

Casa Aurora — Monthly Snapshot

June 2026 · Numveri

REVENUE	PROFIT	CASH IN BANK	OCCUPANCY
€48,200	€9,600	€21,300	68%
money that came in	what's left after costs	as of month-end	of rooms/beds sold

1. Revenue — money that came in

Revenue is every euro a guest paid you, before any expenses are taken out.

Source	Amount
Room / bed nights	€39,400
Breakfast & food	€5,800
Bar & extras (tours, laundry, etc.)	€3,000
Total revenue	€48,200

Compared to last month (€44,900), revenue is up 7% — mostly because of the long weekend in the middle of June.

2. Costs — money that went out

Costs are everything you had to spend to run the hotel and serve your guests.

Cost	Amount
Staff wages	€18,500
Food & drink supplies	€4,900
Utilities (electricity, water, gas)	€3,600
Rent / mortgage	€6,000
Cleaning, laundry & maintenance	€2,900
Marketing & booking site fees	€1,700
Other (insurance, admin, etc.)	€1,000
Total costs	€38,600

Staff wages are always the biggest cost in a small hotel — that's normal, not a warning sign by itself.

3. Profit — what's left over

Profit = Revenue minus Costs. It's the honest answer to "did we actually make money this month?"

	Amount
Revenue	€48,200
Costs	-€38,600
Profit	€9,600

A profit margin of 20% ($€9,600 \div €48,200$) is a healthy result for this type of property.

4. Cash — money actually in the bank

Profit and cash are not the same thing. Profit is what you earned on paper; cash is what's sitting in your account right now, after paying bills and receiving payments that were owed to you.

	Amount
Cash at start of month	€15,200
+ Cash received from guests	€47,100
- Cash paid out (bills, wages, suppliers)	-€41,000
Cash at end of month	€21,300

Cash went up even more than profit this month — a good sign that guests are paying promptly and bills are under control.

5. Occupancy — how full were you?

Occupancy is the percentage of available rooms or beds that were actually sold.

	Amount
Rooms/beds available (30 nights)	600
Rooms/beds sold	408
Occupancy rate	68%

68% is solid for June. The industry rule of thumb for small independent properties is that 60-70% is a good, sustainable level — high enough to be profitable, low enough that staff and rooms aren't overstretched.

Three things to think about next month

1	Push weekday bookings. Weekends are nearly full but weekday occupancy is lower. A small discount or a "3 nights for the price of 2" offer Monday–Thursday could fill more beds without hurting your best-selling weekend nights.
2	Keep an eye on food & drink costs. Food and drink supply costs are running close to breakfast revenue. Check portion sizes or supplier prices so this stays profitable, not just break-even.
3	Build a small cash cushion. Cash is healthy this month, but hotels are seasonal. Consider setting aside part of this month's extra cash to cover slower months later in the year.

Note: all figures in this document are sample/dummy numbers for illustration purposes only.