Submittal Requirements

New Operator



أسبايــر كــــارا للضيـافــــة ASPIRE KATARA HOSPITALITY

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- 1.1 Concept Presentation and Owner's Background
- 1.2 Concept's Look and Feel
- 1.3 Branding & Packaging
- 1.4 General Info

1.1 Concept Presentation

 Concept Description
Privately developed concept or Franchise?
EXISTING? if yes, number of existing outlets and their locations.
NEW IN THE MARKET? Number of forecasted outlets in the market in the future.
TYPE OF CONCEPT
FAST CASUAL FAMILY STYLE FINE DINING KIOSK OR CART FAST FOOD FOOD TRUCK
Type of cuisine for F&B/Industry in case of retail CUISINE Qatari Japanese Lebanese Italian Burger-Specialty Coffee etc INDUSTRY Clothing Shoes Accessories Handmade items etc
Products Description List of products & their prices Differentiation
 Target Audience
 Operation Hours
 Background of concept's creators/owners and their work related experience
 Previous work related to the field

1.1 Concept Presentation

Sample Concept Description

[CONCEPT NAME] will be a moderately priced _____ seat restaurant offering family style food and service. Broasted chicken, pot roast, steaks and lamb chops along with classic hamburgers, wraps and generous salads are all on the menu. We will offer specialty selections including a lighter options and smaller portions for a children's menu.

BUSINESS HOURS

MONDAY	11 AM - 9 PM
TUESDAY	11 AM - 9 PM
WEDNESDAY	11 AM - 9 PM
THURSDAY	11 AM - 9 PM
FRIDAY	11 AM - 9 PM
SATURDAY	11 AM - 9 PM
SUNDAY	12 PM - 5 PM

_____ will be leasing a 3,400 square foot space located at _____, an existing retail center located in _____.

The site was previously leased as an Italian Restaurant. Although the location was previously utilized as a restaurant, the former tenant removed the majority of the furniture, fixtures and equipment which will need to be replaced.

will be leasing a 3,400 square foot space located at will be open 7 days a week for lunch and dinner requiring multiple shifts.

The décor will feature wood accented chairs with blue and white checked table cloths. Dinner style tables will be surrounded by wooden chairs with comfortable seating cushions.

1.1 Owner's Background

Sample Resume Description



Name Here Restaurant Owner | CEO

High energy background in a fast-paced culinary setting. Possess outstanding knowledge of the food industry, superior communication skills and a passion for excellence in a customer-oriented environment. Tenacious and resourceful with deep understanding of holding and maintaining customer loyalty in a food service environment.

HIGHLIGHTS

- Able to blend creative and administration skills to achieve restaurant staff and customer targets.
- Functional ability to manage and maintain restaurant finances including payroll, cash-in and bank liaison.
- Expansive awareness of culinary trends in the foodservice industry.

Name here Designation here



PHONE: 212-123-1234

EMAIL: JaneHarrison@mail.com

WEB: Linkedin.com/username

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WORK EXPERIENCE

ENTER JOB POSITION HERE / 2014 - PRESENT

Company Name / Location

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ENTER JOB POSITION HERE / 2009 - 2014

Company Name / Location

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ENTER JOB POSITION HERE / 2007 - 2009

Company Name / Location

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EDUCATION

Masters in Economics New York University | 2011 - 2015 Major: Yourmajor | GPA 3.9

Bachelors in Economics New York College | 2007 - 2011 Major: Yourmajor | GPA 3.9

EXPERTISE

Leadership and training

Creativity

Planning and Forecasting

Management

Budgeting

Lorent ipsum

SKILLS // Technical

Adobe Photoshop

Illustrator

InDesign

Microsoft Office Cinema 4D

1.2 Concept's Look and Feel

Footprint Required

How many SQM do you need for your concept?

Tables and Chairs

Total number of tables and chairs you plan to install (F&B Outlets)

Layout

Reception
Seating Area
Kitchen
Bar
Circulation Area

Concept Look & Feel

Look and Feel
of the concept
according to
the primary design
(Render drawings)

Sample Concept's Look and Feel









Describe what can be expected from your products and services and what differentiates your company from its competitors. List your branding strategies, branding can incorporate touchpoints including; logo, customer service, packaging, advertising, stationery and quality of products and services.

Branding Guidelines

Logo

Tagline

Colors

Fonts

Signage

Indoor • Outdoor

Uniform

Menus

Menu Design/Print

Menu Boards

Takeaway Menu

Drinks Menu

Others...

Table Settings

Plates

Glasses

Utensils

Coasters

Dispensers

Others....

Packaging

Takeaway Bags

Cups

Napkins

Straws

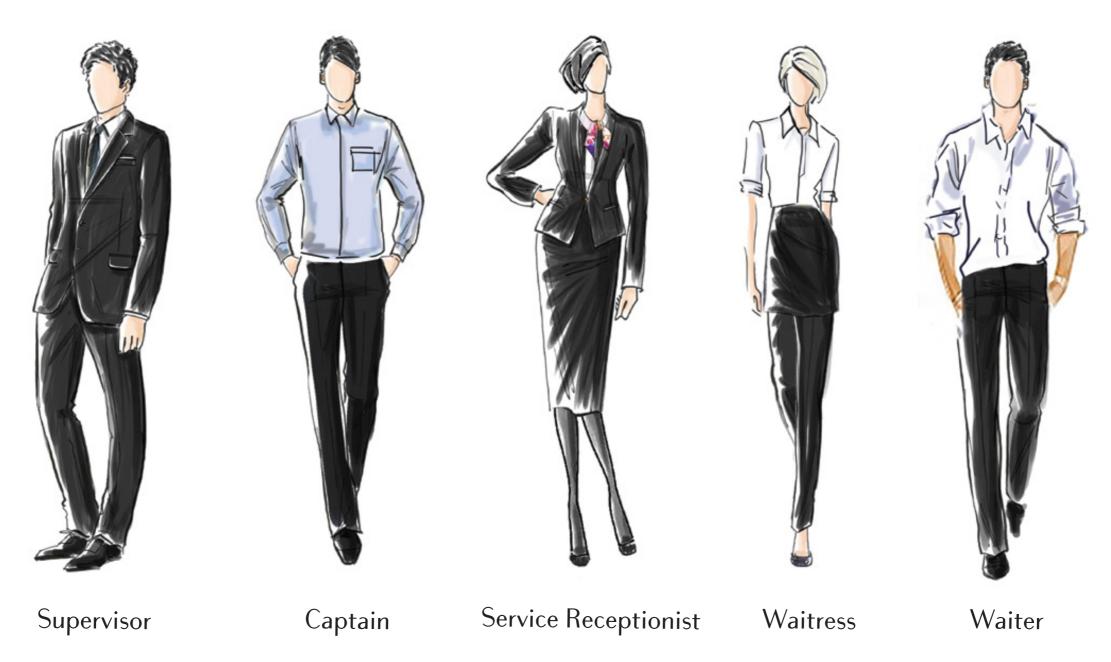
Utensils

Others...

1.3 Branding and Packaging



Sample Uniforms



Sample Menus





Sample Outdoor and Indoor Signages

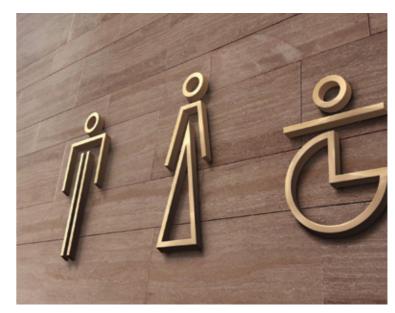












1.4 General Info

Contractors/Consultant Company Profile and Certification Number as per Government Law

Contact Person

Name Address Mobile number Email address

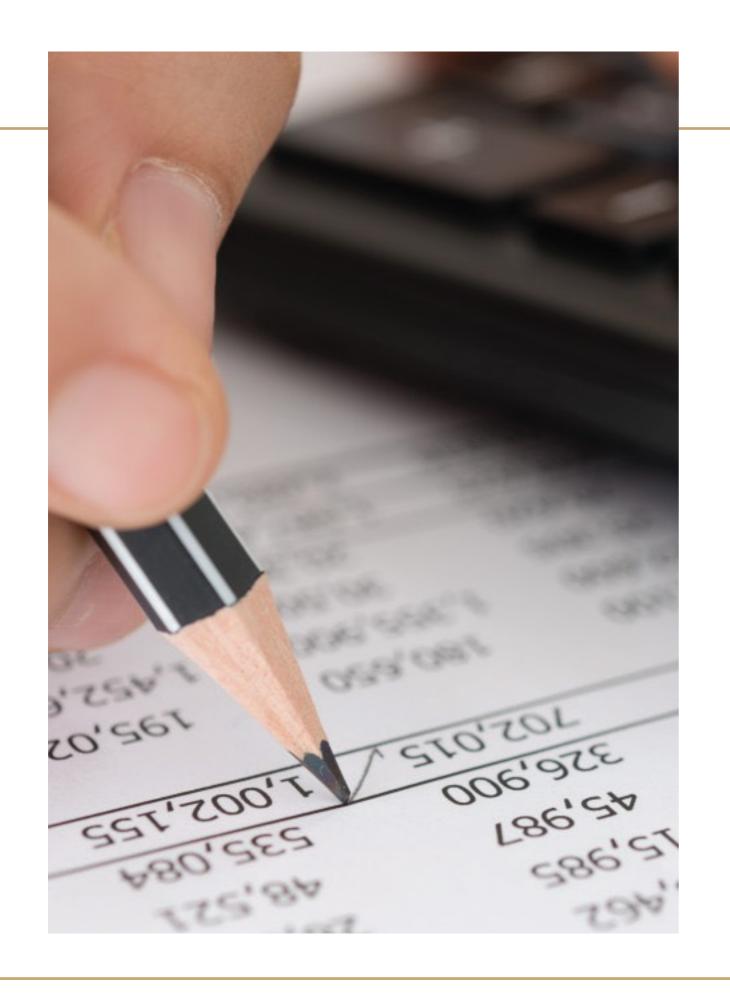
Owner's QID











- 2.1 Feasibility Study
- 2.2 Proof of Funds and Deposit Cheques
- 2.3 3D Design and Footprint Required
- 2.4 General Info

Projected
Profits & Losses (P&L)
for 12 months
on Monthly basis

Projected
P&L for 5 years
on yearly basis

Balance Sheet

Investment Breakout

Design & fit out
Furniture
Equipment
Flatware, dinnerware, etc.
Transportation
Operational cash flow

Proof of Funds

Breakeven Analysis and ROI

Organizational Chart and Résumés of Executive Chef and Manager Payroll Schedule

Sample Projected P&L for 12 months on Monthly Basis

	Jan F	eb N	Mar A	Apr N	May J	un J	ul A	Aug	Sep (Oct I	Nov [Dec	Total
Guests/Day	100	120	130	150	170	200	220	250	270	280	290	300	2480
Average Cheque/Guest	50	50	50	50	50	50	50	50	50	50	50	50	50
Total Sales/Day	5000	6000	6500	7500	8500	10000	11000	12500	13500	14000	14500	15000	124000
Total Sales/Month	150000	180000	195000	225000	255000	300000	330000	375000	405000	420000	435000	450000	3720000
Cost of Goods Sold in %	30%	30%	30%	30%	30%	30%	30%	30%	30%	30%	30%	30%	30%
Cost Of Goods Sold in QR	45000	54000	58500	67500	76500	90000	99000	112500	121500	126000	130500	135000	1116000
Gross Margin	105000	126000	136500	157500	178500	210000	231000	262500	283500	294000	304500	315000	2604000
Fixed Costs													
Payroll	35,000	35,000	35,000	35,000	35,000	35,000	35,000	35,000	35,000	35,000	35,000	35,000	420,000
Rent	25,000	25,000	25,000	25,000	25,000	25,000	25,000	25,000	25,000	25,000	25,000	25,000	300,000
Accomodation	15,000	15,000	15,000	15,000	15,000	15,000	15,000	15,000	15,000	15,000	15,000	15,000	180,000
Transportation	7,000	7,000	7,000	7,000	7,000	7,000	7,000	7,000	7,000	7,000	7,000	7,000	84,000
Visas	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	4,000	48,000
End of Service	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	3,500	42,000
Depreciation	15,000	15,000	15,000	15,000	15,000	15,000	15,000	15,000	15,000	15,000	15,000	15,000	180,000
Marketing	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	60,000
Msc	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	5,000	60,000
Total Fixed Costs	114,500	114,500	114,500	114,500	114,500	114,500	114,500	114,500	114,500	114,500	114,500	114,500	1,374,000
No. 100 at 100 a					Park Colonia Co								
Net Profit	-9,500	11,500	22,000	43,000	64,000	95,500	116,500	148,000	169,000	179,500	190,000	200,500	1,230,000

Sample Projected P&L for 5 years on Yearly Basis

	2019	2020	2021	2022	2023
Guests/Day	2,480	2,728	3,001	3,301	3,631
Average Cheque/Guest	50	50	50	50	50
Total Sales/Day	124,000	136,400	150,040	165,044	181,548
Total Sales/Month	3,720,000	4,092,000	4,501,200	4,951,320	5,446,452
Cost of Goods Sold in %	30%	30%	30%	30%	30%
Cost Of Goods Sold in QR	1,116,000	1,227,600	1,350,360	1,485,396	1,633,936
Gross Margin	2,604,000	2,864,400	3,150,840	3,465,924	3,812,516
Fixed Costs					
Payroll	420,000	462,000	508,200	559,020	614,922
Rent	300,000	330,000	363,000	399,300	439,230
Accomodation	180,000	198,000	217,800	239,580	263,538
Transportation	84,000	92,400	101,640	111,804	122,984
Visas	48,000	52,800	58,080	63,888	70,277
End of Service	42,000	46,200	50,820	55,902	61,492
Depreciation	180,000	198,000	217,800	239,580	263,538
Marketing	60,000	66,000	72,600	79,860	87,846
Msc	60,000	66,000	72,600	79,860	87,846
Total Fixed Costs	1,374,000	1,511,400	1,662,540	1,828,794	2,011,673
Net Profit	1,230,000	1,353,000	1,488,300	1,637,130	1,800,843

Sample Balance Sheet

Assets	,	
Current Assets		
Cash		32,800
Accounts Receivable		300
Prepaid Rent		1,000
Inventory	_	39,800
Total Current Assets		73,900
Long-term Assets		
Leasehold Improvements	100,000	
Accumulated Depreciation	(2,000)	98,000
Total Long-term Assets	_	98,000
Total Assets:		171,900
Liabiliti	es	
Current Liabilities		
Accounts Payable		49,000
Accrued Expenses		450
Unearned Revenue		1,000
Total Current Liabilities		50,450
Long-term Liabilities		99,500
Total Liabilities		149,950
Owner's Ed	quity	
Owner's Equity		
Retained Earnings		11,950
Common Stock		10,000
Total Owner's Equity		21,950
Total Liabilities and Owner's Equity		171,900

Sample Investment Breakout

Design & Fit Out	800,000
Equipment	500,000
Transportation	150,000
Flatware	200,000
Branding & Packaging	100,000
POS System	30,000
Uniforms	20,000
Cleaning Materials	10,000
Government Documents	7,000
Training	3,000
Operational Cash Flow	180,000
TOTAL	2,000,000

2.2 Proof of Funds and Deposit Cheques

Proof of funds, please provide one of the following:

Personal Bank Statement

Company bank statement that is issued on the same month

A valid local bank offer letter confirming the approved funding

Security Deposit Cheques

On or before handover date, please provide security deposit cheques equal to 3 monthly rental fees

2.2 Proof of Funds and Deposit Cheques

Sample of Bank Statement Showing Available Funds

Check Register Bank Statement For the month ended March 31 For the month ended March 31 Date Ref Name Debit Credit Balance Date Ref Name 3/1 Auto XYZ Realty (Rent) \$ 1,500 \$11,235 3/1 1253 Check 3/3 Dep Customer receipts \$4,300 \$15,535 3/2 Auto XYZ Realty 3/7 1254 HG Materials Supply \$ 2,982 \$12,553 3/4 Dep Deposit 3/12 1255 Jerry Jones (Payroll) \$ 722 \$11,831 3/6 Ret Returned Check 3/15 Online EFTPS (Payroll Taxes) \$ 498 \$11,333 3/6 DC Gas Mart	Deposit	Cre \$	edit	Balance
Date Ref Name Debit Credit Balance Date Ref Name 3/1 Auto XYZ Realty (Rent) \$ 1,500 \$ 11,235 3/1 1253 Check 3/3 Dep Customer receipts \$ 4,300 \$ 15,535 3/2 Auto XYZ Realty 3/7 1254 HG Materials Supply \$ 2,982 \$ 12,553 3/4 Dep Deposit 3/12 1255 Jerry Jones (Payroll) \$ 722 \$ 11,831 3/6 Ret Returned Check	Deposit		edit	Balance
\$12,735 3/1 Auto XYZ Realty (Rent) \$ 1,500 \$11,235 3/1 1253 Check 3/3 Dep Customer receipts \$4,300 \$15,535 3/2 Auto XYZ Realty 3/7 1254 HG Materials Supply \$ 2,982 \$12,553 3/4 Dep Deposit 3/12 1255 Jerry Jones (Payroll) \$ 722 \$11,831 3/6 Ret Returned Check	Deposit		edit	Balance
3/1 Auto XYZ Realty (Rent) \$ 1,500 \$11,235 3/1 1253 Check 3/3 Dep Customer receipts \$4,300 \$15,535 3/2 Auto XYZ Realty 3/7 1254 HG Materials Supply \$ 2,982 \$12,553 3/4 Dep Deposit 3/12 1255 Jerry Jones (Payroll) \$ 722 \$11,831 3/6 Ret Returned Check		\$		The state of the s
3/3 Dep Customer receipts \$4,300 \$15,535 3/2 Auto XYZ Realty 3/7 1254 HG Materials Supply \$2,982 \$12,553 3/4 Dep Deposit 3/12 1255 Jerry Jones (Payroll) \$722 \$11,831 3/6 Ret Returned Check		\$		\$13,457
3/7 1254 HG Materials Supply \$ 2,982 \$12,553 3/4 Dep Deposit 3/12 1255 Jerry Jones (Payroll) \$ 722 \$11,831 3/6 Ret Returned Check			722	\$12,735
3/12 1255 Jerry Jones (Payroll) \$ 722 \$11,831 3/6 Ret Returned Check		\$:	1,500	\$11,235
	\$4,300			\$15,535
3/15 Online EFTPS (Payroll Taxes) \$ 498 \$11,333 3/6 DC Gas Mart		\$	1,200	\$14,335
		\$	140	\$14,195
3/17 DC Gas Mart \$ 120 \$11,213 3/10 1254 Check		\$	2,982	\$11,213
3/22 1256 Joe's Equipment Repair \$ 675 \$10,538 3/14 1255 Check		\$	722	\$10,491
3/26 1257 Jerry Jones (Payroll) \$ 722 \$ 9,816 3/16 Auto EFTPS		\$	498	\$ 9,993
3/28 Dep Customer receipts \$7,300 \$17,116 3/17 DC Gas Mart		\$	120	\$ 9,873
3/29 DC Gas Mart \$ 135 \$16,981 3/28 1256 Check		\$	672	\$ 9,201
3/31 Dep Customer receipts \$3,650 \$20,631 3/29 Dep Deposit	\$7,300			\$16,501
3/31 1258 HG Materials Supply \$ 4,900 \$15,731 3/30 DC Gas Mart		\$	135	\$16,366
3/31 BSC Service Charge		\$	26	\$16,340
3/31 INT Interest Earned	\$ 2		-1	\$16,342

Sample of Offer Letter Confirming the Approved Funding



Sample Investment Breakout

Break Even Analysis

Total Fixed Cost

Cost of Goods Sold

Profit Margin

Sales Break Even Analysis

Average Cheque/Customer

Customers Break Even Analysis

114,500 QAR

30% of Total Sales

70% of Total Sales

114,500/70%

163,571 QAR

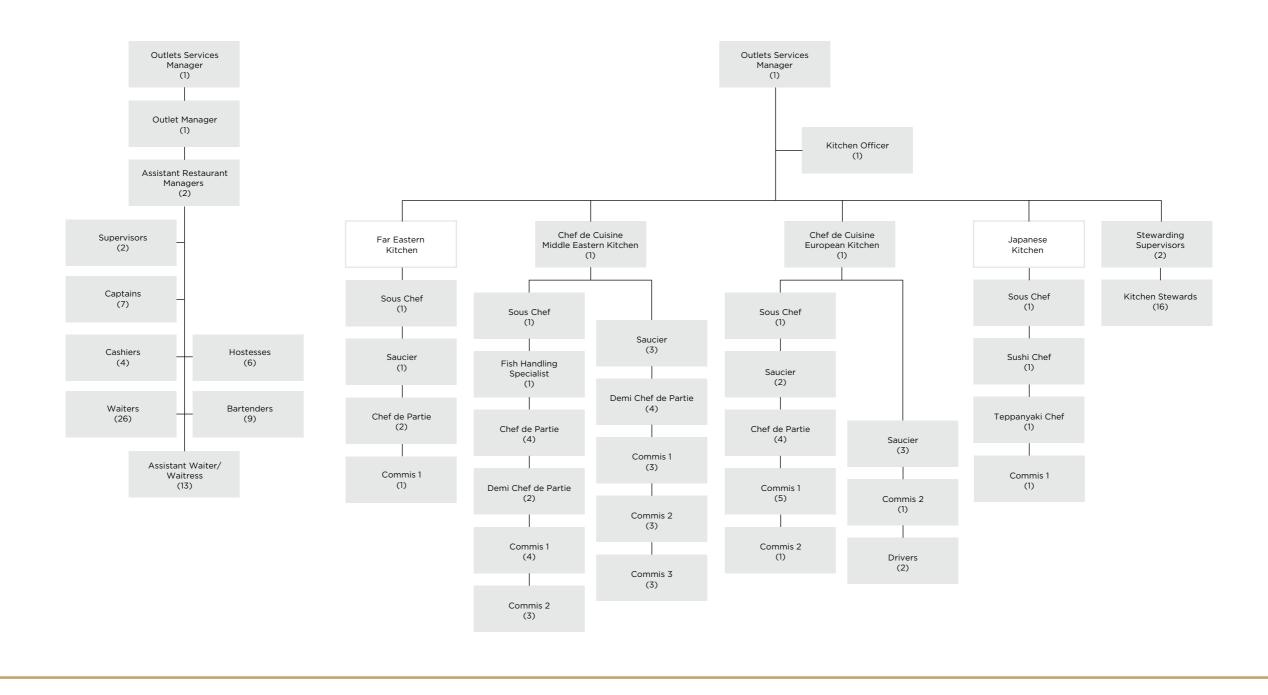
50 QAR

163,571/50

3,271 CUSTOMERS

Sample Organizational Chart

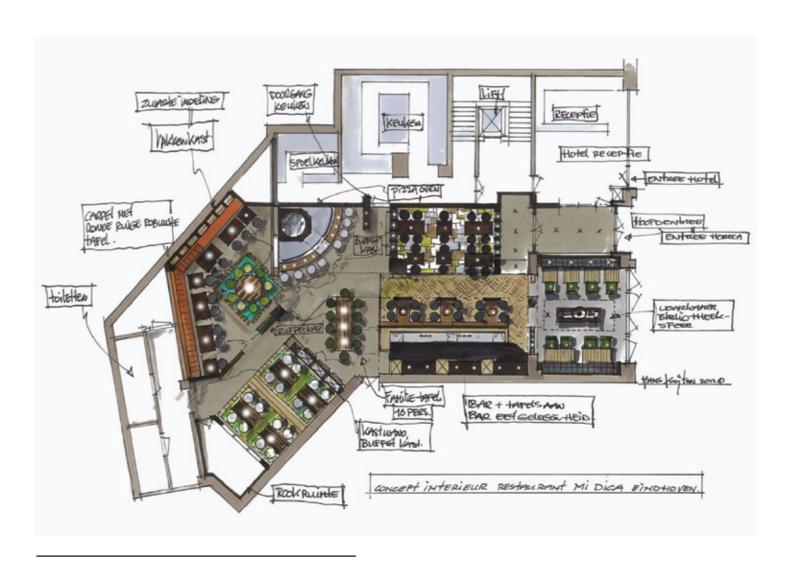
Lay out the business owners and the team working towards achieving the goals of the business as well those involved in the strategies of daily operations.



2.3 3D Design and Footprint Required

Sample Footprint Requirement

Seating Area	200
Kitchen	100
Circulation Area	70
Entrance	20
Bar	10
Total Area Required	400 sam



Total Number of Tables 15

Total Number of Chairs 60

2.1 Feasibility Study

Sample Payroll

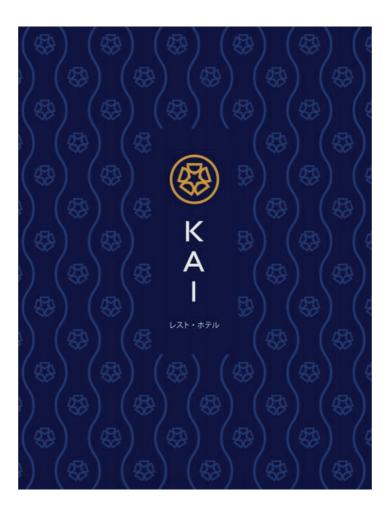
SN	POSITION	QTY	GENDER	SALARY	
1	Outlet Manager	1	Male	5,000	QAR 5,000.00
2	Outlet Supervisor	2	Male	4,000	QAR 8,000.00
3	Head Chef	1	Male	5,000	QAR 5,000.00
4	Sous Chefs	2	Males	5,000	QAR 10,000.00
5	Baristas	3	Males/Females	2,600	QAR 7,800.00
6	Commis	4	Males	1,800	QAR 7,200.00
6	Captain Waiters	2	Males	2,500	QAR 5,000.00
6	Waitress/Waiters	8	Females	2,000	QAR 16,000.00
6	Kitchen Cleaners	2	Males	1,600	QAR 3,200.00
6	Outlet & WC Cleaners	2	Females	1,600	QAR 3,200.00
		27	TOTAL SALARY		QAR 70,400.00

2.3 General Info

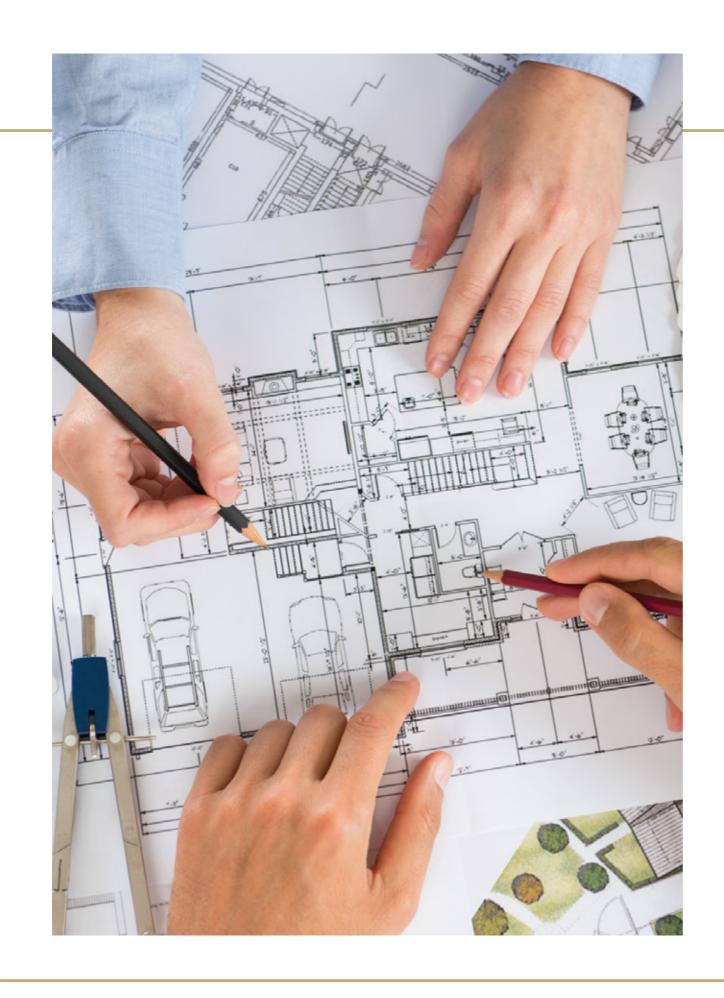
Franchise agreement, if Existing.



Company Profile of Owning Company Company Registration

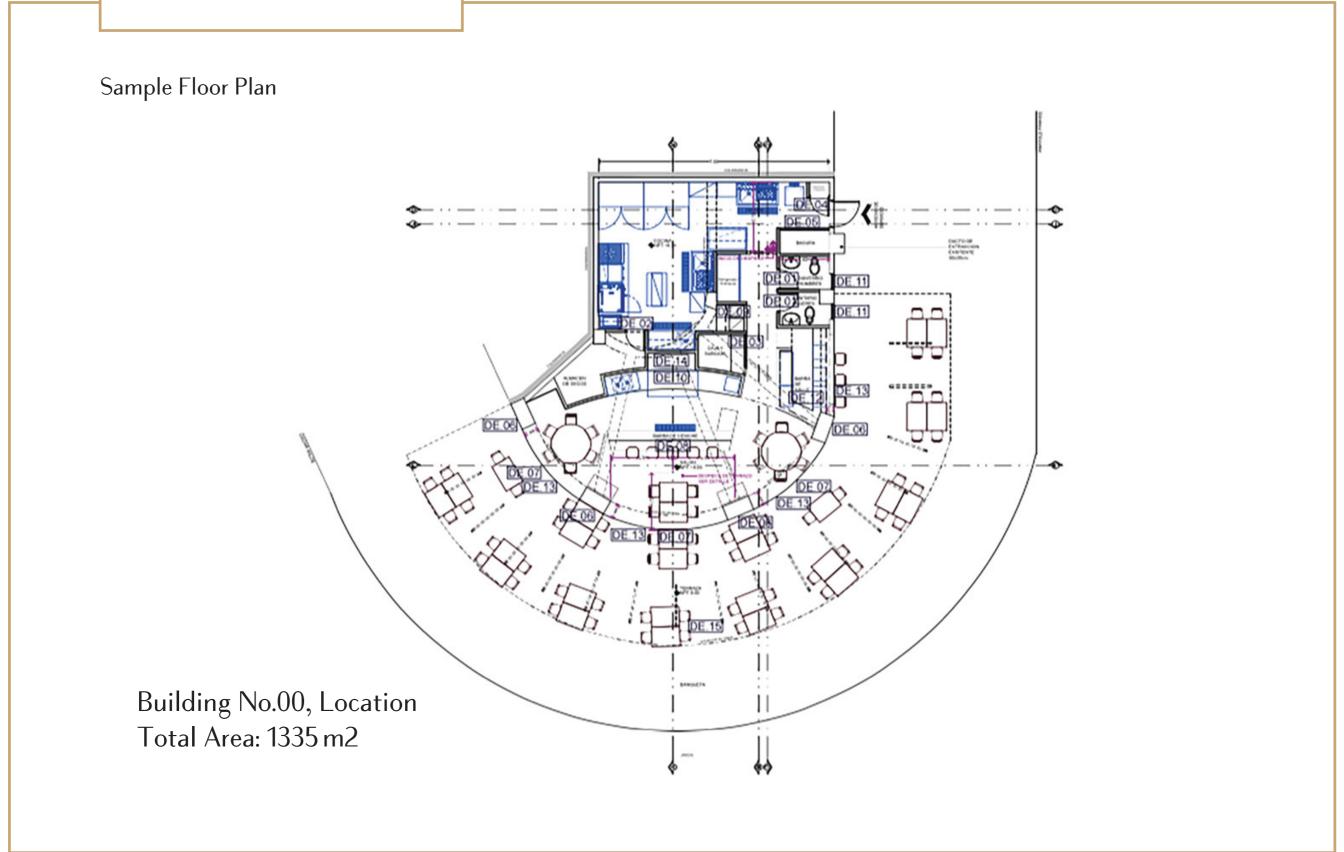






- 3.1 Floor Plan
- 3.2 Kitchen Equipment List Power Requirement (F&B Outlets Only)
- 3.3 Food Image with Food Presentation
- 3.4 General Info

3.1 Floor Plan



3.2 Kitchen Equipment & MEP Requirement

Sample List of Kitchen Equipment

-	ZY004	Stainless Steel Smoke Tube	5
	ZY002	Rour Refer With Sink 3ML	t.
	S233	1 8m Stainless Steel Chopping Board Work Bench With 2 Layers Under Shelf	1
	R205-2	1156L 2 Doors Luxury Fancooling Reach-in Kitchen Freezer	2
	R300-2	SS304 2 Glass Doors Luxurious Fancooling Reach-In Kitchen Refrigerator	1
	TS026-3	304SS 4 Tier Shelving	2
	F142	Vacuum Package Machine	1

	ZY003-2	1.5m 4 Layers Beverage Open Showcase	1
	ZY003-2	1.8m 4 Layers Beverage Open Showcase	1
	K221	1-Door Food Warmer Cart	à.
The state of the s	K146	Dish Washer Pre- clearing Table	ì
7222	K147-2	Dish Washer Exit Table	9
	K149	Dish Washer	1
	R177-1	48 Pounds Combination Type Cube Ice Maker	1
	Y352-2	11" Ceramic Square Plate	150

Sample List of Operational Supplies

Essential Kitchen Utensils List

Food Preparation Cooking Equipment Equipment Frying pan/skillet Chef's knife Saucepans Paring knife Ovenproof dish Knife sharpening/honing Roasting tin Baking sheet Bread knife Stirring spoon Chopping/cutting board(s) Slotted spoon Kitchen shears/scissors Spatula Vegetable peeler Tongs Garlic press Masher Grater Balloon whisk Kitchen scales Oven gloves Measuring jug Pot holders

Measuring spoons
Measuring cups
Mixing bowl
Colander/pasta strainer

Measuring spoons
Food/meat thermometer
Storage Equipment
Plastic containers
Plastic zipper bags

Sieve Rolling pin Miscellaneous
Can opener Blender Plastic zipper bags
Bread bin
Miscellaneous
Equipment
Plastic wrap/clingfilm

Serving Equipment Kitchen foil Baking parchment

Kitchen tool organizer

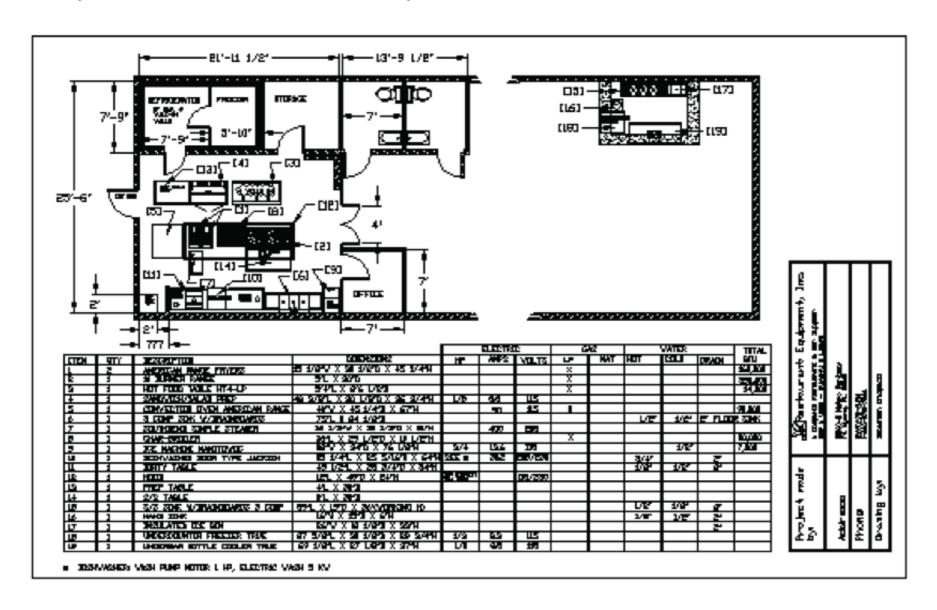
Pasta fork Tea towels
Pizza cutter Kitchen too

Corkscrew Bottle opener

28

3.2 Kitchen Equipment & MEP Requirement

Sample Kitchen Layout and Power Requirement



Kitchen Equipment List	
Seating Area	
AC & others	
100 KWS	

Dimensions
Voltage
Power Requirement
Water
Drainage

3.3 Food Image with Food Presentation







3.2 General Info

Computer Card



Trade License





WISHES YOU GOOD LUCK!