

BO BRYANT

"THE RESTAURANT GIANT"

Ritz Escoffier — Paris

Wharton School

James Beard House

Restaurant Consultant • Executive Chef • Operator • Author • International Speaker

Bo Bryant has owned restaurants since age 20, built and sold multiple brands, spent 27 years as an executive at Sysco and Shamrock Foods, and created Profit Pro Plus. He speaks from a platform of lived, proven experience that no other voice in this industry can match.

27

Years Industry Experience

60+

Concepts Developed

5

Successful Brand Exits

50K+

Social Media Reach

Monday 24th 1600-1900, Tuesday 25th 1070-1400, Wednesday 26th 1030-1400
PLUS! GET AN OPPORTUNITY EACH DAY AT HIP TO SPEAK 1:1 WITH A TEAM USA SPEAKER AT THE EXPERT'S TABLE!

SIGNATURE KEYNOTE TOPICS

01 The 9% Solution

How Restaurant Operators Are Leaving a Fortune on the Table — and How to

The inside story of how foodservice distribution and vendor economics actually work — and the systematic framework operators can use to reclaim their margins. Built on 25 years of executive experience inside two of the country's largest distributors.

AUDIENCE: Multi-unit operators · Restaurant associations · Foodservice conferences

02 Run Like an Independent. Profit Like a Chain.

The Big Brand Playbook for Independent Restaurant Operators

The operational disciplines, cost management frameworks, and purchasing strategies that separate the most profitable restaurant brands from the average independent. Practical, actionable, and built on 20+ concept builds and two successful exits.

AUDIENCE: Independent operators · Emerging brands · Franchise groups

03 The Operator-Chef Advantage

How Culinary Intelligence Becomes Competitive Advantage

How the integration of culinary mastery — Ritz Escoffier trained, James Beard House invited — and business discipline creates restaurant brands that are both exceptional and profitable. Case studies from Bo's own concept development career.

AUDIENCE: Culinary schools · Chef conferences · Emerging concept developers

04 Building to Sell

The Exit Strategy Most Restaurant Operators Never Plan For

What it actually takes to build a restaurant brand with enterprise value — and how to design for exit from Day One. From Bo's own experience developing and successfully exiting multiple brands across 27 years in the industry.

AUDIENCE: Restaurant entrepreneurs · Investors · Franchise development conferences

SPEAKING FORMATS & FEES

Keynote (45–75 min) **\$10,000 – \$20,000**

Half-Day Workshop / Masterclass **\$5,000 – \$8,000**

Panel / Moderation **Contact for pricing**

Virtual / Webinar **Contact for pricing**

ON STAGE



Hospitality 4.0 Congress — Madrid, Spain | HIP Horeca Professional Expo



PAST & NOTABLE ENGAGEMENTS

- Hospitality 4.0 Congress — Madrid, Spain (HIP Expo)
- Conquer: The C-19 Online Restaurant Summit (Featured Speaker)

PUBLISHED WORKS

Whisper Marketing:
The Restaurant Secret Formula

On The Menu:
The Art & Science of Profit

Profit Pro:
The Art & Science of Menu Profit

Restaurant Logic:
Recipes for Disaster

The Modern
Day Spartan

BOOK BO BRYANT

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Keynotes

Workshops

Panels & Podcasts