



WOOD RANCH®



How TipHaus Saves Wood Ranch Restaurants Over 630 Hours of Manual Labor Each Month Across Their 18 Locations

CUSTOMER NAME:
Wood Ranch

INTERVIEWED:
Jean-Pierre Mouren-
Laurens, VP of Finance

PROJECT OBJECTIVE:
Wood Ranch Restaurants
sought a solution to
streamline payroll, ensure
transparency in tip
distribution, and boost
employee retention.

INTRODUCTION

Wood Ranch Restaurants, known for their award-winning barbecue and family-friendly atmosphere, operates a chain of dining establishments across California. As a prominent player in the restaurant industry, Wood Ranch is committed to delivering exceptional dining experiences while maintaining operational excellence. Dive into their success story to learn how **TipHaus revolutionized their approach to tip distribution and saved valuable time and resources in their 18 restaurants.**

CHALLENGE

- **Errors, Costs, and Risk:**

Manual tip distribution processes led to **errors, discrepancies, and operational inefficiencies**, resulting in increased labor costs and compliance risks.

- **Cash Flow Challenge:**

Wood Ranch Restaurants incurred **additional monthly expenses** of around **\$2,000** due to managers needing to secure sufficient cash for daily tip payouts.

- **Transparency Concerns:**

The lack of real-time visibility into tip calculations and distributions posed communication challenges among staff members and management.

SOLUTION

Wood Ranch Restaurants Implemented TipHaus.

By automating tip calculations, distributions, and reconciliation processes, TipHaus ensured **100% accuracy** in tip distribution across all locations. The platform's customizable features allowed Wood Ranch to tailor tip allocation strategies to fit the unique needs of each restaurant, including custom allocations for large party tables and catering deliveries. With TipHaus, Wood Ranch gained real-time visibility into tip data, enabling transparent communication and improved staff satisfaction with their team. Most importantly, TipHaus managers saved around **35+ hours** of manual labor each month.

RESULTS

35+ hrs

Saved per month on manual labor

\$24,000

Saved each year from reduced cash handling

15 Min

Saved per shift per employee on tip-out calculations

“We've experienced remarkable efficiency gains in managing our tip program. With TipHaus, our managers and team members save over 35 hours of manual labor per month at each location. This goes beyond streamlining operations. TipHaus has freed up our time by eliminating the need to secure cash for daily tip-outs, empowered us to boost team member retention through fair tip distribution and service charges, and reduced our compliance risks, cash handling costs, and labor expenses! ”

Jean-Pierre Mouren-Laurens, VP of Finance

Learn how your restaurant can elevate its operations with cutting-edge automatic tip calculation and distribution technology. Get in touch with our sales team at

sales@tiphaus.com or 401.375.2536

