Project Dossier: Boutique Hotel at Cortijo Vizcaronda, Manilva



Comprehensive Business Plan for the Boutique Hotel at Cortijo Vizcaronda

1. Executive Summary

This project aims to transform the **Cortijo Vizcaronda** into an exclusive boutique hotel located in **Manilva**, **Málaga**, a strategic destination in the Costa del Sol. The hotel will blend the historic charm of the cortijo with modern buildings housing a total of 44 luxury rooms, a signature restaurant, and event spaces.

The goal is to address the growing demand for luxury tourism and unique experiences in the region, offering a sustainable, profitable, and highly attractive business model for investors.

• Initial Investment: €9.962.512

Total Annual Revenue (Year 1): €4.710.000

Net Profit (Year 1): €2.623.050

Break-even Point: Year 3



2. Project Overview

Location

Manilva, a growing destination in the Costa del Sol, offers a mix of natural beauty, cultural heritage, and easy accessibility:

- **Proximity**: 40 minutes from Gibraltar Airport and 1 hour from Málaga Airport.
- Attractions: Beaches, vineyards, Roman ruins, and year-round mild weather.

Concept

A **44-room luxury boutique hotel** with modern facilities and premium services.

A **signature restaurant** catering to both hotel guests and walk-in clientele.

Exclusive spaces for destination weddings, corporate events, and retreats.

3. Investment Breakdown

Investment Item	Details	Cost (€)
Land Purchase	Cortijo Vizcaronda acquisition	3,800,000
Construction	3 modern buildings for 44 rooms	4,962,512
Furnishing and Equipment	Rooms, restaurant, and event spaces	600,000
Licenses and Permits	Administrative and legal costs	200,000
Marketing Launch	Initial promotional campaigns	150,000
Contingencies	5% of total project costs	250,000
Total Initial Investment		9,962,512



4. Revenue Streams

Accommodation Revenue

Details: 44 rooms priced at €240/night, with a 70% occupancy rate.

• Annual Revenue: €2,720,000

Restaurant Revenue

• **Details**: Average of €55/meal, with an estimated 26,000 meals served annually.

• **Annual Revenue**: €1,430,000

Event Revenue

• **Details**: Average of 35 events annually (weddings, corporate retreats) at €16,000 per event.

• Annual Revenue: €560,000

Total Annual Revenue: €4,710,000

5. Operating Costs

Cost Category	Details	Annual Cost (€)
Staff Salaries	32 employees, avg €28,000/year	896,000
Utilities & Maintenance	Electricity, water, repairs	275,000
Marketing	Online and offline advertising	120,000
Food & Beverage Costs	Restaurant supplies (38% of restaurant revenue)	543,400
Event Costs	Decorations, coordination (18% of event revenue)	100,800
Other Costs	Insurance, admin, contingencies	151,750
Total Annual Costs		2,086,950

6. Financial Projections

Year	Total Revenue (€)	Total Costs (€)	Net Profit (€)	Cumulative Balance (€)
1	4,710,000	2,087,950	2,622,050	-6,340,462
2	4,945,500	2,152,588	2,792,912	-3,547,550
3	5,192,775	2,218,165	2,974,610	-572,940
4	5,452,414	2,284,710	3,167,704	2,594,764
5	5,724,035	2,352,251	3,371,784	5,966,548
6	6,010,236	2,420,819	3,589,417	9,555,965
7	6,310,748	2,490,444	3,820,304	13,376,269
8	6,626,285	2,561,157	4,065,128	17,441,397

7. Key Outcomes

1. Payback Period:

o Break-even is achieved by **Year 3**, ensuring a **strong return on investment**.

2. Diversified Revenue:

o Integration of accommodation, restaurant, and events ensures consistent income streams.

3. Scalability:

 Opportunities to expand services and increase occupancy further enhance long-term profitability.

Annex: Justification of Cost Percentages Applied to Revenue

This annex provides transparency on cost assumptions, ensuring alignment with industry benchmarks and justifying the applied percentages.

Food & Beverage Costs (38% of Restaurant Revenue)

This percentage reflects industry standards for food and beverage operations, taking into account:

- Ingredient Costs: Procurement of high-quality, locally sourced ingredients.
- Wastage: Controlled to minimize losses, typical in fine dining establishments.
- Supplier Contracts: Optimized for bulk discounts and regular supply.

Event Costs (18% of Event Revenue)

This percentage considers the expenses associated with hosting high-end events:

- **Decorations**: Customized setups for weddings, corporate events, and retreats.
- Labor: Dedicated event staff and coordinators.
- Materials: One-time and reusable event materials such as seating, lighting, and AV equipment.

Staff Salaries

The allocation reflects:

- Competitive Salaries: To attract and retain top talent in the hospitality industry.
- Full-time & Seasonal Staff: Balanced to match peak and off-peak periods.

Utilities & Maintenance (6% of Total Revenue)

A fixed allocation covering:

- **Energy Costs**: Use of efficient systems to reduce consumption.
- Maintenance: Regular upkeep of the property and equipment to ensure premium quality.

Marketing (3% of Total Revenue)

Focused on:

- **Digital Campaigns**: Targeted ads to attract high-value clients.
- Partnerships: Collaborations with tour operators and event planners.

Other Costs (Fixed €151,750)

Including:

- **Insurance**: Comprehensive coverage for the property and operations.
- Administrative Costs: Permits, legal fees, and day-to-day operations.

Contact Information

Interested in Learning More?

Get in touch with us to receive more details or schedule a meeting:

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