

Restaurant Break-Even Point (BEP) Calculator

Your restaurant's **break-even point** is the amount of revenue you must bring in to offset your expenses or "break-even." To learn more about restaurant break-even analysis and planning for profit, check out our blog post —How to Find and Use Your Restaurant Break-Even Point (BEP).

To easily find your break-even point, follow the steps below and the calculator will automatically compute your monthly, daily, and quarterly break-even points in terms of revenue and guests.

Break-Even Point Formula

Fixed Costs ÷ (Total Sales - Variable Costs) Total Sales

1. Enter your fixed & mixed costs

Fixed costs are expenses that aren't affected by your sales volume. They include your rent or mortgage, non-hourly salaries, and software subscriptions.

Mixed costs usually have a set base amount with additional charges that change monthly based on use. These include your electricity, water, and natural gas.

Enter monthly fixed & mixed costs here $ abla$		
Mortgage or rent	\$	
Non-hourly salaries	\$	
Depreciation of items	\$	
Licenses & permits	\$	
Software subscriptions	\$	
Advertising & marketing	\$	
Accounting & legal	\$	
Construction & repairs	\$	
Phone & internet	\$	
Electricity	\$	
Water	\$	
Natural gas	\$	
Other fixed & mixed costs	\$	
	\$	
	\$	
	\$	
	\$	
Total fixed & mixed costs	\$	

2. Enter your variable costs

Variable costs change with your level of business. They go up during your busy months and dip in your slower seasons.

Variable costs include your food & beverage (cost of goods sold), hourly salaries, and credit card processing fees.

Enter variable costs for a month here \Im	
Food & beverages	\$
Alcohol costs	\$
Hourly-labor costs	\$
Cleaning supplies	\$
Cleaning services	\$
Disposables	\$
Credit card processing fees	\$
Other variable costs	\$
	\$
	\$
	\$
	\$
	\$
	\$
	\$
	\$
	\$
Total variable costs	\$

3. Enter your average monthly sales and guest count

Plug in your **average monthly sales** and the **number of guests that visit your restaurant every month.** You should be able to find these figures in your <u>POS system's reporting dashboard</u>. If you're not sure, just estimate.

No need to enter data in the boxes with white text. This is where the worksheet does its magic. These boxes will display your results based on the data you submitted in the other fields.

Enter your average monthly sales here \urcorner		
Average monthly sales		
Enter your average monthly guest count here \urcorner		
Average monthly guest count		
Average daily sales	\$	
Average quarterly sales	\$	
Average spending per guest	\$	
Break-Even Point Results		
Monthly break-even point	\$	
Monthly net income	\$	
Guests needed monthly to break even		
Daily break-even point	\$	
Daily net income	\$	
Guests needed daily to break even		
Quarterly break-even point	\$	
Quarterly net income	\$	
Guests needed quarterly to break even		
Profit margin		