



Cost Analysis/Budgets

Cost Analysis/Budgets

SO - BEO



Main menu / Cost analysis/Budgets User: admin1

SO	190621	Boda Raquel y Angel 73841	Client	Raquel Torres-Pardo Collado	Pax	110			
SO price	7750.00	Calc. Price	0.00	Calc. Cost	0.00	Est. Cost	0.00	Margin calc.	0.00
SO pr./Un.	70.45	Calc. Price/Un.	0.00	Calc. Cost/Un.	0.00	Est. Cost/Un.	0.00	Margin est.	0.00

i: insert / m: edit / d, supr: delete

Type	Code	Description	Un./Pax	Total units	Calc. Cost/Un.	Calc. Cost	Est. Cost/Un.	Est. Cost	Price/Un.	Total price	Ratio	Menu
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Type **Article** Product Menu

Un./Pax	<input type="text"/>	Total cost price	<input type="text"/>	Ratio	<input type="text"/>
Num/Pax	<input type="text"/>	Est. Cost/Un.	<input type="text"/>	SO pr./Un.	<input type="text"/>
Total units	<input type="text"/>	Est. Cost	<input type="text"/>	SO price	<input type="text"/>
				Margin	<input type="text"/>

We will decide between several options

- Warehouse Articles
- Dishes of the Restaurant
- Event Menus
- Event Expense Chapters.

Cost Analysis/Budgets

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Warehouse Articles

0.25 = Every 4 diners a bottle

Total diners

Estimated Cost Price as it may vary on the date of the Event

Application Ratio

Calculations that are made in the budget as we give you more data

Main menu / Cost analysis/Budgets User: adminc1

SO: 13 CENA GRUPO Client: GRUPO NORUEGO Pax: 80

SO price: 0.00 Calc. Price: 0.00 Calc. Cost: 347.20 Est. Cost: 347.20 Margin calc.: -4.34

SO pr./Un.: 0.00 Calc. Price/Un.: 0.00 Calc. Cost/Un.: 4.34 Est. Cost/Un.: 4.34 Margin est.: -4.34

i: insert / m: edit / d, supr: delete

Type	Code	Description	Un./Pax	Total units	Calc. Cost/Un.	Calc. Cost	Est. Cost/Un.	Est. Cost	Price/Un.	Total price	Ratio	Menu
A	0800134	BELLA EASO PAN LECHE 10U	1.00	80.00	1.34	107.20	1.34	107.20	0.00	0.00	0.00	
A	1010255	VIPAALBALI GRAN RESE 3/4	1.00	80.00	1.70	136.00	1.70	136.00	0.00	0.00	0.00	
A	0600022	ACEITE/VINAGRE 250ML BOT.	1.00	80.00	1.30	104.00	1.30	104.00	0.00	0.00	0.00	

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Glosario de términos:

- MGB Margen de Beneficios (existe MGB Total y por Persona)
- Num/Pax Número de Personas
- PC Cal Precio de Coste Calculado
- PC Cal Tot Precio de Coste Calculado Total
- PC Est Precio de Coste Estimado
- PC Est Tot Precio de Coste Estimado Total
- PC Un Precio de Coste Unidad
- PCC Precio de Coste Calculado
- PCC Tot Precio de Coste Calculado Total
- PCC Un Precio de Coste Unidad
- PCE Precio de Coste Estimado
- PCE Tot Precio de Coste Estimado Total
- PCE Un Precio de Coste Estimado Unidad
- PV Precio de Venta
- PV/Un Precio de Venta Unidad
- PV OS Precio de Venta Orden de Servicio
- PV Tot Precio de Venta Total
- Tipo (A) Tipo Artículo
- Tipo (M) Tipo Menú
- Tipo (O) Tipo Otros
- Tipo (P) Tipo Plato
- Total Uns. Total Unidades
- Un. PAX Unidades por Persona

Main menu / Cost analysis/Budgets User: adminc1

SO: 13 **CENA GRUPO**

SO price: 0.00 Calc. Price: 0.00

SO pr./Un.: 0.00 Calc. Price/Un.: 0.00

Client: GRUPO NORUEGO Pax: 80

Calc. Cost: 347.20 Est. Cost: 347.20

Calc. Cost/Un.: 4.34 Est. Cost/Un.: 4.34

Margin calc.: -4.34

Margin est.: -4.34

Type	Code	Description	Un./Pax	Total units	Calc. Cost/Un.	Calc. Cost	Est. Cost/Un.	Est. Cost	Price/Un.	Total price	Ratio	Menu
A	0800134	BELLA EASO PAV. UCHÉ 10U	1.00	80.00	1.34	107.20	1.34	107.20	0.00	0.00	0.00	
A	1010255	IPA ALBALI GRAN RESE 3/4	1.00	80.00	1.70	136.00	1.70	136.00	0.00	0.00	0.00	
A	0600012	ACEITE/VINAGR 250ML BOT.	1.00	80.00	1.30	104.00	1.30	104.00	0.00	0.00	0.00	

Total Sales Price Calculated

Calculated Unit Sales Price

Unit Sales Price SO/BEO given

Sell Price SO/BEO given

Cost prices according to Warehouse Current

Estimated Cost Prices

Calculated CP margin

CP margin Estimated

Diners SO/BEO

Cost Analysis/Budgets

SO - BEO



MENUS

It works like a spreadsheet, let's see an example:

We say that we want a menu that we have predefined, but the dish "Sirloin with tender garlic" will be replaced by "Leg of lamb in the oven", and not happy we also want to add a CALDERETA DE LANGOSTA (lobster stew) for every two people who come to the event.

The screenshot displays the 'Main menu / Cost analysis/Budgets' interface. At the top, there are input fields for 'SO' (13), 'CENA GRUPO', 'Client' (GRUPO NORUEGO), and 'Pax' (80). Below these are summary statistics for 'SO price', 'Calc. Price', 'Calc. Cost', 'Est. Cost', and 'Margin calc.'. A table below shows menu items with columns for Type, Code, Description, Un./Pax, Total units, Calc. Cost/Un., Calc. Cost, Est. Cost/Un., Est. Cost, Price/Un., Total price, Ratio, and Menu. An modal form is open, allowing users to add or edit items with fields for Type, Product, Menu, Cost price, Charge, Hall, Un./Pax, Num/Pax, Total units, Total cost price, Est. Cost/Un., Est. Cost, SO pr./Un., SO price, and Margin.

Type	Code	Description	Un./Pax	Total units	Calc. Cost/Un.	Calc. Cost	Est. Cost/Un.	Est. Cost	Price/Un.	Total price	Ratio	Menu
A	0800134	BELLA EASO PAN LECHE 10U	1.00	80.00	1.34	107.20	1.34	107.20	0.00	0.00	0.00	
A	1010255	VIT A ALBALI GRAN RESE 3/4	1.00	80.00	1.70	136.00	1.70	136.00	0.00	0.00	0.00	
A	0600022	ACEITE/VINAGRE 250ML BOT	1.00	80.00	1.30	104.00	1.30	104.00	0.00	0.00	0.00	

When we give the menu we ALWAYS assume the price of the MENU, even if we break it down into different dishes, of course the dishes are preserved so that you can make the costs analysis or issue in the breakdown of the menu in the bills, budgets, ...

Cost Analysis/Budgets

SO - BEO



MENUS

If the MENU has the bullet of Choose components marked, when selecting the different DISHES it will ask us to mark those we want

Edit menu

Dept. 25 BANQUETES Sale price 65.00
Code Menu 2547 Calc. Price 50.50
Description HENS MENU (27€) 3P C/SANGRIA Cost price 0.00

Code	Description	Units	Pr./unit	Total	Cost price	Order
2573	EVENTO COMIDA 22	1.00	22.00	22.00	0.00	0
2601	EVENTO BEBIDA 5	1.00	5.00	5.00	0.00	0
2651	PLATINUM PACKAGE	1.00	8.50	8.50	0.00	0
2599	CANAPES	1.00	5.00	5.00	0.00	0
2501	EXTRA COURSE	1.00	5.00	5.00	0.00	0
2630	SUPLEMENTO BEBIDA BASICO	1.00	5.00	5.00	0.00	0

Account Discount Choose Components

Main menu / Cost analysis/Budgets

Choose

EVENTO COMIDA 22 EVENTO BEBIDA 5 PLATINUM PACKAGE (MAL... CANAPES (MALAGA)
EXTRA COURSE SUPLEMENTO BEBIDA BAS...

Unmark all

Cost price 0.00 Un./Pax 1.00 Total cost price 0.00 Ratio 0.00
Charge Num/Pax 80 Est. Cost/Un. 0.00 SO pr./Un. 65.00
Hall Total units 80.00 Est. Cost 0.00 SO price 5200.00
Margin 5200.00

Cost Analysis/Budgets

SO - BEO



➤ MENUS

We will indicate that we want a pre-defined menu, but the dish "Sirloin with tender garlic" will be replaced by "Leg of lamb in the oven". In addition to this, a "Caldereta de langosta" (lobster stew) will be added for every two people.

Then you will see through the different screens how the previous assumption would be made.

The first step is to load the desired Service Order. It can be entered manually or you can search among the existing Service Orders using (F3).

Orden Serv.	5	PV OS	240,00	0,00
Cliente	PACO GOMEZ	PV/Un OS	30,00	0,00

With this you will be able to see the data of the **SO SP** (Service Order Sales Price) and **SO/Un SP** (Service Order Unit Sales Price).

We will then proceed to insert (i) the previously defined menu, either by typing it directly or by searching among the existing menus by means of (F3). It is also possible to insert independent items or dishes, as will be seen later.

Tipo	M	Producto	0001	MENU PARA PACO			
[P,A,M,O]							
PCC Un	0,00	Un/PCC	1,00	PCC Tot	0,00	PV OS	0,00
Cobre		Num/PCC	8	PCE Un	0,00	PV Un	34,78
		Total Uns.	8,00	PCE Tot	0,00	PV Tot	278,24
						Margen	278,24

Cost Analysis/Budgets

SO - BEO



➤ MENUS

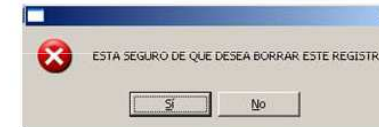
T	Codigo	Descrp	Un PAX	Total Uns	PC Cal	PC Cal Tot	PC Est	PC Est Tot	PV / Un	PV Tot	Ratio
P	0401	ALMEJAS AL AJILLO	1,00	8,00	0,00	0,00	0,00	0,00	4,21	33,68	0,00
P	0402	ARROZ A BANDIA	1,00	8,00	0,00	0,00	0,00	0,00	6,01	48,08	0,00
P	0403	SOLDADILLO CON AJOS TIERNOS	1,00	8,00	0,00	0,00	0,00	0,00	8,41	67,28	0,00
P	0404	DULCE DE CAFE	1,00	8,00	0,00	0,00	0,00	0,00	2,70	21,68	0,00

Once the Save button is pressed, the menu is expanded.

The generic menu will now be customized to suit the needs of the individual customer.

The "Sirloin with tender garlic" will be replaced by "Leg of lamb in the oven". To do this, the sirloin will be removed by placing us on it and pressing the key (d).

The system will remove it after asking for confirmation.



A new item will now be added by pressing the (i) key.

Tipo	P	Producto	0405	PIERNA DE CABRITO AL HORN			
[P,A,M,O]							
PCC Un	0,00	Un/PAX	1,00	PCC Tot	0,00	PV OS	1,23
Cobra		Num/PAX	8	PCE Un	6,50	PV Un	8,00
		Total Uns	8,00	PCE Tot	52,00	PV Tot	64,00
						Margen	12,00

Pressing the Save button will add the dish to the list.

Cost Analysis/Budgets

SO - BEO



➤ MENUS

Order Serv: 5

Clientes: PACO GOMEZ

PV OS: 249,09 216,16

PVUn OS: 30,00 27,02

T	Codigo	Descrip.	Un. PAX	Total Uns.	PC Cal	PC Cal Tot	PC Est	PCE Est Tot	PV / Un	PV Tot	Ratio
P	0401	ALMEJAS AL VILLO	1,00	8,00	0,00	0,00	4,00	32,00	4,28	30,69	1,05
P	0402	ARROZ A BANDA	1,00	8,00	0,00	0,00	5,54	44,32	6,01	48,08	1,68
P	0404	SUICE DE CAFE	1,00	8,00	0,00	0,00	1,00	8,00	1,25	10,00	3,33
P	0405	PIERNA DE CABRITO AL HORN	1,00	8,00	0,00	0,00	8,77	70,16	13,20	105,60	1,51
P	0407	CAFE CON LECHE	1,00	8,00	0,00	0,00	0,20	1,60	0,50	4,00	1,50

⌘ insert / mc: modif / d: del / p: print

PAX:

PCC	<input type="text" value="0,00"/>	PC Un	<input type="text" value="0,00"/>	MGB	<input type="text" value="27,02"/>
PV	<input type="text" value="216,16"/>	PV Un	<input type="text" value="27,02"/>	MGB	<input type="text" value="7,51"/>
PCE	<input type="text" value="156,08"/>	PCE Un	<input type="text" value="19,51"/>		

Cost Analysis/Budgets

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➤ Expense Chapters

A "Caldereta de langosta" (lobster stew) will then be added for every two people.

Tipo [P]	Producto 0406	CALDERETA DE LANGOSTA	
[P,A,M,O]			
PCC Un 0,00	Un/PAX 0,50	PCC Tot 0,00	PV OS 1,00
Cobro	Num/PAX 8	PCE Un 7,02	PV Un 7,02
	Total Uns. 4,00	PCE Tot 31,28	PV Tot 31,28
			Margen 0,00

Let us now suppose that it is necessary to reinforce with more waiters, and to control at the same time expenses of flowers, music, etc. Some will be charged and some will not.

All this can be done as long as you have the corresponding Chapter master files for the service orders.

Four waiters will be added:

Tipo [0]	Producto 1.3	CAMARERO	
[P,A,M,O]			
PCC Un 6,31	Un/PAX 0,50	PCC Tot 6,00	PV OS 1,00
Cobro	Num/PAX 8	PCE Un 6,31	PV Un 6,31
	Total Uns. 4,00	PCE Tot 25,24	PV Tot 25,24
			Margen 0,00

Cost Analysis/Budgets

SO - BEO



➤ Expense Chapters

Menú Principal | Escandallos Costes/Presupuestos Usuario: admin

Orden Serv. 3 Cliente Javier e Inma Pax 153

PVP OS 32589.00 PVP Cal. 299.28 PC Cal. 228.51 PC Est. 228.51 Margen cal. 0.46

PVP/Un. OS 213.00 PVP CaL/Un. 1.96 PC CaL/Un. 1.49 PC Est./Un. 1.49 Margen est. 0.46

i: insertar / m: editar / d, sup: borrar

Tipo	Código	Descripción	Un./Pax	Total unids.	PC Cal./Un.	PC Cal.	PC Est./Un.	PC Est.	PVP/Un.	Total PVP	Ratio
A	20300050	VIA ALBALI TINTO 3/4	0.25	38.25	1.85	70.76	1.85	70.76	3.70	141.53	2.00
C	1013	CAMARERO x HORAS	25.00	25.00	6.31	157.75	6.31	157.75	6.31	157.75	1.00

Tipo Producto CAMARERO x HORAS

Precio coste <input type="text" value="6.31"/>	Un./Pax <input type="text" value="25.00"/>	Total precio coste <input type="text" value="157.75"/>	Ratio <input type="text" value="1.00"/>
Cobro <input type="text"/>	Num/Pax <input type="text" value="1"/>	PC Est./Un. <input type="text" value="6.31"/>	PVP/Un. OS <input type="text" value="6.31"/>
	Total unids. <input type="text" value="25.00"/>	PC Est. <input type="text" value="157.75"/>	PVP OS <input type="text" value="157.75"/>
			Margen <input type="text" value="0.00"/>

Cost Analysis/Budgets

SO - BEO



➤ Expense Chapters

And an orchestra:

Tipo [P.A.M.O.]	Producto 1.2	ORQUESTA	
PCC Un 6,00	Un/PAX 1,00	PCC Tot 0,00	PV OS 0,00
Cobro	Num/PAX	PCE Un 500,00	PV Un 2,00
	Total Uns. 1,00	PCE Tot 500,00	Margen 498,00

The resulting order of service would be as follows:

Orden Serv. 5	PV OS 320,00	274,68
Cliente PACO GOMEZ	PV/Un OS 40,00	34,34

T	Codigo	Descrip.	Un. PAX	Total Uns.	PC Cal	PC Cal Tot	PCE Un	PCE Un Tot	PV / Un	PV Tot	Ratio
O	1.2	ORQUESTA	1,00	1,00	9,00	9,00	500,00	500,00	2,00	2,00	0,00
O	1.3	CAMARERO	0,00	4,00	6,31	26,00	6,31	26,00	6,31	26,00	1,00
P	0401	ALMEJAS AL AJILLO	1,00	8,00	0,00	0,00	4,00	32,00	4,21	33,68	1,05
P	0402	ARROZ A BANDA	1,00	8,00	0,00	0,00	5,54	44,32	6,01	49,09	1,05
F	0404	DULCE DE CAFE	1,00	8,00	0,00	0,00	1,00	8,00	2,70	21,60	2,70
F	0405	PIERNA DE CABRITO AL HORN	1,00	8,00	0,00	0,00	8,77	70,16	13,20	105,60	1,51
P	0406	CALDERITA DE LANGOSTA	0,50	4,00	0,00	0,00	7,82	31,28	7,82	31,28	1,00
P	0407	CAFE CON LECHE	1,00	8,00	0,00	0,00	0,20	1,60	0,90	7,20	4,50

E: insert / m: modif / d: del / p: print

PAX 8	PCC 34,00	PC Un 4,25	MGB 30,09
	PV 274,68	PV Un 34,34	MGB 54,74
	PCE 712,60	PCE Un 89,00	

Cost Analysis/Budgets

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But now we are asked to strengthen it with more waiters and to control expenses for flowers, music, and some will be charged and others not, ...

You can do all this, provided that you have the corresponding Chapter master files for the S.O., with the basic data.

Menu Engineering -- StarME

Estudios Escandallos de O.S.

OS/BEO: 454 PY OS/BEO: 7,645,00 7,055,00

Client: SR. SABARIZ TORRE PVU OS/BEO: 69,50 64,14

T	Cod	Desc.	Un Pax	Tot Un	PC Cal	PCCal tot	PCE st	PC Est tot	PV/U	PV Tot	Ratio
A	0100006	TAGLIATELLA BIANCA	1,00	110,00	5,50	605,00	5,50	605,00	11,00	1210,00	2,00
A	2300008	AGUA SIN GAS/CON GAS 1/2L	1,00	110,00	0,25	28,00	0,25	28,00	0,75	82,50	2,99
A	2300011	REF-COCA COLA 0.2L	1,00	110,00	0,28	31,00	0,28	31,00	1,30	143,00	4,63
O	1.3	CAMARERO	1,00	1,00	6,31	6,00	7,00	7,00	15,00	15,00	2,14
F	0201	ENSALADA MBTA.	0,25	27,50	1,65	45,00	0,50	13,75	6,50	178,75	13,00
F	0205	DELICIAS DE ELICHE	0,20	22,00	3,61	79,00	1,00	22,00	4,00	88,00	4,00
F	0209	PAN Y ENTRADAS	1,00	110,00	1,68	185,00	1,68	185,00	2,10	231,00	1,25
F	0210	ENSALADA DE LA CASA	1,00	110,00	1,07	118,00	3,36	370,00	4,20	462,00	1,25
F	0220	REVUELTO DE GAMBAS	0,25	27,50	3,61	99,00	4,33	119,08	8,66	238,15	2,00
F	0224	PASTEL DE PESCADO	0,50	55,00	1,14	63,00	1,14	62,70	4,50	247,50	3,95
F	0227	PESCADITO FRITO	0,50	55,00	1,23	68,00	1,20	66,00	2,40	132,00	2,00
F	0228	CHIPIRONES FRITOS	1,00	110,00	0,68	75,00	0,68	74,80	2,00	220,00	2,94
F	0232	CHIPIRONES AL AJILLO	1,00	110,00	2,25	259,00	2,45	270,00	7,20	792,00	2,94
F	0233	PSIENTOS DE PIQUILLO RELLEN...	0,20	22,00	0,00	0,00	0,00	0,00	4,80	105,00	0,00
F	0235	JAMON IBERICO	1,00	110,00	0,00	0,00	0,00	0,00	11,20	1232,00	0,00
F	0251	ANCHAS AL PIQUILLO	1,00	110,00	0,93	91,00	0,93	91,00	2,50	275,00	3,01
F	0252	ANCHAS - TAPA	1,00	110,00	0,92	101,00	0,92	101,00	2,75	302,50	2,99
F	0253	PULPO A FEIRA	1,00	110,00	3,33	366,00	3,33	366,00	10,00	1100,00	3,00

i: insert / m: modif / d: del / p: print

Tipo/Type: Prod: 1.3 CAMARERO

[P.A.M.O.]

PCCU: 6,31	Un/PAC: 1,00	PCC Tot: 6,00	Ratio: 2,14
Cobra:	Num. PAC: 1	PCE Un: 7,00	PVU: 6,31
	Tot Un: 1,00	PCE Tot: 7,00	PV tot:
			Marg.:

Screens from the previous application have been preserved because the examples were valid, practically not changing the operation in the new Web 4.0 systems

Cost Analysis/Budgets

SO - BEO



Main menu / Cost analysis/Budgets User: adminc1

SO: 790920 PC 725970 Client: Class One Pax: 100

SO price: 6000.00 Calc. Price: 25600.00 Calc. Cost: 0.00 Est. Cost: 0.00 Margin calc.: 256.00

SO pr./Un.: 60.00 Calc. Price/Un.: 256.00 Calc. Cost/Un.: 0.00 Est. Cost/Un.: 0.00 Margin est.: 256.00

i: insert / m: edit / d. supr: delete

Type	Code	Description	Un./Pax	Total units	Calc. Cost/Un.	Calc. Cost	Est. Cost/Un.	Est. Cost	Price/Un.	Total price	Ratio	Menu
M-14533	2507	WEDDING MENU 65€	1.00	100.00	0.00	0.00	0.00	0.00	65.00	6500.00	0.00	
D	2559	EVENTO COMIDA 21	1.00	100.00	0.00	0.00	0.00	0.00	21.00	2100.00	0.00	14533
D	2602	EVENTO BEBIDA 2	1.00	100.00	0.00	0.00	0.00	0.00	2.00	200.00	0.00	14533
M-14536	2521	BABY BOWL 6€	1.00	100.00	0.00	0.00	0.00	0.00	6.00	600.00	0.00	
D	2576	EVENTO COMIDA 6	1.00	100.00	0.00	0.00	0.00	0.00	6.00	600.00	0.00	14536
M-14540	2547	HENS MENU (27€) 3P C/SANGRIA	1.00	100.00	0.00	0.00	0.00	0.00	65.00	6500.00	0.00	
D	2573	EVENTO COMIDA 22	1.00	100.00	0.00	0.00	0.00	0.00	22.00	2200.00	0.00	14540
D	2601	EVENTO BEBIDA 5	1.00	100.00	0.00	0.00	0.00	0.00	5.00	500.00	0.00	14540
D	2651	PLATINUM PACKAGE (MALAGA)	1.00	100.00	0.00	0.00	0.00	0.00	8.50	850.00	0.00	14540
D	2599	CANAPES (MALAGA)	1.00	100.00	0.00	0.00	0.00	0.00	5.00	500.00	0.00	14540
D	2501	EXTRA COURSE	1.00	100.00	0.00	0.00	0.00	0.00	5.00	500.00	0.00	14540
D	2630	SUPLEMENTO BEBIDA BASICO	1.00	100.00	0.00	0.00	0.00	0.00	5.00	500.00	0.00	14540
M-14547	2548	HENS SBC BRUNCH	1.00	100.00	0.00	0.00	0.00	0.00	12.00	1200.00	0.00	
D	2575	EVENTO COMIDA 10	1.00	100.00	0.00	0.00	0.00	0.00	10.00	1000.00	0.00	14547
D	2602	EVENTO BEBIDA 2	1.00	100.00	0.00	0.00	0.00	0.00	2.00	200.00	0.00	14547
M-14550	2547	HENS MENU (27€) 3P C/SANGRIA	1.00	100.00	0.00	0.00	0.00	0.00	65.00	6500.00	0.00	
D	2573	EVENTO COMIDA 22	1.00	100.00	0.00	0.00	0.00	0.00	22.00	2200.00	0.00	14550
D	2651	PLATINUM PACKAGE (MALAGA)	1.00	100.00	0.00	0.00	0.00	0.00	8.50	850.00	0.00	14550
D	2630	SUPLEMENTO BEBIDA BASICO	1.00	100.00	0.00	0.00	0.00	0.00	5.00	500.00	0.00	14550
D	9009	BURGUER TERNERA NIÑO	1.00	100.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	
D	2553	EVENTO COMIDA 43	1.00	100.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	

2100-PANORAMA 22/06 17:00 - 23/06 03:00

WHEN THERE ARE SEVERAL HALLS AND THEY HAVE DIFFERENT MENUS, THIS IS WHERE YOU HAVE TO INDICATE IT

DISHES ASSOCIATED TO MENU 2507