


FOX FIRE
RESTAURANT COACHING &
CONSULTING



PROPOSAL

WE LIGHT THE FLAME TO GUIDE YOU

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MY SUPPORT



We have created four facets of business that are the legs that hold up your business. They include goals, concept, stress and business management. Each category has many factors that can effect your success. Our goal is to light up the problems that need to be addressed and coach you through fixing them.

START

After our first free meeting, please take the time and decide what your needs are, what your budget is and how much time you predict will remedy your business problems.

Go Ahead? Great! Please fill out the NEW CLIENT CHECK LIST on our website.

HOW SUPPORT WORKS

Your Support packet comes with the first three sessions. We highly suggest a minimum of six sessions to get a good idea of how to navigate and fix any issues. Depending on your decision, we will set up the desired sessions and finish off with the requested proposal.

BASIC

MY SUPPORT

Here we determine the kind of support you need. That is Concept, Stress, Goals, or business



Our Approach

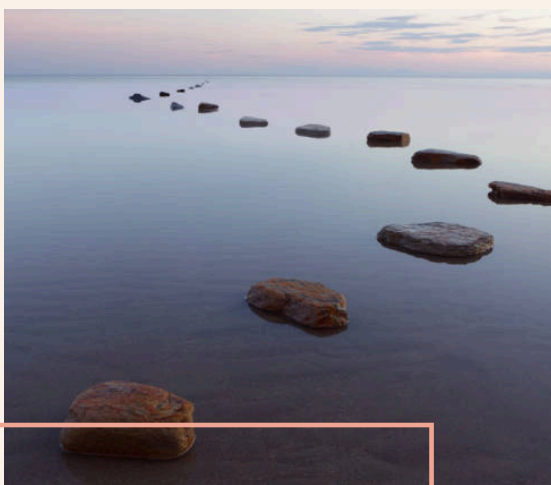
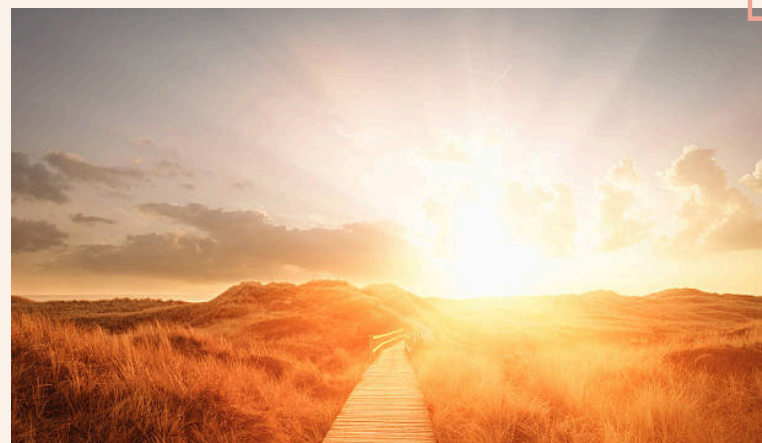
We break down the area of support you need work with and narrow down the issues. After these are exposed, we will offer remedies.

ADVANCED

All our work is our best work, but these are the cherries on top.

My Support Plus

Again, we determine the kind of support you need. That is Concept, Stress, Goals, or business, BUT we go deeper and beyond.



Go Beyond

The advanced plan involves six or more sessions and a detailed plan with marketing analysis, business details, strategy and implementation. This will reach the nitty gritty of your business.

OVERHALL



THE BIG FIX

After ten sessions we assess the four core categories in detail. Similar to the advanced plan we will design a plan forward, but it may take a new vision. This is when there is concept failure or market change.

Major Change

There may be a major change to your concept and business model. If this is determined, we will provide recommendations and ideas to get you on a new path. If accepted, we will guide you through implementation.



MENU DESIGN

WINE LIST

01

Our Sommelier will refresh your wine list, offer a cost analysis, inventory management and create contacts for orders.

BEER LIST

02

We'll review your beer clientele and create a new beer list. It can be seasonal, cost effective, approachable, eclectic or just local.

COCKTAILS/MOCKTAILS/MORE

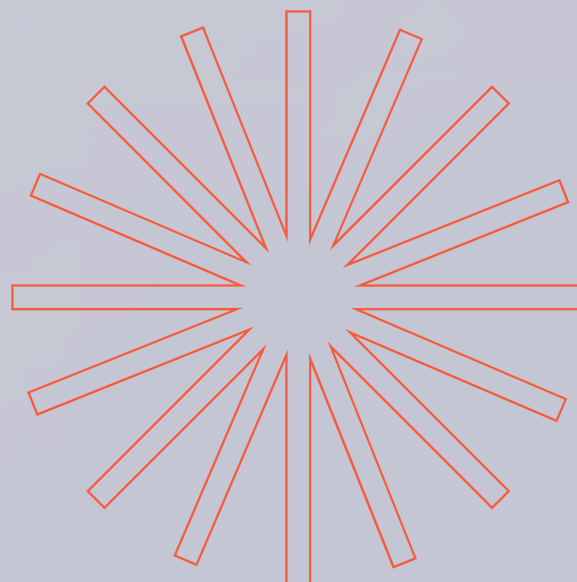
03

Completely transform your cocktail program. We help create, organize and cost out a desired cocktail menu. In addition, we can help with creating a non-alcoholic drink menu and research trends. We will also analyze other drink options that may suit your business better. .

WEBSITE SUPPORT

MY SUPPORT

We offer website design from scratch or website improvements. A polished and informative website is the best way to tell your customers who you are, what you offer and that you want them there. A REALLY great website shows you care about the product you are putting out. HOW DOES YOUR WEBSITE HOLD UP?



Our Approach

Whether you're in need of a new website, an improved website, or one that is in needs of online presence we can provide that. We meet over the course of three -four hours and develop a style that best represents your business.

MEET THE FOUNDERS



Sharon

Founder/Owner/ Sommelier

Sharon has been a certified Sommelier for over 18 years and has owned and operated her own restaurant for the same time. Her background is in finance and art. An unconventional combination of business sense, savviness and creativity which is needed to compete and win in the restaurant industry.



Andrew

Founder/Chef

Andrew has worked and run kitchens for over 20 years. He has owned and operated his own restaurant. He has strong experience in kitchen design, equipment, line set up, prep, menu design, recipe creation, food cost and staffing.

LET'S GET IN TOUCH



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