



Exhibit-E Proposed Restaurant Start-Up Costs

<u>Category</u>	<u>Example Items</u>	<u>Proposed Cost</u>
Leasehold Improvements	Interior construction, flooring, walls, counters, lighting, plumbing, electrical, HVAC modifications	\$ _____
Kitchen Equipment	prep tables, cooking utensils, smallware's, all other	\$ _____
Furniture & Fixtures	Tables, chairs, booths, bar stools, décor, shelving, service counters, office furniture, equipment & supplies.	\$ _____
POS & Technology	Point-of-sale system, receipt printers, kitchen display systems, credit card terminals, security cameras	\$ _____
Licensing & Permits	Business license, food handler permits, liquor license (if applicable), insurance	\$ _____
Inventory (Initial Stock)	Food, beverages, condiments, packaging, uniforms	\$ _____
Marketing & Signage	Menu boards, exterior signage, digital displays, opening promotions	\$ _____
Professional Services	Accountant, attorney	\$ _____
Working Capital	Estimated Payroll and supplies for the first 3 months	\$ _____
Waste Management	Solid, special handling, re-curing expense	\$ _____
Routine Maintenance	Daily, weekly, monthly, quarterly	\$ _____

Total = \$ _____