## Caterease Onboarding Timeline

## GETTING STARTED – ALL USERS

<b>BOOKING A NEW EVENT</b> Monday 10:00 – 11:00 AM EST Wednesday 1:00 – 2:00 PM EST	<b>EVENT MANAGEMENT TOOLS</b> Monday 11:30 AM – 12:30 PM EST Thursday 9:00 – 10:00 AM EST	<b>PROCESSING PAYMENTS WITH HPAY</b> Monday 1:00 – 2:00 PM EST	<b>SETTING UP ONLINE ORDERING</b> Wednesday 10:00 – 11:00 AM EST
<ul> <li>Accessing the Event Wizard</li> <li>Adding a New Client</li> <li>Adding Contact People</li> <li>Entering Event Details</li> <li>Building an Event's Menu</li> <li>Entering General Event Comments</li> <li>Generating and Emailing a Print</li> <li>Posting a Payment</li> </ul>	<ul> <li>Searching for an Event</li> <li>Creating an Event Timeline</li> <li>Creating an Event Checklist</li> <li>Copying Events</li> <li>Managing Tax/Service Charge Rates</li> <li>Scheduling Future Payments</li> <li>Evaluating Cost/Profit</li> <li>Applying Discounts</li> <li>Attaching Files</li> <li>Sharing the Event Through the Portal</li> </ul>	<ul> <li>Storing a card on file</li> <li>Processing a card payment manually</li> <li>Processing a payment on a new card</li> <li>Customizing the payment link invoice</li> <li>Sending a payment link</li> <li>Creating a payment link email template</li> <li>Refunding payments</li> <li>Managing payment links</li> <li>Tracking payments</li> </ul>	<ul> <li>Preparing Caterease menus</li> <li>Exporting menus for online ordering</li> <li>Organizing your online menus</li> <li>Assigning menus to the online storefront</li> <li>Establishing online ordering settings</li> <li>Creating delivery zones</li> <li>Creating discount coupons</li> </ul>

## SETTING UP – ADMINISTRATIVE USERS

## ANY USERS

CUSTOMIZING EVENT PRINTS	SETTING UP DEFAULT MENUS	GENERAL PROGRAM SETUP	GENERAL Q&A
Tuesday 9:00 – 10:00 AM EST Thursday 11:30 AM – 12:30 PM EST	Tuesday 1:00 – 2:00 PM EST	Tuesday 11:30 AM – 12:30 PM EST	Friday 1:00 – 2:30 PM EST
<ul> <li>Accessing Print Designer</li> <li>Adding a New Print</li> <li>Changing Print Headers</li> <li>Saving and Previewing Changes</li> <li>Customizing and Suppressing Sections</li> <li>Modifying Food/Service Item Details</li> <li>Editing Top/Bottom Notes</li> <li>Language Translations</li> <li>Changing Print Fonts</li> <li>Changing Print Layouts</li> <li>Modifying Back-of- House Prints</li> <li>Sampling Reports</li> </ul>	<ul> <li>Confirming Food/Service Item Types and Default Tax Rates</li> <li>Rearranging Menus in Menu Manager</li> <li>Adding New Menus and Menu Items</li> <li>Modifying Menu Item Details</li> <li>Establishing Minimum, Linked, and Inventory Quantities</li> <li>Changing Food/Service Items in Batch</li> <li>Creating Modifiers</li> <li>Building Automatic Menu Packages</li> <li>Copying an Existing Menu</li> <li>Setting up Required Items</li> <li>Setting up Ingredients</li> </ul>	<ul> <li>Customizing Quickpick Lists</li> <li>Renaming Fields</li> <li>Establishing New Booking Defaults</li> <li>Creating Required Fields</li> <li>Creating and Displaying Custom Fields</li> <li>Setting up the Scratch Pad</li> <li>Limiting Daily Number of Events</li> <li>Establishing Security</li> <li>Setting Up Default Timelines</li> <li>Setting Up Default Checklists</li> </ul>	<ul> <li>Up to 5 questions per company submitted in advance</li> <li>Additional private training may be recommended</li> </ul>