



**Own your own Kansas City BBQ restaurant without all the obligations of owning a franchise.**

**We are able to give you all the recipes, procedures, purveyors, sauce recipes, and most importantly, in-house training at one of Kansas City's longest-running authentic BBQ restaurants.**

**Please scroll down for all the details.**

We also provide a one week training support team when you open your first restaurant.

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With franchises you pay long-term royalties, have a contract, and no freedom to act on your own beliefs.

Our concept gives you the tools, and most importantly, the recipes, resources, and training for a one time fee. We also have a list of the companies we feel will give you the best rates for all your operating accounts along with website creation. A complete equipment list is also included.

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We also have the 'pit' experts who built many of the famous BBQ pits here in Kansas City. They can advise and construct your BBQ pit.

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As for training, unlike the franchises that whisk you through and then you hope for the best, we give you up to one month at your schedule and convenience.

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The best part is you are the creator of your own restaurant when it comes to name, location, décor, full or quick service. Why buy a franchise when you can have your own creative concept at a fraction of the cost?

**KC BBQ Concepts provides the following:**

All recipes used in currently running the restaurant

All operating procedures used in running the restaurant.

List of purveyors

Full in house training

One week training support team

Consultation as you prepare to open your restaurant.

IT support to set up your systems

Design ideas for a quick service or full service restaurant.

Sauce recipes

“Smart Shop” ideas

Equipment list

“Pit” technology

The ability for you to open a string of multi-unit restaurants with no “territory” agreements.

Sharing of new menu items as they become available.

We also will not allow any client to open within ten miles of another client.

Additional operating support available after opening your restaurant for consultation or operating fees. Travel expenses paid by clients. We are not out to make money on any additional support. We do not want to act as a franchise company having to hunt down royalties, do inspections, roll out new products, and answer to investors. We want to give you all the tools and training and then see you become successful.

Please make no mistake that we would be happy to help you after you open, but hopefully we will rarely be needed.

Example: A restaurant doing \$500,000 yearly with a 12% royalty is \$60,000 for just one year. How much money will you be giving years down the road to the franchise company?

Fees

Our fees are very reasonable in contrast to royalties.

A one time fee for the first restaurant is \$20,000

Each additional restaurant \$10,000

Kansas City BBQ Concepts reserves the rights to a limited amount of locations.

Please contact:

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www.kcbbqconcepts.com