



Bistro and Wine Bar

BUSINESS PLAN

THE WINE BISTRO

3700 Johnston Boulevard
Springfield, Missouri 65804

Thanks to this plan, the restaurant owner received \$35,000 in an operating loan and \$30,000 in a term loan. The business is a bistro and wine bar offering customers first-rate food and wines along with a comfortable, elegant atmosphere in which to dine, meet friends, or have a drink after work.

- EXECUTIVE SUMMARY
- THE BUSINESS
- THE MARKET
- MARKET STRATEGY
- OPERATIONS PLAN
- FINANCIAL PLAN

EXECUTIVE SUMMARY

We are seeking \$35,000 in an operating loan and \$30,000 in a term loan. The owner will provide \$15,000 in equity.

After almost 15 years in the restaurant business, Mr. Roberts is looking to open a conveniently located bistro and wine bar that will offer its lucky customers first-rate food and wines along with a comfortable yet elegant atmosphere in which to dine, meet friends, or have a drink after work.

Mr. Roberts has found an excellent spot strategically located in downtown Springfield. The restaurant will be within walking distance of two courthouses, several large office buildings, as well as many downtown businesses. Two up-scale hotels are located nearby: one with 198 rooms is located one half block away while the Best Western Hotel is only a block and a half away.

Mr. Roberts plans to take over a location that was previously a restaurant. The owner of the building will sell the equipment and furnishings at a discount. The previous business closed due to a change of priorities of the previous owner. The restaurant has been closed for three months.

The restaurant is projected to generate \$100,000 in profits before taxes in the first year, after owner's draw.

THE BUSINESS

Mission Statement

Our goal at the Wine Bistro is to bring to the Springfield area a restaurant that will provide excellent food and wine at a reasonable price in a comfortable but refined atmosphere. In the summertime, patrons can dine outside in one of two patios—either the all non-smoking patio, or downwind in the cigar lounge.



Customers will find the bistro conveniently located in the center of the downtown area near two courthouses. It will be an excellent place for business people and lawyers located nearby to come for a delicious lunch and a good quality glass of wine. It will be an appropriate place to take clients: the perfect place for a lunch meeting.

Description

The Business at a Glance

Legal Name: The Wine Bistro

Type: Service

Product/Service: Restaurant and wine bar

Form: Corporation, not yet registered

Status: Start-up

Ownership: 100% by Mr. Roberts

Facility: 12,000 square feet on two floors plus patio in the summertime

The Products and Services

The Wine Bistro will offer clients high-end dining at a reasonable price. We will have 40 seats, plus two patios in the summertime with up to 50 more seats.

When customers enter the restaurant in the foyer, there will be a comfortable couch and coffee table where people can wait for a table or for their friends. Once inside the restaurant there is a bar with a large picture window and ten bar stools where patrons can also wait for a table or just have a drink after work. On the main level past the bar there is room for ten seats at three or four tables. Upstairs there is an "L" shaped dining area, with two sections. One section has five tables, while the other has four to five tables, for a total of 40 seats. The restaurant is broken up into smaller areas that allow the customer more intimate dining and chatting with friends.

Unique Selling Proposition

Our first priority is quality and presentation of the food. We will use the freshest local ingredients. For example, many of our cheeses will come from the local dairy, while we shop at the local Farmer's Market for fresh produce.

In the summer we will operate two patios. It will be the only place in Springfield with a non-smoking patio and also an outdoor cigar lounge.

Strategy

Our strategy will rely on the experience and proven track record of Mr. Roberts. We will take over a location where previously a restaurant was operated. Unlike the previous owner of the restaurant, we will bring to the venture experience, commitment, a sufficient amount of capital, and local goodwill.

The owner of the building bought the restaurant equipment and the fixtures from the previous tenant. We will be able to purchase these at a discount. The owner is interested in finding a new tenant for the location and has committed to waiving the first month's rent and will contribute to initial advertising.



Regulations

We will need a liquor license. There is already an existing license from the previous owners. We can use the old license for 90 days. We will be able to get our own license during this time. There will be no interruption in coverage.

THE MARKET

Market Overview

Though there are three other restaurants in Springfield that offer high-end dining, the Springfield area is large enough to comfortably support another restaurant offering high-quality food and service.

A key way we will reach our market is through our excellent location. There are two courthouses nearby; one is two blocks away while the other is three blocks away. Within walking distance is a regional building, the Centre (a large theatre), a new theatre soon to be opened called the Theatre, and a Mutual Life branch with about 100 employees. The Sheridan, a 198-room hotel, is only half a block away, while the Best Western Hotel is only one-and-a-half blocks away. There are many local shops nearby. The Farmer's Market is close by, and also a small mall and fitness center.

Key Market Trends

As the baby boom generation continues to age, and their children grow up, baby boomers have more free time and money to go out to dinner. Fast-food restaurants, the domain of young families, have fallen out of favor as many boomers now demand more nutritional, higher-quality food. Fine dining allows people to socialize and relax as they meet friends over excellent food and a fine glass of wine.

Competition

Our direct competitors consist of the following:

- The Salmon Bar serves nouveau cuisine with low prices but very small portions. They have only been open 8 months but people haven't been very receptive to it.
- LaCosta is part of a chain of restaurants. They have reasonable prices and serve reasonable food. They have close to 200 seats in a Mediterranean-style dining room. They offer a fair wine list that is relatively expensive. The food is consistently middle-of-the-road while the service isn't very consistent.
- The Seafood Place is a well-known restaurant with a good reputation. It's been in business for 15 years. It's located right downtown. It offers good food at about the same price that we will have. They have a small wine list. They only have 60 seats.

Fine Dining in Springfield	
Competitor	Number of seats
The Salmon Bar	100 seats
LaCosta	200 seats
The Seafood Place	60 seats
Total	360 seats

Fine Dining in Springfield

Fine Dining in Springfield

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The Salmon Bar	100 seats
LaCosta	200 seats
The Seafood Place	60 seats
Total	360 seats



Competitive Analysis

The Wine Bistro will offer its clients consistently excellent food and service, along with an exceptional wine list. The staff will be knowledgeable about wines and be able to suggest the best wines to go with a particular meal. Unlike the Salmon Bar where servings are artistic but meager, we will offer our clients the aesthetics of food as well as high-quality taste and reasonable portioning.

LaCosta, which is part of a chain of restaurants, is less able to control the quality of food and service. As owner/operator, Mr. Roberts will be able to monitor all aspects of the restaurant and ensure high quality. Regulars of our establishment will get to know him and the staff and will enjoy a friendly atmosphere that may be missing from a chain restaurant.

The Seafood Place is an example of a successful Springfield restaurant. However, it can only offer 60 seats. We can benefit from the Seafood Place clients who may be looking for variety in their dining experience.

MARKET STRATEGY

Marketing Plan

The Wine Bistro will look to a particular segment of the community for customers. Perhaps our strongest advantage is our location in the business area of Springfield. We will build on the customers that Mr. Roberts has developed over many years in the business. For new customers our food and service will speak for itself; people will return based on the quality of experience of their first meal at the Wine Bistro.

We intend to become a recognized and active participant in the local community. Already, from working and living in the area, Mr. Roberts is well known in the community. The Wine Bistro will build on this and take an active part in promoting the well being of the area by hiring locally trained chefs, graduates from local colleges, and by buying locally. There is a strong sense of community in Springfield from which we can all benefit.

Market Positioning

Our position in the market will be entry-level fine dining. The atmosphere will be a casual yet refined atmosphere. People will feel comfortable coming for dinner but they will also feel that they are going somewhere special. Though there will be no dress code, no one will feel overdressed if they decide to dress for a special occasion.

Pricing Strategy

In the Springfield area we will lean towards a higher end price. Though we will be less expensive than LaCosta, we will be positioned in the mid to high-end range. However, customers will be able to taste the value in each dish we serve. We will use only premium ingredients. Food costs will be a third of the price of each plate.

Advertising and Promotion

We will have a grand opening party to promote the opening of the restaurant. We will do a direct mailing of 1,000 names, addresses, and e-mails that Mr. Roberts has collected from previous customers. We will also contact lawyers from offices located around the courthouses, as well as local businesses. We have allocated \$1,500 for the Grand Opening Party and mailing. The Grand Opening will consist of an open house where people will be invited to visit the restaurant, meet Mr. Roberts, and the chef. During this event, hors d'oeuvres and wine and beer will be served.



The owner of the building has committed to doing some advertising for the Grand Opening as well.

Also, as an annual event we will be holding the Big Brothers Gala Event. This is a fundraiser for the organization with contributors paying \$200 a plate. This gives us a chance to support an important organization, as well as giving the restaurant high exposure in the community. The dinner takes place in late February giving us a boost during the slow season.

Restaurant Loading Forecast							
December 2001 Loading Forecast							
	Mon	Tue	Wed	Thu	Fri	Sat	Monthly
% Loading							
Lunches	50%	50%	75%	50%	100%	25%	
Dinners	50%	50%	75%	75%	150%	150%	
Total Seats	40						
Number of Meals							
Lunches	20	20	30	20	40	10	602
Dinners	20	20	30	30	60	30	946
November 2001 Loading estimated at 40% of December							40%
Lunches							241
Dinners							376
January and February 2002 Loading estimated at 65% of December							65%
Lunches							391
Dinners							615
March 2002 Loading estimated at 80% of December							80%
Lunches							482
Dinners							757
April and May 2002 Loading estimated at 100% of December							100%
Lunches							602
Dinners							946
June, July, and August 2002 Loading estimated at 130% of December							130%
Lunches							783
Dinners							1,230
September, October, and November 2002 Loading estimated at 100% of December							100%
Lunches							602
Dinners							946

Restaurant Loading Forecast December 2001 Loading Forecast

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Dinners	50%	50%	75%	75%	150%	150%	
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Risks

There are three basic reasons why a restaurant fails. They are:

- **Lack of management skills of the owner.** Many new restaurant owners don't have a good understanding of or experience in restaurant business. Mr. Roberts has worked almost 15 years in the industry and worked for a range of restaurant types from start-up restaurants to established restaurants. During the past three years he has been the General Manager of Rosa's Place Restaurant in Springfield.
- **The menu and atmosphere don't match.** We will match up-scale atmosphere with fine food and wine.
- **Under capitalization.** Many restaurant owners forget about the need for working capital. They overestimate how busy they will be and end up going out of business in the first six months.
- **Poor location.** We have a great location, especially for lunch. We feel confident that lunch will bring dinner. Many people will come for lunch because lunch is cheaper then decide to come back with their wife or husband for dinner.

Rewards and Opportunities

OPERATIONS PLAN

This represents an excellent opportunity to open a restaurant in a previously successful location with experienced and seasoned management.

Management

Mr. Roberts, Owner/Operator —Mr. Roberts has almost 15 years of experience in the restaurant business. Over the past three years he has been the manager of the award-winning restaurant Rosa's Place. From his many years of experience working in many different establishments he has gained a wealth of knowledge managing a successful restaurant.

Advisors

- Lawyer: Mr. Dave Smith, Springfield
- Accountant: GH Accounting Services, Springfield
- Bank: CitiBank, Springfield

Personnel Plan

The core staff is the manager and the chef. Other staff will be added based on actual customer requirements. The plan below is based on supporting the sales plan forecasted in the previous section.



Position	Monthly Rate	Start	Headcount	
			Oct-01	Nov-01
Manager	2,200	-	-	1
Chef	2,200	-	-	1
Waiters	1,300	-	-	3
Part-time Cook	1,300	-	-	2
Part-time Dishwasher	800	-	-	1
Bartender	1,300	-	-	1
Total Staff		0	0	9

Position	Monthly Rate	Start	Oct-01	Headcount Nov-01
Manager	2,200	-	-	1
Chef	2,200	-	-	1
Waiters	1,300	-	-	3
Part-time Cook	1,300	-	-	2
Part-time Dishwasher	800	-	-	1
Bartender	1,300	-	-	1
Total Staff		0	0	9

Location and Facilities

The Wine Bistro will be located at 3700 Johnston Boulevard as part of the Market Village, a six-unit complex. This location has 12,000 square feet plus another 12,000 square feet of patio in the summertime. It is an excellent location in the middle of downtown Springfield, close to two courthouses, many office buildings, and other local businesses, as well as two high-end hotels and the farmer's market.

Implementation Schedule

We hope to have the money in place by October 1 so we can open the restaurant by November 1. We will need one month to get things up and started. The owner of the building will waive the rent for the first month. We plan to have the Grand Opening during the second Sunday in November. We will be open for business during the previous week at a lower level. We can use this time to make sure everything is in working order.

November 1 is the latest we can open for this year and still benefit from the busy Christmas season. If there is a delay we will need to wait until next spring to avoid the slow winter season.

FINANCIAL PLAN

Investment Funds—Sources and Uses

Sources of Funds

Operating Line	10.00%	\$35,000
Term Loan	8.00%	\$30,000
Equity Investment		\$15,000
Total Sources of Funds		\$80,000

Uses of Funds

Capital Equipment Purchases	\$34,000
Deposits (Utilities, last month rent)	\$4,500
Opening promotion and advertising	\$3,000
Inventory—liquor and food	\$7,000
Working Capital	\$31,500
Total Uses of Funds	\$80,000

Investment Funds—Sources and Uses

Sources of Funds

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Investment Funds—Sources and Uses

Total Sources of Funds **\$80,000**

Uses of Funds

Capital Equipment Purchases \$34,000

Deposits (Utilities, last month rent) \$4,500

Opening promotion and advertising \$3,000

Inventory—liquor and food \$7,000

Working Capital \$31,500

Total Uses of Funds **\$80,000**

Projected Balance Sheet				
Period Ending	Opening Sep-2001	Year 1 Sep-2002	Year 2 Sep-2003	Year 3 Sep-2004
Assets				
Current Assets				
Cash	3,450	59,259	144,546	229,716
Accounts Receivable	-	-	-	-
Inventory	7,000	3,577	3,577	3,577
Other Short-Term Assets	4,550	4,550	4,550	4,550
Total Current Assets	15,000	67,386	152,673	237,843
Fixed Assets				
Plant and Equipment	-	34,000	34,000	34,000
Accumulated Depreciation	-	3,400	9,520	14,416
Total Plant and Equipment	-	30,600	24,480	19,584
Total Assets	15,000	97,986	177,153	257,427
Liabilities and Equity				
Current Liabilities				
Short-Term Loans	-	-	-	-
Accounts Payable	-	-	-	-
Other Liabilities	-	-	-	-
Total Current Liabilities	-	-	-	-
Long-Term Liabilities				
Term Loan	-	24,500	18,500	12,500
Total Long-Term Liabilities	-	24,500	18,500	12,500
Total Liabilities	-	24,500	18,500	12,500
Owners' Equity				
Capital Input	15,000	15,000	15,000	15,000
Retained Earnings	-	58,486	143,653	229,927
Total Owners' Equity	15,000	73,486	158,653	244,927
Total Equity and Liabilities	15,000	97,986	177,153	257,427

Note: Short-term assets are deposits on utilities and last month's rent.

Projected Balance Sheet

Projected Balance Sheet

Period Ending **Opening Sep-2001** **Year 1 Sep-2002** **Year 2 Sep-2003** **Year 3 Sep-2004**

Note: Short-term assets are deposits on utilities and last month's rent.

Assets

Current Assets

Cash 3,450 59,259 144,546 229,716

Accounts Receivable - - - -

Inventory 7,000 3,577 3,577 3,577

Other Short-Term Assets 4,550 4,550 4,550 4,550

Total Current Assets **15,000** **67,386** **152,673** **237,843**

Fixed Assets

Plant and Equipment - 34,000 34,000 34,000

Accumulated Depreciation - 3,400 9,520 14,416

Total Plant and Equipment **-** **30,600** **24,480** **19,584**

Total Assets **15,000** **97,986** **177,153** **257,427**

Liabilities and Equity



Period Ending	Opening Sep-2001	Year 1 Sep-2002	Year 2 Sep-2003	Year 3 Sep-2004
Current Liabilities	-	-	-	-
Short-Term Loans	-	-	-	-
Accounts Payable	-	-	-	-
Other Liabilities	-	-	-	-
Total Current Liabilities	-	-	-	-
Long-Term Liabilities				
Term Loan	-	24,500	18,500	12,500
Total Long-Term Liabilities	-	24,500	18,500	12,500
Total Liabilities	-	24,500	18,500	12,500
Owners' Equity				
Capital Input	15,000	15,000	15,000	15,000
Retained Earnings	-	58,486	143,653	229,927
Total Owners' Equity	15,000	73,486	158,653	244,927
Total Equity and Liabilities	15,000	97,986	177,153	257,427

Project Income Statement

Period Ending	Year 1 Sep-2002	Year 2 Sep-2003	Year 3 Sep-2004
Sales	478,548	552,120	552,120
Cost of Sales	161,208	185,992	185,992
Gross Margin	317,339	366,128	366,128
	66%	66%	66%
Operating Expense			
Salaries	14,300	156,000	156,000
Benefits and Employer Deductions	14,300	15,600	15,600
Rent	23,375	25,500	25,500
Common Expense	900	900	900
Taxes	6,600	6,600	6,600
Utilities	6,900	6,900	6,900
Repair and Maintenance Equipment	600	600	600
Phone	720	720	720
Office Supplies	360	360	360
Business Licenses	2,500	-	-
Liquor Licenses	800	-	-
Cleaners and Chemicals	1,550	600	600
Legal and Accounting Fees	2,200	1,200	1,200
Bank Fees	60	60	60
Advertising	2,500	1,200	1,200
Grand Opening	1,500	-	-
Credit Card Discounts	9,571	11,042	11,042
Total Operating Expenses	217,436	227,282	227,282
	45%	41%	41%
Operating Profit (PBIT)	99,903	138,845	138,845
	21%	25%	25%
Interest	3,847	1,700	1,220
Depreciation	3,400	6,120	4,896
Profit before Tax	92,657	131,025	132,729
Provision for Income Tax	34,170	45,859	46,455
Profit after Tax	58,486	85,167	86,274
	12%	15%	16%

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	66%	66%	66%
Operating Expense			
Salaries	14,300	156,000	156,000
Benefits and Employer Deductions	14,300	15,600	15,600
Rent	23,375	25,500	25,500



Period Ending	Year 1 Sep-2002	Year 2 Sep-2003	Year 3 Sep-2004
Common Expense	900	900	900
Taxes	6,600	6,600	6,600
Utilities	6,900	6,900	6,900
Repair and Maintenance Equipment	600	600	600
Phone	720	720	720
Office Supplies	360	360	360
Business Licenses	2,500	-	-
Liquor Licenses	800	-	-
Cleaners and Chemicals	1,550	600	600
Legal and Accounting Fees	2,200	1,200	1,200
Bank Fees	60	60	60
Advertising	2,500	1,200	1,200
Grand Opening	1,500	-	-
Credit Card Discounts	9,571	11,042	11,042
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Profit after Tax	58,486	85,167	86,274
	12%	15%	16%

Breakeven Analysis

Selling Price	\$29.72	average per meal	<i>unit = meal</i>
Direct Costs	\$10.01	average per meal	
Fixed Costs	\$18,840	per month at beginning of second year	

Break Even Point 956 meals per month

Normal Rate 1,548 meals per month at beginning of second year

Meals per Month	\$/month Fixed Cost	\$/month Total Cost	\$/month Revenue	\$/month Profit
0	\$18,840	18,840	-	(18,840)
478	\$18,840	23,626	14,205	(9,420)
956	\$18,840	28,411	28,411	-
1,434	\$18,840	33,196	42,616	9,420
1,912	\$18,840	37,982	56,822	18,840

Breakeven Analysis

Breakeven Analysis

Selling Price	\$29.72	average per meal	<i>unit = meal</i>
Direct Costs	\$10.01	average per meal	
Fixed Costs	\$18,840	per month at beginning of second year	
Break Even Point	956	meals per month	
Normal Rate	1,548	meals per month at beginning of second year	

Meals per Month	\$/month Fixed Cost	\$/month Total Cost	\$/month Revenue	\$/month Profit
0	\$18,840	18,840	-	(18,840)



478	\$18,840	23,626	14,205	(9,420)
956	\$18,840	28,411	28,411	-
1,434	\$18,840	33,196	42,616	9,420
1,912	\$18,840	37,982	56,822	18,840

Business Ratios

Profit Ratios	Year 1	Year 2	Year 3
Gross Margin	66.3%	66.2%	66.3%
Operating Profit Margin	20.9%	25.1%	25.1%
Net Profit After Tax Margin	12.2%	15.4%	15.6%
Return on Assets (After Tax)	59.7%	48.1%	33.5%
Return on Equity (After Tax)	79.6%	53.7%	35.2%
Activity Ratios			
Collection Days	-	-	-
Inventory Turnover	45	52	52
Debt Ratios			
Debt to Net Worth	0	0	0
Short-Term Liabilities to Liabilities	-	-	-
Liquidity Ratios			
Quick Ratio	67,386	152,673	237,843
Net Working Capital	26	82	114
Other Ratios			
Assets to Sales	0	0	1
Debt to Assets	0	0	-
Sales/Net Worth	7	3	2

Notes:

Current Ratio = Current Assets / Current Liabilities

Quick Ratio = (Cash + Receivables + Other Assets) / Current Liabilities

Net Working Capital = Current Assets - Current Liabilities

Interest Coverage = Operating Profit (PBIT) / Interest

Business Ratios

Business Ratios

Profit Ratios

Year 1 Year 2 Year 3

Notes:

Current Ratio = Current Assets / Current Liabilities

Quick Ratio = (Cash + Receivables + Other Assets) / Current Liabilities

Net Working Capital = Current Assets - Current Liabilities

Interest Coverage = Operating Profit (PBIT) / Interest

Gross Margin	66.3%	66.3%	66.3%
Operating Profit Margin	20.9%	25.1%	25.1%
Net Profit After Tax Margin	12.2%	15.4%	15.6%
Return on Assets (After Tax)	59.7%	48.1%	33.5%
Return on Equity (After Tax)	79.6%	53.7%	35.2%

Activity Ratios

Collection Days	-	-	-
Inventory Turnover	45	52	52

Debt Ratios

Debt to Net Worth	0	0	0
Short-Term Liabilities to Liabilities	-	-	-

Liquidity Ratios

Quick Ratio	67,386	152,673	237,843
Net Working Capital	26	82	114

Other Ratios

Assets to Sales	0	0	1
Debt to Assets	0	0	-



Profit Ratios

Sales/Net Worth

Year 1 Year 2 Year 3
 7 3 2

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Income Statement

	Start Month	Oct-01	Nov-01	Dec-01	Jan-02	Feb-02	Mar-02
		1	2	3	4	5	6
Sales							
Units							
Lunches		-	241	602	391	391	482
Dinners		-	378	946	615	615	757
Sales							
	Unit Price						
Lunches	\$17.50	-	4,218	10,535	6,843	6,843	8,435
Dinners	\$37.50	-	14,175	35,475	23,063	23,063	28,388
Total Sales (\$)		-	18,393	46,010	29,905	29,905	36,823
Cost of Sales							
	% of Sales						
Lunches	36%	-	1,518	3,793	2,463	2,463	3,037
Dinners	36%	-	4,678	11,707	7,611	7,611	9,368
Total Cost of Sales		-	6,196	15,499	10,074	10,074	12,404
Gross Margin		-	12,196	30,511	19,831	24,418	30,511
			66%	66%	66%	66%	66%

Income Statement

Income Statement

	Start Month	Oct-01	Nov-01	Dec-01	Jan-02	Feb-02	Mar-02
		1	2	3	4	5	6
Sales Units							
Lunches		-	241	602	391	391	482
Dinners		-	378	946	615	615	757
Sales							
	Unit Price						
Lunches	\$17.50	-	4,218	10,535	6,843	6,843	8,435
Dinners	\$37.50	-	14,175	35,475	23,063	23,063	28,388
Total Sales (\$)		-	18,393	46,010	29,905	29,905	36,823
Cost of Sales							
	% of Sales						
Lunches	36%	-	1,518	3,793	2,463	2,463	3,037
Dinners	36%	-	4,678	11,707	7,611	7,611	9,368
Total Cost of Sales		-	6,196	15,499	10,074	10,074	12,404
Gross Margin		-	12,196	30,511	19,831	24,418	30,511
			66%	66%	66%	66%	66%

Apr-02	May-02	Jun-02	Jul-02	Aug-02	Sep-02
7	8	9	10	11	12
602	602	783	783	783	602
946	946	1,230	1,230	1,230	946
10,535	10,535	13,703	13,703	13,703	10,535
35,475	35,475	46,125	46,125	46,125	35,475
46,010	46,010	59,828	59,828	59,828	46,010
3,793	3,793	4,933	4,933	4,933	3,793
11,707	11,707	15,221	15,221	15,221	11,707
15,499	15,499	20,154	20,154	20,154	15,499
30,511	39,673	39,673	39,673	39,673	30,511
66%	66%	66%	66%	66%	66%



Apr-02	May-02	Jun-02	Jul-02	Aug-02	Sep-02
7	8	9	10	11	12
602	602	783	783	783	602
946	946	1,230	1,230	1,230	946
10,535	10,535	13,703	13,703	13,703	10,535
35,475	35,475	46,125	46,125	46,125	35,475
46,010	46,010	59,828	59,828	59,828	46,010
3,793	3,793	4,933	4,933	4,933	3,793
11,707	11,707	15,221	15,221	15,221	11,707
15,499	15,499	20,154	20,154	20,154	15,499
30,511	39,673	39,673	39,673	39,673	30,511
66%	66%	66%	66%	66%	66%

Operating Expense

	Oct-01	Nov-01	Dec-01	Jan-02	Feb-02	Mar-02
Salaries	-	13,000	13,000	13,000	13,000	13,000
Benefits and Employer Deductions	-	1,300	1,300	1,300	1,300	1,300
Rent	-	2,125	2,125	2,125	2,125	2,125
Common Expense	75	75	75	75	75	75
Taxes	550	550	550	550	550	550
Utilities	575	575	575	575	575	575
Repair and Maintenance Equipment	50	50	50	50	50	50
Phone	60	60	60	60	60	60
Office Supplies	30	30	30	30	30	30
Business Licenses	2,500	-	-	-	-	-
Liquor Licenses	800	-	-	-	-	-
Cleaners and Chemicals	1,000	-	-	-	-	-
Legal and Accounting Fees	1,000	-	-	-	-	-
Bank Fees	5	5	5	5	5	5
Advertising	-	1,500	100	100	100	100
Grand Opening	-	1,500	-	-	-	-
Credit Card Discounts	-	368	920	598	598	736
Total Operating Expenses	-	6,645	21,188	18,840	18,518	18,656
Operating Profit (PBIT)	(6,645)	(8,991)	11,670	1,313	1,313	5,762
		-49%	25%	4%	4%	16%
Interest	492	488	443	398	395	350
Depreciation	283	283	283	283	283	283
Profit before Tax	(7,420)	(9,763)	10,944	631	635	5,128
Provision for Income Tax	-	-	-	-	-	1,795
Profit after Tax	(7,420)	(9,763)	10,944	631	635	3,333
		-52%	24%	2%	2%	9%

Operating Expense
Operating Expense

	Oct-01	Nov-01	Dec-01	Jan-02	Feb-02	Mar-02
Salaries	-	13,000	13,000	13,000	13,000	13,000
Benefits and Employer Deductions	-	1,300	1,300	1,300	1,300	1,300
Rent	-	2,125	2,125	2,125	2,125	2,125
Common Expense	75	75	75	75	75	75
Taxes	550	550	550	550	550	550
Utilities	575	575	575	575	575	575
Repair and Maintenance Equipment	50	50	50	50	50	50
Phone	60	60	60	60	60	60
Office Supplies	30	30	30	30	30	30
Business Licenses	2,500	-	-	-	-	-
Liquor Licenses	800	-	-	-	-	-
Cleaners and Chemicals	1,000	-	-	-	-	-



	Oct-01	Nov-01	Dec-01	Jan-02	Feb-02	Mar-02
Legal and Accounting Fees	1,000	-	-	-	-	-
Bank Fees	5	5	5	5	5	5
Advertising	-	1,500	100	100	100	100
Grand Opening	-	1,500	-	-	-	-
Credit Card Discounts	-	368	920	598	598	736
Total Operating Expenses	-	6,645	21,188	18,840	18,518	18,656
Operating Profit (PBIT)	(6,645)	(8,991)	11,670	1,313	1,313	5,762
		-49%	25%	4%	4%	16%
Interest	492	488	443	398	395	350
Depreciation	283	283	283	283	283	283
Profit before Tax	(7,420)	(9,763)	10,944	631	635	5,128
Provision for Income Tax	-	-	-	-	-	1,795
Profit after Tax	(7,420)	(9,763)	10,944	631	635	3,333
		-53%	24%	2%	2%	9%

Apr-02	May-02	Jun-02	Jul-02	Aug-02	Sep-02
13,000	13,000	13,000	13,000	13,000	13,000
1,300	1,300	1,300	1,300	1,300	1,300
2,125	2,125	2,125	2,125	2,125	2,125
75	75	75	75	75	75
550	550	550	550	550	550
575	575	575	575	575	575
50	50	50	50	50	50
60	60	60	60	60	60
30	30	30	30	30	30
-	-	-	-	-	1,200
-	-	-	-	-	-
-	-	-	-	-	-
5	5	5	5	5	5
100	100	100	100	100	100
-	-	-	-	-	-
920	920	1,197	1,197	1,197	920
18,840	18,840	18,840	19,117	19,917	19,117
11,670	11,670	20,557	20,557	20,557	10,470
25%	25%	34%	34%	34%	23%
305	260	215	170	167	163
283	283	283	283	283	283
11,082	11,127	20,058	20,103	20,107	10,024
3,879	3,894	7,020	7,036	7,037	3,508
7,203	7,233	13,038	13,067	13,069	6,515
16%	16%	22%	22%	22%	14%

Apr-02	May-02	Jun-02	Jul-02	Aug-02	Sep-02
13,000	13,000	13,000	13,000	13,000	13,000
1,300	1,300	1,300	1,300	1,300	1,300
2,125	2,125	2,125	2,125	2,125	2,125
75	75	75	75	75	75
550	550	550	550	550	550
575	575	575	575	575	575
50	50	50	50	50	50
60	60	60	60	60	60
30	30	30	30	30	30
-	-	-	-	-	1,200



Apr-02 May-02 Jun-02 Jul-02 Aug-02 Sep-02

-	-	-	-	-	-
-	-	-	-	-	-
-	-	-	-	-	-
5	5	5	5	5	5
100	100	100	100	100	100
-	-	-	-	-	-
920	920	1,197	1,197	1,197	920
18,840	18,840	18,840	19,117	19,917	19,117
11,670	11,670	20,557	20,557	20,557	10,470
25%	25%	34%	34%	34%	23%
305	260	215	170	167	163
283	283	283	283	283	283
11,082	11,127	20,058	20,103	20,107	10,024
3,879	3,894	7,020	7,036	7,037	3,508
7,203	7,233	13,038	13,067	13,069	6,515
16%	16%	22%	22%	22%	14%

Cash Flow

	Oct-01	Nov-01	Dec-01	Jan-02	Feb-02		
Profit After Tax	(7,420)	(9,763)	10,944	631	635		
Plus:							
Depreciation	283	283	283	283	283		
Change in Accounts Payable	-	-	-	-	-		
Inc (Dec) Other Liabilities	-	-	-	-	-		
Operating Line (repayment)	35,000	-	(5,000)	(5,000)	-		
Term Loan (repayment)	30,000	(500)	(500)	(500)	(500)		
Equity Input		15,000					
Subtotal	65,283	(217)	(5,217)	(5,217)	(217)		
Less:							
Change in Accounts Rec	-	-	-	-	-		
Change in Inventory	-	(1,430)	(1,993)	(1,252)	-		
Inc (Dec) in Other ST Assets	-	-	-	-	-		
Capital Expenditures	34,000	-	-	-	-		
Dividends	-	-	-	-	-		
Subtotal	34,000	(1,430)	(1,993)	(1,252)	-		
Net Cash Flow	23,863	(8,550)	7,720	3,333	418		
Cash Balance		3,450	27,313	18,763	26,484	23,151	23,569
Minimum Cash Balance	\$18,763						
Occurs in Month	Nov-01						

Cash Flow

Cash Flow

	Oct-01	Nov-01	Dec-01	Jan-02	Feb-02
Profit After Tax	(7,420)	(9,763)	10,944	631	635
Plus:					
Depreciation	283	283	283	283	283
Change in Accounts Payable	-	-	-	-	-
Inc (Dec) Other Liabilities	-	-	-	-	-
Operating Line (repayment)	35,000	-	(5,000)	(5,000)	-
Term Loan (repayment)	30,000	(500)	(500)	(500)	(500)
Equity Input		15,000			
Subtotal	65,283	(217)	(5,217)	(5,217)	(217)



Oct-01 Nov-01 Dec-01 Jan-02 Feb-02

Less:

Change in Accounts Rec	-	-	-	-	-
Change in Inventory	-	(1,430)	(1,993)	(1,252)	-
Inc (Dec) in Other ST Assets	-	-	-	-	-
Capital Expenditures	34,000	-	-	-	-
Dividends	-	-	-	-	-
Subtotal	34,000	(1,430)	(1,993)	(1,252)	-
Net Cash Flow	23,863	(8,550)	7,720	3,333	418
Cash Balance	3,450	27,313	18,763	26,484	23,151
Minimum Cash Balance		\$18,763			
Occurs in Month		Nov-01			

Mar-02	Apr-02	May-02
3,333	7,203	7,233
283	283	283
-	-	-
(5,000)	(5,000)	(5,000)
(500)	(500)	(500)
(5,217)	(5,217)	(5,217)
-	-	-
538	714	-
-	-	-
-	-	-
538	714	-
2,421	1,273	2,016
21,147	22,420	24,436

Mar-02 Apr-02 May-02

*May-Dec

3,333	7,203	7,233
283	283	283
-	-	-
-	-	-
(5,000)	(5,000)	(5,000)
(500)	(500)	(500)
(5,217)	(5,217)	(5,217)
-	-	-
538	714	-
-	-	-
-	-	-
-	-	-
538	714	-
2,421	1,273	2,016
21,147	22,420	24,436