

# Step 1 TO Done

## Food & Beverage Project Development



### Funding

Create a budget for all of the costs associated with your project, establish a relationship with a financial institution to meet your capital needs and identify additional funding sources.



### Project Team Selection

Interview and onboard all of the professionals and consultants that will aid in bringing your project to life.



### Concept Development/Programming

Expand on your concept by developing a detailed understanding of all aspects of operations and the client experience.



### Location Selection

Identify potential locations for your project.



### Feasibility Study

Analyze preferred location(s) to determine their viability and identify any previously unknown/unforeseen issues that may impact the overall project scope, budget or timeline.



### Lease/Purchase Negotiations

Ensure that your agreement with the Owner is suitable for your needs and is considered a win-win for all parties.



### Design

Work with the Project Team to develop a cohesive aesthetic, including branding, to be woven throughout the project and an overall layout addressing all of the needs of each space within the project.



### Design Development

The project team continues working on the design, with your input, to identify/resolve any remaining issues, identify opportunities for touch-points and other design features as well as add another layer of detail to the design.



### Construction Documents

Produce a set of drawings from all relevant members of the Project Team that allows for permitting the project and pricing the project for construction and occupation.



### Permitting

Obtain all necessary approvals from governing agencies for the construction of your project.



### Pricing

Receive pricing from a General Contractor and work with them to identify value-engineering opportunities resulting in cost savings.



### Construction + Equipment Installation

Construction of your project, including kitchen equipment delivery/installation, to obtain a Certificate of Occupancy allowing you to begin moving into the space.



### Procurement + Move-in + Set-up

Order, receive and install everything necessary for your restaurant to function.



### Training + Prep

Train your staff and prep food items necessary for a fully functioning restaurant.



### Soft Opening

Invitation of a limited number of select guests to dine at a discount and provide honest feedback in order to identify any shortfalls within the service or the food.



### Grand Opening

Open your doors and welcome your patrons!

Let's talk!



**Kevin Stewart**

Food & Beverage Studio Director | Architect

[kevinstewart@cushingterrell.com](mailto:kevinstewart@cushingterrell.com)