'Average GP%: —', and 'Low GP recipes: 0'. A search bar and category filters (All, Starter, Main, Dessert, Drinks, Sides, Other) are present. Two recipe cards are shown: 'Bloom Brunch Board' (Main) with a photo of a brunch board, and 'Wild Garlic Risotto' (Main) with a photo of risotto. Each card lists ingredients and their costs. A bottom notification bar prompts to 'Add to your home screen'.

Recipe Costing + New Recipe

Build recipes from your stock items — live GP% calculated automatically from supplier prices

Total recipes: **3** Average GP%: — Low GP recipes: **0**

Search recipes... All Starter Main Dessert Drinks Sides Other

Bloom Brunch Board Main
Sourdough, smashed avo, poached egg...

Cost/portion	Sell price	GP%
€0.00	€16.00	—

Ingredients: Sourdough Loaf × 0.1 kg (no price), Eggs × 2 unit (no price)

Wild Garlic Risotto Main
Arborio rice, wild garlic, parmesan, lemo...

Cost/portion	Sell price	GP%
€0.00	€19.50	—

Ingredients: Arborio Rice × 0.12 kg (no price), Parmesan × 0.05 kg (no price)

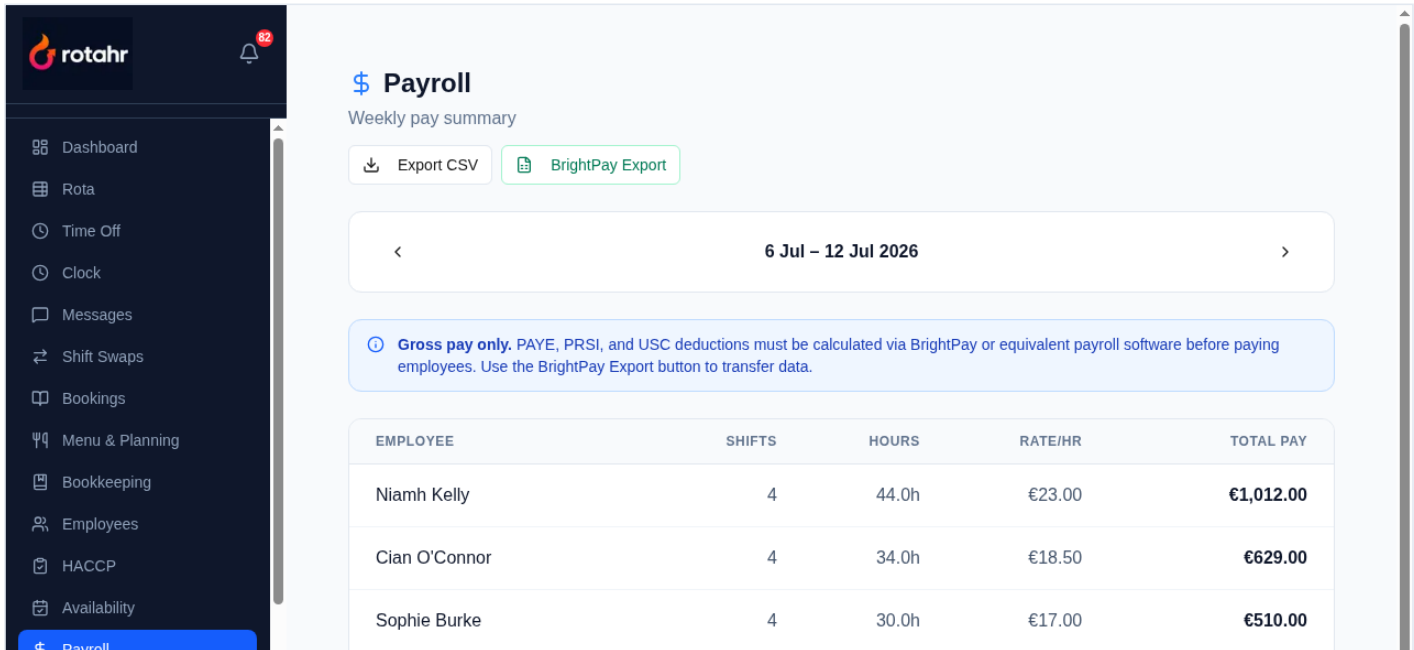
Add to your home screen
Get instant notifications and quick access
[See how to install](#)

Recipe cards with cost, GP%, and reference photos

Payroll

PRO AND ENTERPRISE

A weekly gross pay summary calculated automatically from rota hours and hourly rates. Export directly to BrightPay or as a CSV for the payroll provider to process — Rotahr never touches PAYE/PRSI/USC or moves money.



\$ Payroll
Weekly pay summary

Export CSV BrightPay Export

< 6 Jul – 12 Jul 2026 >

Gross pay only. PAYE, PRSI, and USC deductions must be calculated via BrightPay or equivalent payroll software before paying employees. Use the BrightPay Export button to transfer data.

EMPLOYEE	SHIFTS	HOURS	RATE/HR	TOTAL PAY
Niamh Kelly	4	44.0h	€23.00	€1,012.00
Cian O'Connor	4	34.0h	€18.50	€629.00
Sophie Burke	4	30.0h	€17.00	€510.00

Payroll summary — gross pay only, ready for BrightPay export

Plans & Pricing

Flat monthly pricing, VAT included, cancel any time. No per-staff pricing and no setup fee. First month free on Starter and Pro.

STARTER	PRO	ENTERPRISE
€49	€89	€215
per month · up to 15 staff	per month · up to 30 staff	per month · unlimited staff
✓ Rota & scheduling ✓ Clock in/out & breaks ✓ Bookings & floor plan ✓ HACCP checklists ✓ Log book & equipment register ✓ Messaging & specials ✓ AI booking assistant ✓ POS integration	✓ Everything in Starter ✓ Guest CRM & loyalty ✓ Staff training & certificates ✓ Bookkeeping & receipt AI ✓ Stock & wastage ✓ Recipe costing & GP% ✓ Payroll summaries & tips	✓ Everything in Pro ✓ Multi-venue support ✓ Advanced analytics & P&L ✓ Custom onboarding ✓ Priority support

What you earn

- **20% recurring commission** €9.80/mo on Starter, €17.80/mo on Pro, €43/mo on Enterprise, for as long as the client stays.
- **Paid automatically** tracked and paid through Lemon Squeezy affiliates. No invoicing, no chasing.

Ready to Refer

That's the full walkthrough. A few things that tend to work when demoing Rotahr:

- **Lead with their pain** whatever they mention first (rota admin, compliance, bookkeeping) is the module to open, not the whole tour.
- **Open on the Floor Plan** drag-and-drop tables land faster than any feature list.
- **Then show the training** courses built from their own menu and equipment is the thing nobody expects at this price. Be clear it is in-house, not accredited.
- **Mention the equipment register early** it is on Starter, and every owner has been stung by an out-of-warranty repair.
- **Price is transparent** €49/month including 23% Irish VAT, no per-staff cost, no setup fee, first month free.
- **Send them through your referral link** that is what credits the referral to you.

Keep it honest

Rotahr is young and the limits are published on the features pages on purpose. If a prospect asks for something it doesn't do, say so — the owners in this trade have all been oversold once already, and it is the fastest way to lose them.

Questions? Reach out any time — rotahr.com/partners