Start and Grow Your Restaurant in Seattle

Plan to Succeed
Formulate a strong business plan

TODAY’S MENU
- Concept
- Business Structure
- Financing
- Marketing
- Consider Hiring Expertise

Get Licensed
Register and apply for licenses

TODAY’S MENU
- Health Department Plan Review
- Land Use & Zoning Permits
- Construction & Trade Permits
- Sign & Right-of-way Permits
- Consider Hiring Expertise

Transform It
Develop your floor plan and get your permits in order

TODAY’S MENU
- Blueprint
- Seattle building permit
- Clipboard to take notes during walk-through

Final Prep
Last steps towards opening your doors

TODAY’S MENU
- Hire & Train Employees
- Food Service Operating Permit
- Final Inspections & Approvals

You’re in Business
What to expect in your first year

TODAY’S MENU
- Taxes
- Ongoing Requirements & Inspections

Location Matters
Evaluate potential locations

TODAY’S MENU
- Location Checklist
- Understand the Pitfalls:
  - Land Use, Zoning & Occupancy
  - Outdoor Seating
  - Fire Sprinklers and Alarms
  - Hoods and Grease Treatment
- Consider Hiring Expertise

WISHLIST
- Location Checklist
- Map of locations to consider
- Wish list for equipment & building features
- Design magazines to get inspired
- Pen and paper to jot down ideas

WISHLIST
- Business card for a restaurant consultant
- Opening day attire
- Tax forms
- Ad copy
- Training manual for new hires
- Food service operating permit
- Smartphone

www.growseattle.com/restaurant