



NetSuite for Restaurants



Restaurants need real-time visibility across finance, inventory, purchasing, labor, and operations to support consistent guest experiences and profitable growth. NetSuite helps restaurants unify their financial and operational management on a single AI-powered cloud platform that supports efficient multiunit operations, stronger controls, and more informed decision-making across locations and business models.

By centralizing financial and operational data across corporate-owned, franchise, and multiunit operations, NetSuite helps restaurant operators improve efficiency, automate routine processes, strengthen financial controls, and respond more quickly to changing business conditions. With embedded AI capabilities, including Ask Oracle, teams can ask questions in natural language, get AI-generated insights, automate workflows, and use real-time analytics to monitor performance, identify trends, and support planning across franchise groups, locations, and operational areas.

Key Features

- **Unified financial management.** Manage general ledger, accounts payable, accounts receivable, tax management, intercompany transactions, and financial reporting from a single cloud platform.
- **AI-powered planning and forecasting.** Use NetSuite AI and your consolidated operational data to support budgeting, forecasting, and operational decision-making.
- **Restaurant inventory and purchasing management.** Track inventory usage, automate purchasing workflows, and monitor supplier activity across restaurant locations in real time.
- **Multiunit and franchise management.** Consolidate reporting and standardize processes across corporate-owned and franchise locations with centralized oversight and controls.

Key Benefits

- **Improved financial visibility.** Consolidate financial and operational data across locations, brands, and business entities to support faster analysis and more informed decisions.
- **More efficient restaurant operations.** Automate purchasing, inventory tracking, and financial processes to reduce manual effort and improve operational consistency.
- **Better cost control.** Monitor food, labor, and operating expenses in real time with AI-assisted insights that help restaurants protect margins and support profitability goals.
- **Faster, AI-assisted decision-making.** Use Ask Oracle, AI-generated insights, dashboards, and connected business data to identify trends, highlight exceptions, and improve forecasting accuracy.
- **Stronger inventory management.** Track inventory levels, purchasing activity, and supplier performance to

- **Real-time reporting and analytics.** Use Ask Oracle, dashboards, KPIs, and customizable reports to analyze operational and financial insights across the business.
- **Automated workflows and controls.** Automate approvals, financial workflows, audit tracking, and operational processes to improve productivity, consistency, and compliance readiness—all with the help of AI.

reduce waste, optimize inventory planning, and support consistent service levels.

- **Support for business growth.** Manage multicompany, multilocation, and franchise operations on one platform while maintaining consistent reporting, controls, and scalable operational visibility all with the help of AI.

The screenshot displays the Oracle NetSuite interface for viewing and managing a recipe. The main content area is titled "View Recipe: Angus Burger" and includes a sidebar with navigation options like Dashboard, Inventory, Records, Recipe, and Recipe List. The recipe details section shows fields for Name (Angus Burger), Subsidiary (Simphony POS Org), Recipe Type (Menu Item Recipe), and various settings like Yield Quantity (0.000), Yield Unit, Portion Size (0.000), Portion UOM, Number of Portions (0.000), and Cost of Sales (9.02). A recipe image of a burger is shown with a description: "1/4 pound Angus beef patty on a Brioche bun with romaine lettuce, Roma tomatoes, red onion, pickle, and American Cheese." Below the details is a "Recipe Builder" section with tabs for Ingredients, Nutrition Facts, Additives, Allergens, and Portions and Pricing. The Ingredients tab is active, showing a search bar and a table of ingredients.

Item	Family Group/Type	Potential QTY	UOM	Loss %	Actual QTY	Cost of Sales
1	PREP Sliced Tomato	0.065	Pounds	0.00	0.065	0.000