



Take It Outside: EPOS Power for Summer, Festivals & Alfresco Dining

Summer's here. The sun's out, your customers want to be outside, and you're thinking about how to make the most of it. Whether you're running a beer garden, setting up at a festival, or finally launching that alfresco dining area you've been planning: your EPOS setup needs to keep up.

Good news: it can. And it doesn't have to be complicated.

Let's talk about how Prime-EPOS solutions: especially ByTable and contactless ordering: give you the speed, flexibility, and control you need when service moves outdoors.

Why Outdoor Service Is Different

Taking service outside isn't just about moving a few tables into the sunshine. The dynamics change completely:

- **Customers are spread out.** Your team can't keep eyes on every table like they can indoors.
- **Speed matters more.** People don't want to wait in the heat: or queue at a festival bar for ages.
- **Payments need to be flexible.** Cash is fiddly. Card machines with dodgy signals? A nightmare.
- **Stock moves fast.** A sunny afternoon can clear your fridge before you know it.

Traditional setups struggle with this. But mobile-first, cloud-based EPOS? That's built for exactly these situations.

ByTable: Let Customers Order From Where They Are

Here's a scenario you'll recognise: a packed terrace, staff running flat out, and customers waving for attention. Everyone's frustrated. Orders get missed. Service slows down.

ByTable flips this completely.

With ByTable, customers scan a QR code at their table, browse your menu on their own phone, and order directly. No app download. No waiting for a server. The order pings straight to your kitchen or bar, and payment's handled right there.



What this means for you:

- **Faster table turnover.** Orders go in quicker, so customers get served quicker.
- **Fewer errors.** No mishearing over background noise or scribbled notes gone wrong.
- **Less pressure on staff.** Your team can focus on delivering orders and upselling, not taking them.
- **Higher average spend.** Customers browsing a menu on their phone often add extras they wouldn't have asked for.

For busy summer weekends or a packed festival tent, this is a game-changer.

Festivals, Pop-Ups & Events: Stay in Control, Wherever You Are

Running a stall at a food festival? Setting up a pop-up bar for a summer event? You need tech that travels with you: and works the moment you plug it in.

Prime-EPOS mobile solutions are designed exactly for this. Handheld devices let your team take orders and payments on the move, even in a field with patchy Wi-Fi.



Key benefits for events:

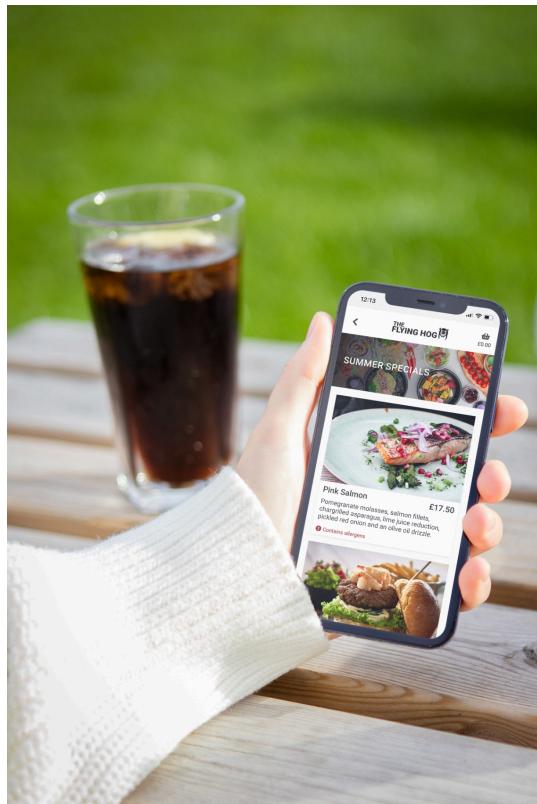
- **Portability.** Compact hardware that fits in a bag and sets up in minutes.
- **Offline capability.** If the internet drops, you don't lose sales. Transactions sync when you're back online.
- **Real-time reporting.** See exactly what's selling, what's running low, and where your revenue's coming from: even from your phone.
- **Quick staff training.** Intuitive interfaces mean temps and seasonal hires can get up to speed fast.

Whether you're selling burgers at a village fete or cocktails at a city rooftop, you stay in control without being tied to a fixed terminal.

Contactless Ordering & Payment: What Customers Expect Now

Let's be honest: contactless isn't a nice-to-have anymore. It's what people expect.

Post-pandemic habits have stuck. Customers like the speed and hygiene of tapping their phone or card. They like browsing a menu without handling a sticky laminated sheet. And they really like not having to flag someone down to pay.



With Prime-EPOS contactless solutions, you get:

- **Tap-to-pay on any device.** Accept contactless cards, Apple Pay, Google Pay: whatever your customer prefers.
- **QR code menus.** Update your offerings in real time. Ran out of the fish? Remove it instantly. Launching a summer special? Add it in seconds.
- **Integrated payments.** No reconciling separate card terminals and tills at the end of the night. Everything's in one system.
- **Customer data.** See what's popular, spot trends, and tailor your menu to what actually sells.

For outdoor venues especially, this removes friction. Customers order when they're ready, pay when they're done, and your staff aren't sprinting between tables with card machines.

Practical Tips: Getting Your Outdoor Setup Right

Thinking of going alfresco or taking on summer events? Here's how to set yourself up for success:

1. Plan Your Hardware

Think about what you actually need on-site. A handheld device for roaming orders? A compact terminal at a fixed serving point? Portable printers for kitchen tickets? Map it out before the first sunny weekend hits.

Check out the [Prime-EPOS shop](#) for hardware that suits outdoor and mobile setups.

2. Test Your Connectivity

Wi-Fi might be solid indoors but patchy in your garden or event tent. Consider a mobile data backup or devices with offline mode. Nothing kills service speed like a frozen screen.

3. Simplify Your Menu

For festivals and pop-ups especially, keep your menu tight. A shorter menu means faster prep, fewer errors, and easier stock management. ByTable lets you customise menus for different locations or events: so your festival offering can be leaner than your main restaurant menu.

4. Train for Speed

Summer temps and festival staff might not know your systems inside out. Choose EPOS that's intuitive enough for someone to learn in an afternoon. The less fiddly, the fewer mistakes when things get busy.

5. Use Real-Time Data

Don't wait until end-of-day to find out your best seller ran out at 3pm. Mobile reporting means you can check stock levels, sales patterns, and staff performance live: and react before problems become profit-killers.

The Bottom Line: Summer-Proof Your Service

When service moves outside, your EPOS needs to move with it. Slow, clunky systems designed for a fixed counter just don't cut it when you're dealing with spread-out customers, unpredictable demand, and the pressure of peak season.

ByTable and Prime-EPOS mobile solutions give you the flexibility to serve customers wherever they are: fast, accurately, and without the chaos.

Whether you're opening up a sunny terrace, hitting the festival circuit, or launching a pop-up for the summer, you don't have to compromise on control or customer experience.

Ready to take your service outside?

[Get in touch with Prime-EPOS](#) to chat about the right setup for your summer plans. Or browse our [EPOS packages](#) and [payment solutions](#) to see what fits.
