

Restaurant Startup Services



- Discovery
- Concept Development/Theme
- Business Plan
- Feasibility/Financial Analysis
- Perform income Statements
- Financial Structuring
- Brand Identity
- Site Selection Analysis
- Patron Profiles
- Facilities Design
- Architecture Design*
- Equipment Layout
- Equipment Specifications
- Construction Coordination*
- 'Working' Menu Development
- Beverage Concept Development
- Wine List Development
- Vendor Selection & Food Delivery
- Food & Beverage R&D
- Food & Beverage Presentations
- Recipe Documentation
- Product Specifications
- Product Cost Calculations
- Menu Optimization/Engineering
- Culinary Mentoring
- Plating, portioning, and garnishing standards
- Food merchandising
- Table top design
- Staffing requirements
- Best Practices Strategic Planning
- Operations Manual Development
- Training Workbook Development
- Manager In Training Manual
- Staff Job Descriptions
- Financial & Administration
- Management Recruitment
- Operation analysis
- Procurement systems
- Food purchasing specifications
- Receiving procedures
- Storage and issuing procedures
- Food production procedures
- Policy Manual
- Service standards and procedures
- Other support services
- Point-of-sale cash register/technical system selection
- Management information systems/computer systems
- Management recruitment and executive search
- Market planning
- Public relations
- Advertising
- Promotions
- Marketing & Communications
- Website/ Social & Digital Media*
- Management Training
- Culinary Training
- Staff Recruiting
- Training Calendar
- Staff Training
- Restaurant Set-Up/Organization
- Product Procurement
- Pre-Opening Support
- Opening Support
- Follow-Up Support *
- Brand Maintenance Support
- Recruitment
- Franchise Planning

* **Extra Services**