

Tip #1

Reduce Bar Costs and Increase Profits:

Your signature drinks should have the same amount of ingredients every time. Each bartender should follow the same recipe card to avoid overpouring.*

Did you know...





Alcohol is one of the world's most valuable liquids? Gasoline is close to \$4.00 a gallon, while beer sells for \$4.00 a pint!

Most bars and restaurants lose 20-30% of their stock due to shrinkage?

*Download the FREE Signature Drink Recipe Index Card at the Bevinco.com Resource Center!

No matter what inventory management system you currently use, **BEVINCO** will get you better results. **BEVINCO** is more than just a product. We become your partner to identify, fix, and prevent problems. We'll help you reduce shrinkage to less than 5%, and boost profits by 10% or more.



Hi, I'm Jared Ey, the new Franchise Owner/Operator of BEVINCO of Central New York. This is just one of many proven strategies to reduce liquor loss. **BEVINCO** provides a consultative inventory management service for wine, beer, draft and liquor. Using our proprietary software in conjunction with your existing POS, we perform on-premise bar audits and then work with you to decrease your losses and increase your profits. Bar stocktaking is made easier, alcohol and beer inventory levels are maintained at maximum efficiency, and loss due to waste, spillage, and theft is dramatically reduced.

"As a former Master Sergeant in the United States Air Force, I now serve my clients with the same integrity, discipline, and attention to detail. I'm proud to work with BEVINCO, a company that has helped bar and restaurant owners for more than 20 years." - Jared Ey

Call me for a FREE consultation!

Minimize Shrinkage. Maximize Profit. Build Your Business with BEVINCO.



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