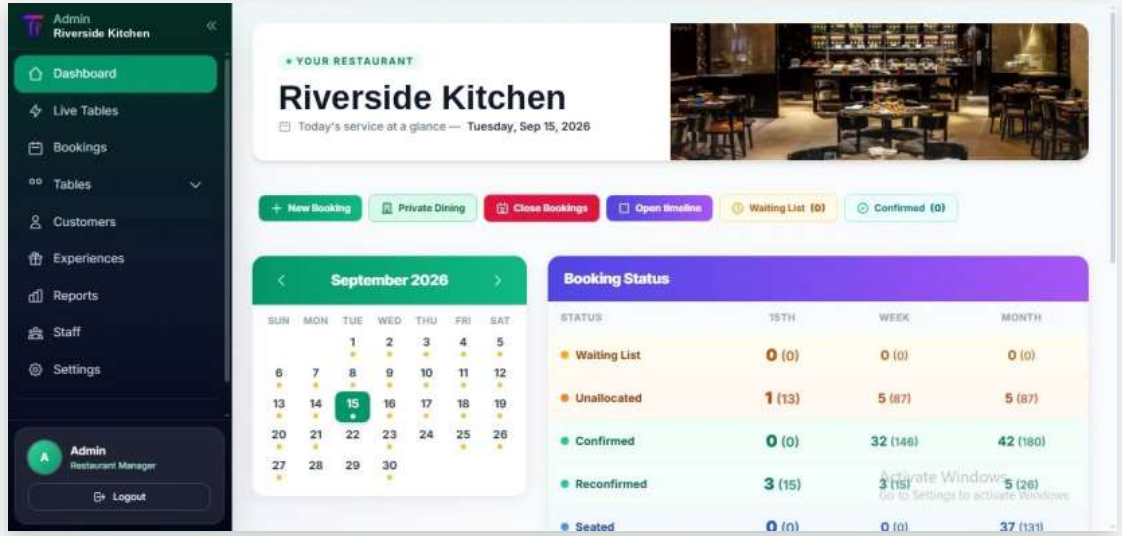
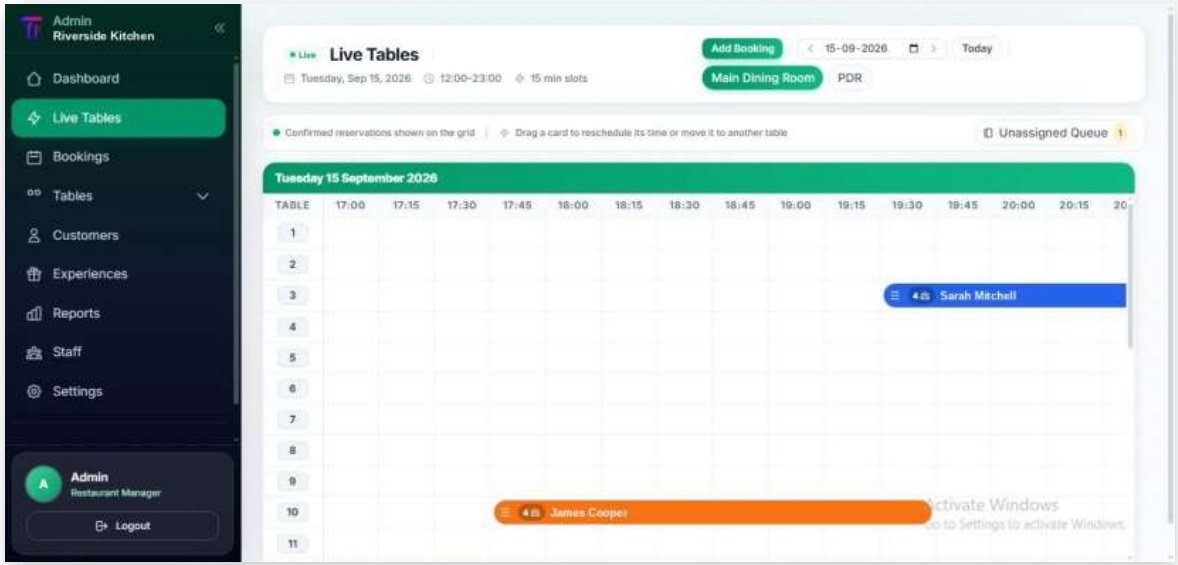
tap a table

RESERVE • DINE • REPEAT

Run Every Booking, Table & Guest From One Place

Reservations, live tables, guest profiles, experiences and restaurant settings in one platform built for UK hospitality.





RESTAURANT RESERVATION & GUEST MANAGEMENT PLATFORM

www.tapatable.co.uk

One Booking, Done Right

Meet Sarah. She wants a table for six this Saturday.

1

11:05PM

She books online

No phone call, no waiting for the restaurant to open.

2

11:06PM

Email confirms

A branded email, with your policy and her details attached.

3

FRIDAY

Reminder sent

Fewer forgotten bookings, and an easy way to change plans.

4

SATURDAY

Her table is ready

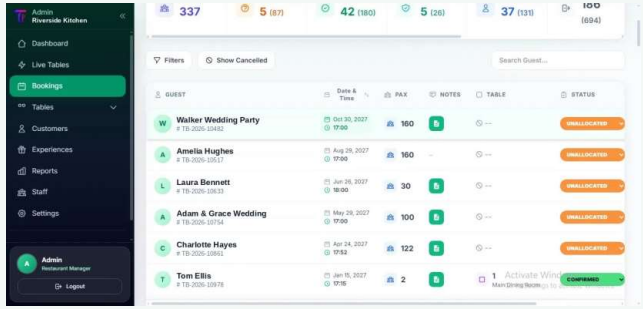
Staff see the booking, the notes and the table at a glance.

Same guest. Zero chaos. All from Tap a Table.

Online booking, automatic emails, reminders and guest profiles in one system.

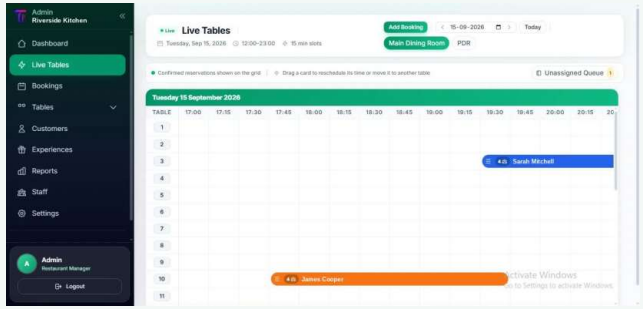
One Platform for Your Whole Service

Reservations, tables, guests, service controls and restaurant settings, all in one live view.



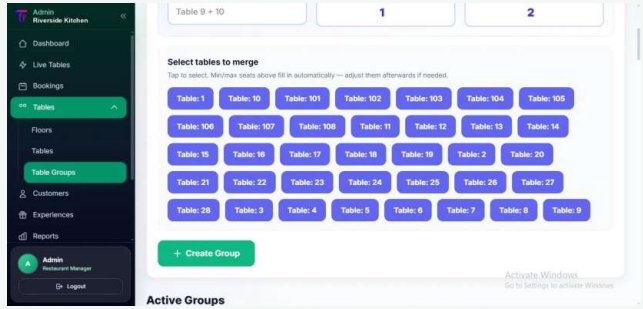
Reservations

Every booking with guest, time, party size, table and status.



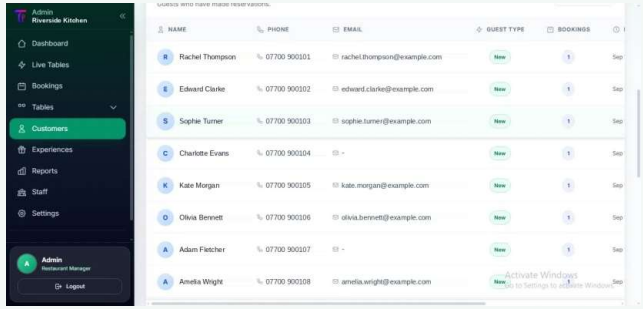
Live tables

A live timeline of tables against service times.



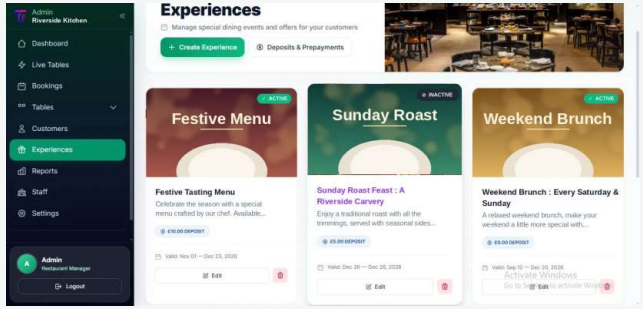
Tables & groups

Set capacities and floors, and merge tables for larger parties.



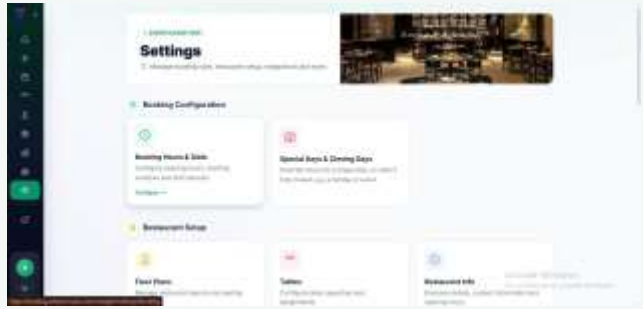
Guest profiles

A guest database built from reservation activity.



Experiences

Special dining events, menus and offers with deposits.



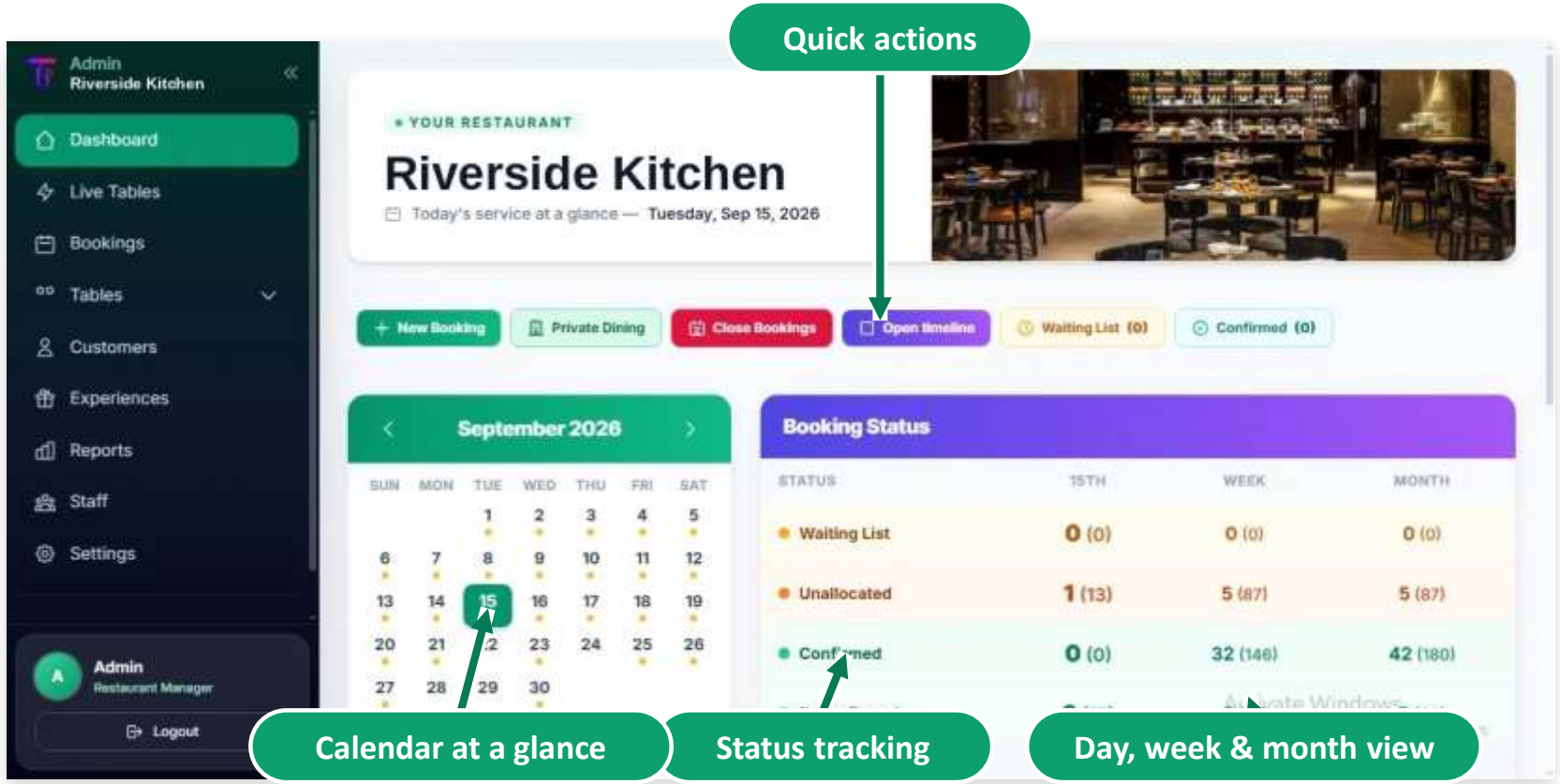
Rules & settings

Hours, slots, special days, policies and emails.

See Your Whole Service at a Glance

Open Tap a Table and see today's service immediately: booking status by day, week and month, plus one-tap actions for the jobs your team does most.

- Booking Status panel tracks Waiting List, Unallocated, Confirmed, Reconfirmed and Seated for the day, week and month
- Monthly calendar shows which days carry bookings
- Quick actions: New Booking, Private Dining, Close Bookings and Open Timeline
- Experience bookings are colour-coded so staff spot them instantly

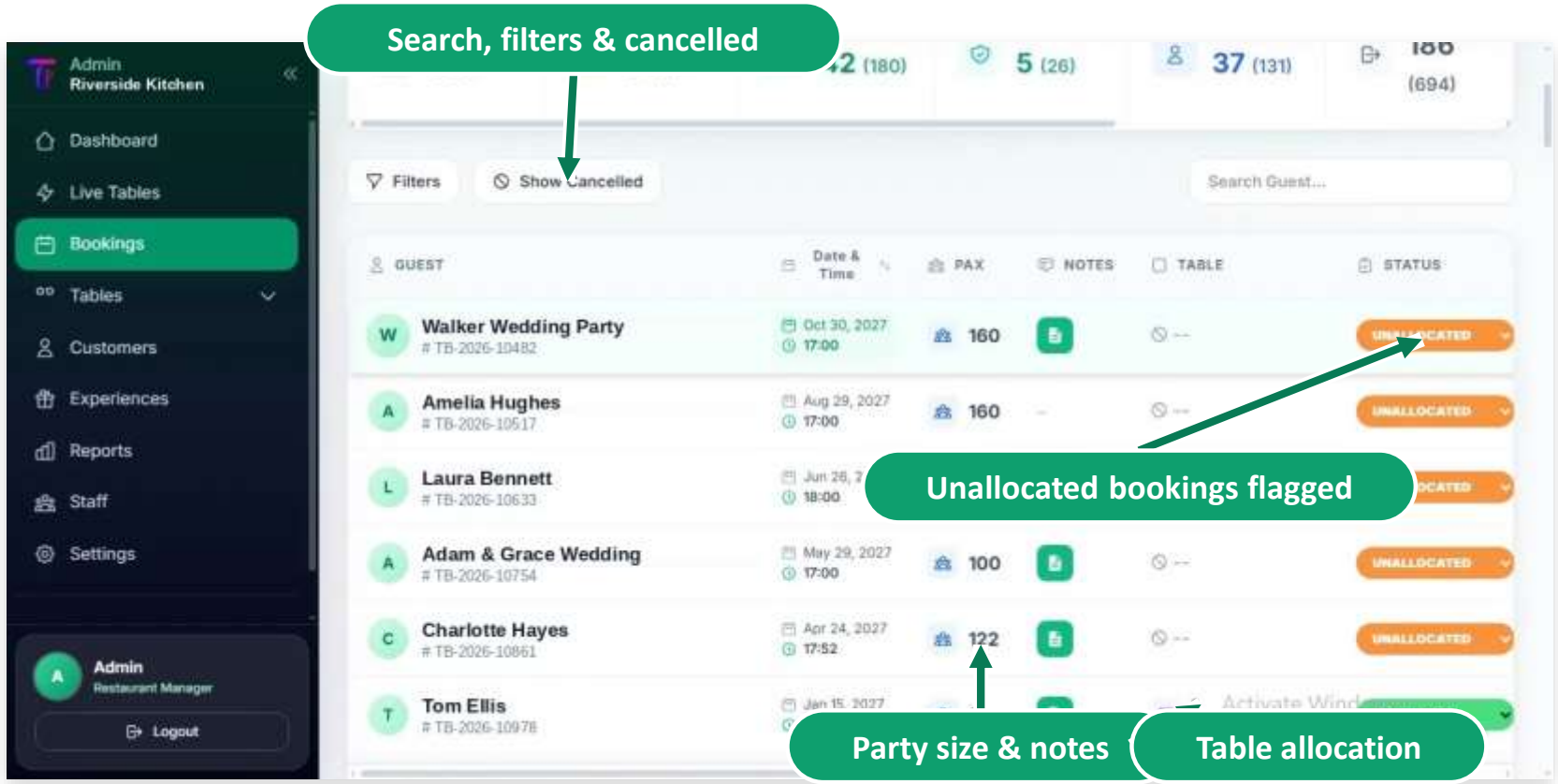


Why it matters Managers start every shift knowing what is confirmed, what still needs a table and what is coming this week, without opening a single report.

Every Reservation, Together and Searchable

Online, phone and walk-in bookings sit together in a single list with the details a host actually needs.

- Guest name, booking reference, date/time, party size, notes, table and status per row
- Search by guest, use filters, and reveal cancelled bookings when needed
- Unallocated bookings are clearly flagged, including large parties and events
- Staff can create bookings manually alongside online reservations
- Notes stay attached to the booking so service context is never lost

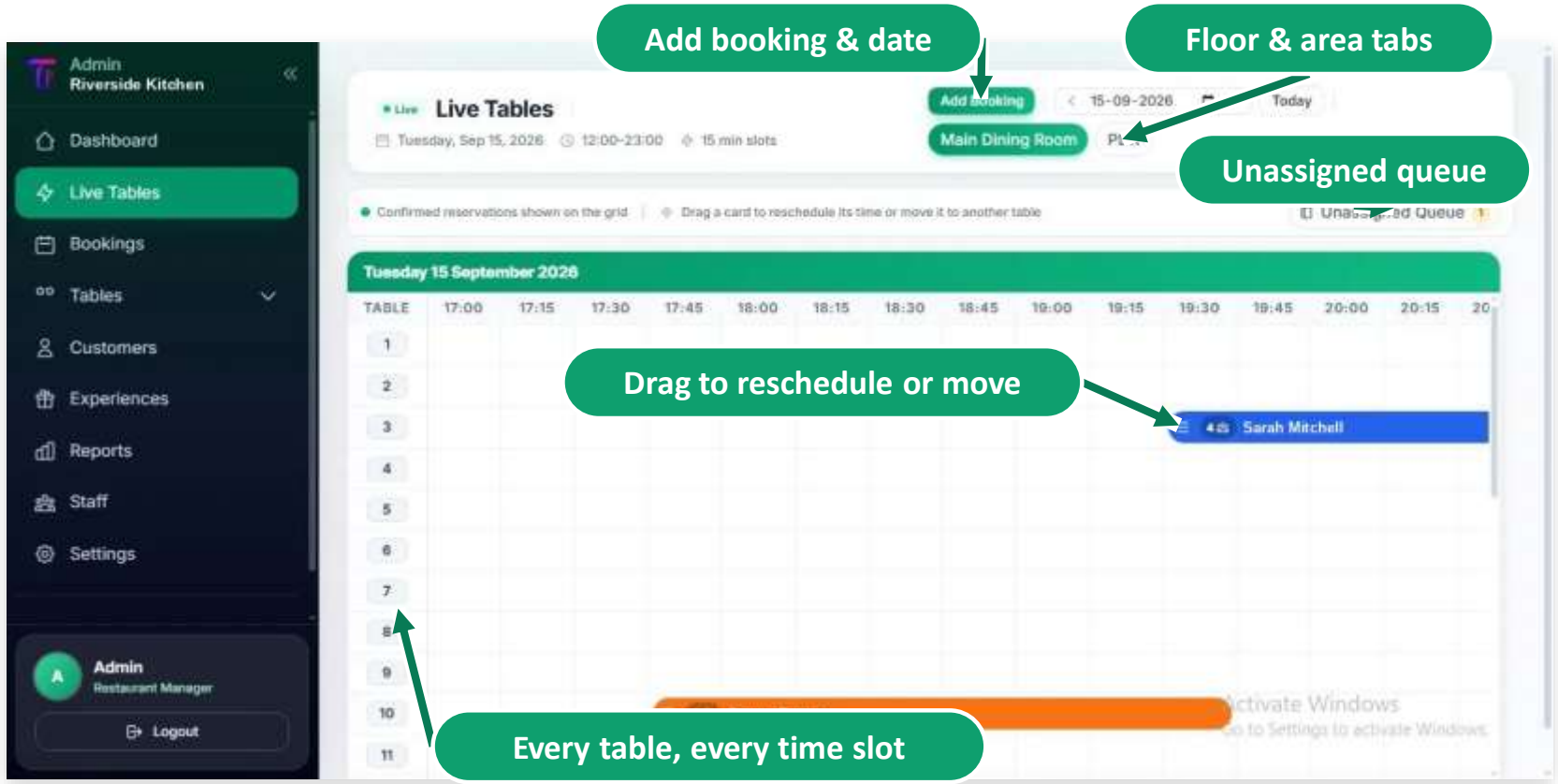


Why it matters Large-party and event enquiries stop slipping through the cracks: what needs a table is always visible.

Run Service From a Live Timeline

A live timeline puts every table against service times, so hosts see exactly where each booking sits and can change it in one move.

- Tables listed against service time slots (15-minute slots shown)
- Drag a booking card to reschedule its time or move it to another table
- Unassigned Queue holds bookings still waiting for a table
- Switch between floors or areas, such as Main Dining Room and PDR
- Quick Add Booking and date navigation directly on the timeline

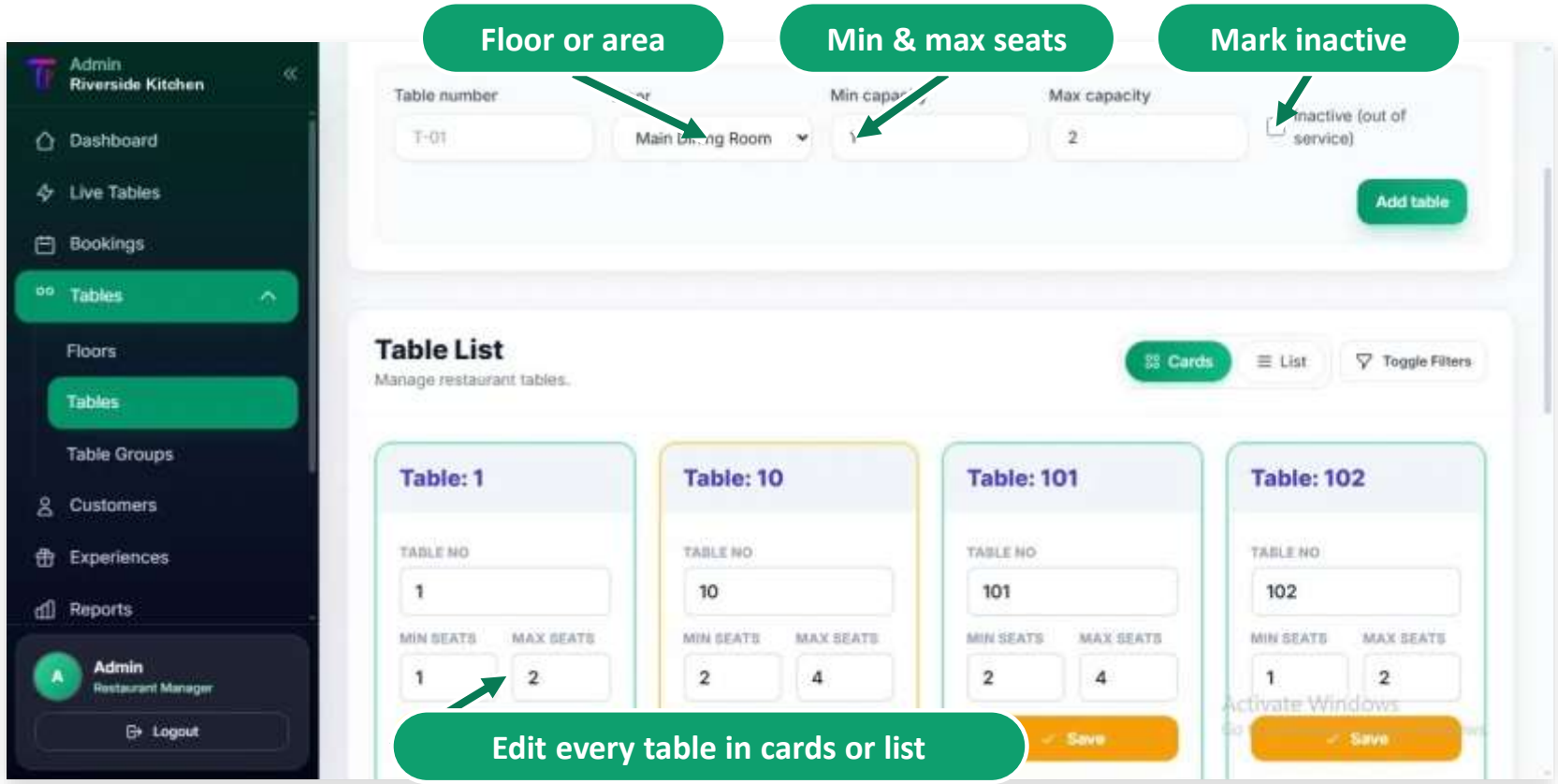


Why it matters Fewer double-bookings, faster re-seating and better table utilisation, because the whole floor plan of time is visible at once.

Set Up Your Tables Exactly as You Run Them

Set up your dining room once, then let bookings and availability follow it.

- Create tables with a number, floor and minimum and maximum capacity
- Assign tables to floors or areas
- Mark a table Inactive when it is out of service
- Cards and list views with filters, for quick edits

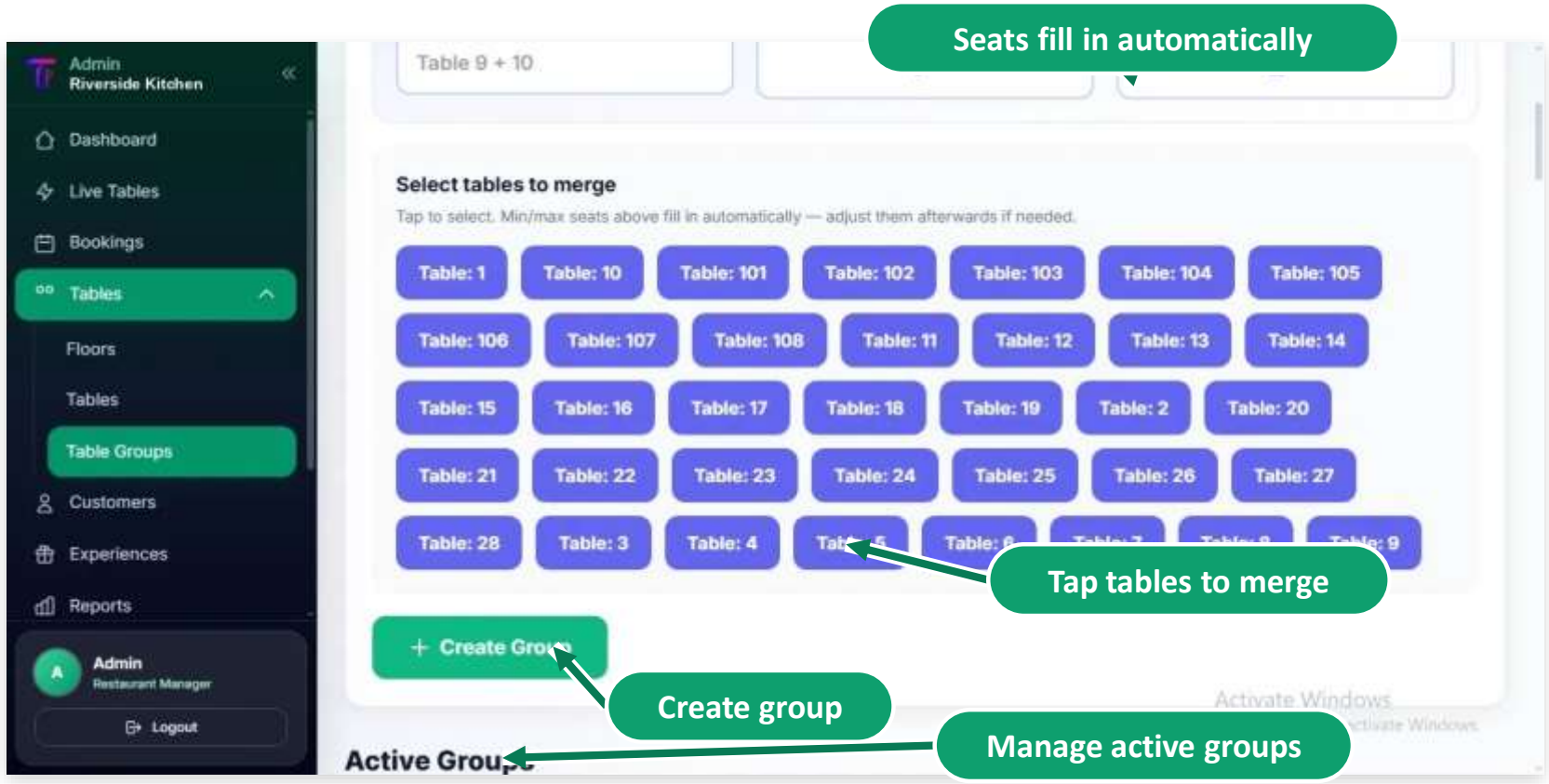


Why it matters Availability reflects real seating, so guests are matched to sensible tables from the first booking.

Combine Tables for Larger Parties

Tap the tables you want to merge and create a group. Combined seating is calculated for you and can be adjusted.

- Select multiple tables and create a named group in a few taps
- Minimum and maximum seats fill in automatically
- Adjust combined capacity afterwards if your layout needs it
- Active groups listed for easy management

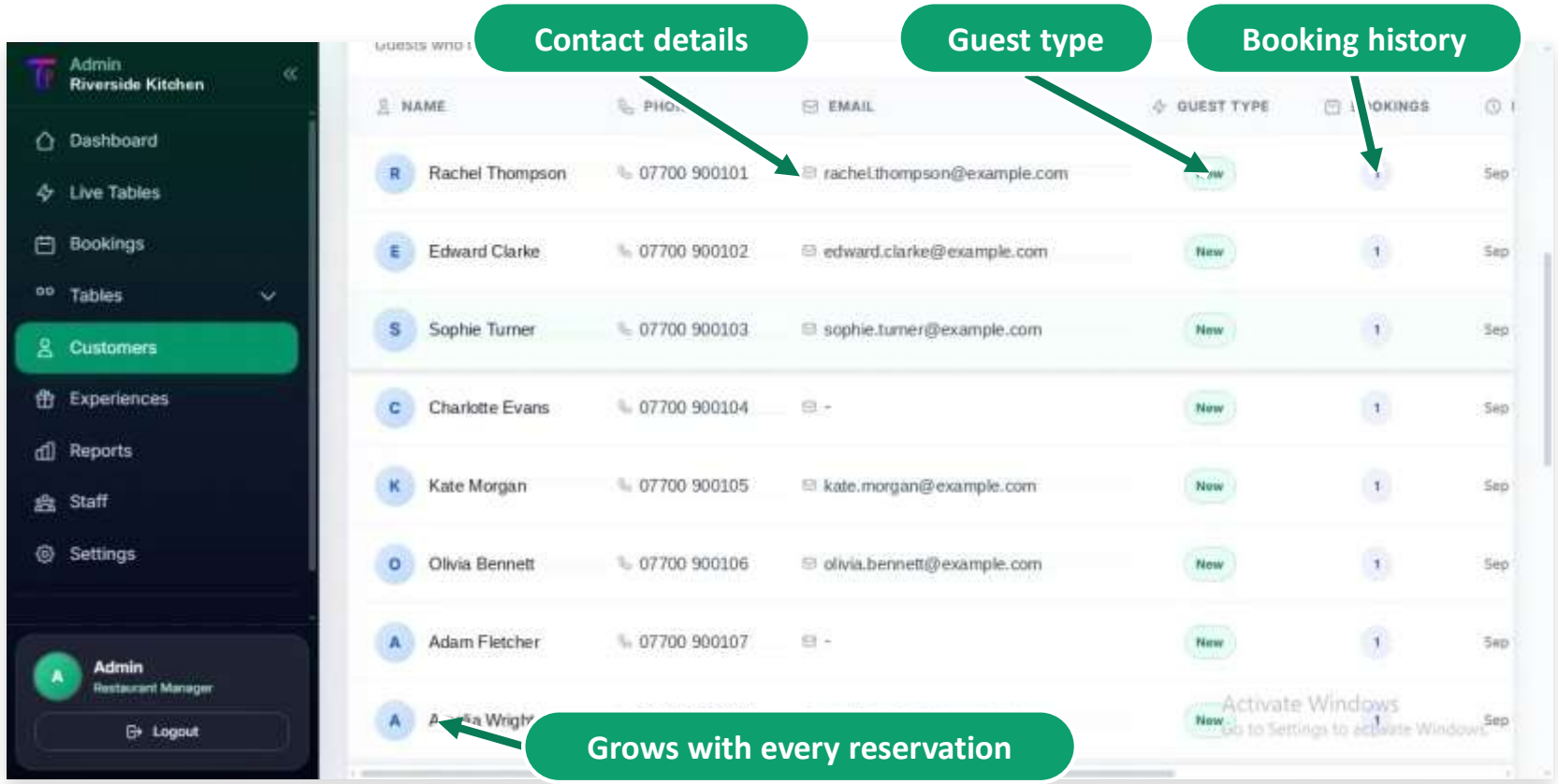


Why it matters Birthdays, family tables and corporate dinners become simple to place instead of a manual juggling act.

Know Your Guests, Welcome Them Back

Every reservation builds your guest database, giving your team recognition and history at their fingertips.

- Central guest list with name, phone, email and guest type (for example New)
- Booking count and booking history per guest
- Database grows from real reservation activity, with no re-typing
- Helps the team welcome returning guests personally



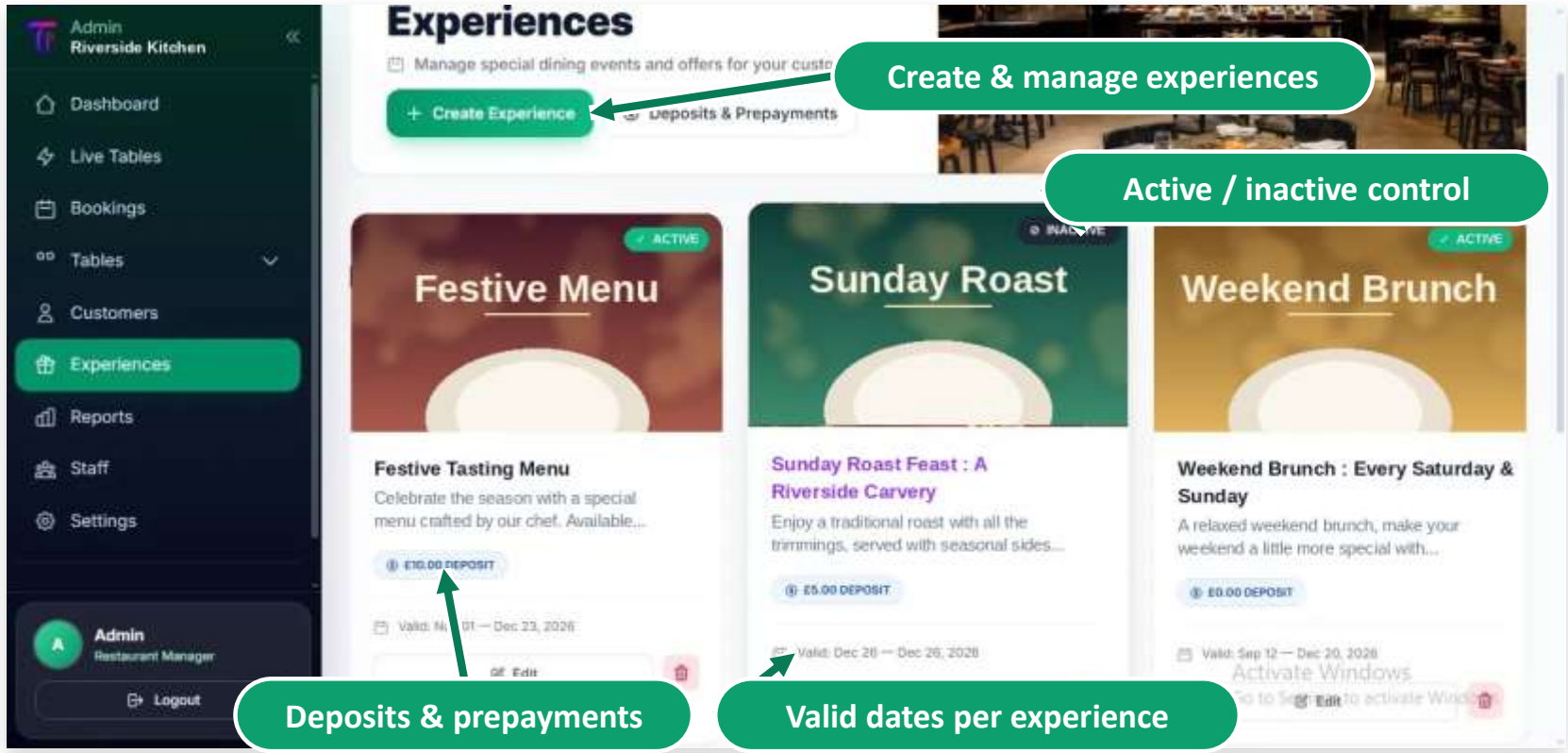
Why it matters Your guest data stays in your hands, ready for more personal hospitality.

Sell Special Dining Experiences

Launch festive menus, brunches and event nights with their own imagery, dates and deposits, all connected to the main booking system.

- Create experiences with image, description and valid dates
- Set deposits and prepayments per experience (for example £10 or £5 deposit)
- Active and Inactive status controls what guests can book
- Experience bookings appear in a distinct colour on the dashboard and timeline
- Bookings stay in the same reservation flow as everything else

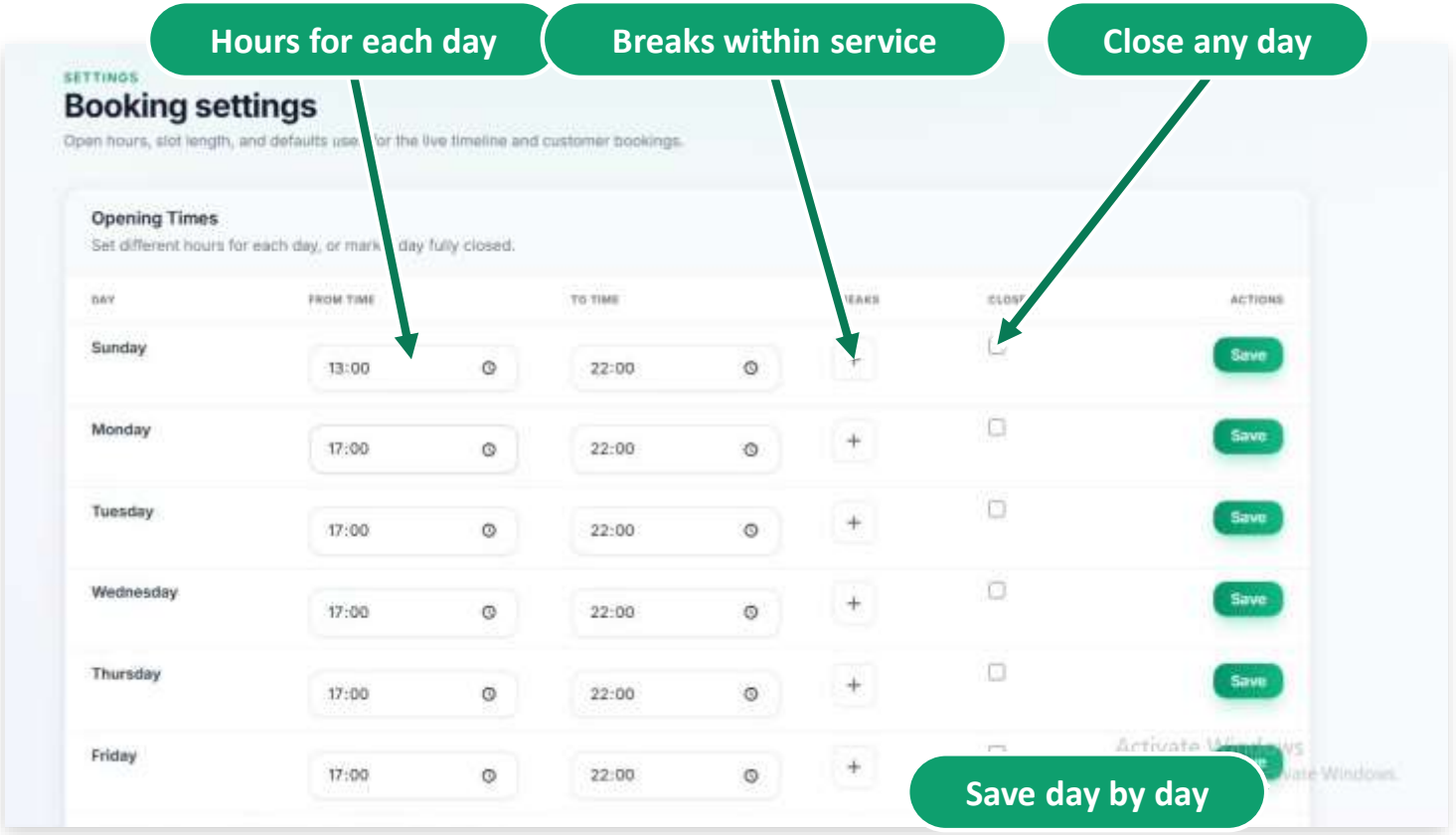
Why it matters Seasonal menus and events fill up with committed guests, and staff can tell them apart at a glance during service.



Keep Online Availability in Line With Your Service

Configure opening times, booking windows and slot intervals by day so online availability always matches how you actually trade.

- Set from/to times separately for each day of the week
- Add breaks within service hours
- Mark whole days closed
- Control slot length used by the live timeline and customer booking page
- Central Settings hub groups booking configuration, restaurant setup and more

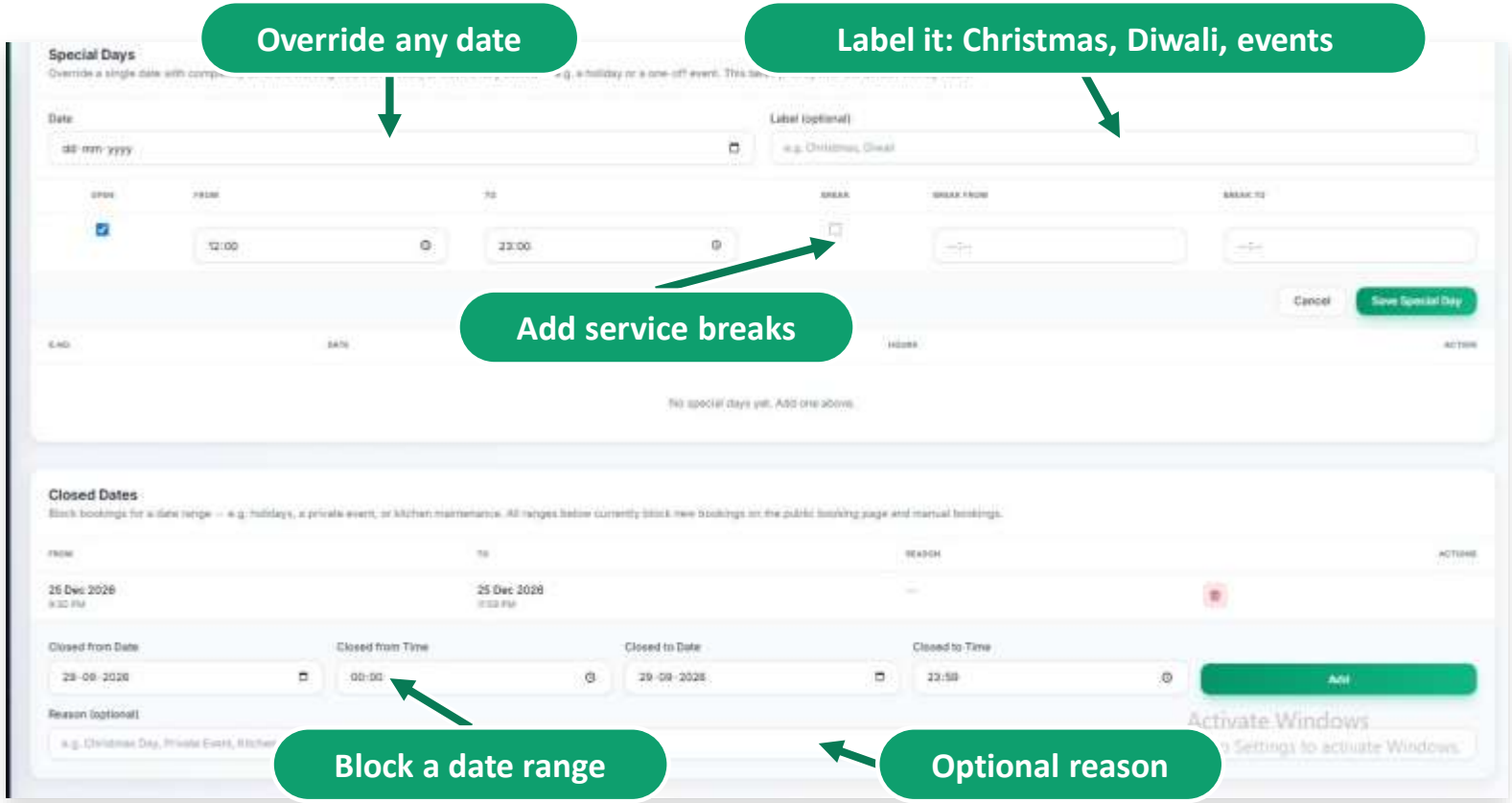


Why it matters Guests can only book when you are genuinely open, cutting phone calls and awkward conversations.

Handle Holidays and Private Events With Ease

Override a single date for Christmas, Diwali or a private event, or block a whole date range.

- Special Day overrides normal weekly hours for a specific date
- Optional label, custom open and close times, and service breaks
- Closed Dates block bookings across a date range on both the public booking page and manual bookings
- Optional reason recorded, such as Christmas Day or kitchen maintenance

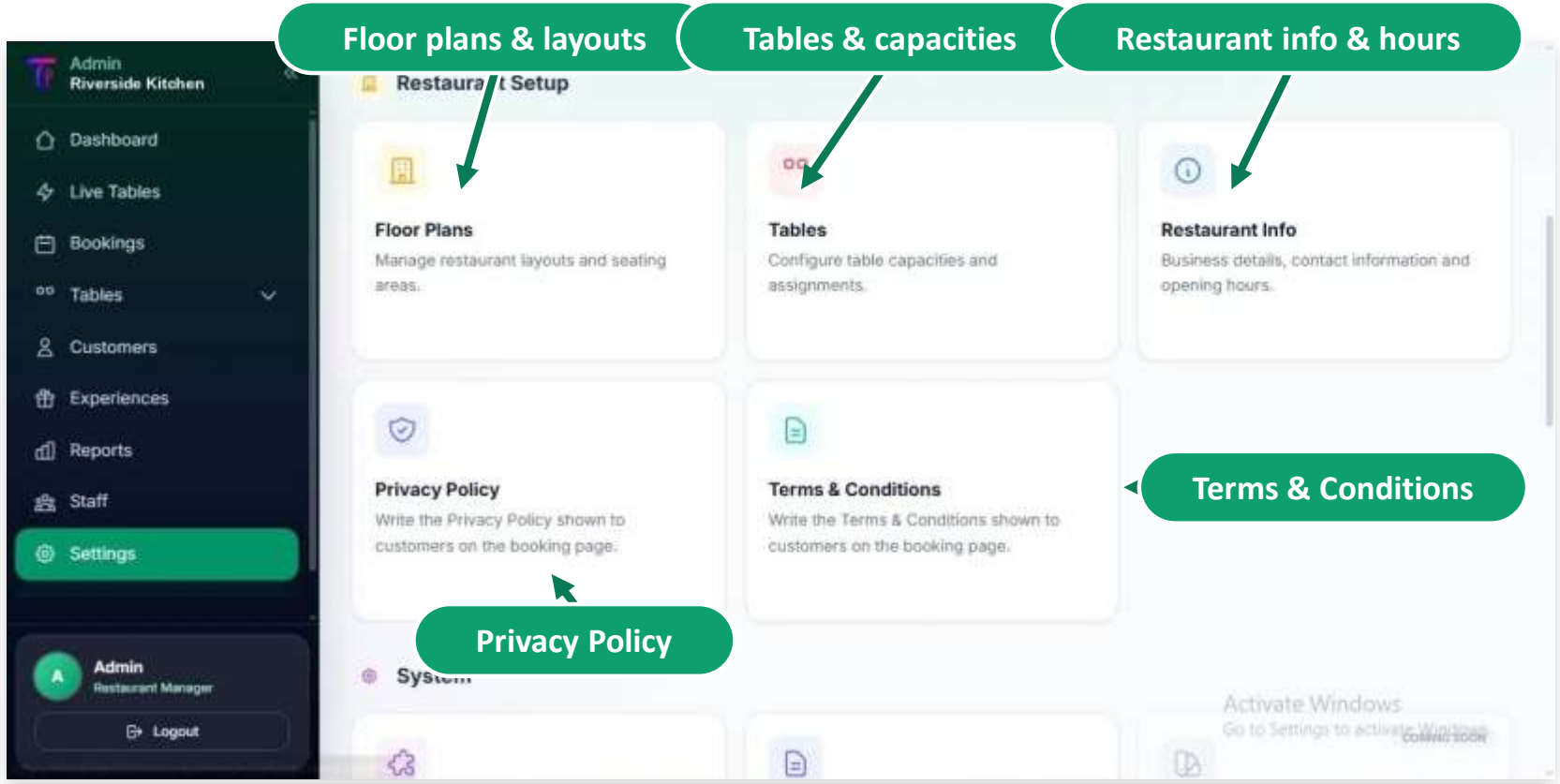


Why it matters Peak-season and one-off changes are set up ahead of time, so nobody books a table you cannot serve.

Your Restaurant Setup in One Place

Floor plans, tables, restaurant info, privacy policy and terms are all managed from a single Settings hub.

- Floor Plans: restaurant layouts and seating areas
- Tables: capacities and assignments
- Restaurant Info: business details, contact information and opening hours
- Privacy Policy and Terms & Conditions shown on your booking page

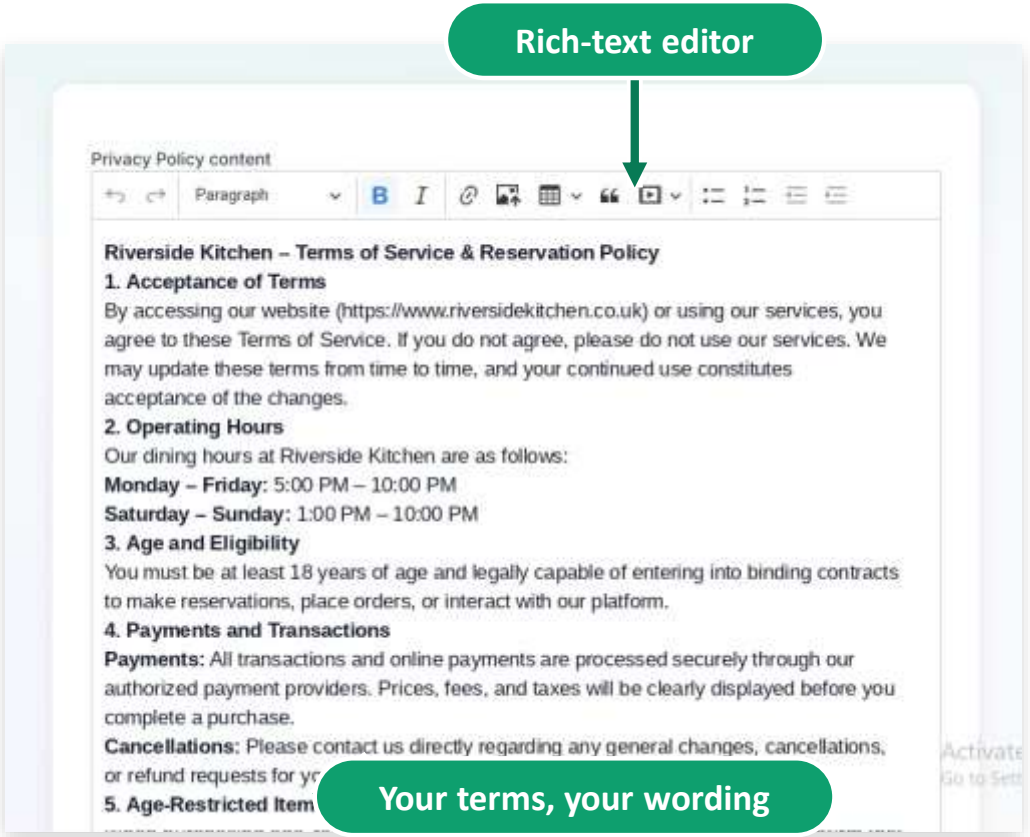


Why it matters Everything about how your restaurant runs is set up in one place, so changes take minutes, not support tickets.

Put Your Own Rules in Front of Every Guest

Control the rules customers see during the booking journey, with a rich-text editor built in.

- Edit Restaurant Info, including business details and opening hours
- Write the Privacy Policy shown on the booking page
- Write Terms & Conditions and reservation policy content
- Rich-text editor with formatting, lists, links and tables

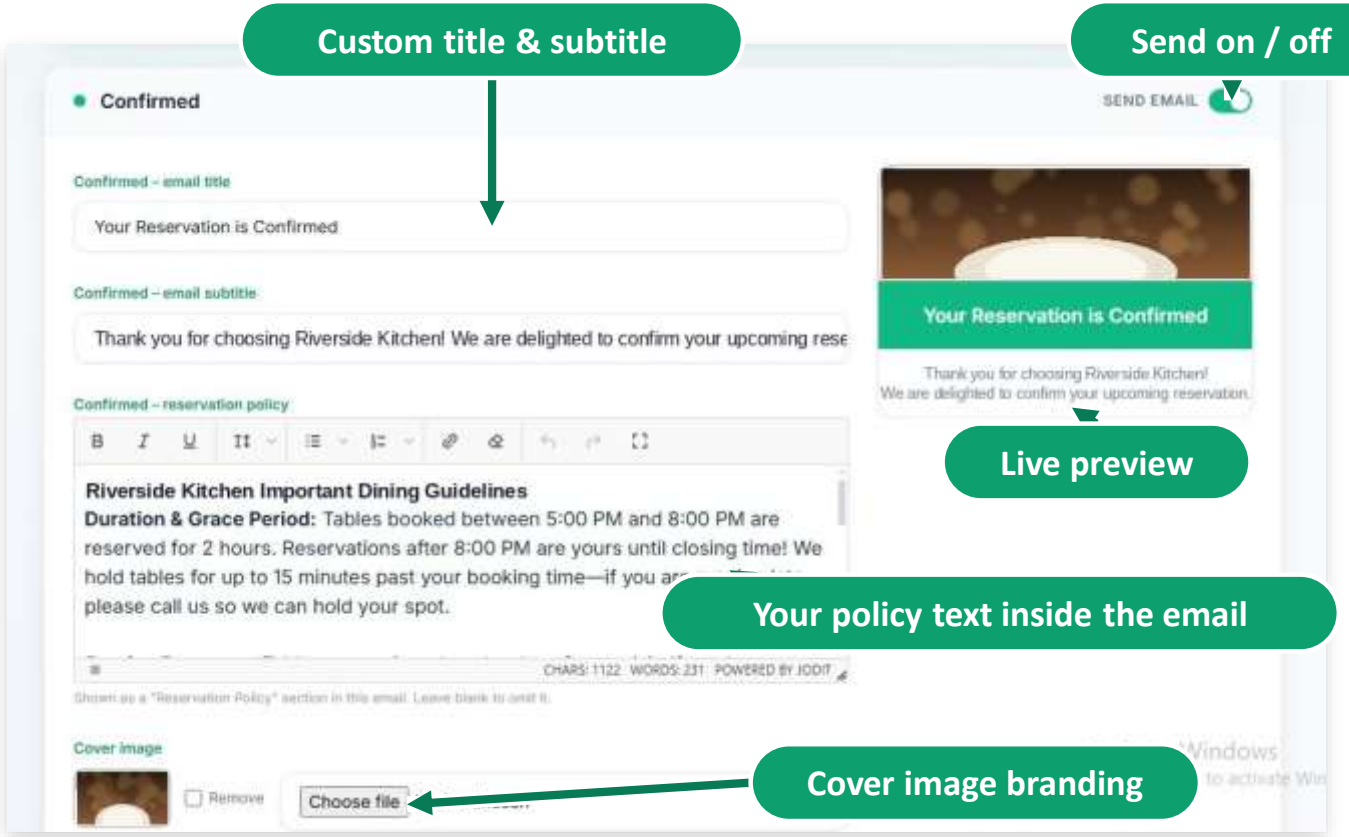


Why it matters Grace periods, cancellation rules and dining guidelines are communicated clearly before the guest ever arrives.

Branded Booking Emails, Sent Automatically

Choose which booking statuses send an email, then make every message sound like your restaurant.

- Separate emails for statuses such as Waiting List and Confirmed
- Switch sending on or off for each status
- Customise the email title, subtitle and reservation policy text
- Upload a cover image so each email carries your own branding
- Live preview shows the email as guests will see it

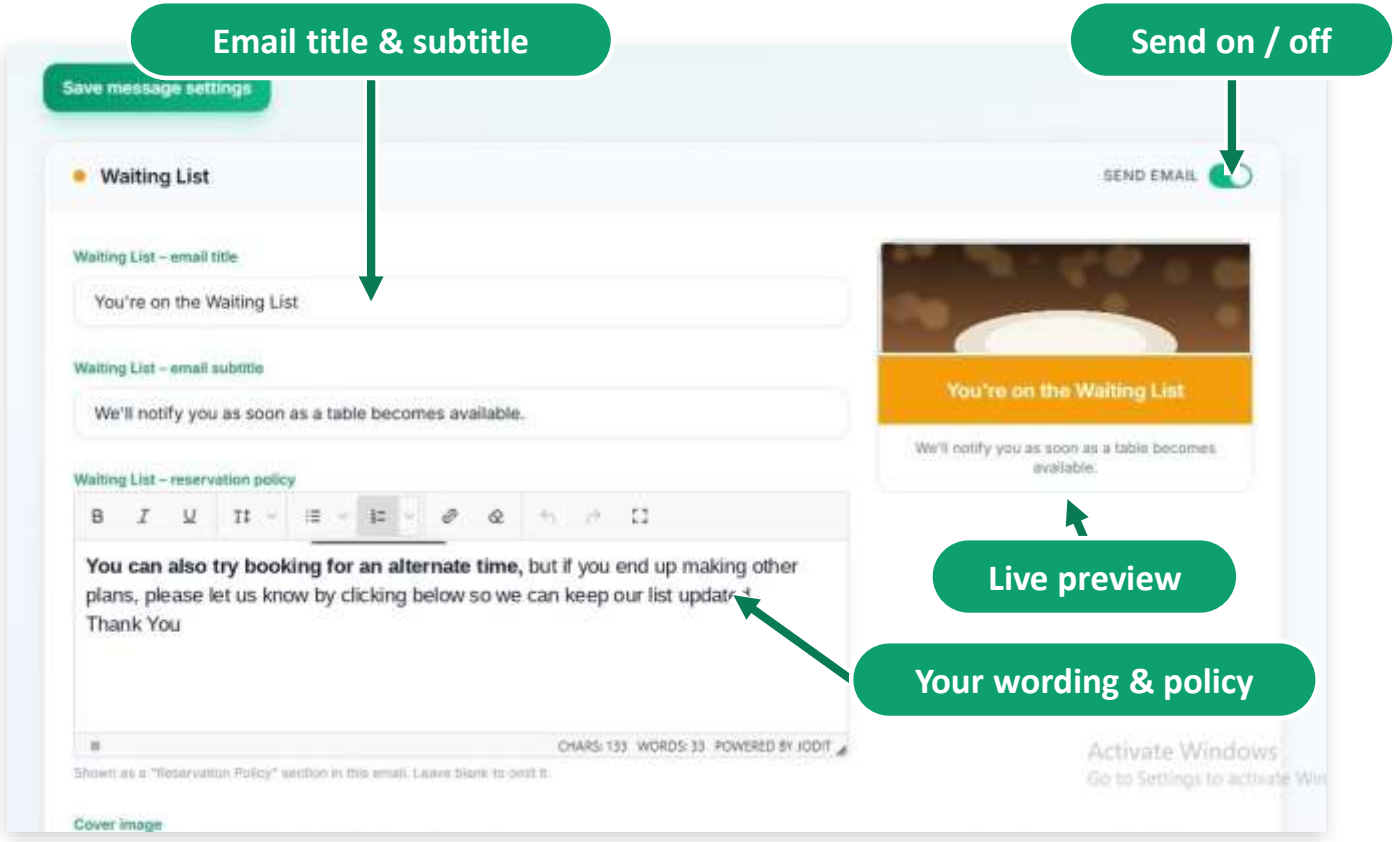


Why it matters Guest communication stays consistent and professional, and your own policy text travels with every confirmation.

Keep Guests Informed, Even on the Waiting List

Each booking status has its own email, with a live preview of exactly what your guest will see.

- Waiting List email tells guests you will notify them when a table becomes available
- Editable title, subtitle and reservation policy text
- Send on or off for each status
- Live preview beside the editor
- Reminders help confirm guests before they arrive



Why it matters Guests are never left guessing, and every message stays consistent, professional and on brand.

Insight, Control and Connections

Understand demand, control who can do what, keep guests on time and connect the tools you already use.

Reporting & analytics

- Booking and cover performance
- Service trends and booking sources
- Weekly and monthly reporting
- Insights into demand

Staff access & control

- Individual staff logins
- Role-based permissions
- Sensitive information protected
- Clear accountability

Automated reminders

- Confirm and remind guests
- Help reduce missed reservations
- Easier changes and cancellations
- Team informed before service

Integrations

Google Reserve | Lightspeed POS | Toast EPOS | Stripe | Tevalis POS | Instagram

Why Restaurants Choose Tap a Table

One system for the whole operation, designed around how a busy service really runs.

1 One platform, whole operation

Reservations, live tables, guests, events, rules and emails in one system.

2 Built for live service

A drag-and-drop timeline and unassigned queue let hosts fix problems in the moment.

3 Sell experiences with deposits

Festive menus, brunches and events carry dates, imagery and deposits, and stand out in their own colour.

4 Bigger parties made simple

Merge tables into groups with combined capacity filled in automatically.

5 Your rules, your brand

Hours, breaks, special days, closures, policies and emails are under your control.

6 Made for UK hospitality

Built for UK restaurants, cafes and HoReCa, with Lightspeed, Toast, Tevalis and Stripe integrations.

Built for Every Kind of Hospitality Business

Independent restaurants	Replace paper diaries and phone tag with one live view of bookings and tables.
Cafes	Manage slots, breaks and quieter days with simple opening-hour controls.
Banqueting and event venues	Handle wedding, party and catering enquiries with unallocated tracking and table groups.
Hospitality groups	Consistent policies, branded emails and staff access controls across teams.

Our Next 6-Month Journey

What we will deliver between now and the end of month 6 – the menu, the money and the first till link.

Month 1	Month 2	Month 3	Month 4	Month 5	Month 6

Phase 1 · Digital Menu + Dish Tracking

Phase 2 · Finance, Billing & Accounts

Phase 3 · POS kick-off

MONTHS 1–3

Digital Menu + Meal & Dish Tracking

- Menu builder: categories, dishes, photos, prices
- QR code and NFC card for every table
- Allergen and dietary labels on every dish
- New Order tab on each booking record
- Best and worst selling dish reports

MONTHS 3–6

Finance, Billing & Accounts

- Bills and invoices from booking and dishes
- Deposits, no-show charges and refunds in one place
- Daily to yearly sales and payment-method reports
- VAT report with Excel, CSV and PDF export
- Xero, QuickBooks and Sage connections

MONTHS 5–6

POS Connection – first steps

- Start with Toast and Lightspeed
- Booking, guest and allergy details sent to the till
- Bill, dishes and table times received back
- Live table status on the booking screen
- Open API for tills not yet supported

Simple, Transparent Pricing

One flat fee. Zero commission. Unlimited bookings, no per-cover charges.

MOST POPULAR

Growth

£99 /month

Billed annually at £990/yr

Save 17% vs monthly billing

For growing restaurants that want complete booking control.

- Unlimited bookings
- Live table & floor management
- Guest database & booking notes
- Large party & private dining
- Staff access & permissions
- Experiences & event bookings
- Reports & booking insights
- Integration access

Multi-site

Custom

Restaurant groups and multi-location brands

Everything in Growth, plus:

- Cross-site reporting & dashboards
- Role-based access for HQ & managers
- Dedicated account manager
- Open API & POS integrations
- Custom onboarding & training

Zero commission | **No setup fees** | **Cancel anytime** | **14-day free trial**

tap a table
RESERVE • DINE • REPEAT

APTIONIX
Future of next-gen intelligence

Take Control of Every Booking. Every Table. Every Guest.

See Tap a Table working for your restaurant.

Book a Demo

www.tapatable.co.uk

12 Redstart Drive, Waverley
Rotherham, England S60 8EF
+44 77210 07620
tapatable.uk@gmail.com
hello@aptionix.co.uk