



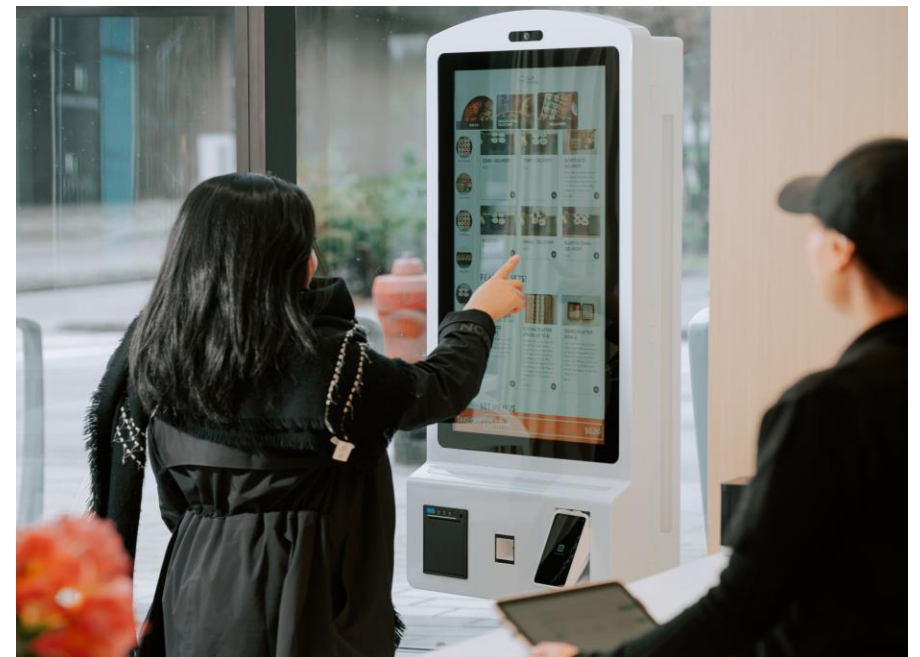
CLUB
KITCHEN

What is Club Kitchen?

Club Kitchen is a delivery and takeout-focused restaurant concept designed to help restaurateurs expand their businesses to a premier location in Vancouver's Yaletown with minimized risks and maximized profits.



The Space



The Club Kitchen Advantage

With 13 move-in ready kitchens in one space, we help you see profits faster while expanding your restaurant brand in central Downtown Vancouver.



Minimized risks & fees

Launch for less and cut down on monthly expenses with shared operating costs for essentials like marketing, maintenance, front-of-house staffing, and more.



Maximized profits

Leverage exclusive enterprise savings and technology-driven solutions to see profits faster and expand your restaurant business exponentially.



Central location

Launch your downtown restaurant and reach 100,000+ potential customers within a 3km radius – at a fraction of the cost of traditional alternatives.

3 statistics you should know



60% of restaurants fail within one year

...and nearly 80% of new restaurants close before their 5th anniversary. (CNBC)



It takes most restaurants 3-5 years to become profitable

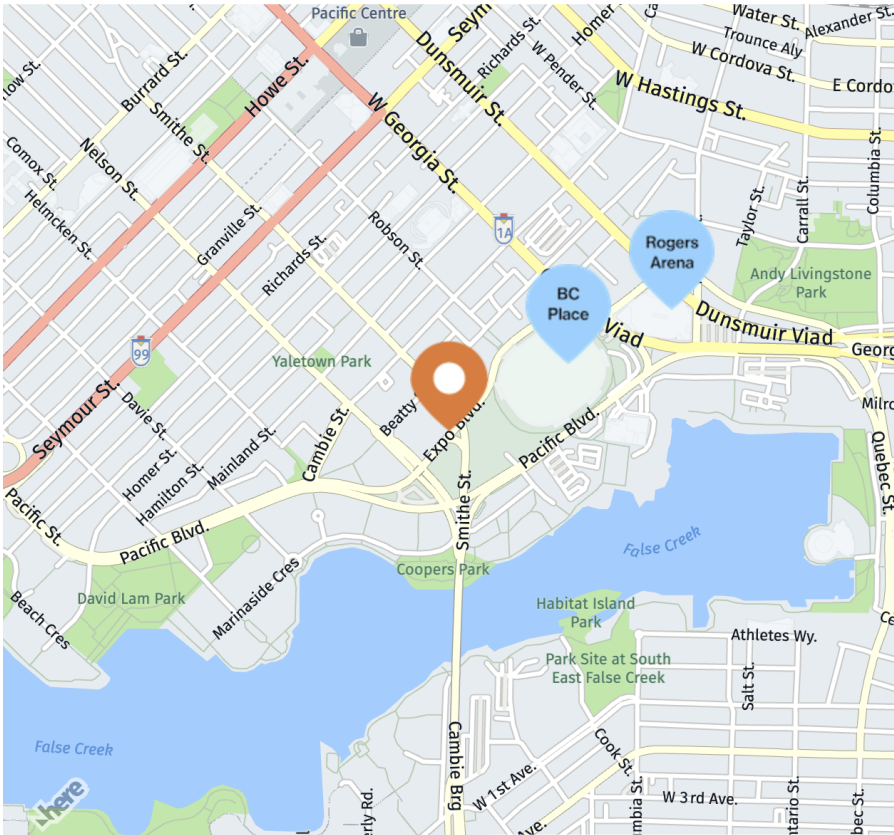
High start-up costs and tight margins mean waiting longer to see profits. (TouchBistro)



Poor location is the #1 reason why restaurants fail

Central locations typically entail higher rent prices and more barriers to entry. (CNBC)

The Location



Club Kitchen is situated in the heart of Yaletown, giving you access to 100,000+ customers within a 3km radius.

This community is made up of:

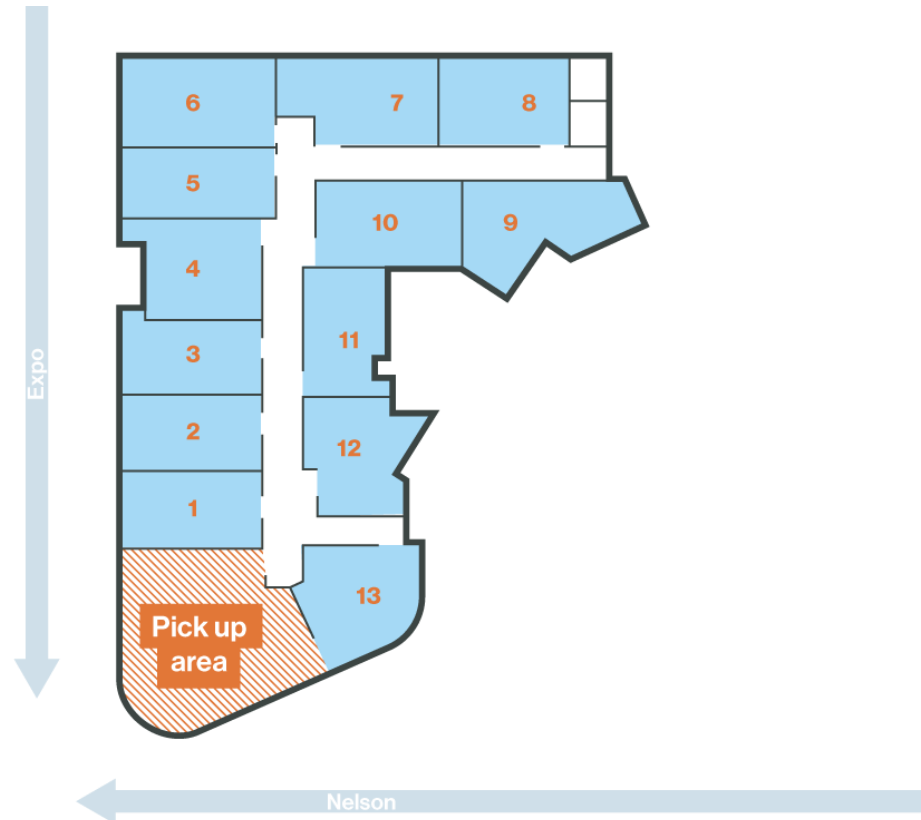
- High-rise residential towers
- Mixed-use commercial buildings that include retail and office spaces
- Community buildings and parks
- Large event venues such as BC Place and Rogers Arena

DID YOU KNOW?

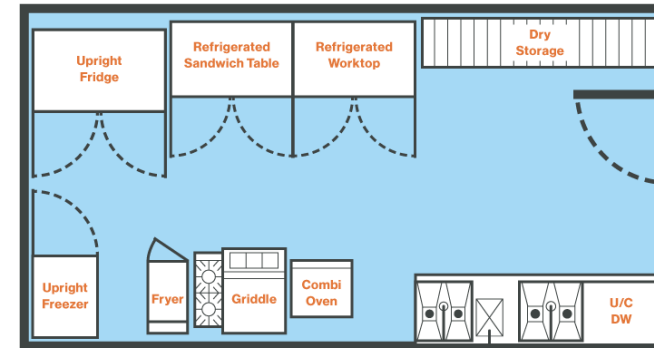
Speed of delivery is ranked of the highest importance by customers when ordering online ([2022, Cuboh](#)).

The Floorplan

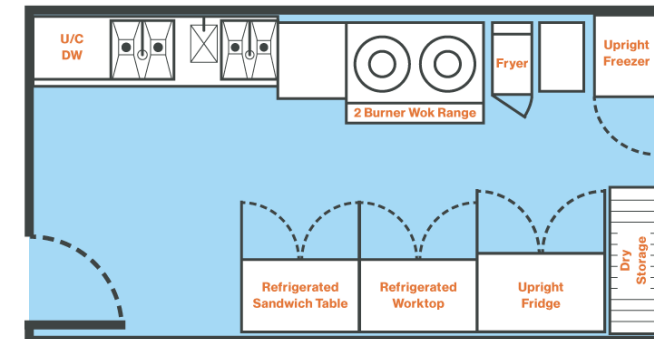
Entire Kitchen



Individual Kitchen



Wok Kitchen



Current Licensees

1. Available
2. Available
3. Available
4. Hui Lau Shan
5. Available
6. Indi Co & Betty's Burger
7. Hello Nori
8. Available
9. Available
10. Available
11. Pearl Castle
12. Thai Away Home
13. Trees Organic Coffee & Cheesecake



What's included



Rational Combi Oven

electric, intelligent,
connectable cooking
system, RH



Flat Top Griddle

24" wide, gas



Open Burner

12" wide, countertop,
2-burner



Deep Fryer

gas, 1-well, 50lbs oil capacity,
programmable controls



Refrigerator

36" wide, chef's base
drawered, with 2 drawers
– self contained



Reach-in Freezer

1 door – self contained



Refrigerated Worktop

48" wide, 2-doors - self
contained



Undercounter Dishwasher

low temperature



Wire Shelving

lot of 1



Faucet

- 10", splash/wall mounted
pre-rinse hose
- Hands-free sensed
gooseneck (mixing valve)





Let's grow together

Take the next step to expand your restaurant brand and see profits faster with Club Kitchen.

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