



The Ampersand

FOOD
TRUCKS



The **Ampersand**

Our food market is not your typical food court. We are bringing something to Calgary that has never been done before in the downtown core.

What is The Ampersand?

The Ampersand is a 1.1 million square foot complex, comprised of three office towers located in downtown Calgary. Aspen purchased The Ampersand (formerly known as Sun Life Plaza) in 2018 and began our plans to redevelop and reposition the complex. The Ampersand features 57,000 square feet of amenities. This includes a new lobby connecting all three towers, a fitness centre, a conference centre and a tenant lounge. The coolest part of the renovations is an indoor food market with custom built food trucks.

Tell me about the Food Trucks!

Situated on the main floor of The Ampersand, our indoor food market will include four custom built food trucks that can accommodate a variety of menus. The custom food trucks are all fully built out and ready to lease. The only thing left to do is to start cooking!

The trucks are stationary and cannot be driven. They are hooked up to the building and can be used all year round. Each truck is a little bit different so we can provide a variety of menus to our tenants. There are abundant catering opportunities - including our tenant lounge!

The following pages include everything you need to know about these trucks.
For more information please contact:

GABBY LACOMBE

Leasing Manager
glacombe@aspenproperties.ca
403.473.6790

For photos of the redevelopment, scan the QR code below:



DETAILS

HOW DO I LEASE ONE OF THE FOOD TRUCKS?

Step 1 | Pick one of the food trucks outlined in this brochure

Step 2 | Contact the Leasing Team at Aspen Properties to discuss your idea

Step 3 | Move in and start cooking!

WHAT DO THE DEAL TERMS LOOK LIKE?

Available | Immediately

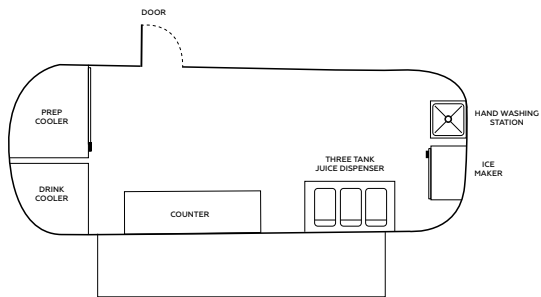
Term | Flexible

Monthly Rent | 15% of gross revenue or 10% of gross revenue + operating costs

Security Deposit | \$5,000.00

START UP COSTS

You are only responsible for installing graphics to the exterior of the truck. Everything else is already built in the trucks!
Just bring your food and throw it on the burner.



CUSTOM CLASSIC VOLKSWAGEN VAN

Juice bar and prepared fresh foods

+ Key Features

- Custom classic VW van
- VW van gutted and converted into a juice bar
- Open roof so employees can work inside
- Two juice commercial mixers
- Drink cooler
- 28" prep cooler
- Ice maker
- 3 tank juice dispenser
- All wired with 50 amp panel and LED lighting strips
- Stainless counter tops and storage shelves

Monthly Op Cost: \$500.00





LEASED

TRUCK 171 | 22'

Can accommodate burgers, fried food, wraps, grilled meats, etc.

+ Key Features

Multi menu cooking equipment including:

- 6 burner oven combo unit
- 36" flat top griddle
- 75 lbs double basket deep fryer
- Microwave
- Two way drink cooler
- 48" salad prep cooler
- 50" chest freezer

10 ft exhaust hood

48" digital TV menu

2 bay dishwashing and single handwashing sink, water pump, instant water heater, clear water holding tank with paper towel and hand soap dispenser

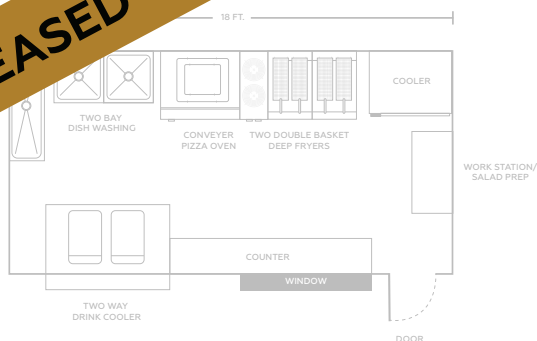
Electrical panel and outlets, LED lighting

Fire suppression system with fire extinguishers and natural gas safety shut off switch

Monthly Op Cost: \$900.00



LEASED



TRUCK 174 | 18'

Can accommodate pizza, fried food, etc.

+ Key Features

Cooking equipment includes:

- 48" pizza prep cooler
- 50" electrical conveyer pizza oven
- 2 burner counter top
- Two 40lbs deep fryers
- Pizza warmer display rotating case with warmer
- Two way drink cooler
- 50" chest freezer

10 ft exhaust hood

32" digital TV menu

2 bay dishwashing and single handwashing sink, water pump, instant water heater, clear water holding tank with paper towel and hand soap dispenser

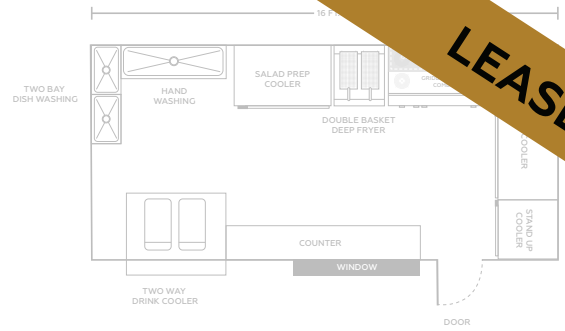
Lots of storage and counter space inside

Electrical panel and outlets, LED lighting

Fire suppression system with fire extinguishers and natural gas safety shut off switch

Monthly Op Cost: \$750.00





LEASED

TRUCK 172 | 16'

Can accommodate menus from fresh made sandwiches, cold sandwiches, grilled meats and veggies, etc.

+ Key Features

Cooking equipment includes:

- 2 burners
- 24" griddle & oven combo
- 40 lbs deep fryer
- Salamander toaster
- Two way drinker cooler
- 48" salad prep cooler
- Display refrigerated cooler so customers can see prepped food from outside

8 ft exhaust hood

32" digital TV menu

2 bay dishwashing and single handwashing sink, water pump, instant water heater, clear water holding tank with paper towel and hand soap dispenser

Electrical panel and outlets, LED lighting

Fire suppression system with fire extinguishers and natural gas safety shut off switch

Monthly Op Cost: \$750.00



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