

SANCTUARY

MIMO

Sanctuary's **state-of-the-art commercial kitchen** is a culinary dream, fully equipped with top-tier appliances and an adjoining space for events or prep overflow—offering limitless possibilities.



THE CHEF'S LAB

COMMERCIAL KITCHEN | SATELLITE KITCHEN FOR NEARBY EVENTS OR EXPANDING HOSPITALITY COMPANIES



Equipped with top-tier appliances and strategically located, Sanctuary MiMo offers unmatched convenience and versatility. Whether it's crafting gourmet delicacies for exclusive dinners or preparing exquisite dishes for high-profile gatherings, our kitchen is the ideal choice for ensuring a seamless and successful event experience. Trust Sanctuary MiMo to elevate your culinary creations and make your event truly unforgettable.

CHEF'S LAB USAGE:

- Menu Testing
- Product Demonstrations
- Short Term Pop-Ups
- Private Luxury
- Dinner Experiences
- Media Ticketed Collab Dinners
- Ghost Kitchen
- Satellite Event Kitchen
- Cooking Classes

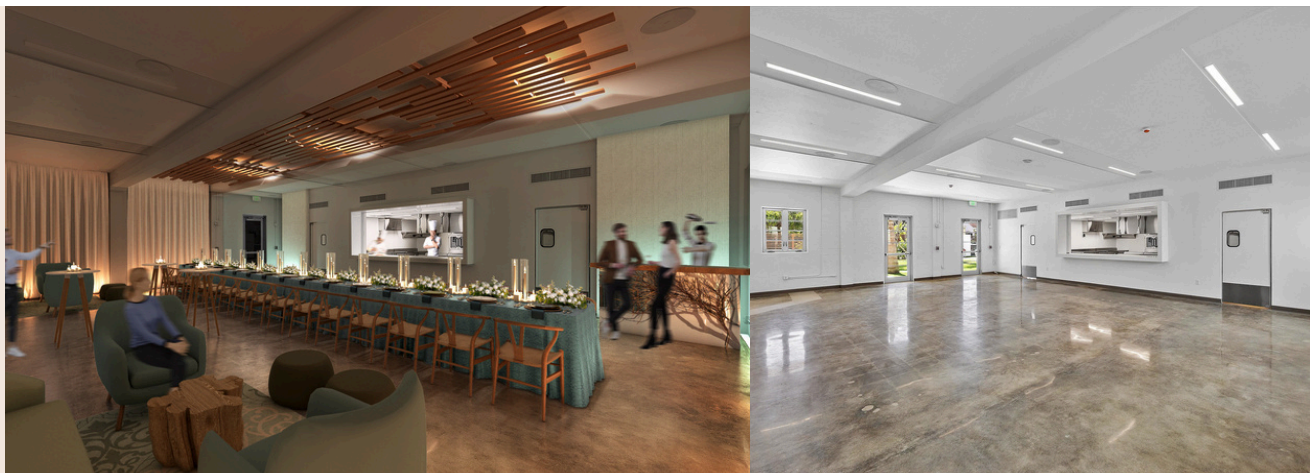
FAVORITE KITCHEN FEATURES

- Double Deck Full Size Convection Oven
- 36" HD Range with 2 Jade French Tops
- 36" 4 HD Burner Range with a Standard Oven
- 4 Burner Hotplate
- 24" Charbroiler
- Pitco 40-50# Capacity Fryer
- 4 Drawer Chef Base Cooler
- 3 Compartment Sink
- Hoshizaki Ice Maker - 1275lbs per day
- Walk-In Refrigerator/Freezer Combo
- 6 each 70"x30" Work Top Tables on Casters
- Low-temp Single Rack Dish Machine
- MetroMax Shelving Throughout
- Speed Racks
- Bluetooth Microphone and Overhead Speakers

Contact Chef Brian Garcia | brian@sanctuarymimo.com |
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DO LAB

CULINARY CLASSES | PRIVATE EVENTS | CULINARY CONTENT CREATION | TASTINGS | WORKSHOPS



Sanctuary MiMo's **Do Lab** and Commercial Kitchen is the ultimate stage for hosting exceptional culinary and hospitality solutions. Designed for teaching, inspiring, and creating, our **state-of-the-art** facility features **top-tier equipment**, **spacious countertops**, and a **sleek, professional atmosphere**—perfect for hands-on learning. Whether you're leading masterclasses, interactive workshops, or private training sessions, Sanctuary MiMo provides the ideal space where creativity thrives and expertise shines. Elevate your teaching and craft unforgettable culinary experiences in a setting designed for excellence.

DO LAB EXPERIENCES

Specialty & Trend-Focused Culinary Experiences

- Artisan Bread & Pastry Making
- Farm-to-Table & Sustainable Cooking
- Molecular Gastronomy

Private & Corporate Events

- Team-Building Cooking Experiences
- Chef's Table Dinners & Tastings
- Food & Wine Pairing Nights
- Birthday & Celebration Cooking Events
- Networking Events

Food Business Incubation & Content Creation

- Ghost Kitchen & Pop-Up Restaurants
- Recipe Testing
- Food Photography & Content Creation

Culinary Classes & Workshops

- Beginner to Pro Cooking Classes
- International Cuisine Nights
- Plant-Based & Wellness Cooking
- Kids & Family Cooking Classes

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