**Simple Restaurant Business Plan Template Example**

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| Morning Harvest Café |
| Business Plan |
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| Date Prepared | 6/11/20XX |
| Contact | Brooklyn Jansen, Owner / Manager |
| Phone, Email | (555)-654-3210 |
| Address | 123 Coffee Street, Metro, USA |
| Website, Links | morningharvestcafe.com | @morningharvest |

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| Executive Summary | Morning Harvest Café will offer a warm and inviting space where customers can enjoy freshly brewed coffee and light, handcrafted meals. Located in the heart of Metro’s Business District, Morning Brew will cater to busy professionals and casual coffee enthusiasts. The café aims to provide exceptional quality coffee paired with healthy, quick-service food options. We will strive to serve over 500 customers daily, generating $300,000 in revenue during the first year of operation. |
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| Restaurant Overview | Morning Harvest Café will combine a modern aesthetic with cozy seating and emphasize customer comfort. The café will serve sandwiches, pastries, healthy snacks and various coffee drinks from ethically sourced beans. Owned by Brooklyn Jansen, a former barista with extensive experience in coffee culture, the business will prioritize sustainability by using eco-friendly packaging and partnering with local suppliers. |

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| Market Analysis | **Target Market** |
| Morning Harvest Café will target professionals, students, and families seeking high-quality coffee and quick, healthy food options. A recent survey showed that 60% of the local population prefers locally-owned coffee shops over chain establishments. Our core demographic consists of individuals aged 18–45 who live or work within a 5-mile radius. |
| **Location Analysis** |
| The café is on Main Street in the Business District, a prime location with high foot traffic and visibility. The area features several office complexes and a university campus, bringing in a diverse and consistent customer base. Market research indicates that the district lacks a coffee shop offering premium coffee and fresh food, providing Morning Harvest with a significant competitive edge. |
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| Menu and Product Line | **Offerings and Pricing** |
| The café’s menu will include espresso-based drinks, drip coffee, teas, and seasonal beverages. Food offerings will feature breakfast sandwiches, salads, and baked goods, ranging from $3 to $12. Signature items like the “Sunrise Latte” and “Avocado Toast Deluxe” will cater to health-conscious customers. |
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| Marketing Plan and Sales Strategy | Morning Harvest will implement a multi-channel marketing strategy to establish its brand and attract a loyal customer base. Social media campaigns will highlight menu items, sustainability initiatives, and community partnerships. Local promotions, discounts, and loyalty rewards encourage repeat visits and build customer loyalty. |

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| Operations Overview | **Staffing** |
| The café will hire 10 employees, including baristas, kitchen staff, and a shift manager. Employees will undergo a two-week training program focused on customer service, menu preparation, and sustainability practices. |
| **Suppliers** |
| Morning Harvest will partner with local roasters for premium coffee beans and regional bakeries for fresh pastries. Weekly deliveries will ensure consistency in quality and minimize inventory storage needs. |

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| Financial Overview | **Startup Costs** |
| Startup costs for Morning Harvest Café are estimated at $80,000, covering leasehold improvements, equipment, and initial inventory. Funding occurs through personal savings and a $50,000 small business loan. |
| **Revenue Forecasts** |
| The café projects $300,000 in revenue during the first year, with a net profit margin of 15%. Revenue will grow by 20% in Year 2 through increased customer loyalty and expanded marketing efforts. |
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| Implementation Plan |
| **Phase** | **Timeframe** | **Key Activities** |
| Phase 1 | Months 1–2 | Secure location, finalize lease, begin renovations |
| Phase 2 | Months 3–4 | Hire and train staff, set up kitchen, install POS system |
| Phase 3 | Month 5 | Hold soft opening, collect customer feedback |
| Phase 4 | Month 6 | Conduct official grand opening, launch loyalty rewards program |

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