



LIFESTYLE. HOSPITALITY.



HOSPITALITY CONSULTING SERVICES:

At TRP, we strive to be an industry leader and pure innovator in developing successful, cutting-edge restaurant and nightlife concepts that enhance the lives of our guests, employees, investors, and community. We believe in performance-driven, people-focused hospitality—that providing memorable experiences to our patrons, taking care of our employees, and positively contributing to the community pave the way for profits and return on investment. That is our recipe for success that we can share with you and your team.

The Restaurant People can offer their services to help bring your vision to life. We can work with your team from start to finish, and into operations.

BELOW ARE THE SERVICES THAT TRP CAN OFFER:

- Site selection/Lease Negotiations
- Development of Operation Plans
- Concept Development
- Construction Consultant Sselection
- Interior and Exterior Design
- Restaurant and Kitchen Layout
- Menu and Culinary Development
- Human Resources
- Marketing Templates
- Operation Plans
- Financial Accounting and Cost Control Measures
- Management Support

The first step in the process is to understand your vision.

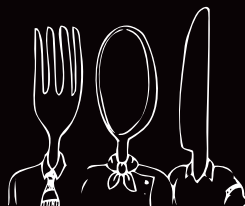
We will ask and listen so that we understand the objectives of the project.

The more we know, the more we can make your dreams come true.

Laying the proper foundation for any project is the key to starting off on the right foot.

TRP'S VALUES SPEAK FOR THEMSELVES AND WILL BE EVIDENT
IN ALL STEPS TO YOUR DEVELOPMENT PROCESS.

THE GUEST ABOVE ALL ELSE • TAKE PRIDE • HOSPITALITY
MAKE IT GREAT • TEAMWORK



SERVICES AVAILABLE FOR CONSULTING:

CONCEPTUAL DEVELOPMENT

- Overall Layouts
- Dining Room Floor Plans
- Kitchen Layout
- Reflective Ceiling Plans

CONSTRUCTION CONSULTANT SELECTION & MANAGEMENT

- Architects: Design Development
- Engineers: Structural | MEP | Signage
- Interior Designs: Design Development | FF&E Selection
- Permit Process: Submission and Resubmission
- General Contractor: Bidding Process | Value Engineering | Timeline Management

EQUIPMENT

- Identify Needs
- Equipment Selection
- Equipment Procurement

MENU

- Food Menu
- Cocktail Menus
- Wine Lists
- Beer Lists
- Physical Menu Design

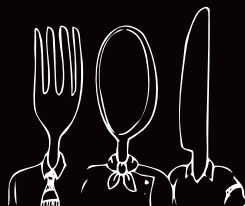
RECIPE PROCEDURES

RECIPE COSTING

UNIFORM SELECTIONS

HUMAN RESOURCES (Front of the House and Back of the House)

- Selection of Management
- Criteria for Hourly Selection



SERVICES AVAILABLE FOR CONSULTING: (Continued)

SERVICE STYLE STEPS OF SERVICE

- Training Packets
- Knowledge Tests

PRODUCT PROCUREMENT

- Vendors
- Specs
- Pricing

OPENING PROCEDURES

- Site Load-In
- Hiring of Staff
- Onboarding of Staff
- Training Sessions: Classroom | Practical
- Standard Operating Procedure Creation
- Opening Training Scheduling

OPERATING PROCEDURES

- Ongoing Training
- Ongoing Test
- Cleanliness Protocols
- Standard Operating Procedure Implementation

FINANCIAL OVERSIGHT OF THE DEVELOPMENT PROCESS

CONTACT:

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