

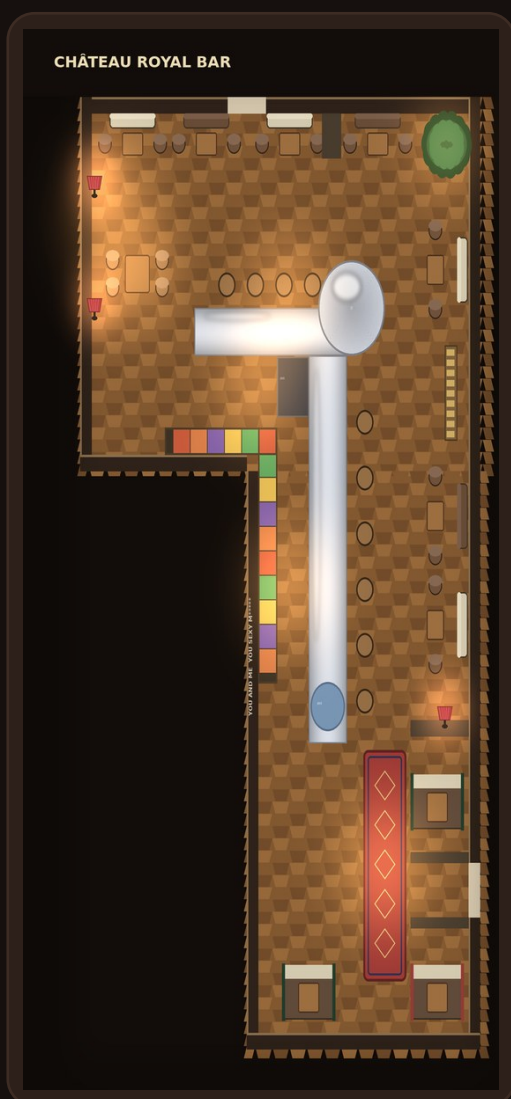


Last Call

for Business

Your bar. Your menu. Your team — trained on their phones.

Plans & pricing for bars, restaurants and hotels.



Château Royal Bar

Berlin — live



Kink Bar

Berlin — live

Every venue gets its own real floor plan, recreated as a playable map.

From your menu to a trained team

1

We build your bar

Your real floor plan becomes a playable map, and your full menu — cocktails, wines, mocktails — goes into the platform.

2

Staff join in seconds

Each team member signs up with your private venue code and plays in their own phone's browser. No app store, nothing to install.

3

They learn by playing

Guests order your drinks; staff build them from memory. Every answer is recorded.

4

You see the results

Your manager portal shows who knows the menu, which drinks the team gets wrong, and lets you assign tests and reward progress.

The manager portal

portal.lastcallforbusiness.org — leaderboard, per-drink accuracy for every staff member, weakest drinks, team skill radar, assigned tests and staff rewards.

Leaderboard

Sorted by total correct answers. Click a name for their per-cocktail breakdown.

STAFF	TOTAL CORRECT	ACCURACY	GIFT
Maria K.	2	100%	Note (e.g. 'Great shift!') <button>Grant</button>

Maria K. — per-cocktail accuracy

Every cocktail this staff member has attempted, with their own accuracy on each.

COCKTAIL	ATTEMPTS	ACCURACY
Naked & Famous	1	100%
Sangiovese 2020 - Chiara Condello	1	100%

Monthly menu updates and support are included in every plan — when your menu changes, your training changes with it.

PLANS

Priced by team size

One price per month, based on how many staff use the platform. Every plan includes the full product.

	MOST POPULAR		
Bar Small up to 10 staff	Bar Team up to 20 staff	Bar Large up to 40 staff	Group / Hotel 40+ staff or several venues
€89 /month	€149 /month	€249 /month	Custom ≈ €5 per staff / month

Included in every plan

- Your bar recreated as a playable map
- Staff accounts with your private venue code
- Manager portal: leaderboard, weakest drinks, skill radar
- Assigned tests: pick drinks, staff must complete them
- Monthly menu updates
- Your full menu: cocktails, wines, mocktails
- Plays in any phone browser — iPhone & Android
- Per-staff breakdown for every drink
- Rewards: recognise staff who learn well
- Support by email

Growing team? Staff above your plan's limit are €6 per person per month until you move up a plan. **Several bars?** Every extra venue under the same owner is 20% off.

Free setup with a 12-month plan

Building your map and loading your menu is real work, so it comes with a one-time setup fee — which is **free** when you choose a 12-month plan.

RECOMMENDED

12-month plan
paid monthly

YOU PAY
Plan price per month

SETUP
FREE

Committed for 12 months

12-month plan
paid upfront

YOU PAY
10 × monthly price (2 months free)

SETUP
FREE

One invoice per year

Monthly
cancel anytime

YOU PAY
Plan price per month

SETUP
€490

No commitment

What year one costs — Bar Small (up to 10 staff)

	SETUP	MONTHLY	YEAR ONE TOTAL
12-month, paid monthly	€0	€89	€1,068
12-month, paid upfront	€0	—	€890
Monthly, cancel anytime	€490	€89	€1,558

The simple rules

- **Leaving a 12-month plan early?** The €490 setup fee becomes due — the free setup is part of the 12-month deal.
- **After 12 months** your plan continues month to month at the same price, with no new setup fee — or renew for another year.
- **Changing plans** is possible at any time as your team grows or shrinks.
- **Your data stays yours.** Staff accounts and results belong to your venue only; no other venue can see them.

ADD-ONS

Go beyond the bar

Extra area

€290 one-time

A second map for another part of your venue — restaurant floor, terrace, kitchen, a second bar.

Food & Restaurant

+ €69 / month

Train service staff on your dishes, ingredients and the 14 EU allergens. Needs one extra area for the dining room map.

Classics Library

+ €29 / month

200 classic cocktails in 10 chapters — build a strong foundation beyond your own menu.

Extra venue

20% off

Every additional bar or outlet under the same owner, each with its own map, menu and manager view.

Monthly updates — what's included

Every month

Up to 15 recipe changes — new drinks, removed drinks, spec changes.

Twice a year

A full seasonal menu rebuild.

Anything more

€150 per extra full menu rebuild.

Two examples (12-month plans)

Cocktail bar, 8 staff

Bar Small

€89 / month

Setup free

€1,068 in year one

Hotel bar + restaurant, 18 staff

Bar Team + Food & Restaurant

€218 / month

Extra area €290

€2,906 in year one

Live in about two weeks

Week 1

Walkthrough of your venue and menu. You send us your floor plan and recipe specs.

Week 1–2

We build your map and load your menu. You review it on your own phone.

Launch

Your team signs up with your venue code and starts playing. Your manager gets portal access.

Every month

Menu updates, new results in your portal, support whenever you need it.

Why it pays for itself

Bar Small costs about as much as **one bartender shift a month**. Training a single new hire the old way usually costs more than that in a senior bartender's time — and a printed spec sheet can't tell you whether anyone actually learned it. Last Call for Business shows you, drink by drink, who knows your menu and who needs help.

Let's put your bar in the game.

lastcallforbusiness.org

Staff: play.lastcallforbusiness.org · Managers: portal.lastcallforbusiness.org