



Restaurant Lease Opportunity - Fernie, BC

Sorry, No Longer Available

WILL THE WORLD RAVE ABOUT YOUR RESTAURANT?

If you're an amazing chef who loves the outdoors and is ready to own your very own casual fine resort restaurant then we have an affordable turnkey space in majestic Fernie that is perfect for you.

Have you been looking for a restaurant deal that makes sense, one where you can actually be successful? Then keep reading...

You can own and operate your own casual fine dining restaurant in our top rated hotel. This restaurant can be up and running in no time with minimal investment and planning. The restaurant is in an excellent location, has lots of parking, and amazing drive by visibility on the Crowsnest Highway in the Canadian Rockies.

The hotel and previous restaurant have a solid reputation in Fernie and benefit from strong word of mouth from other establishments - even though the space currently isn't operating, this morning 10 different groups stopped by for something to eat. You already have "walk-in" traffic!

Oh yeah, did we mention that you'll inherit an approximately \$150,000/yr re-occurring catering contract? You get built in revenue for 4 months every year from our international clientele! Previous operators have had gross revenues from public diners of over \$600,000.00/yr. You will do better! Our joint marketing initiatives will drive people to your door.

We're Jon and Dave, and we are searching for a driven, talented Chef with Hotel, Banquet, and Fine Dining experience who wants to make his name and open the best restaurant in Western Canada. If you're interested in putting Fernie on the Food Map and are thinking "Yes! This sounds like the perfect opportunity for me!", then we want to talk to you! Let's discuss the details of the lease and this opportunity. Give us a call at (250) 423-4622, or email us at restaurant@redtreelodge.com with your resume and any questions.

Background

The Red Tree Lodge is a 3 star hotel in the centre of Fernie, BC. We have 43 bedrooms and a wide range of facilities including a pool, hot tub, guest kitchen, free laundry, movie theatre, ski tuning, and bike storage. Adjoining our hotel is a beautiful restaurant. The hotel and restaurant and hotel underwent a \$1.2m renovation in 2007.

The hotel is owned by a UK tour operator called Nonstop Adventure Ltd (www.nonstopsnow.com). We purchased the building to fulfil our requirements for accommodation and a venue to feed our clients during the winter season. The successful lessee will have the benefit of the group catering contract for Nonstop's winter clients over 15 weeks of the winter season. Note; the Nonstop group requires high end quality food as it is a premium program.

The restaurant was open to the public from December 2008 to 2011. The space was closed to Public from May 2011 to December 2013 and used exclusively for cater to our ski tour guests in the winter months and leaving it vacant in the summer time. From December 2013 to April 2014, a third party tenant, Stanton's Local Cookhouse, ran a public restaurant and catered to our nonstop group.

The Red Tree restaurant venue is now available for lease.

Details

Below you will find details of the property and a selection of photos:

Floor plan	Attached	
Total Size	5162 sq ft.- note; this includes room 2 and 3 and all kitchen rooms which are not included in the rent.	
Room 1	34'-11" x 29.7	Bamboo hardwood floor, booths x 2, fireplace, bar, tables, and lounge area
Room 2 (not included in lease but available for use, details below)	34'-11" x 19'-4"	Bamboo hardwood floor, booths x 3, tables, buffet area
Room 3 (not included in lease but available for use, details below)	34'-11" x 19'-0"	Bamboo hardwood floor , booths x 3, tables, fireplace, flat screen TV, conference facilities
Deck	33 seat licensed deck	In full view of potential customers in passing traffic, the deck has space for five to six tables and is decorated with flower boxes
Kitchen	The kitchen is arranged in two main rooms with three access doors to the three rooms of the restaurant. For dimensions please see our floor plan. Note details below about use of second kitchen room	
Equipment	We have a lot of equipment which the restaurateur may wish to have use of - please see list at bottom of this document.	
Licence	We currently have a Food Primary Licence, with patron participation entertainment, a lounge and patio endorsements and a capacity for 211 customers (all three dining rooms combined)	
Lounge License	We have a license for a 22 seat lounge	
Location	The restaurant is attached to the Red Tree Lodge (1101 7th Ave), a popular 3 star hotel. The property is located on highway 3 which runs through the centre of Fernie. The town's most successful restaurants are located on the same strip many of which are just 2 or 3 blocks away.	
Group catering	Nonstop, the hotel's parent company, brings approximately 300 people to Fernie each winter. Each week between late December and early April (15 weeks) Nonstop cater for an average of 100 clients. We provide dinner from Monday -Thursday and Breakfast Monday - Friday. We are looking for not only someone to lease our restaurant but also to provide our clients with meals. We have specific style of menu that we know works and is popular with our clients. We will want to work closely with the restaurateur to ensure that our clients are well catered for. This group catering contract is worth approximately \$150,000 of revenue each year, and additional revenue can be made from liquor sales. Dining rooms 2 and 3 will be available to use for this group at no charge.	
Hotel partnership	We will arrange the lease in the spirit of a partnership whereby the hotel is motivated to provide as much business as possible to the restaurant, organising conferences, group bookings etc.	
Lease Term	3 year term preferred.	
Local knowledge	The management of Nonstop Adventure has a thorough knowledge of the Fernie restaurant market and can advise on what style or restaurant and what features might be successful. There are a lot of F&B outlets in Fernie despite the small population of the town. It is a competitive industry although tourism is flourishing and the local mining economy brings in many transient workers increasing the number of dinners in the tourism low season.	

Lease arrangement

We will only be charging rent to for one of the dining rooms and one of the kitchen rooms. The tenant will have access to all of the kitchen rooms year round and all of the dining rooms for the Nonstop season free of charge provided they maintain the Nonstop catering contract. The two additional dining rooms can be rented for special occasions. The catering contract is independent of the restaurant lease and can be terminated if quality demands are not met. If the Nonstop service is well executed and there is ample public demand the contract can be re-negotiated to include the entire space.

The restaurant is currently set-up ready to provide either public service or the Nonstop catering contract. Depending on the public service concept, some alterations may need to be done to the kitchen, dining and bar area, at the tenant's expense, in order to provide both types of service at the same time. We are willing to offset some improvements with rent but the tenant must provide the initial outlay.

Rent

\$900/ month not including utilities (to increase by 2 % per year). Renting dining room 1 only (with option for nightly rent of room 2 and 3 as needed) plus 1/2 of kitchen space. Note: full facility will be available for free to cater to the Nonstop group. Full kitchen space will be available for use at all times provided Nonstop service is up to standard.

Approximate additional building operating expenses - not included in the rent;

Utilities -

- Natural Gas - \$250/month,
- Water-sewer tax, .250/month
- Electricity - \$265/month
- Garbage - Approximately \$175/month

Repairs and maintenance of kitchen equipment. - \$400/month

Video & Photos

Our website (www.redtreelodge.com) has a video tour (<https://www.youtube.com/watch?v=waoS8jUNMLU>) of the hotel with some footage of the restaurant. Below are some images of the restaurant.



Red Tree Lodge - restaurant on left



Restaurant front



Entrance way



Entrance way looking from Room 1



Room 1 looking from bar



Bar (Room 1) showing access door to kitchen



Room 1 looking from entrance hall



Room 2 looking towards Room 1



Room 3



Part of the kitchen Line



Dishwasher



Opposite the line



Prep room (cooler and freezer)



Prep room



Deck at front of property



Deck

Restaurant Equipment:

Room 1

- Quest stainless double sink w/ 3 chemical dispensers -Quest 12' stainless dish counter w/ spray nozzle rinse sink and grease trap.
- Moyer Dierbel single rack push-through high temp dishwasher.
- 10' stainless double shelf plate counter top.
- 10' double shelf pass w/ 2 Hatco food warmer lamps.
- 5' Quest triple bay lift top refrigerator service station.
- 5' Quest quad bay steam table service station.
- 5' Maple top prep table.
- 4 Maple top prep table.
- Quest 24" x 18" 4 burner gas grill.
- Garland 2 oven double gas range w/ 4 burners & 24" x 36" griddle.

- Garland 30" x 16" single deck gas salamander.
- Garland single gas range, 1 oven & 6 burner top.
- Quest double basket gas deep fat fryer.
- Frymaster double basket deep fat fryer.
- 2 range hoods 8' x 3.5' variable rate, 8 filters.
- Foster walk-in refrigerator 7.5' x 5.5' new compressor.
- Blakeslee 20qt stand mixer.
- Walk-in keg fridge 7' x 5.5' , 4 beer lines & external glycol chiller system.
- Efi stainless prep table 3' x3'
- Manitowoc under counter ice machine.

- Stand up single door Pepsi fridge.
- Moyer Diebel carousel glass washer low temp.

Room 2

- Foster reach in bar fridge, triple bay 8' x 2.5'
- Foster walk-in refrigerator 4' x 4.5'.
- Coldstream walk-in freezer 6' x 5.5' new compressor.
- Efi 6' x 2.5' stainless prep table.
- Bakers Pride gas convection oven, double door, 21" x 28". Newly retro-fitted.
- Quest stainless double prep sink.
- Metro 18 tray holding oven

Floor Plan, Main floor

