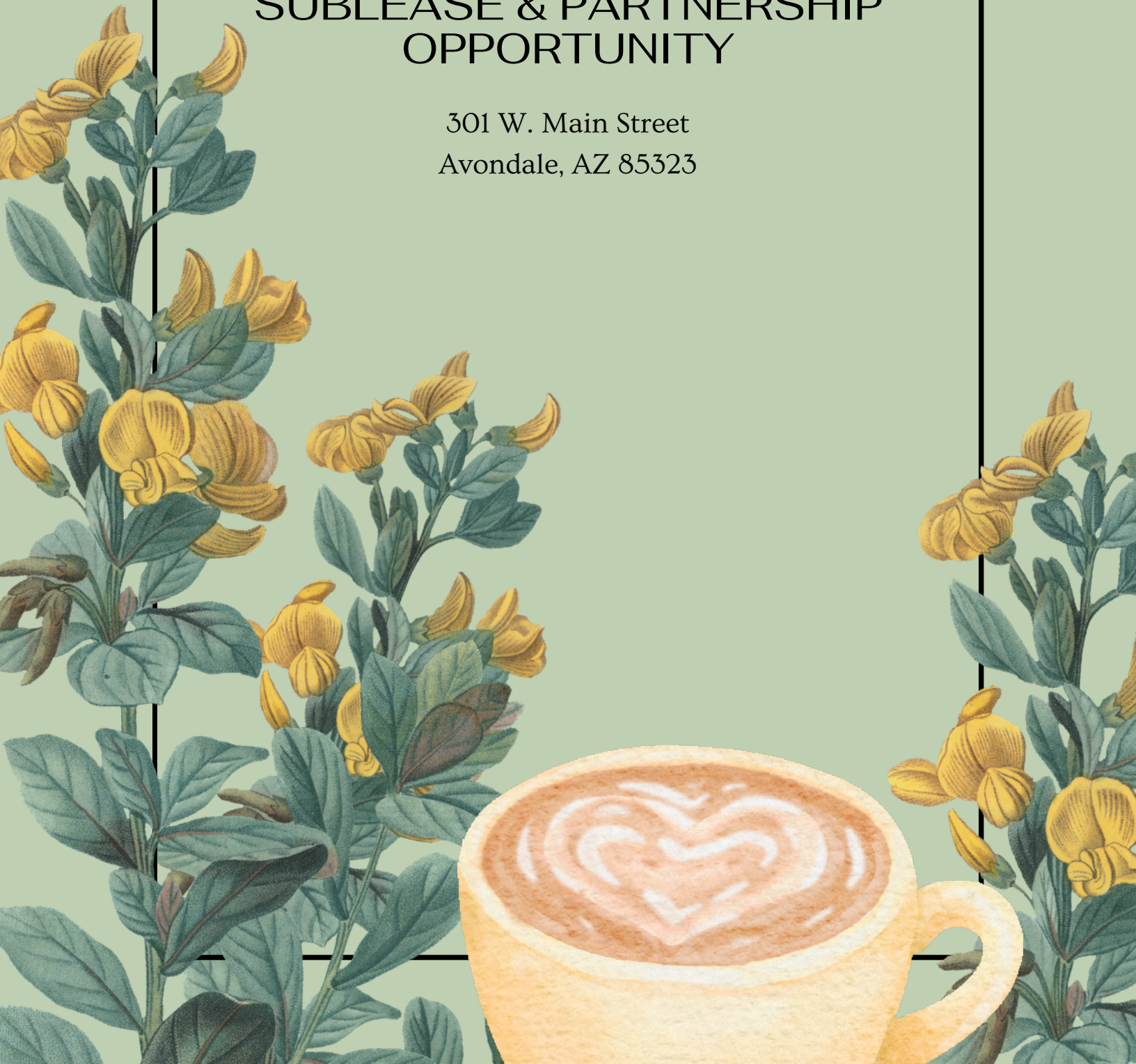


PETAL *and* POUR

— A COFFEE SHOP CONCEPT BY WONDRY —

COMMERCIAL KITCHEN SUBLEASE & PARTNERSHIP OPPORTUNITY

301 W. Main Street
Avondale, AZ 85323



Petal & Pour-A Coffee Shop Concept by Wondry

COMMERCIAL KITCHEN SUBLEASE & PARTNERSHIP OPPORTUNITY

A fully equipped commercial kitchen available in Historic Avonalde for food trucks, caterers, bakers, meal prep companies, popup chefs, and growing food concepts. In addition to traditional commissary access, select tenants may have the opportunity to collaborate with our flower + coffee shop and sell signature menu items in-store.

KITCHEN FEATURES

- Commercial stove, oven, and griddle
- Deck Oven
- Fryer
- Refrigerator
- Prep station and stainless prep tables
- Utility sink
- Warmer
- Mixer
- Commercial Coffee Machine
- Dry and refrigerated storage options
- Wi-Fi, utilities, trash service, and parking/loading access
- Commissary agreement available for food trucks



MEMBERSHIP & RENTAL OPTIONS

Commissary Only — \$199/month

Ideal for food truck owners/Market vendors needing a commissary agreement and light prep space.

Includes:

- Commissary agreement/letter
- Fresh water fill
- 2 light-use kitchen hours/month
- Wi-Fi, parking/loading access
- Additional hours: \$30/hour

Commissary + Light Prep — \$300/month

Ideal for food truck owners needing a commissary agreement and light prep space.

Includes:

- 8 kitchen hours per month
- Commissary letter/agreement
- One storage shelf
- Fresh water fill
- Wi-Fi access

Additional hours:

- \$28/hour

Growth Kitchen — \$950/month

Designed for established chefs or growing food concepts.

Includes:

- 40 kitchen hours per month
- Dedicated refrigerator shelf
- Dedicated dry storage rack
- Priority scheduling
- Full use of kitchen equipment
- Wi-Fi and utilities included

Additional hours:

- \$22/hour

Starter Kitchen — \$550/month

Perfect for small caterers, bakers, meal prep businesses, and food truck prep.

Includes:

- 20 kitchen hours per month
- One dry storage rack
- Shared refrigerator shelf
- Full use of kitchen equipment
- Wi-Fi and utilities included

Additional hours:

- \$25/hour

Retail Partnership Kitchen Custom / By Approval — \$1,250–\$1,500/month

For chefs or food concepts interested in creating food for our flower + coffee shop and using the kitchen regularly.

Includes:

- 60+ kitchen hours per month
- Dedicated storage space
- Priority scheduling
- Opportunity to collaborate on a signature menu
- Potential to sell items inside our flower + coffee shop
- Marketing and partnership opportunities
- Full use of all kitchen equipment, Wi-Fi, and utilities

Additional hours:

- \$20/hour

Rollover Hour Policy

Unused kitchen hours may roll over for one additional month only. Rolled-over hours must be used by the end of the following month or they expire. A maximum of one month of unused hours may be carried at any time.

FOOD PARTNERSHIP REVENUE SPLIT

For approved menu items sold inside the shop:

- 60% to chef/food partner
- 40% to us

Chef/food partner provides:

- Recipe development
- Ingredient sourcing
- Food preparation
- Packaging
- Day-to-day kitchen operations and food production

We provide:

- Kitchen access
- Front-of-house sales
- Customer traffic
- Marketing and promotion
- Opportunity to be featured inside our flower + coffee shop

All menu items, pricing, branding, presentation, and packaging must be approved by us prior to being offered in the shop. The chef or food partner may propose menu ideas and recipes; however, we retain final approval over:

- Menu selection
- Food items offered
- Pricing
- Naming and branding of menu items
- Packaging and presentation
- Seasonal changes or additions

This ensures that all food offerings remain cohesive with the overall experience, style, and brand of our flower + coffee shop.

TENANT REQUIREMENTS & PERMITS

Each tenant must provide the following before beginning use of the kitchen:

Business Documentation

- Copy of LLC, DBA, or business registration
- EIN or Tax ID number
- Copy of Arizona TPT license

Certifications

- Arizona Food Handler Card for all employees
- Food Protection Manager / ServSafe certification for at least one owner or manager

Additional Required Documents

- Signed commissary agreement
- Signed lease agreement
- Menu or description of products being prepared
- Proposed kitchen hours and storage needs
- Driver's license or photo ID
- Emergency contact information

Lease Terms

- Month-to-month or 3-month minimum commitment available
- Security deposit equal to one month's rent
- 30-day written notice required to terminate
- 5% late fee after 5 days
- Kitchen hours scheduled through a shared calendar or booking system
- Repeated no-shows or misuse of the kitchen may result in termination of the agreement

Health Department Permits

Depending on the business type:

- Food truck: Mobile Food Permit
- Caterer: Catering Permit
- Meal prep or packaged foods: Food Processor Permit
- Pop-up chef or dine-in concept: Eating & Drinking Establishment Permit

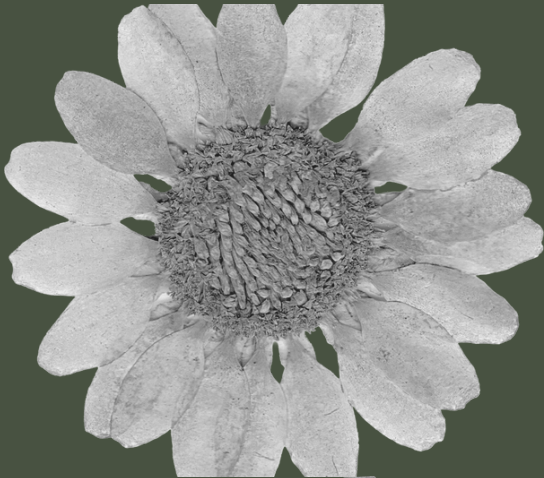
Insurance Requirements

- General liability insurance with minimum \$1,000,000 coverage
- Product liability insurance
- Workers' compensation insurance if they have employees
- Commercial auto insurance if operating a food truck
- Must list our business and property owner as "Additional Insured"

Tenant Responsibilities

- Clean and sanitize all equipment, dishes and surfaces after each use
- Label and date all stored items
- Supply their own ingredients and specialty equipment
- Follow all Maricopa County health code requirements
- Remain within their assigned storage areas and scheduled hours
- Be responsible for any damage caused by themselves or their staff
- Maintain active permits, insurance, and certifications at all times
- Remove trash, food waste, and personal items after use unless stored in approved designated areas

OUR TEAM



CHANCE BOGART

Founder and Co-Owner

For over 20 years, Chance has fostered enduring relationships in customer service, focusing on event planning and project management. Inspired by his grandmother, Ann Marie, a florist for over 60 years, he shares her passion for design and joy. With expertise in Strategic Communication, Public Relations, Marketing, Design, Event Planning, and Client Cultivation, Chance is eager to continue the family legacy.



MADISON BOGART

Co-Owner and Operations Manager

Maddie Bogart is an educator and adventure enthusiast dedicated to encouraging outdoor experiences. A Northern Arizona University graduate with a B.S. in Elementary Education, she has served as the Director of Outdoor Adventure at Camp Pontiac and taught 4th grade. After years in the classroom and summer camp, she identified a need for more outdoor education and is committed to providing educational adventures for students and adults alike.



JULIE SOWERS

Events Manager

Julie is a AZ native that brings the modern edge to the retro days! She has a love for bird calling and goes wild about mahjong. A master of embroidery, but find her relaxing on the weekends crunching leaves between her toes, being an incredible mom to her 3 cool children.



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CONTACT US

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