

Business Plan

FYASYDE KITCHEN will be a full-serviced fairly priced restaurant. This will seat up to 69, we will specialize in a fusion of American classics and Caribbean favorites. There will be options for dinner such as Jerk Chicken, rice and beans, oxtails, curry dishes and some Jamaican inspired cocktails taking the name of each parish of the island. Lunch offerings will include some of the best smash burgers and grilled cheeses made with Wisconsin cheeses. Local brewed beers and wines from this state best wineries.

This restaurant will be owned by a joint equal partnership between Nicollette Beckford and Xavier Fuller, which makes up HOTBOX, LLC. Nicollette Beckford is the sole owner of FYASYDEKITCHEN21 LLC *dba* GRATEFUL MELT. This is located in the Wisconsin dells area, the same concept will be adapted here in a more elevated atmosphere.

The bar will be centrally located with high top tables fanning both sides of the bar and the kitchen and liquor storage area to the rear of space, making up the 2300 square feet.

Sales projections for the first year is \$500,000. This is based on the numbers obtained from the previous owners TACOS&TEQUILA LLC *dba* TABERNA. If average order per customer is \$25.00 (\$12-15 for food and \$7-10 for drinks). With 50 customers visiting each day that's approximately \$199 per square feet annually.

HOTBOX, LLC will served a large customer base, appealing to both residential and business communities by offering both lunch and dinner. With the UW-Madison in close proximity we anticipate lots of traffic for games.

the Bar

FYA 🔥 DRINKS

*Portland(sour apple pucker, caramel vodka)
ST.Thomas(white rum, orange and pineapple
juice)
ST.Mary(Bloody Mary with a twist)*

FINE WINES

*Merlot, Moscato, Sauvignon Blanc , Rosé,
Champagne*

BEER

*Guinness, Red stripe, Dragon stout, Heineken,
Corona, Spotted cow*

NONE ALCOHOLIC

soft drinks, orange juice, sparkling water

FYA🔥🔥MENU

“Bringing a taste of Jamaica 🇯🇲 to your fingertips”

FYA FOOD DEM🔥🔥

Jerk chicken	\$17
Jerk Pork	\$22
Fry chicken	\$17
Bar-fry chicken	\$17
Curry Chicken	\$17
Curry goat	\$22
Red snapper	\$30
Salmon	\$25
Oxtail	\$22



Each entree served with 2 fya SYDES.
Fish is cooked to order



FYA SYDES🔥

Rice and beans	\$5
Fries	\$5
Pasta salad	\$5
Potato salad	\$5
Festivals	\$5
Plantains	\$5
Mac n cheese	\$6
Loaded Fries	\$8

FYA DRINKS🔥

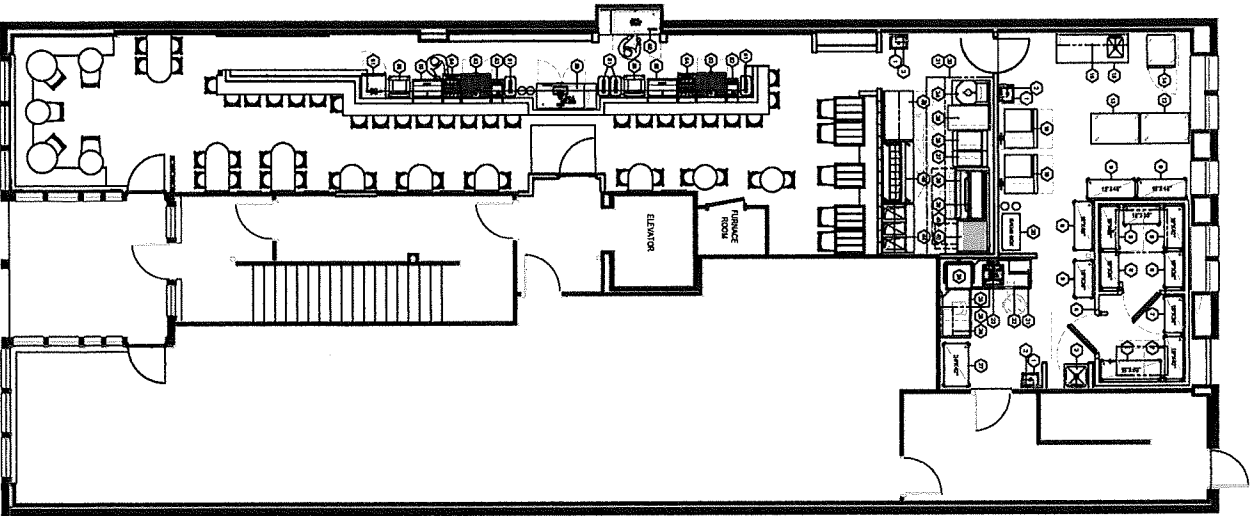
Tropical rhythm	\$6
Ting	\$5
Ginger beer	\$5
Red stripe	\$6
Dragon	\$6
Guinness	\$6
Water	\$3
Magnum	\$15



📞 608-844-4275

📍 1925 Monroe St.





EQUIPMENT LIST	
ITEM #	DESCRIPTION
1	STOVE
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3	CUPBOARD
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GENERAL NOTES

GENERAL CONTRACTOR TO PROVIDE DRAINAGE FOR THE DISPOSAL AND REMOVAL OF ALL WASTE MATERIALS FROM THE KITCHEN AND PANTRY AREAS. SEE PLAN FOR DETAILS.

GENERAL CONTRACTOR TO PROVIDE WALL BRACKETS FOR ALL WALL SHELVES.

GENERAL CONTRACTOR TO PROVIDE ALL PENETRATIONS THROUGH FLOORS, WALLS AND ROOF. INSTALLATION OF PENETRATIONS SHALL BE IN ACCORDANCE WITH LOCAL FIRE CODES.

GENERAL CONTRACTOR TO PROVIDE MINIMUM 42" X 84" FLOOR FOR DELIVERY OF FOODSERVICE EQUIPMENT.

GENERAL CONTRACTOR TO VERIFY ROOMING EQUIPMENT REQUIREMENTS FOR ALL EXISTING EQUIPMENT.

GENERAL CONTRACTOR TO BE RESPONSIBLE FOR VENTILATION OF WALK-IN COOLER/REFRIGERATOR FOLLOWING ANY FLOOR WORK.

WALL CONSTRUCTIONS BY GENERAL CONTRACTOR AS PER LOCAL FIRE CODES.

ELECTRICAL NOTES	
<p>1. ALL ELECTRICAL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) 70B.</p>	
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ELECTRICAL SYMBOLS & ABBREVIATIONS	
1. ALL ELECTRICAL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) 70B.	2. ALL ELECTRICAL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) 70B.

[illegible]

