tabski

FOOD HALL POS

The 2027 Food Hall POS Buyer's Guide

The questions to ask in every food hall POS demo, and how Tabski answers them.

tabski.com

How to use this guide

A food hall is not a single restaurant with extra signage. Guests want to order from more than one vendor and pay once. Vendors need a clean payout at the end of the night. The operator needs rent or licensing fees collected without a month-end chase, a clear picture of yesterday, and a floor that keeps selling if the internet drops.

Take these questions into every POS demo. Each one is followed by how Tabski answers it today. Published prices in this guide are from tabski.com as of November 16, 2026.

Questions to ask in every POS demo

QUESTION 1

Can a guest order from several vendors and pay once?

Ask to see a single checkout that holds items from more than one vendor. Then ask where each item goes after the guest pays.

With Tabski, guests add items from every vendor to one cart and pay once, at a counter, on a kiosk, or from a QR code. Each item routes to the right vendor kitchen display, so the taco stall and the bar each see only their part of the order. Staff can add to the same tab from a POS terminal or a Verifone Victa.

QUESTION 2

How are vendor sales split, and how often are vendors paid out?

Ask how a sale is divided when one check includes more than one vendor. Ask when vendors receive their money, and how licensing fees or rent come out.

Tabski splits every sale by vendor and sends nightly payouts. Licensing fees or rent are collected daily and deducted from each payout batch, so the operator does not have to invoice tenants and wait. Vendors see their sales, tax, and tips. The hall sees what was collected that day.

QUESTION 3

Do gift cards work at every vendor in the hall?

Ask whether a card sold at the hall desk can be spent at any stall, and who receives the revenue when it is redeemed.

Tabski gift cards run on a central ledger. One card works at every vendor in the hall that runs Tabski POS. The hall owner or franchisor collects the sale. Each vendor receives the revenue when a guest redeems the card at their counter. Cards can be digital or custom physical cards, and guests can send them by text or email. The multi-unit program is $25 per location per month, the published price on tabski.com/gift-cards/.

QUESTION 4

How do I see how the whole hall did yesterday?

Ask whether the operator has to log in and build a report, or whether the day arrives in the inbox.

Tabski can send a daily digest email every morning. It covers total hall sales, sales from the concepts the operator runs, licensing fees or rent collected that day, the weather, and top items. Per-tenant sales, labor cost and labor percentage, discounts and comps, and new positive Google reviews can be included. Negative reviews are not shown. We set it up for you. The same numbers are in HQ Reporting when you want to go deeper.

QUESTION 5

Which of my current tools connect directly?

Ask what is built into the POS, and what has to be stitched on later.

Tabski posts to QuickBooks, so hall and vendor numbers can move into the books you already keep. Scheduling, tip pooling, and payroll through a licensed payroll partner sit inside Tabski HR, on the same ledger as your orders and payments. You do not have to run labor in a second system to get a live labor percentage or a clean pay run.

QUESTION 6

What does the POS cost for the devices and channels a hall actually uses?

Ask for the published monthly prices of the POS, kitchen displays, and online ordering. Ask how payments are priced. Get the hardware list in writing for the demo you just watched.

Published Tabski prices on tabski.com/pos-pricing/ are:

- POS: $69 per month per device
- Kitchen display: $25 per month per device
- Mobile QR and online ordering: $59 per month per location

Food hall gift cards are $25 per location per month. Card processing is quoted from your volume, and Tabski offers a Rate Match Guarantee. Cellular failover is quoted for your address and setup.

QUESTION 7

What happens to service when the internet goes down?

Ask whether online and QR orders still arrive, and whether cards still approve live, not later. Ask whether the backup covers the whole hall network or only one terminal.

Tabski uses router-level cellular failover. The router sits between your internet provider and your POS network. When the primary line drops, it moves the whole hall network to a major cellular carrier such as Verizon or AT&T. Online and QR orders keep reaching the right kitchen. Cards keep approving live, through Tabski embedded payments. Terminals, kitchen screens, printers, and handhelds stay on the same backup connection. When your internet returns, the router switches back on its own. Offline mode is a second layer if both the wired line and cellular are down. The Tabski team helps place the router and choose coverage for your address. We set it up for you.

QUESTION 8

Can one handheld run the whole tableside flow?

Ask whether the handheld is a full POS in the server's hand, or only a way to take an order and finish the check somewhere else.

On Tabski, one Verifone Victa opens the tab, fires the order to the right kitchen or bar, splits the check by seat, by item, or evenly, and takes payment at the table. The card never has to leave the guest, and the server does not have to walk back to a stationary terminal to close. The same device works in a food hall when a guest orders from more than one vendor on one tab.

QUESTION 9

Can staff map the floor and combine or move orders between tables?

Ask to see the table layout. Then ask what it takes to combine two tables, move a check, or merge orders, without voiding and ringing them again.

Tabski includes full service table layouts for bars, patios, and dining areas. Staff can open, move, or combine tabs directly from the layout screen. Multiple orders can be combined into a single tab in one tap, and items can be moved between tabs. Changes stay in sync across POS terminals, kitchen displays, and QR tabs.

QUESTION 10

Is payroll and scheduling built in?

Ask whether labor lives in the POS, or in a separate product that has to import your sales and tips after the fact.

Tabski HR is built in. Employee scheduling, time and attendance, tip pooling, and payroll through a licensed payroll partner run on the same ledger as your orders and payments. Tip pools are calculated from approved timesheets using your house rules, and the pay run reads those same figures. Each food hall vendor can run its own roster, schedule, and pay run, while the venue sees the rollup.

A practical starter stack for a food hall

You do not need a dozen products to open or upgrade a hall. This is a complete Tabski starting point, with the published prices that apply:

- **Tabski POS**, at $69 per month per device, for multi-vendor ordering, one cart, and nightly payouts with licensing fees or rent collected daily.
- **Tabski Kitchen Display**, at $25 per month per device, so each vendor kitchen and the bar see only their tickets.
- **Verifone Victa handhelds**, running the full tableside flow on the same POS.
- **QR and online ordering**, at $59 per month per location, so guests can order from their phones and still pay once across vendors.
- **Router-level cellular failover**, so online ordering and payments keep running if the internet drops.
- **Tabski Gift Cards**, at $25 per location per month, on a central ledger that works at every vendor in the hall.
- **The daily digest email**, plus HQ Reporting, for a morning view of hall sales, the operator's own sales, and fees or rent collected.
- **QuickBooks**, so the same numbers can land in your books.
- **Tabski HR**, with scheduling, tip pooling, and payroll through a licensed payroll partner built in.

Start with the channels you need now, then add handhelds, kitchen screens, gift cards, or HR as the hall grows. We set it up for you.

Frequently asked questions

What should I ask in a food hall POS demo?

Ask whether a guest can order from several vendors and pay once, how vendor sales are split and how often vendors are paid, whether gift cards work at every stall, how you see yesterday's numbers, what the published prices are, and what happens when the internet goes down. Then ask whether one handheld can open a tab, fire the order, split the check, and take payment, and whether payroll and scheduling are built in.

Can Tabski take an order from more than one vendor in a single checkout?

Yes. Guests add items from every vendor to one cart and pay once. Each item routes to the right vendor kitchen display.

How do nightly payouts and daily rent collection work?

Tabski splits each sale by vendor and sends nightly payouts. Licensing fees or rent are collected daily and deducted from each payout batch.

Do Tabski gift cards work across the whole hall?

Yes. On the multi-unit program, one card works at every vendor that runs Tabski POS, tracked on a central ledger. The vendor where the card is redeemed receives the revenue.

What is in the Tabski daily digest email?

A morning email with total hall sales, sales from the concepts the operator runs, licensing fees or rent collected that day, the weather, and top items. Additional totals can be included. We set it up for you.

What happens if the food hall internet goes down?

Router-level cellular failover moves the hall network to a cellular carrier so online ordering and card payments keep running. Offline mode is a second layer if cellular is down too.

Is payroll included in Tabski, or is it a separate product?

Payroll and scheduling are built in through Tabski HR. Scheduling, tip pooling, and payroll through a licensed payroll partner run on the same ledger as your POS.

See it in a demo

Bring these questions to a Tabski demo and watch one cart, nightly payouts, and a full tableside flow on a Verifone Victa. We set it up for you.

tabski.com/getdemo