



REQUIREMENT

TORONTO DOWNTOWN EAST

COMMISSARY KITCHEN

A well-known Toronto chef with a thriving catering business is seeking a production kitchen to accommodate continued growth. The business has outgrown its current location and is now looking for a larger space to support expanding operations. With a strong reputation and proven success, the tenant offers excellent stability and a long-term opportunity for the right landlord.

The ideal kitchen should be equipped with a 12-foot hood system or larger, along with walk-in fridges and freezers to handle high-volume preparation. A reliable 200-amp power supply is also required to meet the demands of a busy production schedule. These features are essential to ensure efficiency and consistency in the daily operation of the business.

Parking is another important consideration, with room for delivery trucks and preferably a dedicated bay to streamline logistics. The tenant is prepared to move quickly for the right property, making this an attractive chance to secure a respected operator who brings both experience and stability to any suitable space.

Tenant Requirement

Market Rents

2,000 - 4,000 Sq Ft

Production Kitchen

READY FOR SECONDS?

Call me to discuss this listing today.



RYAN EARL, Broker and Founder
416-618-0054
ryan@carverestalestate.com

IVY KNIGHT, Real Estate Agent
416-846-7468
ivy@carverestalestate.com

LES MILBORN, Sales Representative
416-848-1166
les@carverestalestate.com