GRÉGOIRE CULINARY HUB, EMERYVILLE

Kitchen Rental Pricing

2026 Rates

A licensed, chef-run commercial kitchen for food trucks, caterers, bakers and food startups.

SHARED KITCHEN MEMBERSHIPS

Nighttime Plan

$380 / month

5 hrs a week (20 a month), 6pm to 6am

- Shared workstation: one 8 ft table, up to 2 people
- Commissary kitchen permit for your truck or catering business
- Flexible: use all 20 hours in one week if you need
- Extra hours at $20 an hour

Best for: food trucks, caterers, pop-ups

Daytime Plan

$500 / month

5 hrs a week (20 a month), 6am to 6pm

- Shared workstation: one 8 ft table, up to 2 people
- Flexible: use all 20 hours in one week if you need
- Extra hours at $25 an hour
- Book your time online

Best for: occasional daytime prep

Commissary Only

$450 / month

Up to 3 visits a week

- Your licensed commissary base
- For trucks and carts that cook on board
- Waste, compost and recycling on site

Best for: trucks that need a home base

Overnight Truck Parking

$1,200 / month

One overnight spot

- Park your truck, trailer or cart overnight
- Commissary services included
- Easy loading and unloading

Best for: trucks with no place to park

PRIVATE SPACES

Semi-Private Station

from $2,000 / month

Come and go 24/7

- Your own station with a table, a rack and shelves
- Leave your things overnight, no packing up
- Not hourly: come in any time you want

Best for: growing brands cooking most days

Private Room

from $3,000 / month

24/7 access, fully enclosed

- Your own enclosed studio in a licensed facility
- Your own equipment and your own storage
- Shared kitchen line access available

Best for: full-time production and packaged food

STORAGE AND ADD-ONS

monthly, any plan

Dry storage shelf	$50
Refrigerator shelf (half shelf $62.50)	$125
Freezer shelf (half shelf $75)	$150
Speed rack in the walk-in cooler	$250
Floor space for your own equipment (per spot)	from $100
Extra kitchen hours (night / day)	$20 / $25 hr
Power for high-draw equipment (freeze dryers and similar)	billed by use
Overnight parking for a second truck or cart	$1,200

HOW TO START

1. Book a tour
Visits are by appointment. Call or book online to see the kitchen.

2. Get approved
Food handler card, business insurance and a short orientation.

3. Reserve your spot
Deposit of one month. Your reservation payment goes toward your first month.

Prices are monthly, in US dollars, and current as of October 2026. Space and storage depend on availability. Your signed Membership Agreement sets your final terms. Month to month, 6 month and 12 month terms available.

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