

A man in a blue suit and patterned shirt stands on a city street, smiling. The background shows a building and a blue trash can.

BUSINESS REPORT

Date: **17th September 2025**

Business Reference: **37578**

About the Business:

Small healthy coffee shop and bakery Helderberg

Are you a passionate cook or baker ? Want to live out your passion ? This ideal little shop can be yours.

Small healthy coffee shop and bakery Helderberg



Sector: **Food**

Asking Price:

R 295,000

Monthly Profit:

R 10,487

Asset Value:

R 290,000

Stock Value:

R 15,000

Yearly Net Profit :

R 125,849



Business Report

Fully describe the business's activities?

This business makes all its food in-house. This small sit-down restaurant has a significant delivery component serving its surrounding residential and corporate clients.

They focus on and serve their clientele with:

- Coffee
- Daily Meals
- Smoothies
- Milkshakes
- Wraps
- Quiches
- Toasted Sandwiches
- Breakfast
- Fresh Juices
- Snacks i.e. Biscuits, muffins, protein balls, brownies, etc.
- Cold Drinks

Their liquor licence recently acquired, allows them to serve alcohol from 11:00 - 22:00 and with this, the business is well positioned to grow from strength to strength with functions and many more offerings.

How does the business operate on a daily basis?

- The Staff arrive from 7:30 and the doors open at 8:00
- Orders received on WhatsApp line
- Assist walk-in customers
- Lunch rush starts from 10:00 ending any time between 12:00 and 14:00
- Usual service of daily meal supper orders until about 17:30
- Clean down and doors close at 18:00

What competition exists?

There is one larger restaurant in the area that serves the clients after hours as well.
Some smaller competitors.

How could the profitability of the business be improved?

- More active advertising
- Keeping a close eye on the costing

Give a breakdown of staff/ functions/ length of service?

Head Chef - 3 years - Runs kitchen, plans menu, purchases, stock control. (Her leaving creates the opportunity for an Owner Operator to step into the business)

Chef Commis - 1 month - Prep, assist head chef wherever needed. (Also leaving - we have left a salary as budget to replace him)

Waiter/Runner/Barista/Scullery - 7 months - Deliveries, assist customers, make coffee etc., help with prep.

How involved is the Owner in running the business?

Hands on

When does the current lease end?

30 September 2025

What are the trading hours?

8:00 to 18:00 Monday to Friday

What are the main assets of the business?

Equipment as per asset list

Strengths?

Fast, Quality, Unique food

Liquor License in place

Weaknesses?

Marketing

Opportunities?

Build marketing
New development within Paardevlei to commence shortly
With correct marketing business hours/days can be extended

What is the reason for the sale?

Head Chef and Waiter/Runner are getting married and moving to America

Why is this a good business?

This is a unique business that fills the need for healthy, hearty meals with a low-carb/banting style option without compromising on flavor.

What makes them unique is that all food is prepared fresh in-store!

Someone with a passion for food and baking can step in on the basis that has been laid and take the business to the next level !

They have a Google rating of 4.9/5 stars.

To maintain the company's uniqueness, a comprehensive recipe book will be provided, but new owners can bring their flavour and style to the business.

They have built a customer base by being willing to accommodate customers' special requests.

As new office space is built, the customer base grows.