

**From:** [John Kiru](#)  
**To:** [Executive Committee](#)  
**Subject:** [External Sender] Item EX 18.7  
**Date:** November 3, 2024 9:12:55 PM  
**Attachments:** [2024 CafeTO Impact Survey.pdf](#)

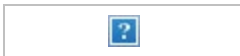
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Happy Monday Cathrine, I hope this finds you well.

Please receive this email and attachment (2024 CafeTO Economic Impact study) for submission to Item EX 18.7, further can I please be registered to depute on that item as well.

Would greatly appreciate confirmation of receipt.

Best,



**John Kiru**

Executive Director at TABIA

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# 2024 CaféTO Impact Survey

## May to September 2024



COMMUNITY RESEARCHERS





## Program and Survey Details

Number of participating CafeTO restaurants	<b>754 participants:</b> 304 Curb Lane and 450 Sidewalk <i>(2022 involved 1329 participants: 837 Curb Lane and 492 Sidewalk)</i>
Survey target	Restaurants participating in 2024 CaféTO program
Survey methodology	Email survey with multiple reminders
Survey sample size	<b>220 respondents</b> <i>(2022 involved 200 respondents)</i>
Lead researchers	Neslihan Donmez and Michael Harker



# Highlights



## 1. **CaféTO delivered \$130M in economic benefits to Toronto in 2024**

- Participating restaurants spent approximately \$20M on upgrades and maintenance
- An estimated \$110M in sales were generated by restaurant visitors on CaféTO patios

## 2. **Average investment per participating restaurant increased since 2022**

- Average 2024 participant spent \$26,240 on property upgrades, furniture, and related expenses
- By comparison, 2022 participants spent \$18,160 on average

## 3. **CaféTO accounted for considerable proportion of total restaurant revenue**

- Overall, CaféTO-related sales account for more than one-quarter of participants' restaurant sales
- Average CaféTO sales increased to \$145,000 per participant compared to \$135,000 in 2022

## 4. **Restaurants shared reasons for continuing program participation**

- Top reasons for participating were to generate additional revenue and provide options to customers
- Very few remain concerned about risk of closing or lockdowns



# Highlights



## 5. Most participants reported an easier process working with 2024 program

- 83% agreed the patio assembly and maintenance was more predictable than in previous years
- Majority spent four hours or less on the application and interaction with the city and BIA

## 6. Current participants want the CaféTO program to continue

- Overall, 91% of respondents are “very” or “somewhat likely” to return for 2025
- Among those unlikely to continue, most indicated the program was too expensive

## 7. CaféTO participants prepared to pay higher fees than in previous years

- On average, participants suggested a participation fee of \$920 next year
- The average suggested fee in 2022 was \$520

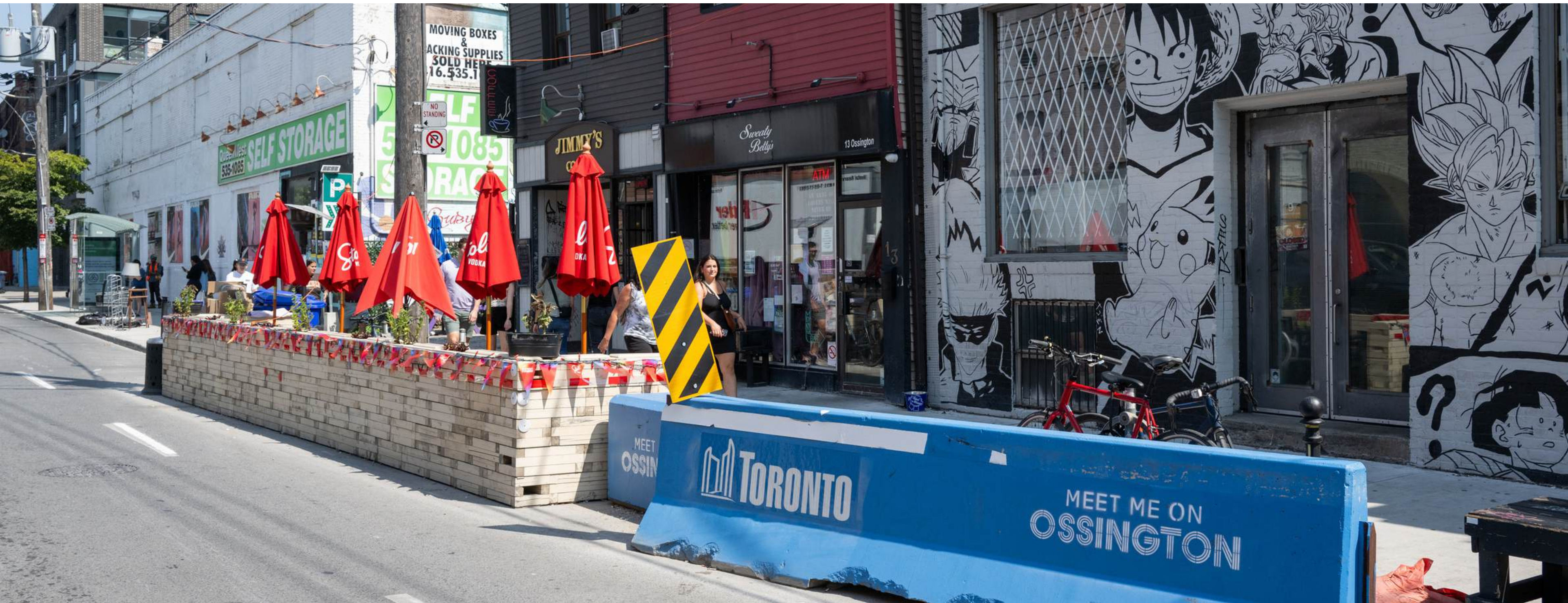
## 8. Respondents shared suggestions for changes and improvements

- Majority of participants want increased marketing for program and assistance in procurement
- Specific comments from 75 participants are categorized and compiled at the end of the report





## Section 1: CaféTO Total Economic Benefits





# CaféTO Total Economic Benefits

	Average per participant		Total economic benefits	
	2024	2022	2024	2022
Restaurant expenditures and investments	\$26,240	\$18,160	\$19.8M	\$24.1M
Estimated sales from CaféTO patios	\$145,000	\$135,000	\$110M	\$179M
Total spending related to CaféTO	\$171,000	\$153,000	\$130M	\$203M





## Section 2: CaféTO Participant Expenditures





# CaféTO Expenditures by Participating Restaurants

				Average Expenditures per Participant	
		2024	2022	2024	2022
Total property expenditures	<div></div>	\$9.4M	\$8.1M	\$12,430	\$6,090
Total furniture expenditures	<div></div>	\$6.8M	\$11.4M	\$9,050	\$8,640
Total other expenditures	<div></div>	\$3.6M	\$4.6M	\$4,760	\$3,430
Total CaféTO expenditures by participants		<u>\$19.8M</u>	<u>\$24.1M</u>	\$26,240	\$18,160





# Furniture Expenditures by Participating Restaurants

				Average Expenditures per Participant	
		2024	2022	2024	2022
Tables and chairs	<div></div>	\$3.3M	\$5.9M	\$4,420	\$4,480
Other patio furniture	<div></div>	\$1.8M	\$2.3M	\$2,370	\$1,720
Umbrellas	<div></div>	\$1.1M	\$1.9M	\$1,500	\$1,470
Heaters	<div></div>	\$0.6M	\$1.3M	\$760	\$970
Total furniture expenditures by participants		<u>\$6.8M</u>	<u>\$11.4M</u>	\$9,050	\$8,640





# Property Expenditures by Participating Restaurants

				Average Expenditures per Participant	
		2024	2022	2024	2022
Outdoor renovations	<div></div> <div>\$3.2M</div>	\$3.2M	\$2.1M	\$4,290	\$1,570
Fencing	<div></div> <div>\$2.2M</div>	\$2.2M	\$3.0M	\$2,850	\$2,250
Architects and designers	<div></div> <div>\$1.3M</div>	\$1.3M	---	\$1,710	---
Landscaping	<div></div> <div>\$0.9M</div>	\$0.9M	\$1.0M	\$1,250	\$880
Flooring, walls, plexiglass	<div></div> <div>\$0.9M</div>	\$0.9M	\$1.2M	\$1,170	\$730
Cleaning and restrooms	<div></div> <div>\$0.9M</div>	\$0.9M	\$0.9M	\$1,160	\$660
Total property expenditures by participants		<u>\$9.4M</u>	<u>\$8.1M</u>	\$12,430	\$6,090





# Other Expenditures by Participating Restaurants

				Average Expenditures per Participant	
		2024	2022	2024	2022
Tableware, linens, flowers	<div></div> <div>\$1.5M</div>		\$1.9M	\$1,950	\$1,420
Staff recruiting and training	<div></div> <div>\$1.3M</div>		\$1.6M	\$1,720	\$1,230
Signage and advertising	<div></div> <div>\$0.4M</div>		\$0.5M	\$550	\$350
Menus and mobile apps	<div></div> <div>\$0.4M</div>		\$0.6M	\$540	\$430
Total other expenditures by participants		<u>\$3.6M</u>	<u>\$4.6M</u>	\$4,760	\$3,430









## Section 3: CaféTO Program Revenues





# Estimated Total Sales by Participants

(May through September)

		2024	2022	Average Sales per Participant	
		2024	2022	2024	2022
Indoor dining		\$180M	\$234M	\$239,000	\$176,000
CaféTO dining		\$110M	\$179M	\$145,000	\$135,000
Take-out and delivery		\$60M	\$100M	\$78,000	\$75,000
Permanent outdoor dining		\$40M	\$60M	\$52,000	\$45,000
Total estimated sales by participants		<u>\$390M</u>	<u>\$573M</u>	\$514,000	\$431,000



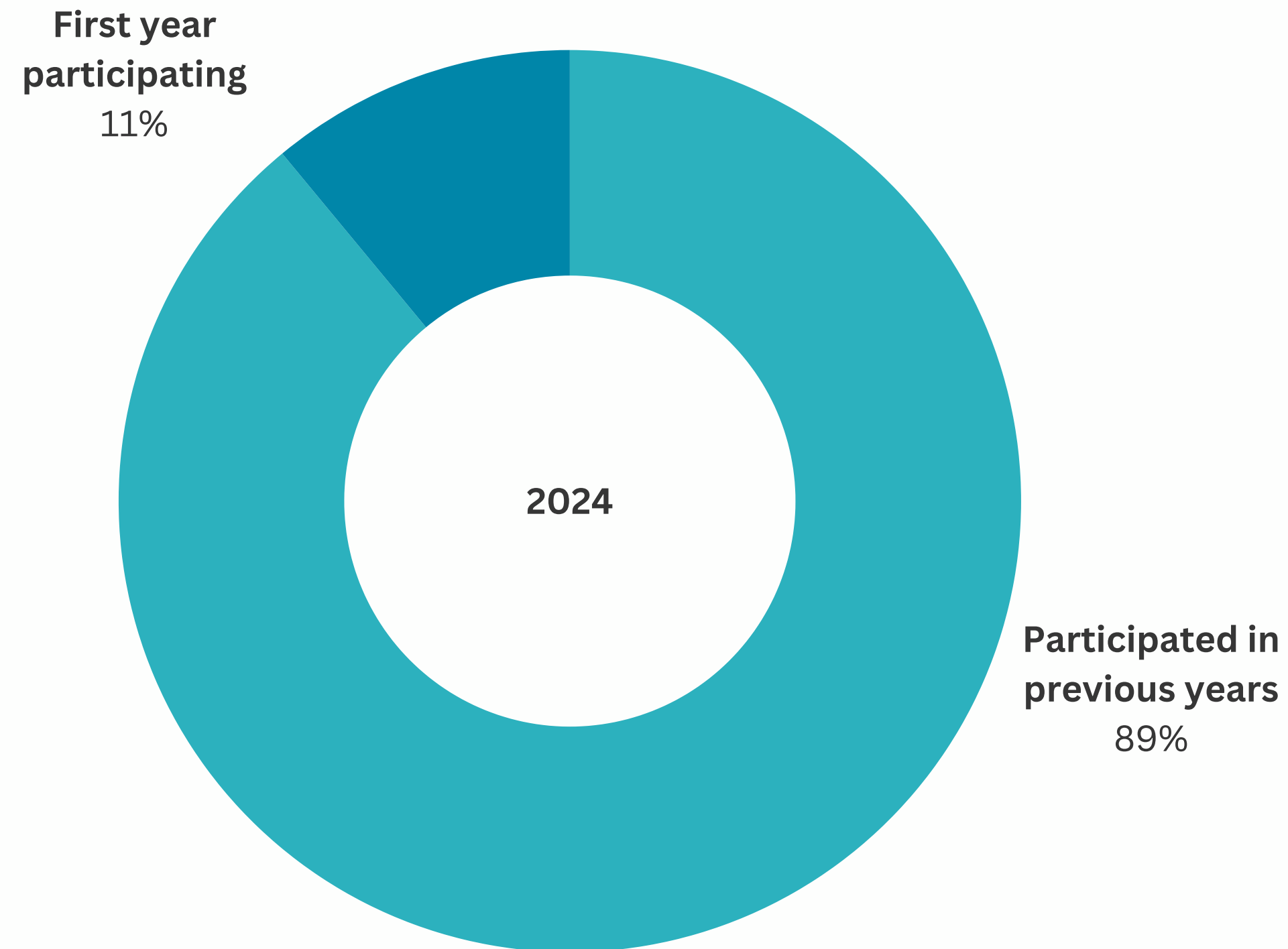


## Section 4: CaféTO Program Participation



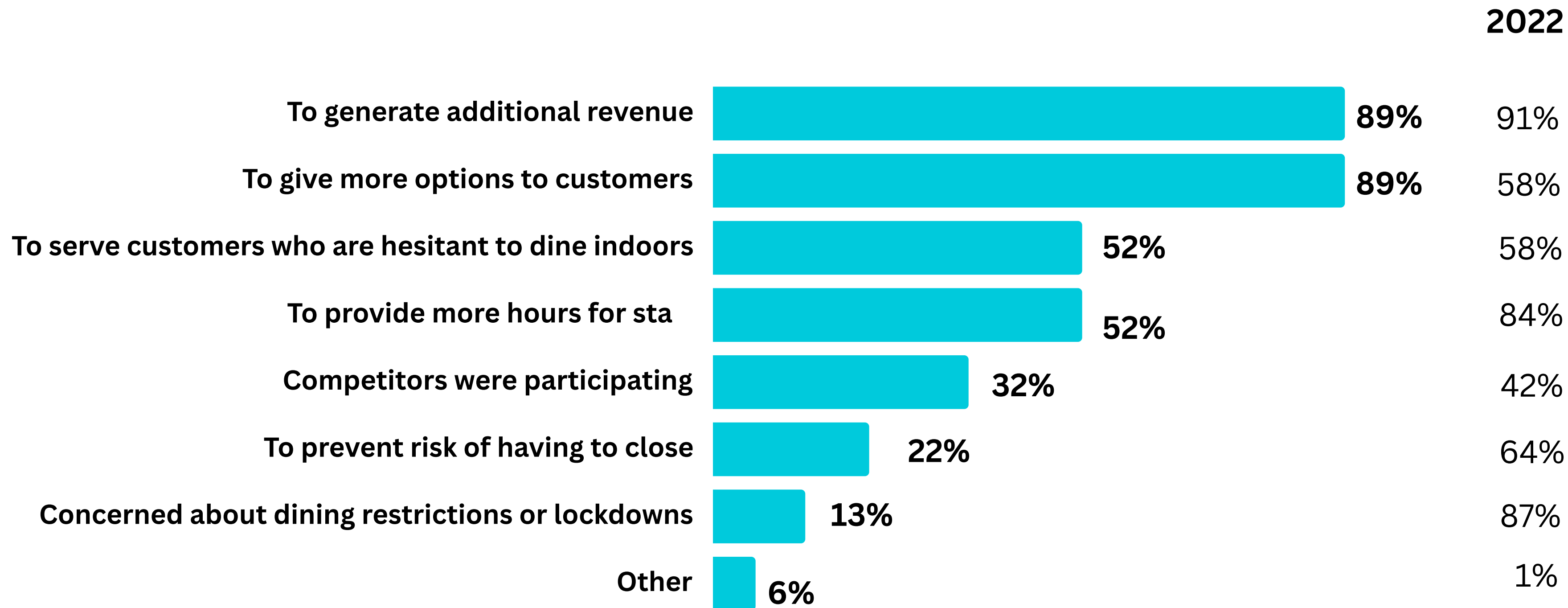


# Previous CaféTO Program Participation





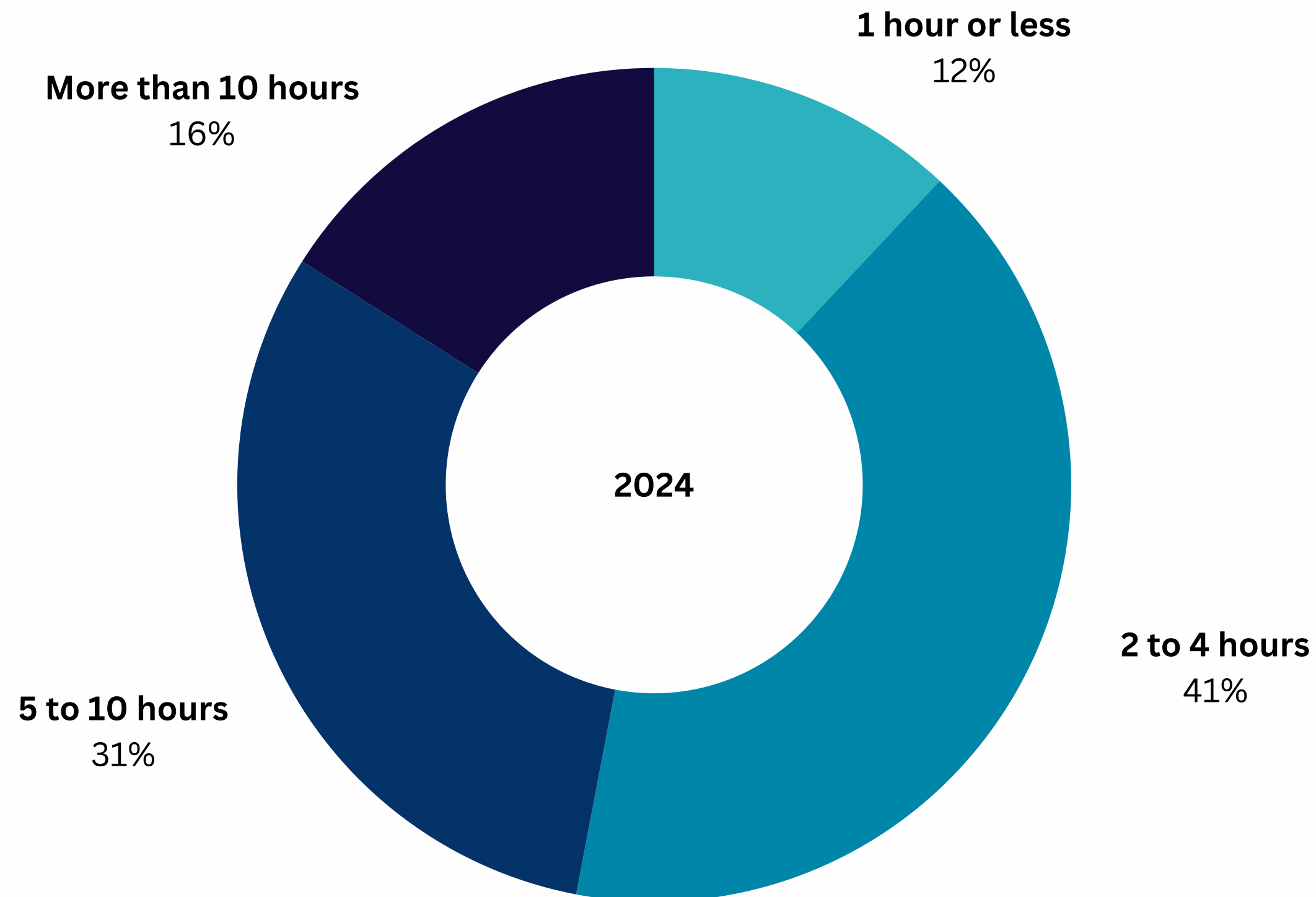
# Reasons for Participation



Popular other reasons: to create atmosphere, vibrancy, or culture in the neighbourhood or city

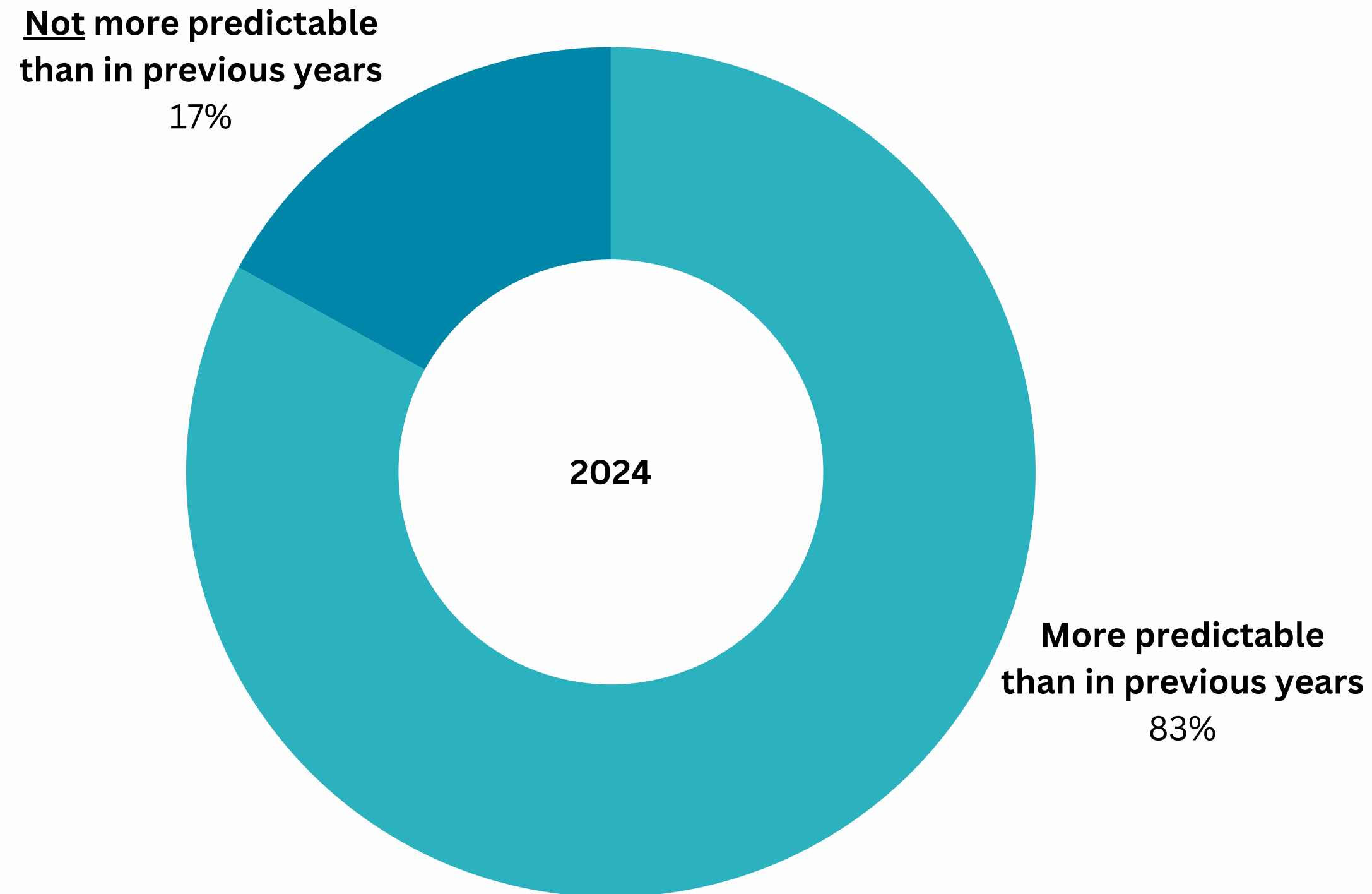


# Hours Spent on Application and City/BIA Interaction



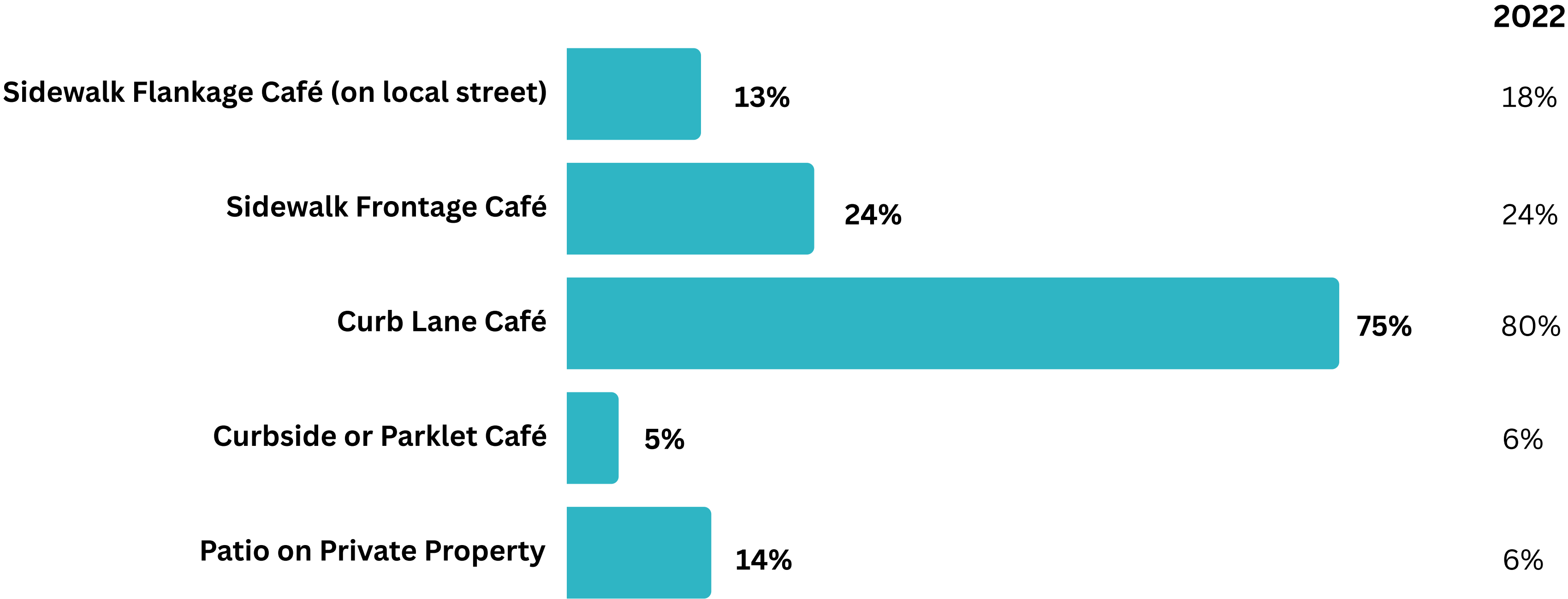


# Patio Assembly and Maintenance in 2024



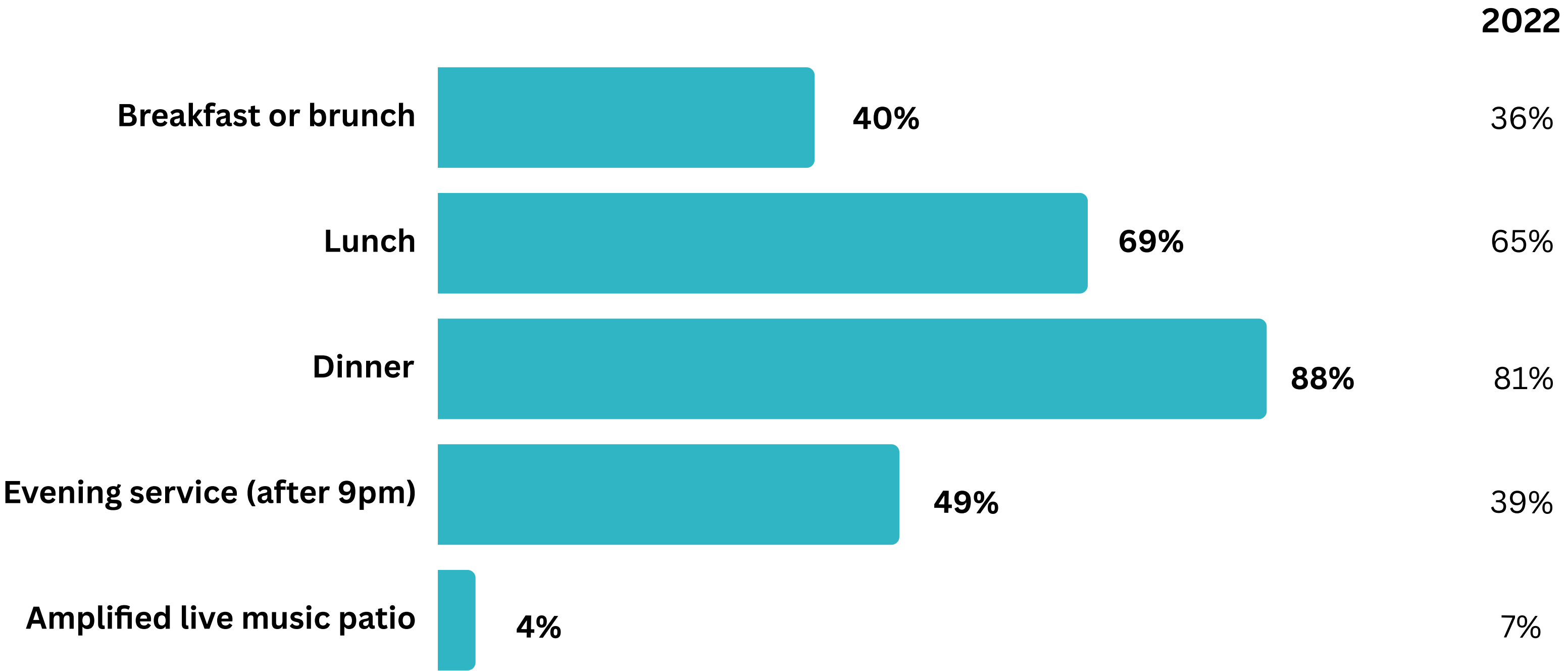


# CaféTO Experiences Featured at Restaurant





# CaféTO Services Offered by Restaurant



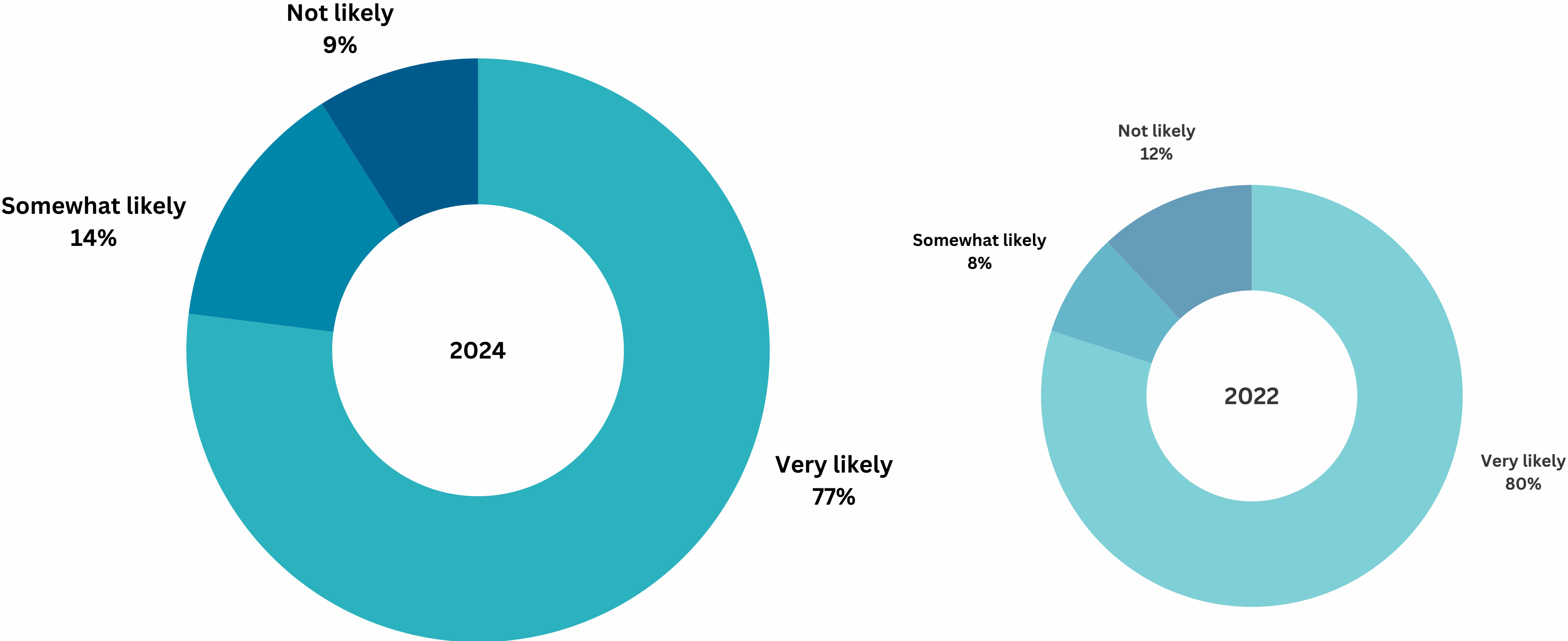


## Section 5: Past and Future Participation

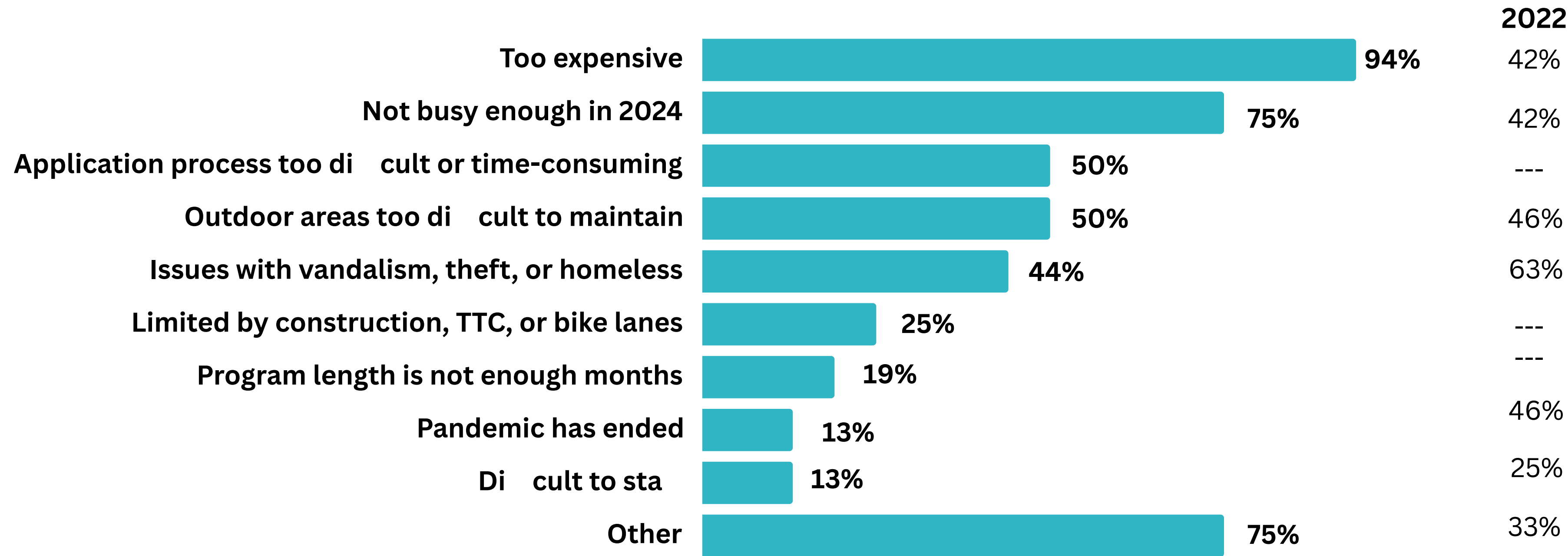




# Likelihood of Participation in CaféTO Next Year



# Reasons would not Participate in 2025 (among those not likely)

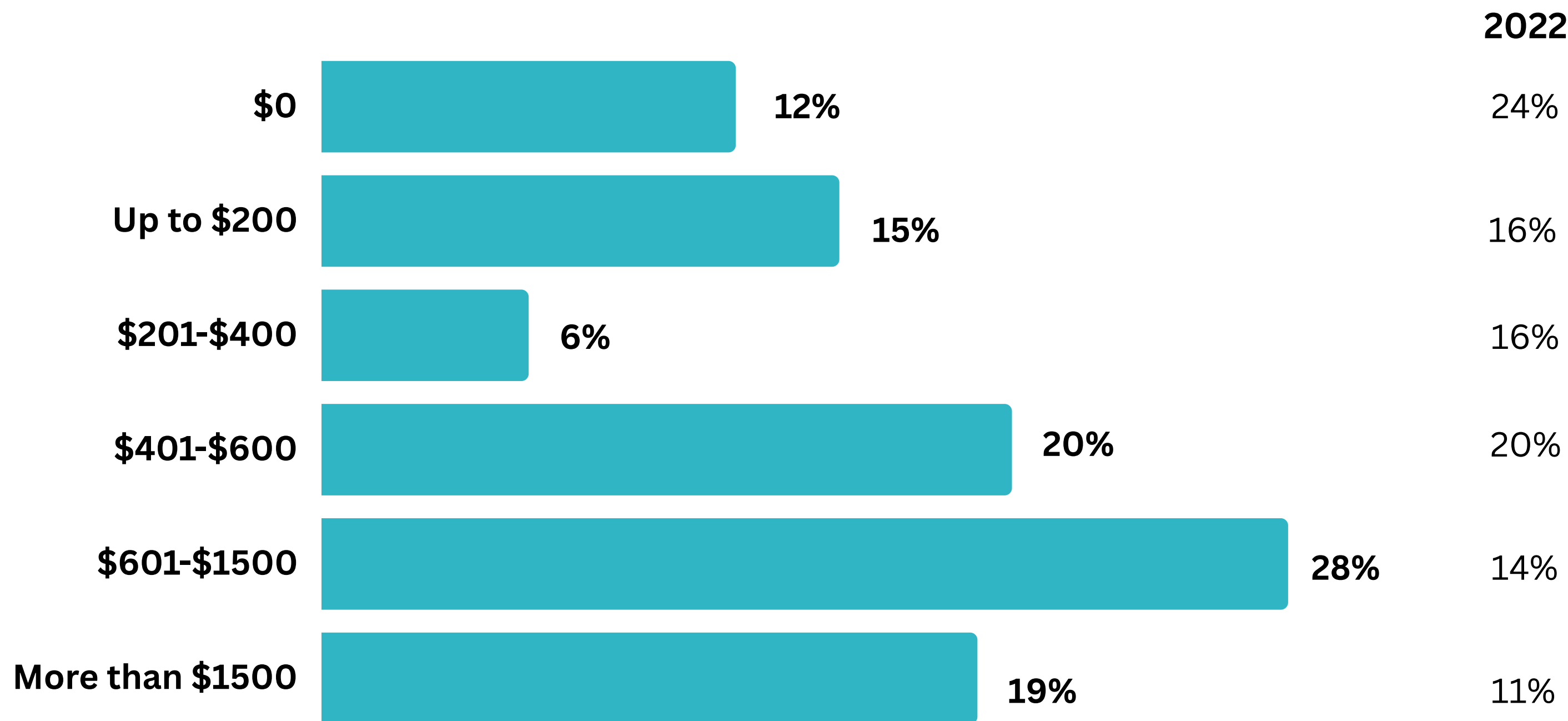


**Popular other reasons:** City of Toronto is not business-friendly, difficult to work with, too many rules





# Suggested CaféTO Participant Fee for Next Year



**2024  
Average Amount  
\$920**

**2022  
Average Amount  
\$520**

# Interest in Changes and Improvements for Next Year

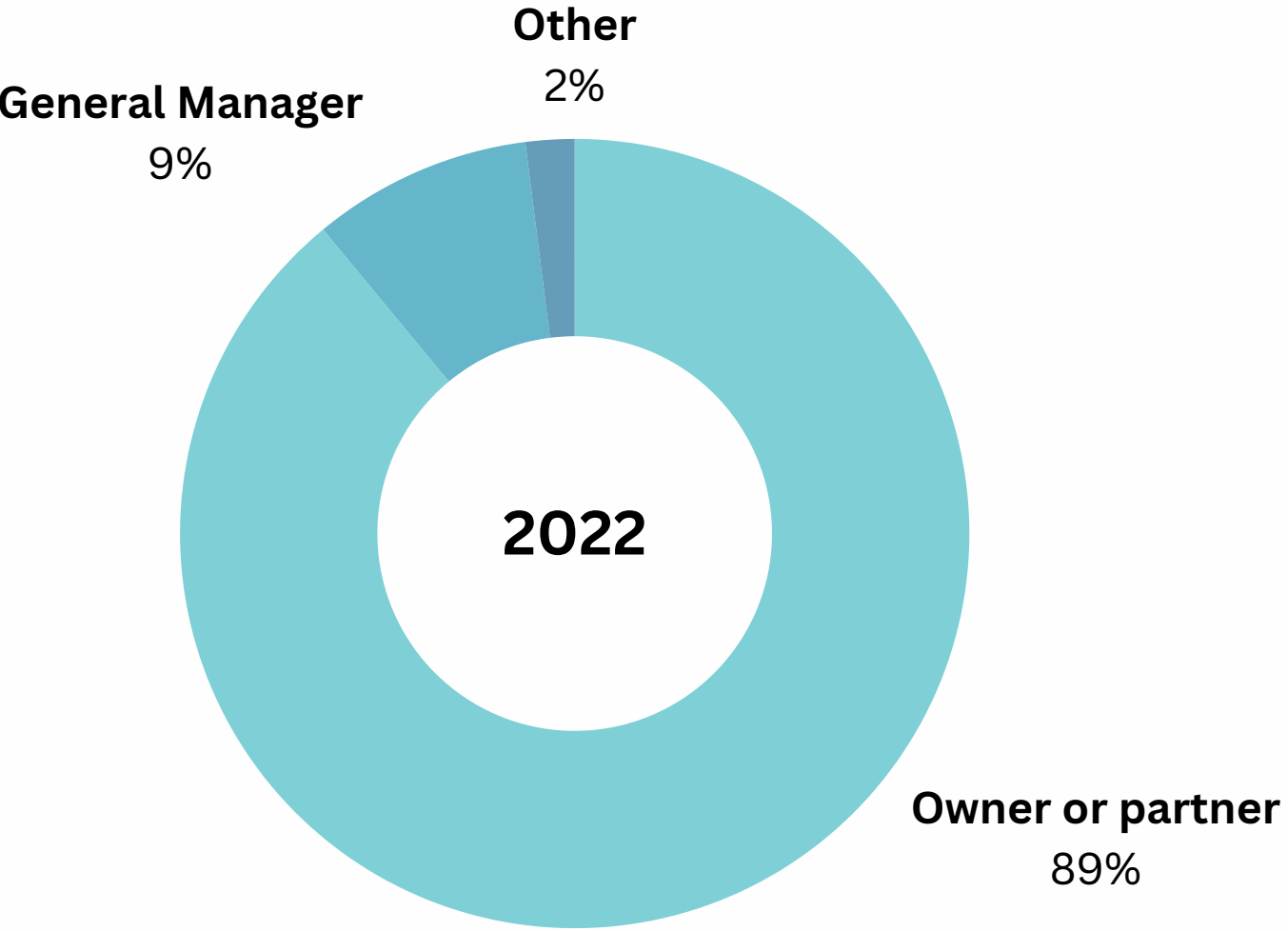
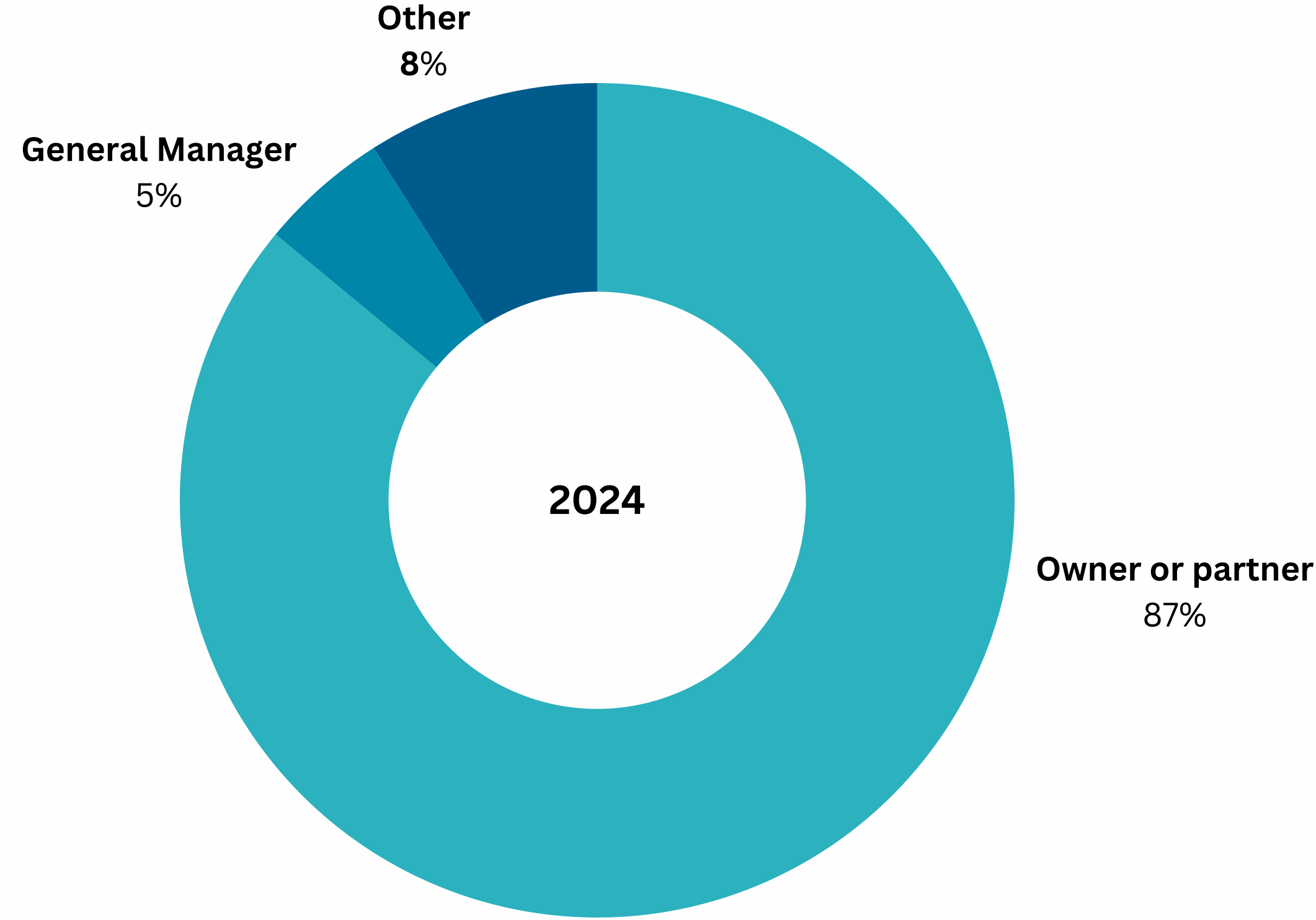




## Section 6: Organizational Information

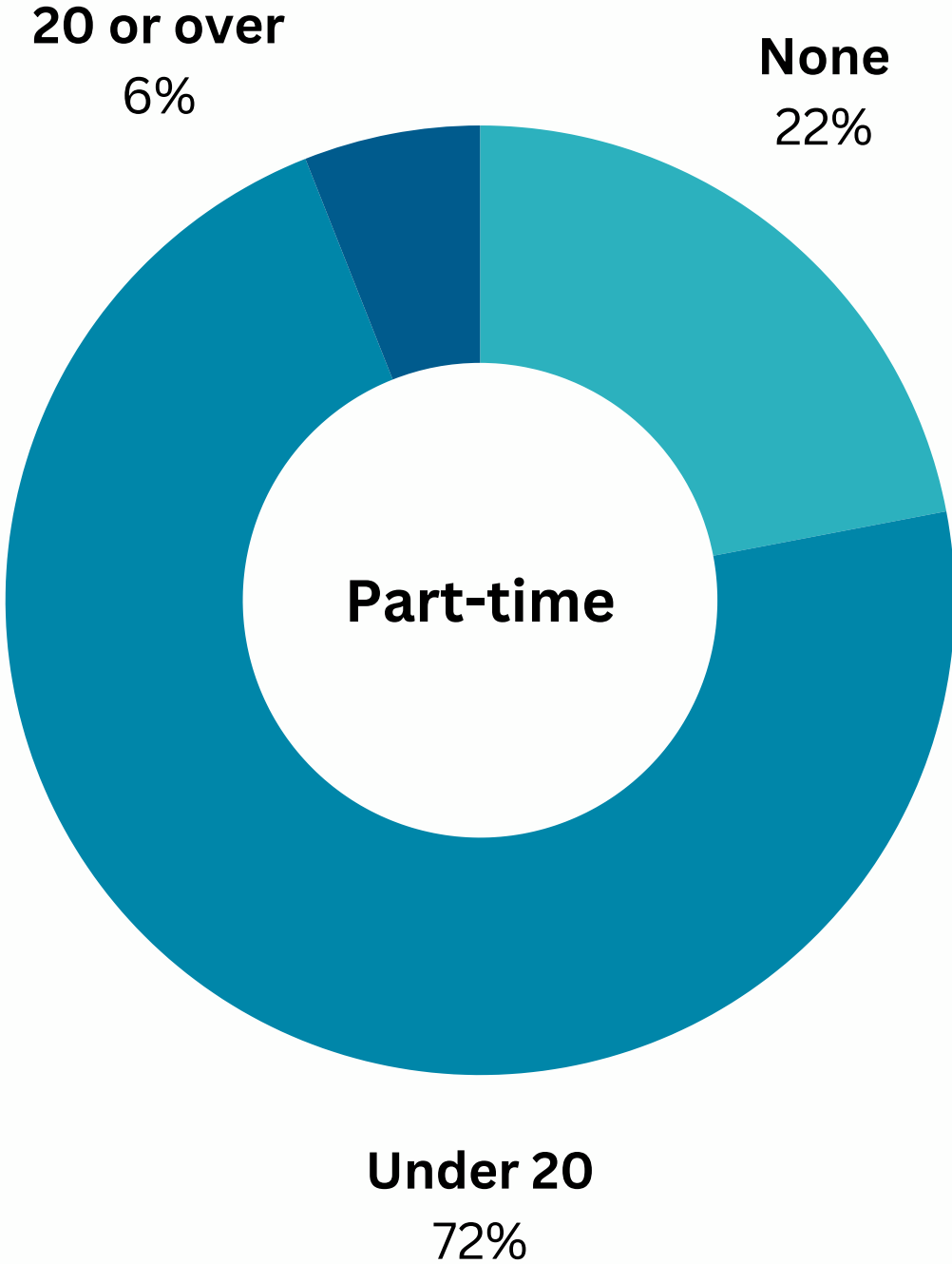
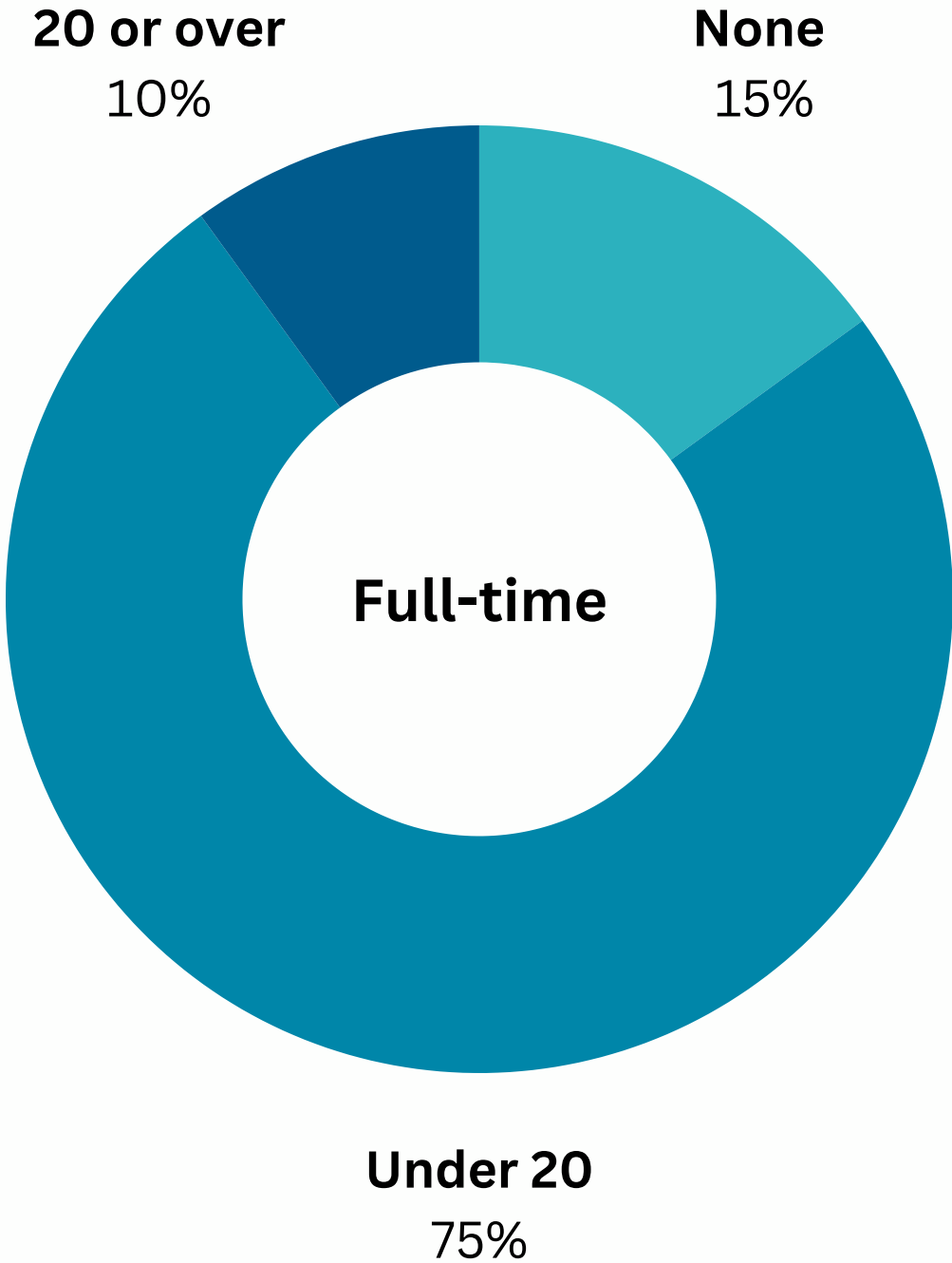


# Respondent Role in Restaurant





# Full and Part-time Staff Levels

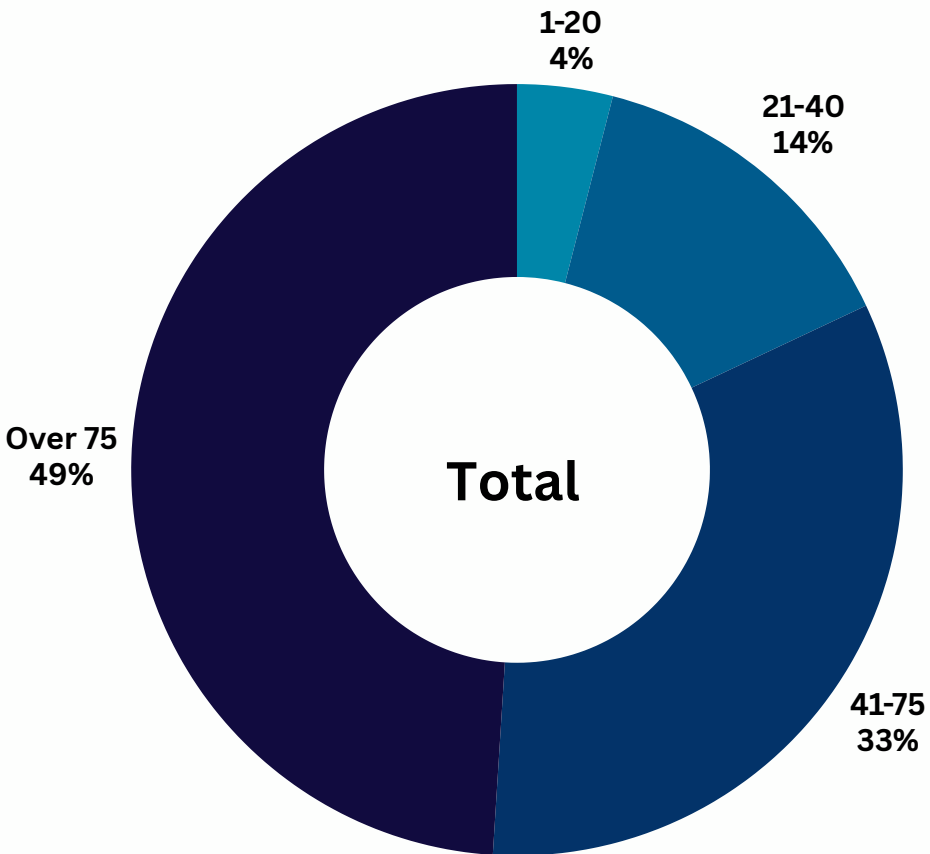
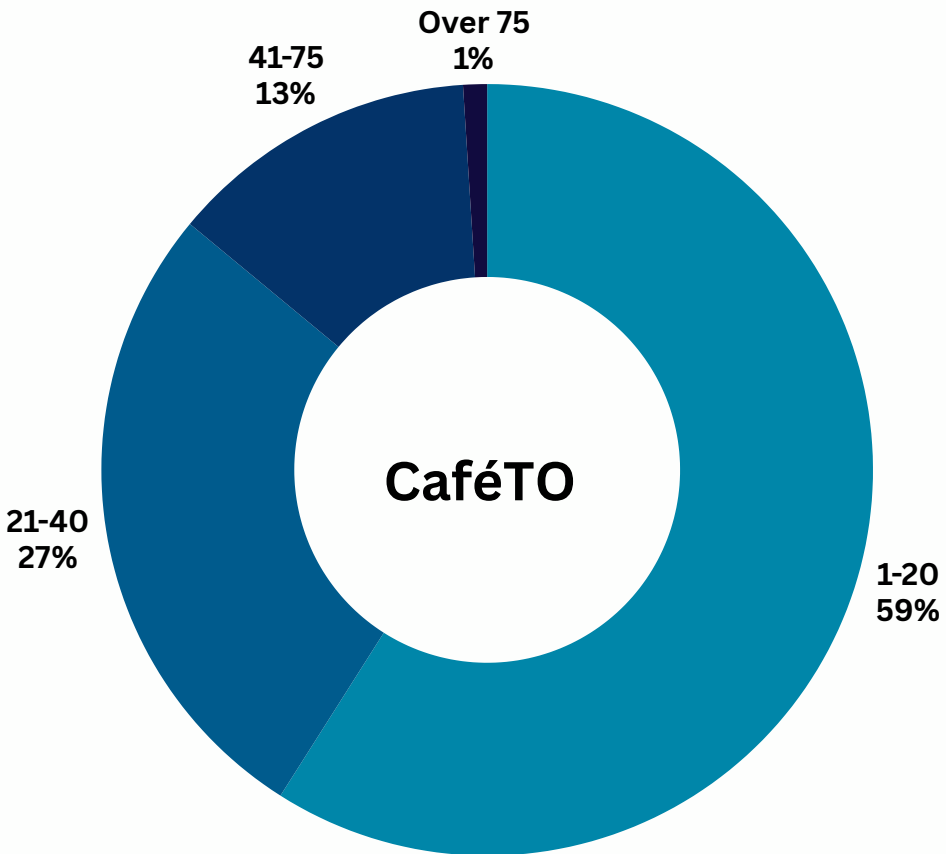
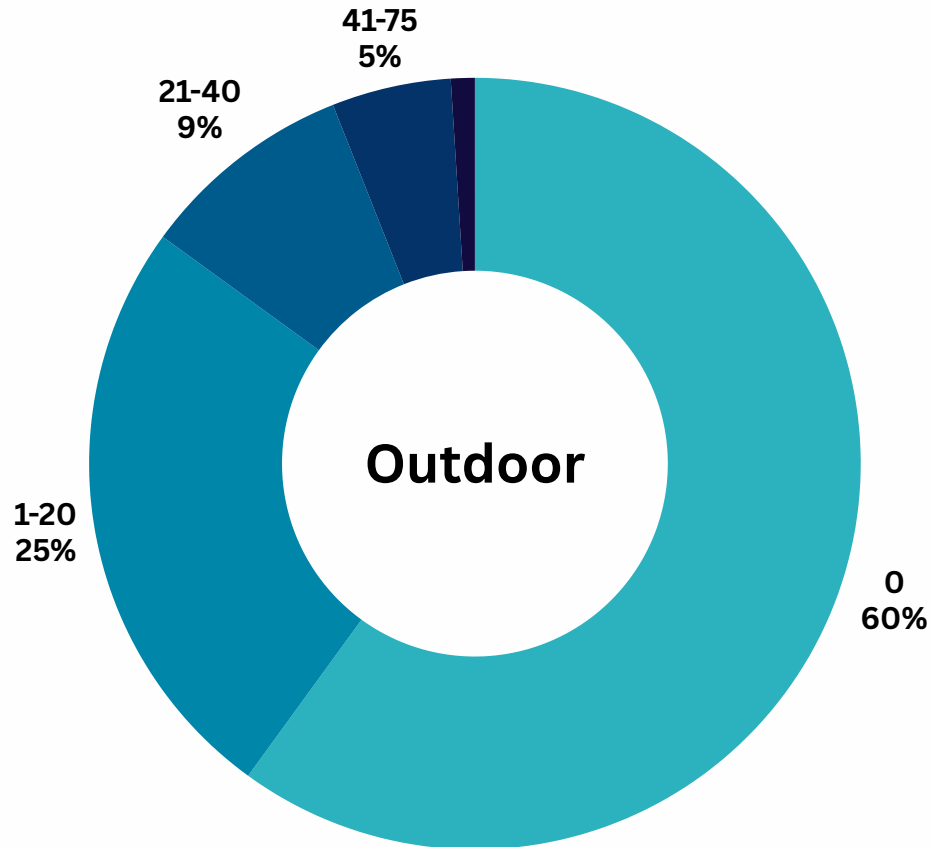
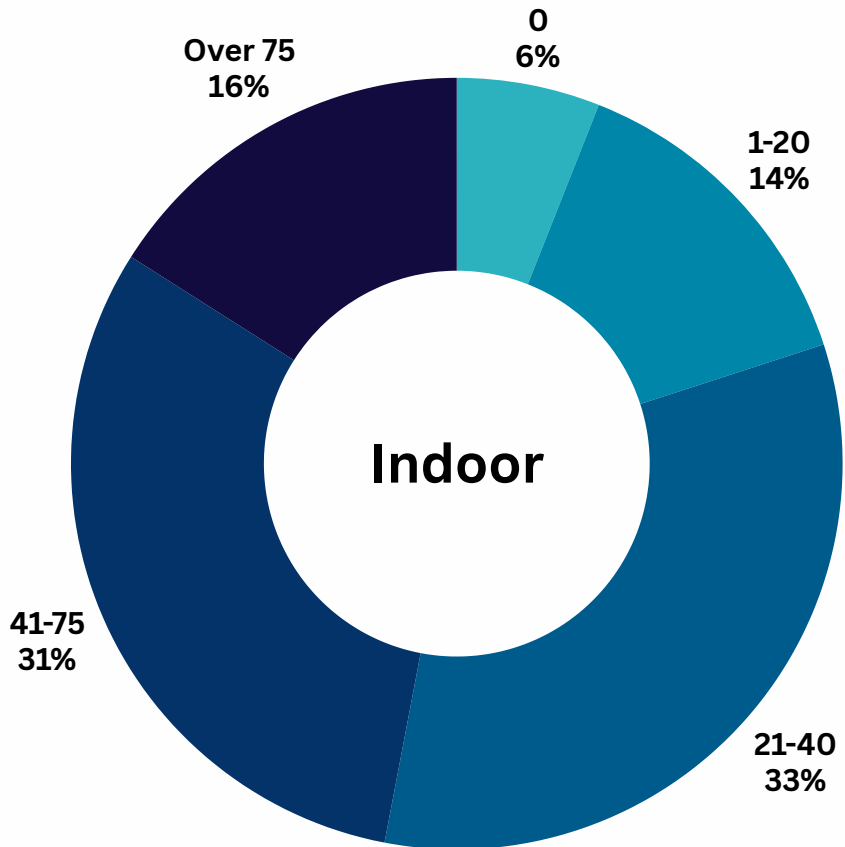


## Average Staff per Participant

2024	2022
Full-time 14	Full-time 14
Part-time 11	Part-time 11
Total 25	Total 25



# CaféTO Seating Capacity by Participating Restaurants



## Average Seating per Participant

2024      2022

Indoor 61	Indoor 55
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Outdoor 11	Outdoor 11
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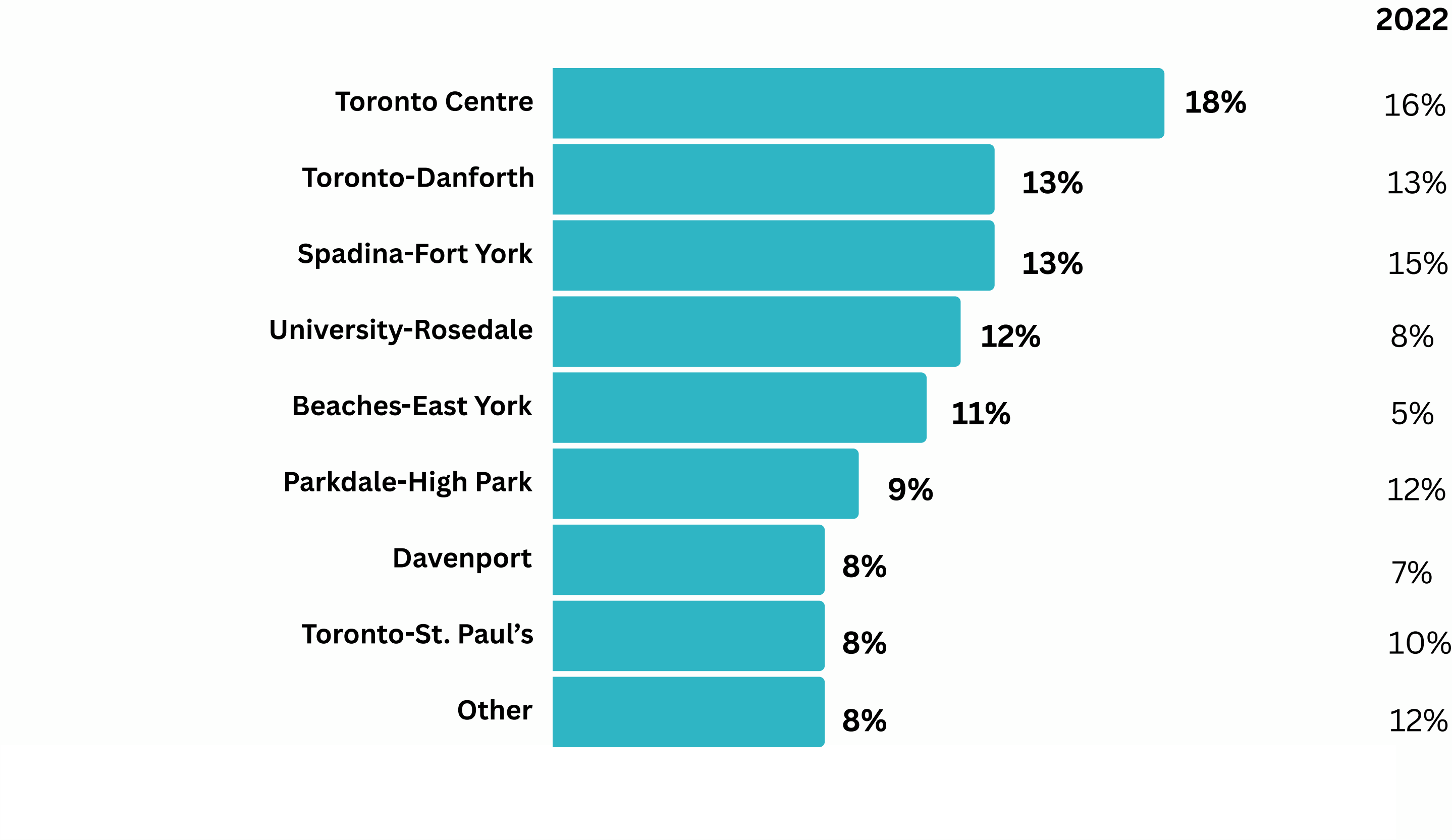
CaféTO 25	CaféTO 27
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Total 98	Total 93
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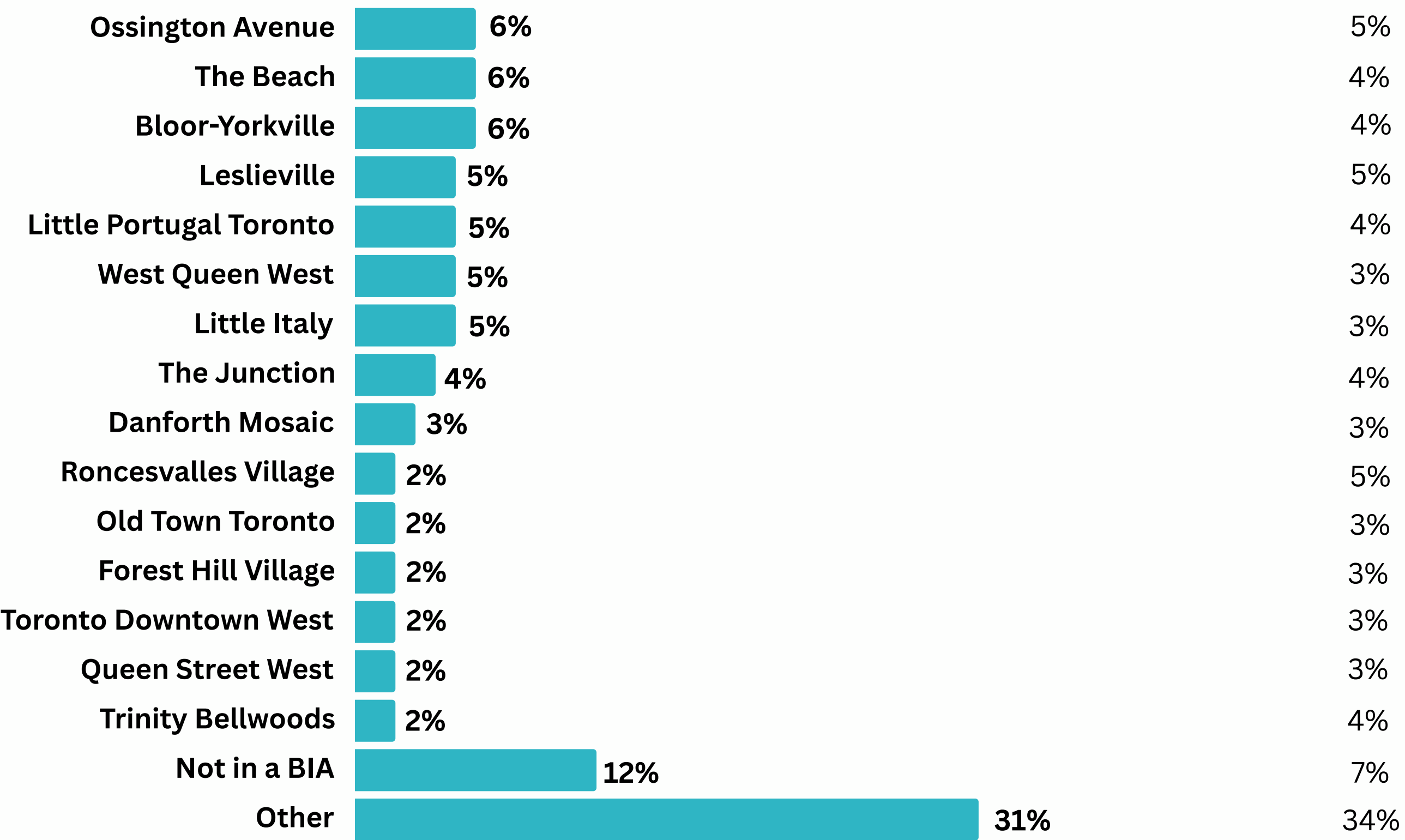


# Restaurant Location by Municipal Ward



# Restaurant Location by BIA

2022





## Section 7: Comments and Suggestions from Participants



# Comments about Construction and Maintenance

**"Allow canopies and other sophisticated marketing if desired." (*Toronto-Danforth*)**

**"Allow temporary covering to help with poor weather and hot sun. " (*University-Rosedale*)**

**"Flooring cost and drawings is too much and no use as most of people with wheelchairs prefer side patio or inside dining. Spending money on platform and drawings is waste of time and money." (*Eglinton-Lawrence*)**

**"i think city should review the placement of the patio. In fact, having a gap between restaurant sidewalk and then the patio. The CaféTO patio should be an extension of patio on the sidewalk and there should be a temporary platform build for people to walk. It should safe and better for everyone." (*Spadina-Fort York*)**

**"I would start earlier, beginning of May, and finish a bit later, mid October. Would place the pylons a bit further as when you have a small patio space is very important." (*Parkdale-High Park*)**

**"More lamp post signage. Electrical hookups at the lamp posts (string lights, etc.)" (*University-Rosedale*)**

**"The City needs to improve the aesthetics of the barriers, do not enter signage, etc. They are very unsightly. Far more attention needs to be paid to these items by the City staff." (*University-Rosedale*)**





# Comments about Construction and Maintenance

**"We don't understand why we have to pay more money for an architect to get new drawings including an emergency door. It's an open place! There is no ceiling it is not a closed structure. Instead of helping us you are implementing ridiculous measures for something that is not needed." (*Beaches-East York*)**

**"We should be able to design the patio the way we like - in accordance with our decor and design. We should be allowed tents, heaters and anything else to make it more appealing to customers and clientele. The cost of building and storing a patio from Gripblock is way too high. The application process is brutal. There is no support." (*Toronto Centre*)**

**"We should be allowed to extend the length of patio; shouldn't be just based on store frontage." (*Toronto Centre*)**

**"We spent thousands on a mandatory platform & fence in 2023 to only find out we couldn't participate in CaféTO because of construction across the street. After begging and pleading we were able to put up 3 tables and chairs along side another store window. However no wanted to sit outside because of the construction dust that constantly covered out patio from morning till midnight. This year was a disaster and a big loss for us." (*Toronto-Danforth*)**



## Comments about Construction and Maintenance

**"When Jersey walls & concrete blocks for our patio, they were dropped off but not in exactly as in the City Plans permits. We have built a custom platform that fits exactly as per the plans and during 2023 the platform fit perfectly. 2024 the City put Jersey walls and end concrete blocks a little closer and it limited us from putting out our whole patio platform. The platform is modular for easy assembly and storage. Due to end concrete blocks not being in exact position as per plans we were short a couple of feet and could not put in our last section of patio losing a table of revenue for season. We would like city crew to allow for margin of error with their measurements on the distance in length of the patio. (*Beaches-East York*)"**





# Comments Regarding Interaction with City or BIA

"All CaféTO related staff should follow same regulations. Now seems staff from different departments say different things, they don't communicate with each other." *(Toronto-Danforth)*

"Better communication - due to a "pilot program" 2 years ago we ended up spending even more money this year to reapply with more drawings and the communication from the staff is extremely bad. I waited months for any indication of when the patio would be approved and when I did chase it was a cookie cutter response that really meant absolutely nothing and did not help. One thing you do want to address is the "emergency exit" clause - I had my first drawings rejected due to not having an emergency exit in the middle of the patio that would exit into on coming traffic! I don't know what emergency would require a customer to run into oncoming traffic" *(Spadina-Fort York)*

"City should leave it to business people to create and do business. City should have councillors work for their constituents. The program is led from a text book vs. entrepreneurs." *(Etobicoke-Lakeshore)*

"Difficult to teach CaféTO city employees. Takes a while to get an email response and phone calls not available." *(Toronto Centre)*

"Great improvements on the process for 2024, the City needs this program!" *(Parkdale-High Park)*



# Comments Regarding Interaction with City or BIA

"I wish that the city would enforce their bylaws fairly with all businesses." (*Toronto Centre*)

"I would like more restaurants to participate in CaféTO, because it would bring a better image of hospitality to the city and consumers would get used to it over time." (*Davenport*)

"Interactions with MLS and licensing is archaic. Though they have improved over the last few years it's still ridiculously tedious and slow and behind the times. Plus, the department seems overwhelmed cannot interact efficiently. More streamlined processes and modern business practices are needed." (*Parkdale-High Park*)

"It would be helpful if start and finish dates were clear at the time of application. It would assist with staffing, training, ordering etc. It's difficult when you have no idea how long it will go on for or when it will begin." (*Toronto Centre*)

"It would be nice for someone who works for the city to go through the final set up of the curb lane patio with you." (*Toronto Centre*)

"It would have been helpful to know what the process is going to be next year before packing it up." (*Toronto Centre*)





# Comments Regarding Interaction with City or BIA

"Less bureaucracy on the city side, an easier registration process, and more affordable for the winter months" (*Toronto Centre*)

"Less restrictions on patios that don't clearly risk public safety" (*Toronto-Danforth*)

"Make the application process easier. Take away the requirement to have plans for the platform signed by an architect or engineer. Stop listening to noise complaints made by people who should move out of the city if they want perfect quiet. Understand that these patios bring life to the city with a greater utilization of the public space, that more people out enjoying street side patios makes the streets safer and generally culturally enriches the city. For these reasons you should be encouraging more patios next year by making the application process easier and the fees lower. Overall these patios are a boon to the city." (*Spadina Fort-York*)

"Our curbside patio was delayed starting due to the installation of the bike lane and a watermain closure. Better communication would be appreciated to avoid overstaffing due to the delays." (*University-Rosedale*)

"Outdoor dining needs to be promoted by the city to encourage tourism." (*Toronto St.-Paul's*)



# Comments Regarding Interaction with City or BIA

"Permits say a date range we can have the patios for but the last 2 years they have been picked up 2 weeks earlier than those dates. It's simple: patios should go from first week of May till 2nd week of Oct. Picking them up end of Sept. is way too early. We pay for them till middle of Oct. Just need city to honor the contract." *(Toronto-Danforth)*

“Significant improvements from previous years. Very grateful for the program and what it has done for our city and local businesses. Good work this year. Here are some suggestions for future years: (1) Run program from May 1st - Nov 1st, 6 months total. Many patio potential days in May and October. (2) Allow higher fencing, roofing, full enclosure for protection from all weather and increased customer comfort/safety (3) Remove deck requirement, too much cost involved in setup/takedown/fall/winter storage for amount of accessible customers on patio, ramp is fine (4) Aesthetically appealing alternative to concrete jersey blocks, especially the color blue. allow restaurants to decorate (5) Honour end date on CaféTO license for patio removal at end of year, many restaurants book events, parties in advance based on this date (6) Consistent safety restrictions/codes to follow across all patio types in different neighbourhoods.” *(Toronto Centre)*

“Simple renewal if there are no changes.” *(Toronto Centre)*

“The actual pick up date for the city should occur after the second week of Oct. The city said 15th of Oct in the guide and it's printed on the permits, but they are picking everything up barrier wise on the 2nd of Oct. Needs to change or the rental fee should reflect these dates.” *(Toronto-Danforth)*





# Comments Regarding Interaction with City or BIA

**"This year was the best rollout of the program to date! We loved it!"** (*Beaches-East York*)

**"We were very happy with the CafeTO program this year, especially the efficiency in getting our permits and patios ready to go early in the season and having them late in the season. Thank you!"** (*Spadina-Fort York*)



# Comments about Fees and Costs

**"Fees are prohibitively expensive for small businesses such as ours. " (*Beaches-East York*)**

**"Heard on the radio that permit fees are doubling next year. We would not be able to participate at this cost increase."  
(*Davenport*)**

**"It was completely a waste of time,energy, and money. Would never recommend to anyone to participate." (*Beaches-East York*)**

**"It was not very profitable and in fact we lost money for this year. We will NOT be participating in 2025 due to how expensive it is just to have a patio." (*Parkdale-High Park*)**

**"Make it cheaper and much easier for participants." (*Spadina-Fort York*)**

**"Most expensive item is the temporarily platform; more expensive then the sales we make. If something can be done about the requirements of the temporarily platform, it will be great." (*Parkdale-High Park*)**

**"Not sure it's worth it anymore with cost and application fees. We may apply for store frontage and not street next year, keep is smaller and cheaper." (*Toronto Centre*)**





# Comments about Fees and Costs

"Only other thing is I think there needs to be more transparency on Grants or bursaries available. I received a grant the previous year which made the program worthwhile. This year we didn't receive a grant as information was sporadic and when I went to apply the funds were gone apparently. Not receiving any further support meant this program doesn't pay out for our restaurant. The costs with the city fees and the set-up, furniture and building costs are significant enough to stop us from doing this again moving forward unless there is support." *(Toronto-St. Paul's)*

**"Please consider a delayed and staggered payment schedule." *(Davenport)***

"Thank you for the opportunity to participate in CaféTO 2024. Unfortunately, despite applying for the CaféTO grant and incurring over \$12,000 in costs this year, I have not yet received any response or funding. I would appreciate any updates on the status of my application and any assistance in the process. Your support is vital to helping small businesses like mine continue to thrive through this program...." *(Parkdale-High Park)*

**"The cost for fees are now borderline too expensive to continue participation in the CafeTO program." *(Eglinton-Lawrence)***

"The fee is really high and out participation is affected by the fee. Also no clear communication for applying for the grants and so we missed this year grant application process." *(Toronto Centre)*



# Comments about Fees and Costs

"These programs increase staff levels, they increase spends in the restaurant and increase the COSTS to the restaurants, all of these items involved the payment of tax. The fee for the program should be min to see the returns in the added tax revenue the patios generate. If the fee become any higher we will stop doing the patios as they just don't pay enough for the cost of set up and break down." *(Toronto Centre)*

"We do believe that this is our last year with CaféTO. It's so expensive especially with EZblock (formerly Griplock) as their pricing has soared ever since partnering with the City and we don't believe that there is value in the \$5000+ we pay for our patio + all other expenses. The pandemic is over, let move on. CaféTO is simply not affordable any longer by from what we see." *(Parkdale-High Park)*

"When collecting the permit amount it should be in installments. January and February are extremely tough months for our industry." *(Parkdale-High Park)*

"You talk about CaféTO as though it's a voluntary program that is helpful. I have a frontage cafe that is permanent-- it's still part of CaféTO because of zoning, but for all intents and purposes it is a private patio. Still, I am required to pay YEAR-ROUND fees. Even though the winter months do not allow for patio usage. My patio is essentially built-in, and yet, I have to pay for it. This program just takes money from an already struggling business. Moreover, I was fined by a city official for not having a permit in the dead of winter, for a patio I wasn't even using during that month. *(Toronto Centre)*





## Other Comments

**"A little more leniency with having a TV or a speaker outside would be nice. " (*Spadina-Fort York*)**

**"All of the engineering and other requirements drive the costs up and make it difficult to apply. The sheer volume of patios in the city also significantly hurts those who do not have the same capacity as others. The impact on parking and traffic flows is also very inconvenient for our guests coming in from out of town." (*Toronto Centre*)**

**"As a driver I would appreciate less parking restrictions on the streets where the patios are taking parking spaces. On some streets parking spots are taken by patios and at the same time you can see, for example "no parking from 4-6pm". It does not make sense to me since the line is already blocked. I think businesses will benefit from that!" (*Toronto-Centre*)**

**"CaféTO program gets worse every year. We should look to Europe for lessons on how to make vibrant and energetic cities. Not cookie cutter ugly cold cities which look good in an engineering drawing. " (*Etobicoke-Lakeshore*)**

**"I believe the CaféTO program adds a great deal to the city's restaurant experience for both residents and tourists. Every "destination" city in the world has a vibrant outdoor scene and we should not give up on ours." (*University-Rosedale*)**

**"I think the program should be canceled and create more parking for customers." (*Davenport*)**



## Other Comments

"I think the program would be better if the curb lane was the sidewalk and the sidewalk became the patio." (*Toronto-Danforth*)

"It should go to oct 31st" (*Spadina-Fort York*)

"Keep the CaféTO running in the future, customers really like it! " (*University-Rosedale*)

"Maybe more collaboration to make sure more restaurants have some sort of standard so some don't look horrible while others spend money to make theirs look good." (*Spadina-Fort York*)

"MLS was great, but transportation services was not and did not communicate very well." (*Spadina-Fort York*)

"More flexibility, clarity and time to claim subsidy. Did not receive any subsidy this year." (*Toronto Centre*)

"Need back patio permits for all buildings, alleyway permits etc. Asap! Not just front." (*Davenport*)

"No planters this year. Bicyclers are getting too aggressive and are regularly going 30-40km/h. More city staff to clean the streets." (*Beaches-East York*)





## Other Comments

"Our restaurant is the only one participating now after it became a paid event, while several restaurants in the area took part for free during COVID, and it seemed like customers enjoyed that much more. It would be great if the participation fee were reduced and more businesses could join." *(Willowdale)*

"Please continue the program! People over cars. Love to see our neighbourhood bustling with outdoor community hubs. Even when we're closed, we see older couples resting there on their way back from a grocery haul because there are no street benches anymore. We see delivery drivers gathering together to chat while they wait for orders to come in. We're paying for the patio for our business but it impacts the feel of public space beyond what it provides for our own benefit running the coffee shop." *(University-Rosedale)*

"Signs of road closure should be better looking in Yorkville, same for the city pylons. Cleaning could also be done better." *(Toronto Centre)*

"Start program 1st week of May and end the program the end of October. 8 October is too early to close." *(Spadina-Fort York)*

"The CaféTO is a new addition for a lot of businesses so make it affordable. It's a must as we are pretty much weather dependent In Toronto and also if we want to have Toronto a world class city we need more nightlife." *(University-Rosedale)*



## Other Comments

**“The CaféTO program is wonderful oppportunity of my customers and our restaurant. We enjoy our curb lane patio in the summer season. Thank you.” *(Toronto-Danforth)***

**“The Curb lane patios make such a big difference for us as a business. We would probably be closing without ours throughout the summer months.” *(Toronto Centre)***

**“The insurance coverage information should be provided directly from insurance companies’ forms to the city. The questions are identical.” *(Davenport)***

**“This is a great program that allows residents who are not rich/ do not have yards- to enjoy outdoor dining in the community. also brings toronto into the 21 st century with the rest of the world concerning outdoor dining.” *(Don Valley East)***

**“Would like if it were cancelled. It gives extra capacity to busy restaurants at the expense of the slower ones. If the busy restaurants didn't have additional seating from CaféTO and are full those patrons would go to the less busy restaurants that have seats available.” *(Toronto-St. Paul's)***

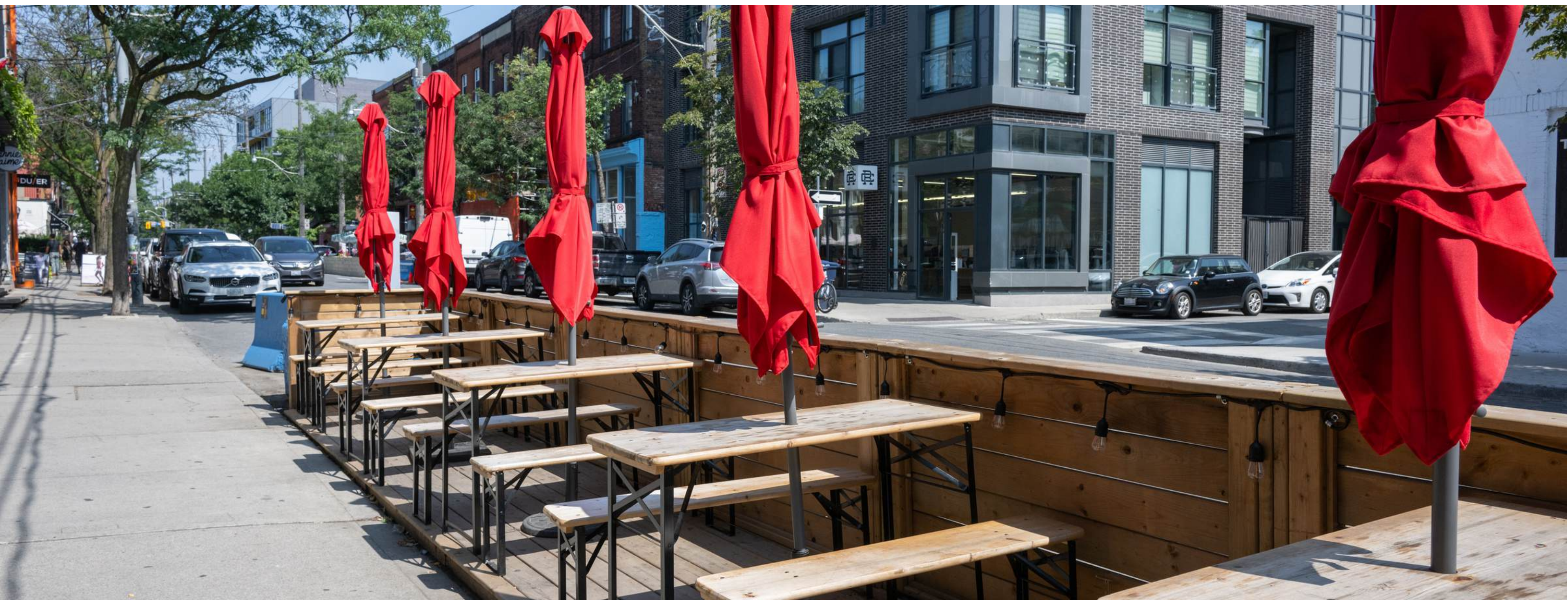
**“Would prefer CaféTO was cancelled. I only participate because my competitors do.” *(University-Rosedale)***





## APPENDIX:

# Data Comparisons by Restaurant Size and Parking Spaces





Previous CaféTO Program Participation	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000-\$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
Participated in previous years	83%	92%	91%	87%	89%	90%	89%	---
First year participating	17%	8%	9%	13%	11%	10%	11%	---



Reasons for participation	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000-\$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
To generate additional revenue	77%	90%	96%	87%	89%	90%	89%	91%
To give more options to customers	87%	96%	86%	87%	88%	92%	89%	87%
To serve customers who are hesitant to dine indoors	43%	63%	51%	57%	52%	47%	52%	84%
To provide more hours for staff	36%	57%	61%	51%	53%	51%	52%	58%
Competitors were participating	42%	37%	32%	28%	39%	41%	36%	42%
To prevent risk of having to close	21%	25%	21%	21%	20%	25%	22%	58%
Concerned about more restrictions or lockdowns	15%	14%	10%	13%	7%	22%	13%	64%
Other	2%	6%	5%	2%	12%	0%	6%	1%





Hours spent on application and city/BIA interaction	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000-\$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
1 hour or less	13%	12%	10%	9%	8%	20%	12%	---
2 to 4 hours	33%	47%	43%	30%	53%	32%	41%	---
5 to 10 hours	33%	31%	30%	38%	28%	30%	31%	---
More than 10 hours	21%	10%	17%	23%	11%	18%	16%	---



Patio assembly and maintenance in 2024	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000-\$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
More predictable than previously	74%	83%	89%	80%	84%	84%	83%	---
Not more predictable	26%	17%	11%	20%	16%	16%	17%	---





CaféTO Experiences Featured	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000-\$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
Sidewalk Flankage Café (on local street)	19%	2%	16%	17%	8%	16%	13%	18%
Sidewalk Frontage Café	28%	12%	30%	37%	18%	24%	24%	24%
Curb Lane Café	62%	86%	77%	50%	89%	75%	75%	80%
Curbside or Parklet Café	6%	10%	1%	9%	2%	6%	5%	6%
Patio on Private Property	9%	18%	16%	17%	12%	16%	14%	6%



CaféTO Services Offered	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000-\$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
Breakfast or brunch	42%	37%	41%	49%	34%	41%	40%	36%
Lunch	62%	73%	72%	79%	65%	69%	69%	65%
Dinner	79%	94%	89%	81%	89%	92%	88%	81%
Evening service (after 9pm)	30%	49%	62%	53%	48%	47%	49%	39%
Amplified live music patio	4%	8%	3%	0%	6%	6%	4%	7%



Likelihood of participation in CaféTO next year	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000-\$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
Very likely	62%	82%	83%	83%	84%	59%	77%	80%
Somewhat likely	19%	18%	9%	15%	10%	22%	14%	8%
Not likely	19%	0%	8%	2%	6%	20%	9%	12%





Suggested CaféTO Annual Fee for Next Year	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000-\$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
\$0	17%	6%	12%	7%	7%	24%	12%	24%
Up to \$200	21%	10%	15%	29%	11%	10%	15%	16%
\$201 to \$400	17%	2%	2%	5%	8%	5%	6%	16%
\$401 to \$600	15%	27%	18%	19%	24%	14%	20%	20%
\$601 to \$1500	26%	37%	23%	26%	28%	31%	28%	14%
More than \$1500	4%	18%	30%	14%	22%	17%	19%	11%
Average amount suggested	\$630	\$980	\$1,110	\$790	\$990	\$930	\$920	\$520



	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000-\$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
Assistance in procuring and fencing	68%	58%	55%	51%	58%	71%	60%	75%
Increased marketing by the city	60%	67%	56%	56%	62%	62%	60%	45%
More collaboration with BIAs	46%	52%	58%	47%	55%	53%	52%	50%
More assistance from city staff	58%	31%	42%	56%	39%	40%	44%	43%



Role in restaurant	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000-\$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
Owner or partner	91%	90%	82%	81%	88%	90%	87%	89%
General Manager	2%	6%	6%	6%	5%	4%	5%	9%
Other	7%	4%	12%	13%	7%	6%	8%	2%





Average staff levels	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000-\$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
Full-time	9	10	19	19	10	15	14	14
Part-time	8	9	14	12	9	12	11	11
Total staff	17	19	33	31	19	27	25	25



Average Seating Capacity	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000-\$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
Indoor	39	51	82	71	49	71	61	55
Outdoor	5	12	15	16	9	10	11	11
CaféTO	20	24	30	23	22	33	25	27
Total Average	64	87	127	110	80	114	98	93



Restaurant Location by Municipal Ward	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000- \$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
Toronto Centre	17%	14%	19%	28%	11%	18%	17%	16%
Toronto-Danforth	13%	8%	18%	6%	16%	18%	14%	13%
University-Rosedale	8%	10%	18%	15%	13%	10%	13%	8%
Spadina-Fort York	12%	18%	9%	19%	13%	4%	12%	15%
Beaches-East York	13%	14%	10%	9%	11%	18%	12%	5%
Toronto-St. Paul's	6%	8%	9%	9%	9%	6%	8%	10%
Davenport	10%	10%	6%	11%	10%	4%	8%	7%
Parkdale-High Park	12%	10%	3%	0%	9%	12%	7%	12%
Willowdale	0%	2%	0%	0%	1%	0%	1%	3%
Eglinton-Lawrence	0%	4%	0%	2%	0%	2%	1%	2%
Etobicoke Centre	0%	0%	0%	0%	0%	0%	0%	3%
Other	9%	2%	8%	1%	7%	8%	7%	6%





Restaurant Location by BIA	By total restaurant revenue during CaféTO period			By number of parking spaces affected by CaféTO			All participants	
	Up to \$250,000	\$250,000-\$500,000	Over \$500,000	No spaces	1 to 2 spaces	3 or more spaces	2024	2022
Ossington Avenue	4%	8%	7%	4%	9%	4%	6%	5%
The Beach	4%	10%	5%	2%	6%	10%	6%	4%
Bloor-Yorkville	0%	2%	12%	9%	6%	2%	6%	4%
Leslieville	2%	4%	8%	4%	7%	2%	5%	5%
Little Portugal Toronto	6%	4%	0%	0%	5%	2%	5%	4%
West Queen West	2%	4%	3%	4%	4%	0%	5%	3%
Little Italy	4%	2%	3%	0%	5%	2%	5%	3%
The Junction	%10	2%	1%	0%	4%	8%	4%	4%
Danforth Mosaic	2%	2%	5%	2%	2%	6%	3%	3%
Roncesvalles Village	2%	2%	0%	0%	2%	0%	2%	5%
Old Town Toronto	0%	4%	1%	2%	1%	2%	2%	3%
Forest Hill Village	0%	0%	4%	0%	1%	4%	2%	3%
Toronto Downtown West	0%	6%	1%	9%	0%	0%	2%	3%
Queen Street West	2%	0%	3%	4%	1%	0%	2%	3%
Trinity Bellwoods	2%	0%	0%	0%	1%	0%	1%	4%
Not in a BIA	13%	10%	13%	9%	15%	12%	12%	7%

