



GOHO COMMISSARY

Sunshine Kitchen

Private & Group Rentals

2023 RATES

Coho Sunshine Kitchen

ABOUT US

Coho Sunshine Kitchen is a brand-new 400 sq ft space for our community to gather, learn, connect, and be inspired through a shared love of food. This space is available for community events, pop-ups, demos and dines, cooking classes, photoshoots, and workshops.

You can rent the room and host your own event or private party or you can book a team building or workshop. Learn to shuck oysters, make chocolate, or take a cooking class.

- LOCATION: Lower Gibsons at 292 Gower Point Road
- CAPACITY: 15 seated or 20 standing
- HOURS: Rentals are available daily between 8am and 6pm



General Rentals

RENT THE ROOM

\$55/HOUR

MINIMUM 2 HOURS

- Plates, cutlery and glassware included for 15 ppl
- 3 pot sink and hand sink
- 6' Long stainless table (4)
- Chairs (20)
- Wifi + sound system
- Washroom
- Smallwares
- Stand up fridge
- Induction burners, table top ovens, induction burners and mixers

All registered charitable organizations and existing Coho Commissary members will receive 25% off the hourly rate.

Deposit: all bookings require a 50% deposit to secure and confirm the space and will be applied to your final invoice.



Private & Group Rentals

Book a team building activity, a bachelor party, or an evening out with friends. The Sunshine Kitchen offers a variety of group events centred around the love of food. With a range of amenities, features, and instructors, you'll find everything you need to create an unforgettable event that brings people together.

See below for an example of workshops that are available.

OYSTER SHUCKING

Trish Talks Fish

Length: 2 hrs

6 to 10 participants

Learn to shuck fresh oysters and experience their distinct flavour profiles like a connoisseur! You'll get hands-on instruction shucking, hot tips on presentation and pairing, and enjoy a half dozen of your own fresh shucked local oysters paired with a glass of bubbly while learning how eating these beautiful bi-valves actually benefits the ocean!

PASTA MAKING

Ken Hookham

Length: 2 hrs

Minimum 3 participants

Students will learn the art of pasta making. From making fresh dough to rolling straight and filled pastas students will learn different types of pasta dough, different fillings, as well as sauces. Straight pastas, ravioli, agnolotti, tortellini, dumplings and gnocchi will be covered. The class will end with students eating a plate of fresh made pasta and sauce as well as being able to take home the recipes from the class.

THE LEBANESE PANTRY

Jamjar

Length: 2.5 hrs

6-12 participants

This class covers an introduction of the Lebanese pantry, all the key ingredients and spices that make this cuisine unique and understanding the taste profile of Middle Eastern food. Expect to learn making at least 2 dishes. Classes span 2-2:30 hours. Available Wednesdays.

CHOCOLATE & WINE PAIRING

Christopher Norman Chocolates

Length: 2.5 hrs

6-12 participants

Chocolate and Wine Pairing 101, Learn to taste, temper and make your own chocolate bars !

To see a full list of workshops and availability or to book a private event, visit our [website](#).

Rental Agreements

PAYMENT SCHEDULE & POLICIES

A security deposit of 50% of your total rental package is required in order to secure your event. The security deposit will be deducted from your total rental amount at the end of your event. Any cancellation shall result in a total retainer of all fees due and paid to date to Coho Collective Kitchens Inc. as liquidated damages. Coho Collective Kitchens Inc. reserves the right to cancel any event for which payment outlined above is not received by the designated date. All billing and invoicing will be sent electronically.

BEVERAGES

Open alcoholic beverages are strictly prohibited outside of the building. Renter is not permitted to bring in his or her own alcoholic beverages on Coho Commissary and Brassica property without proof of personal liquor license for the event.

CATERER & FOOD

It is the responsibility of the renter to execute any and all food services, including but not limited to, prep, serving, dishes, cleaning, and replacing dishware to its proper location. Any lost or damaged goods will be charged to the renter. The room and kitchen must be reset to its original state upon departure and all items brought in must be removed.

OVERTIME

If applicable, you will be charged in half-hour increments beyond your rental time. Rental hours must include: possession of the room, set-up, full service, tear down and clean up.

COHO COMMISSARY

Sunshine Kitchen

BOOK TODAY!

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