



Restaurant Management Consultancy

Hi I'm Sara Wright, Owner and Chef of Serves You Wright and I will manage Your Restaurant... So you can take a well earned break!

The primary focus of managing, owning and/or operating a restaurant / café is ...“your bottom line.”

Having been a restaurant owner several times over, No one appreciates this more than me!

Generating restaurant profit and keeping an eagle eye on your restaurant costs, revenue , expenditure and wage costs is second nature to me and you can take a break knowing your business is left in very capable hands.

Should you require a consult in more depth of how efficiently your business is operating, observing systems and processes and what level of efficiency your staff are working at, this is also a service I have to offer that can prove to be invaluable.

My level of experience goes back 30 years and I can cover every aspect of your business, from Head chef to a restaurant Manager, wages, rosters, menu design, accounts, banking, cash ups, orderingthe list is endless.

So plan your holiday, don't worry about a thing and leave the rest to me.

Contact me and lets talk about how you can take that well earned break.



“There is only one boss. The customer. And he can fire everybody in the company from the chairman on down, simply by spending his money somewhere else.” Sam Walton



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