

COSTS TO CONSIDER

OPENING UP A RESTAURANT

Navigating start-up costs can be daunting. Often, there are crucial expenses that get overlooked. Consider the following as you embark on your restaurant journey.

INVENTORY

- \$ _____ Food such as produce, meats, cheeses, etc.
- \$ _____ Uniforms
- \$ _____ Merchandise such as shirts, hats, mugs, etc.

FURNITURE

- \$ _____ Tables
- \$ _____ Chairs
- \$ _____ Bar Stools
- \$ _____ Picture frames

FIXTURES

- \$ _____ Shelving
- \$ _____ Lighting
- \$ _____ Signage

EQUIPMENT

- \$ _____ Point of Sale Machines
- \$ _____ Kitchen equipment such as refrigerators, ovens, sinks, prep tables, ice machines, etc.
- \$ _____ Intercom (drive-thru) equipment
- \$ _____ A/V System

STARTUP EXPENSES

- \$ _____ Smallwares such as plates, cups, utensils, pots, pans, etc.
- \$ _____ Insurance premiums
- \$ _____ Utility deposits
- \$ _____ Lease deposit
- \$ _____ Artwork
- \$ _____ Office supplies such as computers, printers, paper, ink, pens, etc.

OTHER EXPENSES & FEES

- \$ _____ Working capital for payroll and standard operating expenses
- \$ _____ Taxes and shipping expenses
- \$ _____ Franchise fee

LEASEHOLD IMPROVEMENTS

- \$ _____ Plans
- \$ _____ Permits
- \$ _____ Architectural drawings
- \$ _____ Items excluded in construction contract
- \$ _____ Inspection Fees
- \$ _____ City, state or county fees

\$ _____ **TOTAL**

**LET'S GET
STARTED**

NAME _____
PHONE _____

TITLE _____
EMAIL _____