

Update to SMG issued RFP – Point of Sale
Updated on August 11, 2014

Below, please find additional information in response to questions received regarding the RFP issued by SMG on July 28th, 2014. Any further questions, should be directed to Jennifer Johnson at jjohnson@smgstockton.com

1. Will the club touch screen terminals need to print to any kitchens or service bars? If so, how many printers are needed? **We don't need any at this point, however we might want to look at one printer from the club buffet to print to the kitchen.**
2. Will all of the club terminals require cash drawers, or are some of them server terminals only? **All of them require cash drawers**
3. Will the carts have power and data, or do those terminals need to be wireless with an in-built battery? **Currently we have 3 carts that are hard-wired and the rest of the list would need to be wireless. However we might prefer all of the carts to be wireless due to the issues we have with cords, etc.**
4. Would you like me to quote Suite Catering software and hardware? If so, how many suite pantries do you have and how many kitchen printers are required? Would you like the suite servers to use tablets for in-suite ordering? If so, how many? **One Suite pantry and one kitchen printer. At the most in one evening we have 4 servers, so we wouldn't need more than 4 tablets if we wanted that option.**
5. Would you like pedestals for your concession terminals, or are you happy for the terminals to sit on the counter tops? **We would probably want to see the difference although we would probably lean towards pedestals**
6. How many employees do you need to have access to the software? **Probably around 15 at most.**