

Restaurant Profit and Loss Statement Template

This **Restaurant profit and loss statement template** provides a detailed cost breakdown to help you accurately track revenues, expenses, and overall profitability. Designed for easy customization, it simplifies financial analysis for restaurant owners and managers. Use this template to optimize budgeting and improve business decision-making.

REVENUE	Amount (\$)
Food Sales	
Beverage Sales	
Other Income (e.g., catering, merchandise)	
TOTAL REVENUE	
COST OF GOODS SOLD (COGS)	
Food Costs	
Beverage Costs	
Other Costs (e.g., packaging)	
TOTAL COGS	
GROSS PROFIT	
OPERATING EXPENSES	
Salaries & Wages	
Rent	
Utilities	
Repairs & Maintenance	
Marketing & Advertising	
Supplies	
Insurance	
Licenses & Permits	
Depreciation	
Other Expenses	
TOTAL OPERATING EXPENSES	
NET OPERATING INCOME	
OTHER INCOME / EXPENSES	
Interest Income	
Interest Expense	
Taxes	
TOTAL OTHER INCOME/EXPENSES	

NET PROFIT (LOSS)	
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Note: Fill in the amounts in each field to customize this template for your restaurant. Adjust categories as needed to match your business operations.