

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 cold-preparation and hot-preparation areas, 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 3 hot prep and 2 cold 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 and cold prep station is provided with 2 prep tables. Cold prep stations only allow for baking and cooking limited to small electric burners. Hot prep station 3 has only access to a 4-burner.

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	12 h	4 h weekly	9 h weekly	18 h weekly
Hot Preparation (stations 1 & 2)	\$26	\$23	\$21	\$18	\$15
Hot Preparation (station 3)	\$22	\$19	\$17	\$15	\$12
Cold Preparation	\$18	\$15	\$13	\$11	\$9
Notes	An application fee of \$50 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.		

- 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 \$300 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.
- Tier 1 to 4 sessions are a minimum of 4 hours for hot prep and 3 hours for cold prep.
- 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, weekly and overnight cold and dry storage options. Monthly storage is prioritized for Tier 3 and Tier 4.

- **Cold**
 - **Full fridge or freezer:** \$120 per month, \$35 per week or \$10 per night
 - **2.5' x 3' rack in the fridge or freezer:** \$35 per month, \$12 per week or \$5 per night
 - **2' x 5' rack in the walk-in cooler:** \$45 per month, \$15 per week or \$7 per night

- **Dry (ambient)**
 - **2' x 3' rack:** \$25 per month, \$8 per week or \$3 per night
 - **2' x 4' rack:** \$30 per month, \$10 per week or \$4 per night