



CAPITAL HEADQUARTERS

What is a Line of Credit?

A line of credit is an approved loan extended to small business owners allowing them to draw upon when the need arises. This type of financing allows merchants to pull funds from their line as needed and only pay interest on the money they take. Business owners have 24-hour access to 5 separate loan drafts over a 6-month period. You can even request funds online!

Benefits Of A Line of Credit

- ☑ Use the funds as needed and make low, fixed weekly payments. Our line of credit is a business loan not a cash advance, so repayment is not tied to your daily credit card receipts.
- ☑ Combine our Business Line of Credit with our [Flex Pay Loan](#) and you can defer up to 50% of the principal into the future for more affordable payments now, and pay it back when the time is right.
- ☑ You can lock in your rate for the next 6 months with a minimum first draw of only \$10,000.
- ☑ Quick online approvals and funding in as little as 3 days.
- ☑ Loan amounts are available from \$5,000 to \$450,000 with no collateral required.
- ☑ The interest you pay is tax deductible, further lowering your cost of funds.
- ☑ Early payoff options are available

What Are Lines of Credit Loans Used For?

At Capital Headquarters, we understand the changing business landscape especially in the restaurant business. As such, our small business owners use the line of credit for a variety of business reasons. Even without an immediate need, restaurant owners are establishing lines of credit now. Being prepared is smart. Owners know opportunities and/or issues can arise quickly and having committed [working capital](#) allows them to be ready for the unexpected. There are many reasons a restaurant owner might need a working capital loan. Below are just a few of the typical ways restaurant owners use the funds.:

- Equipment financing
- Inventory financing
- Expansion projects
- Renovations & Remodels
- Opening another location
- Pay for franchise obligations
- Liquor licenses
- Buy out a business partner
- Adding catering services
- Revamping restaurant and bar menus
- Upgrading POS system
- Paying business taxes
- Cash flow stabilization or seasonality
- Paying off/consolidating more expensive debt