

01 / SET UP

Make it yours.

Start with your real opening hours and tables. You can prepare your restaurant before sharing its booking page.

Have these ready

Your sign-in email and UK mobile, restaurant address and public contact details, weekly opening times, holiday closures, table names and seat counts. Keep a list of existing future bookings to bring across separately.

01 Create your account

At tabletango.co.uk, choose Start free. Create your account and confirm your email if asked. Use Text me a code, then Verify & continue for your UK mobile. This private sign-in number is separate from the phone number guests use.

02 Create your restaurant

Use the restaurant's correct name and follow the setup checklist. Check any starting values before saving; example hours and tables need your review.

03 Add the guest-facing details

[Settings](#) > [Booking page](#) > [Restaurant details](#)

Check the public phone, email and address. These help guests contact you and find the restaurant. Review your booking page's appearance and booking rules too.

04 Set hours and closed dates

[Settings](#) > [Hours & closures](#)

Review Weekly opening hours, confirm them and use Save changes, even if the starting hours are correct. Add holidays and special dates; check the year and booking-ahead window. Closures stop new online bookings, but do not cancel existing bookings.

05 Check every table

[Settings](#) > [Tables & floor](#) > [Your tables](#)

Match the table names and seats to your restaurant. If the starting tables are right, choose These are my real tables. Use Save changes in either case. Review rooms and the floor layout where used.

The standard plan

30 days free from go-live, with no card to start. Then £29.99 per venue/month, with no per-cover fee. Optional texts cost extra. Stripe fees apply when taking payments.

[Start free](#) | [Explore the demo](#)

02 / GO LIVE

Open the door with confidence.

Use the setup checklist in Today to review your saved settings. Preview the guest booking page before you publish.

01 Details are right

The name, address, public phone and email are correct. The guest page looks clear on your phone.

02 Availability matches service

Weekly hours, closed dates, table capacity and booking rules match how you work. Check a normal date and a closed date in the preview.

03 Existing bookings are accounted for

Enter and check future bookings before accepting new ones. Agree a clear changeover: stop new online reservations in the old system and replace its links. Keep the original records. A contact import does not move bookings or sync two systems.

04 Staff know the basics

Show staff Today, Floor and + New booking. Review staff access in Settings > Team & alerts. Keep your owner password and verification codes private.

Publish, then check one booking

Choose Review & publish, then Publish my booking page. Read the notices and wait for You're live! Your trial starts at go-live. Use your own details for one labelled test booking; check Today and the confirmation email. Live tests can send messages or take payment under your policy, so ask for help if unsure. Cancel the test afterwards. If money was taken, check its refund separately.

Share your own booking link

Copy your restaurant's link from the app. Add it to your website, Google Business Profile and social profiles, and use the app's poster option for a QR poster. Use the demo link when showing people around for practice.

For your first service

Check Today before opening. Enter phone, email and walk-in bookings in the same book. Open a booking to read notes, requirements and payment information; update its status as the visit progresses.

If something is unclear

Use Help in the app or contact TableTango. Tell us the restaurant, screen and what you expected. Do not repeat an uncertain payment or message action while its result is being checked.

03 / MOVE YOUR GUESTS

Bring the useful information.

We can assess your existing guest list and explain what can be brought across. Contact TableTango before reformatting or sending records; there is no guest-list upload button in the app.

01 Keep the original export

Export the guest list from the system your restaurant controls. Keep the original file and tell us which platform it came from, when it was exported and roughly how many contacts it contains.

02 We agree the scope and transfer

Only provide your restaurant's data that you are entitled to share with us for this purpose. We will agree the next step and how to transfer it securely. Do not send passwords, card details or a guest list in a public message.

03 We assess the contacts

A contact needs a name and at least one usable phone number or email. We assess the file, duplicates, existing matches and conflicting details, then confirm the supported next step. Do not guess missing information.

04 Agree the proposed move

If an import is agreed, we confirm the accepted contacts and anything held back before proceeding. Afterwards, we confirm the result for review in your guest book. Timing and preparation depend on the file.

Name The guest's name, as recorded. Required.

Phone Keep as text to preserve + and leading zeros. Do not guess the country.

Email The recorded email address; leave missing values blank.

Contact details only

Past visits, future reservations, notes, saved requirements and marketing permission are not included. Keep those records, permission evidence and opt-outs separately and tell us about them. Imported contacts have no recorded TableTango visits; importing does not sign them up to offers or send a message.

Optional features can follow

Use Texts & credit for optional SMS. Review after-visit requests in Guests > Reviews & feedback. For Shield, deposits, prepayment or paid events/extras, ask TableTango about payment access, connect Stripe and review your policy before enabling it.