

Pricing Schedule

Rental Plans

Our goal is for everyone, whether they are just getting their business started or are well on their way, to be able to pursue their passion. That is why we have developed a variety of plans based on frequency of use.

| TYPE OF CONTRACT | MONTHLY MINIMUM | HOURLY DISCOUNT | COST PER HOUR | CONTRACT COMMITMENT | BEST FOR | STORAGE INCLUDED |
|------------------|-----------------|-----------------|---------------|-------------------------------------|------------------------------|---|
| Base | none | - | \$30/hour | month-to-month | testing or event | none |
| Low Use | \$350 | 20% | \$24 | season: May-Oct monthly: Nov-Apr | 6 or fewer hours per week | 1 dry shelf |
| Medium Use | \$650 | 33% | \$19 | season: May-Oct monthly: Nov-Apr | 7-11 hours per week | 1 dry shelf unit 1 refrigerated shelf |
| High Use | \$975 | 50% | \$15 | season: May-Oct monthly: Nov-Apr | 12 or more hours per week | 2 dry shelf units 2 refrigerated shelves |

The Details

- The weekly hours can be averaged over the month
- Additional monthly charge of \$100 per Food Trucks
- \$600 security deposit
- 30 notice to cancel month-to-month contracts

Storage and Equipment

- Rental plans include use of shared equipment
- Plans include a limited amount of cold and dry storage space as noted
- Extra storage space may be available for an additional charge, depending on availability

Storage Schedule

Storage

Storage of ingredients, finished product, or equipment will be provided/charged at below. Additional storage arrangements may be made based on amount of floor space needed.

All storage arrangements must be approved by City Food Studio prior to use by the client, and the amount of storage or rates for storage can be modified or cancelled by City Food Studio with 30 days notice. Storage is month-to-month, and client can cancel storage any following month by telling City Food Studio and vacating and cleaning space. Clients will get first priority in reserving their existing storage space as long as it is continuously used and paid for.

Included

Storage included in kitchen use charges is as follows:

- Base: 1 dry storage shelf
- Low Use: 1 dry storage shelf
- Medium Use: 1 dry storage shelving unit, 1 walk-in cooler or reach-in freezer shelf
- High Use: 2 dry storage shelving units, 1 rolling pan rack or 2 walk-in cooler or reach-in freezer shelves

Additional Storage - Rates

| Location of Storage | Storage Type | Cost per month |
|----------------------|---------------------|----------------|
| Dry, un-refrigerated | Wire shelving unit | \$50 |
| Dry, un-refrigerated | Rolling pan rack | \$30 |
| Dry, un-refrigerated | 48" dunnage Rack | \$50 |
| Walk-in (R or F) | Wire shelving unit | \$100 |
| Walk-in (R or F) | Wire shelving shelf | \$25 |
| Walk-in (R or F) | Rolling pan rack | \$60 |

If food safety regulators at any point require locked storage, additional arrangements will need to be worked out, with client either paying a surcharge or providing their own lockable storage units.

Clients may store their own equipment at City Food Studio with the prior approval of City Food Studio, at a rate agreed to by both parties, and added to this schedule. If client agrees to allow other City Food Studio clients to use their equipment (after agreed upon training), storage fees may be waived by City Food Studio. We understand that storage space needs can fluctuate with each client and each job. If you have a special need for storage, let us know and we will work with you for a reasonable accommodation.