

Restaurant Income Statement Excel Template with Cost Breakdown

Our **restaurant income statement Excel template** provides a detailed cost breakdown to help you manage your finances effectively. This template simplifies tracking revenue, expenses, and profits, enabling data-driven decisions. Ideal for restaurant owners seeking clear and organized financial insights.

Income Statement Summary

Below is a sample template structure as seen in Excel. Replace the values with your own data each month.

Revenue	
Food Sales	25,000
Beverage Sales	8,000
Other Income	1,000
Total Revenue	34,000

Cost of Goods Sold (COGS)	
Food Cost	9,500
Beverage Cost	2,100
Total COGS	11,600

Operating Expenses	
Salaries & Wages	8,000
Rent	3,000
Utilities	1,200
Marketing	700
Supplies	500
Maintenance	300
Other Expenses	400
Total Operating Expenses	14,100

Profit & Loss Summary	
Gross Profit (Revenue - COGS)	22,400
Net Profit (Gross Profit - Expenses)	8,300

Note: For Excel use, create columns for each item and fill with monthly data. This structured template is adaptable for any restaurant business.