How to Open a Bar
Checklist

1. **Decide what type of bar you would like to open.** ☐

    1.1. Look into the different types of bars you can open. ☐

    1.2. Pick a name for your bar. ☐

2. **Create a bar business plan.** ☐

    2.1. Include all the essential elements in your business plan. ☐

    2.2. Know who your customers are. ☐

    2.3. Study your competitors. ☐

3. **Form your bar company.** ☐

    3.1. Set up a legal entity. ☐

    3.2. Invest in business insurance. ☐

    3.3. Obtain the necessary licenses and permits. ☐

4. **Invest in the right technology.** ☐

    4.1. Purchase a reliable point of sale system. ☐

    4.2. Invest in a good mobile credit card reader. ☐

    4.3. Set up inventory management software. ☐

    4.4. Get a good payroll software. ☐

5. **Source funding for your bar.** ☐

    5.1. Get the necessary startup capital to open your bar. ☐

    5.2. Look into operational financing. ☐

6. Choose the right location. ☐

    6.1. Evaluate the cost. ☐

    6.2. Think about your ideal customer demographics. ☐

    6.3. Research your competition. ☐

    6.4. Plan for optimum visibility for your bar. ☐

    6.5. Look into the foot traffic of the location. ☐

    6.6. Plan for parking availability. ☐

    6.7. Research neighborhood crime statistics. ☐

7. Find the right supplier. ☐

    7.1. Ask the right questions when researching potential suppliers. ☐

    7.2. Find a supplier in your area. ☐

    7.3. Keep in mind the type of bar you are opening. ☐

    7.4. Find a supplier who offers a range of alcohol qualities. ☐

8. Set up your bar. ☐

    8.1. Plan the layout of your bar. ☐

    8.2. Create a list of the essential equipment for your bar. ☐

9. Hire the right staff. ☐

    9.1. Create a list of the staff you need for your bar. ☐

    9.2. Advertise your job openings. ☐

10. Promote your bar. ☐

    10.1. Host an opening night. ☐

    10.2. Hold daily specials. ☐

    10.3. Use social media. ☐

    10.4. Use search engine marketing. ☐