

# HOW TO BUILD A RESTAURANT BUSINESS PLAN

*Learn how to write a restaurant business plan with these tips. Today, it's all about how to build a business plan that makes investors pay.*

The structure you choose is less important than actually choosing a structure that works for you and making it clear to investors that you do have a plan and understand how it will function effectively. Financials The goal here is to provide a general outline of the operating systems that will be incorporated in the business. While she knew a restaurant was the right path for her, she had to work nights cleaning office buildings to make ends meet when she first opened her restaurant. Just answer a series of questions and the software handles the math. Restaurants are multilayered businesses, and one person trying to build a menu, cook the food, and run the business operation will be overwhelmed. Include that. This might also be where you flesh out your restaurant mission statement. Permits and Licenses To open a new restaurant, you'll need to obtain several federal, state, and local permits and licenses. Management and Ownership. Define clearly what will be unique about your restaurant. Will the population base support another fine-dining establishment? Will it be fine dining or casual? Ultimately, putting a financial plan into effect will allow your business longevity and growth potential, and demonstrating a clear understanding of how to operate and manage revenue and expenditure is going to catch the eye of investors for certain. These are the key people that can make or break your success. Labor costs and minimum wage. Front-of-house staff in particular should exude exceptional social skills. Market Analysis. Know how to address the specifics of your plan within each component: Industry. From fast casual to sports bars to fine dining to ethnic cuisine and many more options, there are all kinds of restaurants. This is where you should also explain the type of service you plan to offer. Download The Guide 4. We specialize in high-quality restaurant equipment and have a full time customer service team who are experts on our products. Be sure to pay particular attention to the composition and structure of your management team. Location, location, location With a restaurant, location is everything. The competition of the area. You need a detailed business plan that charts the course for your success. When you do hit a bump, evaluate the numbers and your processes, Lambrine Macejewski says. Lack of planning. Setting up a budget will help you anticipate all the costs of opening a restaurant there are always more costs than you expect! The menu at Stella Blu.