



Information Package 2024



1 MOD Overview

Welcome to MOD Kitchen! Our **state-of-the-art cloud kitchen facility** has been custom-designed for culinary professionals and food entrepreneurs to grow and expand their business. With 10 private, turnkey kitchens, a versatile prep area, and a beverage bar, we offer the ideal blend of location, functionality and convenience.



What we offer:

Modular private kitchens

Our facility boasts 10 private, turnkey kitchens, each adaptable to your unique culinary needs.

Low-risk growth opportunity

Our business model offers an alternative solution to costly brick and mortar restaurants. With minimal upfront investment, shared operational costs, in-house concierge service, and more, get to market faster and see profits sooner with less risk.

Strategic location

Located in Richmond next to Ironwood Plaza, MOD Kitchen places you in the midst of a bustling urban centre with easy reach to a wide and diverse customer base.

Community and networking

Join a community of culinary professionals. Share ideas, build relationships, and grow your network in our supportive environment.

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MOD Advantage

Why partner with MOD Kitchen?



Launch starting at \$35K

Our low capital requirements model significantly lowers financial barriers for emerging culinary startups, and provides a cost-effective solution for established businesses looking to scale.

Lean staffing model

Hiring, training and retaining staff in the restaurant industry can easily become a full-time job. Keep your staffing needs lean and efficient while putting the focus back on growing your business.

Get cooking in 6-8 weeks

Streamline your business launch with pre-obtained master health and business licenses as well as support from our onboarding team. Our simplified approval process accelerates your startup time, allowing you to make money sooner.

Reduced operational costs

By collectively sharing operational expenses and harnessing the collective buying power of its vendors, MOD Kitchen offers a financially smart solution that reduces individual costs and secures advantageous pricing from key suppliers.

Customizable equipment

Why pay for kitchen equipment you'll never use or need? Our modular, private kitchens are customizable to your cuisine-type, so your kitchen space stays efficient and optimized to your needs.

Concierge services and support

MOD Kitchen provides front-desk concierge service to facilitate fast, seamless order handovers. Our dedicated team members ensure smooth pickups for vendors, customers and drivers alike.

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Our Facility



We have everything a modern kitchen needs.

Kitchen Essentials

- ✓ Prep sink
- ✓ Hand sink
- ✓ Prep table
- ✓ Dry storage
- ✓ Freezer
- ✓ Cooler

Modular Equipment Options*

- Gas floor fryer
- Countertop griddle
- Stove top (4 or 6 burners)
- Wok range
- Grill
- Range hood
- Oven
- Equipment stand (48")
- Work table (48")

*Additional equipment options are available. If you'd like to use your own custom equipment, please contact us for details.

Facility

- ✓ Delivery pickup area
- ✓ Onsite support staff
- ✓ Concierge service
- ✓ Parking
- ✓ Restroom
- ✓ Janitor's closet
- ✓ Daily cleaning service
- ✓ Pest control
- ✓ 24-hour access
- ✓ Loading area
- ✓ Shelving area

Utilities

- ✓ Security cameras
- ✓ Wifi
- ✓ Lighting
- ✓ Ice machine
- ✓ Hot and cold water lines
- ✓ Dishwasher
- ✓ Gas points
- ✓ Power outlets
- ✓ Gas/fire safety system
- ✓ Ventilation system
- ✓ Extraction system

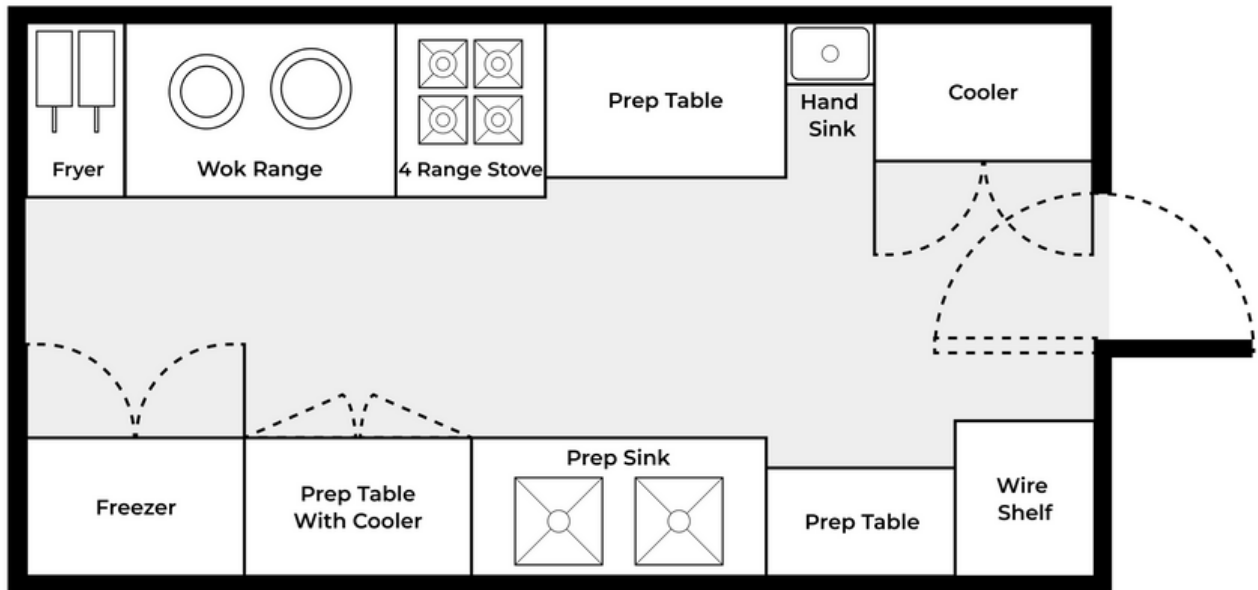
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Facility Floorplan



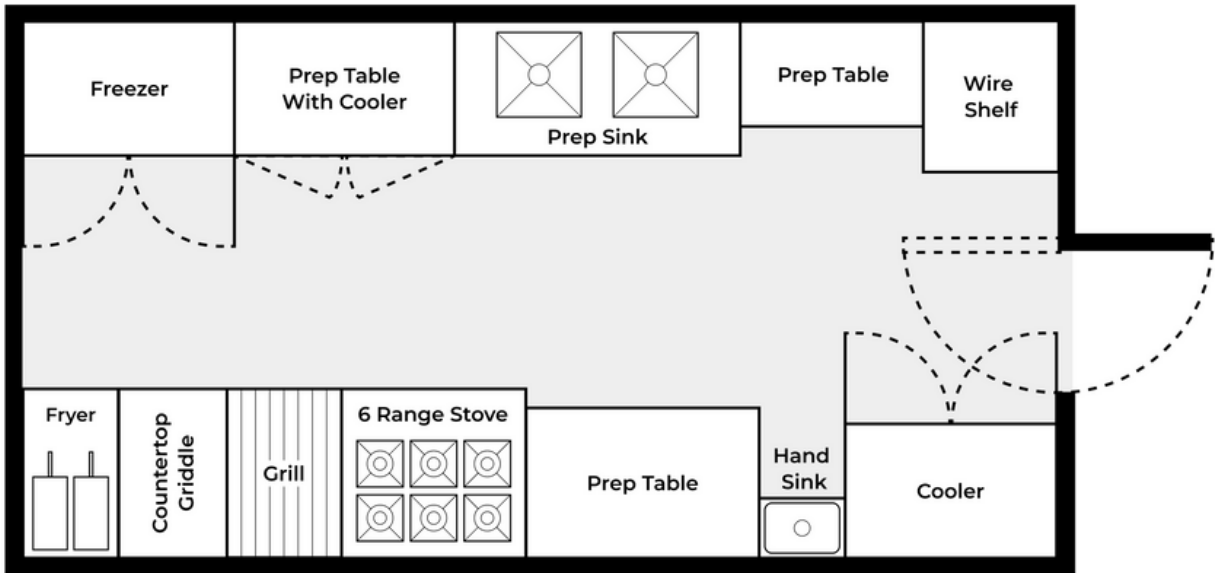
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Asian Kitchen Floorplan



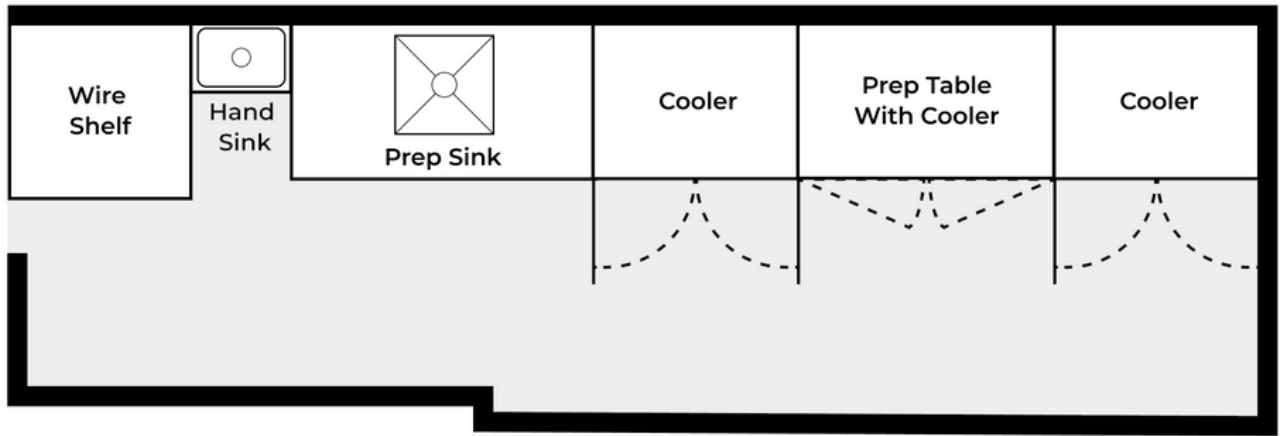
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Western Kitchen Floorplan



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Beverage Store Floorplan



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Private Kitchen Pricing



Average Brick and Mortar Restaurant

Capital Requirement Costs	\$35,000*	\$1,000,000+
Monthly Rental Fee	\$4,500	\$8,000+
Monthly Shared Operating Costs Estimate includes: Front desk concierge service and staffing, operating systems, facilities managemnet, utilities, equipment maintenance, waste removal, janitorial, security system, wifi, maintenance of shared spaces including industrial dishwasher and walk-in chiller.	Approx. \$1,500-2,500**	All costs incurred by restaurant ownership

*Price subject to change based on individual equipment requirements.

**This is an estimated amount, and does not reflect the actual total.

Pricing is based on a 3-year term; monthly fees may be subject to change.



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Beverage Store Pricing



Average Brick and Mortar Beverage Store

Capital Requirement Costs	\$15,000	\$150,000+
Monthly Rental Fee	\$2,000	\$7,000+
Monthly Shared Operating Costs Estimate includes: Front desk concierge service and staffing, operating systems, facilities management, utilities, equipment maintenance, waste removal, janitorial, security system, wifi, maintenance of shared spaces including industrial dishwasher and walk-in chiller.	Approx. \$800*	All costs incurred by ownership

**This is an estimated amount, and does not reflect the actual total. Pricing is based on a 3-year term; monthly fees may be subject to change.*



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Our Location

15-11151 Horseshoe Way,
Richmond, BC V7A-4S5

Quick Facts

- Richmond has over 81,000 households and 13,000 businesses
- Easy access to Highway 99
- Adjacent cities include Delta (7km), Vancouver (11km) and Burnaby (16.5km)



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Contact Us

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