

Lightspeed Introduces Next-Generation Restaurant Tools to Streamline Operations and Improve Service Flow

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LONDON, 25th November 2025: [Lightspeed Commerce Inc.](#), the unified omnichannel platform powering ambitious retail, golf and hospitality businesses in over 100 countries, announces the beta launch of three new tools within the Lightspeed Restaurant platform: Lightspeed Tempo, Lightspeed Tasks and Lightspeed Reservations.

This new suite of tools is designed to empower restaurateurs to drive efficiency, optimise every guest experience with data-driven insights, and streamline front to back-of-house communication and alignment. These new launches will help operators to maintain a set standard across locations by staying at the forefront of customer demands and anticipate expectations, manage service flow and maximise footfall.

Master service pacing with Lightspeed Tempo

With a fifth (~20%) of UK diners stating that they have left a restaurant without eating due to slow service, and ~75% considering service pace as very important during a meal out, Lightspeed Tempo helps operators take the guesswork out of service timing. The tool delivers an intuitive dashboard of insights into key service moments, helping operators optimise pacing, increase table turnover, and deliver a more seamless dining experience.

Future updates will integrate Tempo with the POS and Kitchen Display System (KDS) to provide real-time table status updates and kitchen pacing, bridging the gap between front-and back-of-house.

Run consistent operations with Lightspeed Tasks

Lightspeed Tasks is a new digital checklist, helping operators and their teams know what to prioritise. Restaurateurs can create repeatable tasks, from opening and closing duties to cleaning protocols, across one or multiple locations. Reminders are sent directly to staff via SMS or email, and tasks can be completed on a mobile device through the Lightspeed Pulse app, giving management peace of mind with real-time completion logs and notifications for urgent items.

Integrate bookings and table management with Lightspeed Reservations

Only ~11% of Brits say they rarely or never book a table when eating out and ~46% prefer dining at restaurants that offer online booking. Lightspeed Reservations helps independent restaurants who find other platforms too costly or complex to capture bookings online or by phone without the need to juggle multiple systems. Restaurateurs can improve guest experience and reduce no-shows with built-in automated reminders and the option to take deposits, maximising every revenue opportunity.

Liam Crooks, MD of EMEA Hospitality at Lightspeed commented on the launches: "We're coming up to the busiest season in the hospitality industry, which continues to face challenges like staff shortages and elevated costs. With ~44% of UK diners reporting that a consistent experience is key when eating out, our latest innovations were built to help restaurateurs streamline operations and provide actionable insights. In turn, this allows them to focus on what matters most: delivering an exceptional guest experience and retaining footfall during the busy festive season and beyond."

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