



BUSINESS REPORT

Date: **21st August 2025**

Business Reference: **37176**

About the Business:

Portuguese Restaurant and Sports Bar (Stock Included)

This multifaceted newly renovated establishment operates as a Portuguese Restaurant and Sushi Bar, enhanced with diverse offerings that cater to a wide audience—from food lovers and sports fans to families and event-goers. Over R3 Million Assets with R500K Stock Included in Selling Price.

Portuguese Restaurant and Sports Bar (Stock Included)



Sector: **Food**

Asking Price:

R **4,000,000**

Monthly Profit:

R **146,929**

Asset Value:

R **3,162,854**

Stock Value:

R **0**

Yearly Net Profit :

R **1,763,142**



Business Report

Fully describe the business's activities?

This vibrant and multifaceted establishment operates as a Portuguese Restaurant and Sports Bar, enhanced with diverse offerings that cater to a wide audience—from food lovers and sports fans to families and event-goers.

1. Portuguese Restaurant, Sushi Bar & Kids Play Area:

- At the core of the business is a full-service restaurant specializing in authentic Portuguese cuisine, offering rich, flavorful dishes that attract a loyal customer base. To diversify its culinary appeal, the venue also includes a dedicated Sushi Bar, giving patrons a fusion dining experience and broadening its market reach.
- The restaurant is family-friendly, featuring a dedicated kids' play area where children can be entertained in a safe, supervised environment while parents enjoy their meals, making it a popular choice for families and group outings.

2. Live Singers and Bands:

- A key attraction of the venue is its regular live entertainment, including performances by singers and bands, creating an energetic, festive ambiance. These performances not only enhance the dining and bar experience but also help in drawing a consistent evening crowd, particularly on weekends and special event nights.

3. Event Hosting – Birthdays and Celebrations:

- The venue is well-known for hosting birthdays, parties, and private events. With flexible indoor and outdoor seating arrangements, tailored menus, and entertainment options, the business is a go-to destination for celebratory gatherings. The combination of great food, music, and a vibrant setting makes it an ideal venue for special occasions and group bookings.

4. Sports Viewing – Multiple Screens & Bar Experience:

- As a sports bar, the business is equipped with multiple large-screen TVs strategically positioned across the venue, allowing patrons to watch major local and international sports events in a lively atmosphere. The bar offers a wide range of beverages, enhancing the experience for sports enthusiasts who frequent the venue for big games and social interaction.

5. Walk-in Fridge – Operational Efficiency:

- The establishment includes a fully functional walk-in fridge, essential for the storage of fresh ingredients, beverages, and perishable items. This not only ensures optimal kitchen operations and food safety standards but also enables bulk procurement, reducing costs and improving overall operational efficiency.

6. Indoor and Outdoor Entertainment Centre:

- The venue's layout includes both indoor and outdoor entertainment areas, creating a flexible space that accommodates various weather conditions and customer preferences. The outdoor area serves as an extension for casual dining, live events, and family gatherings, while the indoor area offers a more intimate and controlled environment for meals, performances, and sports viewing.

How does the business operate on a daily basis?

This dynamic restaurant and entertainment venue offers a seamless blend of food, family-friendly entertainment, and social experiences, operating efficiently through a structured daily routine and rotational staffing system.

Morning Preparation (9:00 AM – 11:00 AM)

- The business opens at 9:00 AM, allowing early preparation for the day.
- Kitchen staff begin prepping ingredients for the Portuguese restaurant and Sushi Bar, while cleaning, stock-checking, and equipment checks are done (including refrigeration and walk-in fridge inspections).
- Front-of-house staff ensure the dining areas, kids' play area, and entertainment zones are clean, organized, and ready for patrons.
- Admin staff may manage reservations for events like birthday bookings or special live performance nights.

Midday Operations (11:00 AM – 3:00 PM)

- Light to moderate trade begins during lunchtime, with walk-in patrons, business lunches, and early family visitors.
- The Sushi Bar operates alongside the main kitchen, offering an alternative menu to attract diverse customers.
- The Kids' Play Area starts seeing use during lunch hours, especially on weekends or holidays.
- Certain staff members work in rotation, allowing for optimized staffing without over-resourcing quieter times of the day.

Afternoon Prep & Setup (3:00 PM – 5:00 PM)

- Staff begin transitioning for the evening trade, which is typically the busiest period.
- Entertainment setup begins—whether it's sound checks for live singers and bands, or prepping screens for sports broadcasting.
- The bar is restocked, and dining areas are refreshed. Outdoor spaces are prepared for guests wanting an alfresco experience.
- Management coordinates final confirmations for event bookings, birthday setups, and live performance arrangements.

Evening Peak Hours (5:00 PM – 10:00 PM+)

- The venue becomes lively and busy in the evenings, drawing in a crowd for dinner, social gatherings, and sports viewing.
- Live entertainment kicks off, featuring singers, bands, or DJs depending on the schedule, drawing additional foot traffic.
- The Sports Bar area, equipped with multiple TVs, becomes a hub for patrons watching live sports events.
- Birthday parties and private functions often take place during this time, with designated staff managing service for those events.
- The Kids' Play Area remains active, offering families a complete dining and entertainment experience.

Closing & Wrap-Up (10:00 PM onwards)

- After peak hours, the staff begin cleaning and closing procedures, reconciling till slips, and preparing for the next day.
- A rotational closing team ensures that all areas (including the walk-in fridge, Sushi Bar, kids' area, and entertainment zones) are secured and sanitized.
- Management may review bookings and customer feedback, and coordinate next-day events or stock needs.

What Advertising/Marketing is carried out?

Social Media - WhatsApp and Facebook
Website

How could the profitability of the business be improved?

Owner has just purchased Assets
Owner has introduced a sushi bar
Owner has opened a Kids Play area

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

10 Waiters
3 Casual Staff
1 Child Caretaker
1 Cleaner
1 Doorman
+/- 2 Singers
6 Kitchen Staff

Do any have management potential?

1 Manager

How involved is the Owner in running the business?

Owner Works Day Shift and some Nights When They are extremely Busy.

When does the current lease end?

Restaurant owner owns building

What are the trading hours?

Monday: Closed
Wednesday-Saturday: 10am-Late
Sunday: 10am-8pm
Public Holidays: Dependant

What are the main assets of the business?

Freezers, Walk-in Fridge, etc.

Strengths?

- Diverse Offering – Combines a Portuguese restaurant, sushi bar, kids play area, and live entertainment, catering to a wide customer base (families, sports fans, food lovers, event-goers).
- Live Entertainment – Regular singers, bands, and events increase foot traffic and customer engagement.
- Sports Viewing Appeal – Multiple TVs create a vibrant sports bar atmosphere, especially during major sporting events.
- Family-Friendly Environment – Kids' play area encourages families to dine out without the need for additional childcare arrangements.
- Indoor & Outdoor Entertainment Space – Allows for flexibility in hosting events and accommodating different group sizes and preferences.
- Established Routine & Rotational Staffing – Efficient operations through structured daily management and rotating staff schedules.
- Walk-In Fridge & Well-Equipped Kitchen – Enhances storage and operational efficiency for high-volume service.

Weaknesses?

- Limited Parking Availability – If the venue doesn't have ample or secure parking, it could be a deterrent for families and event-goers.
- Seasonal Fluctuations – Business may be more active during festive seasons or sporting event periods, leading to inconsistent cash flow across the year.

Opportunities?

- Event Hosting Expansion – Potential to grow revenue through corporate events, private functions, and themed nights.
- Partnerships & Sponsorships – Collaborate with local beverage brands, sports clubs, or artists for promotions and brand exposure.
- Online Reservations & Marketing – Increase reach through social media, targeted marketing, and online booking systems.
- Delivery & Takeaway Growth – Expand reach and income through food delivery services or online ordering platforms.

Threats?

- Competition – Other restaurants or entertainment venues in the area offering similar experiences could draw away clientele.
- Load Shedding / Power Outages – South African energy challenges could impact live entertainment and kitchen efficiency unless mitigated with backup systems.
- Regulatory Compliance – Liquor licenses, health and safety regulations, and entertainment permits must be maintained.

What is the reason for the sale?

Owner has other Interests