

NoMAD

CUSTOMER TESTIMONIAL | HOTEL AND RESTAURANT

How BinWise Helps The NoMad Luxury Hotel and Restaurant Complete Their 14,000+ Bottle Inventory



Our Customer

The NoMad New York is a luxury hotel with a restaurant, owned by the Sydell Group, that opened in early 2012.

The food and beverage program at The NoMad is the expertly-crafted result of a collaboration between Chef Daniel Humm and Restaurateur Will Guidara. The Michelin one-star rated restaurant at the hotel serves seasonal European-American cuisine.

How BinWise Helps The NoMad

The NoMad team has been using BinWise Pro for beverage inventory management for almost 7 years. According to Mr. Thomas Pastuszek, the Executive Wine Director of The NoMad, the system has been a great help to his team.

Managing the thousand-plus bottles in their beverage inventory in the traditional, manual way would've been prohibitively time-consuming and risky for The NoMad team. With the help of BinWise, the team is able to take inventory **significantly faster** and **without costly counting errors**.


Thomas and his team really like the system's easy-to-use interface and the fact that it is a **complete, end-to-end solution** that helps them manage their inventory, purchasing, reporting, and even their digital wine list, all on a single platform.

Another thing that Thomas and his team really enjoy is the **"faster-than-fast" customer service** of the BinWise team, which is comprised entirely of hospitality industry veterans. "If we experience an issue, the team would help solve it in a timely manner," he shares.

Since 2012, BinWise Pro has been adopted by The NoMad New York's sister locations in Los Angeles and Las Vegas as well.

Get In Touch

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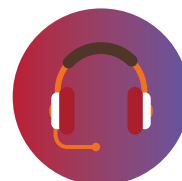
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ALL-IN-ONE SYSTEM



FAST AND ERROR-FREE INVENTORY



EXCELLENT CUSTOMER SERVICE