

What's the Secret Sauce to Strong Restaurant Concepts

Finding the perfect real estate for a restaurant involves more than just square footage and a few deal points. It's a strategic process that starts with high-level planning and fit, followed by thorough location vetting and lease negotiations. Only then does the actual restaurant creation begin.

Once a potential location passes initial tests, the next step is a boots-on-the-ground approach. What's currently in the area, what's successful, and what's lacking? How can your restaurant be both complementary and unique? Considerations include the location's reach, the makeup of the target audience, and whether you envision your restaurant as a destination.

Join us as three industry-leading restaurant experts share their insights on finding, securing, and opening successful concepts in today's competitive market.

DATE: June 5th, 2024
TIME: 8:00 am - 9:30 am
7:30am Registration, 8:00am Program, 9:30am Adjourn
LOCATION: Oak Ridge Country Club
(700 Oak Ridge Road, Hopkins, MN 55305)
REGISTRATION: Visit www.msca-online.com or call (952) 888-3490
COST: \$45 Members, \$55 Members at Door, \$70 Non-Member, \$40 Student/Intern

1.5 Real Estate Continuing Education Credits Applied For.



Speakers:
Bob Kinsella
Finance Director
Trellis Hospitality



Tomme Beevas
Founder/Chief Strategic Officer
Pimento Jamaican Kitchen



Bruce Nelson
Chief Financial Officer
Nova Restaurant Group

Moderator:
Kim Aune, Senior Vice President, Shea, Inc.

- Pre-registration ends at noon on June 4
- Substitutions or cancelations are allowed 24 hours in advance
- No shows will be billed