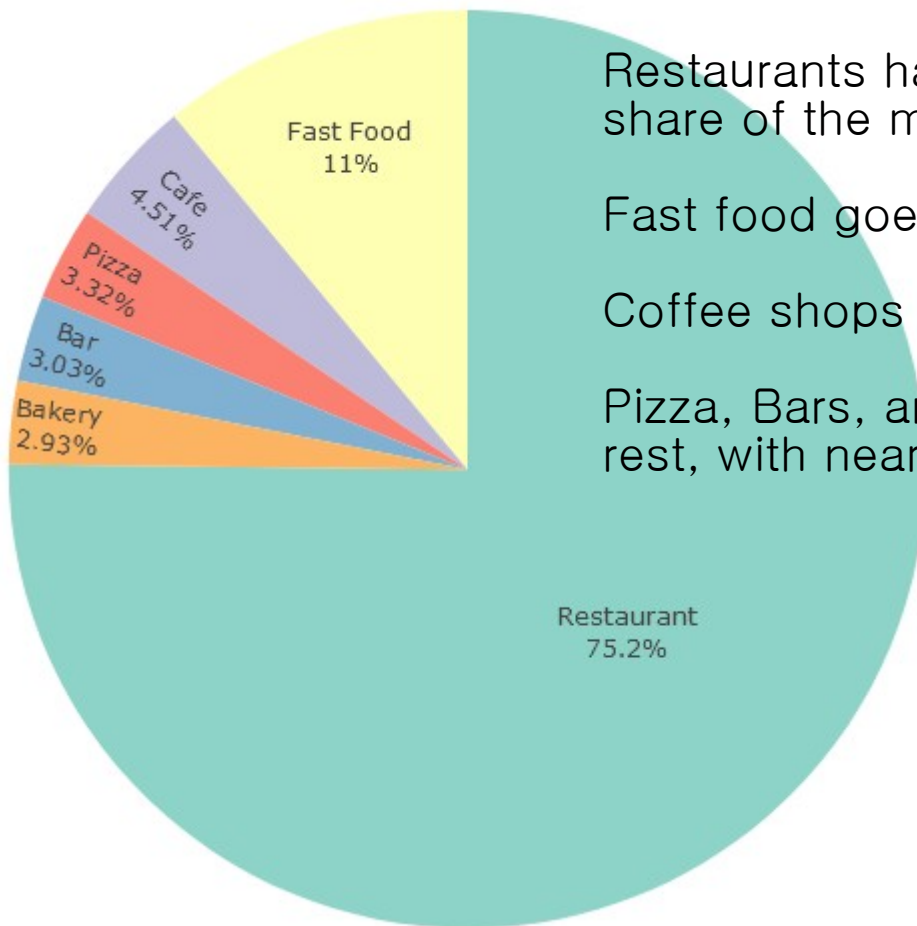


LA catering market stats

Proportions of the types



Restaurants have the vast 75% share of the market.

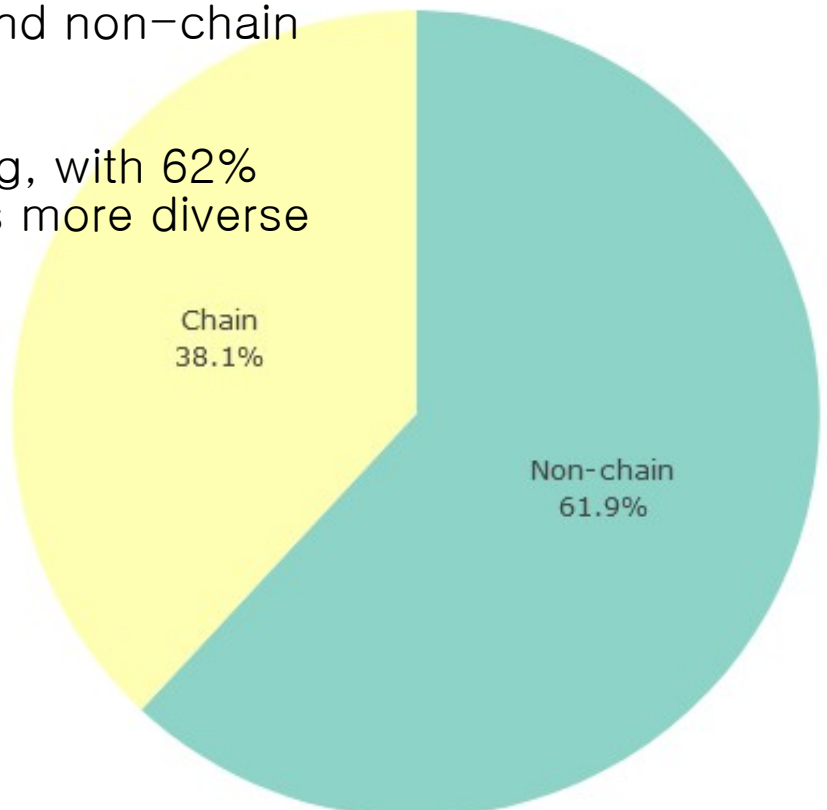
Fast food goes second, 11%.

Coffee shops are 5%.

Pizza, Bars, and Bakeries take the rest, with nearly 3% each.

Proportions of chain and non-chain establishments.

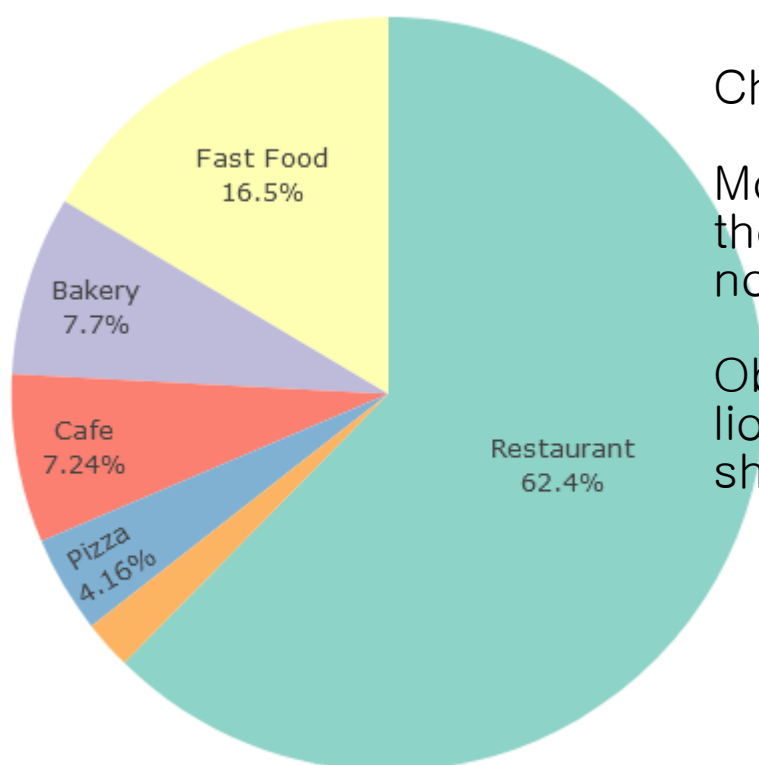
Non-chains are leading, with 62% market share. It means more diverse market.



Chain establishments by type

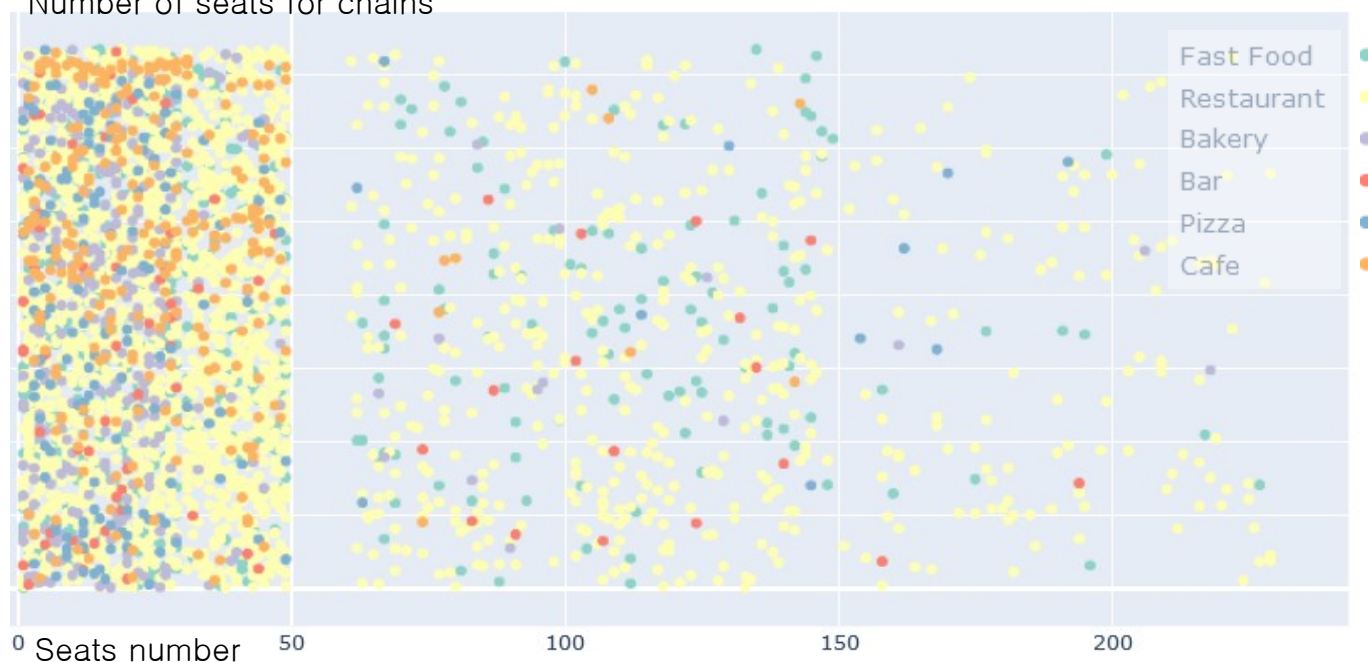
Most chains are restaurants, though most restaurants are non-chain.

Obviously. Restaurants have lion share of the market as shown above.

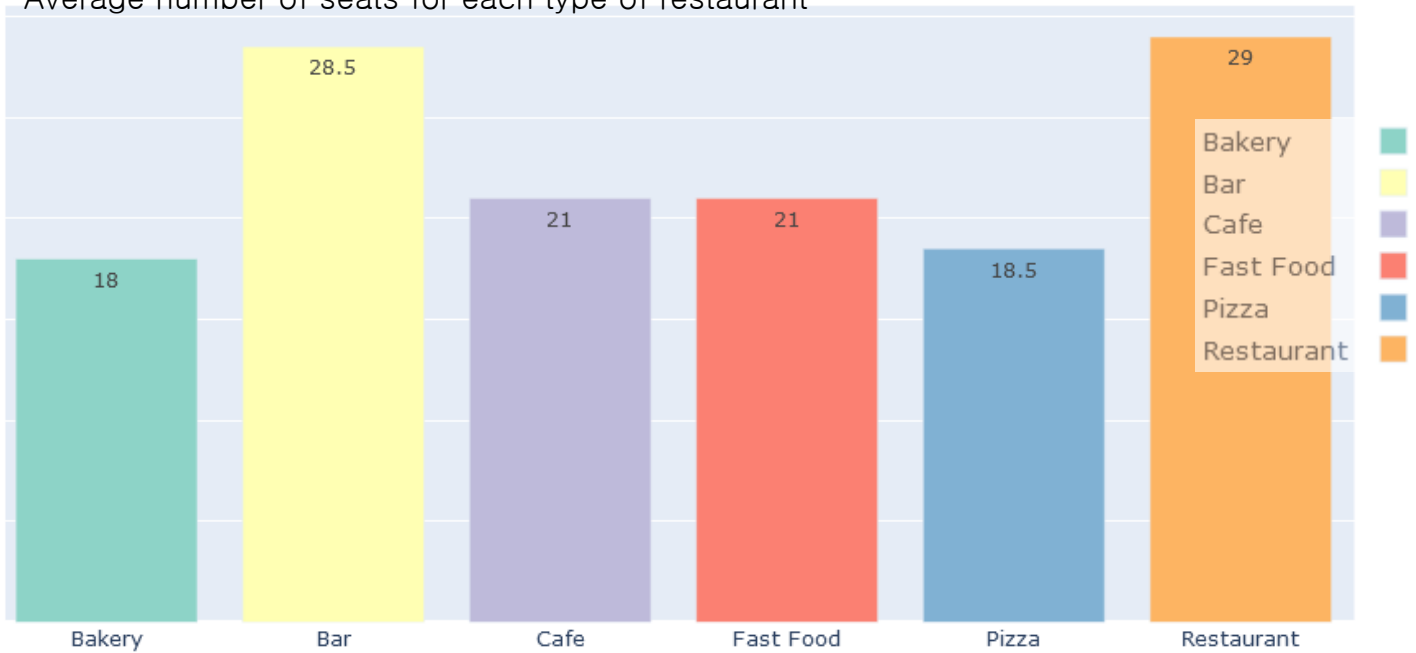


~82% of chain establishments are under 50 seats, 18% are under 10. Median number of seats is 25 for chains.

Number of seats for chains

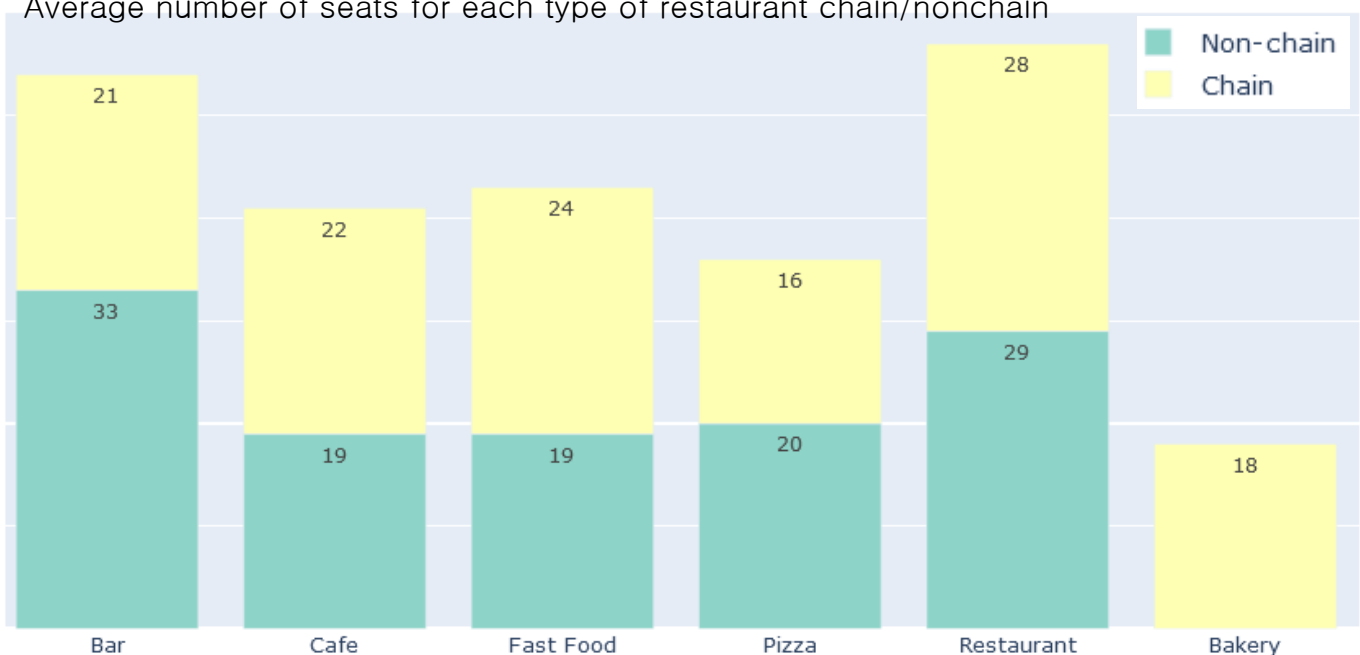


Average number of seats for each type of restaurant



There is slight difference in number of seats between chain and non-chain establishments. Restaurants are the most crowded, both chain and non-chain. Chain pizzas are the least, they, as well as bakeries, do not expect much customers to seat in.

Average number of seats for each type of restaurant chain/nonchain

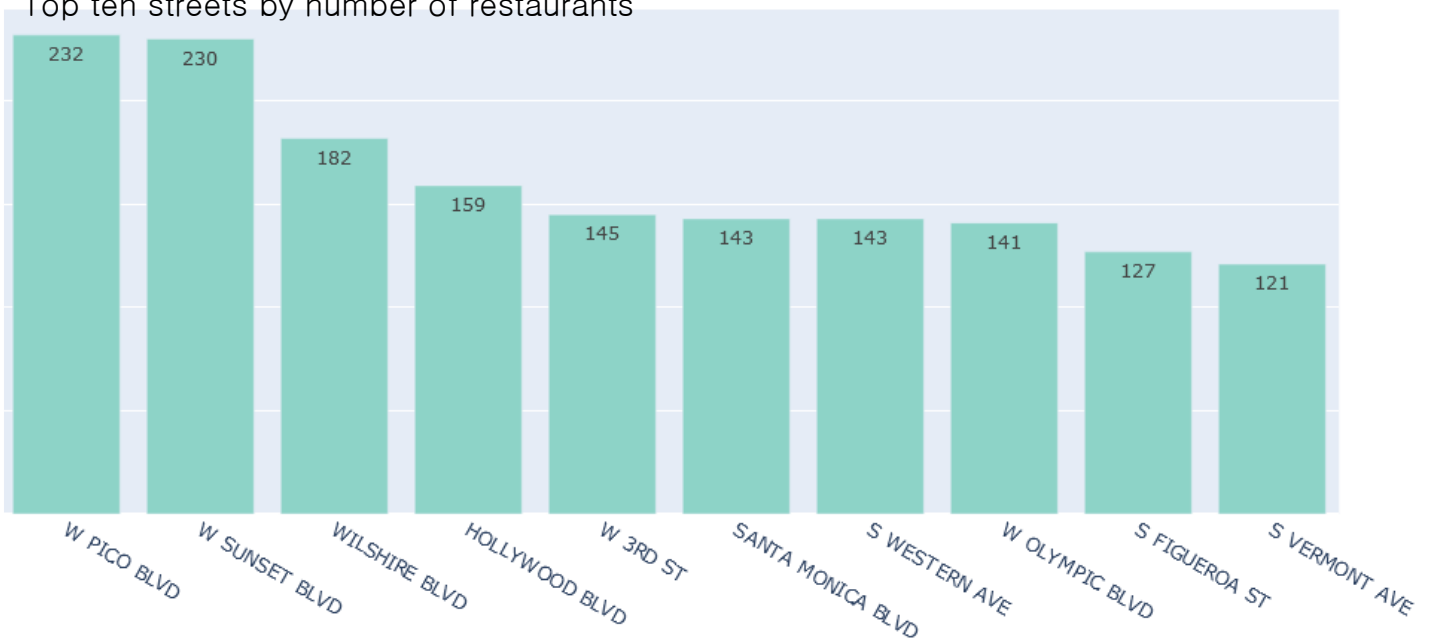


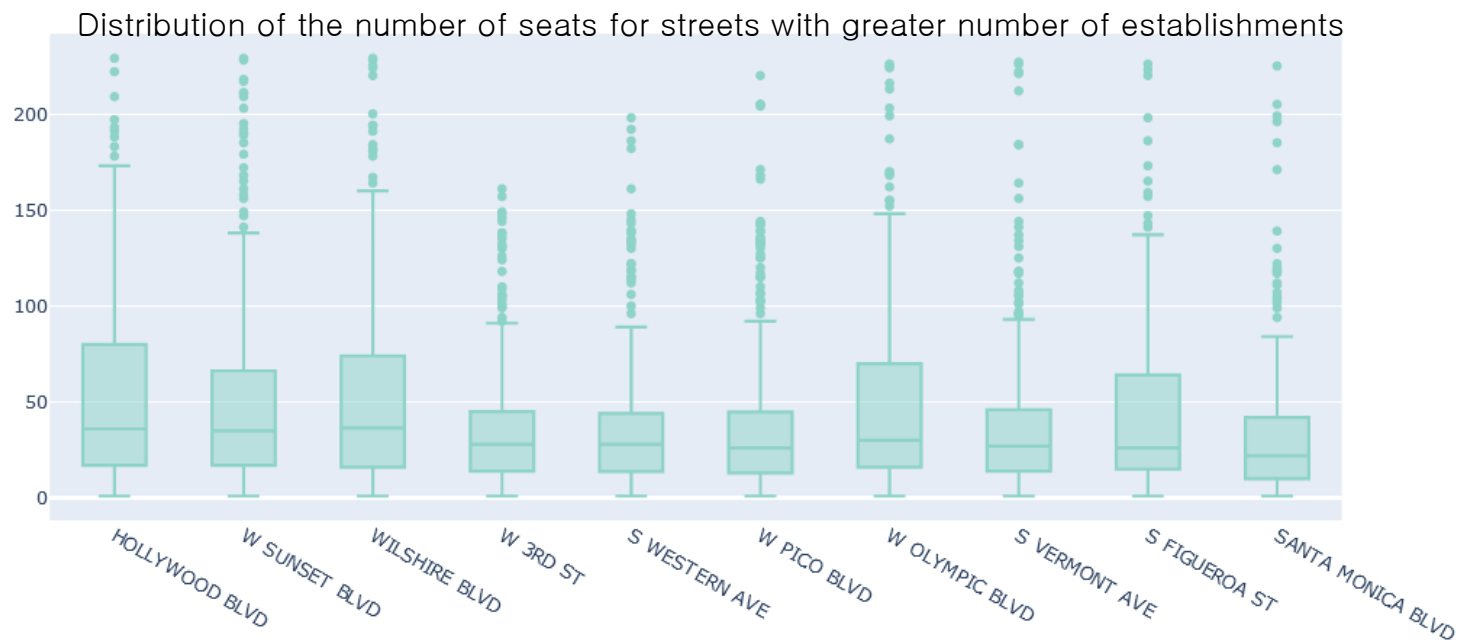
Top ten streets by number of establishments



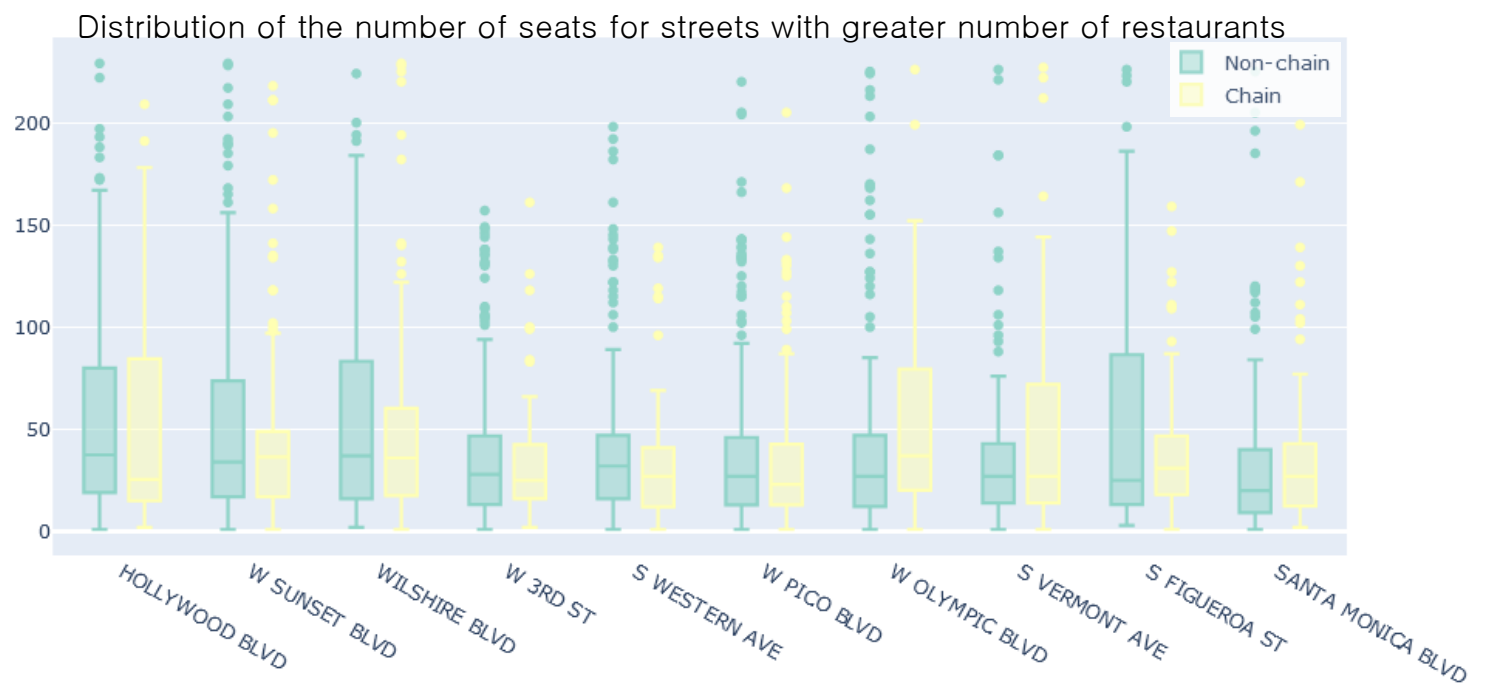
Both for restaurants and all establishments combined, Pico and Sunset boulevards are leading. But for restaurants Pico is on the first place.

Top ten streets by number of restaurants





The pattern is that the top 3 streets have almost similar median of ~ 35 . The next three streets are 26–28. There is some difference for chains and non-chain establishments.



Conclusion

To make more precise conclusions, we have to employ more data: project costs and expenditures, financial and developmental goals. Choosing menu deserves a separate study as well.

The idea of robot-waiters is not that new, and looking at robot models marketed today, I would say, they are not actually looking so impressive, not like their presence would be a great customers magnet by itself. At least it must have some marketing behind it, kinda like if there is no visible human presence at all, or if these robots could do some tricks, it would increase chances.

In my opinion, it is very interesting to look at an automated food production, and probably vending self-service. Definitely, the top trends are ground and drone robot delivery. A small robot-run cafe in Los Angeles should also have a drone delivery service, totally a must have.

Both for restaurants and all establishments combined, Pico and Sunset boulevards are leading. But for restaurants Pico is on the first place. Obviously, crowded central locations is an option for cafe and restaurants, though if more lean startup options are taken to consideration, an idea to begin with something like 0 seats drone-delivered pizza might be worth of attention.

There is less competition for restaurants, as chains dominate cafes market. So, probably restaurant format, whatever it means, is preferable over cafe. Going with 50 seats is a common choice.