



# VIN DU LAC

VINEYARD. FARM. BISTRO. WINERY

## EXCITING RESTAURANT LEASE OPPORTUNITY IN STUNNING WINE COUNTRY

The Vin du Lac Bistro is located on the grounds of Vin du Lac Winery in Chelan. It has been owner-operated for more than a decade as a farm-to-table, full-service, casual dining establishment. The farm-to-table aspect is enhanced by Vin du Lac's 1 acre produce garden.

The restaurant has a great reputation and strong following, with a steady, built-in customer base that is enhanced by the draw of the adjacent tasting room activities. The restaurant has demonstrated strong profitability during the 6 month high season (Apr-Sept) when most service occurs on the patio that offers one of the best lake views in the Valley. The restaurant offers good potential for expanded operations and events in the shoulder season.

The lease offers a turn-key opportunity requiring minimal facility or equipment investment. The kitchen is in great shape with refrigerators, walk-ins, grills, stoves, a 12' hood, and a dishpit in solid working order. The lessor will have access to the onsite OrderPort POS system. The lease will include extensive existing kitchen and dining equipment and supplies, outdoor seating and tables, and extensive banquet supplies.



### ADDITIONAL HIGHLIGHTS AND UPSIDE POTENTIAL

1,800SF event/banquet tent available

Huge potential for additional event/onsite catering business

Possible liquor license add-on

No need to carry wine inventory - VdL wines supplied on demand

Affordable lease rate with adjustable terms for off-season operations

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# **Vin du Lac Bistro**

## **Restaurant Lease Listing**

### Table of Contents

- A. Listing Summary
- B. Sample Pro Forma
- C. Lease Equipment List
- D. Site Plan sketches
- E. Kitchen Layout Sketches

# Vin du Lac Bistro

## Restaurant Lease Listing Summary

### Facility:

- Sited on grounds of Vin du Lac Winery
- 1,500+SF building, including 1,000+SF cook, prep, side service and storage areas
- 1,500+SF outdoor seating area (view patio)
- 1,800SF available banquet/event tent (catering customer pays tent rental fees)
- Turn-key, fully outfitted commercial kitchen, including extensive equipment
- Turn-key dining establishment, including tables, chairs and service ware
- Shared parking (with VdL tasting room)

### Lease terms:

- Low base monthly rate, with low gross percentage including base monthly rental
- Reduced or zero lease rate for off-season months (Oct – Mar), depending on usage.
- Short-term (i.e., year-to-year) lease available
- Requires independent liquor license (beer and wine); additional liquor optional.
- Lessor-provided grounds upkeep and pest control
- Wine Sales limited to Vin du Lac wines – negotiable 50% COGS

# Vin du Lac Bistro *sample* Pro Forma

(April through September Operations)

## REVENUE

	Apr 24	May 24	Jun 24	JuL 23	Aug 24	Sep 23	TOTAL
<b>FOOD SALES</b>							
Beer	969	1625	2909	2975	2705	2466	13648
Catered Food	0	2732	11113	0	8540	8260	30645
Restaurant Food	36164	67306	76225	102489	79149	66201	427534
<b>Total Food Sales</b>	<b>37133</b>	<b>71663</b>	<b>90247</b>	<b>105464</b>	<b>90394</b>	<b>76927</b>	<b>471,828</b>
<b>SERVICES INCOME</b>							
Catering Services Fees	0	716	3257	0	4608	2790	11371
Services Income - To Go fees	36	56	92	48	0	36	268
<b>Total Services Income</b>	<b>36</b>	<b>772</b>	<b>3349</b>	<b>48</b>	<b>4608</b>	<b>2826</b>	<b>11,639</b>
<b>WINE SALES</b>							
FOH Glass Pours/Tastings	3175	7193	8122	9605	7457	6308	41861
FOH Bottle Sales	7784	13170	13421	19996	15371	12710	82452
<b>Total Wine Sales</b>	<b>10959</b>	<b>20364</b>	<b>21543</b>	<b>29601</b>	<b>22829</b>	<b>19018</b>	<b>124314</b>
<b>TOTAL REVENUE</b>	<b>48128</b>	<b>92798</b>	<b>115139</b>	<b>135113</b>	<b>117830</b>	<b>98772</b>	<b>607,780</b>

## COST OF GOODS SOLD

Wine Cogs 50%	5479	10182	10772	14801	11414	9509	62157
Food, Beer, NA Bev COGS	11711	21281	19167	30628	18847	22229	123864
<b>Total COGS</b>	<b>17191</b>	<b>31463</b>	<b>29939</b>	<b>45429</b>	<b>30261</b>	<b>31738</b>	<b>186,021</b>
<b>GROSS PROFIT</b>	<b>30938</b>	<b>61335</b>	<b>85200</b>	<b>89685</b>	<b>87569</b>	<b>67034</b>	<b>421,760</b>

## EXPENSES

<b>Bankcard/ Bank service fees</b>	<b>841</b>	<b>2017</b>	<b>4287</b>	<b>5962</b>	<b>3757</b>	<b>4577</b>	<b>21,442</b>
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## PAYROLL EXPENSES

Gross Wages	24105	28151	34005	36589	32617	34738	190205
L&I Taxes	872	0	0	1670	0	0	737
Payroll Tax Expense	2393	1324	3988	4548	3944	4020	20217
<b>TOTAL PAYROLL EXPENSES</b>	<b>27370</b>	<b>29475</b>	<b>37993</b>	<b>42807</b>	<b>36561</b>	<b>38758</b>	<b>21,1160</b>

## LICENSING

Orderport POS system	338	338	338	338	338	338	2028
Licenses/City/Health/DOR	179	737	0	0	0	0	916
<b>TOTAL LICENSING</b>	<b>517</b>	<b>1075</b>	<b>338</b>	<b>338</b>	<b>338</b>	<b>338</b>	<b>2,944</b>

**Vin du Lac Bistro *sample* Pro Forma – Page 2**  
**(April through September Operations)**

<b>PROFESSIONAL SERVICES</b>							
Repairs/maintenance	710	710	710	710	710	710	4260
Grease Trap Pumping	271			271			542
Hood Cleaning						775	775
Fire Suppression Testing	475						475
<b>TOTAL PROFESSIONAL SVC</b>	<b>1456</b>	<b>710</b>	<b>710</b>	<b>981</b>	<b>710</b>	<b>1485</b>	<b>6,052</b>
<b>BISTRO SUPPLIES</b>	<b>2205</b>	<b>3818</b>	<b>3392</b>	<b>4242</b>	<b>2303</b>	<b>4149</b>	<b>20,109</b>
<b>UTILITIES</b>							
Propane-Kitchen tank	883	1256	729	1480	855	999	6202
Garbage/Water (City)	343	343	343	1035	759	428	3251
<b>TOTAL UTILITES</b>	<b>1226</b>	<b>1599</b>	<b>1072</b>	<b>2515</b>	<b>1614</b>	<b>1427</b>	<b>9,453</b>
<b>B&amp;O Taxes</b>	<b>227</b>	<b>437</b>	<b>542</b>	<b>636</b>	<b>555</b>	<b>465</b>	<b>2,226</b>
<b>TOTAL EXPENSES</b>	<b>33842</b>	<b>39131</b>	<b>48335</b>	<b>57481</b>	<b>45838</b>	<b>51199</b>	<b>275,826</b>
<b>NET INCOME</b>	<b>-2904</b>	<b>22204</b>	<b>36865</b>	<b>32204</b>	<b>41731</b>	<b>15835</b>	<b>145,934</b>

*Pro Forma explanatory remarks:*

- *Pro Forma reflects historical data. Actual future performance may vary.*
- *Data is derived from unaudited accounting data for exemplary months, as shown.*
- *Expenses reflect core bistro expenses as reflected in accounting data*
- *Payroll expenses include Executive Chef salary, BOH and FOH staff, but no other management salary.*
- *Pro Forma does NOT include lease/rent expense.*



**Vin du Lac Bistro  
Restaurant Equipment and  
Supply List**

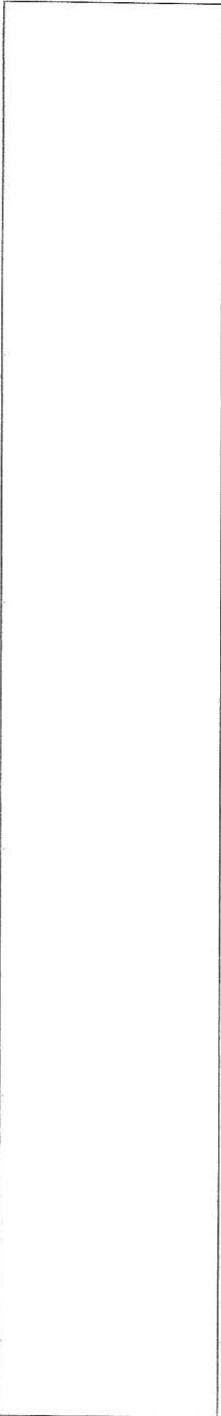
<b>KITCHEN EQUIPMENT</b>					
<b>Type</b>	<b>Qty</b>	<b>Volume</b>	<b>Brand</b>	<b>Age</b>	<b>Notes</b>
Commercial Mixer	1	20 qt	Hobart	5+	purchased used
Heat Lamp	1	36'		2+	
Food Warmer	1	12"x27"	Avantco	2+	
3 door sandwich prep cooler	2	72"	TRUE	2021	
Glass Dishwasher	1	30 racks/hr	Hobart	2021	
2 door worktop fridge	1	60"	TRUE	2021	
Commercial Vacuum Sealer	1		Weston	2023	
Steam Table Pans	3		various	2024	
Cambro insulated carriers	4		Cambro	5+	
Poly Pans/lids Asstd	20+		various		
Water Carafes	48+	750ml	Libbey		
Glass racks, Asstd.	10+		Cambro		
Fryer, Gas	1	42	Dean		
Food Processor	1	16 cup	Breville	2024	
Griddle	1		Imperial	2015	
2 drawer under griddle fridge	1		Imperial	2015	
Gas Grill	1		Imperial	2015	
Gas Stove	1		Imperial	2015	
Fire Suppression System	1			2015	
Oven E32D5	1	32"x22"x26"	TurboFan	2015	
Microwave, Commercial	2	Large	ACP	2021	
Shelving Asstd	4	asstd			
2 door commercial Fridge	1	T49	TRUE	2015	
2 door commercial Fridge	1	T43	TRUE	2015	
2 door commercial Freezer	1	T49	TRUE	2015	
Walk In Cooler	1	custom	Bush	2015	
Walk in Freezer	1	custom	Bush	2015	
Dishwasher, door type, TempStar	1	standard	Jackson	2015	
Bakers Racks	4	various	various		
Slicer	1	medium	Berkel	2021	827A-PLUS
Paella Pan/lid	1	medium		2024	
Mixer, household	1		Kitchen Aid	2024	
Stainless Steel Tables	4	various	various		
Ice Maker	1	200	Manitowoc	2015	
Electric Griddle	1	various	Cadco	2024	Model PCG-10C
Electric Burner	2		Cadco	2024	Model KR-S2

Vin du Lac Bistro  
 Restaurant Equipment and Supply List  
 Page 2

<b>DINING EQUIPMENT</b>					
Flatware	80-100 pcs each			Steelite	
Glasses, water	80+	10oz		Libbey	
Plates, asstd	150+			Tuxton, asstd	
Bowls, asstd	30+			Acopa, asstd	
Outdoor Dining Tables	13	4-5ppl		Assorted	Rectangle
Outdoor Dining tables	11	4-6ppl			Circle
Outdoor Dining Tables	7	2ppl			Circle
Outdoor dining chairs	72				
Wine glass (unbranded)	132	12oz		Chef and Sommelier	Model 46973
Wine glass (unbranded)	114	16oz		Chef and Sommelier	Model 46961
Umbrella	14			various	tan and light green shades
<b>CATERING EQUIPMENT</b>					
8-foot Banquet Tables	10				Plastic, folding
White padded, resin chairs	99				
Rectangular Chafing Stands	10				
Chafing Water pans	Several				
Rectangular Chafing Lids	6				
Silver Chargers	50				
Soup Chafing Dishes with water basin and lids	3				

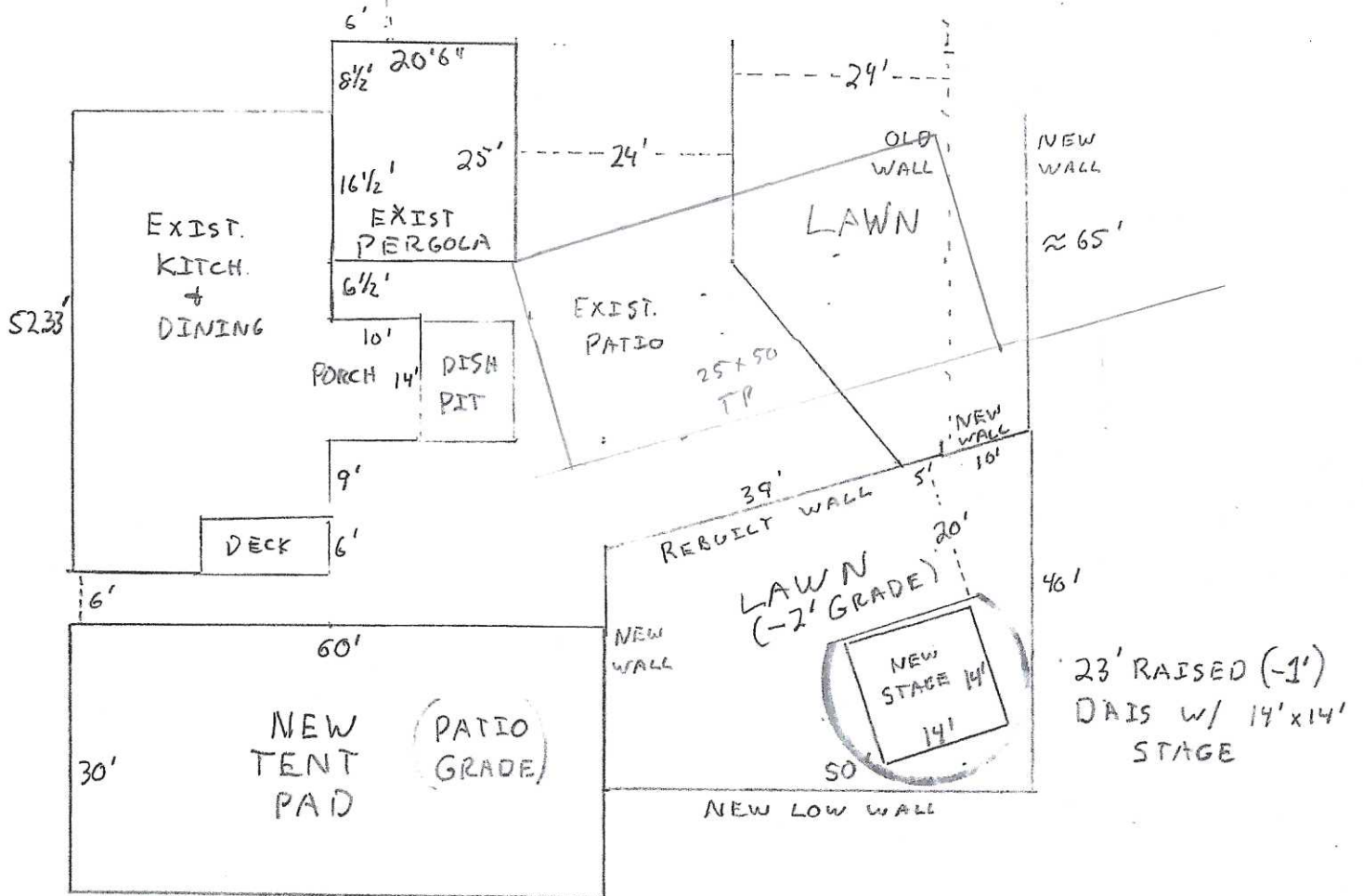
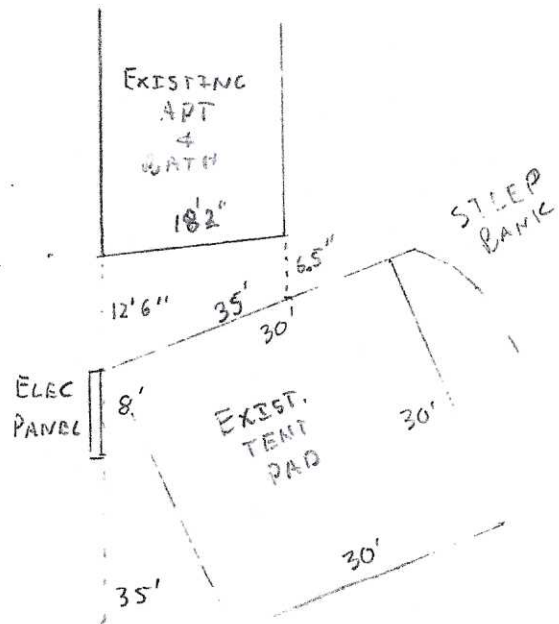


# SOUTH AREA



MAY 13, 2022

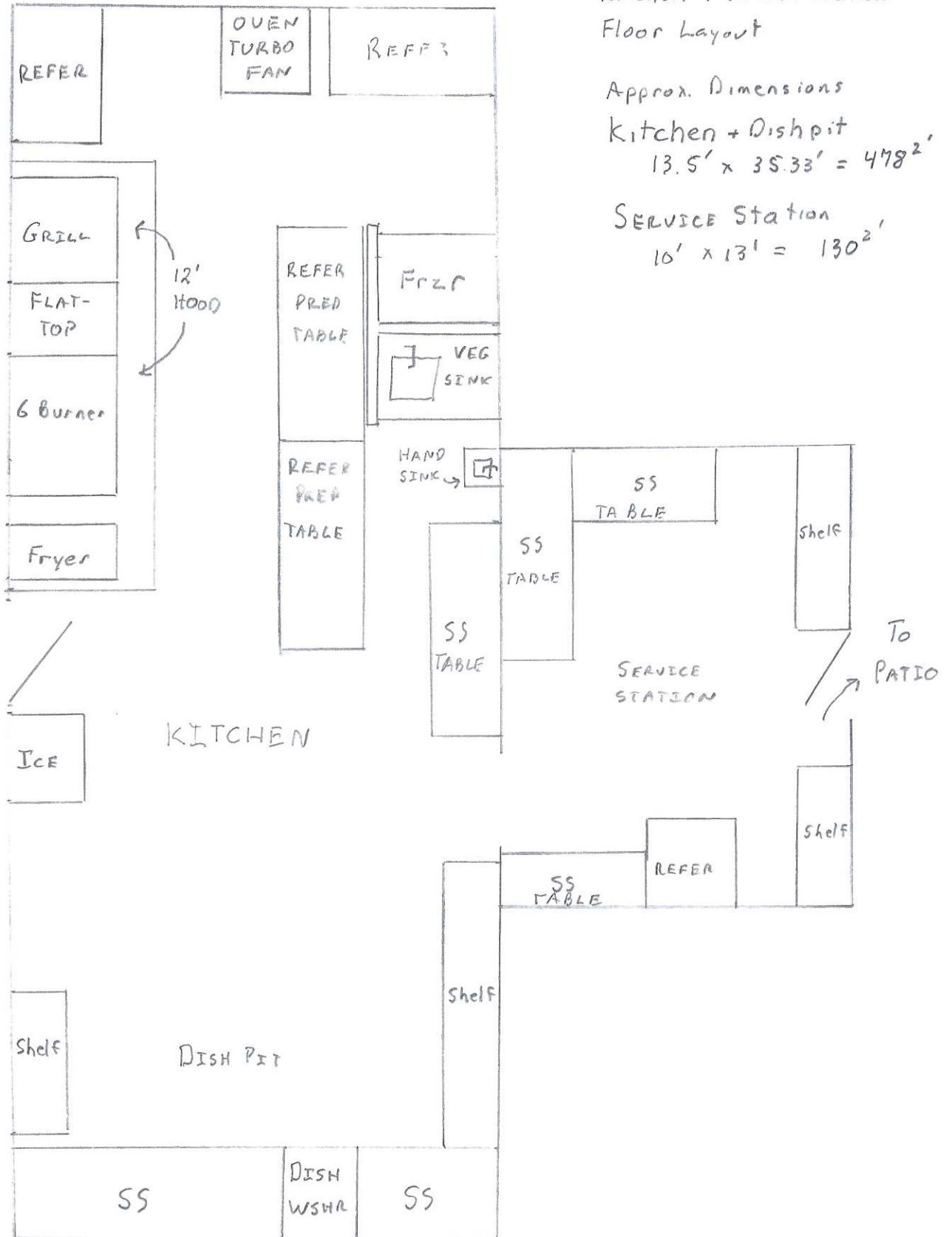




Vin du Lac  
 Kitchen + Service Station  
 Floor Layout

Approx. Dimensions  
 Kitchen + Dishpit  
 $13.5' \times 35.33' = 478^2'$

Service Station  
 $10' \times 13' = 130^2'$



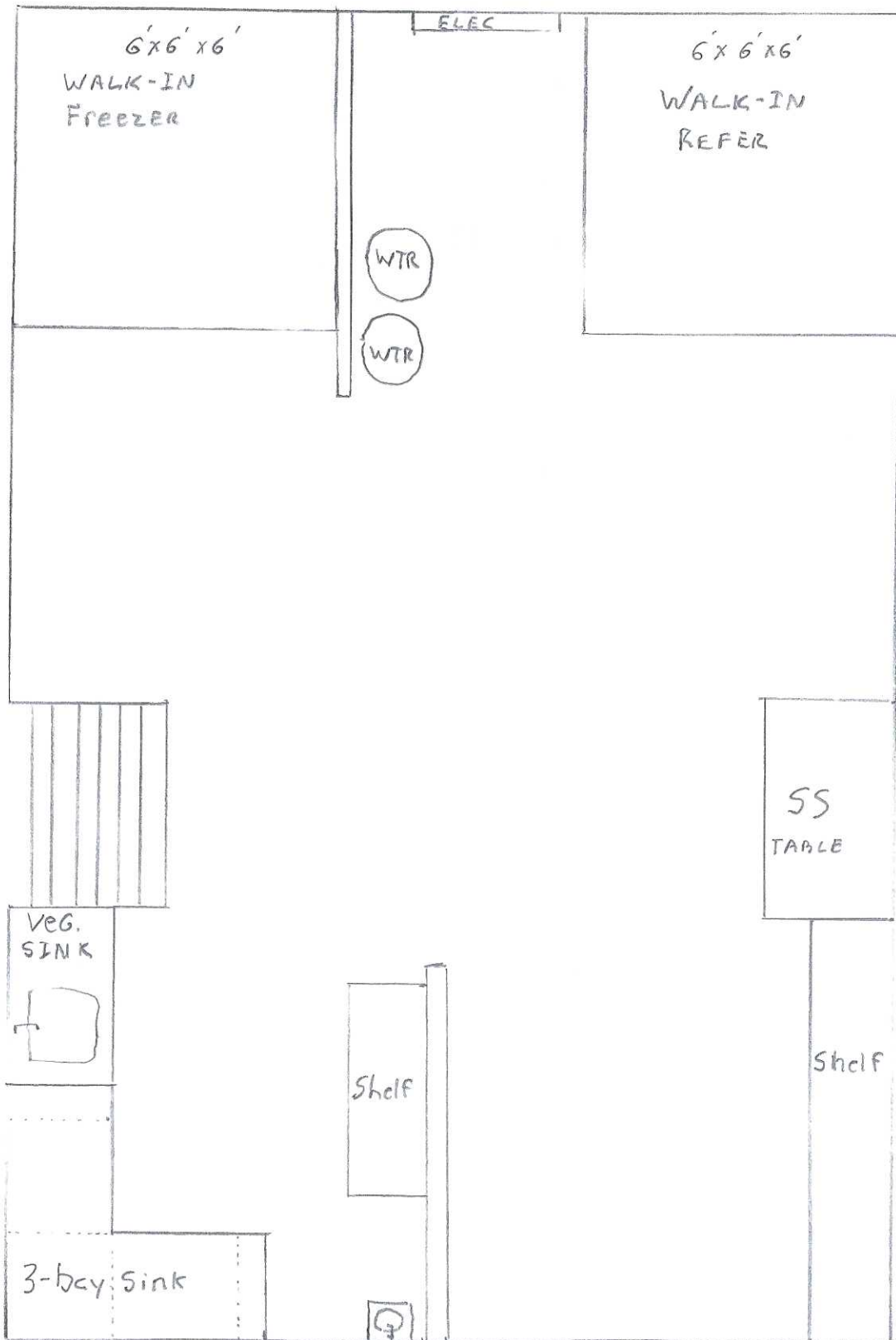
9/20/24



Vin du Lac  
Basement  
PREP/STORAGE  
AREA

Approx. Dimensions:

$$16'9" \times 25'3" = 421'2"$$



9/20/24