



HOSPITALITY ROI CALCULATOR

Please answer the following questions about your business:

QUESTION	ANSWER
How many nights per month are you open?	
How many hours per day are you open?	
How many tables do you have?	
What is your average table revenue per turn?	
How many times do you turn tables per night?	
What is the cost of an average entrée?	
What is the average amount of drinks per table?	
What is the average drink price?	
How many employees do you have?	
What is the average number of hours an employee works per week?	
What is the average hourly wage for employees?	
How many times a month do you comp a meal?	

CALCULATIONS OF YOUR PROFIT & SAVINGS:

1. TABLETURNS			
Number of tables		x turns per night	
= average tables per night		x nights per month	
= tables per month		x % additional turn per month	
= additional tables served per month		x Average table revenue	
= additional revenue per month			

2. SHRINKAGE			
Comped meals per month		x average cost of meal	
= shrink per month		x % reduction of shrink	
= additional profit			

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CALCULATIONS OF YOUR PROFIT & SAVINGS (continued):

3. DRINKS GIVEN AWAY			
Average drinks per table		x number of tables	
= drinks per table turn		x number of turns per night	
= drinks per night		x number of nights	
= drinks per month		% not cashed out	
= drinks not cashed		x average drink price	
= additional profit			

4. EMPLOYEE TIMEKEEPING			
Number of employees		x average hours per week	
= employee hours per week		x average pay per hour	
= payroll expenses per week		x 4 weeks = payroll expense per month	
x % timesheet rounding errors		= reduction in payroll	

▶ TOTAL ADDITIONAL PROFIT =