Wait, less

Making waiting easier



The problem

- During peak hours, restaurants that rely on traditional pen-and-paper waitlists face significant challenges. Managing queues manually is time-consuming, inefficient, and places unnecessary pressure on front desk staff.
- Guests frequently crowd the entrance, repeatedly asking for updates on their position in line, leading to confusion, miscommunication, and frustration.

This outdated system lacks (1) transparency and (1)) real-time tracking, often resulting in:

- Misunderstanding
- 2 Longer wait times
- 3 Poor customer experience
- A hectic, disorganized front-of-house experience for both staff and customers

What we offer



We offer a smart, digital waiting list system designed specifically for restaurants to replace the outdated pen-and-paper method.

Guests



Simply scan a QR code at the entrance to join the waiting list by entering their phone number and party size.

Restaurants



Staff can easily monitor and manage the queue through a user-friendly dashboard. When it's a guest's turn to be seated, the system sends them an automated SMS notification, giving them a set time to arrive before their spot is released.

Comparison

The old way

- Guests crowd the entrance to give their names
- Staff manually write names and phone numbers
- Confusion about who's next in line
- Staff call out names or search through crowds
- No-shows cause delays and disrupt table flow
- Paper lists get messy, lost, or hard to track
- No analytics

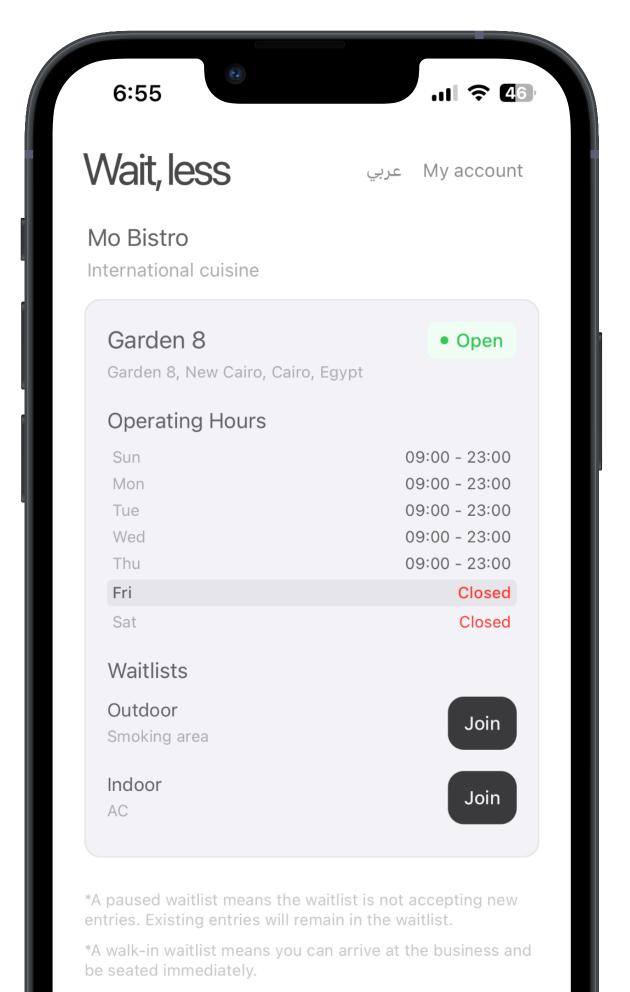
Wait, less

- Guests scan a QR code and join the waitlist digitally
- Visitors enter their details and party size via mobile
- Clear, real-time queue visible to staff and clients
- Guests receive automated SMS when it's their turn
- Time-limited seat holding keeps the queue moving
- Everything is organized and securely stored in the cloud
- Detailed analytics on wait times, foot traffic, etc

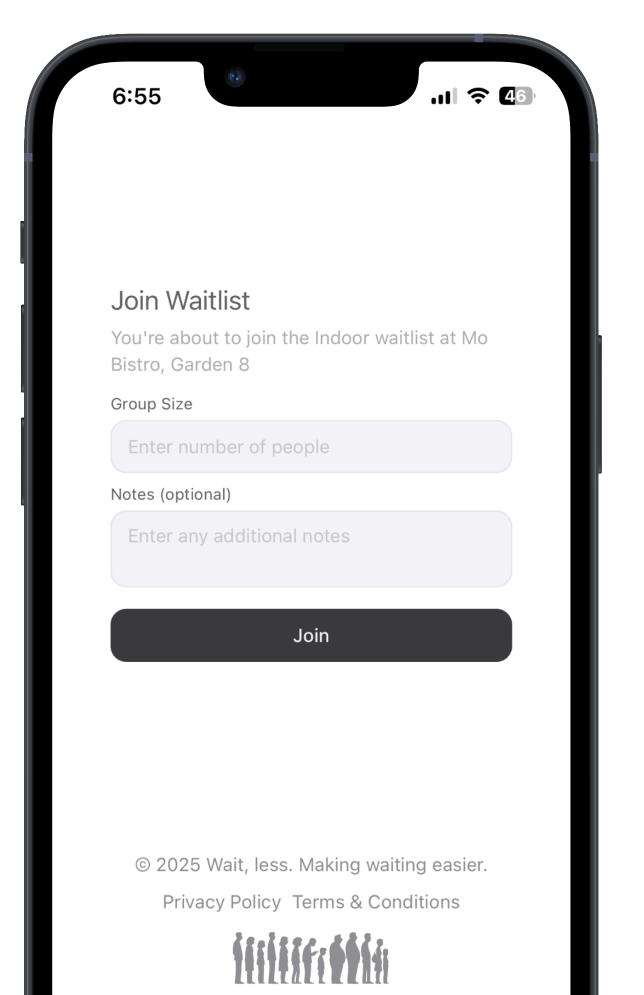
Product walk-through (Guests)

1

On the restaurant's branch page, guests can instantly view the branch's current status, operating hours, and the available waitlists

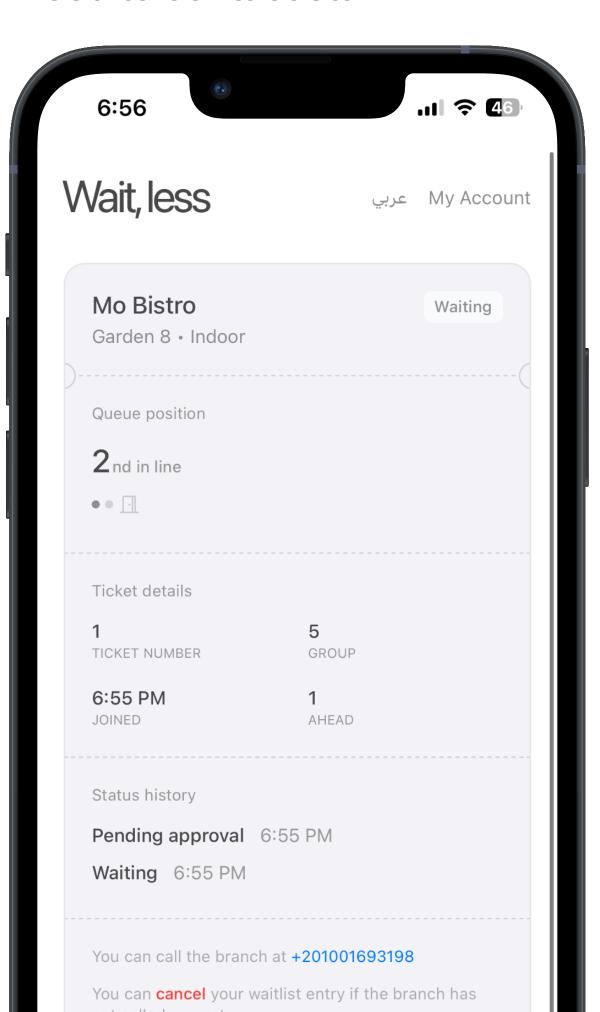


Guests enter their Group size and join the waitlist



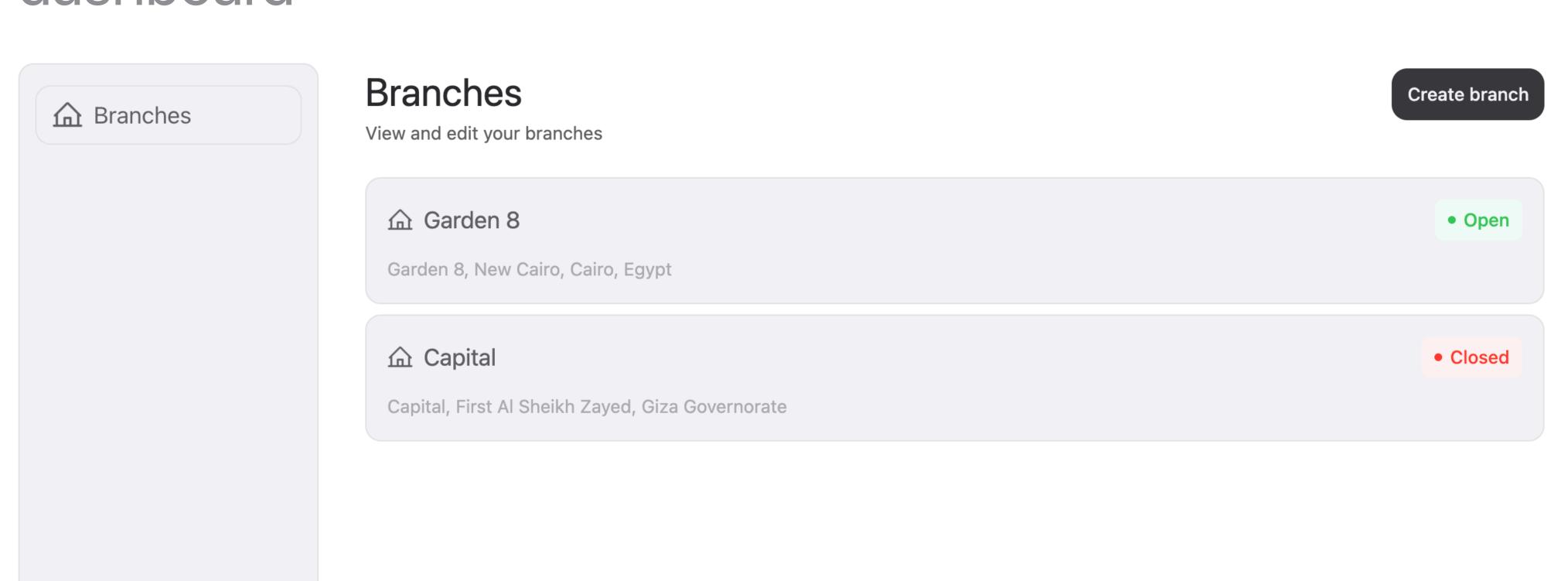


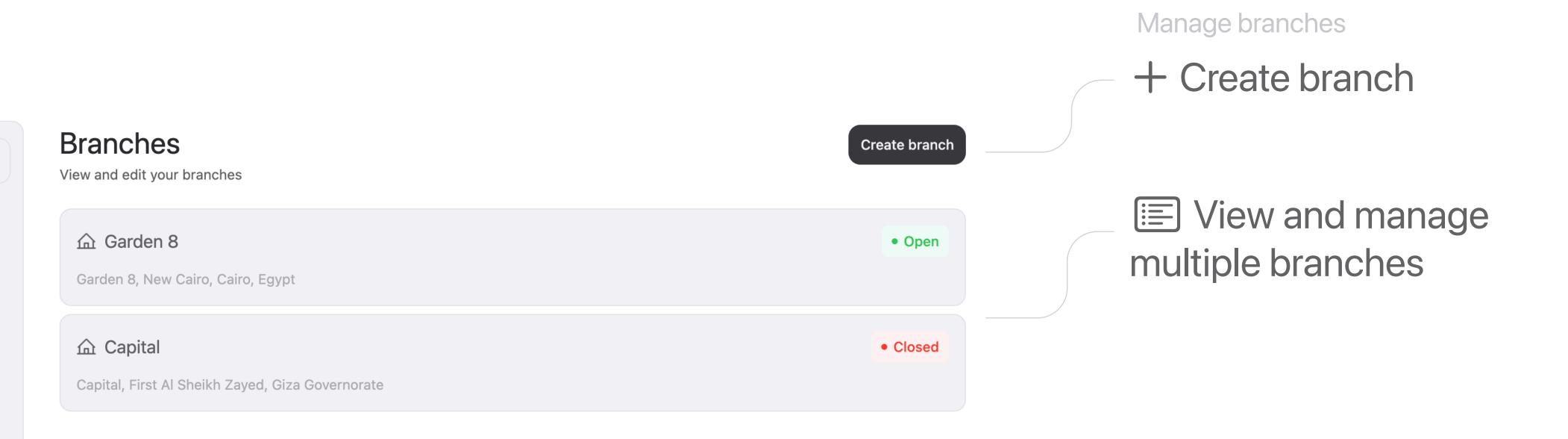
Guests on the waitlist can see their position in the queue, and an estimated time giving them full transparency without any need to contact staff



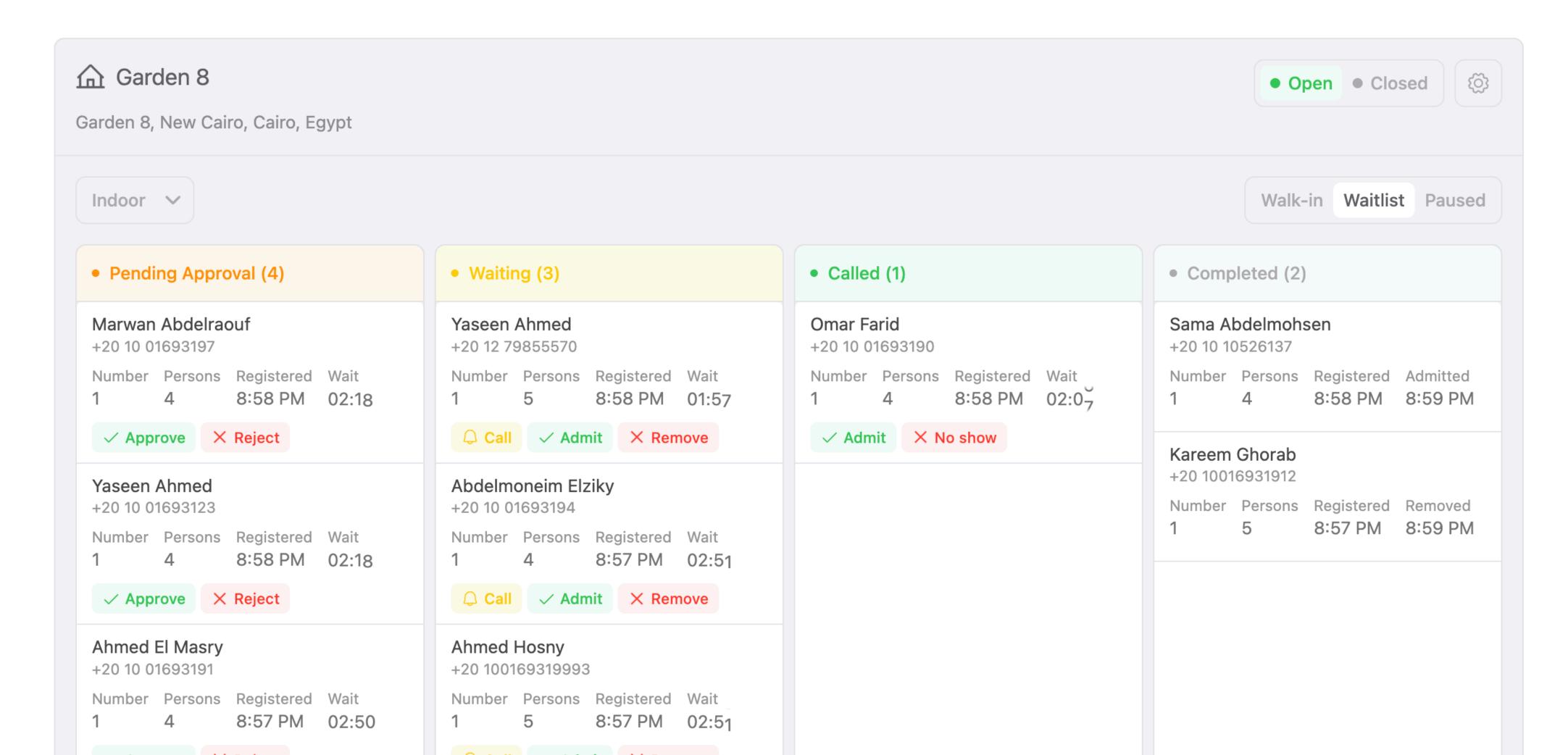
Product walk-through (Restaurants)

Business owners manage their branches using the Wait, less dashboard





Front desk staff manage their branch waitlists using the dashboard



Update branch status

OpenClosed

• Open • Closed

Walk-in Waitlist Paused

pleted (8)

Update waitlist status



Guests can walk-in and be seated right away

Waitlist

Users need to enter the waitlist using Wait, less

Paused

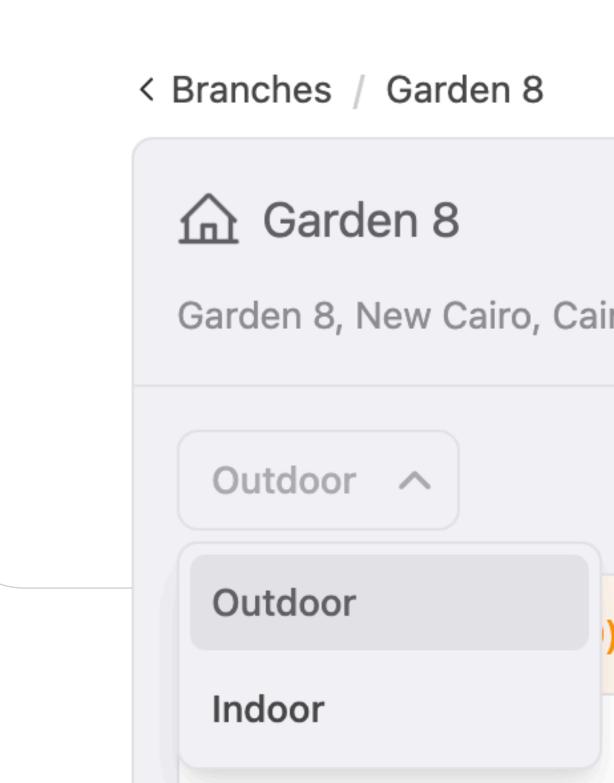
If there's high traffic or you're nearing close, you can pause the waitlist momentarily.

Existing customers on the waitlist aren't affected

Manage multiple waitlists



Staff can manage multiple waitlists. Ideal for settings where you have outdoor/indoor waitlists for example



Waitlist states



To prevent misuse. We allow you to approve clients before they are added to the waiting line (this setting can be turned off)



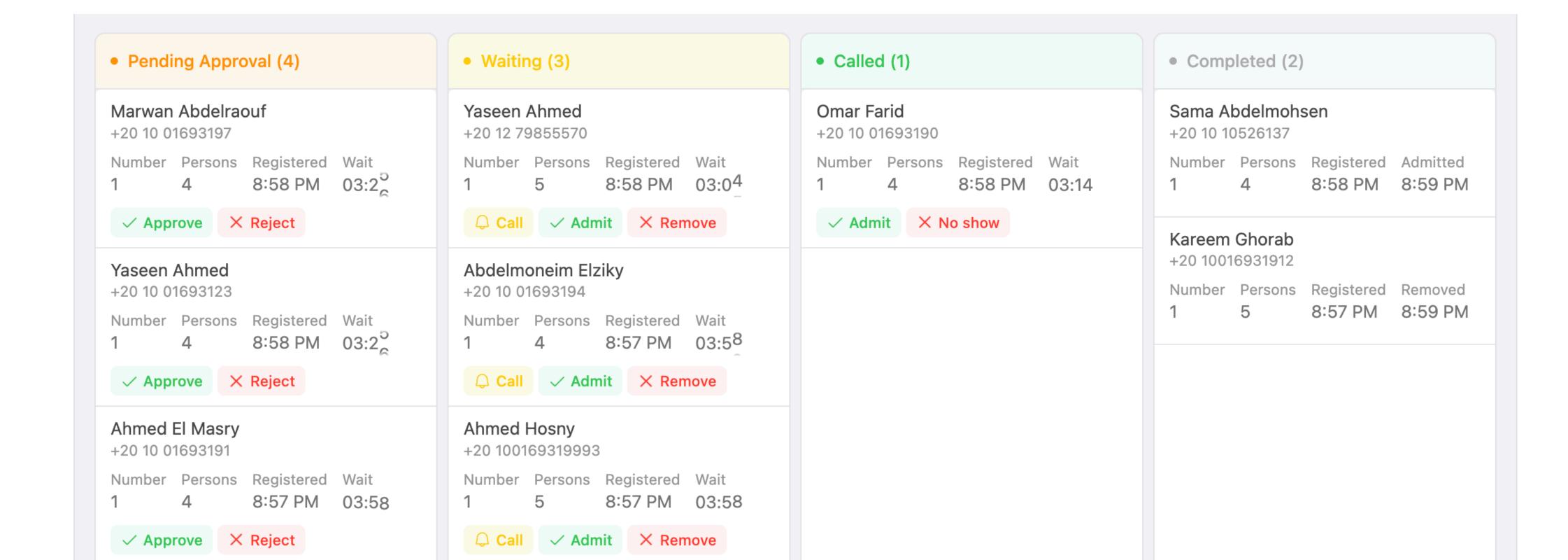
For clients in the waiting list you have three actions: call, admit, and remove



Clients that are called will receive an SMS and given a time limit before they are removed from the waitlist (no show)



Groups that have been admitted, removed, etc



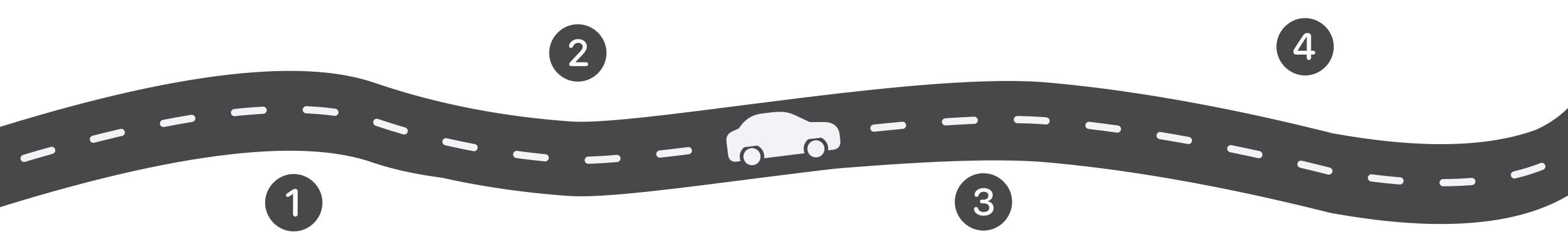
Roadmap

MVP development

Built the core platform with QR checkin, digital queue management, and SMS notifications.

Early marketing & go-to-market

We'll promote the platform during pilots to build interest, then invest in marketing and onboarding to scale adoption.



Scoping the problem & ideation

Identified key pain points with manual waitlists, and shaped the digital-first solution.

Pilot with select restaurants

Test in real environments, validate usability, and gather feedback from staff and guests. Refine features and user experience based on pilot insights.

Growth plan

- Detailed analytics. We feel that paper-and-pen waitlists are a waste of precious data that can help you and your customers.
- Waitless will evolve into a discovery platform where you'd be able to browse different malls, see all the restaurants inside, check real-time wait times and menus, and decide where to go.
- Reservations. We'll be adding reservations depending on restaurants needs.
- Table auto assignment. We'll simplify the manual seating process and totally off load that from the front desk staff. This depends on restaurant software, which we are actively exploring.

The business value of Waitless

Boost your revenue

- Faster table turnover
- Higher customer satisfaction

Reduce your costs

- Less staff time wasted managing queues manually
- Front desk team can focus on higher value tasks
- Lower risk of overstaffing through better planning
- Analytics → smarter scheduling & inventory planning

Elevate guest experience



□ Guests know their place in line

Automated SMS updates → less frustration, smoother experience

Strengthen your brand

- Showcase your restaurant as innovative & customer-focused
- Deliver the digital convenience today's guests expect
 - Build a premium, modern image that sets you apart from competitors

Concern

Why should I pay extra for this system?

Answer

Waitless pays for itself by **increasing table turnover** and **bringing back more repeat guests**, which directly grows your revenue. During the **pilot phase** (completely free of charge), we'll track the impact in your restaurant and provide a clear ROI example. That way, you'll see the break-even point and the extra revenue Waitless generates before you ever **pay a subscription fee.**

Concern

My staff may resist learning a new system

Answer

Waitless is designed to be **extremely simple and intuitive** for staff. We provide **extensive onboarding and continuous support**, including on-site Arabic training and clear video guides. During the **pilot stage**, we will closely monitor how your team adapts and gather their feedback. Any adjustments needed will be made to ensure the system feels **easy, convenient, and natural** for both your staff and your customers.

Concern

What if some of our guests aren't comfortable using phones or technology?

Answer

Waitless is built to be flexible. Guests can scan a QR code or simply visit the website to join the queue. For those who prefer not to use their phones, front desk staff can add them manually through the dashboard in seconds. We also provide training so staff can handle these situations smoothly, ensuring every guest enjoys the same seamless experience.

Concern

What if the internet goes down?

Answer

If the internet goes down, our system clearly indicates whether the restaurant staff is online. Guests can only join the digital waitlist when staff are connected; otherwise, the system switches to offline mode. During these moments, front desk staff can still access the last updated version of the waitlist and seamlessly continue managing it manually. We also provide training to ensure staff know exactly how to handle this situation until connectivity is restored.

Concern

How do you handle guest data?

Answer

Data is encrypted in transit and at rest. We follow international best practices. We keep transparent data-retention and deletion options.

Concern

Is the system Arabic-friendly and culturally appropriate for staff and customers?

Answer

Full Arabic localization (RTL), Arabic labels for staff and guest screens, and customer messages phrased for the Egyptian market. During the pilot phase, we will tailor the system to local cultural and customer needs.

Concern

Are SMS notifications reliable?

Answer

We route SMS through local gateways to maximize delivery success across Egyptian carriers.

We'd love to hear from you!

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