

Restaurant Financial Plan

Title Page

- Restaurant name
- Date of the plan
- Contact details

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Executive Summary

- Summary of current finances and business objectives

1. Current Financial Situation

- Revenue sources (dine-in, takeout, catering)
- Cost of goods sold (ingredients, packaging)
- Fixed expenses (rent, staff salaries, utilities)
- Variable expenses (marketing, seasonal costs)
- Assets (kitchen equipment, cash, inventory)
- Liabilities (loans, leases)

2. Financial Goals

- Short-term (e.g., increase foot traffic, improve online ordering)
- Medium-term (e.g., introduce new menu items)
- Long-term (e.g., open a second location)

3. Budget Plan

- Projected monthly revenue and expenses

- Allocation for marketing and seasonal promotions

4. Investment Plan

- New equipment
- Renovations or expansions
- Marketing campaigns

5. Risk Management

- Food safety and liability insurance
- Compliance with health regulations

6. Tax Strategy

- Deductibles (utilities, ingredients, equipment)
- Local tax compliance for food service businesses

7. Action Plan

- Timeline for menu changes or renovations
- Strategies for increasing sales