



Green Barns Booking and Pricing Guide

Thank you for your interest in booking our space at The Stop Community Food Centre's Green Barn, located at Barn 4 of Artscape Wychwood Barns! Here are a few things you should know before deciding to book with us to ensure we are a good match for your rental venue.

What is the Green Barn?

The Green Barn space is primarily used as a non-profit community programming space which is one out of three of The Stop Community Food Centre's sites. The Green Barn operates throughout the weekdays as the site of our weekly year-round farmers' market and a food growing hub, offering community garden programs, workshops and nutritious and culturally relevant meals to individuals from diverse backgrounds, including individuals who identify as newcomers, racialized, Indigenous, low-income and/or food insecure. We celebrate the vibrancy and importance of food and community and strive to make our space welcome and accessible to people of all walks of life. Want to find out more? [Visit our website here.](#)

Please note the Green Barn is not available for rent during our work hours which are Monday to Friday from 9am-5pm and Saturdays from 7am-3pm. Sundays we are closed and not available for rentals. If you are looking to book during a holiday, there may be an exception.

What's our space like?

What we offer out for rent is our indoor area, called "The Classroom", our commercially certified Kitchen and our outdoor Courtyard and garden area. The Classroom area includes 5 preserved wood tables with bench seating and plenty of natural light from wall to wall windows. Our Kitchen comes equipped with 3 sinks, sanitizer machine, commercial oven and stove top and large fridge and freezer. We do not provide dishware, cutlery, glassware unless you are a group of 20 or less. Our courtyard is a covered area that will allow you to host your event rain or shine and offers a beautiful view of our vegetable and pollinator garden. We also have an outdoor bake oven that is available for rent, which requires a trained bake oven operator for use.



Commercial Kitchen Space



Classroom Space



Outdoor Bake Oven



Outdoor Covered Courtyard Space

How does booking the Outdoor Bake Oven work?

Booking our outdoor bake oven requires having a member of your group trained in using outdoor bake ovens. An attendant is required, as the oven must be fired up usually 2-3 hours in advance to heat the oven to above 400 degrees celsius for it's use, as well as ensuring proper and safe protocol and use of the oven while it is fired up. Typically the bake oven is used for preparing delicious pizza, bread and bannock.

Don't have anyone trained? You can hire one of our staff to fire up and operate the bake oven during your event! Bake Oven attendant costs are \$30/hr for a min. of 4 hours.

Space Preparation

The Stop will leave the space in the same state as it is in as when a site visit takes place to view the space. Unfortunately we do not have the staff capacity to rearrange or remove/add items for clients prior to a booking. However, clients are welcome to rearrange the space to their liking and remove/cover items they would like out of sight, however the space must be left in the same way it was found upon arrival. We will aim to keep the space as tidy and organized as possible for your event.

Booking Process

After reading over our space details and deciding it is a good fit for you, please:

- If you are interested in booking a space at Artscape as part of your booking, please email: Jacqueline Willis, jwillis@Artscape.ca for more information.
- If you are interested in only booking a space at The Stop's Green Barn, then please follow the below instructions:
 - Consult the Pricing Guide below for booking fees for The Stop
 - Email general@thestop.org, with your event details, room request and dates.
 - Please allow for up-to two weeks in response time

GREEN BARN RENTAL INFORMATION

FLAT RATES – Not to exceed 8 hours, mandatory cleaning fees apply

1. CORPORATE BOOKING RATES

Kitchen \$1,500

Classroom \$1000

Courtyard \$1000

All the Above \$2,400

Film shoot \$3,000

2. PRIVATE RENTAL RATES:

Kitchen \$650 (flat fee for more than 4 hours, max 8) \$80/hr (for less than 4 hours) Classroom \$500

Courtyard \$500

All the Above \$1,500

3. NOT-FOR-PROFIT/PARTNER DISCOUNT:

Kitchen \$250 (flat fee for more than 4 hours, max 8) \$35/hr (for less than 4 hours) Classroom \$200

Courtyard \$200

All the Above \$600

4. BAKE OVEN USE:

Bake Oven \$350 (Private/Corporate), \$150 (not-for-profit/partner)

Bake Oven Attendant (Mandatory) \$30/hour, minimum 4-hour shift

5. ADDITIONAL FEES

Onsite Supervisor \$35/hour, minimum 4-hour shift (mandatory)

Cleaning Deposit: \$150

Damage Deposit: \$500 (returned upon successful post-event inspection).