

326 S. Main St Bartlett: Fully Equipped and Turnkey Restaurant Opportunity

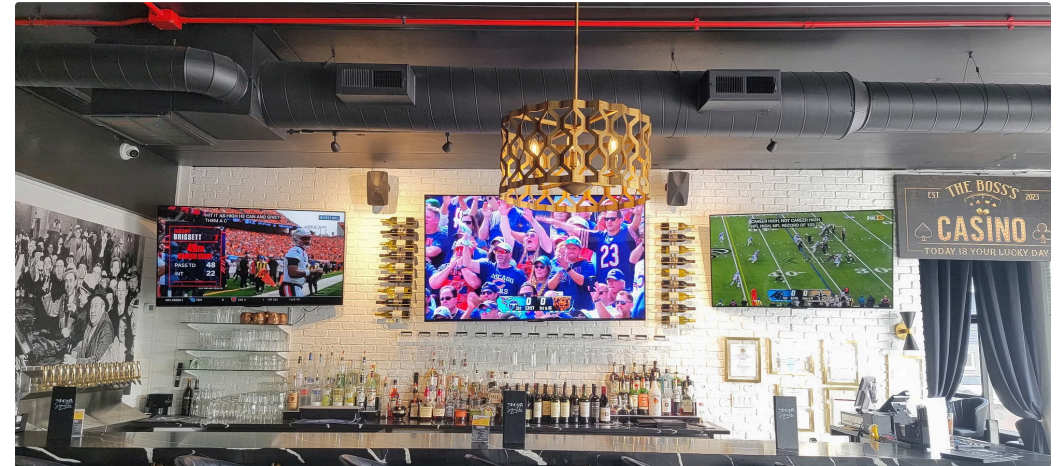


Seize a rare opportunity for an exceptional, fully renovated restaurant property located in vibrant downtown Bartlett, Illinois. This turnkey offering combines a prime location with immediate operational readiness and substantial expansion potential, making it ideal for experienced operators seeking to maximize profitability through diverse revenue streams.

Executive Summary

Investment Highlights

- Stunning 3291 sq ft building, fully renovated (2022-2023) with premium finishes.
- Secure 5-year lease (\$7,000/month modified gross), with renewal options. Tenant pays the difference in taxes from their base year.
- Substantial landlord-owned equipment package (valued at \$250,000+).
- Prime downtown location at Bartlett & Railroad Avenues.
- Can add Gaming!



This offering presents a unique opportunity to operate a thriving restaurant with significantly reduced upfront capital. The recent, comprehensive renovation and extensive equipment package empower operators to prioritize growth and innovation, rather than burdensome facility investments.

Exceptional Property & Flexible Layout

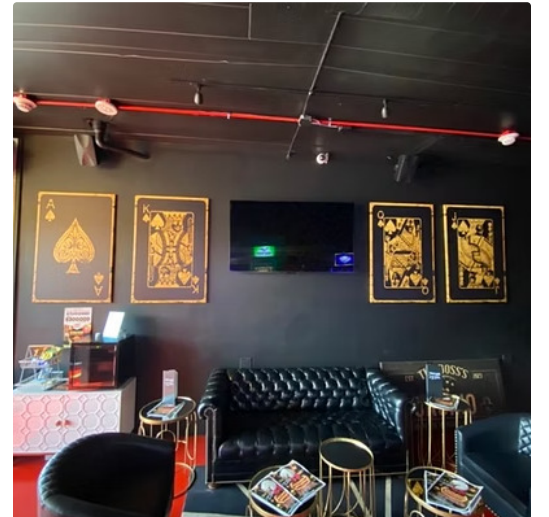


Premier Restaurant Space

The heart of the property, approximately 3291 sq ft, features a fully equipped, high-end kitchen, a stylish bar area, and a captivating main dining room. Its premium finishes, contemporary design, and comfortable seating are ideal for both casual dining and special events.

This property's intelligently designed, flexible layout empowers operators to segment operations for peak efficiency and maximized revenue. The recent comprehensive renovations have forged a cohesive aesthetic while preserving distinct functional zones, ensuring a premium experience for every guest.

Property Photos



Strategic Location & Dynamic Market

Strategic Position in Bartlett

Situated at the prime intersection of Bartlett & Railroad Avenues, this property offers unparalleled visibility and access. Its coveted corner spot in downtown Bartlett effectively captures both dedicated patrons and high volumes of passing traffic.

Market Demographics

- Average household income: \$113,200 (27% above national average)
- Population within 5-mile radius: 86,500
- Daily boost from nearby office parks: 12,000+ commuters
- Median age: 38.4 years
- Homeownership rate: 78% (indicating a stable, affluent community)

The affluent Bartlett market demonstrates strong support for upscale casual dining concepts, with limited direct competition for high-quality restaurant experiences. The community's spending patterns indicate significant potential for both regular dining and special event bookings, ensuring robust revenue opportunities.

Accessibility & Visibility

- Prominent corner lot location
- Newly repaved parking lot with ample spaces
- Just one block from Metra station
- 5 minutes to I-90 interchange
- 25 minutes from O'Hare International Airport

Bartlett: A Prime Market Opportunity

Bartlett, Illinois, offers an exceptional market for a high-quality restaurant operation, driven by robust demographics and minimal direct competition for your unique concept.

\$113K

Avg. Household Income

Far exceeds the national average, indicating substantial disposable income for dining.

86.5K

Population (5-mile radius)

A vast local customer base poised to embrace new and elevated dining experiences.

12K+

Daytime Population

Boosted by thriving nearby office parks, ensuring consistent weekday patronage.

78%

Homeownership Rate

Reflects a deeply rooted, stable community with consistent local spending power.

Seizing the Competitive Advantage

The local market actively seeks upscale casual dining and distinctive event spaces, yet few direct competitors deliver a comparable experience or capacity. This property stands uniquely positioned to capture a significant share of this underserved and eager market.

Comprehensive Equipment Package: A Turnkey Solution

This property features an extensive, landlord-owned equipment package, providing exceptional value for operators. All equipment was either purchased new during the 2022-2023 renovation or is meticulously maintained for optimal performance.

Professional Kitchen

- Premium Fiero Forni pizza oven (\$20,000 value)
- 6-burner commercial stove with convection oven
- 3' char grill & 12" flat top
- Salamander broiler
- Forza Forni 40qt commercial mixer
- Multiple commercial refrigeration units
- Chef's bases & prep tables
- Commercial dishwasher

Dynamic Front-of-House

- Complete POS system with terminals
- High-end espresso machine
- Wine & display coolers
- Tables, chairs, & bar stools
- Lounge furniture & sofas
- Multi-size wall-mounted TVs (85", 65", 50%)
- Separate Video Gaming area. (Can add gaming. The location is not currently open).

Essential Building Systems

- Modern HVAC system
- Commercial water heater
- Water softener system (leased)
- Ice machine (leased)
- CO² system for beverage service (leased)
- Advanced security system
- Revenue-generating EV charging stations

This valuable equipment package, estimated at over \$250,000, significantly reduces initial capital requirements for incoming operators. With new or well-maintained major systems, you can minimize unexpected replacement costs and focus on immediate operations.

Fully Equipped Commercial Kitchen

Step into a spacious, professionally designed commercial kitchen. Its meticulous layout and premium finishes optimize immediate, high-volume culinary operations. Thoughtfully designed for seamless prep-to-plate workflow, it offers true turnkey readiness.



At the core, a robust cooking line awaits, featuring a 6-burner commercial stove, char grill, and flat top grill. This professional-grade equipment, coupled with advanced ventilation, ensures exceptional cooking capabilities, perfectly suited for diverse menu offerings.



A standout feature is the premium Fiero Forni pizza oven, a top-tier piece valued at approximately \$20,000. This addition underscores the kitchen's comprehensive and high-value equipment package, ready to serve a diverse clientele with exceptional pizza production.

These detailed views highlight the extensive, landlord-owned equipment package, reinforcing the property's immediate operational advantage. Operators can commence business with professional-grade appliances, significantly minimizing initial capital outlay and ensuring operational excellence from day one.

Unlock Diverse Revenue Streams

Maximize Your Earning Potential

Core Restaurant Operations

The fully-equipped main restaurant offers immediate operational readiness for food and beverage service. Spanning approximately 3,291 sq ft, the dining area comfortably seats 75- 100 guests plus separate gaming room.

Private Events & Banquets

There is an additional 1170sf of 1st floor and basement space available for lease as well.

The property's diverse revenue potential fosters a resilient business model, minimizing vulnerability to seasonal fluctuations or economic shifts.

Additional Income Generators

- **Gaming Machines:** Bartlett's gaming allowance provides an immediate revenue addition.
- **Catering Operations:** The commercial kitchen's ample capacity supports catering expansion beyond on-premise needs.

Lease Terms & Financial Structure

1

Primary Lease Terms

- Monthly rent: \$7,000 (Modified Gross)
- Term: 5 years with flexible renewal options
- 3 Months rent down: \$21,000
- Real estate taxes: Base year included; tenant pays the difference in taxes from their base year

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Operational Costs

- Maintenance: Tenant responsible for all routine maintenance and repairs
- Equipment: Landlord owns equipment; tenant handles maintenance, repair, and replacement

Property Condition & Recent Improvements

Extensive 2022-2023 Renovation

The property completed a comprehensive renovation in 2023, transforming both its aesthetics and functionality. This significant investment eliminates deferred maintenance, offers modern, efficient systems, and provides substantial value to incoming operators.

Exterior Enhancements

- Revitalized façade
- Resurfaced 24-space parking lot with new striping
- Modernized exterior lighting
- New signage foundation
- Enhanced landscaping


Refined Interiors

- Complete interior redesign by hospitality design firm
- Premium flooring installed throughout
- Custom bar with high-end finishes
- Designer lighting package
- Acoustic treatments for optimal dining environment
- Custom millwork and built-ins
- Upgraded, ADA-compliant restrooms

Robust Infrastructure

- Upgraded electrical systems
- Updated plumbing throughout
- Enhanced kitchen ventilation system
- Improved fire suppression system
- High-speed internet infrastructure
- Advanced security system with cameras

All renovations were completed with proper permits and inspections by the Village of Bartlett. This comprehensive upgrade allows operators to immediately focus on business development, free from facility concerns.

 A space condition inspection can be conducted before lease commencement.

Next Steps & Contact Information

Contact Information

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⊗ This offering is presented without warranty or representation of accuracy. Prospective tenants should independently verify all aspects of the business and property.

A Turnkey Path to Restaurant Success in Bartlett