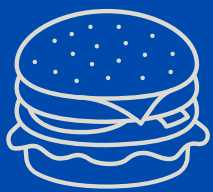


RESTAURANT & CAFE NEWSLETTER



**Business
Plans**



**Grants &
Tenders**




**Profit
Improvement**

Building your revenue base.

Here are some revolutionary ideas to increase the revenue in your restaurant or cafe:

- Fill in those empty hours with special offers for different customer groups. For example – mum and baby morning meetings.
- Introduce loyalty cards. Coffee shops do so why not you?
- If your customers cannot come to you, go to them via delivery options to businesses (catering) and homes.
- If your customers are university students, go to them with an inexpensive mobile version.



Are you short on cash?

If so, here are some tips for you to implement in your business today:

- Use up old stock (providing it is fresh) in new daily specials.
- Similar to beverages, old stock can be value-added to meal packages.
- Start catering for special events that are coming up including birthdays, weddings, business meetings, Christmas parties and so forth.
- Holding special events in your café or restaurant. You will need to advertise well, and this will be okay if you have a good marketing strategy.
- PREPARE ROLLING CASH FLOW FORECASTS

Let's connect.
Contact Us:
Peter Adams
Telephone: +62813
9186 3882
Email -
directoratthenumbersc
hef@gmail.com

Call us or send us an email if you want to increase cash flow before Christmas.