

# QUINI SOMM™

IMPROVES EFFICIENCIES  
MAXIMIZES WINE SALES  
BOOSTS YOUR BOTTOM LINE

Crucial tasting notes  
right to your staff

FAST



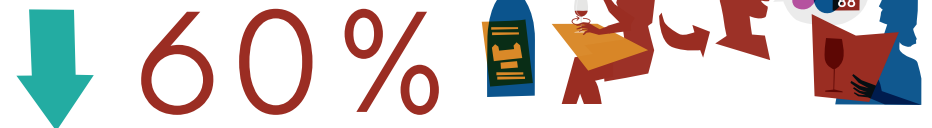
The wine steward and restaurant manager at an upscale BC restaurant uses QUINI SOMM™ to automate wine tasting and share his tasting notes for instant access by staff on mobile.

Wine sales figures



A trend-setting downtown Vancouver restaurant added upsell wine suggestions to their QUINI SOMM™ tasting notes. With instant access to wine meal pairings along with higher quality wine suggestions, staff can more easily move guests from lower-end to higher-end wines.

Staff training time



A Vancouver-based restaurant group reduced in-person wine tasting education sessions from 4 hours to 1.5 hours using the QUINI SOMM™ solution.

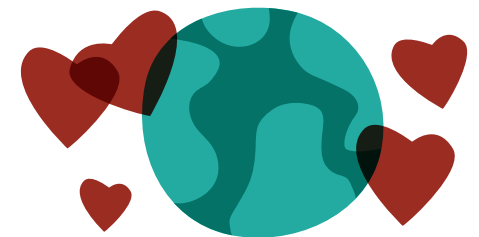
Stagnant inventory?

MOVE IT

QUINI SOMM™ provided the necessary wine knowledge and information to staff at an established Winnipeg restaurant. They moved a stagnant wine with zero sales, to multi bottles each month.

Save money and go

GREEN



When a Canadian restaurant group moved from print to digital tasting notes using QUINI SOMM™, the paperless effort and materials cost-savings were immediate.