TENANT MANDATE COVET RESTAURANT & LOUNGE

cov∙et yearn to possess or have (something).

synonyms: desire, yearn for, crave, have one's heart set on, want, wish for, long for, hanker after/for, hunger after/for, thirst for

REQUIREMENTS

To lease restaurant space in <u>Yaletown</u> ranging from <u>1,200 SF to 3,500 SF</u> with <u>venting</u> for Covet Restaurant & Lounge.

CONCEPT

Covet is a uniquely Canadian, modern, raw, restaurant and bar concept.

We aim to bring together the West coast's love of fresh seafood and sashimi with the East coast's appreciation of charcuterie and wild game tartare. We are passionate about featuring local sustainable proteins and organic, market fresh produce.

TARGET MARKET

Our target audience includes people ages 20-40, business professionals which is approximately 44.7% of Yaletown's population demographic. We believe that our ideal location provides a large amount of walking traffic, local offices provide a captive lunch market as well as the high number of luxury apartments surrounding the area which encourage residents to eat and shop at their convenience.

OWNERSHIP

Monika Wedding (owner):

Monika is a professional Chef, trained at the Pacific Institute of Culinary Arts. She has a plethora of experience and has owned catering companies across the world. Monika has a strong mind for business and financial management and has connections to some of the best restaurants in Canada.

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PRODUCT

Our menu will consist of 8-10 lunch options, all featuring a raw or seared protein, local, organic produce and our signature sauces. In the evening we will feature 10-12 dinner options, similar to lunch but we will also offer charcuterie boards, tapas style mixed plates as well as a full bar, and local wine and beer flights.

As Vancouver locals, we want to become involved with the Yaletown community. We would love to host local fundraisers and private events, hire local staff and grow and mentor the chefs of the future.





LOCATION

Our desired location in Yaletown offers a massive competitive advantage, being in a high income area which features many gastropubs, local businesses, is close to public transit and is surrounded by luxury condominiums we will constantly have a large stream of walking traffic and positive, customer draw.

We catered our restaurant concept to this area and strongly believe that our restaurant will be a success and great asset to the Yaletown community.

COMPANY ASSETS

Covet will be wholly financed by Owner and CEO, Monika Wedding. We are prepared with funds to ensure the entire lease, liquor license and any and all permits and renovations will be done. Monika and her managing partner, Holly Brooks are extremely well trained and dedicated Chefs- with a large network of chefs and restauranteurs available to us for consultation. Pierre Noujeim has a degree in Business from Sauder Business School at UBC and has successfully owned and grown event promotions company; Rapture Events. Together, we are a well balanced, talented and creative team of individuals who want to ensure the long term growth of our thriving Restaurant concept.



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