

# Trivex Group Corp

## Project Portfolio

Construction Management | Commercial Build-Outs | Franchise Rollouts

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# About Trivex Group

COMMERCIAL CONSTRUCTION | ONTARIO & ATLANTIC CANADA

Trivex Group Corp is a Burlington, Ontario-based commercial general contractor specializing in restaurant build-outs, franchise rollouts, and multi-trade construction management across Ontario and Atlantic Canada. With a proven track record spanning QSR restaurant brands, retail food, and regulated facility sectors, Trivex delivers turnkey construction programs with consistent execution, code compliance, and client-first service.

## Core Capabilities

### Restaurant & QSR Build-Outs

Full-scope restaurant and QSR build-outs from demolition to turnover

### Commercial Kitchen Systems

Hood exhaust, MUA, fire suppression, and commercial kitchen infrastructure

### MEP Coordination

HVAC, plumbing, electrical, and gas across all trade disciplines

### Franchise Rollout Programs

Multi-location franchise execution with repeatable, disciplined delivery

### Custom Millwork & Finishes

Interior finishes, architectural features, and branded millwork

### Permit & Compliance Management

Permit coordination, inspection management, and code compliance

# Track Record at a Glance

**50+**

**Projects Delivered**

Completed across Ontario and Atlantic Canada

**3**

**Sectors Served**

QSR Restaurant, Retail Food, Medical

**4**

**Provinces**

Ontario, Nova Scotia, New Brunswick, Newfoundland

**\$483K**

**Max Project Value**

Flagship dual-concept restaurant build-out



COMPLETED | FREDERICTON, NEW BRUNSWICK

# Boustan

## Franchise Rollout / Construction Management

### Project Details

**Sector:** QSR Restaurant

**Size:** 1,500 sq ft

**Project Value:** \$398,695

**Status:** Completed

### Project Overview

Trivex delivered this Boustan location as part of Gala Franchise Group's regional expansion program. The project required full restaurant build-out within a defined rollout schedule, integrating brand standards, commercial kitchen infrastructure, and multi-trade coordination. Located within a commercial plaza environment, the project demanded precise sequencing of mechanical systems, kitchen exhaust installation, and municipal inspection approvals — all aligned with franchise launch targets.

## Boustan — Key Scope & Deliverables

### Scope Highlights

- Site preparation and structural framing
- Electrical, lighting, plumbing, and drainage
- HVAC and gas line installation
- Commercial kitchen exhaust system
- Fire protection coordination
- Custom millwork and interior finishes
- Walk-in cooler and freezer installation
- Permitting, inspection management, and final turnover

### Challenges & Execution

#### Mechanical Integration

Early assessment of rooftop and service capacity ensured kitchen exhaust and HVAC systems were integrated without delay.

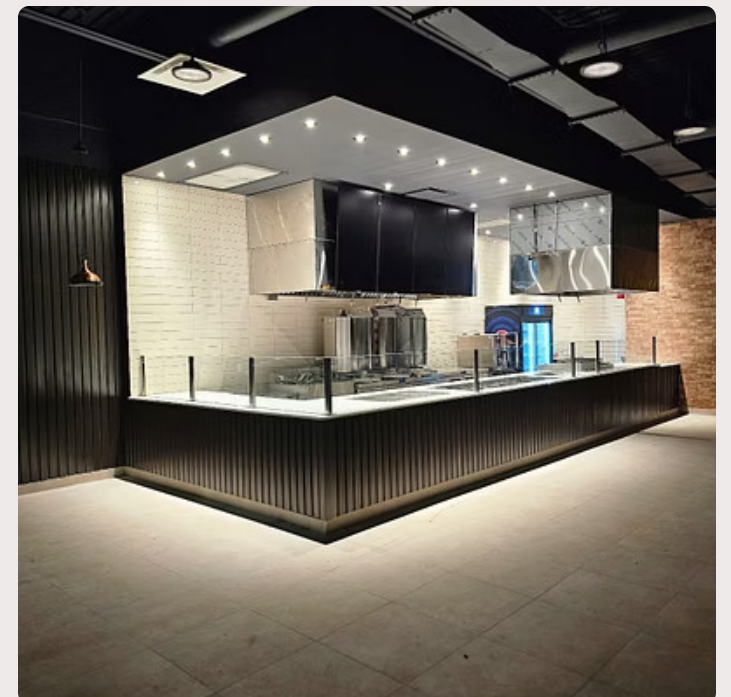
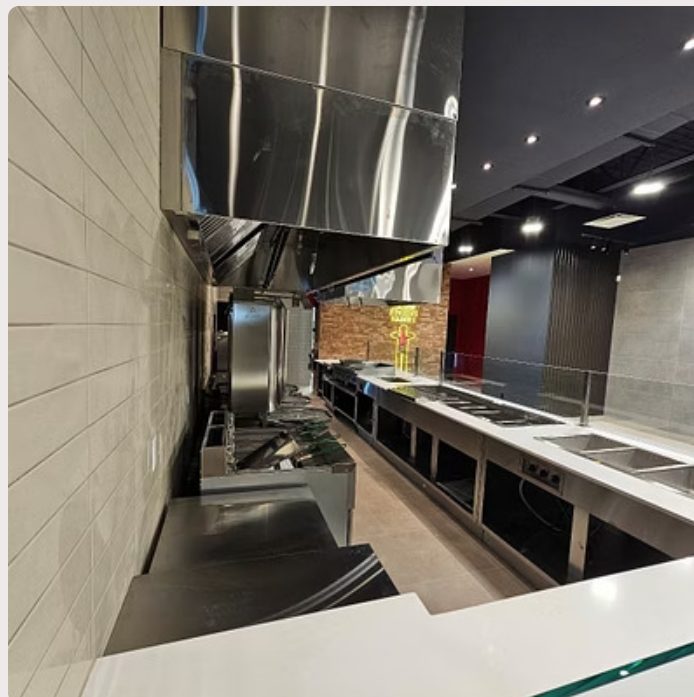
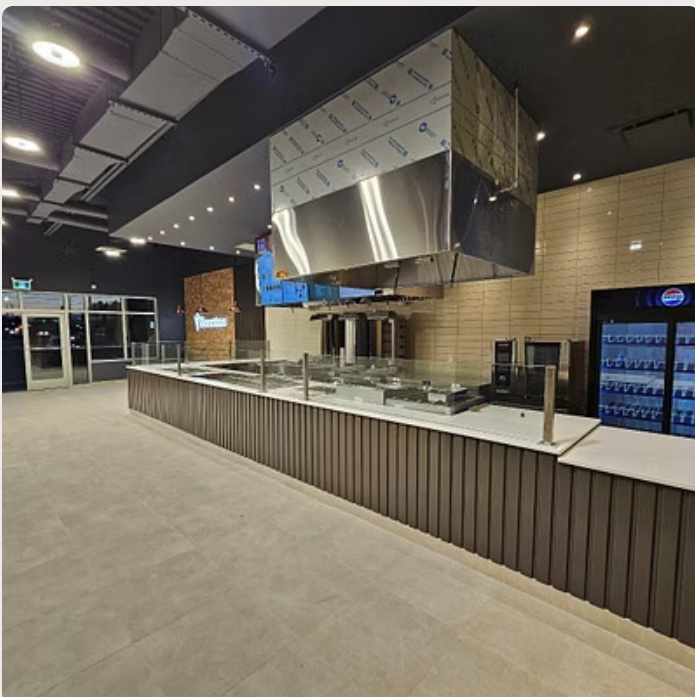
#### Inspection & Permit Sequencing

Managed multi-trade inspection scheduling to prevent bottlenecks during final construction stages.

#### Brand Compliance

Coordinated millwork, finishes, and equipment to align with franchise standards.

- ✔ Delivered as a turnkey restaurant facility — schedule milestones maintained, inspection approvals achieved without delay, fully compliant and operational upon handover.





COMPLETED | BRIDGEWATER, NOVA SCOTIA

# Mezza Lebanese Kitchen

Franchise Rollout / Construction Management

## Project Details

**Sector:** QSR Restaurant

**Size:** 1,610 sq ft

**Project Value:** Confidential

**Status:** Completed

## Project Overview

Trivex delivered this Mezza Lebanese Kitchen location as part of a franchise expansion program in Atlantic Canada. The project involved full QSR build-out within a defined commercial retail footprint, integrating brand-specific kitchen infrastructure, finishes, and mechanical systems. As part of a multi-location growth strategy, consistency and execution discipline were central to delivery.

## Mezza Lebanese Kitchen — Key Scope & Deliverables

### Scope Highlights

- Full demolition and site preparation
- Structural framing and partition installation
- Plumbing and electrical rough-ins
- HVAC and gas line installation
- Commercial kitchen hood exhaust system
- Walk-in cooler and freezer
- Millwork and branded interior finishes
- Inspection, permit coordination, and final commissioning

### Challenges & Execution

#### Mechanical Infrastructure

Early coordination ensured kitchen exhaust and HVAC systems were integrated within landlord base-building constraints.

#### Trade Sequencing Discipline

Sequenced mechanical and finishing trades to align with franchise launch timeline.

#### Brand Compliance Alignment

Ensured all finishes and millwork adhered strictly to Mezza's design standards.

- ✔ Inspection approvals secured, opening schedule protected, and full operational handover achieved.





COMPLETED MARCH 2024 | UPPER TANTALLON, NOVA SCOTIA

# barBurrito

## Franchise Rollout – QSR / Prime Contractor

### Project Details

**Sector:** QSR Restaurant

**Project Value:** \$295,000

**Completed:** March 2024

**Status:** Completed

### Project Overview

Trivex delivered this barBurrito location as part of a regional franchise rollout. The project required full restaurant construction including mechanical-heavy kitchen infrastructure, gas systems, and inspection coordination within a compressed schedule. This location reinforced Trivex's ability to support repeatable QSR expansion programs.

## barBurrito — Key Scope & Deliverables

### Scope Highlights

- Demolition and site preparation
- Plumbing and electrical rough-ins
- HVAC installation
- Commercial hood exhaust system
- Gas line installation
- Walk-in cooler and freezer
- Engineering letters and inspections
- Turnkey construction management

### Challenges & Execution

#### Gas & Exhaust Integration

Coordinated commercial hood exhaust and gas infrastructure within landlord servicing constraints.

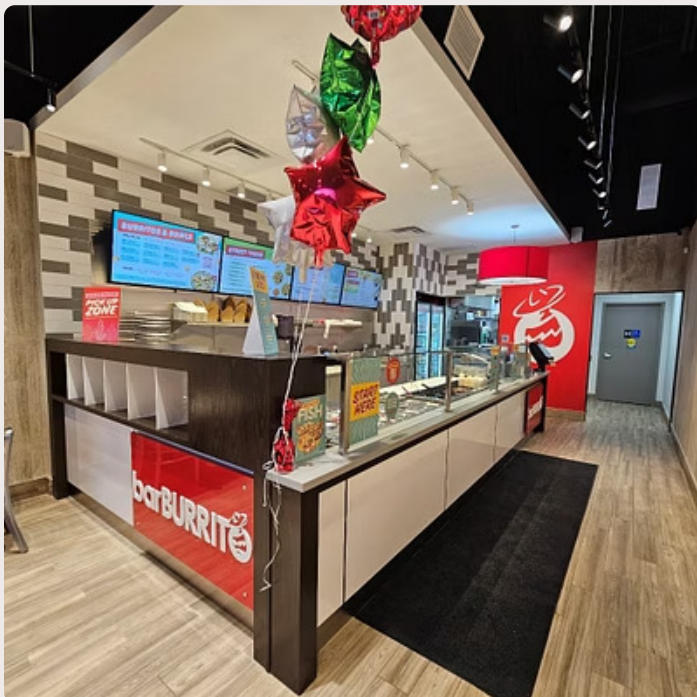
#### Inspection Scheduling Strategy

Sequenced inspections to prevent delays during final build stages.

#### Franchise Rollout Coordination

Aligned delivery milestones with franchise expansion schedule.

- ✓ Full compliance achieved, opening timeline maintained, and structured repeatable execution delivered.





COMPLETED JULY 2024 | BRAMPTON, ONTARIO

# Lazeez Shawarma

Franchise Rollout / Prime Contractor

## Project Details

**Sector:** QSR  
Restaurant

**Project Value:**  
\$220,000

**Completed:** July 2024

**Status:** Completed

## Project Overview

This Lazeez Shawarma location required adaptive reuse of an existing Pizza Pizza unit, dividing the space into two separate restaurant operations. The project demanded structural modification, mechanical upgrades, and precise coordination to accommodate dual tenancies. The complexity lay in integrating new systems within an existing commercial footprint.

## Lazeez Shawarma — Key Scope & Deliverables

### Scope Highlights

- Demolition and space reconfiguration
- Division of existing tenancy into two units
- Plumbing and electrical rough-ins
- HVAC and gas line installation
- Walk-in cooler and freezer
- Inspection and engineering coordination

### Challenges & Execution

#### **Tenant Division & Infrastructure Adaptation**

Reconfigured existing infrastructure to accommodate two independent restaurant units within a single footprint.

#### **Mechanical System Reallocation**

Ensured proper gas and ventilation routing to meet code compliance for both tenancies.

#### **Schedule Protection**

Managed trade coordination to prevent delay from structural modifications.

- ✔ Infrastructure adapted successfully, compliance achieved for both tenancies, and opening milestones protected.



COMPLETED NOVEMBER 2019 | CONCORD, ONTARIO

# Ozzy's Burgers

Restaurant Build-Out / Prime Contractor

## Project Details

**Sector:** QSR

Restaurant

**Project Value:**

\$285,000

**Completed:** November

2019

**Status:** Completed

## Project Overview

Trivex delivered this Ozzy's Burgers location as a full-service restaurant build-out, supporting the brand's growth through structured mechanical and kitchen infrastructure installation. The project required coordinated installation of high-intensity kitchen systems within a defined commercial retail footprint.

## Ozzy's Burgers — Key Scope & Deliverables

### Scope Highlights

- Demolition and structural coordination
- Plumbing and electrical rough-ins
- HVAC and commercial hood exhaust
- Gas line installation
- Engineering documentation and inspections

### Challenges & Execution

#### **Kitchen Infrastructure Integration**

Managed mechanical-heavy installations requiring careful inspection sequencing across all trade disciplines.

#### **Compliance & Documentation Management**

Coordinated engineering letters and approvals to maintain schedule integrity throughout the project.

- ✔ Compliance achieved, turnkey delivery completed on schedule, and repeat-client execution demonstrated.



COMPLETED | ORILLIA, ONTARIO

# Twin Lakes Veterinary Hospital

Medical Facility / Construction Management

## Project Details

**Sector:** Healthcare / Medical

**Size:** 4,500 sq ft

**Scope:** Electrical

**Status:** Completed

## Project Overview

Trivex delivered electrical demolition and installation for a 4,500 sq ft veterinary medical facility. The project required coordination within a regulated healthcare environment, ensuring compliance with engineered drawings and operational standards. This project demonstrates Trivex's capability beyond restaurant environments, operating in regulated, precision-critical facilities.

# Twin Lakes Veterinary Hospital — Key Scope & Deliverables

## Scope Highlights

- Electrical demolition
- Installation per engineered drawings
- Medical-grade coordination
- Inspection and compliance management

## Challenges & Execution

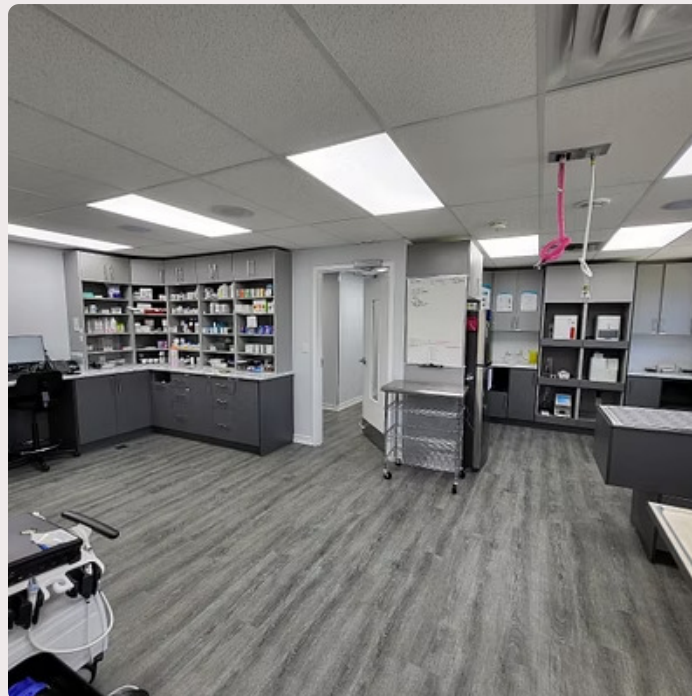
### Healthcare Environment Coordination

Ensured work adhered to medical facility standards and regulatory compliance requirements throughout the project.

### Precision Installation

Executed installations aligned strictly with engineered specifications without deviation from approved drawings.

- ✔ Code compliance achieved, inspection approvals secured, and structured delivery completed in a regulated environment.



COMPLETED MAY 2018 | SCARBOROUGH, ONTARIO

# Burger Factory

QSR Build-Out / Prime Contractor

## Project Details

**Sector:** QSR Restaurant

**Project Value:** \$349,000

**Completed:** May 2018

**Status:** Completed

## Project Overview

Trivex delivered this Burger Factory location as a full-service QSR build including mechanical, gas, and commercial kitchen exhaust systems. The project required high-intensity coordination across mechanical and finishing trades within a defined commercial footprint.

## Scope Highlights

- Demolition and plumbing/electrical rough-ins
- HVAC and commercial hood exhaust
- Gas line installation
- Engineering documentation and inspection coordination

## Mechanical Density Management

Coordinated kitchen infrastructure installations within a confined commercial footprint requiring precise trade scheduling.

## Inspection Sequencing

Aligned inspection stages across trades to maintain the overall delivery timeline without bottlenecks.

## Outcome

Infrastructure installed efficiently, compliance secured, and delivery aligned with client schedule.

# Wings-Up

## Restaurant Renovation / Prime Contractor

### Project Details

**Sector:** Restaurant Renovation

**Project Value:** \$43,957

**Completed:** May 2024

**Status:** Completed

### Project Overview

Trivex renovated an existing Wings-Up location including dining area modernization and washroom upgrades. The project required careful coordination within an operational commercial environment. This renovation demonstrates Trivex's capability in upgrading existing restaurant assets with minimal disruption to operations.

### Scope Highlights

- Interior demolition and electrical upgrades
- HVAC adjustments
- Dining area renovation
- Washroom improvements

### Operational Environment Management

Sequenced renovation activities to minimize disruption to the surrounding business environment throughout the project.

### Finish Coordination

Executed clean, efficient upgrades within a tight renovation timeline and within budget.

### Outcome

Refreshed customer-facing environment delivered with minimal operational disruption and efficient execution.



COMPLETED | WHITE ROSE DRIVE, NEWFOUNDLAND

# M&M Food Market

Retail Food / Construction Management — Store #244

## Project Details

**Sector:** Retail Food

**Project Value:** \$224,298

**Store No.:** #244

**Status:** Completed

## Project Overview

Trivex delivered a full interior build-out for M&M Food Market Store #244 located at 70 White Rose Drive, NL. This project encompassed a comprehensive multi-trade scope including general construction, mechanical, electrical, and plumbing systems across an 8-week construction schedule.

## M&M Food Market — Key Scope & Deliverables

### Scope Highlights

- Project management and site supervision (8 weeks)
- Demolition, concrete cutting, trenching, and coring
- Concrete slab re-instatement and rough carpentry
- Dry merchandise unit and interior signage installation
- Drywall, ceiling, patch & repair finishes
- VCT flooring — 1,900+ sq ft
- Painting, wall coverings, wall and corner guards, FRP service walls
- HVAC, fire protection piping, plumbing, and electrical
- Testing, adjusting, balancing, final cleaning, and disposal

### Challenges & Execution

#### Multi-Division Trade Coordination

Coordinated 16 construction divisions simultaneously — HVAC, plumbing, electrical, and finishing trades — within an 8-week schedule.

#### Retail Brand Standard Compliance

All finishes, signage, and millwork executed to M&M Food Market's corporate retail standards with zero variance.

#### AtkinsRéalis Contract Requirements

Managed under rigorous engineering oversight with detailed documentation, MF Code spec compliance, and structured milestone reporting.

- ✔ All 16 trade divisions completed on schedule. HST-inclusive grand total: \$224,298.42. Full code compliance and operational handover achieved within the 8-week program.





IN PROGRESS | 4700 RIDGEWAY DRIVE, MISSISSAUGA, ONTARIO

# Abo Alabed / Baba Kanafa

Dual-Concept Restaurant Build-Out / Prime Contractor

## Project Details

**Estimate #:** 202602

**Project Value:** \$483,750

**Project #:** 11

**Status:** In Progress

## Project Overview

Trivex was engaged to deliver a full dual-concept restaurant build-out for Farooj Abo Alabed and Baba Kanafa at 4700 Ridgeway Drive, Mississauga — a high-complexity, multi-brand commercial kitchen project. The scope encompasses architectural construction, full MEP systems, and a specialized commercial kitchen exhaust and gas infrastructure program. The project is notable for its premium interior design elements including limestone feature walls, decorative wood panels, an interior glazing wall system, and a custom arched entrance — all integrated within a fully operational commercial build.

# Abo Alabed / Baba Kanafa — Key Scope, Challenges & Outcome

## Scope Highlights

- Selective demolition and metal stud framing
- Drywall, ceramic subway tile, limestone natural brick feature walls
- Stainless steel kitchen panels, decorative wood panels, interior glazing wall
- Floor tile — 1,680 sq ft; custom millwork, countertops, and cabinetry
- Full plumbing: washroom, grease interceptor, backflow preventer
- Electrical rough-in and finishing (ESA Certificate included)
- HVAC ductwork, new rooftop units (RTU) with curb and connection
- Data, low voltage, POS, communications, sound, and surveillance systems
- Commercial kitchen exhaust: hood canopies, exhaust fans, MUA units, fire suppression, welded ductwork
- Gas piping, regulators, valves, and appliance connectors

## Challenges & Execution

### Dual-Concept Brand Integration

Simultaneous delivery of two distinct restaurant identities — Farooj and Baba Kanafa — each with unique finish, counter, and branding requirements within a single contiguous space.

### Commercial Kitchen Exhaust Complexity

A \$186,500 exhaust system including welded ductwork, fire suppression, MUA units with gas duct heaters, and structural reinforcement demanded precise engineering coordination.

### Architectural Feature Execution

Premium finishes including a 60-ft limestone counter wall, arched store entrance, decorative wood panel system, and custom glazing wall required skilled trade coordination.

### MEP Systems Density

Coordinating plumbing, electrical, HVAC, RTU, gas, data, sound, and surveillance within a single restaurant footprint required disciplined sequencing across all MEP trades.

- ✔ Total project value: \$483,750 (excl. HST). Full architectural, MEP, and kitchen exhaust scope under single prime contract. ESA Certificate and all code compliance included. 1-year warranty on all completed work.

