The 2027 Guide to the Best Restaurant POS Systems

TouchBistro

If you're in the market for a new POS, you've probably discovered that finding reliable information on the best restaurant POS systems can be tricky.

Not only are there dozens of different providers to choose from, but each one has a unique set of features, tools, and services to offer – it's enough information to make anyone's head spin. And if you're a restaurateur, you don't have the time to scour through company websites and online reviews just to find the information you need.

To help you cut through the noise and make shopping for a new POS a little less painful, we've put together an ultimate guide to the best modern POS systems for restaurants. In this guide, we'll dive into in-depth reviews of all the top cloud POS providers (including our own). These comprehensive reviews will cover everything from pricing to payments, to help you narrow down the best restaurant POS for your specific business.

In each review, you'll find:

- A basic overview of each of the top modern POS systems for restaurants
- Each system's strengths and weaknesses
- Payment processing fees
- Software and hardware pricing
- The best venue type for each POS system
- Key takeaways

In addition to reviews of each provider, we've also included:

- A comparison chart featuring all the top cloud POS providers
- A buyer's guide that highlights key considerations to take into account

We know that no restaurant POS system is a one-size-fits-all solution, and you need all the information you can get in order to make an informed decision. We hope that with this guide to the best restaurant POS systems, you'll find the answers to all your burning questions (and then some).

The 2027 Guide
to the Best Restaurant POS Systems

Table of Contents

6 TouchBistro

12 Toast

18 Square

24 Shift4 Dine

30 Clover

36 Lightspeed

42 SpotOn

48 Lavu

54 Epos Now

62 Comparison Chart

64 Buyer's Guide

TouchBistro

Overview

TouchBistro is an all-in-one POS and restaurant management system that enables operators to delight their guests, maximize profitability, and grow their businesses. Designed exclusively with restaurants in mind, TouchBistro provides the most essential front of house, back of house, and guest engagement solutions on one easy-to-use platform.

TouchBistro has been dubbed the "best POS for all-in-one restaurant management" by Forbes and has even been featured as Gordon Ramsay's POS system of choice on the hit shows *Kitchen Nightmares* and *Gordon Ramsay's 24 Hours to Hell and Back.*

Strengths

One of TouchBistro's biggest strengths is that it has been specifically engineered to handle the unique needs of restaurants, including complex food and beverage workflows. Unlike other POS systems that are designed for retail, TouchBistro focuses heavily on smooth server workflows and fast bill-splitting, helping minimize the chaos of a busy floor. This includes features such as superior visual table-management, multiple bill splitting options, and an integrated restaurant reservations system.

This user-friendly software all runs on Apple's iOS operating system and familiar Apple hardware like the iPad. In fact, TouchBistro was the very first company to launch an iPad-based restaurant POS and it is one of the provider's biggest strengths. iOS is a closed platform which means that it's less virus-prone than Android systems and updates are rolled out seamlessly across devices. Meanwhile, Apple iPads are a commercially available product, which means they are incredibly easy to source and replace, which is not the case with proprietary hardware. Apple devices are also relatively inexpensive compared to proprietary hardware, and you may even be able to save on upfront costs if you already own an iPad (as long as it's a compatible generation).

The use of Apple hardware is also a strong selling point for TouchBistro because it makes the system incredibly easy to pick up and learn. Apple devices like the iPad are easy to navigate for staff who are already familiar with an iPhone, while TouchBistro's software boasts a sleek, yet simple interface that is incredibly easy to learn, easy to train on, and easy to navigate on a day-to-day basis. From counter service cafes to small family restaurants to multi-location restaurant groups, TouchBistro's ease of use is essential because it speeds up the onboarding and training process for new staff, while also ensuring a smooth transition process for existing staff.

Weaknesses

TouchBistro boasts an extensive list of POS features and add-on solutions that make it a great option for restaurants big and small. However, national or international chains may also find TouchBistro somewhat limiting due to its limited enterprise functionalities. While TouchBistro is well equipped for growing multi-location businesses, it does not offer the level of customization

and flexibility that restaurants with dozens of locations will require.

Because TouchBistro is largely designed for independent restaurants and not major chains, it does not have an overly extensive third-party partner network. Unlike some POS providers that offer integrations with dozens of different partners and custom API access, TouchBistro supports integrations for a much more curated list of partners like 7shifts, Restaurant365, and Deliverect. While some restaurants may require more niche integrations, most restaurateurs will find that the integrations TouchBistro does offer more than covers their needs.

Payments

Like all of the best restaurant POS systems, TouchBistro offers fully integrated payment processing solutions, ensuring that bills are seamlessly opened, edited, and closed with payment data and reporting. This reduces manual entry at checkout, keeps reporting consolidated, and allows for simple end of day and reconciliation processes. TouchBistro's fast and secure checkout process reduces risk and order errors (and subsequent chargebacks), while ensuring a quick and easy payment process for customers both at the counter and tableside.

TouchBistro's integrated payment processing solution is a particular standout because it's backed by trusted financial institutions. With TouchBistro Payments, you enjoy access to best-in-class payment processing technology, advanced security, and the support of dedicated payments experts. Not to mention, you also enjoy competitive rates with no hidden junk fees for you or your customers.

Pricing

Not only are TouchBistro's payment processing fees competitive, but so are its monthly software fees. TouchBistro's software starts at $69 USD per month and with each package you get all of TouchBistro's core POS features, cloud-based reporting and analytics, 24/7/365 support, and unlimited users and logins for your staff and management.

In terms of hardware costs, TouchBistro is also highly affordable. Unlike some other POS providers, TouchBistro's hardware is relatively inexpensive because you're paying for non-proprietary devices (iPads) that are cheaper to purchase, repair, and replace. With TouchBistro, you also own your own hardware, have the option to finance it, and it has strong resale value. This means that if you ever choose to switch systems, you can take your hardware with you.

TouchBistro is the Best POS for Independent Single and Multi-Location Restaurants

With all the POS features you need to run a restaurant, TouchBistro is a great all-around solution for independent restaurants big and small – from single location operations to local restaurant groups. And with in-house technology like customer loyalty and integrated reservations, TouchBistro is one of the best restaurant POS systems for both QSRs and FSRs.

Though TouchBistro can easily support larger restaurants, it's not equipped with the kind of enterprise-level capabilities required to support nation-wide, multi-unit chains. For restaurants with these kinds of complex needs, a more bespoke POS solution with extensive third-party integrations may be a better fit.

Ready to get started with TouchBistro?

Book a Demo

Key Takeaways TouchBistro

- An all-in-one POS and restaurant management system designed exclusively for restaurants
- A cloud-based system with a built-in network resiliency that keeps restaurant operations running
- Seamless integration between iOS software and Apple's iPad tablets
- Integrated payments with competitive pricing and the backing of a trusted financial institution
- Best for independent single and multi-location restaurants that are growing and scaling

Toast

Overview

Toast is another popular POS system for restaurants and retailers. Toast's POS system runs on the Android operating system and requires the use of proprietary Android technology. Beyond a robust set of restaurant management features, Toast also offers extensive add-on solutions and integrations, including an open API that allows for greater flexibility.

Strengths

Toast is a fully integrated system, which means the POS comes with all the essential features restaurants need for service and day-to-day operations, as well as add-on solutions for nearly all aspects of restaurant management. Toast also offers some unique POS features for niche restaurant concepts, like pizzerias and hotel restaurants, which is something not every provider offers.

In addition to a robust product suite, one of Toast's biggest strengths is its enterprise features, including advanced multi-location reporting, highly customizable menu management, and flexible hardware that can accommodate a more bespoke setup. Toast has more experience with large franchises and therefore it offers an advanced level of customization that may be a plus for large, nation-wide restaurant chains. However, most single and multi-location operators will not need this level of customization. In fact, the sheer number of complex functions that Toast offers can sometimes make navigating the software overwhelming and slow down the initial training process.

Finally, Toast also shines when it comes to third-party integrations. Toast works with dozens of best-in-class partners to deliver specialized solutions for restaurants, and even allows operators to build and customize their integrations using Toast APIs. For those who operate more niche

restaurant concepts, access to such a wide range of integrations is a big plus, as it allows for a more bespoke POS setup.

Weaknesses

Perhaps one of Toast's biggest weaknesses is that transparency has been a major issue for the company in recent years. In August of 2025, Toast announced to shareholders that it would decrease software costs for new customers. After a drastic drop in stock pricing, the company quietly reversed its decision the same day. In another pricing example, in June of 2023, the company announced it would be introducing a 99-cent fee paid by guests on orders of $10 or higher placed through Toast's online ordering channels. This charge was implemented as a hidden "junk" fee on consumers' bills, which many operators viewed as sneaky and underhanded. The move drew swift backlash from operators and industry critics, framing it as a "blatant money-grab" aimed at balancing the books rather than serving restaurant partners. While Toast later reversed course on its decision, it's clear that the company has no qualms about adjusting its payment processing terms on a dime, simply to squeeze a little more out of restaurants and their customers.

These types of rapid adjustments may appear responsive on paper, but for operators, especially those with multiple locations, they can create uncertainty, disrupt budgeting, and frustrate both staff and customers. It's clear that while Toast answers to shareholders, restaurants ultimately bear the operational impact of these unpredictable fee changes.

Another major drawback to Toast is that the system runs on an Android operating system. Though Android offers the benefits of flexibility and customization, it comes with a steeper learning curve and updates can be fragmented due to the variances in available hardware. Additionally, Android systems are the primary target of malware, meaning they are at a higher risk of security breaches.

But perhaps the biggest downside is that Android hardware is significantly more expensive. A proprietary hardware setup means that you need to purchase every single device upfront (you can't reuse any devices from your previous POS system), which can be a major investment. You are then locked into these devices, which can be expensive to replace and hard to source because they can only be purchased through Toast directly. Not to mention, maintenance can also add to costs as hardware failures and planned obsolescence lead to recurring

replacement costs.

Finally, a frequent complaint about Toast is how expensive the system is. As mentioned, Toast's proprietary hardware setup requires a big upfront investment. To try to reduce initial sticker shock, Toast sometimes offers steep hardware discounts. While these discounts can be attractive, the trade off is that you'll be locked into a much higher payment processing rate (as high as $3.69% + $0.30 per transaction, according to Merchant Maverick) for at least a two-year term. Over time, these payment processing fees can add up to much more than you would have paid for hardware initially.

Payments

Toast offers integrated payments with all of its POS packages, which means you enjoy a direct integration between your POS and payment processor. Payment processing rates for Toast's integrated payment processing solution start at 2.49% + $0.10 cents per transaction, but only for customers who pay for their hardware upfront. As mentioned, if you choose the cheaper Starter Kit plan with discounted hardware, you'll be locked into Toast's premium payment processing rates, which can be as high as 3.69% + $0.30 per transaction. In short, if you want better payment processing rates, you need to be prepared to pay for all your hardware upfront.

It's also worth noting that Toast's payment processing agreements allow them to increase rates at any time. Merchants on Reddit report a recent increase in March of 2026.

Pricing

When compared to other cloud-based restaurant POS systems, Toast's monthly software fees are in line with most other providers. Though Toast does have a basic Starter Kit package that starts at $0 per month, this package is primarily designed for smaller venues like cafes and coffee shops because it includes more limited features, a basic POS setup, and a maximum of two terminals. And while the software fees are low, you pay a much higher payment processing rate – one that is often locked in for a two to three year term.

Toast's more complete offering is its Point of Sale package, which is better suited to restaurants and starts at $69 USD per month. However, even with this package, there are additional costs to take into account. Remember that you're also obligated to use Toast as your payment processor, which comes with its own set of fees. Additionally, you also need to purchase Toast's vendor-specific hardware in order to use the POS and any add-on software you may need.

Toast is the Best POS for Large Multi-Location Restaurants

With its Android technology, extensive third-party partnerships, and open API, the Toast POS is the best restaurant POS solution for large-scale restaurant concepts in need of a more bespoke and flexible solution. Franchises and multi-national chains would be especially well-suited to Toast's system and would be able to carry the higher costs of a custom hardware setup.

But while Toast offers some big benefits for large multi-location concepts, there are a few drawbacks for the average small- to medium-sized restaurant. With its proprietary hardware requirements, Android operating system, and pricey payment processing fees, the average restaurateur may prefer a solution that allows them to get up and running more quickly and supports more standard restaurant workflows.

Key Takeaways Toast

-

- A restaurant and retail POS solution
- Runs on the Android operating system and Toast's proprietary Android hardware
- Robust product suite with enterprise capabilities
- Expensive hardware and payment processing rates
- Best for large multi-location restaurants, such as chains and franchises

Square for Restaurants

Overview

Square for Restaurants is restaurant-specific software from the popular mobile payment company Square. Like the company's other products, Square for Restaurants is designed for simplicity and mobility, combining restaurant POS features with Square's proprietary hardware and in-house payment processing services.

Strengths

Square's biggest strength has always been that its products are easy to use and quick to learn. Unlike some other POS providers, whose proprietary hardware comes with a steep learning curve, Square's devices are sleek, minimalist, and intuitive. In fact, these devices are intuitive enough for virtually any staff member to pick up and learn, making training very simple.

Another benefit to Square's proprietary hardware is its portability. Payment processing devices like the Square Terminal and Square Reader are compact, lightweight, and wireless, which gives operators the flexibility to use these devices in non-traditional spaces, such as outside at a festival or market. These mobile-friendly features make Square an especially popular option for operators of food trucks, pop-ups, and market stalls.

Lastly, the cost of Square is another draw for some operators. Square for Restaurants is one of the more affordable

BAR SNACKS

restaurant POS systems on the market because there is actually a free version of the software available. However, the catch is that the free version is *very* limited in its capabilities, with no weekend or after-hours support. Additionally, the "free" option requires you to sign up for a lengthy contract, buy all your hardware, and pay higher payment processing fees – all of which mean the solution is not actually *free* at the end of the day.

Weaknesses

While Square's simplicity and affordability are part of the reason why it's one of the top restaurant POS systems, all this comes at the expense of its usability. This is because Square was not originally designed for use in restaurants, but rather to help street vendors and small business owners accept credit card payments on their phone. While the company has spent a lot of time developing a restaurant-specific solution, some of its POS features still lack the depth of other purpose-built restaurant POS systems.

For instance, some Square POS reviews note that certain restaurant workflows such as bill splitting, the routing of kitchen tickets, and inventory tracking, are clunky or require manual workflows. As restaurants grow, these kinds of manual processes or inefficient workarounds create extra complexity. Similarly, Square's reporting features are on the more basic side, with operators noting that these reports have to be pulled up manually or on mobile, which means more time is spent simply finding the information you need.

Lastly, a notable drawback of Square for restaurants is that while it excels in single-terminal venues, it struggles to power more complex, multi-location, or high-volume operations. Square's POS is great for new entrepreneurs who need to get up and running quickly, but its platform begins to show limitations as operational complexity increases. Although Square now offers multi-location tools, the company still lags behind more mature restaurant POS systems in terms of its flexibility and depth. And with Square's primary focus on generating payments revenue, ongoing developments may not be as swift as many operators would like.

Payments

Square is first and foremost a payment processing solution, which means that when you sign up for Square for Restaurants, you also need to sign up with Square as your payment processor. As mentioned, Square's payment processing hardware is known for being extremely easy to use and highly portable, which is a huge benefit for operators who need the flexibility to take payments on the go, such as food trucks. Though some Square POS reviews note that Square's payment terminals tend to be prone to bugs, such as losing bluetooth connection, damaged reader errors, and buggy software updates.

In terms of payment processing fees, Square offers flat rate payments that range from 2.6% to as high as +3%. Square is similar to Toast in that it often bundles payment processing with its hardware and software fees, making it hard to separate true costs. In other words, you usually receive "free" or discounted hardware upfront, but that comes with

higher payment processing rates. Additionally, these rates can rise after sign-up, which means Square is not necessarily a cheap option for payment processing.

Pricing

Pricing is one reason why Square for Restaurant may initially be an appealing choice to operators. Unlike most of the top restaurant POS systems, Square does offer a free version of its software with no monthly charges. But, as mentioned, the free version of Square for Restaurants has very limited capabilities, and you still need to pay for the necessary hardware and Square's payment processing services in order to use the system.

A more comparable offering is Square's Plus package, which starts at $60 per month. This package comes with all of Square's core POS features, full reporting, and 24/7 support. Though you still need to account for the cost of hardware and Square's payment processing fees as well.

The Best POS For: Food Trucks and Single-Terminal Venues

With its relatively affordable monthly software fees, highly-mobile hardware, and user-friendly design, Square for Restaurants is one of the best restaurant POS systems for food trucks and any other mobile food business, such as food stalls. Square's simple and streamlined design also makes it a great option for restaurants that process lower ticket items or process a lower volume, such as cafes.

However, Square for Restaurants has more limited capabilities than other restaurant POS systems and offers little room for long-term growth and expansion. For many FSRs and QSRs – especially those that plan to scale – this means that Square for Restaurants' POS and reporting features may not be robust enough to support their busy operations.

Key Takeaways Square for Restaurants

-

- Not a restaurant-specific solution
- Proprietary Android hardware with some flexibility to use iPads
- User-friendly, mobile-first devices
- More basic POS features and add-on solutions
- Best for small, single-terminal venues, such as food trucks and cafes

Shift4 Dine
(Formerly SkyTab)

Overview

Shift4 Dine (formerly SkyTab POS, but now rebranded as Shift4 Dine) is an Android POS system that's used in the United States, Canada, and Australia.

Shift4 Dine is a bit unique in that its restaurant POS and payments ecosystem is actually built around acquired or legacy restaurant platforms, including Future POS, POSitouch, Focus POS, Revel Systems, and SkyTab. Following these acquisitions, features from the individual POS systems (such as Revel's robust enterprise-inventory tools, for example) have been taken and incorporated into one flagship restaurant software called Shift4 Dine. As a result, Shift4 Dine is a powerful POS solution that's well equipped to support multi-unit franchise groups, regional chain restaurants, and large, multi-tier dining operations. Shift4 Dine even has a venue-specific POS solution used to process food and drink orders in the majority of professional sports venues across all major leagues and NCAA venues.

Strengths

As mentioned, Shift4 Dine is the amalgamation of features from many different powerful POS softwares, including Revel and SkyTab. As a result, Shift4 Dine's biggest strength is its feature-rich software. Beyond basic restaurant POS features such as menu and table management, the Shift4 Dine software is equipped with robust back of house functionality. For instance, the platform's Lighthouse Back-Office Command Center is a cloud-based management console that gives operators precise control of multi-menu scheduling, price updating, stock tracking, and more.

Similarly, Shift4 Dine also has very strong multi-location management features. Shift4 Dine boasts data-driven reporting, centralized menu management controls, location-specific configurations, and cross-location analytics – all of which are features that growing multi-locations like franchise groups and chains require. Plus, Shift4 Dine offers a wide-range of add-ons that can help multi-locations scale, such as a delivery management product that allows you to edit and publish your menu to all your third-party online ordering channels from a single screen.

Finally, and perhaps unsurprisingly given Shift4's experience as a payment processor for the hospitality industry

Shift4 Dine offers restaurateurs a very powerful payment processing solution. Unlike some other restaurant POS providers, Shift4 owns the full payment transaction chain: the payment gateway, the processing infrastructure, the POS software, and the security layer (PCI-validated P2PE and tokenization). For a restaurant, this means that just one vendor handles your card reader, POS screen, online ordering portal, and the settlement into your bank account. In other words, Shift4 is the gateway, so you don't have to deal with a third-party gateway provider or pay an additional fee.

Weaknesses

While Shift4 Dine's powerful POS features are a plus for some restaurants, more isn't always better. For single and multi-location restaurants with less than 20 locations, Shift4 Dine's extensive and complex features can make navigating the software overwhelming and tough for new staff to learn. In many cases, most independent restaurants will not need all the bells and whistles that come with Shift4 Dine's POS software.

And for non-chain restaurants, paying for features you won't use comes at cost. At $29 per month, Shift4 Dine's monthly software fees might seem like they are on the lower end compared to other cloud-based restaurant POS systems. However, the catch is that you must use Shift4 as your payment processor and it is these payment processing fees that subsidize your low upfront costs. In other words, the software fees may be low, but higher payment processing fees mean you might end up paying more over time.

The company's surprise fees have also drawn criticism from customers. For example, in July of 2025, Shift4 added a month-end billing fee of 0.02% on total sales volume. And in December of 2025, a new Annual Regulatory Assurance Fee of $325 per device was introduced, with a three-device maximum of $975. For operators with tight margins, these kinds of surprise fees can put a major dent in monthly profits.

All of these hidden fees also point to an issue of transparency. Online reviews of Shift4 Dine cite inconsistent disclosure of contract length, inflexible auto-renewal clauses, and unclear cancellation requirements. For example, cancellation cannot be done via email or certified letter – it must be done over

the phone. Forcing operators to jump through these kinds of hoops not only creates added administrative work, but it also erodes trust.

Payments

As mentioned, if you want to use the Shift4 Dine POS system, you also need to use Shift4's integrated payment processing solution. While this may not be a problem for most operators, the tricky part is that Shift4 Dine also requires a 36 month initial term with successive one-year auto-renewals.

36 months (3 years!) is a long time in the restaurant industry, especially if you plan to grow and expand your business. This major upfront commitment can create a somewhat restrictive situation for operators, because you could end up stuck with a payment processor that's costing you a whole lot more in the long run. Not to mention, the aforementioned concerns around payment processing fee increases, surprise costs, and opaque terms may all give operators pause.

Pricing

At $29 per month, Shift4 Dine has some of the most cost-effective software fees for the feature offerings you get. However, the actual cost of the system is paid for through higher payment processing margins and secondary fees. Not only do Shift4's payment processing rates often carry higher margins than non-bundled processors, but there are a number of surprise fees, including month-end billing surcharges, that will make your monthly bill a lot higher than $29.

In other words, while Shift4 Dine seems like a good deal on paper, operators should add up their total monthly costs, including what they'll pay in payment processing fees, in order to understand the true cost of using this POS provider.

The Best POS For: Franchise Groups and Chain Restaurants

With some of the most robust and customizable POS features out there, Shift4 Dine is an excellent option for multi-unit establishments like franchise groups, regional chain restaurants, and even sports venues. These types of venues will benefit from Shift4 Dine's powerful multi-location management features and its fast and efficient payment processing technology.

Of course, not every restaurant needs the kind of powerful features that Shift4 Dine provides. For independent restaurants with one, two, or even a dozen locations, the overall price (once you add in all the extra fees) of the Shift4 Dine POS system may be too steep for features that can't or won't be used. Not to mention, Shift4's expensive software, restrictive contracts, and high payment processing fees also make the solution a poor fit for growing businesses that need the free cash flow and flexibility to scale quickly.

Key Takeaways Shift4 Dine

-

- A cloud-based solution with a built-in offline mode
- Runs on an Android operating system and proprietary Android hardware
- Powerful multi-location management features
- High fees for integrated payment processing and inflexible, long-term contracts
- Best for franchise groups and chain restaurants

Clover

Overview

Clover is a cloud-based POS system that runs on an Android operating system and proprietary hardware. Unlike other restaurant POS systems, the Clover system is made up of a series of apps that can be downloaded to meet the needs of restaurants, retailers, and other small businesses.

Strengths

Clover's most unique feature, and perhaps its biggest strength, is its app marketplace. Clover's App Marketplace is stocked with a wide variety of in-house, restaurant-specific apps, which you can download to customize your system. As a result, you can build a bespoke POS solution made up of only the features you need to run your specific restaurant. The Clover API is even available to developers if you want to build a custom feature.

Because Clover is essentially run on apps, it comes as no surprise that the company supports a lengthy list of third-party partners. This means that even if Clover doesn't offer an in-house solution for a specific feature, there are plenty of third-party providers you can use.

Lastly, any restaurant that includes a retail component – such as a coffee shop that sells merch or a wine bar that sells bottles to take home – will benefit from Clover's retail capabilities. Because Clover can also be used by retailers, the platform can support retail-specific workflows and ancillary hardware, such as external barcode scanners.

Weaknesses

While Clover's unique app-based system is a plus for many restaurants, it can also be a drawback. In many cases, the free versions of the Clover apps have more limited capabilities, meaning you need to pay to access more robust POS features – features that generally come standard on other POS systems. For restaurants that need many different products to run their business, the cost of all these apps can quickly add up.

Another potential drawback to Clover is that it runs on an Android operating system and uses proprietary Android hardware. Android operating systems come with a steeper learning curve than Apple's iOS operating system, are frequently the target of malware, and software updates are sometimes fragmented due to the variances in Android hardware. Cost can also be an issue because you have to purchase all new hardware in order to use Clover. And because the hardware is proprietary, you can't reuse it with another system if you switch providers.

Finally, there's the issue of the POS system itself. Unlike many other restaurant POS systems, Clover was not specifically designed for the needs of restaurants. Clover serves a wide variety of industries and places a heavy emphasis on its retail solutions. As a result, Clover does not always have the advanced features or capabilities to support growing restaurants.

Payments

Early on, Clover was acquired by the payment processing company Fiserv (First Data). As a result, Fiserv is the only integrated payments solution that Clover supports. While this means you have a little less flexibility, you also benefit from having a fully integrated payments solution. With Fiserv, you can process payments in-venue, at the table, online, or even over the phone.

As for payment processing rates, Clover's rates start at 2.6% + $0.10 for those on its Basic plan and 2.3% + $0.10 for its Standard, Advanced, and Restaurant Growth plans. This means that depending on your software package, you may have to pay a lot more in payment processing fees, which can add up over time.

Pricing

Clover's quick service and table service POS solutions both start at $89.95 USD per month, which is a tad higher than some of the top restaurant POS systems on the market.

In addition to Clover's monthly software fees, it's also important to factor in the cost of hardware. As noted, Clover uses its own Android hardware, which means that you need to invest in a full suite of Clover's hardware upfront in order to use the system. This, plus any payment processing fees, is important to account for when trying to determine the overall cost of Clover.

The Best POS For:
Restaurants with a Retail Component

With its unique app ecosystem, Clover is one of the most flexible and versatile restaurant POS systems. The unique set up allows restaurants to pick and choose from a wide variety of apps, including extensive retail and ecommerce functions. As a result, Clover is well suited to restaurants that focus more on retail sales, and less on dine-in service.

While Clover's app-based system is perfect for unique restaurant concepts looking for a bespoke POS solution, it's less useful for more traditional restaurants. QSRs and FSRs may find that many of Clover's apps lack the robust capabilities of the core features found on other restaurant POS systems. As a result, these kinds of venues may quickly outgrow their Clover POS.

Key Takeaways Clover

-

- Not a restaurant-specific solution
- Runs on an Android operating system and proprietary hardware
- Unique app ecosystem that allows restaurateurs to customize their POS system
- Some restaurant POS features have more limited capabilities
- Best for restaurants with an integrated retail component and less of an emphasis on dine-in service

Lightspeed

Overview

Lightspeed is a popular all-in-one POS system for restaurants, retailers, and golf courses. Though Lightspeed is primarily used in North America, the company has begun to shift its focus to the European market. Lightspeed also continues to heavily invest in retail and golf verticals, with its broader focus being on unified commerce – building a single platform that integrates POS, payments, e-commerce, and analytics across multiple business types.

Strengths

One of Lightspeed's biggest strengths is that the system primarily runs on an iOS operating system and uses Apple hardware. For the most part, iOS is generally considered a more reliable and user-friendly operating system because Apple owns both the hardware (the iPad) and the software (iOS). This not only makes for a seamless integration between the POS software and tablets, but also an intuitive user experience. Not to mention, some of the other top POS providers on the market use Apple hardware, which means you may be able to reuse your tablets if you switch to another iPad-based POS system down the line.

Lightspeed also shines when it comes to third-party integrations. Lightspeed boasts a fairly extensive list of integration partners for services such as payroll, accounting, staff management, marketing, and more. Beyond restaurant-specific integrations, Lightspeed also works with best-in-class partners to offer property management system (PMS) software for hotels, membership management software for golf courses, and ecommerce solutions for retailers.

In addition to extensive integrations, Lightspeed also offers raw API access, which gives operators access to Lightspeed's back-end so you can customize your experience. This not only makes Lightspeed a highly customizable system, but it also provides a great deal of flexibility, which is something multi-location restaurants will appreciate.

Weaknesses

While Lightspeed is used in many restaurants, it's important to note that Lightspeed is not a restaurant-specific POS solution. Lightspeed was originally founded as a POS and ecommerce software provider for retail businesses. It was not until nine years into business that Lightspeed expanded its offerings to include POS software for restaurants. And while Lightspeed now serves a number of restaurants, Lightspeed has begun to shift its focus back to retail and the European market. In fact, Lightspeed officially changed its name to Lightspeed Commerce Inc. in 2021 to reflect its laser-focus on retail, eCommerce, and driving payments revenue.

Related to its lack of focus on a single industry, some of Lightspeed's restaurant POS features are less robust than other options on the market. For instance, Lightspeed's reservation solution is newer and lacks some more advanced reservations features, such as a public discovery platform. Similarly, Lightspeed Loyalty is available as an add-on, but it is only equipped with basic reward program functionalities. As a result, many restaurants will need to rely on a complex web of third-party integrations to bridge the gap between Lightspeed's POS system and their restaurant's needs.

Finally, there is the issue of pricing transparency and long-term costs. Similar to providers like Toast, Lightspeed heavily discounts its hardware upfront, but makes up for this loss by charging much higher payment processing fees. This kind of arrangement makes it difficult to see your true costs and you can end up paying more in payment processing fees over time compared to simply buying your hardware outright. Not to mention, trading lower upfront costs for higher payment processing rates can make Lightspeed a much more expensive solution in the long-run.

Payments

Lightspeed customers can use Lightspeed Payments, which is an integrated payment processing solution powered by the global payments platform Stripe. Integrated payments are required for some bundles, and the rates start at 2.6% + $0.10 for card-present transactions and 2.9% + $0.30 for card-not-present transactions. However, as mentioned, if you receive your hardware for “free” or at a reduced cost, Lightspeed may charge higher payment processing rates to make up for the up-front discount, ultimately costing you more in the long-run.

Pricing

Lightspeed's Starter plan starts at $69 USD per month and includes most of its POS software features, except for Lightspeed Tempo (a service pacing tool and dashboard) and multi-location management. Lightspeed also has an Essentials plan that starts at $189 USD per month, a Premium Plan that starts at $399 USD per month, and an Enterprise plan that's custom quoted.

Keep in mind that while these bundles include all the basic POS features, they don't include add-on solutions like KDS, accounting, or gift cards. Each of these add-ons will cost you extra (the KDS software alone is priced at $40 per month, per screen), so keep this in mind when budgeting how much Lightspeed will set you back each month.

The Best POS For:
Restaurants with a Retail Component

With expertise in POS solutions for retail businesses and ecommerce, Lightspeed is an excellent solution for restaurants that also include a retail component, such as breweries with bottle shops, or cafes that also sell groceries. Lightspeed not only offers in-house solutions for these unique restaurant concepts, but it also offers raw API access and dozens of third-party integrations that allow you to create a bespoke POS solution for your business.

However, for more traditional FSRs and QSRs, especially in North America, Lightspeed may not be the ideal solution, especially as the company is refocusing on retail and the European market. Additionally, Lightspeed's add-ons lack some crucial capabilities that growing restaurants may require.

Key Takeaways Lightspeed

-

- Not a restaurant-specific POS solution (originally built for retail)
- Runs on an iOS operating system and Apple hardware
- Large selection of third-party integration partners to choose from
- Some add-ons have more limited capabilities
- Best for restaurants with an integrated retail component

SpotOn

Overview

SpotOn originally began as a marketing and loyalty platform called SpotOn Transact, and has since transformed into a payment processing and POS software company. More recently, SpotOn had become a restaurant-first solution, while also continuing to sell software solutions for a wide range of other businesses, including clothing retailers, auto repair shops, nail salons, plumbers, accountants, and more.

Strengths

One of SpotOn's biggest strengths is its extensive suite of in-house, value-added services for restaurants. This includes standard add-on products such as loyalty and online ordering, but also more niche solutions such as a website builder and review management software. Additionally, the company also offers a robust suite of financial management add-ons, such as an AI-driven profitability analysis software called SpotOn Profit Assist. Though, operators should keep in mind that certain add-ons are only available in the U.S.

SpotOn also offers a number of great retail features. Because SpotOn provides POS solutions for both restaurants *and* retailers, the provider is well suited to support hybrid hospitality businesses, such as wineries with an in-venue gift shop or coffee shops that also sell to-go coffee bags, brewing gear, and branded apparel. SpotOn is a great option for these venues because of its unified menu and retail catalog, and its barcode scanning support.

SpotOn's other major strength is its customer support. SpotOn prides itself

on offering free 24/7 support via phone or email. SpotOn also offers in-person hardware installation, face-to-face staff training, and ongoing virtual training for both staff and management. And, for the most part, the SpotOn POS reviews about the company's customer support are positive.

Weaknesses

While SpotOn's retail capabilities may be a plus for some niche restaurant concepts (like breweries with an in-house bottle shop), it can also be a drawback. Since SpotOn serves a significant number of retailers and professional service businesses, some of its solutions have been adapted to restaurant workflows, rather than designed specifically for them. As a result, some core POS features, such as menu editing, can be clunky and require multiple steps.

It's also worth noting that restaurant inventory management is a major gap in SpotOn's product suite. SpotOn exclusively offers basic inventory tracking through the POS, but no native, advanced inventory management solution. This means SpotOn lacks in-house tools for tracking food usage and waste, forecasting supplier orders, monitoring recipe profitability, and more. In order to access these functions, you need to use a third-party integration, which can come with some drawbacks, such as data syncing issues.

A final drawback to SpotOn is that the system runs on the Android operating system and requires the use of proprietary Android hardware. The biggest drawback to vendor-locked hardware is that it can be incredibly expensive. Since all of your hardware must be purchased through SpotOn, with no option to shop around, you have no choice but to shell out thousands for a full setup. And if any of those items

break, you'll also have to purchase replacements directly through SpotOn, which can take extra time. In some cases, SpotOn does offer free hardware upfront. However, you can only secure this deal by agreeing to higher payment processing rates, which can cost you more in the long run.

Payments

SpotOn offers POS-integrated payments through a plan called SpotOn with Payments. Payment processing rates start at 2.45% + $0.15 per transaction. However, if you purchase SpotOn's All-In plan with hardware included, you'll be paying rates as high as 3.79% + $0.20 per transaction because the company uses this payment processing revenue to recoup those hardware costs.

For restaurants with a lower average ticket size, rates this high can eat up a huge chunk of your profits. For example, if your average customer ticket is $6.00 for a latte, that flat $0.20 fee eats into a massive percentage of your profit margin.

Pricing

SpotOn bundles its software, so you can choose the solution that best fits your restaurant concept. SpotOn's POS software pricing starts at $0 per station, per month for its All-In plan. However, this pricing is a bit misleading because it's not a $0 flat monthly fee. The plan requires customers to lock into a two year contract and use SpotOn's integrated payment processing, which typically carries higher payment processing rates that offset the "free" hardware and software upfront – fees that can end up costing much more than the hardware in the long run.

But if you purchase one of SpotOn's more expensive software packages, you then need to account for the cost of purchasing a full suite of proprietary Android hardware, which is not included with this package. Because SpotOn requires you to purchase its own Android hardware, upfront costs can be quite high. For example, SpotOn's handheld device alone costs $500 (compared to the starting price of $349 for an iPad).

The Best POS For: Restaurants with a Retail Component

With a wide variety of in-house, value-added services, SpotOn offers a robust and capable POS system. However, many of these add-ons, such as its website builder and review management software, are more valuable to retailers and other small businesses than restaurants. SpotOn's Android hardware setup also offers a level of flexibility that hybrid hospitality businesses may find more useful than more traditional FSRs and QSRs.

As a result, SpotOn is best suited to niche restaurant concepts with an integrated retail component, such as breweries with an on-site bottle shop or QSRs that also sell some grocery items. These types of restaurants are most likely to get the full benefit of SpotOn's many integrated tools, while more traditional dine-in restaurants may benefit from a more dedicated restaurant POS.

Key Takeaways SpotOn

-

- Designed for restaurants, retail, and professional services
- Runs on an Android operating system and proprietary Android hardware
- Extensive suite of in-house add-ons, such as a website builder and an AI-driven profit management tool
- No native advanced inventory management solution available
- Best for restaurants with an integrated retail concept

Lavu

Overview

Lavu is an iPad-based POS and payment processing system used by restaurants in more than 90 different countries worldwide. In addition to FSRs and QSRs, Lavu is also known for offering solutions for more niche restaurant concepts with unique workflows, such as pizzerias, delis, ice cream parlors, and concession stands.

Strengths

Like many of the best restaurant POS systems, Lavu offers a wide range of features, add-ons, and third-party integrations. However, Lavu has gone the extra mile to develop dedicated POS solutions for several niche restaurant concepts. For instance, Lavu sells a Pizza Creator tool, which allows you to build and customize virtual pizzas on the POS for easy preparation, pricing, and delivery. Lavu also offers similar POS solutions for other niche restaurant concepts, such as ice cream shops, delis, concession stands, and cafeterias.

Another benefit to using Lavu is that the POS runs on Apple's iOS operating system and Apple's iPad tablets. iOS is generally considered to be the more reliable and user-friendly operating system for restaurants because Apple owns both the hardware (the iPad) and the software (iOS). This allows for a seamless integration between POS software and tablets, and the automatic rollout of updates across devices. Apple hardware is also great for restaurateurs because the devices are so user-friendly and intuitive. As anyone familiar with Apple devices like the iPhone will know, Apple products are easy to use and learn right out of the box – something that can make training new staff much easier.

Weaknesses

When it comes to POS features, Lavu offers restaurant-specific tools for a wide variety of concept types and service styles. However, Lavu's "do it all" approach sometimes means that the quality of its features is not consistent across the board. While some of Lavu's features can support many restaurants regardless of size, there are many other features, like its staff management and floor plan management features, are only equipped with basic functionality.

Lavu is also lacking when it comes to its selection of in-house add-on solutions. For instance, Lavu only offers very basic inventory management features, so you can track inventory counts, but you can't track waste or see theoretical versus actual usage variance breakdowns, which can be a limitation for restaurants that require more in-depth tracking and reporting. Similarly, Lavu's labor management tool includes a basic time-clock, but lacks advanced workforce features like built-in automated employee scheduling and advanced labor optimization tools.

Finally, Lavu struggles when it comes to providing consistent customer service and technical support. While the company boasts 24/7 support, user reviews note that the support they receive is not always helpful. While every software certainly has its share of negative online reviews, the complaints about Lavu's customer support show some concerning trends that are worth noting.

Payments

Lavu offers both an in-house payment processing solution, LavuPay, or the option to use a third-party payment processor. While some restaurants may

want the flexibility of choosing their preferred payment processor, LavuPay was designed specifically for restaurants to create an all-in-one solution where everything you need falls under the same umbrella. Lavu also promises top-notch security and 24/7 support for its integrated payment processing solution, which are huge benefits for today's restaurateurs.

If you do choose to use a third-party processor instead of LavuPay, keep in mind that this is considered an "add-on" in Lavu's pricing structure, which means you'll pay an additional fee to use the payment processor of your choice – a fee that could make using a third-party processor more expensive than using Lavu Pay.

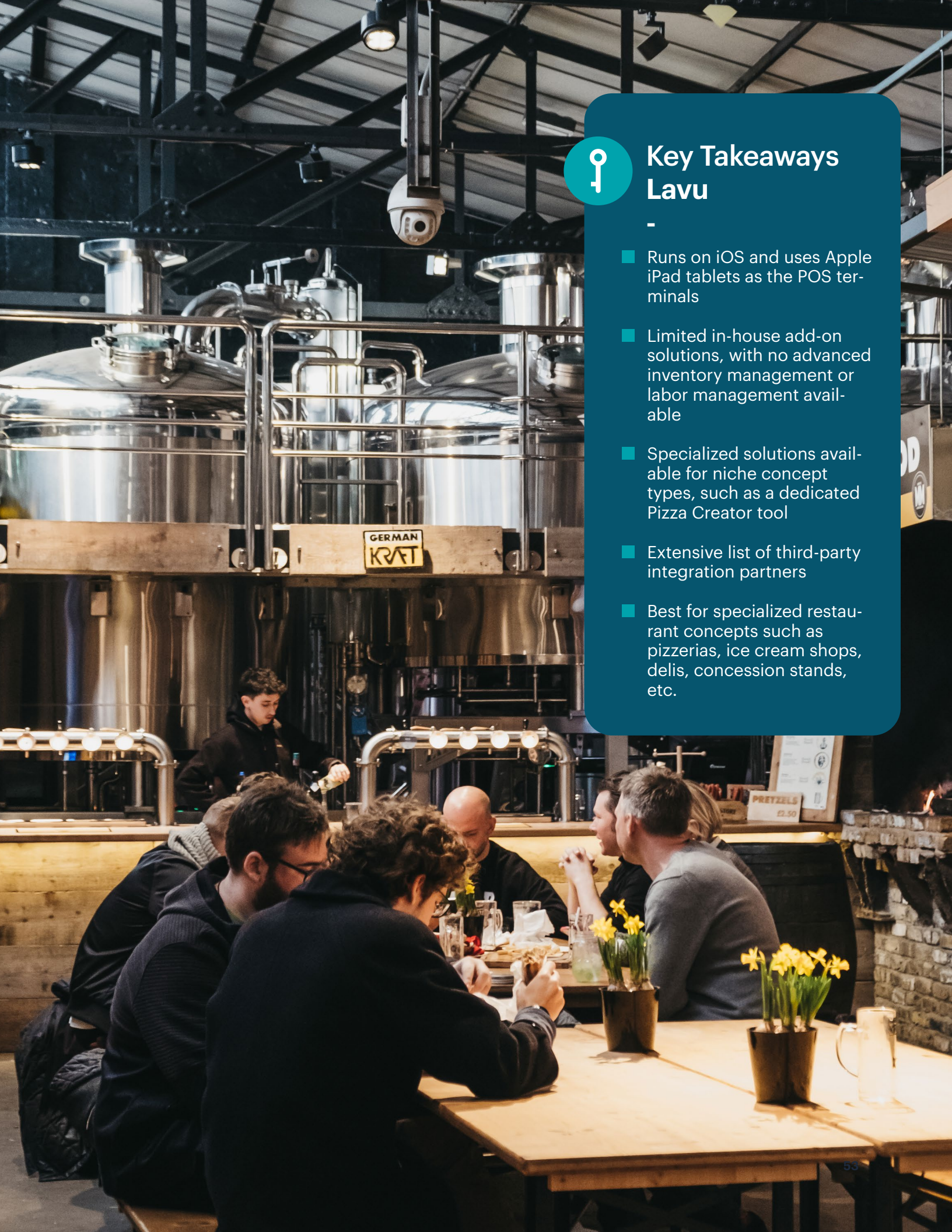
Pricing

When it comes to pricing, Lavu's software starts at $59 USD per month for a single POS terminal. For this price, you get most of Lavu's core POS features, including 24/7 support, and real-time sales and labor reporting. Lavu also offers a $129 USD per month package that includes add-ons like loyalty and online ordering, and a $279 USD per month package that includes all add-ons and certain integrations, like QuickBooks/Xero.

The Best POS For: Specialized Restaurant Concepts

With an extensive list of specialized features, numerous third-party integration partners, and user-friendly Apple hardware, Lavu is a good option for some restaurant concepts. Lavu is particularly well suited to smaller venues, such as pizzerias, ice cream shops, delis, and concession stands because of its highly specialized solutions for niche restaurant concepts.

While Lavu excels when it comes to creating features for very specific restaurant concepts like pizzerias, this "do it all" approach means that some of Lavu's core POS features are lacking. Instead of focusing on the quality of its core POS features, Lavu seems to prioritize quantity. For many busy QSRs and FSRs, this means that Lavu's core POS features may not be robust enough to keep up with the demands of day-to-day operations.



Key Takeaways Lavu

-

- Runs on iOS and uses Apple iPad tablets as the POS terminals
- Limited in-house add-on solutions, with no advanced inventory management or labor management available
- Specialized solutions available for niche concept types, such as a dedicated Pizza Creator tool
- Extensive list of third-party integration partners
- Best for specialized restaurant concepts such as pizzerias, ice cream shops, delis, concession stands, etc.

Epos Now

Overview

Epos Now is a cloud-based software provider that specializes in POS systems for retail and restaurants, as well as a wide range of other businesses, including clothing retailers, golf courses, nail salons, barber shops, convenience stores, and more. The company is based in the U.K., but its software is available in more than 70 countries.

Strengths

Unlike nearly every other restaurant POS system on the market, Epos Now can be run on iOS, Android, or Windows. The POS is compatible with Google Chrome and Safari web browsers, which means that you can run the system on any device that supports those browsers. There is also an iPad app available, so you can use an iPad as a POS terminal and for certain back office functions. This kind of flexibility can be beneficial for restaurateurs because it means you can choose the operating system and hardware that works best for your particular restaurant and budget. Though, it is worth noting that Epos Now does encourage operators to purchase its own Android hardware for operational consistency and the best user experience.

Epos Now's other major strength is its extensive integration options. Epos Now integrates with over 100 different third-party apps, making it easy to customize the platform with solutions for specialized functions like accounting and ecommerce. For some restaurants, having a large number of integration partners to choose from can be beneficial because it means more options for specialized

solutions. However, it's important to keep in mind that you do have to pay additional fees for all the third-party services you add on.

Weaknesses

For restaurants in North America, the biggest drawback to using Epos Now is that the system has been built for businesses in the U.K. and Europe. This means that some North America-specific workflows (like bill splitting and tipping) are not as intuitive as they are with some of the other top restaurant POS systems. This stems from the fact that tipping and tip adjustments aren't the norm in the U.K. and Europe. And while the company has promised to address this issue, it does suggest there may be some idiosyncrasies between the company's U.K. product and its North American POS system.

Epos Now also comes up short when it comes to customer support. Epos Now's Standard package only includes email support and its Premium package only includes phone support, both of which are limited to regular business hours of 9 a.m. to 6 p.m. – hours that are outside of most restaurants' operating hours. In order to get 24/7 coverage, you need to pay an extra fee of $79 per month, which is an added monthly cost to consider, especially for something that is included with most other POS subscriptions.

Finally, there is the issue of pricing transparency. Epos Now often ties its software pricing to complicated hardware bundles that offer heavy hardware discounts. However, the tradeoff for discounted hardware is other hidden costs, like a free bulk import fee, a fee to use a third-party payment processor, and the extra support fee. When you add up all these extra costs and hidden fees, the monthly cost to use Epos Now is much higher than it initially appears.

Payments

Unlike some of the major POS providers on the market, Epos Now gives customers some flexibility to use a third-party payment processor or build a

custom payments integration using the company's API. However, it's important to note that you will need to pay an extra fee if you don't use Epos Now's integrated payment processing solution.

It's also important to note that if you choose to use a payment processor that's not integrated with Epos Now, you'll have to carry out all credit card transactions separately and enter the amounts from each transaction manually into the POS system. For any restaurant that processes a high volume of transactions, this is a major consideration because manually entering each transaction is not only time consuming, but also carries the risk of costly data entry errors.

Pricing

As mentioned, Epos Now's pricing structure is less straightforward than other POS providers because software costs are bundled with hardware discounts. Monthly software fees start at $39 USD per month, but vary depending on your plan. Plus, you also need to account for the $79 per month charge to access 24/7 support.

There is also the cost of Epos Now's hardware. While you do have the option to repurpose existing hardware you may have, the company highly encourages purchasing its own hardware to ensure you have the best user experience. Epos Now's proprietary hardware is on the more expensive end, with a single countertop POS terminal priced at $1,499.

The Best POS For: Basic Foodservice Businesses

Based on its flexible hardware options and uncomplicated POS features, it's clear that Epos Now is a good option for small-scale foodservice businesses with relatively straightforward needs. For instance, businesses such as ice cream shops, juice bars, and coffee shops would benefit from a system like Epos Now because it covers all the basics, and won't weigh you down with advanced features that you may not end up using.

However, if you need to carry out anything more than basic POS functions, you'll likely find Epos Now inadequate. Epos Now was not originally created for restaurants and many of its restaurant-specific POS features are still limited. Not to mention, Epos Now also doesn't offer any in-house solutions for add-ons like loyalty or reservations that can help your restaurant scale. For many QSRs and FSRs, a system like Epos Now is likely not robust enough to support a growing restaurant business.

Key Takeaways Epos Now

-

- Not a restaurant-specific solution (also built for retail, hotels, salons, and more)
- Runs on iOS, Android, or Windows operating systems and is compatible with a wide range of hardware
- Basic core POS features, with limited in-house add-ons available
- Added cost for 24/7 support
- Best for basic foodservice businesses with very straightforward needs

Charlie

When it comes to choosing a POS system, **ease of use, affordability, and reliability** are the top 3 considerations for today's restaurateurs.

Compare Your Options

	TouchBistro	Toast	Square	Shift4 Dine
POS System	Cloud-based	Cloud-based	Cloud-based	Cloud-based
Operating System	iOS	Android	Android and iOS	iOS
Regional Availability	Canada, U.S., and more	U.S., Canada, U.K., Ireland, and more	Canada, U.S., U.K., Ireland, Australia, and more	U.S., Canada, U.K., Australia, and more
Hardware	iPads and Android handhelds	Proprietary Android hardware	Proprietary Android hardware (some flexibility to use iPads)	Proprietary Android hardware
CORE POS FEATURES				
Menu Management	✓	✓	✓	✓
Staff Management	✓	✓	✓	✓
Floor Plan Management	✓	✓	✓	✓
Tableside Ordering	✓	✓	✓	✓
Reporting	✓	✓	✓	✓
1:1 Onboarding	✓	✓	✓	✓
Customer Support	24/7/365	24/7/365	24/7 (only with Plus and Premium plans)	24/7/365
ADD-ON SOLUTIONS				
Integrated Payments	✓	✓	✓	✓
Inventory Management	✓	✓	✓	✓
Labor Management & Staff Scheduling	✓	✓	✓	✓
Online Ordering	✓	✓	✓	✓
Integrated Delivery	✓	✓	✓	✓
Back Office Management	✓	✓	✓	✗
Integrated Reservations	✓	✓	✗	✓
Gift Cards	✓	✓	✓	✓
Loyalty and Customer Relationship Management	✓	✓	✓	✓
Marketing	✓	✓	✓	✓
Self-Serve Kiosks	✗	✓	✓	✓
Kitchen Display System (KDS)	✓	✓	✓	✓
Customer Facing Display	✓	✓	✓	✓
Digital Menu Board	✗	✗	✗	✓
INTEGRATION PARTNERS				
Online Ordering and Delivery	✓	✓	✓	✓
Reservations	✗ (in-house solution instead)	✓	✓	✓
Customer Relationship Management and Loyalty	✗ (in-house solution instead)	✓	✓	✓
Staff Management, HR, and Payroll	✓	✓	✓	✓
Inventory Management	✓	✓	✓	✓
Accounting	✓	✓	✓	✓
Reporting and Analytics	✓	✓	✓	✓
Software Pricing Pricing in USD	**Point of Sale:** starting at $69 / month **Essentials:** starting at $119 / month (includes $0 upfront hardware) **Custom Setup:** custom pricing	**Starter Kit:** $0 / month **Point of Sale:** starting at $69 / month **Custom:** custom pricing	**Free Plan:** $0 / month (limited capabilities) **Plus Plan:** $60 per location / month + $40 / month for additional terminals **Premium Plan:** custom pricing	Starting at $29 per terminal / month Custom quote pricing also available

* Based on available information as of October 2026

✓ Included ✗ Not offered

TouchBistro

	Clover	Lightspeed	SpotOn	Lavu	Epos Now
POS System	Cloud-based	Cloud-based	Cloud-based	Cloud-based	Cloud-based
Operating System	Android	iOS	Android	iOS	iOS, Android, and Windows
Regional Availability	Canada, U.S., Mexico, U.K., and more	Canada, U.S., Mexico, Europe, and more	U.S. and Canada	U.S., Canada, Mexico, and more	U.K., Ireland, U.S., Canada, Mexico, and more
Hardware	Proprietary Android hardware	iPads	Proprietary Android hardware	iPads	iPads, Android hardware, or PCs
CORE POS FEATURES					
Menu Management	✓	✓	✓	✓	✓
Staff Management	✓	✓	✓	✓ (limited capabilities)	✓
Floor Plan Management	✓	✓	✓	✓	✓
Tableside Ordering	✓	✓	✓	✓	✓
Reporting	✓	✓	✓	✓	✓
1:1 Onboarding	✓	✓	✓	✗	✓
Customer Support	24/7/365	24/7	24/7/365	24/7/365	24/7 (support is an additional fee)
ADD-ON SOLUTIONS					
Integrated Payments	✓	✓	✓	✓	✓
Inventory Management	✓	✓	✗	✓ (only basic features)	✓
Labor Management & Staff Scheduling	✓ (basic staff management tools)	✓	✓	✓ (only basic features)	✗
Online Ordering	✓	✓	✓	✓	✓
Integrated Delivery	✗	✓	✓	✗	✗
Back Office Management	✓	✓	✓	✓	✗
Integrated Reservations	✗	✓	✓	✗	✓ (for call-in bookings only)
Gift Cards	✓	✓	✓	✓	✗
Loyalty and Customer Relationship Management	✓	✓	✓	✓	✗
Marketing	✓	✓	✓	✓ (mix of built-in native features and third-party integrations)	✗
Self-Serve Kiosks	✓	✓	✓	✓	✗
Kitchen Display System (KDS)	✓	✓	✓	✓	✓
Customer Facing Display	✓	✓	✓	✓	✓
Digital Menu Board	✗	✗	✗	✓	✗
INTEGRATION PARTNERS					
Online Ordering and Delivery	✓	✓	✓	✓	✓
Reservations	✓	✓	✓	✓	✓
Customer Relationship Management and Loyalty	✓	✓	✗ (in-house solution, instead)	✓	✓
Staff Management, HR, and Payroll	✓	✓	✓	✓	✓
Inventory Management	✓	✓	✓	✓	✓
Accounting	✓	✓	✓	✓	✓
Reporting and Analytics	✓	✓	✓	✓	✓
Software Pricing Pricing in USD	**Quick Service Starter & Standard:** $89.95 / month **Quick Service Advanced:** $109.90 / month **Full Service Starter:** $89.95 / month **Full Service Standard:** $109.90 / month **Full Service Advanced:** $129.85 / month	**Starter:** $69 / month **Essential:** $189 / month **Premium:** $399 / month **Enterprise:** custom pricing	**Quick start:** $0 / month **Counter-service:** $99 / month +$3 per employee / month **Full-service:** $135/ month + $3 per employee / month	**Starter:** $59 / month **Growth:** $129 / month **Optimize:** $279 / month	Starting at $39 / month (pricing varies based on number of locations and number of devices needed) **Enterprise:** Price available with quote

* Based on available information as of October 2026

✓ Included ✗ Not offered

Buyer's Guide

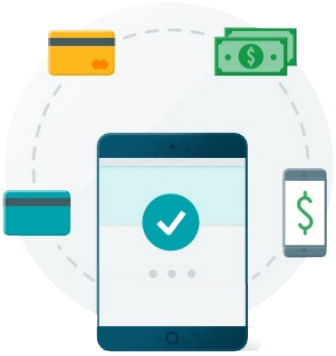
To ensure you end up with the perfect POS system for your restaurant, make sure to consider the following before you pull the trigger:

What's your budget?

Don't just budget for monthly software fees. Think about all the costs involved in purchasing a new restaurant POS, including set up, installation, payment processing, and all the necessary hardware.

Are you quick service, full service, or something else?

Different POS systems work better for different types of restaurants. Whether you're a fine dining restaurant or a brewery and bottle shop, the type of business you run will dictate the features you need, your hardware setup, and more.



What are your payment processing needs?

Not every POS system will integrate with every payment processor. Make sure you understand which processors work with the POS system you're purchasing. And if you're using a provider's integrated payments solution, be on the lookout for any hidden "junk" fees that may be passed on to you or your customers.

What can you expect in terms of implementation, customer support, and ROI?

Beyond the nuts and bolts, you should consider the people behind the POS system you're buying and what you can expect in terms of support.

ROI is also important because you should be thinking of your POS system as a way to streamline and optimize operations in a way that will ultimately have a measurable impact on your restaurant's bottom line.

What are your long-term business goals?

Your POS system should not only support your current needs, but also your future goals. Consider your long-term business plan and make sure your POS will be able to scale with you.

Why Choose TouchBistro?

TouchBistro is so much more than a point of sale (POS). TouchBistro is an all-in-one POS and restaurant management system that enables operators to take care of their guests and grow their businesses.

Designed exclusively for restaurants, TouchBistro provides the most essential front of house, back of house, and guest engagement solutions on one easy-to-use platform.

16,000+ restaurants powered
100+ countries
$14 billion processed annually

Why Restaurants Love TouchBistro

Expert and Peer-Recommended
TouchBistro has been rated the "best for all-in-one restaurant management" by Forbes and has been featured in publications such as *Restaurant Dive, Restaurant Business, FSR Magazine*, and more.

Real-Time Cloud Reporting
Equipped with more than 50 cloud-based reports, TouchBistro gives you instant access to the insights you need.

Zero Downtime
Our offline mode allows your devices to continue talking to each other, even when your internet goes down, so service is never interrupted.

Round-the-Clock Support
Get up and running quickly with our one-box POS solution and enjoy the peace of mind of 24/7 locally-based support, available 365 days of the year.

Forbes TechCrunch RESTAURANT BUSINESS FSR

"I've worked in the industry for many years, with countless other POS systems, but TouchBistro beats them all. The constant improvements and great customer support make them come out on top."

Salsa Salsa Smithtown,
Christopher Pittsley,
Kings Park, NY

Want to see TouchBistro in action?

Book a Demo

Checkout
Table: 10
Shared order
$8.99
Nachos
$8.99
Seat 1
BLT Sandwich
$8.99
Seat 2
BLT Sandwich
$8.99
Seat 3
0.5
Krispy Kreme Baconator
$5.99
Beer
$8.99
Seat 4
Butter Bar Sandwich
$5.99
Beer
$8.99
Seat 5
Duck Fat Fries
Order summ
$14.02
Subtotal
$121.91
Tax
Total
Fullscreen
Quick pay
Add seat
TABLE 10
2.5 • Michael
1h 6m
Shared $8.99
Swipe to combine seats
Order: 2201
Section: Inside
Home
Full menu
Drinks
Appetizers
Breakfast
Specials
Mains
Lunch
Desserts

TouchBistro®