

TPK W12

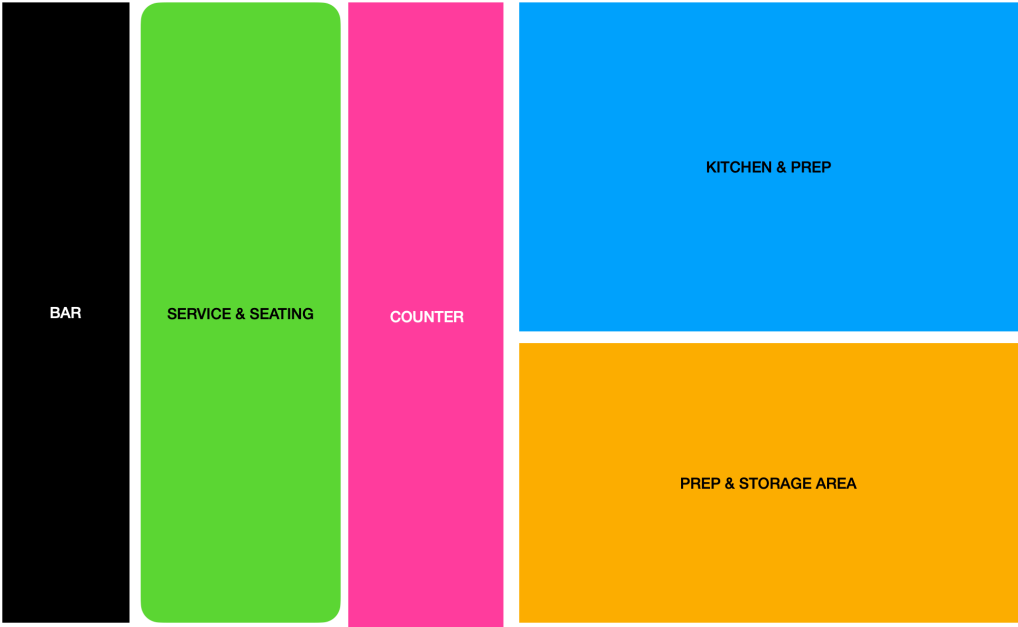
52 south Africa RD | W12 KITCHEN CLUB | TPK W12

BAR		Double slot discount available		
SLOTS	PER DAY	PER WEEK -5DAY	PER WEEK-7DAY	Utillity
SLOT 1 5-10AM	£35 + VAT	£175	£245	Included
SLOT 2 11AM-4PM	£35 + VAT	£175	£245	Included
SLOT 3 5PM -10PM	£35 + VAT	£175	£245	Included

£150 EXCLUDING UTILITY£210 EXCLUDING UTILITY

all-in membership fee of £35 + VAT per day, which shall be invoiced for each 4-week period payable in advance (20 days)In addition, a 4-week refundable deposit shall be payable on start date -short term deposit available

Use area

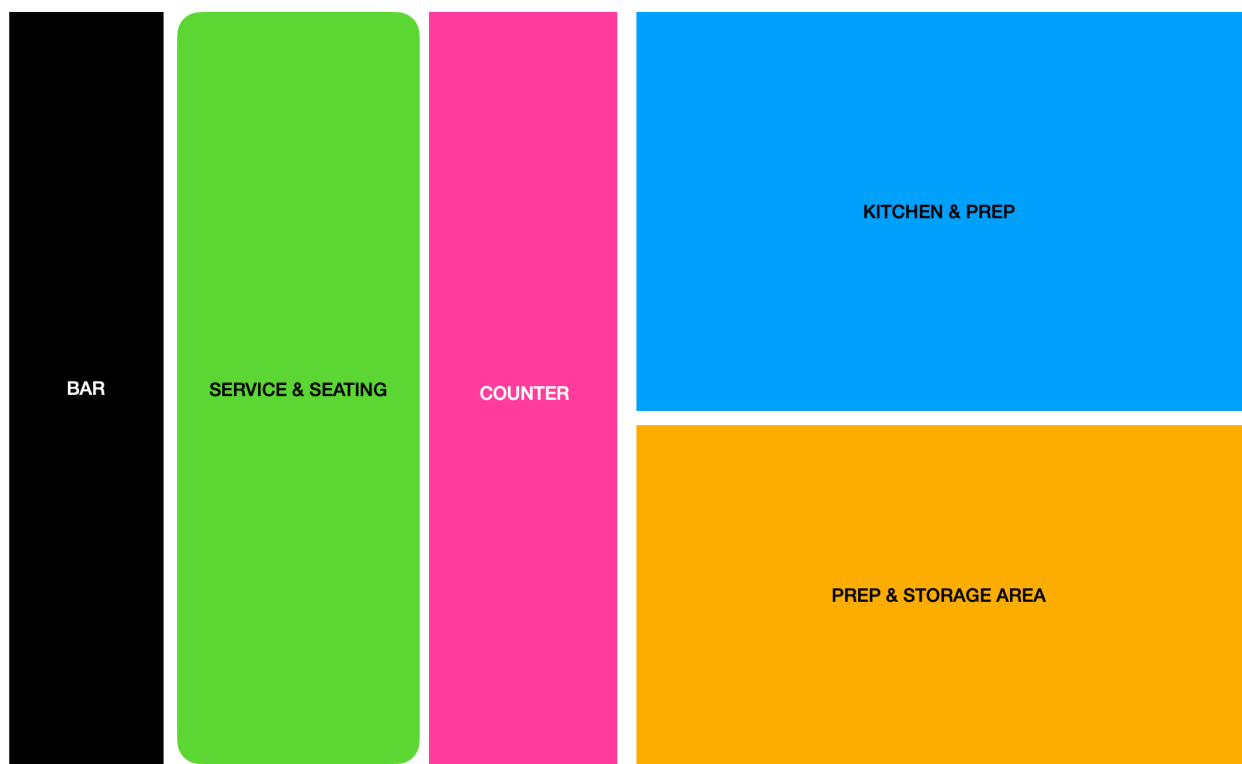


COUNTER		Double slot discount available		
SLOTS	PER DAY	PER WEEK -5DAY	PER WEEK-7DAY	Utility
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Use area



1. KEY TERMS

1.Premises Access Hours 5-10PM

2.Key to Premises

TPK W12 shall hold keys to the Premises and arrange access/exit accordingly.

Food Hygiene & HACCP Plan

Vendor shall take food safety responsibility for all areas they used whether shared or otherwise. In particular, ensuring these areas remain compliant with the Food Standard Agency's rules at all times with the effective implementation and maintenance of a HACCP Plan.

Insurance

Vendor shall be responsible for maintaining adequate professional indemnity insurance at all times.

Equipment

TPK W12 shall provide Arranged equipment for use.

TPK W12 RESPONSIBILITIES

- **Access to Premises and Shop Floor**

TPK W12 shall ensure that vendor has access to Premises during hours specified

- **Provision of Utilities**

TPK W12 shall ensure that vendor has a continuous supply of hot and cold water, lighting and electricity in order to perform their obligations within Agreement .

APPLY

Full Name

Phone Number

Email Address

Address

Are you legally
authorised to work
in this U.K ?

Proposed Business
Name

Type of Cuisine

Describe Your Food
Concept in 100
Words or Less

Have you
undergone any food
safety training or
certifications? If
yes, please provide
details

Provide a Sample
Menu (including at
least three dishes

Indicate the Price Range for Your Menu	
Have you previously operated a food business? If yes, please provide details:	
Are you open to collaborating with other vendors for special events or promotions?	
Do you have any unique features or special offerings for customers (e.g., themed nights, exclusive dishes	
What are your space and equipment requirements for your food business?	
How many days per week do you plan to operate ?	
What is your anticipated start date for operations?	
How do you plan to market and promote your business	