

Checklist For Opening a Restaurant

Concept Development

- Define restaurant theme
- Decide on cuisine type
- Create a unique selling proposition
- Develop restaurant branding

Market Research

- Identify target customers
- Analyze competitors
- Understand local market demands
- Survey potential locations

Business Plan Creation

- Outline business objectives
- Develop financial projections
- Plan marketing strategies
- Include operational details

Location and Lease

- Choose a strategic location
- Negotiate lease terms
- Plan for renovations
- Ensure zoning compliance

Design and Layout

- Design dining area
- Plan kitchen layout
- Select decor and theme
- Ensure accessibility standards

Licenses and Permits

- Obtain health department permit
- Secure liquor license (if applicable)
- Register for business licenses
- Comply with safety regulations

Kitchen and Dining Setup

- Purchase kitchen equipment
- Acquire dining furniture
- Install POS system
- Set up bar area (if applicable)

Menu Development

- Create menu items
- Test recipes
- Set pricing strategy
- Plan menu design

Staffing

- Hire skilled chefs
- Recruit front-of-house staff
- Train employees
- Organize staff schedules

Marketing and Launch

- Build a website
- Develop a social media presence
- Plan a grand opening event
- Launch promotional campaigns

Go-to Resources for Opening a Restaurant

Restaurant Management

- [OpenTable](#)
- [TouchBistro](#)
- [SevenRooms](#)

Kitchen Equipment

- [WebrestaurantStore](#)
- [KaTom Restaurant Supply](#)
- [Chef's Deal](#)

Business & Accounting

- [ZenBusiness](#)
- [Northwest Registered Agent](#)
- [FreshBooks](#)
- [MyCorporation](#)

Useful Tools

- [Logo Generator](#)
- [QR Code Generator](#)
- [SWOT Analysis Generator](#)

*All of the resources are clickable links