

## **TWO BUSINESS PLAN OPTIONS**

### **Regular Business Plan**

or

### **“Combo” Plan**

#### **RESTAURANT BUSINESS PLAN**

Our proprietary method of crafting business plans has been proven over the years to yield superior funding and project results for our clients with 90% of our clients receiving funding. The contents of your restaurant business plan will include, at a minimum:

1. Executive Summary.
2. Background of the project.
3. Highly detailed business overview.
4. Ownership and Management bios.
5. Restaurant systems and operations plan.
6. High-level menu description and illustrations.
7. Employee schedule/costing.
8. Branding and marketing.
9. Full set (19+ pages) of financial projections including development/capital budget, year one month by month, 5 year, break even, and much more. Banks absolutely love our financial projections.
10. Your business plan will contain no less than 10 major sections and will provide all of the information you and your bank or investors need.

#### **FEASIBILITY STUDY-BUSINESS PLAN**

This “combo” plan is the perfect document to satisfy SBA requirements as they require both a feasibility study and business plan to consider your project for funding. We combine these both into one document, saving you 25% when compared to the cost of a separate feasibility study and business plan.

#### **INCLUDES A FULL RESTAURANT BUSINESS PLAN PLUS FEASIBILITY STUDY ITEMS DETAILED BELOW:**

1. Site illustrations with aerial photographs.
2. Trade area profile and illustrations of the neighborhood.
3. Issues related to traffic and parking.
4. Detailed demographic profile.
5. Profile of nearby competition.
6. Employment issues that can impact your business.
7. SWOT analysis including strengths, weakness, opportunities and threats.

**See more about how our business plans will help fund your vision and avoid the risks**

<https://restaurantconsultingservices.com/business-plans>

## **MORE INFORMATION ABOUT BUSINESS PLANS BY RESTAURANT CONSULTING SERVICES, INC.**

1. 100% of our work is done in-house by professional consultants that have 30+ years of experience in the hospitality industry including prior ownership of their own businesses. Fast personal service by people that care about your success. We want you to get funded!
2. We can create documents for any type of concept you have in mind. Our plans are suitable for projects ranging from \$100,000 to \$20,000,000.
3. If you have started writing your own business plan but have taken it as far as you can, we can take your content, add the financials to match the narrative and you'll get a tight, bank or investor-ready document.
4. 90% of our business plan clients get funded due to our proprietary methods of creating compelling business plans. Increase your chances of getting funded and let us handle the heavy lifting for you.
5. Regardless of your location, we can work with you to create the document you need. Phone, Zoom, e-mail...whatever your preferred method of contact is, it works for us.
6. Competitive pricing, with payment terms available if you need them.
7. Custom, well-written documents without narrative or financial disconnects anywhere.
8. Bank or investor-ready documents that you will be proud of that accurately present your project.
9. If you're in need of funding, we have several sources that may be interested in your project. If we craft your documents for you, we'll be confident enough to make an introduction and would be happy to do so on your behalf.
10. We use high quality presentation binders and color printing on premium paper.

### **NATIONWIDE SERVICE**

**LIKE WHAT YOU SEE AND WANT A NO-OBLIGATION PROPOSAL? JUST ASK!**

**CALL KEVIN MOLL AT 720-363-0164 OR [KEVIN@RESTAURANTCONSULTINGSERVICES.COM](mailto:KEVIN@RESTAURANTCONSULTINGSERVICES.COM)**



501 S. Cherry St. suite 1100, Denver, Colorado 80246  
720-363-0164

[www.restaurantconsultingservices.com](http://www.restaurantconsultingservices.com)