



## **WEEKNIGHT KITCHEN COMMISSARY**

### **Opening APRIL 2019**

The Weeknight Kitchen Commissary is designed to help small food businesses get started and grow in the Twin Cities South Metro Area. We know how hard it is to find commercial kitchen space and what a pain it can be to schlep your wares from place to place. We want this space to be full of awesome people doing awesome things.

Our 1500 square foot commercial kitchen is designed with multiple designated work areas so several users can easily and efficiently create something amazing at the same time. In addition to our kitchen space, our building includes a 500 square foot flex use retail/event space called "The Dining Room" at the front of the building. This space will include a POS counter, retail area and family-style tables and chairs. The Dining Room can be reserved for special events at an additional cost.

#### **KITCHEN EQUIPMENT INCLUDES**

- 2 Double Stack Convection Ovens
- 40 G Tilt Skillet
- 6 Burner Range with Convection Oven
- Deep Fryers
- Proofing Box
- 2 Double Prep Sinks
- 3 Compartment Warewashing Sink
- 2 96 x 30 Stainless Prep Tables
- 2 96 x 48 Stainless Prep Tables
- 3 72 x 30 Stainless Prep Tables
- Small Wares (sheet pans, hotel pans, spoons, measuring tools etc)
- Automatic Dishwasher
- Walk-In Refrigerator and Freezer
- Outdoor Water Spigot and Grey Water Dumping in Mop Sink

#### **PRODUCTS PROVIDED**

- Triple sink sanitation chemicals
- Garbage liners
- Hand soap
- Bar towels

## SERVICES PROVIDED

- WI FI & Online scheduling thru The Food Corridor
- Video monitoring of kitchen and entry door areas
- Garbage, recycling and grease pick-up, dumping grey water, electricity, water and gas
- Accept deliveries 9-5 by appointment (in rear of building)
- Monthly “Creative Business Brainstorming Session” with other Commissary users
- Business Development services by request / appointment
- Access to “The Dining Room” retail/flex area during set hours

## COMMISSARY KITCHEN RATES

HOURS PER MONTH	COST PER HOUR
0-20	\$25
21-50	\$20
51- 99	\$17
100 - 159	\$15
160 / MONTH (LIMITED AVAILABILITY)	\$1750 / month and includes 2 dry storage racks, 6 cold storage shelves, 24/7 access

## COMMISSARY KITCHEN STORAGE RATES

STORAGE TYPE	FEE PER MONTH
Dry Storage Wire Rolling Rack (18 x 48 / 4 shelves)	\$40 per RACK / per month
Walk-In Refrigerator / Freezer Shelf (24 x 48)	\$25 per SHELF / per month

## COMMISSARY KITCHEN HOURLY SCHEDULING

At this time, we are planning to schedule all kitchen spaces and equipment through The Food Corridor, an online software designed for shared-use commercial kitchens. More info to come as available.

## COMMISSARY KITCHEN RENT & FEE PAY SCHEDULE

Again, at this time Weeknight Kitchen is planning to collect the first 10 hours of payment at the beginning of the month, with the remaining hours and fees collected at the end of the month. All billing will take place through The Food Corridor. We will know more about how this works once we get this software up and running.

## **WEEKNIGHT KITCHEN COMMISSARY “FAMILY RULES”**

1. **Keep the kitchen crazy clean.** We will keep an impeccably clean kitchen and we expect our users to hold this same high standard. This is going to be an awesome space and we plan to keep it that way. Mediocre cleaning will not be tolerated.
2. **Be respectful of others.** This is a shared work space with lots of stuff going on and lots of people building their next big thing. Use appropriate language and don't blast your tunes so the rest of us suffer. Be aware of your space and contain your mess.
3. **Look the part.** Customers visiting the kitchen will be able to see into the space. Closed toe shoes and hair ties are an absolute must. Caps or other fun merch with your brand make it fun for folks who pop in - and maybe you can even sell some in the shop.
4. **Be on time.** Your workspace must be cleaned during your set scheduled hours; please be completely done with all of your work and clean-up in time for the next user.
5. **Send out positive vibes.** Having a good attitude goes a long ways - especially in a shared-use work area - no one wants to work alongside a Debbie Downer or Foul Fred - so keep your head up.

### **NEED MORE INFO?**

Please feel welcome to contact us with more questions.

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### **NOTE:**

**Kitchen is tentatively scheduled to open in March 2019. Fingers crossed.**

**This rate sheet may be edited / updated at the Commissary's discretion.**

**Updated as of 2.13.2019**