JERK & LIME NICOLES

182 NW 5TH AVENUE. DELRAY BEACH, FL 33444 (929)503-0219 (347)536-2228





Good day from NICOLE'S HOUSE !

At Nicole's House, our home is your home. We welcome you to sit back, unwind and appreciate the cool Caribbean vibe as we prepare your scrumptious meal utilizing the best and freshest ingredients.









made with love

About Us

At Nicole's House, we will not only serve food, we will provide a cultural dining experience. One of our major goals is to provide a guest experience that encourages repeat business. From the moment a patron enters our restaurant until that patron leaves, that person should feel as if they are valued.



EXECUTIVE SUMMARY

Nicole's House aspires to bring the beauty and cultural experience of St. Ann Parish, Jamaica to the City of Delray Beach with a family-owned restaurant serving traditional Jamaican cuisine. Formed in 2019 in Brooklyn, New York, the Nicole's House team has over thirty years of experience using their passion to deliver quality food and cultural engagement.

In the countryside of Jamaica, many activities are done outdoors, especially eating and bonding with a large family during meals. Our goal is to replicate this rich Jamaican culinary experience immersed in the amazing feeling of being on vacation in a simulated Jamaican countryside with the décor of gardens, huts, art, and music --- a family friendly establishment.

Our food and drink will incorporate the fantastic natural spices of Jamaica and fresh local produce to create well-known savory Caribbean-flair like jerk chicken, stew fish, Jamaican fried rice, Shepherd pie, and of course, barbeque meats made in the traditional steel drum.

We desire to add to the lively culinary scene of Delray Beach and we know our patrons and the city will appreciate our quality service, fine food, exotic décor, new job opportunities, and the sourcing from local vendors.









The joy, passion, and determination to offer fine food matched with a beautiful venue began many years ago as a little girl. This was when I was my mother's pupil, standing by her side as she diligently prepared fine meals and managed her three restaurants ---meanwhile being a single mother of six. The three neighborhood take-out restaurants, two in Brooklyn, New York and one in Farrell, Pennsylvania were the training grounds for managerial duties and a source of pleasure to learn, create and offer various cultural dishes.

Who is Nicole N Myers ? I was born in the Caribbean island of Jamaica. I attended King's borough Community College where I studied Business Management.I took on the role as a Distribution Site Manager for "Heineken." I later decided to take a new path and began selling cars. This path treated me very well I became the "Sales Manager" for "Toyota." I held that title for 14 years before becoming the "Finance Manager," one of the top positions in the car industry.With all the titles my being was not content.

So I began to have Pop-up Food events in my backyard in Brooklyn. My love for cooking and wanting a different taste pushed me to start creating many varieties of exquisite dishes my friends and family would fall in love with. My cooking kept many hearts happy and bellies filled. I was often encouraged to look beyond cooking in my home kitchen. It is with this spirit that I've decided to leave my comfort zone to pursue a brick and mortar dining establishment.

Now, with the opportunity to bring my passion from my kitchen to serve the Delray Beach community, I am excited and ready.

Nicole Myers

Owner





Chinasa Thompson Co- Owner

"To accomplish great things, we must not only dream, but act upon those dreams; not only plan but execute." My name is Chinasa Thompson, I've been dreaming in the heart of Brooklyn for most of my life. I've reached a pivotal point in my life where my dreams must come to fruition.

I studied Early Childhood Special Education at Medgar Evers College. Throughout this process I grew into myself and I found that I was still searching for my purpose. On this hunt, I wore many hats, but only found comfort in preparing food and pastries. So I began to experiment in the kitchen. Growing up with a Jamaican mother and grandmother, I would always try to escape the kitchen. Now, the kitchen is where I find my peace.

I was presented with the opportunity to assist my friend opening and managing her new restaurant, "Peppas Jerk Chicken." I also began working as a visual merchandiser at a high end, mom and pop kitchen store called "Whisk." I encountered many professional, creative and eccentric people. They challenged and encouraged me to set the bar higher and take chances. This is where my growth started to flourish.

"Waves aren't made from stagnant water" those are the words I said to myself as my 30th birthday was approaching. The urgency to provide a means for my "wish upon a star family" became all that mattered. Yes, the pandemic took away what I thought I was, but it gave me so much more. It allowed me to see what becoming stagnant could be. It was time for me to make waves. Brooklyn no longer felt like home.

Royal Palm Beach has always been a second home, so I came to help out my Great Aunt Lynn for a few weeks. During those weeks, I was introduced to Delray Beach by my partner Nicole. Instantly, I grew fond of the idea of living here, so I relocated. As I began to explore Delray Beach, I noticed there were no Caribbean-cultured restaurants or bars where I could "Lime." In my culture, "Lime" means "chilling out" with friends or family and enjoying the atmosphere, usually accompanied with good music and food. That's when "Jerk & Lime " was born.



FINANCIALS

Start Up Expenses

Capital Equipment

Equipment

Development

Promotional Expenses

Open Inventory

Administration Expenses

Contingency Fund

Other Expenses

Working Capital

Total

\$20,000

\$20,000

\$15,000

\$7,500

\$10,000

\$10,000

\$10,000

\$7,500

\$85,000

\$185,000



Designated Areas In the Restaurant

- CUSTOMER WAITING AREA
- KITCHEN AREA
- REACH IN / WALK-IN COOLER
- FREEZER /REFRIGERATOR
- PREP AREA
- FRESH VEGETABLE
- SUPPLY CLOSET
- PANTRY
- OFFICE / EMPLOYEE AREA
- OUTSIDE/ INSIDE DINING AREA
- FIRE EXTINGUISHERS

Kitchen Staff

- LEAD COOK
- LINE COOK
- PREP COOK
- KITCHEN ASST
- KITCHEN DISHWASHER/ MAINTENANCE
- HOST
- WAITER #1
- WAITER #2











NICOLE'S HOUSE C

EST: JULY 2019



NICOLE MYERS / CHINASA THOMPSON OWNER / CO-OWNER

		January	February	March	April N	1ay	June Ju	ıly	August	September	October	November	December		
	REVENUE														
	sales	25000	25000		40000	35000	35000	32000	32000	32000	35000			421000	
	food cost	8250	8250		13200	11550	11550	10560	10560	10560	11550			138930	
57%	food margin	16750	16750	23450	26800	23450	23450	21440	21440	21440	23450	30150	33500	282070	
	EXPENSES														
	rent	2000	2000	2000	2000	2000	2000	2000	2000	2000	2000		2000	24000	
	payroll	8250	8250		13200	11550	11550	10560	10560	10560	11550			138930	
	utilities	600	600		600	600	600	600	600	600	600			7200	
	insurance	500	500		500	500	500	500	500	500	500			6000	
	internet	200 625	200 625		200 1000	200 875	200 875	200 800	200 800	200 800	200 875			2400 10525	
	processing accounting	200	200		200	200	200	200	200	200	200			2400	
	marketing	500	500		500	500	500	500	500	500	500			6000	
	debt service	500	500		500	500	500	500	500	500	500			6000	
	license and fees	1000	1000		1000	1000	1000	1000	1000	1000	1000			12000	
	all other	1250	1250		2000	1750	1750	1600	1600	1600	1750			21050	
	Total expenses	13375	12375		17700	15925	15925	14860	14860	14860	15925			236505	
	Earning pre-tax	3375	4375	7525	9100	7525	7525	6580	6580	6580	7525	10675	12250	45565	10
	2024														
	REVENUE														
1	sales	30000	30000	38000	44000	38000	38000	35000	35000	35000	38000	49000	55000	465000	
	food cost	9900	9900		14520	12540	12540	11550	11550	11550	12540			153450	
57%	food margin	20100	20100	25460	29480	25460	25460	23450	23450	23450	25460	32830	36850	311550	
	EXPENSES														
	rent	2055	2055	2055	2055	2055	2055	2055	2055	2055	2055	2055	2055	24660	
30%	payroll	9000	9000	11400	13200	11400	11400	10500	10500	10500	11400	14700	16500	139500	
	utilities	630	630		630	630	630	630	630	630	630			7560	
	insurance	550	550		550	550	550	550	550	550	550			6600	
	internet	225	225		225	225	225	225	225	225	225			2700	
	processing	750	750		1100	950	950	875	875	875	950			11625	
	accounting	200	200		200	200	200	200	200	200	200			2400	
	marketing	750 750	750 750		750 750			9000 9000							
	debt service license and fees	1500	1500		1500	1500	1500	1500	1500	1500	1500			18000	
	misc other	1500	1500		2200	1900	1900	1750	1500	1500	1900			23250	
	Total expenses	1300	1300	1900	2200	1900	1900	1/50	1/50	1/50	1900	2430	2750	254295	
	Earning pre-tax													57255	12
	2025 REVENUE														
	sales	33000	33000	41800	48400	41800	41800	38500	38500	38500	41800	53900	60500	511500	
33%	food cost	10890	10890	13794	15972	13794	13794	12705	12705	12705	13794	17787	19965	168795	
1	food margin	22110	22110	28006	32428	28006	28006	25795	25795	25795	28006	36113	40535	342705	
	EXPENSES														
	rent	2175	2175	2175	2175	2175	2175	2175	2175	2175	2175	2175	2175	26100	
28%	payroll	9240	9240		13552	11704	11704	10780	10780	10780	11704			143220	
	utilities	630	630		630	630	630	630	630	630	630			7560	
	insurance	550	550		550	550	550	550	550	550	550			6600	
	internet	250	250		250	250	250	250	250	250	250			3000	
	processing	825	825		1210	1045	1045	963	963	963	1045			12787	
	accounting	250	250		250	250	250	250	250	250	250			3000	
	marketing	1000	1000		1000	1000	1000	1000	1000	1000	1000			12000	
	debt service	750	750		750	750	750	750	750	750				9000	
	license and fees misc other	1500 1650	1500 1650		1500 2420	1500 2090	1500 2090	1500 1925	1500 1925	1500 1925	1500 2090			18000 25575	
370	misc other Total expenses	1050	1050	2090	2420	2090	2090	1922	1925	1925	2090	2695	5025	266842	

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