



# HOW COLUMBIA HOSPITALITY STREAMLINED TRANSPARENCY AND EFFICIENCY WITH UNIFIED TIP MANAGEMENT ACROSS MULTI-CONCEPT OPERATIONS





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The background image shows several overlapping financial spreadsheets. A silver pen is pointing to a cell containing the number 35,714. The spreadsheets contain various numerical data, including large sums like 2,750,000, 2,000,000, 1,040,000, and 10,990,000, as well as percentages like 28.0% and 54.0%.

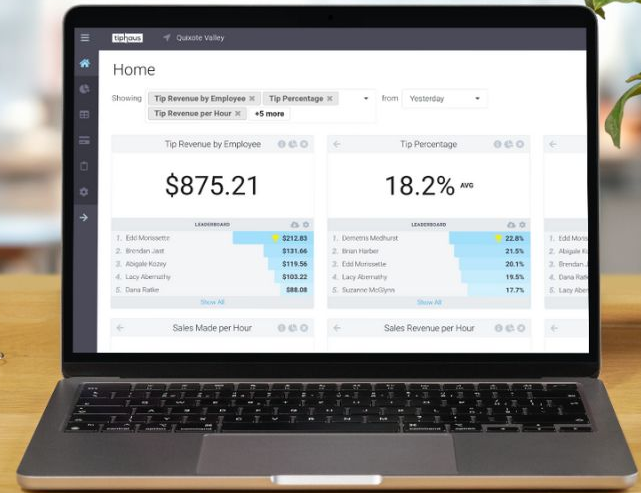
Item	Value
2,750,000	
2,000,000	
243,143	
450,000	
350,000	
1,040,000	
14,033,143	
54.0%	
10,990,000	
3,043,143	
14,033,143	

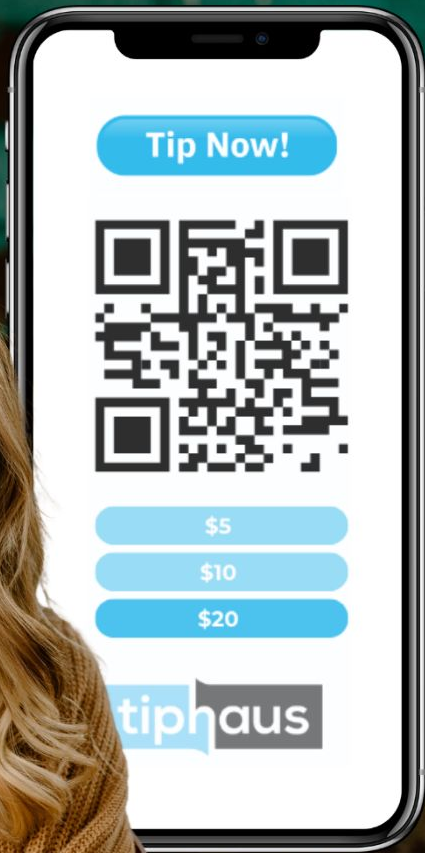
## BEFORE TIPHAUS

- Property-specific tip management
- F&B leaders vs accounting teams managing workflows
- Heavy manual processes
- Lengthy end-of-pay-period verification
- **Biggest pain points:** time, compliance, inconsistency, errors, staff confusion

# AFTER TIPHAUS

- Time savings: 15 to 30 minutes every day
- Improved payroll process and accuracy
- Greater transparency and staff satisfaction
- Take-home per hour visibility drives trust





- Switched from a stand-alone QR tipping product to Cheers by TipHaus
- Housekeeping and other departments now benefit from full integration
- Consistent earnings, no drop after switch
- The State Hotel now manages 100% of tips through one platform



# THANK YOU!

Exclusive 10% Discount for Washington Hospitality Members



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