



BUSINESS CONCEPT PROPOSAL



THE CRAFTED HUB

CAFÉ · by Pro Kitchen Hub · Library Square, Sunrise, FL

MADE BY MANY. SHARED IN ONE PLACE.

The Crafted Hub | Café

The proposed business is THE CRAFTED HUB | CAFÉ, the flagship, café-format storefront of The Crafted Hub, Pro Kitchen Hub's retail and marketplace sub-brand. Where Pro Kitchen Hub builds food businesses, The Crafted Hub Café is where those businesses meet the market: a single, professionally run storefront giving PKH member entrepreneurs real, everyday retail access without any one of them signing their own lease.

It is not a single chef's café, every pastry, sauce, dessert, and drink is sourced from a curated, rotating selection of PKH members, so the offering keeps evolving. Guests get a constantly fresh reason to come back; members get a real storefront to test, sell, and grow.

RECOMMENDED BRAND ARCHITECTURE

MASTER BRAND

Pro Kitchen Hub

RETAIL SUB-BRAND

The Crafted Hub, by Pro Kitchen Hub

THIS LOCATION

The Crafted Hub | Café — Library Square, Sunrise, FL

BRAND DESCRIPTOR

Fresh. Original. Artisan-Made.

PRIMARY TAGLINE

Made by Many. Shared in One Place.

SUPPORTING LINE

Where Makers Meet the Market.

Front of House

The design language carries the brand's black, white, and Apple Red palette from the storefront sign straight through to the counter and menu boards — modern-industrial, warmed by dark wood tones, pendant lighting, and long communal tables that carry the brand's community-driven pillar into the room itself.



SERVICE COUNTER & MENU BOARD



COMMUNITY TABLE DINING AREA

Back of House | The Kitchen

Behind the counter, a full commercial kitchen — equipment and brand signage visible rather than hidden — signals the craftsmanship behind every item on the menu. A dedicated prep kitchen and organized dry and cold storage support the rotating roster of PKH member products the café depends on.



Floor Plan & Guest Amenities

A simple, one-path guest flow: counter and pastry case immediately inside the entrance, communal seating filling the center of the room, and the open kitchen, storage, and restrooms toward the back. Both restrooms continue the same clean, modern finish as the rest of the space.



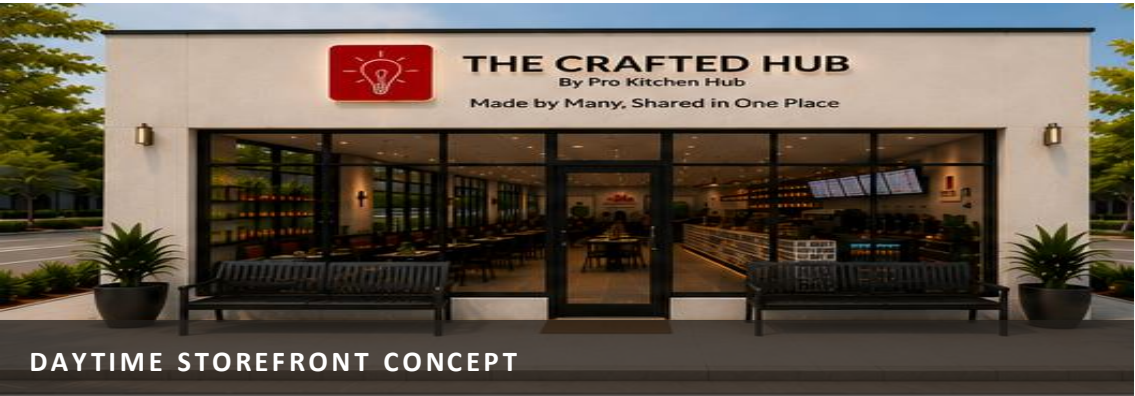
AERIAL FLOOR PLAN CONCEPT



ADA RESTROOM



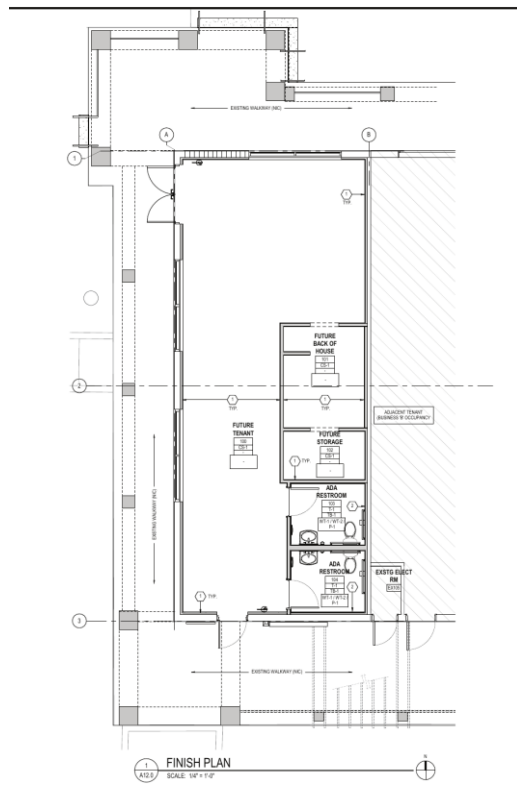
RESTROOM



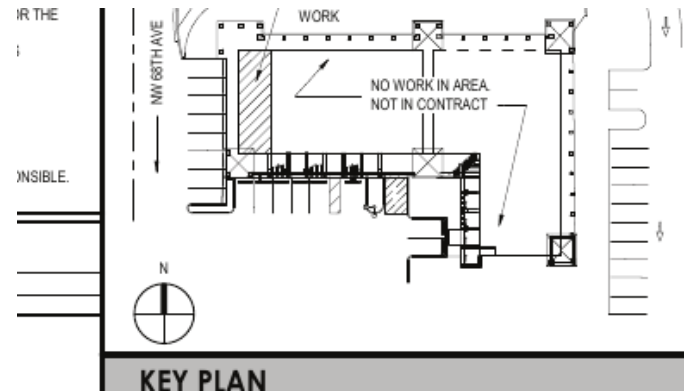
DAYTIME STOREFRONT CONCEPT

Architectural Plans & Expansion Plan

Interior modifications for The Crafted Hub Café are already in progress at Library Square, Unit 11 — 100% Construction Documents (Sheet A12.0) stamped and signed by Charles Michelson, AR0009976, of Saltz Michelson Architects, dated July 2026.



STAMPED FINISH PLAN — UNIT 11



KEY PLAN — AREA OF WORK

EXPANSION PLAN

Beyond Unit 11, Pro Kitchen Hub intends to acquire both Bay 11 (this unit) and the adjacent Bay 10 — expanding The Crafted Hub Café's back-of-house, storage, and dining footprint as the concept scales at Library Square.

CURRENT STATUS

Unit 11 — 100% Construction Documents complete, architect-stamped, ready for permitting.

The To-Go Menu Idea



Categories at a Glance

COFFEE & BEVERAGES

Hot: coffee, café con leche, cappuccino, latte, espresso, americano, tea. Cold: cold brew, iced coffee, iced café con leche, iced latte.

JUICES & REFRESHERS

Fresh orange juice, Caribbean sorrel, fresh & seasonal lemonades, fruit and tropical smoothies, seasonal fresh juices.

PASTRIES & CAKES

Savory: pastelitos, Haitian patties, pâté kòde, Jamaican patties, empanadas.
Sweet: guava pastry, croissants, seasonal pastries.

SWEETS & DESSERTS

Beignet, fried ice cream, cakes by the slice, island desserts, rotating member-made desserts, dessert of the day.

SOUPS & SALADS

Caribbean squash soup, tomato bisque, sancocho, Caribbean-Creole gumbo. Caesar, garden, tuna & seafood salads.

SANDWICHES

Grilled chicken, Caribbean pork, ham & cheese, turkey, steak & peppers, vegetarian served on artisan breads.

THE CRAFTED MARKET

Take-home, made by PKH members: artisan teas, granola, spice blends, sauces, baked goods, snacks & gifts.

Foot Traffic, Online Sales, Delivery & Catering

The Crafted Hub Café will run a multi-channel revenue strategy designed to generate sales beyond traditional walk-in traffic. While the café will benefit from daily foot traffic from the surrounding community, library visitors, businesses, residents, and city activities, its reach will extend through online ordering, pickup, third-party delivery platforms, and catering services.

WALK-IN & FOOT TRAFFIC

Daily traffic from the surrounding community, library visitors, businesses, residents, and City of Sunrise activities.

ONLINE ORDERING & PICKUP

Direct online ordering and pickup extends the café's reach well beyond walk-in customers.

THIRD-PARTY DELIVERY

Delivery platforms bring The Crafted Hub's menu to guests across Sunrise who never walk through the door.

CATERING & CORPORATE

Corporate lunches, community events, meetings, boxed meals, pastry & coffee service, and special-event catering.

Every channel introduces more customers to The Crafted Hub — and to the local food entrepreneurs whose products are featured within the concept.

A Stage for the Community

Beyond the counter, The Crafted Hub Café is a stage for the Pro Kitchen Hub community — recurring programming that brings members and neighbors together on-site.

FARMERS MARKET POP-UPS

A recurring outdoor market day where PKH members sell direct to customers alongside the café.

FOOD TRUCK EVENTS

Rotating food truck nights featuring PKH member trucks and partner vendors, after hours.

TASTINGS & FOOD DEMOS

In-café tasting bars and live cooking demonstrations from our members.

MEMBER DINNERS

Ticketed pop-up dinners spotlighting a rotating chef or baker's full menu.

Fun, Games & Bites

A recurring community activation designed to bring Sunrise residents together through classic games, Caribbean and international culture, food, coffee, music, and friendly competition. Each activation pairs a familiar social game with a signature food or beverage experience — creating an easygoing environment where seniors, families, young adults, neighbors, and visitors can connect across generations and cultures.

DOMINOES & COFFEE

International coffee, café con leche, espresso & pastries

A Caribbean-style domino afternoon or evening with open tables, friendly matches and optional tournaments.

CARDS & BEIGNETS

Haitian/French beignets, coffee & tea

Classic card games paired with freshly made beignets — Caribbean favorites alongside familiar games like Spades and Uno.

LUDO & LEMONADE

Tropical lemonades, sorrel & light bites

A colorful family-friendly activation centered around Ludo, a game enjoyed across many Caribbean and international communities.

BINGO & BITES

Mini patties, pastelitos, empanadas & beverages

Community bingo with small prizes, music, and a rotating tasting menu featuring foods from Crafted Hub makers.

TRIVIA & TASTE OF THE ISLANDS

Rotating Caribbean tasting bites

Team trivia featuring Caribbean food, music, geography, history and culture — each round can spotlight a different island or country.

GAME NIGHT AROUND THE WORLD

International pastries & café beverages

A rotating multicultural game night where residents experience games, foods, and traditions representing the diverse communities of Sunrise.

More Than a Game Night

The concept can become a monthly City of Sunrise community series, with different themes throughout the year. Local makers and Pro Kitchen Hub entrepreneurs can provide the featured bites, beverages, desserts, and prizes — giving small food businesses direct exposure to the community.

Live Caribbean music or DJs

Senior afternoons

Family nights

Youth competitions

Cultural heritage celebrations

Tournament brackets & small vendor pop-ups

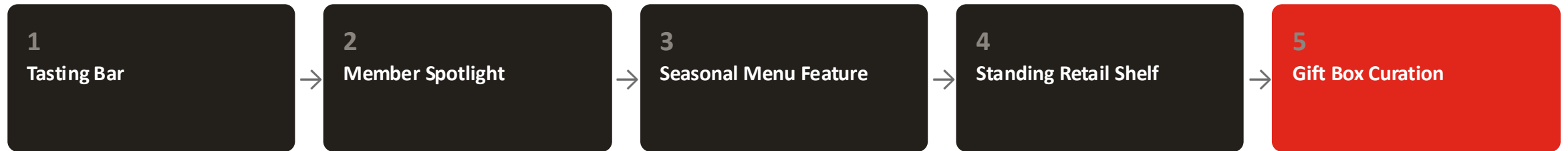
FUN, GAMES & BITES

Play Together. Taste Together. Connect Together.

The overall goal: use food and play as a bridge between cultures and generations while creating a welcoming gathering place for the Sunrise community.

A Real-World Retail Incubator

Every activation ties back to a structured five-tier path that lets members test, sell, and grow inside the café before they ever need a storefront of their own.



HUB-BASED MEMBERS

PKH kitchen tenants get automatic eligibility for the full placement program, reduced fees bundled into kitchen membership, priority placement, and a direct kitchen-to-market pipeline.

COMMUNITY MAKERS

Independent entrepreneurs who don't rent PKH kitchen space can still apply for shelf space on a consignment/commission basis, under the same food-safety and quality standards.

Hours of Operation

MON	TUE	WED	THU	FRI	SAT	SUN
Closed	8am–7pm	8am–7pm	8am–7pm	8am–7pm	8am–7pm	8am–2pm REDUCED HOURS

Hours are built around who's already moving through Library Square: weekday hours capture the lunch and catering rush from the Sunrise Chamber of Commerce next door, evenings stay open for Village Art Plaza's community events, and Monday stays closed to hold down labor cost. A reduced Sunday window extends the café's reach without adding a full labor day.

SUNRISE CHAMBER OF COMMERCE

Next door at 6800 Sunset Strip, open weekdays 8:30am–6pm — the source of our steady weekday lunch and catering traffic.

VILLAGE ART PLAZA

Original Sunrise's newest hub for art, culture & outdoor gatherings on NW 68th Ave — our draw for evening and Saturday foot traffic.

Made By Many. Shared In One Place.

Modern · Curated · Artisanal · Culturally Diverse · Entrepreneurial · Accessible · Community-Driven

Every product on the menu represents a business being built — the space should make that visible rather than incidental.



WHERE THIS FITS IN THE BROADER CRAFTED HUB FAMILY

The Café is the flagship, most fully-realized format of The Crafted Hub — the brand is also designed to extend into Bakeshop, Market, Food Hall, Kiosk, Pop-Up, and Online Marketplace formats as Pro Kitchen Hub grows, each carrying the same identity into a different footprint.

A Gateway to a Whole Community Of Food Entrepreneurs

SMALL BUSINESS DEVELOPMENT

Giving emerging brands an affordable path to market.

LOCAL JOB CREATION

Employment within the café and within participating member businesses as they grow.

CULTURAL REPRESENTATION

Giving culturally diverse foods and founders greater visibility.

COMMUNITY INVESTMENT

Keeping more food dollars circulating through locally owned businesses.

ENTREPRENEURIAL MOBILITY

Helping entrepreneurs progress from home kitchens toward retail, wholesale & independent locations.



Every product has a maker. Every maker has a story. Every purchase helps build a business.

The Crafted Hub Café promises guests a place to discover something original while knowing their purchase directly supports independent culinary entrepreneurs — and it promises members a real pathway from production to opportunity.

MADE BY MANY. SHARED IN ONE PLACE.