

Information Sheet

At Sesame Studio, our goal is to provide the services and infrastructure you need to develop, launch, and grow your food venture. Our shared kitchen—inspected by the London and Middlesex Health Unit and licensed by the City of London—includes dedicated hot-prep, bakery and cold-prep stations, equipped with common processing, cooking, and baking equipment.

You are welcome to use our facilities for event catering, meal prep, production for pick-up at our storefront (Doordash, UberEats), or for sales in external retail locations.

Across the 5 prep stations, we offer:

- Stoves (one 4-burner and two 6-burner)
- Stock Pot burners (2)
- Convection ovens (2)
- Conventional oven (3)
- Flat top
- Deep fryer
- Mixer (25 Qt)
- Spice grinder
- Manual liquid filler
- Walk-in cooler
- Refrigerators and freezers (5)
- Washing Machine
- Cookware and utensil
- Ambient storage shelves (3' and 4' racks)

Each hot, cold and bakery station is provided with 2 prep tables. Access to the equipment varies based on the station type.

Dry (ambient) and cold (refrigerator and freezer) storage can be provided as needed, billed per night or monthly.

The pricing is tailored to your needs in several tiers.

	One-time or Special Events	Tier 1 Occasional	Tier 2 Recurring	Tier 3 Regular	Tier 4 Frequent
Minimum Hours	Hot: 5 h Cold: 4 h	24 h	4 h weekly	9 h weekly	18 h weekly
Hot Prep (stations 1 & 2)	\$26	\$23	\$21	\$18	\$15
Hot Prep (station 3)	\$22	\$19	\$17	\$15	\$12
Bakery Station	\$20	\$17	\$15	\$13	\$10.5
Cold Prep	\$18	\$15	\$13	\$11	\$9
Front Store	N/A	N/A	Negotiable		
Notes	A one-time application fee of \$100 applies.	Billed in advance and hours shall be used in 2 months.	+ Minimum contract duration is 2 months + billed bi-weekly, last payment billed in advance. + Up to 10% discount applies to contracts of at least 3 months or overnight schedule.		

- Tier 1 to 4 sessions are a minimum of 4 hours for hot prep and 3 hours for cold prep.
- Usage exceeding 36 hours per week, or requiring more than one station, is subject to negotiation.
- HST and a refundable security deposit are required: \$200 for one-time, and \$500 for Tiers 1 to 4. Membership remains active until the deposit is refunded.
- Fees cover equipment, utilities, and cleaning materials. Storage and storefront pick-up fees are not included.
- Teams may consist of up to 4 members per station. Additional members can be accommodated, with extra space billed as needed.
- Commercial liability insurance may be required for Tiers 1 to 4.
- A trial period is available before committing to a short or long term agreement.
- **Per MLHU regulations, all prepared food must be distributed or stored in the kitchen; home storage of food or leftover ingredients is not permitted.**

Storage

We offer monthly and overnight cold and dry storage options. Monthly storage is prioritized for Tier 3 and Tier 4.

- **Cold**
 - **One rack in regular fridge or freezer:** \$20 bi-weekly or \$10 per night
 - **2' x 5' rack in the walk-in cooler:** \$40 bi-weekly or \$15 per night
 - **1.5' x 4' rack in the walk-in cooler:** \$25 bi-weekly or \$10 per night
 - **1' x 3' rack in the walk-in cooler:** \$20 bi-weekly or \$10 per night

- **Dry (ambient)**
 - **2' x 3' rack:** \$15 bi-weekly or \$5 per night
 - **2' x 4' rack:** \$20 bi-weekly or \$8 per night