



Premium Commercial Kitchen Space Available for Lease

5101 8th Ave S, Gulfport, FL 33707

Professional Kitchen Space

Newly Renovated | 4,620 SF | Four Walk-in Coolers/Freezers

Exclusive Leasing Opportunity | Professionally Represented by Orange Belt Investments

Contact Mike Schultz 727-463-3374 - Insta Real Estate Solutions

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Executive Summary

Premium Restaurant/ Commissary Kitchen Space

Exceptional 4,620 SF fully renovated commercial kitchen and restaurant space now available for lease in Gulfport, FL. Ideal for restaurants, catering operations, food manufacturers, and specialty food businesses.

Premium Renovations

- Complete exterior renovation with new roof, windows, doors, and fresh stucco/paint
- Four walk-in coolers/freezers (1,200+ SF of refrigeration) - Recently Rebuilt and Reconditioned
- Fully upgraded interior with modern finishes and efficient layout design
- New HVAC systems providing optimal climate control throughout the facility
- Freshly paved parking lot with new striping and improved access

Leasing Opportunity

Total Available Space	Lease Rate Range	Lease Term	Move-In Ready
4,620 SF	\$25/SF NNN	3-5 Years	Q3 2025

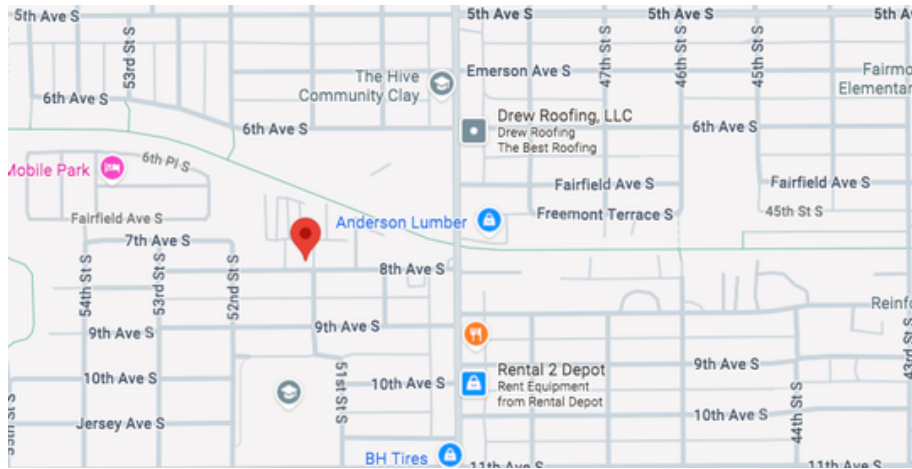
Kitchen & Equipment Highlights

- Professional kitchen with four walk-in coolers/freezers (1,200+ SF of refrigeration) - Recently Reconditioned
- Existing 12' hood system ready for your cooking equipment
- Large prep area or additional kitchen space with optional hoods depending on your needs
- Retail space for customer service, take-out, or dining area

Ideal For

- Full-service food manufacturing with significant refrigeration needs
- Ghost kitchens and food delivery businesses
- Commercial catering or Food Truck operations needing a large preparation and refrigeration needs.

Prime Location for Food Service



Customer Demographics

Population (3-mile radius)	Median Household Income
22,540+	\$58,750
Average Dining Out Monthly	Annual Tourist Visitors (Tampa Bay)
\$285/household	15M+

Nearby Customer Draws

- Beaches
- Offices
- Colleges
- Hotels
- Residential

Built-In Infrastructure Advantage

Our newly renovated commercial kitchen includes 1,200+ SF of freezer and refrigeration space - perfect for restaurants, ghost kitchens, catering businesses, and food production operations, food truck prep and storage.

Strategic Restaurant Location

- Located in vibrant Gulfport, known for its thriving dining scene and weekly farmer's market
- Just minutes from St. Petersburg's Beach Drive and downtown dining district
- Positioned in a high-visibility corridor with excellent street presence

Delivery & Catering Radius

- 15-minute delivery radius reaches 125,000+ residents
- Easy access to major delivery platforms (UberEats, DoorDash, GrubHub)
- 20-minute drive to St. Pete Beach and Gulf Beaches tourist areas
- 30-minute drive to downtown Tampa and convention center

Local Food Scene

- Gulfport is known for its eclectic, independent restaurant scene
- Strong local support for food-based businesses
- Growing demand for specialized food services including vegan, farm-to-table, and ethnic cuisine

Why Your Business Will Thrive Here



Premium Kitchen Ready For Your Business
Our fully renovated 4,620 SF commercial kitchen offers the perfect turnkey solution with exceptional refrigeration capacity, professional-grade equipment, and flexible space for your culinary business to succeed.

Key Tenant Advantages

- Extensive Refrigeration: 1,200+ SF of freezer and/or refrigeration space with four walk-in coolers/freezers - perfect for inventory storage and food preservation
- Brand New Infrastructure: New roof, 3 New HVAC units, hot water heater, interior refresh, windows, doors, exterior stucco and paint, paved parking lot and re-stripped
- 3 Phase Electric 400 amp and Natural Gas
- Prime Location: Positioned in food-friendly Gulfport with excellent visibility and access to Tampa Bay's vibrant food scene
- Turnkey Operation: Move in and start producing immediately with professional 12' hood system, proper ventilation and grease trap already installed

Perfect For These Businesses



Full-Service Restaurants

Ideal for restaurants requiring significant food prep area and extensive cold storage for fresh ingredients. Separate retail area perfect for dining space.



Ghost Kitchens

Optimized layout for delivery-only concepts with efficient workflow, ample preparation space, and separate areas for multiple brands.



Catering or Food Truck Operations

Extensive prep space and refrigeration capacity perfect for large-scale food preparation and ingredient storage for events and services.



Food Production

Specialized kitchen suitable for commercial bakeries, meal prep services, or specialty food manufacturing with ample storage.

Featured Amenities

❄️ Four Coolers/Freezers

🔥 12' Hood System

🏠 Storage Areas

🚗 Paved Parking

💻 Office Space

🏪 Retail Section

🌊 Grease Trap

💰 Competitive Rent

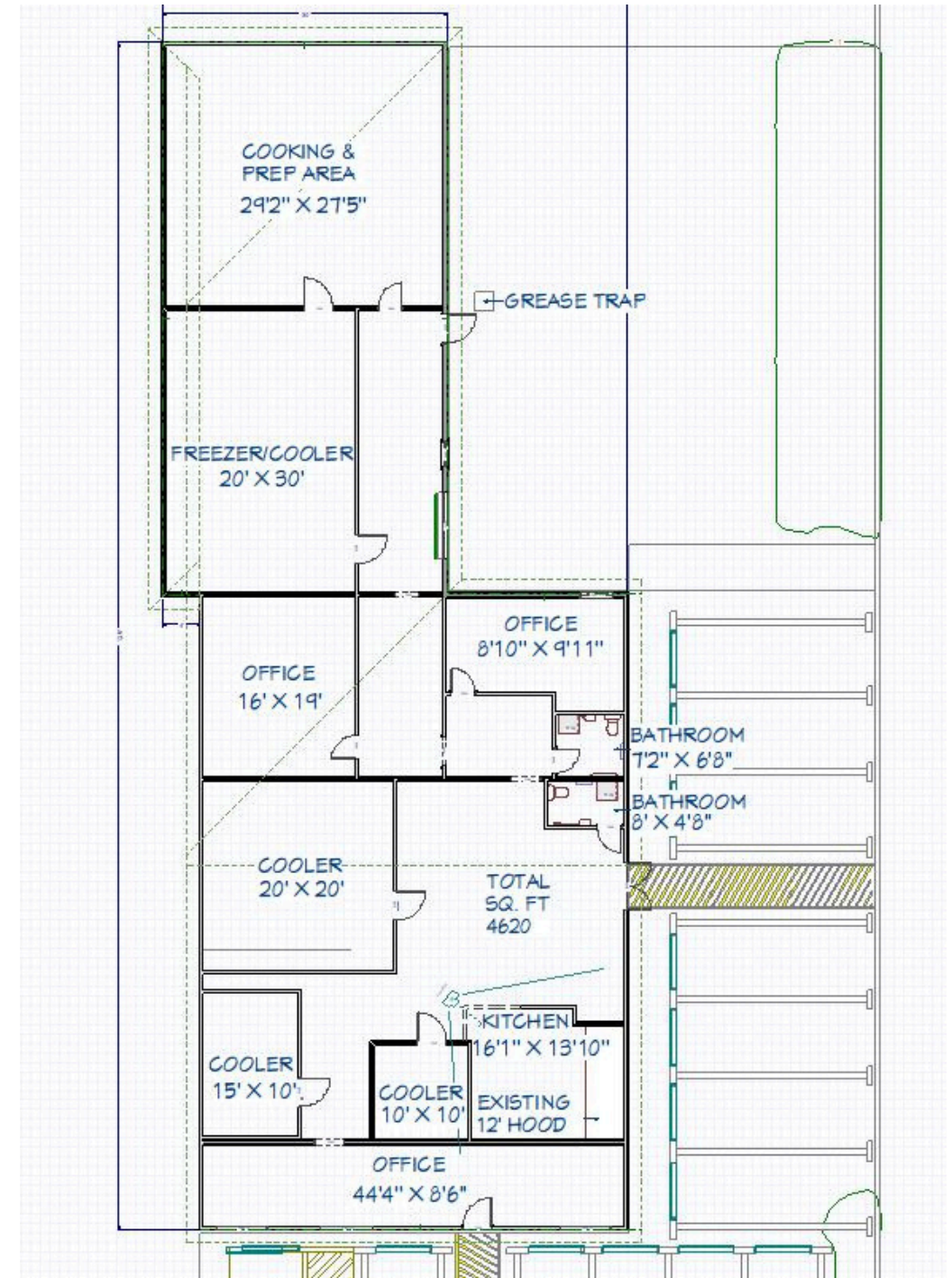
EXISTING - Kitchen Floor Plans & Specifications

Kitchen Zones

Area	Features	Size
Cooking & Prep Area	12' Hood Installed	210 SF
Cooking & Prep Area	3 Bay Sink	800 SF
Refrigeration Zone	4 Walk-in Coolers/Freezers	1,200+ SF
Retail Space	Customer-Facing Area	800 SF
Office Area	Administrative Space	300 SF
Bathrooms	2 Bathrooms	200 SF
Storage/Other	Utility, Storage, Misc	720 SF

Kitchen Specifications

- Refrigeration: Four walk-in coolers/freezers totaling over 1,200 SF of cold storage capacity, with upgraded cooling systems for maximum efficiency.
- Hood System: Existing 12' commercial hood with fire suppression system, ready for cooking equipment installation
- Utility Access: 3 Phase 400 amp electrical service (ability to upgrade to 700 amps), natural gas lines, and Grease Management System built-into the floors.
- Delivery Access: Dedicated receiving area with a large (pallet size) roll up door that leads directly into the large freezer for vendor deliveries and shipping of products

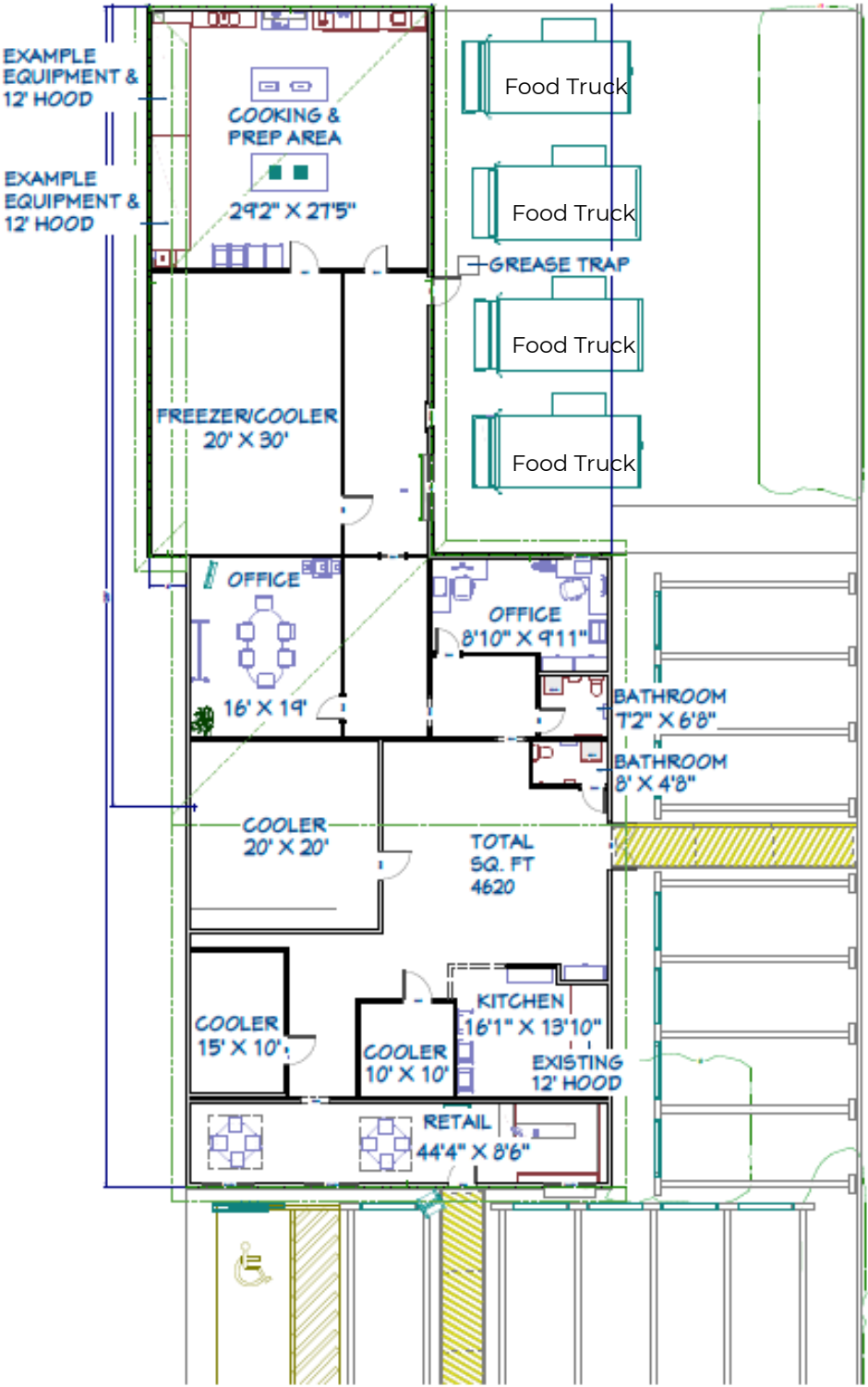


POTENTIAL - Kitchen Floor Plans & Specifications



Kitchen Zones

Area	Features	Size
Cooking & Prep Area	12' Hood Installed	210 SF
Cooking & Prep Area	Two - 12' Hoods Optional	800 SF
Refrigeration Zone	4 Walk-in Coolers/Freezers	1,200+ SF
Retail Space	To-Go / Retail Space	380 SF
Office Area	Administrative Space	300 SF
Bathrooms	2 Bathrooms	200 SF
Storage/Other	Utility, Storage, Misc	720 SF



Kitchen Specifications

- Refrigeration: Four walk-in coolers/freezers totaling over 1,200 SF of cold storage capacity, with upgraded cooling systems for maximum efficiency.
- Hood System: Existing 12' commercial hood with fire suppression system, ready for cooking equipment installation
- Utility Access: 3 Phase 400 amp electrical service (ability to upgrade to 700 amps), natural gas lines, and Grease Management System built-into the floors.
- Delivery Access: Dedicated receiving area with a large (pallet size) roll up door that leads directly into the large freezer for vendor deliveries and shipping of products
- Food Truck Parking / Storage and Plug-ins

Visual Property Showcase

Comprehensive views of the fully renovated 4,620SF commercial kitchen facility



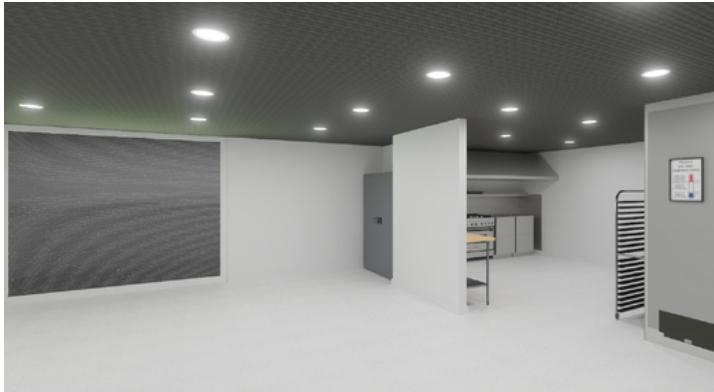
Future Retail or To Go Area



3 - Existing Walk-In Coolers/Freezers



Future Kitchen or Preparation Area



Existing Kitchen



Office #1



Office #2

Visual Property Showcase

Comprehensive views of the fully renovated 4,620SF commercial kitchen facility



POTENTIAL FOOD TRUCK PARKING, STORAGE, CHARGING, LOADING AND GREY WATER DISPOSAL

Tenant Requirements & Application Process

Qualification Requirements for Restaurant & Food Service Tenants



Credit & Financial Requirements

Verification of financial stability ensures your business can successfully operate in this premium kitchen space.

- ✓ Minimum credit score of 650 for business owner or guarantor
- ✓ 2 years' business tax returns (for established businesses)
- ✓ 3 months' bank statements showing operational liquidity
- ✓ Proof of funding sources for startup businesses

i Flexible terms available for new businesses with strong business plans

Business Licensing & Permits

All food service businesses must maintain proper licensing and permits to operate legally in Pinellas County.

- ✓ Florida Business License and Pinellas County Local Business Tax Receipt
- ✓ FL Department of Business & Professional Regulation Food Service License
- ✓ Florida Department of Health Food Manager Certification
- ✓ Certificate of Use (CU) and Occupational License

i We provide guidance on permit application process

Insurance Requirements

Comprehensive insurance coverage is required to protect your business and meet lease obligations.

- ✓ General Liability Insurance (\$1M per occurrence, \$2M aggregate)
- ✓ Property Insurance covering tenant improvements and contents
- ✓ Workers' Compensation Insurance (if applicable)
- ✓ Business Interruption Insurance (recommended)

i Orange Belt Investments must be listed as additional insured

Application Process

Our streamlined application process gets qualified tenants into this premium kitchen space quickly.



- ✓ Application processing time: 5-7 business days \$50
- ✓ application fee per applicant (non-refundable)

i Applications available online or in-person

Contact Information & Next Steps



Leasing Contact Information

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Insta Real Estate Solutions



Next Steps for Interested Tenants

- 1 Schedule Property Tour - Contact our leasing team to arrange an on-site tour of the kitchen space
- 2 Submit Business Details - Provide business plan, concept overview, and financial qualifications
- 3 Complete Application - Submit tenant application with references and credit information
- 4 Discuss Customization - Review any specific equipment or layout requirements
- 5 Lease Negotiation - Finalize terms, rental rate, and improvement allowances
- 6 Move-In Coordination - Schedule access for equipment installation and setup