




Cafe Business Plan


Aroma & Ambiance in Every Cup


Business Plan [YEAR]

Prepared By

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1.

Executive Summary

Market opportunity

Services Offered

Management team

Financial Highlights



REMEMBER

An executive summary is the first section of the business plan intended to provide an overview of the whole business plan.

To unlock help try Upmetrics!

Help tip

Cafe Business Plan

Start your executive summary by introducing your idea behind starting a cafe business and explaining what it does.

To unlock help try Upmetrics!

Start writing here..

Market opportunity

Help tip

Cafe Business Plan

Describe the target market in brief, and explain the demographics, geographic location, and psychographic attributes of your customer.

To unlock help try Upmetrics!

Start writing here..

Services Offered

Help tip

Cafe Business Plan

The plan outlines the menu, culinary procedures, inventory control, and other operational specifics necessary to guarantee the cafe's offerings are of a high standard and consistency.

To unlock help try Upmetrics!

Start writing here..

 **Help tip**

Name all the key members of your management team with their duties, responsibilities, and qualifications.

To unlock help try Upmetrics! 

Management team



John Doe

CEO - john.doe@example.com

Founder & CEO with over [number, e.g., "10"] years of experience in the hospitality industry.



Jane Doe

Senior Manager - jane.doe@example.com

Operations Manager, responsible for [specific duties, e.g., "daily operations, supplier relations, and inventory control"], boasting a stellar track record in [specific achievements, e.g., "boosting operational efficiency in her previous roles"].



Alice White

Culinary Director - alice.brown@example.com

Culinary Director, whose culinary prowess ensures our offerings are top-notch. Alice has worked in [specific background, e.g., "renowned cafes and patisseries in Paris"].



Robert Green

Marketing & Community Engagement Head - robert.brown@example.com

Marketing & Community Engagement Head, tasked with [specific duties, e.g., "branding, promotions, and establishing local partnerships"]. His expertise in [specific field, e.g., "digital marketing and event organization"] is invaluable.

Financial Highlights

Help tip

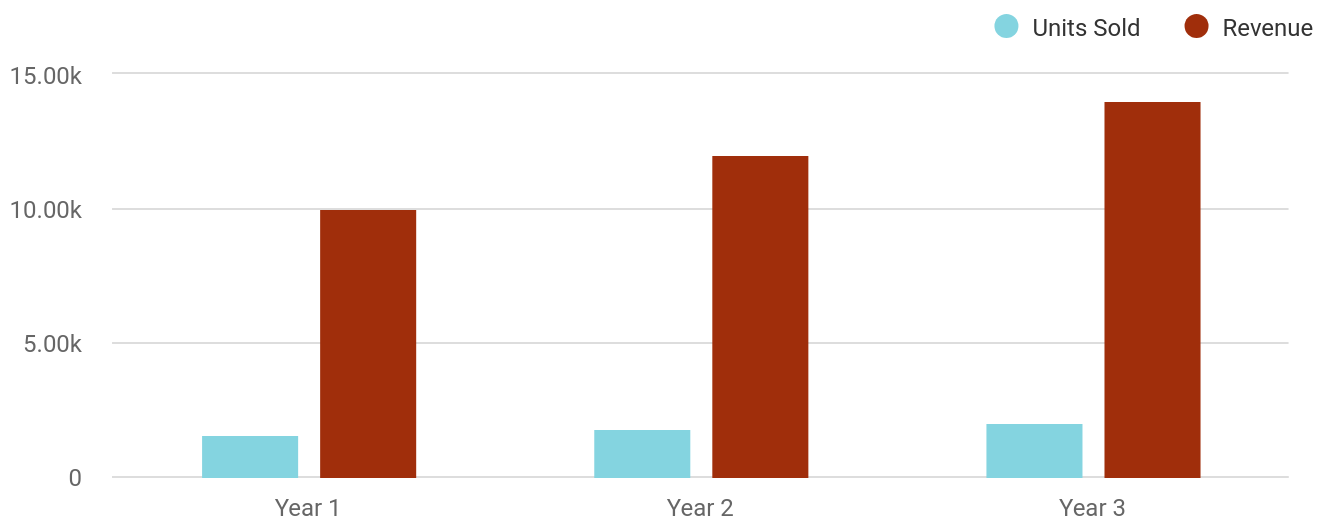
Cafe Business Plan

Provide a summary of your financial projections for the company's initial years of operation. Include any capital or investment requirements, startup costs, projected revenues, and profits.

To unlock help try Upmetrics! 

Start writing here..

Units Sold v/s Revenue




Financial Year	Units Sold	Revenue
Year 1	1,550	\$10,000
Year 2	1,800	\$12,000
Year 3	2,050	\$14,000

Help tip

Cafe Business Plan

After giving a brief about your business plan, end your summary with a call to action, for example; inviting potential investors or readers to the next meeting if they are interested in your business.

To unlock help try Upmetrics! 

Write a call to action for your business plan.

2.

Company Overview

Ownership

Mission statement

Business history

Future goals



REMEMBER

Depending on what details of your business are essential, you'll need different elements in your business overview.

To unlock help try Upmetrics!

Help tip

Cafe Business Plan

Provide all the basic information about your business in this section like:

- The name of the cafe and the concept of your cafe: a drive-through cafe, a cafe bakery, a

To unlock help try Upmetrics!

Start writing here..

Ownership

Help tip

Cafe Business Plan

Describe the owners of your cafe and mention their roles in running it. Whose shares in the corporation are they, and how each owner helps in the business?

To unlock help try Upmetrics!

Start writing here..

Mission statement

💡 Help tip

☞ Cafe Business Plan

Add a mission statement that sums up the objectives and core principles of your cafe. This statement needs to be memorable, clear, and brief.

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[Your Cafe's Name] aims to [specific mission, e.g., 'blend the magic of cinema with the comfort of a cup of coffee, offering an escape into the golden era of Hollywood while ensuring sustainability, community connection, and unparalleled customer satisfaction'].



Business history

💡 Help tip

☞ Cafe Business Plan

Include an outline of the cafe's history and how it came to be in its current position. If you can, add some personality and intriguing details, especially if you got any achievements or recognitions till now for your incredible services.

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Start writing here..

Future goals

💡 Help tip

☞ Cafe Business Plan

It's crucial to convey your aspirations and your vision. Include the vision of where you see your business in the near future and if you have any plans of opening a new franchise of your business in the same city in the future.

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Start writing here..

3.

Market Analysis

Target Market

Market size and growth potential

Competitive analysis

Market trends

Regulatory environment



REMEMBER

Market analysis provides a clear understanding of the market in which your printing business will run along with the target market, competitors, and growth opportunities.

To unlock help try Upmetrics!

Help tip

Cafe Business Plan

To write the introduction section of your market analysis, start by clearly identifying your primary target market.

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Start writing here..

Target Market

Help tip

Cafe Business Plan

Identify your target market and define your ideal customer. Know more about your customers and which services they prefer: what menu do the customers prefer, do they prefer takeout or delivery or dine in, do they prefer bakery too?

To unlock help try Upmetrics!

Start writing here..

Market size and growth potential

Help tip

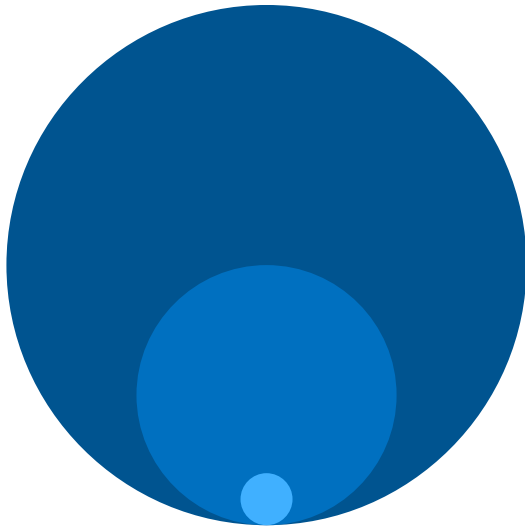
Cafe Business Plan

Provide an overview of the cafe industry. It will include market size, trends, growth potential, and regulatory considerations.

To unlock help try Upmetrics!

Start writing here..

Market Size



Available Market

Total coffee drinkers in [Region/City, e.g., "Westminster"].

1M

Served Market

Those preferring specialty cafes over regular diners.


500k

Target Market

Young professionals seeking themed cafes in Westminster.

100k

 Help tip

 Cafe Business Plan

Identify and analyze all other cafes in the local area, including direct and indirect competitors.

Evaluate their strengths and weaknesses, and explain how your cafe can offer qualitative

To unlock help try Upmetrics! 

Competitive analysis

Bean Bliss Cafe

Established in [year, e.g., "2015"], Bean Bliss Cafe has quickly risen to be a local favorite, with its [specific theme or concept, e.g., "rustic decor and live music evenings"].

Features

- Extensive range of coffee blends from global origins.
- Vegan and gluten-free pastry options.
- Weekly live music nights.
- Loyalty program with mobile app integration.

Strengths

- Diverse coffee menu catering to connoisseurs.
- Strong brand loyalty due to their rewards program.
- Engaging in-house events, attracting consistent evening crowds.

Weaknesses

- Limited seating capacity.
- Lack of dairy-free alternatives in beverages.
- The mobile app often faces technical glitches.

Mocha Melodies

Mocha Melodies, operating since [year, e.g., "2018"], has carved its niche by [specific theme or concept, e.g., "pairing curated playlists with coffee flavors, offering a unique sensory experience"].

Features

Coffee and music pairing sessions.

Monthly coffee subscription boxes.

In-house roasted beans with an open roastery concept.

Strengths

The unique concept attracts experimental coffee enthusiasts.

Freshness guaranteed with beans roasted on-site.

The growing subscriber base for their monthly coffee boxes.

Weaknesses


Premium pricing might deter budget-conscious customers.

Relatively new in the market, hence lesser brand recognition.

Absence of food options beyond basic pastries.

Market trends

 Help tip

 Cafe Business Plan


Analyze current and emerging trends in your industry, such as changes in customer preference or menu. Explain how your business will cope with all the trends.

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Start writing here..

Regulatory environment

 Help tip

 Cafe Business Plan

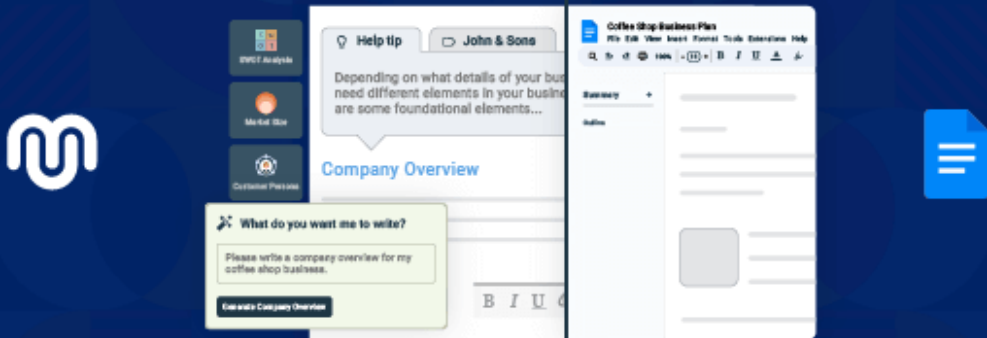
Describe any regulations or licensing requirements that affect the cafe, such as safety codes, quality control, waste disposal regulations, and others.

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Start writing here..

Upmetrics vs Business Plan Templates

You have a unique business with a distinct vision, and your business plan must reflect that. Although it won't be possible with generic templates.



Upmetrics guided builder prompts you with tailored questions and helps answer them to create your business plan. You also have access to AI Assistant and other resources to seek guidance and ensure you're on the right track.

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4.

Products and Services

Products and Services

Quality Standards



REMEMBER

The product and services section of a cafe business plan should describe the specific services and products that will be offered to customers. To write this section should include the following:

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Help tip

Cafe Business Plan

To craft the introduction for your "Products and Services" chapter, begin by positioning your business within its industry, emphasizing its unique strengths or value proposition.

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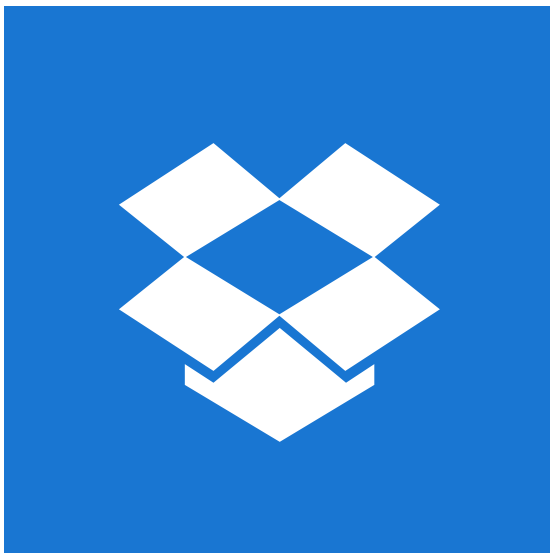
Start writing here..

Help tip

Create a list of the services that your cafe will offer, this could involve catering services, takeaway or delivery choices, or organizing private events.

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Products and Services



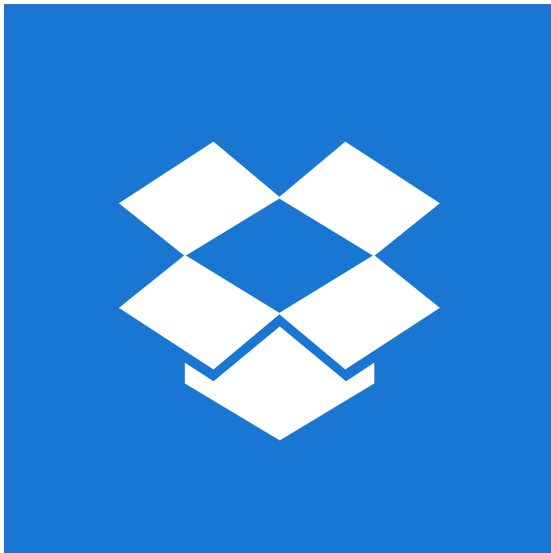
Espresso

Price: **[\$3.50]**

A rich, full-bodied shot of espresso made from premium Arabica beans, sourced from the highlands of Ethiopia.

Specifications

- Serving Size: 30 ml
- Caffeine Content: Approximately 63 mg



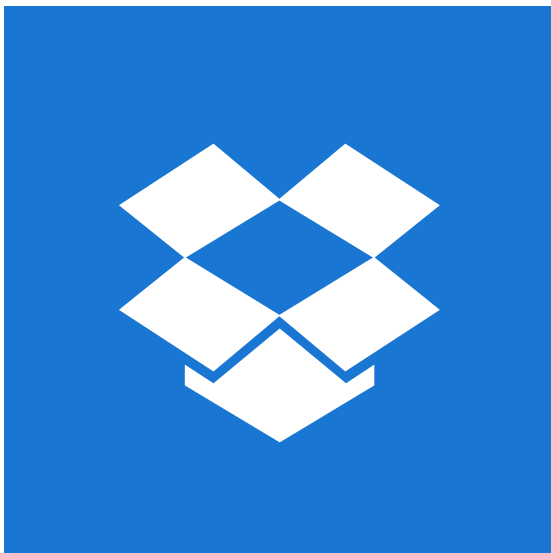
Cappuccino

Price: **[\$4.50]**

A classic Italian coffee drink, our cappuccino combines equal parts of espresso, steamed milk, and frothed milk, garnished with a sprinkle of cocoa powder.

Specifications

- Serving Size: 180 ml
- Caffeine Content: Approximately 63 mg
- Milk: Frothed and steamed to 150°F



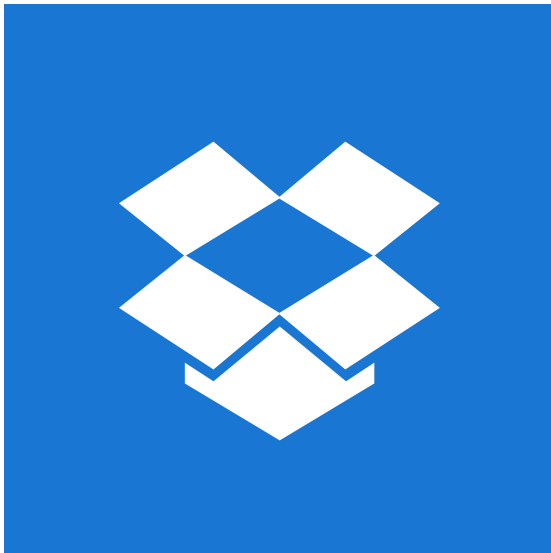
Avocado Toast

Price: **[\$7.00]**

Crunchy artisanal toast topped with freshly mashed avocados, sprinkled with chili flakes, and drizzled with olive oil. A healthy and delicious choice

Specifications

- Bread: Whole grain, freshly baked
- Toppings: Organic avocado, chili flakes, extra virgin olive oil
- Dietary: Vegan-friendly



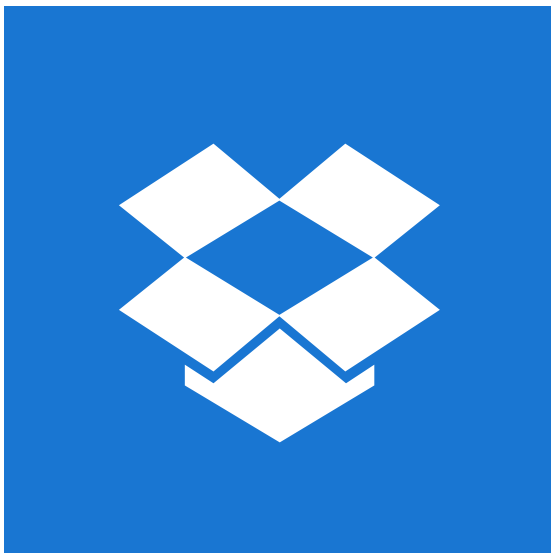
Vegan Berry Smoothie

Price: **[\$6.50]**

A refreshing blend of mixed berries, almond milk, and a touch of organic agave syrup. Perfect for a health boost on the go!

Specifications

- Serving Size: 300 ml
- Main Ingredients: Blueberries, strawberries, almond milk, agave syrup
- Dietary: Vegan, Gluten-Free



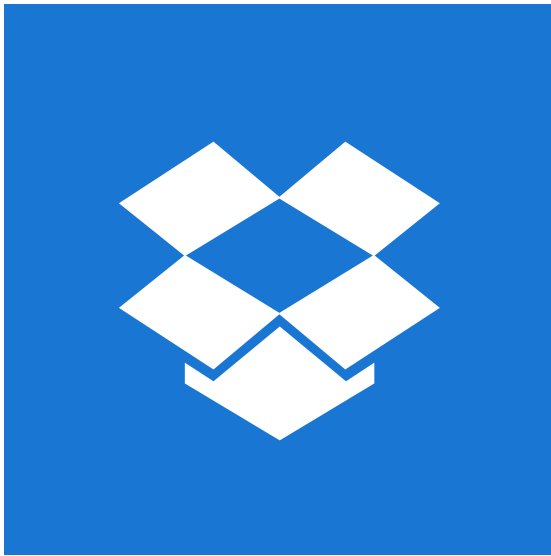
Private Event Hosting

Price: **Starting at [\$500] (Varies based on requirements)**

Book our cozy cafe space for your private events. Be it birthdays or corporate functions, our team ensures impeccable service, customizable menus, and a memorable experience

Specifications

- Maximum Capacity: 50 guests
- Duration: Up to 4 hours (extensions available)
- Includes: Dedicated wait staff, audio-visual equipment, customizable decor



Catering Services

Price: **Varies (Based on menu selection and number of guests)**


Bringing our cafe's culinary expertise to your event. From appetizers to main courses, our catering services offer a wide range of options to fit any occasion.

Specifications


- Minimum Order: Serves 20 guests
- Lead Time: At least 5 days' notice
- Options: Buffet style or plated meals, customizable menu

Quality Standards

 Help tip

 Cafe Business Plan

The quality requirements that the cafe will follow should be described in this area, such as the use of fresh, locally sourced foods and making sure that every food is cooked by strict sanitation and safety guidelines.

To unlock help try Upmetrics! 

Start writing here..

5.

Sales And Marketing Strategies

Unique Selling Proposition (USP)

Pricing Strategy

Marketing strategies

Sales strategies

Customer retention



REMEMBER

Writing the sales and marketing strategies section means a list of strategies you will use to attract and retain your clients.

To unlock help try Upmetrics!

Help tip

Cafe Business Plan

To create an effective introduction for your "Sales and Marketing Strategies" chapter, start by setting the stage within your specific industry or market.

To unlock help try Upmetrics!

Unique Selling Proposition (USP)

Help tip

Cafe Business Plan

A cafe requires a differentiating feature to stand out from its competitors in a crowded market.

The cafe's distinctive selling characteristics, such as a particular cuisine, an innovative menu, or

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Start writing here..

Pricing Strategy

Help tip

Cafe Business Plan

Develop a pricing strategy that is competitive and affordable, yet profitable. Consider offering promotions, discounts, or packages for your cafe services to attract new customers.

To unlock help try Upmetrics!

Start writing here..

Develop a marketing strategy that includes a mix of online and offline marketing tactics. Consider social media, email marketing, content marketing, brochures, print marketing, and events.

To unlock help try Upmetrics! 

Marketing strategies

Online



Social Media

Engaging posts, behind-the-scenes looks, and interactive content on platforms like [specific platforms, e.g., "Instagram, Facebook, and Twitter"].



Email Marketing

Regular newsletters with updates, special offers, and cafe news.



Content Marketing

Blog posts on our website related to [specific topics, e.g., "coffee brewing techniques, movie reviews, and thematic events"].

Offline



Print Marketing

Brochures, flyers, and posters placed in strategic locations around [specific city, e.g., "Westminster"].



Events

Hosting [specific events, e.g., "movie nights, coffee tasting sessions, and themed parties"] to engage the local community.

 **Help tip**

Mention your sales strategy as in – partner with other local businesses like gyms, colleges, and universities to cross-promote your services.

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Sales strategies



Partner with Businesses


Partnering with [specific businesses, e.g., "gyms, universities, and boutique stores"] for cross-promotions, where patrons of these establishments receive special deals at our cafe.




Event Collaborations

Hosting joint events with [specific entities, e.g., "local theaters or book clubs"] to merge audiences and offer mutual value.

 **Help tip**

 **Cafe Business Plan**

Describe how your cafe will retain customers and build loyalty, such as through loyalty programs, special events, or personalized service.

To unlock help try Upmetrics! 

Customer retention



Loyalty Programs

Points-based rewards system where patrons earn points for every purchase, redeemable for discounts or free items.



Special Events

Exclusive events, sneak peeks, or early bird specials for our regulars.



Personalized Service

Recognizing and remembering our frequent patrons, their preferences, and ensuring they always feel valued.

6.

Operations Plan

Hiring Plan

Operational Process

Equipment



REMEMBER

When writing the operations plan section, it's important to consider the various aspects of your business operations.

To unlock help try Upmetrics!

Help tip

Cafe Business Plan

To create an effective introduction for your "Operational Plan" chapter, start by emphasizing the pivotal role of efficient operations in the success of your business, underscoring how they directly impact the quality of services delivered.

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Start writing here..

Hiring Plan

Help tip

Cafe Business Plan

Tell the staffing requirements of your cafe, including the number of employees needed, their qualifications, and the duties they will perform. Also mention the perks you will provide to your employees.

To unlock help try Upmetrics!

Start writing here..

Operational Process

Help tip

Cafe Business Plan


Outline the processes and procedures that you will use to run your cafe. Who will cook, who will provide the training, and what is the organizational structure, mention everything in this section.

To unlock help try Upmetrics!

Start writing here..

Equipment

 **Help tip**

 **Cafe Business Plan**

Describe the types of equipment that will be used in your cafe like an espresso machine, refrigerator, oven, and storage spaces.

To unlock help try Upmetrics! 

Start writing here..

7.

Management Team

Key managers

Organizational structure

Compensation plan

Board of advisors



REMEMBER

The management team section provides an overview of the individuals responsible for running your business plan.

To unlock help try Upmetrics!

Help tip

Cafe Business Plan

To craft an introduction for your "Management Team" chapter, begin by emphasizing the crucial role of leadership in the success of any business.

To unlock help try Upmetrics!

Start writing here..

Key managers

Help tip

Cafe Business Plan

Describe the key members of your management team, their roles, and their responsibilities. It should include the owners, senior management, the head chef, and the other assistant chefs.

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Start writing here..



John Doe

CEO & Co-founder - john.doe@example.com

John Doe holds an MBA from the prestigious [University Name, e.g., "Harvard Business School"].

With over [X years, e.g., "10 years"] of experience in the cafe industry, he has honed his skills by working with renowned cafe chains in both managerial and operational roles.

His vision for [Your Cafe's Name] stems from his passion for coffee and his drive to create unique cafe experiences that resonate with the community.





Jane Doe

Senior Manager - jane.doe@example.com

Jane graduated with a degree in [Specific Field, e.g., "Hospitality Management"] from [University Name, e.g., "Cornell University's School of Hotel Administration"].



She has since spent over [X years, e.g., "8 years"] in the cafe and restaurant sector, managing teams, streamlining operations, and improving customer experiences across various establishments.



Alice Brown

Head Chef - alice.brown@example.com

Alice's culinary journey began at the esteemed [Institution Name, e.g., "Le Cordon Bleu in Paris"], from where she acquired her degree in Culinary Arts.



Over the past [X years, e.g., "12 years"], Alice has worked with upscale cafes and bistros, curating menus and infusing them with her signature flair.

Her dedication to the craft and her innovative approach to classic dishes make her an invaluable asset to [Your Cafe's Name].



Robert Brown

Assistant Chef - robert.brown@example.com

Robert Brown: An alumnus of [Culinary School, e.g., "The Culinary Institute of America"], Robert has been the driving force behind kitchens in [specific city, e.g., "San Francisco"] for over [X years, e.g., "5 years"].



His meticulous approach and skillset complement our head chef's vision perfectly.

Organizational structure

Help tip

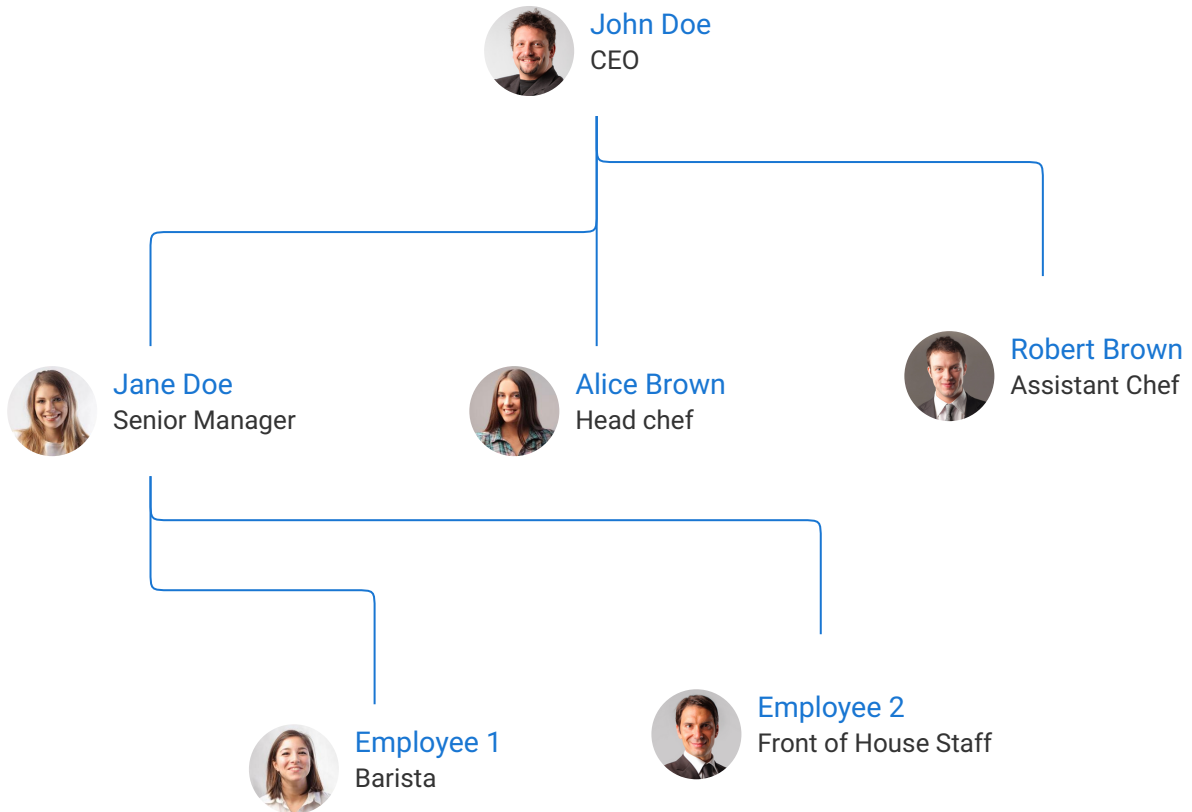
Cafe Business Plan

Describe the organizational structure of the management team, including reporting lines and how decisions will be made.

To unlock help try Upmetrics!


Start writing here..

Organization chart




Compensation plan


 **Help tip**

 **Cafe Business Plan**

Describe your compensation plan for the management team and staff, including salaries, bonuses, and other benefits.

To unlock help try Upmetrics! 

Start writing here..

 **Help tip**

If you have a board of advisors for your business, then mention them along with their roles and experience.

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Board of advisors



Mr. Samuel Lee

Advisor 1

An industry veteran with [X years, e.g., "20 years"] in the cafe business, Mr. Lee provides guidance on sourcing, vendor relationships, and menu innovations.



Dr. Michelle Smith

Advisor 2

With a rich background in [specific field, e.g., "hospitality and business management"], Dr. Smith advises on business growth strategies.

8.

Financial Plan

Profit & loss statement

Cash flow statement

Balance sheet

Break-even Point

Financing needs



REMEMBER

When writing the financial plan section of a business plan, it's important to provide a comprehensive overview of your financial projections for the first few years of your business, You may provide the following:

To unlock help try Upmetrics!

Help tip

Cafe Business Plan

To create an effective introduction for your "Financial Plan" chapter, begin by stressing the critical role of a well-structured financial plan in the success of your venture.

To unlock help try Upmetrics!

Start writing here..

Help tip

Create a projected profit & loss statement that describes the expected revenue, cost of products sold, and operational costs. Your cafe's anticipated net profit or loss should be computed and included.

To unlock help try Upmetrics!

Profit & loss statement

	2024	2025	2026
Revenue	\$234,073.55	\$386,811.90	\$655,960.15
Coffee Sales	\$119,378.40	\$214,387.25	\$385,009.75

	2024	2025	2026
Unit Sales	23,876	42,877	77,002
Unit Price	\$5	\$5	\$5
Bakery Items	\$70,960.40	\$101,173	\$144,248.25
Unit Sales	14,192	20,235	28,850
Unit Price	\$5	\$5	\$5
Merchandise	\$43,734.75	\$71,251.65	\$126,702.15
Unit Sales	2,916	4,750	8,447
Unit Price	\$15	\$15	\$15
Cost Of Sales	\$16,200	\$16,636.08	\$17,078.04
General Costs	\$16,200	\$16,636.08	\$17,078.04
Coffee & Tea	\$8,400	\$8,676	\$8,962.92
Coffee Beans	\$3,600	\$3,780	\$3,969
Tea Leaves	\$4,800	\$4,896	\$4,993.92
Bakery Items	\$7,800	\$7,960.08	\$8,115.12
Bakery Items	\$5,400	\$5,508	\$5,618.16
Eggs	\$2,400	\$2,452.08	\$2,496.96

	2024	2025	2026
Revenue Specific Costs	\$0	\$0	\$0
Personnel Costs (Direct Labor)	\$0	\$0	\$0
Gross Margin	\$217,873.55	\$370,175.82	\$638,882.11
Gross Margin (%)	93.08%	95.70%	97.40%
Operating Expense	\$301,980	\$318,340.24	\$338,719.36
Payroll Expense (Indirect Labor)	\$261,888	\$268,724.64	\$275,745.96
Management Group	\$109,200	\$112,476	\$115,850.28
Cafe Manager	\$62,400	\$64,272	\$66,200.16
Assistant Manager	\$46,800	\$48,204	\$49,650.12
Service Staff Group	\$72,000	\$73,440	\$74,908.80
Barista	\$37,500	\$38,250	\$39,015
Server	\$34,500	\$35,190	\$35,893.80
Kitchen Staff Group	\$80,688	\$82,808.64	\$84,986.88

	2024	2025	2026
Chef	\$50,688	\$52,208.64	\$53,774.88
Kitchen Helper	\$30,000	\$30,600	\$31,212
General Expense	\$40,092	\$49,615.60	\$62,973.40
Rent & Utilities	\$27,288	\$36,471.52	\$49,516.52
Monthly Rent	\$21,288	\$30,351.52	\$43,274.12
utilities	\$6,000	\$6,120	\$6,242.40
Marketing & Advertising	\$9,600	\$9,828	\$10,024.56
Social Media Campaigns	\$6,000	\$6,120	\$6,242.40
Local Print Ads	\$3,600	\$3,708	\$3,782.16
Supplies & Maintenance	\$3,204	\$3,316.08	\$3,432.32
Cleaning Supplies	\$2,400	\$2,496	\$2,595.84
Equipment Maintenance	\$804	\$820.08	\$836.48
Bad Debt	\$0	\$0	\$0
Amortization of Current Assets	\$0	\$0	\$0
EBITDA	(\$84,106.45)	\$51,835.58	\$300,162.75

	2024	2025	2026
Additional Expense	\$6,419.53	\$5,874.30	\$5,295.41
Long Term Depreciation	\$3,660	\$3,660	\$3,660
Gain or loss from Sale of Assets	\$0	\$0	\$0
EBIT	(\$87,766.45)	\$48,175.58	\$296,502.75
Interest Expense	\$2,759.52	\$2,214.28	\$1,635.41
EBT	(\$90,525.98)	\$45,961.28	\$294,867.34
Income Tax Expense / Benefit	\$0	\$0	\$0
Total Expense	\$324,599.53	\$340,850.62	\$361,092.81
Net Income	(\$90,525.98)	\$45,961.28	\$294,867.34
Net Income (%)	(38.67%)	11.88%	44.95%
Retained Earning Opening	\$0	(\$190,525.98)	(\$244,564.70)
Owner's Distribution	\$100,000	\$100,000	\$100,000

	2024	2025	2026
Retained Earning Closing	(\$190,525.98)	(\$244,564.70)	(\$49,697.36)

 **Help tip**

Estimate your cash inflows and outflows for the first few years of operation. It should include cash receipts from clients, payments to vendors, loan payments, and any other cash inflows and outflows.

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Cash flow statement


	2024	2025	2026
Cash Received	\$234,073.55	\$386,811.90	\$655,960.15
Cash Paid	\$320,939.53	\$337,190.62	\$357,432.81
COS & General Expenses	\$56,292	\$66,251.68	\$80,051.44
Salary & Wages	\$261,888	\$268,724.64	\$275,745.96
Interest	\$2,759.52	\$2,214.28	\$1,635.41
Sales Tax	\$0	\$0	\$0
Income Tax	\$0	\$0	\$0

	2024	2025	2026
Net Cash From Operations	(\$86,865.98)	\$49,621.28	\$298,527.34
Assets Sell	\$0	\$0	\$0
Assets Purchase	\$15,000	\$0	\$0
Net Cash From Investments	(\$15,000)	\$0	\$0
Amount Received	\$150,000	\$0	\$0
Loan Received	\$50,000	\$0	\$0
Common Stock	\$0	\$0	\$0
Preferred Stock	\$0	\$0	\$0
Owner's Contribution	\$100,000	\$0	\$0
Amount Paid	\$108,840.15	\$109,385.38	\$109,964.27
Loan Capital	\$8,840.16	\$9,385.40	\$9,964.27
Dividends & Distributions	\$100,000	\$100,000	\$100,000
Net Cash From Financing	\$41,159.85	(\$109,385.38)	(\$109,964.27)

	2024	2025	2026
Summary			
Starting Cash	\$0	(\$60,706.13)	(\$120,470.23)
Cash In	\$384,073.55	\$386,811.90	\$655,960.15
Cash Out	\$444,779.68	\$446,576	\$467,397.08
Change in Cash	(\$60,706.13)	(\$59,764.10)	\$188,563.07
Ending Cash	(\$60,706.13)	(\$120,470.23)	\$68,092.84

 **Help tip**

Prepare a projected balance sheet, which shows the cafe's assets, liabilities, and equity.


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
Balance sheet

	2024	2025	2026
Assets	(\$49,366.13)	(\$112,790.23)	\$72,112.84
Current Assets	(\$60,706.13)	(\$120,470.23)	\$68,092.84

	2024	2025	2026
Cash	(\$60,706.13)	(\$120,470.23)	\$68,092.84
Accounts Receivable	\$0	\$0	\$0
Inventory	\$0	\$0	\$0
Other Current Assets	\$0	\$0	\$0
Long Term Assets	\$11,340	\$7,680	\$4,020
Gross Long Term Assets	\$15,000	\$15,000	\$15,000
Accumulated Depreciation	(\$3,660)	(\$7,320)	(\$10,980)
Liabilities & Equity	(\$49,366.14)	(\$112,790.26)	\$72,112.81
Liabilities	\$41,159.84	\$31,774.44	\$21,810.17
Current Liabilities	\$9,385.40	\$9,964.27	\$0
Accounts Payable	\$0	\$0	\$0
Income Tax Payable	\$0	\$0	\$0
Sales Tax Payable	\$0	\$0	\$0
Short Term Debt	\$9,385.40	\$9,964.27	\$0
Long Term Liabilities	\$31,774.44	\$21,810.17	\$21,810.17
Long Term Debt	\$31,774.44	\$21,810.17	\$21,810.17


	2024	2025	2026
Equity	(\$90,525.98)	(\$144,564.70)	\$50,302.64
Paid-in Capital	\$0	\$0	\$0
Common Stock	\$0	\$0	\$0
Preferred Stock	\$0	\$0	\$0
Owner's Contribution	\$100,000	\$100,000	\$100,000
Retained Earnings	(\$190,525.98)	(\$244,564.70)	(\$49,697.36)
Check	\$0	\$0	\$0

 **Help tip**

 **Cafe Business Plan**

Determine the point at which your cafe will break even, or generate enough revenue to cover its operating costs.

This will help you understand how much revenue you need to generate to make a profit.

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Break-even Point


Balance Sheet

	2024	2025	2026
Assets	(\$49,366.13)	(\$112,790.23)	\$72,112.84
Current Assets	(\$60,706.13)	(\$120,470.23)	\$68,092.84
Cash	(\$60,706.13)	(\$120,470.23)	\$68,092.84
Accounts Receivable	\$0	\$0	\$0
Inventory	\$0	\$0	\$0
Other Current Assets	\$0	\$0	\$0
Long Term Assets	\$11,340	\$7,680	\$4,020
Gross Long Term Assets	\$15,000	\$15,000	\$15,000
Accumulated Depreciation	(\$3,660)	(\$7,320)	(\$10,980)
Liabilities & Equity	(\$49,366.14)	(\$112,790.26)	\$72,112.81
Liabilities	\$41,159.84	\$31,774.44	\$21,810.17
Current Liabilities	\$9,385.40	\$9,964.27	\$0
Accounts Payable	\$0	\$0	\$0
Income Tax Payable	\$0	\$0	\$0
Sales Tax Payable	\$0	\$0	\$0
Short Term Debt	\$9,385.40	\$9,964.27	\$0

	2024	2025	2026
Long Term Liabilities	\$31,774.44	\$21,810.17	\$21,810.17
Long Term Debt	\$31,774.44	\$21,810.17	\$21,810.17
Equity	(\$90,525.98)	(\$144,564.70)	\$50,302.64
Paid-in Capital	\$0	\$0	\$0
Common Stock	\$0	\$0	\$0
Preferred Stock	\$0	\$0	\$0
Owner's Contribution	\$100,000	\$100,000	\$100,000
Retained Earnings	(\$190,525.98)	(\$244,564.70)	(\$49,697.36)
Check	\$0	\$0	\$0

Financing needs

 **Help tip**

 **Cafe Business Plan**

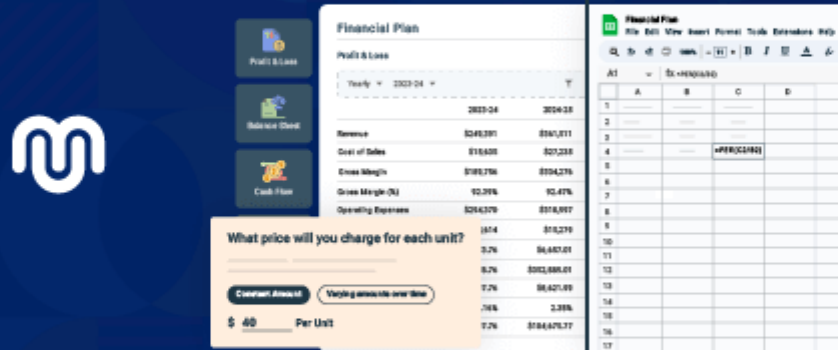
Estimate how much financing you will need to start and operate your cafe business. It should include both short-term and long-term financing needs, such as loans or investment capital.

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Start writing here..

Upmetrics vs Financial Spreadsheets

Spreadsheets can be a powerful tool for preparing complex financial reports and forecasts. However, using them can be quite time-consuming, intimidating, and frustrating.



The image shows two side-by-side screenshots. On the left is the Upmetrics interface, which is clean and user-friendly. It features a sidebar with icons for 'Profit & Loss', 'Balance Sheet', and 'Cash Flow'. The main area displays a 'Financial Plan' for 'Profit & Loss' comparing the years 2023-24 and 2024-25. Below the table is a form asking 'What price will you charge for each unit?' with a dropdown menu set to '\$ 40 Per Unit'. On the right is a standard spreadsheet interface with a grid of cells and a formula bar. The spreadsheet shows a similar table of financial data, but it is more cluttered and less intuitive than the Upmetrics interface.

	2023-24	2024-25
Revenue	\$245,801	\$267,011
Cost of Sales	\$156,520	\$207,230
Gross Margin	\$189,280	\$159,781
Gross Margin (%)	77.0%	59.8%
Operating Expenses	\$214,370	\$218,957
	1874	\$15,270
	3.2%	\$6,637.01
	0.2%	\$21,886.01
	7.2%	\$6,821.89
	2.6%	2.35%
	7.2%	\$18,679.37

Upmetrics could be your way out of boring & clumsy spreadsheets. Simply enter the numbers, and get accurate and easy-to-understand financial reports made in minutes - no more remembering complex formulas or fussing in the spreadsheet.

[Start your planning today](#)

9.

Appendix



REMEMBER

When writing the appendix section, you should include any additional information that supports the main content of your plan. This may include financial statements, market research data, legal documents, and other relevant information.

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Student, Sumy State University – Ukraine

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