



OLIVE & OAK HOSPITALITY

PRESSURE DIAGNOSTIC FRAMEWORK

WHO THIS IS FOR

This is designed for:

- Independent restaurants & pubs
- Small hospitality groups
- Boutique & lifestyle hotels
- Owner-operators preparing for growth
- Leadership teams experiencing recurring pressure

If your venue feels busy but inconsistent...

If margins feel tighter than they should...

If standards rely heavily on individuals rather than systems...

This diagnostic is for you.

WHY IT EXISTS

Operational pressure rarely arrives dramatically.

It builds slowly:

- Labour drift
- Margin leakage
- Bottlenecks in service
- Leadership fatigue
- Inconsistent guest experience

Left unchecked, these become expensive.

The Pressure Diagnostic identifies where strain lives — before it becomes structural damage.

THE OUTCOME

Operational clarity.

Clear visibility of where pressure is building across your business — commercially, operationally and within leadership.

Prioritised actions based on risk, not opinion.

Defined next steps that protect margin and stabilise teams.

A structured 30–90 day pathway to stronger, more consistent performance.

LEVEL 1 – PRESSURE SNAPSHOT (1 DAY)

A focused operational assessment designed to identify where pressure is building across your business – before it becomes costly.

What This Covers

- Labour alignment & revenue patterns
- Cost control discipline
- margin blind spots
- Service flow & bottlenecks
- Leadership visibility under pressure
- Guest experience consistency

What You Receive Within 72 hours:

- Clear summary of identified pressure points
- Risk rating (Low / Medium / High)
- Immediate 30-day action priorities
- Practical operational recommendations

How It Works

- Pre-visit data review
- 6-7 hours on-site observation
- Leadership check-in
- Systems walkthrough

Investment

£500–£750

A structured entry point for venues wanting clarity without disruption.

LEVEL 2 – DEEP PRESSURE DIAGNOSTIC (5 DAYS)

A full operational pressure map designed to realign structure, leadership and commercial performance.

Commercial Modelling

Labour structure, COGS performance, menu margin integrity, revenue leakage.

Operational Flow Mapping

Service mechanics, ticket pacing, hand-offs, throughput, bottlenecks.

Leadership & Culture Review

Manager capability, role clarity, communication standards, morale risk.

Systems & Accountability

SOP structure, pre-shift discipline, training alignment, expectation gaps.

What You Receive

- Full operational diagnostic report
- Pressure Heat Map
- 90-day realignment framework
- Leadership debrief session

Investment

£1,200–£2,000

Designed for operators ready to move beyond firefighting.

NEXT STEPS

If you're unsure which level is right for your venue, an initial 20-minute call can determine the most appropriate route.

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