

Knowledge. Experience. Results

Service	Description	2017 Rates
Initial Consultation	2-hour in person meeting with a Morin Greenberg Consultant. Includes a site visit, if required. If additional hours are required, service will be charged at \$200 per hour.	\$500
General Consulting	We will assist the operator and the team to establish and develop best practices in all facets of the business.	Marvin Greenberg \$225 per hr Brian Morin \$150 per hr
Menu Development (Food)	May include: suggesting/developing menu goals and objectives, new item recommendations and descriptions, menu engineering, recipe development, menu implementation, equipment review, pricing and costing review, plating presentations/training, menu training, new menu implementation. Number of hours to be determined based on scope of work.	\$150/hr*
Menu Development (Drink)	May include: suggesting/developing beverage goals and objectives, menu engineering, new bar recommendations and descriptions, recipe development, equipment review, pricing and costing review, glassware presentations, training, new menu implementation. <i>Number of hours to be determined based on scope of work.</i>	\$150/hr**
Kitchen Work	Hands-on cooking/recipe development with your people, and service.	\$90/hr
Menu Profitability Analysis (Food)	Systematic evaluation of food sales data, costs and contributions. Includes 2-month follow-up review.	\$3,500-\$5,000
Menu Profitability Analysis (Beverage)	Systematic bar menu evaluation. Includes 2-month follow-up review.	\$2,750-\$4,000
Data Entry	Populating menu analysis and control sheets.	\$35/hr
Customized Systems	Food and beverage inventories, order guides, checklists, recipe bullets, server detail, etc.	\$150/hr
Secret Shopper Audit	Secret shopper audit at your business location, includes \$100 allowance for food and beverage.	\$350
Training	Hands on training, workshops and/or seminars.	\$150/hr
Mentorship (FOH, BOH)	Individual -- one-on-one leadership training/coaching.	\$90/hr
Meetings	Meetings with clients.	\$100/hr
Legal & Expert Witness Representation	Marvin will act on behalf of the Client on matters related to legal representation in court issues as an expert in the restaurant and hospitality business.	\$375 per hr
Landlords & Leases	Marvin will develop a complete package dealing with location criteria, lease and terms negotiation. Set out Tenant and Landlords legal documentation.	\$225 per hr
Concept Development	Development of the characteristics that identify the principal characteristics and the unique features of the restaurant / foodservice operation.	\$5,000 – \$15,000
Franchising	We will assist in the develop of a franchise package which is required by provincial legislation	\$7,500 – \$25,000
Marketing Services	Assistance to develop a marketing calendar of activities, budget, considering concept and assignment of activities, and the measurement of results.	\$225 per hr

*Average menu development time between 20 – 40 hours.

**Average bar/beverage development time between 12 – 32 hours.

The above listed rates do not include HST, Mileage outside Toronto \$.33 per/Km.

If you require a custom service that is not listed on this rate sheet, please contact Morin Greenberg Restaurant Consultants for a quote.