

PACKAGES OVERVIEW



Guests are unpredictable; Your inventory shouldn't be.

The Inventory Elvs design back-of-house systems that protect profits today while building a more sustainable tomorrow. Our mission is to help hospitality operators reclaim staff hours, tighten systems, and reduce costly waste. Whether it's a café, cocktail bar, or full-service restaurant, our systems flip inventory bottlenecks into profit engines.



STARTER RESET

Specifically built for Cafés, Bars, and Restaurants who need instant clarity and structure — fast. Perfect for small teams or single-location operators ready to stop guessing and start running smoother today.

Timeline: 1 Week

Elvs Promise: Clarity in one week.

What's Included:

- 2-hour Audit (video or in-person)
- Custom Shelf Map with Labels and Layout Flow
- Top 50 SKUs Par Sheet for Easy Reordering
- Vendor Matrix
- Waste + Workflow Report

Outcome: Ordering clarity, vendor predictability, and a stockroom that runs itself.

» Operators typically reclaim 4–6 staff hours/month immediately.

System Build Fee: \$967 (Virtual or Hybrid)

*Add on any Feature not included for an individual price to create an a- la- carte experience!

Founders Special: \$649 -flat rate through December 2025



Assists Established Operations ready to scale, delegate, or expand locations without losing control. Ideal for owners who want sustainable systems, trained staff, and freedom from daily inventory headaches.

Timeline: 3–4 Weeks

Elvs Promise: We rebuild your back-end systems so your business can finally run without you.

What's Included:

- Everything in Starter Reset
- Reorder SOP for staff
- Waste & cost tracking sheet
- Onboarding + training video for staff
- Profit opportunity report

Outcome: Staff-proof systems, sustainable cost control, and freedom to step out of the daily grind.

» Operators report up to 12 labor hours/month reclaimed and 20–30% waste reduction within 60 days.

System Build Fee Starts at: \$2,499 (depending on scope)

Founders Special: \$1,969 flat rate through December 2025



FULL ELV MODE

Full Elv Mode is designed for the operators and visionaries who know their business deserves better systems — whether they're just getting started or finally ready to grow with intention.

Ideal for:

- **New Businesses:** Founders building from the ground up who want to start strong — with systems that scale from day one, not after chaos sets in.
- **Fast-Growing Operations:** Established cafés, bars, and restaurants that have expanded quickly and now need to tighten the back end, regain control of logistics, and eliminate profit leaks.
- **Rebrands & Resets:** Businesses ready to reimagine their flow, modernize their systems, and bring their operations into alignment with their next-level vision.

Whether you're launching, scaling, or reinventing, Full Elv Mode designs and executes a done-for-you foundation built for longevity, clarity, and consistent profit.

Timeline

Ongoing » typically begins with a 4–6 week buildout phase, then transitions into monthly optimization and support.

Elvs Promise

We become your behind-the-scenes systems team — building, optimizing, and maintaining your inventory infrastructure so your business runs lean, efficient, and profitable from day one (or from wherever you are now).

What's Included

- Everything from Pro Flow
- Full inventory system build-out
- Monthly Waste & Profit Reports
- Vendor Negotiation + Cost Optimization
- Menu Cost & Profit Analysis
- Restock Forecasts based on sales data
- Quarterly System Tune-Ups
- Unlimited email support between check-ins

The Outcome

Your systems hum. Your profits grow. You gain peace of mind knowing your business runs like clockwork — whether you're opening your first location or managing your tenth.

» Operators typically experience smoother operations, 25–40 hours/month in reclaimed labor, and profit margins that climb quarter after quarter.

Monthly Systems Support Rate

Starting at \$1,990/month

Founders Special: \$1,490/month through December 2025



DOLLARS & SENSE

~ The Cost of Doing Nothing.

31% ➤ \$382B Lost

That's how much U.S. food goes unsold or uneaten each year.

70,000 Cups

Each café generates food waste equivalent to 70,000 cups of coffee per employee- per year.

Spilled Profits

Each bar generates ~18% lost revenue from spillage / over-pour alone

4-10% Pre-Plate Waste

Commercial kitchens lose thousands before guests ever see it.

22-33B Lbs Wasted Annually

Restaurants, Cafes, and Bars are among the top food-waste generators in U.S. cities.

Up to \$8 Saved Per \$1 Invested

Food-waste reduction delivers one of the best ROIs in hospitality. For every \$1 operators invest in food waste reduction, up to \$8 can be seen in savings.

Low-Risk Guarantee

If we can't identify \$500+/month in savings during your free audit, you get our Ordering Toolkit (\$299 value) free.

FEATURE	STARTER RESET	PRO- FLOW	ELV MODE
Timeline	1 Week	3-4 Weeks	Ongoing
Ideal For	Small Teams & Single-Location Operators	Established & Scaling Brands	New Businesses, Multi-Location or Rebrands
Audit + Walkthrough	✓	✓	✓
Shelf Map + Label System	✓	✓	✓
Par Sheet (Top 50 SKUs)	✓	✓	✓
Vendor Matrix	✓	✓	✓
Restock Forecasts	✓	✓	✓
Waste & Workflow Report	-	✓	✓
Waste & Cost Tracker	-	✓	✓
Profit Opportunity Report	-	✓	✓
Menu & Margin Analysis	-	-	✓
Vendor Cost Optimization	-	-	✓
Monthly Waste Report	-	-	✓
Staff Training Video & Reorder SOP	-	-	✓
Quarterly Tune-Up	-	-	✓
System Build	Virtual or In-Person: \$967	Starting at: \$2,499	\$1,990 per month

À La Carte Add-Ons

*Customize your package or book individually—
perfect for one-time tune-ups or targeted upgrades.*

Storage Solutions

Maximize your flow, function, and space clarity.

Pricing starts at: \$218

Aesthetic Backbar Reorganization

Give your backbar a visual + functional glow-up.

Pricing starts at: \$267

Staff Training

Train your team to track, rotate, and reorder like pros.

Pricing starts at: \$322

Custom Standards Of Procedure

Clear, replicable systems in your own brand voice.

Pricing starts at: \$537

Holiday & Seasonal Prep

Planning and Action guidance on stocking for promos, holidays, and seasonal menus.

Pricing starts at: \$284

Inventory Software Setup

Choose and integrate inventory systems that work best for you—with full support.

Pricing starts at: \$362

(Note: Pricing does not include software fees / subscriptions)