

**BRITANNIA  
BREWING CO**



Kelowna/Lake Country Location  
Text Amendment Application



## Agenda

Offerings

Local Hot Spot

2<sup>nd</sup> Floor Mezzanine

Products and Services

Production Process

Facility and Location

Summary

# Offerings

6500 SF Brewery, restaurant, tasting room, patio and picnic areas.

To increase the current occupancy load from 237 to 250 people.

To increase the floor area from 235 m<sup>2</sup> to 300 m<sup>2</sup>, to accommodate our 2nd floor mezzanine.

A full menu is offered with food, beer, wine, cocktails, happy hour, and special event menus.



# Local Hot Spot



- Operational since December 14, 2023
- Loyal customer base has been established in our first year.
- Tourism dollars were also a contributing factor in our first Spring/Summer season
- Our brewery is welcoming to all demographics, from professionals, to friends, families with children, date nights, and special events.
- Our brewery is fresh, with an open concept and a welcoming feel to all who visit.



## 2<sup>nd</sup> Floor Mezzanine

- Adding the “unlicensed” 2<sup>nd</sup> floor mezzanine is crucial to the financial success of our business.
- Increasing the “licensed” area from 235m<sup>2</sup> to 300m<sup>2</sup>, allows us the opportunity to maximize seating during the winter months.
- Weekends in the winter are the bread-and-butter of our business, having access to more seating is vital in the slower months.
- With extra seating and a private space, this allows more choices at Christmas time, and throughout the year.
- The 2<sup>nd</sup> floor mezzanine has its own dedicated washrooms.



# Products & Services

We provide high quality and innovative new products, always focusing on eleven ales on tap. Six will always be the core ales, with five rotating seasonal taps at any given time.

We have been able to perfect our products and recipes while focusing on building key accounts with other restaurants, liquor stores, and a very loyal customer base.

Britannia aims to work with local leaders to continuously improve our community and further develop our neighborhood for the better.



# Production Process

The production of our beer services 3 Britannia locations. Kelowna, Steveston Village in Richmond, and Ladner Village, Delta, BC

The core ingredients that go into our brewing process include malt/barley, hops, yeast and water. As a craft brewer we also tend to add seasonal, fresh and specialty hops/fruits, to a select bunch of our ales.

## Brewing Process:

- Milling and Mashing
- Lautering
- Boiling
- Wort Settling and Cooling
- Fermentation
- Storage and Maturation
- Taste Test



# Facility and Location

The building is over 8800 SF. Located on the old Hiram Walker site; the brewery is in the industrial area of Kelowna.

The SF is comprised of a brewery, restaurant and 2 rental units, that our tenant occupied. Also located on the property is an outdoor patio, picnic area, and bocce ball court.

Many businesses surround the location and continue to support our brewery. In addition, there are residential communities in proximity, who have enjoyed having a brewery so close to their homes.







## Summary

The team at Britannia Brewing are excited for the next steps in the growth of the business. With the additional floor area and increased capacity, the potential for growth is mandatory in the success of Britannia Brewing Kelowna.

Come join us to celebrate life and enjoy a glass of ale together.

Thank you for your time.

Britannia Brewing Co.