

Executive Summary

SAMPLE - Copper Kettle Bistro (fictional)

Small Job sample for a FICTIONAL project (Copper Kettle Bistro). All figures are SAMPLE FIGURES for illustration only.

Preliminary total
\$140,500

Cost by system

System	Amount	Share
Plumbing (trade subtotal)	\$46,000	33%
HVAC / Mechanical (trade subtotal)	\$53,500	38%
Electrical (trade subtotal)	\$41,000	29%
Total (direct cost)	\$140,500	100%

Highlights

- Quantities measured on 3 full-size plan sheets with vector overlays (TAKEOFF.pdf).
- 7 discrepancies with draft RFIs (RFI.pdf), each tied to a sheet.
- Change-order risks with sample low / high ranges and recommended clarifications.

Top risks and RFIs

- P-01 Grease interceptor size not scheduled
- M-01 Kitchen hood and makeup air not shown
- E-01 Service size and panel schedule not provided

Notes

- SAMPLE ONLY: fictional project, fictional client, sample figures.

SAMPLE Estimate - Restaurant TI - PRELIMINARY

SAMPLE - Copper Kettle Bistro (fictional)

PRELIMINARY BUDGET — NOT A BID OR GUARANTEED PRICE — FOR PLANNING ONLY

Prepared for	SAMPLE Client - Example Builders (fictional)	Order	SAMPLE-PB-0001
Project	SAMPLE - Copper Kettle Bistro (fictional)	Date	2026-10-13
		Prepared by	ProBids.construction

Preliminary total	Cost per SF	Expected range
\$140,500	—	\$128,000 – \$166,000

Scope basis

SAMPLE DELIVERABLE. Copper Kettle Bistro is a fictional project made up for this sample: full-service restaurant tenant improvement with bar and commercial kitchen, about 3,000 SF at 123 Example Boulevard, Suite 100, Springfield, ST 00000. No real owner, client, site or drawing set is involved.

This Small Job covers plumbing, HVAC, electrical from the fictional sample drawing set dated 2026-10-09 (3 sheets). All amounts are round SAMPLE FIGURES shown only to illustrate the report layout.

Cost summary

Item	Amount
Plumbing (trade subtotal)	\$46,000
HVAC / Mechanical (trade subtotal)	\$53,500
Electrical (trade subtotal)	\$41,000
TOTAL (direct cost)	\$140,500

Allowances (budget amounts where drawings or selections are missing)

Allowance	Amount
Grease interceptor	\$8,000
Test and balance	\$2,500
Total allowances	\$10,500

Change Order Exposure

Sample change-order exposure for a fictional project (sample figures).

Likely change item (driver)	Quantity exposure	Cost exposure (low-high)
Kitchen hood, exhaust and makeup air added - RFI M-01	1 hood system, roof curb and makeup air unit	+\$18k to +\$32k
Grease interceptor larger than assumed - RFI P-01	in-floor unit up to an exterior tank	+\$2k to +\$9k
Service upgrade for kitchen equipment - RFI E-01, E-02	panel and feeder upsizing	+\$3k to +\$12k

Recommended exclusions and clarifications for the bid

- 1 Kitchen hood, exhaust and makeup air are excluded until the design is issued.

- 2 Grease interceptor carried as an in-floor unit pending sizing.
- 3 Utility service upgrades are excluded.

Key risks to the budget

- 1 Grease interceptor size not scheduled (P-01).
- 2 Kitchen hood and makeup air not shown (M-01).
- 3 Service size and panel schedule not provided (E-01).

Missing drawings / information

- Equipment schedules are not part of the sample set.
- Panel schedules and the one-line diagram are not part of the sample set.

Assumptions and qualifications

- Ceiling heights and routing per the general notes on each sheet.
- SAMPLE FIGURES: amounts are illustrative only and are not a bid, quote or price for any real project.
- Quantities are measured on the full-size sample sheets; see TAKEOFF.pdf for every line and the marked-up sheets.
- Items the drawings do not define are listed in RFI.pdf and in the change-order risks.

Exclusions

- Permits, utility company fees and off-site work
- Owner-furnished equipment
- Low-voltage, security and AV systems

Quantity takeoff and open questions (by trade)

TAKEOFF.pdf lists 60 quantity lines with unit, method and sheet reference, plus 3 markup overlays. RFI.pdf has the complete list of 7 discrepancies and draft RFIs.

Trade	Takeoff lines	RFI items
Electrical	8	2
HVAC / Mechanical	15	2
Plumbing	37	3

RFI log

ID	Sheets	Subject	Priority
E-01	E101	Service size and panel schedule not provided	High
E-02	E101, P101	Kitchen equipment connections not shown	Medium

RFI log

ID	Sheets	Subject	Priority
M-01	M101, P101	Kitchen hood and makeup air not shown	High
M-02	M101	RTU-1 capacity and curb not scheduled	Medium

RFI log

ID	Sheets	Subject	Priority
P-01	P101	Grease interceptor size not scheduled	High
P-02	P101	Water heater capacity not scheduled	Medium
P-03	P101	Trap primers for kitchen floor drains	Low

Cost detail by division (amounts only)

Description	Amount
Plumbing	\$46,000
Piping rough-in, all systems	\$21,000
Fixtures and kitchen connections	\$17,000
Grease interceptor	\$8,000
HVAC / Mechanical	\$53,500
Rooftop unit, curb and controls	\$26,000
Ductwork, diffusers and grilles	\$19,000
Kitchen exhaust fan and duct (hood by others)	\$6,000
Test and balance	\$2,500
Electrical	\$41,000
Branch circuits and devices	\$18,000
Lighting fixtures	\$15,000
Panel and feeder	\$8,000

Important notice

This is a sample estimate - restaurant ti - preliminary prepared for SAMPLE Client - Example Builders (fictional) for the project named above. It is based on the drawings provided and the allowances, assumptions and exclusions stated in this report. It is not a quote, guaranteed maximum price or engineering advice, and it is subject to RFI responses and the current drawings. Actual costs will vary with final design, selections, site conditions, subcontractor and supplier quotes, and market changes. Use of this report is subject to the accompanying TERMS.pdf (single-project license; no redistribution).