BASIC INFORMATION

Jagannatha Express restaurant in Nelson, B.C.

Asking Price $149,000.00 Cdn

Please find the following information for your perusal:

* Revamped website with photos
* ‘YouTube’ short videos;
* Detailed letter of operations;
* New lease details and ***News Flash***;
* Equipment lists;
* Recent upgrades and improvements (2014);

***Jagannatha Express website***

Please find our website at: www.LetsEat.At/jagannathaexpress

***Detailed letter of Operations***

Jagannatha Express Vegetarian Bistro and Organic Juice Bar is a family operated Bistro serving a small mountain town of 10,000. We have been open since March 2006, after extensively renovating a 1,700 square foot, street level store-front space on the busiest retail street in town, Baker Street. One can view online information about Nelson at [www.discovernelson.com](http://www.discovernelson.com).

We have become part of the fastest growing segment of the food service industry, the uniquely positioned category of ‘Fast Casual’ dinning within the Genre of QSR, “Quick Service Restaurants”. Only since 1999 have these types of restaurants been developing and they have become so successful that many ‘Fast Food’ QSR restaurants and many ‘Fine Dinning’ restaurants are changing to meet these market demands.

The ‘Fast Casual’ food service is situated between the ‘Fast Food’ and ‘Fine Dinning’ experiences. The quality of food is usually much higher that ‘Fast Food’ but served just as quickly. The retail prices of menu options is comparable to Fast Food, maybe slightly more, but is much less costly than ‘Fine Dinning’, or even the general ‘family restaurant’ offering sit down dinning. So in these challenging economic times, is it any wonder this relatively new dinning concept is being so enthusiastically embraced by the restaurant industry!

To further enhance our unique dinning experience, we have evolved our menu options after listening to our diversified customer base for the past 5 years.

Almost everything we make and serve is Vegan, Organic and ‘wheat free’. We do however make our own signature brand of Organic Whole Wheat flatbreads that we use for our famous Bhima Wraps, Samosas, Quesadillas or simply as a ‘side’ with dahl or an entree. Otherwise almost everything else is Organic, Vegan, wheat free, nut free and sugar free, including our almost unlimited variety of Koftas and Chutneys. All our Dahl beans, legumes and spices, as well as our Basmati rices, Brown rices and exotic Wild rices are also Organic. Everything is cooked or baked in the highest quality Vollrath stainless steel cookware or seasoned ‘Cast Iron’ skillets and dutch ovens, on a gas stove or in our German Wiesheu Convection Oven. Only ‘extra virgin’ Olive Oil is used, no Canola or other GMO products will be found on the premises, and of course we do not use or have any microwave equipment, or aluminum pots and pans which may compromise the health promoting quality of our food.

We also bake a delightful array of Vegan desserts, like cookies, dessert bars & squares, raw date logs, and tropical fruit, nut & seed ‘bliss balls.’ Available from our ‘Juice Bar’ is fresh, made to order organic veggie juices, fruit smoothies and the largest selection of healing herbal teas in town.

We are open from 11:00am to 7:00pm Monday to Saturday. The two main cooks begin at 7:00 am, and it takes about four hours to get everything ready. We are three full time and two part time staff, assisted by various volunteers. With some creative scheduling and additional staff, the hours of operation could be extended to serve the breakfast and dinner crowd, as well as opening on Sundays; which would greatly increase our monthly sales volume.

We shop daily for our produce and supplies, thus negating the need for an expensive walk-in cooler. We have seating in our sensational dinning area for about 30+ guests, as well as sidewalk dinning for an additional 9 or 10 when the weather permits. Our dinning area is resplendent with natural daylight and plants, as well as culturally inspiring artwork adorning the designer colored walls. During our busiest ‘lunch rush’ an experienced staff of 3 can serve customers and have them seated and enjoying their meals within **3 to 5 minutes**. This is primarily due to our custom made service counter with recessed Vollrath steam ‘drop in warmers’, stainless steel pans and L.E.D lighting.

The speed of our service, along with unparalleled food quality and variety ensures us that our customers will return again and again, and usually with friends and associates. Actually we have a minimal advertising budget. Our service, food, value, ambience and website do our advertising for us, as is revealed by many customers who tell us that we are highly recommended by many others.

Because everything is prepared ‘in-house’ our work place is dynamic, with something going on all the time. However we take the opposite approach of a popular TV Reality Show, by creating a ‘peaceful’ kitchen environment that is spacious, safe, immaculately clean, well organized, and includes full spectrum lighting. The kitchen is organized by ‘stations’; the food prep areas, the baking station, the cooking station, and of course two separate washing stations; one for ‘clean’ washing for produce etc. and the other for ‘dirty’ washing, for customer dishes etc.

We have a very efficient 800 square foot kitchen that can accommodate five or six staff working at one time.

**Unique Niche Market**; First and foremost is the unique niche market serviced by Jagannatha Express: Vegetarians, Vegans, Celiacs, Raw Foodists, people with a host of food sensitivities or allergies such as (but not limited to) peanuts and other nuts, MSG (monosodium glutamate), artificial sweeteners, processed foods, unhealthy cooking oils, foods cooked in aluminum (Alzheimer sufferers), and nutritionally void micro-waved foods, to name just a few. Our constantly increasing customer base (including many omnivores) have informed us that they are encouraged by their health professionals to eat the types of foods available at Jagannatha Express.

**Emphasis on Organic**; The second most important feature of Jagannatha Express is the fact that almost everything is Organic, and whenever possible seasonal produce is purchased from local farmers.

**Remarkable Flavors;** The third unique feature of our restaurant is the remarkable flavors, colors and textures achieved by our experienced cooks.

**Quick Service Format;** The fourth, and possibly most important for our lunch business clientele, is the speed and efficiency achieved by our ‘one of a kind’ hot serving counter and efficient serving crew. Even during our busiest lunchtime it takes no more than 5 to 10 minutes for a customer to be served and seated with a hot nutritious meal. Please watch several short videos at [http://www.youtube.com/watch?v=zPQnsvXHVkA&list=PL7663394816820474&index=5&feature=May 14, 2014plpp\_video](http://www.youtube.com/watch?v=zPQnsvXHVkA&list=PL7663394816820474&index=5&feature=plpp_video)

**Affordable menu;** Our fifth distinctive feature is that our pricing structure and menu options are within the budget of everyone, whether they are looking for a full meal or just a quick snack to eat on the run.

**Another feature** of Jagannatha Express is our exceptionally clean and peaceful environment, complete with healing colors and indigenous art, soothing music, and a profuse abundance of live plants.

To the best of my knowledge, we are the first and possibly the only ‘Fast Casual’ dinning restaurant found outside of the Vancouver B.C. area.

**Western Canada Forecasts**

According to the Spring 2012 issue in the industry Magazine “Western Restaurant News, Western Canada’s Award Winning Foodservice Magazine”,

We find the following quote from Publisher Frank Yeo:

*“QSR’s have posted the most significant sales gains over*

*the last several years, with sales of breakfast items in*

*particular soaring, and this pattern is not likely to change.*

*White tablecloth, on the other hand, who suffered the*

*most in the recent recession, may be in for yet another*

*tough year.”*

***New Lease Details and News Flash***

As of December 1, 2011 we have signed a new five year lease with an option to renew for a further five years. The first ‘5 year’ rental rate is set at a base rent of $1,650.00 per month, plus Federal H.S.T of $198.00 per month, giving us an adjusted base rent of $1,848.00 per month. Our square footage is about 1,700 sq. ft. plus an additional 75 sq. foot side walk patio for ‘fair weather’ dinning. Not including the patio space, our annualized rental cost per sq. ft. is only **$13.04.** This is a very good rate, considering we are on the busiest street in town with the most ‘walk-in’ trade, and parking right at our front door. This excellent lease is now locked in for the next **five years**, with an option to renew for another five years with a rental increase review at that time.

We are also responsible for the ‘triple-net’ annual costs, which are Nelson City Taxes, water, natural gas, and electricity, which tacks on about $750.00 per month, giving us an approximate ‘all in’ monthly rent of $2,600.00.

***NEWS FLASH!!***

***The Kootenay Country Co-op will be moving practically next door to us next year, having just purchased the Extra Foods building and parking lot. This will seriously increase our sales even further because many of the Co-op staff and customers are our regular customers, and will now be much closer than their old location at the other end of town.***

***Equipment List and Stock on Hand***

The following is our current equipment list to be included in the purchase price, and the approximate ‘replacement’ cost if purchased new.

2012 Equipment List & approximate New Replacement Cost

plus ‘Lease-Hold Improvements’ investment

**Item Replacement Cost**

Custom designed Maple & Arborite Service Counter with

Tempered Glass Sneeze Guards & L.E.D. lighting $10,000.00

Vollrath Food Warmers (model 3001D) X 3 1,200.00

Grand Chef Food Warmer and S/S soup servers 550.00

Structural Concepts Optima 6’-6” merchandiser 7,000.00

General 5’ two door merchandiser 3,000.00

Kenmore Black side by side Freezer/Refrigerator 1,200.00

Beaumark 3’ wide Freezer 7.2cf 300.00

Under counter Danby refrigerator 100.00

Kenmore 4 burner gas range 1,200.00

Kenmore 5 burner gas range 1,400.00

Kenmore black range hoods X 2 600.00

Hobart Mixer L-800 (240V 3phase) plus 80qt. and 40qt. bowls,

dough hooks, mixing paddles, storage stand & spare drive shaft 22,000.00

Precision RS221 2 door Holding Oven 8,000.00

Wiesheu Euromat B4 TS300 Convection Oven with

custom made steel stand and 4 shelf cooling rack 34,000.00

Doyon DL 18-S Dough Sheeter 3,000.00

Stainless Steel 3 sink dish and pot wash station 900.00

Movable 3’ X 3’ counter, shelf & storage ‘self serve’ station 250.00

$94,700.00

**Small Appliances**

3 Utility carts 300.00

3 Stainless Steel work tables 600.00

Baker’s table 6’-6” steel and laminate 200.00

Delongi 7qt. stand mixer 350.00

Delongi food processor 155.00

Cuisinart 5.2 qt. stand mixer 300.00

Cuisinart Coffee statioin X 2 120.00

L’equip Stainless Steel hand blender 100.00

Hamilton Beach Juicer 175.00

Ninja 1000w Blenders X 2 150.00

Delfino 12” round Skillets X 2 300.00

Magic Bullet Food Processor 225.00

Self serve water cooler 125.00

Vortex exhaust fan 500.00

Vollrath Stainless Steel Braziers, Skillets, Stock pots,

Baking pans, and Steam table pans 1,500.00

$3,600.00

**Electronics**

Apple ‘Mini-Mac’ & 17” flat screen monitor 500.00

7 speaker ‘Surround Sound’ music system 500.00

Brother MFC 240-C Printer, Fax, Scanner, Photocopier 350.00

Asus wireless router and Telus Modem 150.00

“Global Payments” Interact Terminals & 2 cash drawers 150.00

$1,650.00

**Furnishings**

4-drawer ‘legal’ file cabinet 325.00

Dimplex fireplace and mantle (electric) 450.00

2 antique Church Benches 500.00

9 oak dinning tables 30” round on steel pedestals 1800.00

9 fabric dinning chairs 450.00

15 solid wood ‘European’ dinning chairs 750.00

2 Book display units, one wooden & one wood and glass 150.00

Note: All artwork and decorations are NEGOTABLE $4,425.00

**Small Wares**

All plates are heavy ‘off white’ commercial plates except the Corelle, which are triple layer bonded white glass.

Quantity Description Replacement Cost

25 12” dinner plates $175.00

35 9” salad plates 325.00

35 6” soup bowls 225.00

25 6 ½ “ dessert plates 150.00

48 10 ¼ “ Corelle sectional’ plates 450.00

20 Service Trays 200.00

30 Mugs and Tea glasses 180.00

40 Large and small plastic glasses 50.00

10 Large Tea pots 75.00

25 ‘Browne’ stainless steel tea pots 200.00

200 Stainless steel forks, knives & spoons 50.00

$2,080.00

**Lease Hold Improvements** (completed March 2007)

New ‘textured’ and painted interior perimeter walls

New interior ‘sectional walls’ complete with 3-phase wiring

Square ‘D’ 25 KVA step down transformer

New Square ‘D’ Safety Switch and Breaker Panel

New hallway lighting

New 40 gal. electric hot water tank and plumbing lines

New bathroom including sink, toilet, flooring and commercial ‘Baby Change Station’

Custom wainscoting in hallways

New 11’ long by 2’ wide Ponderosa Pine ‘window seat’

New 4’ high ‘pony walls’ with ‘custom tiled planter boxes’ on top

Custom made wooden ‘window panels’ for all front windows

Approximate Investment including labor $53,000.00

**Equipment Included** ( but not installed or in service)

Recon Vector “series 2” holding oven 250.00

NU-VU convection oven and proofer (model OP-2FM) ‘subway’ 350.00

$600.00

‘Replacement Costs’ of all categories **$160,055.00**

**May 6, 2014**

Jagannatha Express Vegetarian Bistro & Organic Juice Bar

Recent Upgrades and Improvements Information

**Recent Upgrades Include:**

$15,000.00 ‘State Of The Art’ Range Hood Exhaust and Fire Suppressant System

$ 6,000.00 (Value) Nelson Hydro-Primary Service Complete Replacement and Upgrade

$ 550.00 Kitchen & Bathroom Plumbing Fixture Replacement

$ 500.00 ‘Emergency’ back-up lighting

**Recent Improvements Include:**

New Take-Out Menus; With More ‘Time Honored” Choices

Better Visibility On Baker Street Due To Improved Signage and Banners

Extended Hours of Operation To Serve Both The Lunch and Dinner Crowd

All Grocery Dry Goods Purchased Directly From Local Wholesaler

‘Organic Matters’ (OM)

Regarding The ‘Quality Of Life’ in Nelson BC, The Following Are Quotes From Various Independent Sources:

*“Up here, it’s all about community…”* – **Sunset Magazine**

*“One of the top ten Emerging Ski Towns”* – **National Geographic**

*“BC’s best kept secret”*- **BCTV News**

*“…voted the best ski town in North America by skiers” –* **Powder Magazine**

*“…Nelson is an outdoor enthusiast’s dream”* **– LA Times**

“*This small town will make you reassess what you think civilization should be like” –* **The Guardian**.

We Are Confident That Our Venue Is Poised For Further Expansion By The Purchaser Who Is Excited About This Opportunity.

Regarding Our Reasons For Selling; The Head Cooks Are Now Senior Citizens and Will Be Retiring From The Work Force. The Assistant Cooks and Servers Will Be Continuing their University Education.

**Please contact Vijeta dasa at 1 250 354-1084**

**Or email ; vijetadasa@gmail.com**