

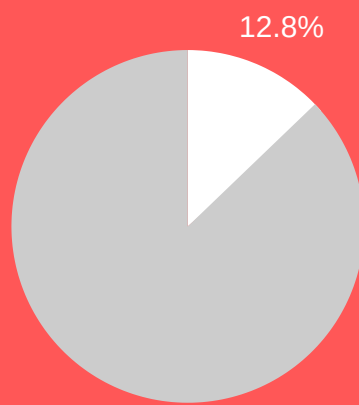


# NEW SCHOOL

## OPENING A RESTAURANT (FULL BAR, AVG 80 SEATS)

### HOW MUCH PROFIT SHOULD I EXPECT TO MAKE?

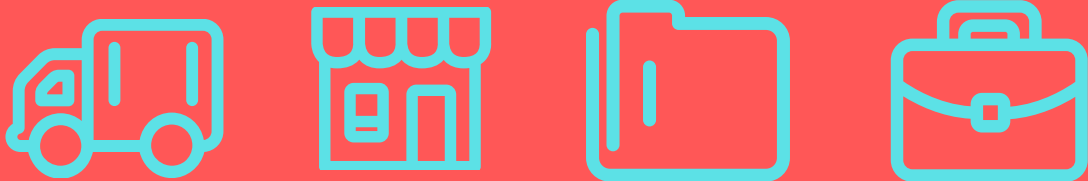
A busy and well run restaurant can hope to make between 10% and 15% net profit on average.



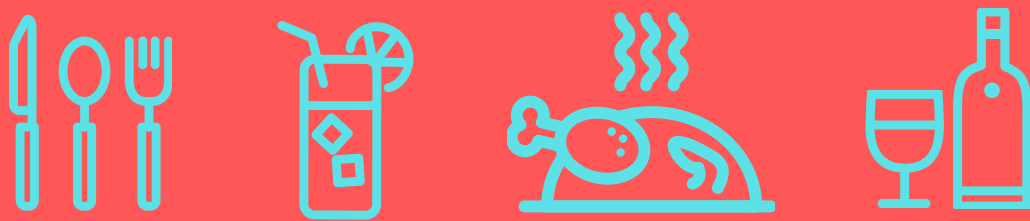
### HOW MUCH SHOULD I EXPECT TO SPEND?

Buying an existing restaurant can cost an average of \$250,000 (lease & equipment), whereas building one can cost an avg of \$350 sq/ft (construction costs only).

License, Fees, Furniture, Fixtures & Equip. \$400-500k



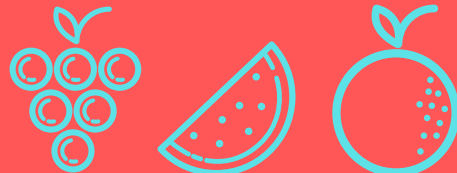
Design, Menu Development, and Wares \$150-200k



Hiring & Training \$40-50k



F&B Product \$20-50k



Marketing Funds \$8-10k



Working Capital \$50-100k



**Note:** The above figures are broad estimates based on Los Angeles market costs and should not be used for specific restaurant business planning.

For more help please email us at [hi@newschool.la](mailto:hi@newschool.la)  
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