



	Peak Rate*	Off-Peak Rate*	
Kitchen #1	\$24/hr	\$20/hr	3 people maximum
Kitchen #2	\$26/hr	\$22/hr	5 people maximum
Workroom	\$17/hr	\$15/hr	3 people maximum
Cleaning Area	\$10 per ½ hr		
Pit Stops	\$12 per ½ hr		

Bookings in Kitchen #1 or Kitchen #2 of three hours or more receive a **FREE** ½-hour cleaning allowance.

Monthly Billing Plans

Basic Plan: we bill you for hours booked at the end of the month.

Pre-paid plans are available for clients who routinely book more than 10 hours a month. We have 3 pre-paid plans available:

Pre-paid Plan A: pay for \$500 of kitchen use and receive a credit of \$60

Pre-paid Plan B: pay for \$750 of kitchen use and receive a credit of \$112

Pre-paid Plan C: pay for \$1,000 of kitchen use and receive a credit of \$170

Pre-paid Plan D: pay for \$1,250 of kitchen use and receive a credit of \$237

Pre-paid Plan E: pay for \$1,500 of kitchen use and receive a credit of \$315

Pre-paid Plan F: pay for \$1,750 of kitchen use and receive a credit of \$385

With pre-paid plans any unused hours do not roll over to the next month. If you use more hours than the plan fee covers, then the full regular charge for those extra hours gets added to your next month's invoice.

Food Truck Pit Stop Plan: Food Truck pit stops work very much like the basic plan but are specific to food truck client's use of the cleaning area. A ½-hour pit stop covers washing dishes, dumping & refilling water, dumping garbage & recycling, and picking up/storing ingredients.

Storage	Tubs	Reach-in Fridge/Freezer	Walk-in Cooler	Open Shelves	Security Cage Locker
(see back for dimensions)	\$12/mo	\$35/shelf/mo	\$12/foot/mo	\$ 5/foot/mo	\$30/mo plus \$15 key deposit

EVENT AREA		Mon-Thur	Fri-Sun
Dining (max 14 people)	2hr min	\$35/hr	\$45/hr
Meetings (max 20 people)	1hr min	\$30/hr	\$40/hr
Setup/Take Down Fee		\$20/hr	\$30/hr
Cleaning Fee (min 1 hr)		TBD	TBD

Rookie Rates – for clients new to the food business we offer a 30% discount on kitchen use charges in the first month.

Spot Use (last-minute bookings) – if space is reserved within 24 hours of the shift start time we apply a 25% penalty to the hourly rates.

Cancellation Policy – any cancellations within 24 hours of the shift start time will be charged at the full rate for the booked time (i.e., 100% cancellation fee).

* Peak hours are M-F 6am-10pm and Sat/Sun 6am-6pm
Off-peak hours are M-F 10pm-6am and Sat/Sun 6pm-6am

Moonlight Kitchens Fee Schedule

PART/WHOLE BUILDING RENTAL		First 4 hours	each hour after
(4 hour minimum)	KITCHEN #1 & EVENT AREA	\$55/hr	\$35/hr
Note: The rent for 3 spaces is the same as "WHOLE FACILITY".	KITCHEN #1 & KITCHEN #2	\$45/hr	\$40/hr
	KITCHEN #2 & WORKROOM	\$39/hr	\$35/hr
	WHOLE FACILITY	\$75/hr	\$65/hr

Other Services (check for custom pricing):
 "Lay" hours - time when a product needs kitchen space to sit but the rest of the kitchen is available.
 "Babysitting" - keeping track of a client's product (i.e., bread rising)
 Delivery acceptance sorting and storing (see details in Handbook)
 Order coordination & consolidation w/other cooks using local products (no charge)
 Equipment training - as needed on hourly basis

Storage Details:
Tubs: Large black & yellow plastic - 27 gallons - 12"x18"x 27" Lids can be locked closed
Reach-in Fridge/Freezer Shelves: (reach-in) 11"x24"x24" 0-1°F (freezer) 35-37°F (fridge) non-locking
Security Cage Lockers: locking wire shelves 18"x 24"x24"
Walk-in Cooler Shelves: 18" deep & approx. 16" height - rented by the length - non-locking
Open Shelves: Various depths & heights, unsecured, chrome wire
Speed Racks: Takes 20 each standard 18"x 26" sheets (not provided)

Overnight Cold Storage: If there is space available and if the space is requested ahead, we can usually let you store product or ingredients OVERNIGHT ONLY at no charge.

Coat Lockers: We have locker space available for your personal items (or your staff's things) during your work shift at no charge. Please use these instead of dropping your stuff in other work areas.

