

[DATE]

[FIRST NAME] [MIDDLE NAME] [LAST NAME]

[JOB TITLE/POSITION]

[NAME OF COMPANY]

[COMPLETE BUSINESS ADDRESS]

[CONTACT NUMBER]

[EMAIL ADDRESS]

[WEBSITE ADDRESS]

Dear [NAME OF CONTACT],

Good day!

Here is the official service plan for [NAME OF RESTAURANT]. We aim to be able to set up this restaurant on or before the [NUMBER] of [MONTH] of the year [YEAR] at [CURRENT STREET ADDRESS], [CITY/STATE/PROVINCE], [COUNTRY], [ZIP CODE]. We hope that after going through this service plan, we will be able to convince you that this proposed food establishment will prove to be a highly beneficial and a highly profitable business move. You will be able to find various information regarding our future plans for this new business venture such as the proposed location, budget and other financial projections, target market criteria, and SWOT analysis to name a few.

Thank you for giving us this opportunity and we hope that you will find this service plan informative and enlightening. Should you have any additional inquiries for us, we will be more than happy to answer them. Please don’t hesitate to give us a call at this number: [SPECIFY PHONE NUMBER HERE] from [DAY] to [DAY] between the hours of [TIME] [AM OR PM] and [TIME] [AM OR PM] or send us an email at this address: [SPECIFY EMAIL ADDRESS HERE].

We hope to hear from you soon.

[4412 Roosevelt Street, San Francisco, CA 94114]

[+1 415 359 1127 | hello@gourmet.com]

[gourmet.com]

Respectfully,

[AUTHORIZED SIGNATURE]

[FIRST NAME] [MIDDLE NAME] [LAST NAME]

[JOB TITLE/POSITION]

[NAME OF COMPANY]

[COMPLETE ADDRESS]

[PHONE NUMBER]

[EMAIL ADDRESS]

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**EXECUTIVE SUMMARY**

This service plan is specifically made for [NAME OF RESTAURANT], a restaurant that will be specializing in planning, preparing, and serving [SPECIFY TYPE OF FOOD] prepared dishes such as [SPECIFY SOME DISHES THAT WILL BE OFFERED BY THE RESTAURANT HERE]. The restaurant will be sourcing any and all of the ingredients it uses from legal, safe, ethical, and reliable suppliers that are within a [NUMBER] [UNIT OF MEASURE] radius from the restaurant. In addition, any and all meals will be within an affordable price bracket ranging from [CURRENCY] [AMOUNT] to [CURRENCY] [AMOUNT].

The area located at [COMPLETE STREET ADDRESS], [CITY/STATE/PROVINCE], [COUNTRY], [ZIP CODE] will be the proposed district where the restaurant will be erected on or before the [NUMBER] of [MONTH] of the year [YEAR]. The restaurant will be able to hold and serve up to [NUMBER] customers at a time. Because this area is within a walking distance of [NUMBER] [UNIT OF MEASURE] from various educational establishments and office buildings, there will certainly be a high population of student and working adult customers who we will be able to attract with our delicious yet affordable meals. Due to this high percentage of various individuals within the area (particularly the [SPECIFY INDIVIDUALS]), the restaurant has therefore decided that its target market would be those individuals aged between [NUMBER] years of age and [NUMBER] years of age and are earning a monthly salary that averages [CURRENCY] [AMOUNT].

The restaurant aims to be able to reach an average monthly profit of [CURRENCY] [AMOUNT] in addition to an average monthly customer rate of [NUMBER] customers within the first [NUMBER] months subsequent to the restaurant’s opening. By the end of its first year, the restaurant aims to be able to increase this monthly profit average by no less than %[PERCENTAGE] or increase by [CURRENCY] [AMOUNT] per month for a total of [CURRENCY] [AMOUNT] in monthly profits as well as increase its customer rate by no less than %[PERCENTAGE] or increase its customer rate by [NUMBER] customers for a total of [NUMBER] customers served per month.

A start up fund of no less than [CURRENCY] [AMOUNT] will be required by the restaurant in order for it to be able to be opened and operated properly. This start up fund will be provided for by stable and trustworthy [A FINANCIAL SPONSOR/ FINANCIAL SPONSORS] that will allow us to pay back the loan in [NUMBER] [MONTHS/YEARS] subsequent to the restaurant’s official first day of business.

**NON-DISCLOSURE AND CONFIDENTIALITY STATEMENT**

The reader of this service plan acknowledges and agrees that any and all information that is contained within this service plan will be considered as strictly and highly confidential. Therefore, the reader will be strictly prohibited from divulging, sharing, copying, or giving any form of information taken from, a part of, or is in relation to this service plan to any other individual, partnership, company, corporation, organization or any other entity.

Should the developer, sender, or rightful owner of this service plan request it, the reader will return this service plan in good condition to [NAME OF COMPANY] located at [COMPLETE STREET ADDRESS], [CITY/STATE/PROVINCE], [COUNTRY], [ZIP CODE] or by contacting [FIRST NAME] [MIDDLE NAME] [LAST NAME] at [CONTACT NUMBER] or [EMAIL ADDRESS].

[AUTHORIZED SIGNATURE]

[FULL NAME OF READER]

[DATE]

**OUR MISSION, VISION, AND VALUES**

[NAME OF RESTAURANT] will be a food establishment that promises to deliver high quality and flavorful meals at great price points. This is in line with the restaurant’s company mission, which is provided for below:

[SPECIFY COMPANY MISSION HERE]

In addition to this mission, the restaurant also has high hopes of being able to accomplish its company vision:

[SPECIFY COMPANY VISION HERE]

For the purpose of being able to successfully accomplish the mission and vision being set forth by the restaurant, the following values will be incorporated into the daily operations of the restaurant:

1. [SPECIFY COMPANY VALUE HERE].
2. [SPECIFY ADDITIONAL COMPANY VALUES HERE].

**GOALS AND OBJECTIVES**

[NAME OF RESTAURANT] has prepared the following schedule of goals and objectives to be carried out and accomplished. All of these set goals are set to be successfully achieved on or before the [NUMBER] of [MONTH] of the year [YEAR], which will be [NUMBER] months prior to the restaurant’s proposed opening date on the [NUMBER] of [MONTH] of the year [YEAR].

|  |  |  |
| --- | --- | --- |
| **GOAL OR OBJECTIVE** | **TO BE SUPERVISED BY** | **ESTIMATED DATE OF ACCOMPLISHMENT** |
| Successfully open and operate the first branch of [NAME OF RESTAURANT] at [COMPLETE STREET ADDRESS], [CITY/STATE/PROVINCE], [COUNTRY], [ZIP CODE] on or before the [NUMBER] of [MONTH] of the year [YEAR]. | [FIRST NAME][MIDDLE NAME][LAST NAME][AUTHORIZED SIGNATURE] | [DATE] |
| Earn no less than [CURRENCY][AMOUNT] in profits on the first day of operations as well as maintain an average profit rate equivalent to [CURRENCY] [AMOUNT] during the first week of operations. |  |  |
| Serve no less than [NUMBER] customers on the first day of operations as well as maintain an average customer rate equivalent to [NUMBER] customers during the first week of operations. |  |  |
| Be able to employ no less than [NUMBER] qualified and skilled employees who will be able to operate the restaurant for [NUMBER] days per week from [DAY] to [DAY] from [TIME] [AM/PM] to [TIME] [AM/PM]. |  |  |
| Obtain and maintain a steady stream of profit that will be equivalent to no less than [CURRENCY][AMOUNT] per week and [CURRENCY][AMOUNT] per month during the first [NUMBER] [MONTH/MONTHS/YEAR/YEARS] subsequent to the restaurant’s opening day. |  |  |
| Obtain and maintain a steady stream of customers that will be equivalent to no less than [NUMBER] customers per week and no less than [NUMBER] customers per month during the first [NUMBER] [MONTH/MONTHS/YEAR/YEARS] subsequent to the restaurant’s opening day. |  |  |
| Be able to properly compensate for any and all of our personnel, staff, and employees by providing them with monthly salaries that will be equivalent to no less than [CURRENCY][AMOUNT] as well as provide them with ample, necessary benefits and insurance.  |  |  |
| Provide financial [SPONSOR OR SPONSORS] with just and adequate compensation for the start up loan equivalent to [CURRENCY][AMOUNT] on or before the [NUMBER] of [MONTH] of the year [YEAR].  |  |  |
| [SPECIFY ADDITIONAL GOALS AND OBJECTIVES HERE] |  |  |

**LOCATION**

Provided below is an official document containing more information about the proposed location for [NAME OF RESTAURANT]:

[ATTACH OFFICIAL DOCUMENT OF RESTAURANT’S LOCATION HERE]

The location specified in the document provided above is the proposed location, where the restaurant will be opened and operated on or before the [NUMBER] of [MONTH] of the year [YEAR]. As of the [NUMBER] of [MONTH] of the year [YEAR], it has been confirmed that this location is currently owned by [MR./MRS./MS.] [FIRST NAME] [MIDDLE NAME] [LAST NAME] who is currently working as a [JOB TITLE/POSITION] for [NAME OF COMPANY] located at [COMPLETE STREET ADDRESS], [CITY/STATE/PROVINCE], [COUNTRY], [ZIP CODE].

According to a [YEAR] survey that was conducted by [SPECIFY NAME OR NAMES OF THOSE WHO CONDUCTED THE SURVEY HERE] regarding the area chosen, the following information can be confirmed:

1. The area that was included in the survey is [NUMBER] [UNITS OF MEASURE] in size, with the proposed location for the restaurant being [NUMBER] [UNITS OF MEASURE] north, [NUMBER] [UNITS OF MEASURE] south, [NUMBER] [UNITS OF MEASURE] west, and [NUMBER] [UNITS OF MEASURE] east.
2. The total population of the area is [NUMBER] people as of [YEAR], with % [PERCENTAGE] being males and % [PERCENTAGE] being females.
3. The total population is comprised mostly of individuals who are aged between [NUMBER] years old and [NUMBER] years old, comprising up to % [PERCENTAGE] of the total population. Other groups such as those aged between [NUMBER] years old and [NUMBER] years old comprised % [PERCENTAGE] while the remaining individuals aged between [NUMBER] years old and [NUMBER] years old.
4. The most prevalent race that occupies the area is the [NAME OF RACE] which comprises % [PERCENTAGE], followed by [NAME OF RACE] at % [PERCENTAGE], and [NAME OF RACE] at % [PERCENTAGE].
5. [SPECIFY ADDITIONAL DETAILS HERE].

In addition to the data specified above, it is concluded that there are [NUMBER] educational institutions as well as [NUMBER] offices located within a [NUMBER] [UNIT OF MEASURE] radius from the restaurant’s proposed location. This will prove to be of great advantage to the restaurant because it will be able to gain more exposure to a variety of customers, particularly to those individuals who are out on lunch break or for those, after work meetings which many workers often have. The restaurant will want to target those individuals whose average monthly salary is equivalent to [CURRENCY] [AMOUNT] and [CURRENCY] [AMOUNT], since the meals that will be served are priced between [CURRENCY] [AMOUNT] and [CURRENCY] [AMOUNT].

**PRODUCTS AND SERVICES**

Great meals require great ingredients. [NAME OF RESTAURANT] will be supplied with fresh ingredients such as meat, cheese, eggs, milk, herbs, spices, fruits, vegetables, and condiments to name a few from the following trustworthy and legal suppliers:

1. [SPECIFY SUPPLIERS HERE], [SPECIFY INGREDIENTS TO BE SUPPLIED HERE].
2. [SPECIFY SUPPLIERS HERE], [SPECIFY INGREDIENTS TO BE SUPPLIED HERE].
3. [SPECIFY ADDITIONAL SUPPLIERS AND THE INGREDIENTS THEY WILL SUPPLY HERE].

These suppliers have been chosen by the restaurant because they are all within a [NUMBER] [UNIT OF MEASURE] radius from the restaurant, making them more easily accessible for the restaurant in case they are low on supplies or ingredients.

As for the menu, the following dishes and beverages are proposed. The price range for this menu will be between [CURRENCY] [AMOUNT] and [CURRENCY] [AMOUNT]:

**MENU**

**[NAME OF RESTAURANT]**

**[ADDRESS]**

**[CONTACT DETAILS]**

|  |
| --- |
| **APPETIZERS** |
| [SPECIFY MENU ITEM HERE][SPECIFY MENU ITEM HERE][SPECIFY ADDITIONAL MENU ITEM HERE] | [CURRENCY][AMOUNT][CURRENCY][AMOUNT][CURRENCY][AMOUNT] |
| **SOUPS** |
| [SPECIFY MENU ITEM HERE][SPECIFY MENU ITEM HERE][SPECIFY ADDITIONAL MENU ITEM HERE] | [CURRENCY][AMOUNT][CURRENCY][AMOUNT][CURRENCY][AMOUNT] |
| **SALADS** |
| [SPECIFY MENU ITEM HERE][SPECIFY MENU ITEM HERE][SPECIFY ADDITIONAL MENU ITEM HERE] | [CURRENCY][AMOUNT][CURRENCY][AMOUNT][CURRENCY][AMOUNT] |
| **MAIN COURSE** |
| [SPECIFY MENU ITEM HERE][SPECIFY MENU ITEM HERE][SPECIFY ADDITIONAL MENU ITEM HERE] | [CURRENCY][AMOUNT][CURRENCY][AMOUNT][CURRENCY][AMOUNT] |
| **DESSERTS** |
| [SPECIFY MENU ITEM HERE][SPECIFY MENU ITEM HERE][SPECIFY ADDITIONAL MENU ITEM HERE] | [CURRENCY][AMOUNT][CURRENCY][AMOUNT][CURRENCY][AMOUNT] |
| **DRINKS** |
| [SPECIFY MENU ITEM HERE][SPECIFY MENU ITEM HERE][SPECIFY ADDITIONAL MENU ITEM HERE] | [CURRENCY][AMOUNT][CURRENCY][AMOUNT][CURRENCY][AMOUNT] |
| **ALCOHOL** |
| [SPECIFY MENU ITEM HERE][SPECIFY MENU ITEM HERE][SPECIFY ADDITIONAL MENU ITEM HERE] | [CURRENCY][AMOUNT][CURRENCY][AMOUNT][CURRENCY][AMOUNT] |

This menu was planned by [FIRST NAME] [MIDDLE NAME] [LAST NAME], who has had [NUMBER] years of experience in the restaurant industry as a [JOB TITLE/POSITION] for various companies such as [NAME OF COMPANY] and [NAME OF COMPANY] to name a few.

**TARGET MARKET**

The restaurant will be catering particularly to the individuals who fit the following description:

1. Individuals who are within the ages [NUMBER] and [NUMBER].
2. Individuals with an average weekly income of [CURRENCY][AMOUNT] or an average monthly income of [CURRENCY][AMOUNT].
3. Individuals who go to school at educational institutions such as : [SPECIFY NAMES OF EDUCATIONAL INSTITUTIONS HERE].
4. Individuals who work at nearby companies such as : [SPECIFY NAMES OF COMPANIES HERE].
5. Individuals who are craving for or who are fond of eating [TYPE OF FOOD] food.
6. [SPECIFY ADDITIONAL CRITERIA FOR THE TARGET MARKET HERE].

**MARKET ANALYSIS**

Should the restaurant be able to successfully obtain its goal of [CURRENCY][AMOUNT] in profits by the end of [DATE] as well as be able to maintain a stable, weekly customer rate of [NUMBER]

customers, then the restaurant will start developing plans on establishing another branch in the [NAME OF LOCATION] area. This will be done for the purpose of aiming to reach an increase of %[PERCENTAGE] in profits as well as an estimated % [PERCENTAGE] increase in weekly customer rates.

As specified by the previous section of this proposal, the restaurant’s target will be mainly individuals who are [SPECIFY HERE]. These individuals will play a crucial role to the success of the restaurant, as it is these individuals who have a preference for [TYPE OF FOOD] food that will enable the restaurant to generate profit by providing them with delectable, high quality, and affordable [TYPE OF FOOD] food, beverages, and more.

**MARKETING PLAN AND STRATEGIES**

In order for the restaurant to be able to obtain the above mentioned goals and objectives, the restaurant will be implementing the following various marketing strategies:

1. [SPECIFY MARKETING STRATEGY HERE].
2. [SPECIFY MARKETING STRATEGY HERE].
3. [SPECIFY ADDITIONAL MARKETING STRATEGIES HERE].

**SALES PLAN AND STRATEGIES**

In addition to marketing strategies, the restaurant will also be implementing the following sales strategies in order to help generate sales:

1. [SPECIFY SALES STRATEGY HERE].
2. [SPECIFY SALES STRATEGY HERE].
3. [SPECIFY ADDITIONAL SALES STRATEGIES HERE].

**COMPETITORS (DIRECT AND INDIRECT)**

[NAME OF RESTAURANT] has confirmed that its top competitor is [NAME OF COMPETITION]. The reason behind this conclusion is that [NAME OF COMPETITION] is a restaurant that specializes in serving similar cuisine and beverages being served and prepared in the [SPECIFY] style. Their price ranges are also affordable, ranging between [CURRENCY] [AMOUNT] and [CURRENCY] [AMOUNT], thus giving them the advantage of being able to attract more customers. They are currently located in [COMPLETE STREET ADDRESS], which is roughly [NUMBER] [UNIT OF MEASURE] away from [NAME OF RESTAURANT]. This makes it convenient and accessible to those who are a part of the target market.

Competition within the proposed area is evident, with around an estimated [NUMBER] restaurants located within [NUMBER] [UNIT OF MEASURE] from the restaurant. Out of these restaurants, [NUMBER] have been confirmed as direct competitors (since they are within the same industry and offer similar products and services as the restaurant) and [NUMBER] have been confirmed as indirect competitors (since they are within the same industry but offer products and services that are different from the restaurant).

The direct competitors are as follows:

1. [NAME OF DIRECT COMPETITOR], [ADDRESS], [PRODUCTS AND SERVICES BEING OFFERED].

1. [SPECIFY ADDITIONAL DIRECT COMPETITORS HERE].

The indirect competitors are as follows:

1. [NAME OF INDIRECT COMPETITOR], [ADDRESS], [PRODUCTS AND SERVICES BEING OFFERED].
2. [SPECIFY ADDITIONAL INDIRECT COMPETITORS HERE].

**LICENSES AND PERMITS**

These licenses and permits are to either be (1) kept and secured in a safe location within the restaurant with any other legal copies of such licenses and permits to be [SPECIFY], or (2) are to be hanged in an area of the restaurant where official government inspectors are able to see them clearly.

The main individual who will be in charge of securing such licenses and permits for [NAME OF RESTAURANT] will be [FIRST NAME] [MIDDLE NAME] [LAST NAME] who is a [JOB TITLE/POSITION] at [NAME OF COMPANY].

[NAME OF RESTAURANT] will be required to secure the following licenses and permits on or before the [NUMBER] of [MONTH] of the year [YEAR]:

1. [NAME OF LICENSE OR PERMIT] = [SPECIFY PURPOSE OF LICENSE OR PERMIT HERE].
2. [SPECIFY ADDITIONAL LICENSES AND PERMITS AND THEIR PURPOSES HERE].

**MANAGEMENT, STAFF AND CREW**

The restaurant will officially be managed by [FIRST NAME] [MIDDLE NAME] [LAST NAME]. [HE/SHE] has more than [NUMBER] years of experience in the management department for various restaurants and food companies such as [NAME OF RESTAURANT OR COMPANY] and [NAME OF RESTAURANT OR COMPANY] to name a few.

|  |  |  |  |
| --- | --- | --- | --- |
| **POSITION** | **RESPONSIBILITIES** | **ESTIMATED SALARY** | **ADDITIONAL DETAILS** |
| General Manager | [SPECIFY RESPONSIBILITIES HERE] | [CURRENCY] AMOUNT] - [CURRENCY] [AMOUNT] | [SPECIFY ADDITIONAL DETAILS HERE] |
| Assistant Manager |  |  |  |
| Kitchen Manager |  |  |  |
| Food and Beverage Manager |  |  |  |
| Line Cook |  |  |  |
| Short Order Cook |  |  |  |
| Prep Cook |  |  |  |
| Executive Chef |  |  |  |
| Sous Chef |  |  |  |
| Dishwasher |  |  |  |
| Cashier |  |  |  |
| Server |  |  |  |
| Runner |  |  |  |
| Busser |  |  |  |
| Host |  |  |  |
| [SPECIFY ADDITIONAL POSITIONS HERE] |  |  |  |

Other individuals who will be included in the restaurant’s management department are [SPECIFY ADDITIONAL DETAILS HERE].

The restaurant will be comprised of no less than [NUMBER] employees, all of which will play a very important role in ensuring the restaurant’s success. They will be ensured with adequate salaries and benefits and will be given any necessary training and workshops to help them enhance and develop their skills.

**SWOT ANALYSIS**

1. STRENGTHS

The following are considered to be the restaurant’s greatest strengths:

1. [SPECIFY RESTAURANT’S STRENGTH HERE].
2. [SPECIFY ADDITIONAL STRENGTHS OF THE RESTAURANT HERE].
3. WEAKNESSES

The following are what the restaurant believes are its greatest weaknesses:

1. [SPECIFY RESTAURANT’S WEAKNESS HERE].
2. [SPECIFY ADDITIONAL WEAKNESSES OF THE RESTAURANT HERE].
3. OPPORTUNITIES

The restaurant believes that by taking the following opportunities, the restaurant will be able to further grow and develop into a restaurant that will better serve its customers:

1. [SPECIFY RESTAURANT’S OPPORTUNITIES HERE].
2. [SPECIFY ADDITIONAL OPPORTUNITIES OF THE RESTAURANT HERE].
3. THREATS

The following are believed by the restaurant to be threats that could possibly hinder its growth and success:

1. [SPECIFY THREATS TO THE RESTAURANT HERE].
2. [SPECIFY ADDITIONAL THREATS TO THE RESTAURANT HERE].

**FUNDING**

In order to help shoulder the cost of multiple expenditures for the first few months of operations, the restaurant will require financial assistance from certain individuals and/or companies. [NAME OF RESTAURANT] will be able to secure an initial start-up fund from the following financial sponsors:

|  |  |  |  |
| --- | --- | --- | --- |
| **NAME OF SPONSOR** | **AMOUNT OF DONATION** | **DATE WHEN DONATION WILL BE RECEIVED** | **ADDITIONAL DETAILS** |
| [NAME OF SPONSOR] | [CURRENCY] [AMOUNT] | [DATE] | [SPECIFY ADDITIONAL DETAILS HERE] |
| [SPECIFY NAMES OF ADDITIONAL SPONSORS HERE] | [CURRENCY] [AMOUNT] | [DATE] | [SPECIFY ADDITIONAL DETAILS HERE] |

**FINANCIAL ANALYSIS**

**INCOME STATEMENT**

The following is a projected income statement for [NAME OF RESTAURANT] for the next [NUMBER] [MONTHS/YEARS] from the [NUMBER] of [MONTH] of [YEAR] to the [NUMBER] of [MONTH] of [YEAR].

|  |
| --- |
| **PROJECTED INCOME STATEMENT****FROM [DATE] TO [DATE]** |
| **CRITERIA** | **[MONTH/YEAR]** | **[MONTH/YEAR]** | **[MONTH/YEAR]** | **[MONTH/YEAR]** |
| **Revenue** | [CURRENCY][AMOUNT] | [CURRENCY][AMOUNT] | [CURRENCY][AMOUNT] | [CURRENCY][AMOUNT] |
| **Cost of Sales** |  |  |  |  |
| **[SPECIFY FACTORS UNDER COST OF SALES HERE]** |  |  |  |  |
| **Total Cost of Sales** |  |  |  |  |
| **Gross Profit** |  |  |  |  |
| **[SPECIFY ADDITIONAL FACTORS HERE]** |  |  |  |  |
| **Net Profit** |  |  |  |  |

**BALANCE SHEET**

The following is a projected balance sheet for [NAME OF RESTAURANT] for the next [NUMBER] [MONTHS/YEARS] from the [NUMBER] of [MONTH] of [YEAR] to the [NUMBER] of [MONTH] of [YEAR].

|  |
| --- |
| **PROJECTED BALANCE SHEET****FROM [DATE] TO [DATE]** |
| **ASSETS** | **[MONTH/YEAR]** | **[MONTH/YEAR]** | **[MONTH/YEAR]** | **[MONTH/YEAR]** |
| **Total Current****Assets** | [CURRENCY][AMOUNT] | [CURRENCY][AMOUNT] | [CURRENCY][AMOUNT] | [CURRENCY][AMOUNT] |
| **[SPECIFY ALL CURRENT ASSETS HERE]** |  |  |  |  |
| **Total Fixed** **Assets** |  |  |  |  |
| **[SPECIFY ALL FIXED ASSETS HERE]** |  |  |  |  |
| **Total Intangible Assets** |  |  |  |  |
| **[SPECIFY ALL INTANGIBLE ASSETS HERE]** |  |  |  |  |
| **Net Assets** |  |  |  |  |
| **Current Liabilities**  |  |  |  |  |
| **Other Liabilities** |  |  |  |  |
| **[SPECIFY ADDITIONAL INFORMATION HERE]** |  |  |  |  |

**CASH FLOW STATEMENT**

The following is a projected cash flow statement for [NAME OF RESTAURANT] for the next [NUMBER] [MONTHS/YEARS] from the [NUMBER] of [MONTH] of [YEAR] to the [NUMBER] of [MONTH] of [YEAR].

|  |
| --- |
| **PROJECTED CASH FLOW STATEMENT****FROM [DATE] TO [DATE]** |
| **ASSETS** | **[MONTH/YEAR]** | **[MONTH/YEAR]** | **[MONTH/YEAR]** | **[MONTH/YEAR]** |
| **Net Profit** | [CURRENCY][AMOUNT] | [CURRENCY][AMOUNT] | [CURRENCY][AMOUNT] | [CURRENCY][AMOUNT] |
| **[SPECIFY ADDITIONAL INFORMATION HERE]** |  |  |  |  |
| **Total Gain or Loss** |  |  |  |  |