INVINE

The Next-Generation Restaurant Experience

InVine is a groundbreaking platform that uses data intelligence to help restaurants manage their menu. At InVine restaurants, consumers enjoy a next-generation menu experience that focuses on showing restaurant products in a beautiful way and helping users find a great match.

Welcome to InVine

Restaurant menus are fascinating in their diversity but also antiquated.

While every other type of retail has embraced the digital age and upgraded to give consumers a new purchasing experience that's rich with details and information, restaurants are still using paper menus that closely resemble a print catalogue.

Simultaneously, restaurants struggle to manage their menu too: it's difficult to track demand, make updates and know how to price items just right. Managing a menu is a complex and time-consuming endeavor.

The InVine digital menu provides a beautiful experience for the consumer. Built to showcase high quality photos and details, it helps consumers feel confident in their choice and happy with their experience.

InVine allows restaurant owners to manage their menu with ease from any device (phone, tablet, laptop) and significantly reduce the time spent doing repetitive tasks.

Increased consumer happiness means a revenue boost for restaurants, who additionally also unlock real-time insights about pricing and demand and the right tools to build a better menu.

Features
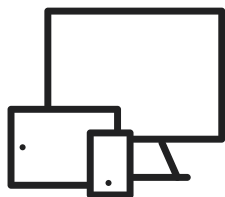
Offload the hard part
InVine helps restaurant managers save the equivalent of 3 days of work every month. Adding new products, changing prices, or managing inventory are all available on an online platform, on any device.
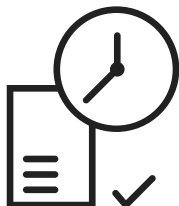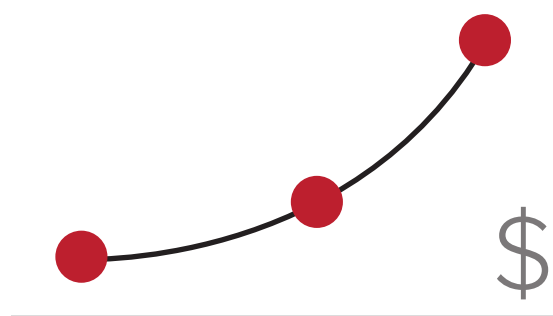
Intelligent tools
Automatic pricing, placement in the menu, and publishing give restaurants the freedom to move on from spreadsheets and repetitive tasks.
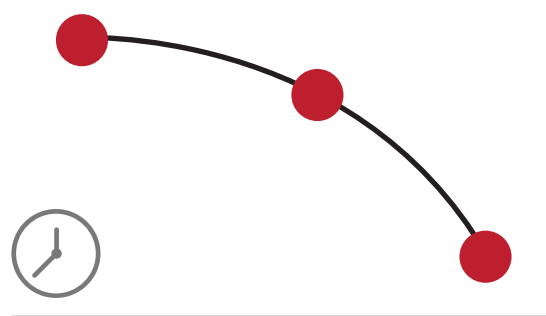
Customers love it
An intuitive and engaging menu that allows patrons to have a whole new experience and feel confident choosing their perfect meal.

Results

15% to **50%**
increase in revenue

80%
less time updating menu

Clients and Testimonials

"Using InVine made managing my menu extremely simple and fast, freeing my time to new activities."

Joel Martins
Owner and Manager

"The beverage menus of our 3 restaurants are now 100% digital and we have recovered our investment in just 3 months."

Chef Olivier
Owner and Manager

"Patrons using InVine are highly satisfied with their experience. It's been truly rewarding to use it"

Carlos Janeiro
Owner and Manager

InVine has been used by more than 900,000 consumers and helped restaurants sell more than $60M in the last 12 months

Pricing

FREE

$0
PER MONTH
No Credit Card required

UNLIMITED ITEMS

Curated Product Database

Print Menu Design Studio

Automatic Placement

Bulk Operations and more.

PRO UNLIMITED

$299
PER MONTH

UNLIMITED ITEMS

All the features of Free plus

Full Digital Publishing

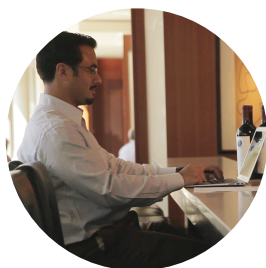Menu Device Management

Menu Dynamics

Live 24/7 Support and more.

PRO

$199
PER MONTH

UP TO **300** ITEMS

For more information visit invine.com/pricing

About Us

Founders

Joao Reis, CEO
Leads technology and product development

MSc in Electrical & Computer Engineering
Stanford MBA

Andre Reis, COO
Leads growth and operations

MSc in Marketing Management
LSE Executive Program

Our Story

InVine was born from the Reis brothers' love of wine. Despite this love, their modest wine knowledge often made it difficult to enjoy wine with family and friends and were too often they were intimidated at restaurants' undecipherable menus.

They believed the experience of trying new things should be exciting and never intimidating and founded InVine in 2013 to bring that experience to reality.

Joao and Andre set out to first build a digital wine list made for everyone. They created an intuitive and beautiful UI that gave consumers high quality photos and product details, and that anyone at any level of wine knowledge enjoyed using.

After launching their initial product in 2015, the results were extraordinary: consumers praised the experience, and more importantly, restaurants saw an average increase in sales of 15%, some as high as 125%, driving great initial traction.

They soon realized that this change in consumer experience should apply to the entire menu and that the technology should bring to the restaurant industry the next-generation menu experience.

InVine obtained financing in 2014 with a Seed round from prominent VCs and is headquartered in San Francisco, with engineering offices in Europe.

Advisors include:
Brent Looney, former CEO at Treatful
Peter Ziebelman, VC at Palo Alto Venture Partners
Pitch Johnson, former director of the NVCA