



I Want To Start A Restaurant



Checklist

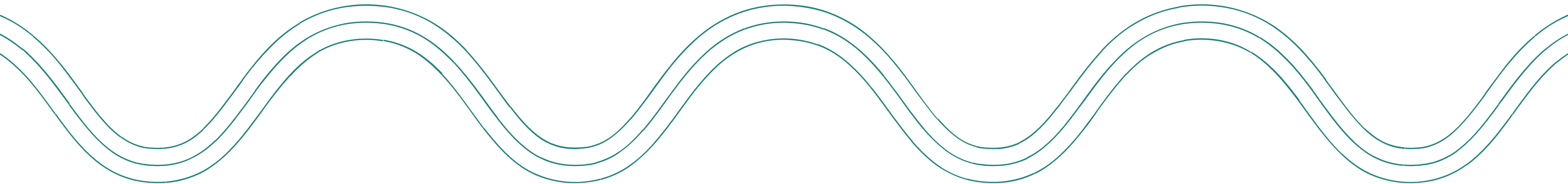
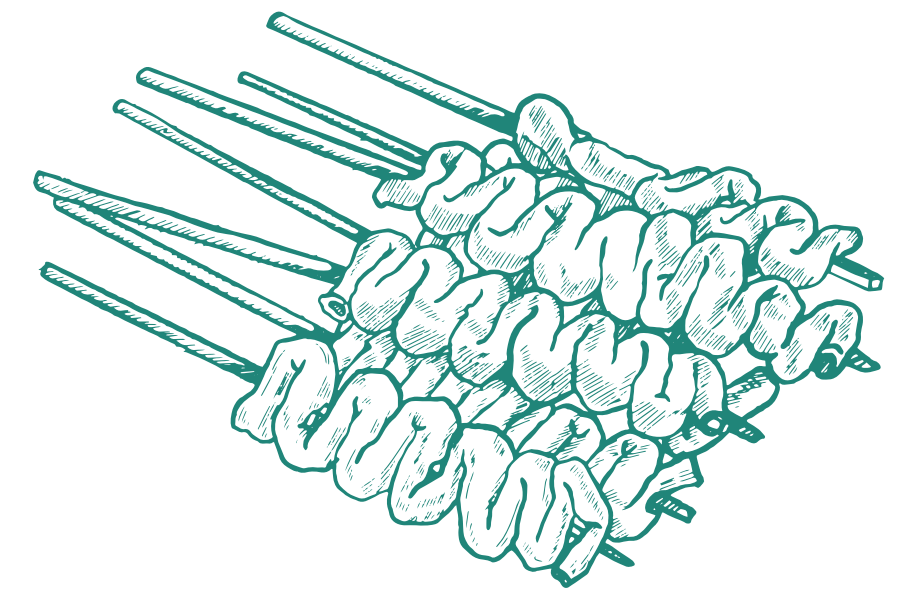




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Business Setup & Funding

- 1 Set up a company.
- 2 Find a location.
- 3 Come up with a name.
- 4 Secure the domain name.
- 5 Decide whether you'll use your own funds or seek a loan or go to Family & Friends (F&F) to fund your Restaurant opening.
- 6 Submit loan application or secure commitments from F&F.
- 7 Once funding is received, sign the lease and pay the Security deposit and first months rent.
- 8 Design your website.
- 9 Speak to at least 2 contractors to provide a budget for Renovations/Restaurant Buildout, if required.
- 10 Initial the process to secure all permits and licenses including liquor licenses. *(Note: these will take time.)*
- 11 Schedule a health inspection. *(Note: this will take time.)*

Estimated Cost

Typically a few hundred dollars including incorporation and setup legal documentation.

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Usually \$10-\$200 for an unusual and unowned domain name.

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Security deposit is usually 1-2 months rent. Rent varies greatly depending on location, but could be between \$2k-\$12k per month according to Sage Accounting.

Typically \$2k-\$5k.

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Assume between \$2k-\$5k for all licenses and permits.

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TOTAL BUSINESS SETUP & FUNDING = \$5K-\$18K

Renovate/Complete Buildout

- 1 Finalize Renovation/Buildout budget and agree to progress milestones, delivery timetable, and payment terms.
- 2 Stay on top of Renovations/Buildout progress, tying interim contractor payments to work completed.
- 3 Purchase Kitchen, Bar, and Serving Station equipment and set installation dates.
- 4 Purchase Restaurant furniture and lighting, and set delivery dates.
- 5 Purchase Point of Sale and Music systems.
- 6 Purchase Dinnerware, Silverware, Napkins, Uniforms, Linens if using, and Glassware.
- 7 Design and Order your Signage.

Estimated Cost

Highly dependent on what was already in the leased property and the degree of renovations needed.

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These costs are typically \$50k for a small restaurant and up to \$150,000 for a large restaurant. So expect to spend an average of \$115,655 for kitchen, bar, and serving station equipment.

Restaurant furniture and tables can cost about \$40-50k alone. As a good rule of thumb, assume you'll spend around \$1000 per each 4 top set of table and chairs plus lighting and decor. This brings the total to about \$80k.

Point of sale (POS) and Kitchen display system (KDS) cost about \$20K-\$30k upfront for POS and then about \$100/month to run it. A music system can cost \$500 - \$2k for a simple setup in a small venue, \$2k - \$5k for good quality in a medium-sized space, and \$5k - \$10k+ for large restaurants or those with multiple sound zones.

Dinnerware: \$5-\$50+ per setting. Silverware: \$1-\$20+ per piece. Napkins: \$1-\$10+ per cloth napkin, much cheaper for paper. Uniforms: \$20-\$100+ per uniform. Linens: \$10-\$50+ per tablecloth. Glassware: \$2-\$15+ per glass.

Expect to spend between \$5k-\$30k for high-quality signage.

TOTAL RENOVATION & BUILDOUT = \$205K-\$750K

Pre-Launch

- 1 Identify the person who'll be responsible for the Kitchen if it's not you (i.e., a Chef or Head of Kitchen).
- 2 Work with the Chef or Head of Kitchen to set menu items. Test them repeatedly until perfected.
- 3 Work with the Chef to make a list of all food and beverage products and materials you'll need to purchase to be able to serve all menu items.
- 4 Determine how much of each item you'll need to buy to get through the first 2 weeks of the Restaurant opening.
- 5 Interview, hire, and train the wait staff you think you'll need. Base your hiring on the assumption that the restaurant will not be full from the first day because it will likely take time for customers to learn about you.
- 6 Set up all your Utilities contracts if not already done by the property manager/landlord.
- 7 Order non perishable foods and beverages and set delivery date anytime up to 1 week before opening.
- 8 Order fresh/perishable foods and set delivery date for the day before opening.
- 9 Print Menus and/or set up QR codes, if using.
- 10 Working Capital.

Estimated Cost

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Depending on whether you serve alcohol including wine, initial Bar inventory will be about \$6k-\$20k.

Will depend on the kind of foods you're serving, how much you can keep safely in stock, what the order quantities are set by your purveyor/supplier, and what your supplier's payment terms are.

Depending on the number of menus and quality of paper, this should be about \$1 per menu.

You should plan on having at least \$50k-\$100k for Working Capital to cover initial salaries, rent, operating expenses, and food and beverage purchase costs for a few months until the restaurant is operating smoothly and customer traffic is steady and rising.

TOTAL PRE-LAUNCH = \$55K-\$120K

TOTAL ESTIMATED AVERAGE COST

\$575,000