# **Cleveland Culinary Launch & Kitchen**

Rates & Services as of 9/15/16



# **Rental Rates by Station:**

Week Days			
Peak, 6A-10P	Off-Peak, 10P-2A	Off-Peak, 2A-6A	
\$25	\$15	\$10	
Week Ends			
Peak, 6A- <u>6P</u>	Off-Peak, <u>6P</u> -2A	Off-Peak, 2A-6A	
\$25	<b>\$15</b>	<b>\$10</b>	

#### **Peak hours:**

Monday thru Friday 6am – 10pm Saturday & Sunday 6am – 6pm

## **OFF Peak hours:**

Monday thru Friday 10pm – 6am Saturday & Sunday 6pm – 6am

# **Monthly Storage Rates:**

Dry Storage	Walk-in Cooler	Freezer
\$20/shelf	\$25/shelf	\$30/shelf

### **Deposits**

Upon signing a User Agreement, a \$140 security deposit and \$25 key card deposit are required.

#### Cleaning

Each Tenant is responsible for cleaning their kitchen station during and after use according to the kitchen Cleaning Rules. One-half (½) hour is included in every kitchen use time (2 hour minimum) for FREE for cleanup. CCLK will supply the necessary cleaning supplies.

A \$20/hour cleaning charge will be applied for any cleaning left undone. Keeping a clean, safe and pleasant kitchen environment is our #1 priority!

## **Membership Services:**

Client meeting room
Shared office space
Regulatory information/guidance
Marketing: website, social, and events
Industry contacts
Networking opportunities
Recipe development & scaling up\*
Package & label review\*
Nutritional analysis\*

## **Facility Services:**

Free Parking
Secured entrances and facility
Complete facility & equipment maintenance
All cleaning and sanitation supplies (Kitchen towels not included)
Licensed by the City of Cleveland and Ohio
Department of Agriculture