

HOW TO START A RESTAURANT IN 90 DAYS



- Finalize design and construction
- Permitting and licenses
- Menu development, testing, and finalization
- Utilities



- Back of house equipment



- Small wares, both kitchen and dining room



- Staffing up



- Office
- Staff uniforms
- Social media marketing
- Prepare training materials
- Plan grand opening promotional campaign



- Initial inventory load-in



- Corporate identity and social media marketing
- Launch website
- Menu design and printing
- Locks and security



- Front of house furniture and décor items



- Vendor relationships



- Technology



- Staff training, tasting, and kitchen run-throughs



- Final cleaning
- Get some cash together

- Plan a "friends and family" or "soft opening" night

